

LUXE HOMES

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尚府

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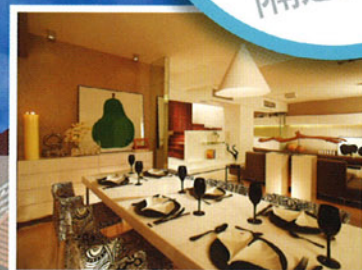
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Celebrity chef and design consultant Walter Kei made a kitchen island the centrepiece of The Playground in Chai Wan. Photo: Oliver Tsang
美食家紀曉華把中島式開放廚房變成他的遊樂場。

Cooking up kitchen comforts

Open or semi-open cooking areas are the ideal centrepiece of the home. But how can you make it work? As *Eunice Chu* reports, designers are offering creative concepts

中島式廚房 締造自由空間

中島式開放廚房越來越受歡迎，美食家紀曉華公開他的高科技廚房設計，示範如何打造充滿個性的空間 *Eunice Chu*

More homeowners these days prefer an open, modern kitchen. In the studio of Walter Kei Hiu-wah, a celebrity chef and interior design consultant, you will find the kitchen at the heart of his living and work space.

"More people are showing interest in the merging of space in home design. They don't want to go to the kitchen just to cook or to the living room just to watch TV," he says. That means a more organic design, breaking down

barriers and merging functions of spaces. The "kitchen island" is a popular concept to help break the ice.

Kei's studio is a case in point. "Imagine having friends over and you prepare tea and snacks while your friends hang around the kitchen island. They can lend a hand or sneak a bite. It is a fantastic ice-breaker," he says.

At parties in the studio, he has kept a few curry dishes warm on the stove for guests to eat with bread. Guests can move around for food and drinks and mingle with others. Before

廚房，不再只是煮飯的地方。若善加利用，就能成為開放或半開放空間，甚至是家居的中心，大可令你的居室更明亮，生活更舒適。

兩位本地著名設計師均向《尚府》表示，愈來愈多香港家居設計，採用簡約而又高級的開放式廚房。室內設計顧問及美食家紀曉華的



long, everybody is relaxed and enjoying themselves.

Kei designed his 1,500 sq ft studio and named it The Playground. He made the kitchen island a centrepiece, with stoves lining up on the sides and a home theatre at one end.

"It is not just a beautiful kitchen but one that contributes to the whole design," Kei says. He adapted the colourful geometrical design of artist Piet Mondrian and turned it into black, white and grey in the kitchen island. Placed against the backdrop of a black dot on the wall, the rows of stoves and kitchenware by Valcucine and Miele complete his representation of the classic Chinese symbol of tai chi.

As laid-back as the kitchen island may seem, it is quite serious in terms of technology. For example, the freezer by Sub Zero from America uses Nasa's photocatalysis technology for sterilisation every 20 minutes. It eliminates odour, bacteria, viruses and ether, which can cause fruit and vegetables to rot. The Miele steam oven can cook food at a low temperature of 40 degrees Celsius.

Ken Fung, design director of APAC Interior DesignArchitecture, also believes an open kitchen can make a home warmer and cosier. "The management of space can influence the homeowner's lifestyle. The living room, the dining room and the kitchen are equally important in home design," he says.

An open or semi-open kitchen can brighten up the place and you can prepare food and enjoy

a conversation at the same time. "Besides, breaking down the walls can bring in more natural light, fresh air and a better view from the windows. It is healthier and saves energy."

He stresses that an open kitchen or a kitchen island is not for everyone, even though most of his clients demand one. Fung also offers options such as sliding doors, frosted glass, Japanese Wagami paper or even cabinets as dividers to keep the kitchen partly closed. He also recommends keeping the kitchen intact and adding a simple bar in the living room.

How should one decide whether to go for a kitchen island or a traditional kitchen? It all depends on your personality and lifestyle, Fung says. "The challenge of design is to break down barriers and make the best out of the space."



As wining and dining at home become more popular, the kitchen is often the focal point of the home.

與良朋歡聚，在家中享受美酒佳餚，令廚房的角色更見重要。

個人工作室，就早已廳廚合一。紀曉華說：「愈來愈多人注重這種三合一或二合一的空間，家居生活的流程，不再是廚房只管煮飯，客廳只管坐著看電視。」一切都可以互動和溝通，箇中扮演熱身和橋樑角色的，正是日漸流行的中島式廚房 (Kitchen Island) 設計。

進入紀曉華的工作室，映入眼簾的先是一個長長的中島：「試想想，朋友來到你家，你在中島暖一杯茶，弄一點小吃，邊與客人聊天，客人既可幫手，又可偷食幾件，一屋氣氛馬上活躍起來。」他就在工作室開過派對，在中島電磁爐板上，熱上幾窩咖哩，大家邊蘸麵包吃，邊喝餐酒，氣氛融洽。

紀曉華的中島式工作室，約一千五百平方呎，命名為「遊樂場The Playground」，都是一手一腳由他設計。中島置於中間，一側是煮食爐具，另一側擺放梳化和家庭影院。這種中島式設計，最大優點，是予人自由自在的感覺。紀曉華說：「我要設計的廚房不在乎外表漂亮，而在乎物有所用。」他以黑白灰色調，將包浩斯繪畫大師蒙德里安 (Piet Mondrian) 的彩色幾何，重現於廚房空間；同時也放進中國陰陽的概念：牆上的意大利Valcucine廚櫃與德國Miele廚房爐具組合起來，就有點太極黑白魚的意味。

「遊樂場」的廚房設備，件件高科技。冰箱是美國品牌Sub Zero，採用了美國太空總署的航太光觸媒技術，每二十分鐘循環消毒一次，能去除食物異味。

伯一建築設計有限公司設計總監馮健文也說，現代家居的廚房與客廳廳融合，能打破各自各自的冰冷感，幫助減壓。他說：「空間佈局的好壞，可以影響你的生活，客廳、飯廳和廚房，可謂鼎足而三。」房子大，難免顯得冷清，但半開放式或開放式廚房，每個角落都看得見，不會產生陌生感，也不會因為獨自下廚而感到失落。馮健文「更何況，沒有牆壁分隔的廚房引入更多陽光、新鮮空氣和戶外景觀，既節能又健康。」不過，他強調並不是每一個家庭都適合這種空間設計。

馮健文建議用家不妨另外考慮趟門系統，磨砂玻璃或日本和紙玻璃間隔，甚至以木櫃分隔，使廚廳既能各有私隱，又能建立人與人交流與視線溝通。另一種方法是保存現有廚房，必要時可下廚宴客，只在客廳內加設一個簡單的酒吧台，這樣就可魚與熊掌兼得。

中島式廚房好？還是傳統的廚房好？馮健文說，一切還看你的生活習慣，以及你的個性。先了解自己，才去設計合適的空間。馮健文說：「設計，就是善用現有空間的局限，去打破隔閡。」