

SMARTLY DRESSED

Tailored to a beautiful fit with the finest materials, this penthouse kitchen epitomises both luxury and practicality

The kitchen area is elegantly framed by walnut cladding, with the sweeping striations of Taj Mahal quartzite on the island unit and floor complementing the bronze-effect finish on the cabinets.



THIS PICTURE The island divides the kitchen from the dining area, with its eye-catching walnut-clad media unit.
BELOW An inset sink maintains the sleek look of the quartzite worksurface, while the Quooker Fusion tap dispenses boiling, hot and cold water.



DESIGNER Luke Beveridge,
 DesignSpace London,
 020 7487 5077,
designspacelondon.com.

Can you describe the project?

As this London penthouse apartment is in one of Marylebone's finest Georgian buildings, the expectations for quality and luxury were understandably high. The brief was materials driven; the client wanted rich finishes with a luxurious Mayfair-style flair, but the kitchen also needed to be extremely functional. This was never going to be a case of style over substance.

What inspired the look?

The kitchen had to be contemporary but not at the expense of warmth and comfort. Essentially, the scheme is like a finely tailored suit: smart, in complementary materials and exquisitely made. We chose cabinetry from Modulnova's Fly and MH6 collections as the minimalist building blocks, to which we added depth using interesting finishes. The cabinets at the rear of the kitchen are finished in a bespoke metalised bronze lacquer, which resembles patinated metal. Polished to a semi-sheen that's not too glossy, nor too flat, it subtly catches the light.

Can you tell us more about the stone?

We chose the same Taj Mahal natural quartzite for the worksurfaces, splashbacks and floor. It is a very tough stone, significantly harder





ABOVE Mitred drawer fronts allow for a neat finish, which hides the depth of the worktop when closed. **BELOW** The stone is cut with a 45-degree mitre to create a crisp profile on the breakfast bar side of the island.



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By not crowding the island's surface with fittings, the expanse of stone is left to do the talking.

than marble – the stonemasons went through a lot of blades while they were cutting it – but with a similar luxurious look. The aim was to use the stone on the floor and worksurfaces to produce a cube effect to create a separate kitchen zone in the open-plan dining room, with smart walnut panelling neatly framing the cabinets.

How did you plan the layout?

We went for a simple, linear formula with all the cooking appliances and sink grouped together on the back wall, leaving the island free for prepping food and for a spot for guests to gather. Not crowding the island's surface with fittings leaves the expanse of stone to do the talking. Decent storage was also important. The wall cabinets above the sink have super-wide doors that lift up on an electric system so you can view all the contents at once. We also have deep pan drawers under the hob and a full-height integrated fridge.

Any other notable features?

The edge detail where the cabinetry meets the worktop on the kitchen side of the island is quite interesting. The tops of the drawers have a 45-degree mitred edge, which is mirrored by the worktop overhang, so it appears that the worktop has no depth. Vertical stone cladding on the remaining three sides of the island provides a distinctive look, and helps to emphasise the beautiful patterning in the quartzite.

What about the lighting?

There was always going to be a dramatic light fitting above the dining table so we wanted to keep the kitchen ceiling clear. We chose trough lighting rebated into the walnut plinth above the wall cabinets and there is also a parallel line of LEDs concealed beneath these cabinets. The focus is on what is being cast into the spotlight – in this case exquisite stone, bronze and walnut – rather than showy light fittings.

WHERE TO BUY

CABINETRY Tall cabinets, Modulnova's MH6 collection in bespoke bronze metalised finish; **Island unit**, Modulnova's Fly collection in Bianco satin lacquer finish; kitchens from £25,000, all DesignSpace London, designspacelondon.com. **Project development and interior design** by Vabel, vabel.co.uk. **SURFACES** Flooring, worksurfaces and splashbacks, 3cm-thick Taj Mahal quartzite with semi-honed finish, from £700sq m, DesignSpace London, designspacelondon.com. **APPLIANCES** H6460BP single oven, £1,799; H6400BM combination microwave, £1,959; ESW6114 warming drawer, £924; KM6388 induction hob, £2,400;

G4263SCVi dishwasher, £719; K37472iD integrated fridge freezer, £2,009; F9122U-2 built-under fridge, £1,009; KWT6321UG wine fridge, £2,165, all Miele, miele.co.uk. **Cache built-in extractor**, £750, Westin, westin.co.uk. **SINKS AND TAPS** Fusion round boiling, hot and cold tap in brushed chrome, £1,240, Quooker, quooker.co.uk. Bingara 55cm-wide stainless steel undermounted sink, £320, ABK InnoVent, abk-innovent.com. **FURNITURE** Bespoke dining table and chairs, Vabel, vabel.co.uk. **FINISHING TOUCHES** Similar light fitting above dining table, David Hunt Lighting, davidhuntlighting.co.uk.