

HOLIDAY ISSUE

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FOOD LOUNGE
Edited by HARRY ROBERTS

BELLA BALLA Inspired by the Italian futurists, Balla (left) is a dramatic return to fine dining from chef Stefano Manfredi. The contemporary Milanese menu is showcased in a soaring space by Luigi Rosselli Architects at Sydney's The Star. star.com.au/Balla

LIGHT RELIEF
The irreverent design codes of Fernando and Humberto Campana have been unleashed at the historic Gare d'Orsay in Paris with Café de l'Horloge (left). Full of surreal whimsy, the space features the duo's iconic pieces en masse, including the Edra 'Campana' pendant. edra.com

BRIDGING THE GAP
Infusing an art deco interior with an air of Nordic ease, Sunny and Ross Lusted have created an elegant space at The Bridge Room (right), with a menu that simultaneously represents the highest levels of refinement, while also being grounded in simplicity. thebridgeroom.com.au

Tasty morsels
Sampling fine food, wine and decor.

THREE DIMENSIONAL
Kah, Graze and Provisions, a restaurant, cafe (left) and provedore respectively, together make up Singapore's latest foodie precinct at Martin No. 38. Each shares the food philosophy of acclaimed restaurateur Yenn Wong, aptly reflected in the relaxed elegance of three Hecker Guthrie-designed interiors. graze-martin38.sg

TACO TIME Sydney's Mexican wave has reached its zenith with Barrio Chino (below), a trendy taquería that strikes a balance between rustic and refined. Eschewing cheesiness in favour of a light, fresh take on Mexican street food, owners Peter Lew and Nicole Galloway have delivered a pared-back saloon perfect for a margarita or two. barriochino.com.au

FRENCH CLASS Pure white walls are a chic canvas for Keir Vaughan and Emma O'Mara's modern take on a classic French bistro, The Brix (above). Helmed by Joel Alderton, the menu avoids pretension, emulating its cool industrial surrounds and Fitzroy location. thebrix.com.au

QUICK BITE WITH LUKE BURGESS
HEAD CHEF AND CO-OWNER OF HOBART'S GARAGISTES
Winner of the 2012 *Gourmet Traveller* Award for Best New Talent

Favourite food experience? A recent lunch at Vivant in Paris. Extreme simplicity, brilliant natural wines and a rare sense of nourishment.

What is your philosophy at Garagistes? It's evolved since we opened to move with the seasons and people who supply us. We like to create menus around the subtleties of the wines, for me the wines are as important as the food.

What was the inspiration for the interior at Garagistes? A Danish word 'hygge' which roughly translates to 'cosiness'. We have a very industrial finish, but always countered with soft woods and handmade flatware to tame the harder elements of the old garage.

Is there another project you are working on at the moment? I'm really looking forward to having a garden that is productive all year round. That would be a major achievement.

For more information go to garagistes.com.au

PS... Hinky Dinks Few small bars have a sense of humour quite like Hinky Dinks. With its hearty dose of 50s kink, the effervescent venue from cocktail connoisseurs Jeremy Shipley and Dan Knight plays host to some tantalising tipples and a menu to match (left). hinkydinks.com.au