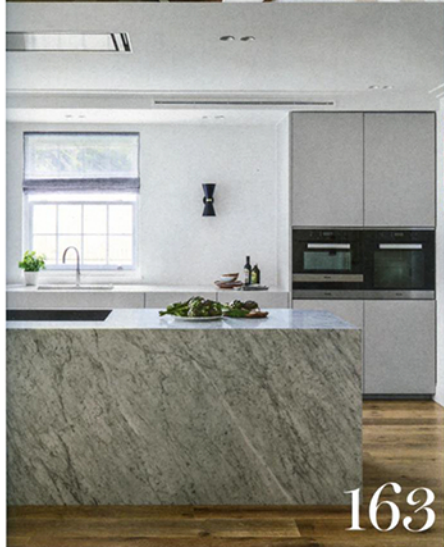


# H&G DESIGN SOLUTIONS

16 pages of *inspired ideas* for every room in your home



**DREAM ROOMS** This month's **amazing schemes** include a stunning kitchen with the sleekest of surfaces (*page 163*), an elegant en suite that has curves in all the right places (*page 167*), and a contemporary garden where colour and texture beautifully combine (*page 170*).

**IDEAS** How to use **statement upholstery** to pack your rooms with personality (*page 153*).

**ADVICE** Your **decorating queries** answered by our resident interiors expert Celia Rufeý (*page 173*).



A modern kitchen with a large, thick marble island in the foreground. The island has a plate of fresh vegetables on it. In the background, there is a white countertop with a sink and a window with a plant. To the right, there are tall white cabinets with built-in ovens. The ceiling has recessed lighting and a long light fixture.

# NEW KID ON THE BLOCK

A magnificent monolithic island and subtle surface choices ensure this luxury new build has an extremely covetable kitchen



#### WHERE TO BUY

**CABINERY** Kitchen cabinetry from Modulnova's Fly collection in Ghiaccio satin matt lacquer, prices start from £20,000. [DesignSpaceLondon.designspacelondon.com](http://DesignSpaceLondon.designspacelondon.com). Developer, Fusion, [fusionresidential.co.uk](http://fusionresidential.co.uk).

**SURFACES** Bookmatched Carrara marble, £720sq m; black flamed and brushed Nero Assoluto granite (on breakfast bar), £480, both DesignSpace London, as before. **Floor** in bespoke wide oak planks, from £82.80sq m. Parquet Flooring, [parquet-flooring.co.uk](http://parquet-flooring.co.uk). Walls in Vivid White vinyl matt emulsion, £20.27 for 2.5L, Dulux, [dulux.co.uk](http://dulux.co.uk).

**APPLIANCES** G 4990 SCVi Jubilee integrated dishwasher, £1,099; H 6260 BP single oven, £1,875; H 6200 BM oven with microwave, £1,825; ESW 6114 14cm-high gourmet warming drawer, £1,125; KM

6879 induction hob with onset controls, £3,149; K 37222 ID built-in refrigerator, £1,299; FNS 37402 I built-in freezer, £2,399, all Miele, [miele.co.uk](http://miele.co.uk). Stratus 360 extractor, £3,152, Westin, [westin.co.uk](http://westin.co.uk).

**SINKS AND TAPS** Fusion Round PRO3 boiling water tap, £1,240, Quooker, [quooker.co.uk](http://quooker.co.uk). Zen single undermount sink in stainless steel, £510, The 1810 Company, [the1810company.co.uk](http://the1810company.co.uk). Evolution 100 waste disposal unit, £479, InSinkErator, [insinkerator.co.uk](http://insinkerator.co.uk).

**ACCESSORIES** Blink SH750 bar stools, £1,140 each, Stellar Works, [stellarworks.com](http://stellarworks.com). Stilnovo eight-glass globe chandelier, antique piece that was sourced from 1stDibs, [1stdibs.com](http://1stdibs.com). Similar wall lights, try the Black Up and Down wall light with gold inner, £176.26, Chantelle Lighting, [chantellelighting.co.uk](http://chantellelighting.co.uk).



The satin matt lacquered cabinetry by Modulnova is finished in the palest grey called Ghiaccio, which is Italian for Ice.



#### DESIGNER

Richard Atkins,  
DesignSpace London,  
020 7228 8088,  
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#### Can you tell us about the property?

This apartment in Ealing in Outer London was built by Fusion Residential – a forward-thinking developer specialising in small-scale but luxurious projects. It is on the ground floor, so benefits from garden access. The layout of the living area subscribes to the latest 'broken plan' trend. It can be completely open-plan, which is great for socialising, but double pocket doors allow the living/dining area to be shut off to create more intimate spaces.

#### How did you plan the kitchen layout?

The client was keen to create a sociable kitchen, with a hob on the island so that cooking could be done facing the room. One window sits centrally on the main exterior wall so we centred the sink below it and worked outwards symmetrically on both sides. The fridge-freezer is near the breakfast bar and adjacent table, to make it easy to grab refreshments mid-meal. The oven and microwave are furthest away so that hot dishes aren't being removed too close to where people are sitting.

#### Why did you go for an in-ceiling extractor?

A conventional island hood can dominate the room and limit the social advantage of installing a hob in the island, as you can't see past them. Hot air also rises rapidly, so cooking odours can drift past such hoods and linger in the room. In-ceiling extractors are powerful and much more discreet, which is making them seriously popular right now. They don't suit every kitchen, though. You need decent space in the ceiling void to fit the motor and achieve a flush fit, plus high ceilings can take them too far away to be effective.

#### What was your vision for the island unit?

We were aiming for a monolithic stone block – like it had been carved from a single piece of beautifully veined marble. To achieve this, 3cm-thick stone slabs have been mitred at 45 degrees to achieve crisp connections. We worked hard to source perfectly bookmatched slabs so that the veins in the stone flow across each fascia. Unmatched pieces would have been far less impressive.

#### And the breakfast bar?

The bar was designed almost as a separate entity, primarily to maintain the sleek monolithic shape of the island. The bar's bronzed aluminium frame leaves the marble visible beneath to appreciate the island's full cuboid shape. Adding the bar at one end of the island also allows a wider floor area where the kitchen leads into the living/dining area – the island is only 85cm-wide in front of the pocket doors. This prevents pinch-points in the traffic flow. Finally, we've used the bar to introduce new materials and add interest without overpowering the kitchen's otherwise sleek, modular design.