

## Emerging trends

Over in New York City, Charles Pavarini of Pavarini III Design Associates has a career full of experience in designing and guiding his clients through the design of their kitchens. "In particular, I have found many of the features found in contemporary kitchen design to represent the most emerging trends making them more and more interesting and desirable spaces in which to live and to cook. Very often today we find that kitchens have open shelving in lieu of upper cabinets."

Mr Pavarini worked with Bilotta Kitchens on the kitchen shown here which demonstrates how the use of open shelving makes the kitchen appear larger. "It also gives places to put prominent decorative pieces as well as china and glassware to make it more accessible," he explains. "Also notice how having the rough stone on the rear elevation gives great contrast to the smoothness of the cabinet finish, lavastone countertops, and stainless steel."

"Lavastone countertops work wonderfully as they always look very sleek and require absolutely no maintenance. The material is incredibly strong, completely heat/stain resistant and is devoid of seams and other 'heavy' patterns and texture unlike marbles and granites which serve traditional kitchens much better. Also contributing to a minimalist, contemporary look, integrated appliances such as refrigerators, dishwashers, icemakers, and microwaves allow them to blend in beautifully within the cabinetry."



Many new, contemporary homes have eliminated the formal dining room completely and have incorporated formal dining right in the kitchen. "The result," says Mr Pavarini, "is a kitchen where friends and family congregate and are involved in the preparation of meals. Rather than just having a breakfast 'nook' in a contemporary kitchen, the complete dining experience gives the kitchen a beautiful juxtaposition and richness."

"Very often in a contemporary kitchen, the island takes tremendous prominence: not only for storage, but for informal dining as well. It is often fitted with counter stools, large drawers for pots and pans, and appliances such as wine-coolers and warming drawers. Even pizza ovens are becoming quite popular for Tuscan-style food preparation." However, Mr Pavarini confesses that his favourite detail is the 'appliance garage' which allows you to stow countertop appliances behind a retractable door to keep kitchens looking uncluttered. ■



**On this page**  
Interior Design by Charles Pavarini III  
Kitchen Manufacture by Bilotta Kitchens, NY  
Photography by Martin Diegelman



## SOLAR ORCHID SINGAPORE



## SOLAR ORCHID: SPARK Architects envision a mobile floating

Singapore was built on an intimate relationship with the water, which has historically been an artery of culture, commerce and recreation. However, the recent decades of urban development, industrialisation and land reclamation have largely severed this relationship, deleting most of the traditional kampungs and kelong from the coast, inland water bodies, and sea.

SPARK Architects' concept for a floating hawker centre draws on our experience of the city, its culture and heritage, and all that we enjoy about it, to imagine a new relationship with Singapore's public waterscape. This visionary project imagines a mobile, reconfigurable and sustainable floating hawker centre that could 'pop up' in a variety of locations and formats.

The Solar Orchid proposal recalls the mobility of the original Singaporean hawker – the mobile street vendor – with self-contained, solar-powered, lightweight pods. Each pod accommodates one cooking stall (incorporating built-in exhaust, water, gas, electrical, waste collection and water recycling services) as well as table settings. The canopy has been designed as a leaf-like sheath incorporating solar-cell film, and would tilt to track the sun. Multiple pods could be clustered together in various formations to create hawker centres that are able to respond to different locations and conditions.



## CLARKE QUAY SINGAPORE

They would leave no trace of their presence due to their self-contained basis.

The canopy would be fabricated using lightweight ETFE film – the same material used to create the lofty shade structures in SPARK's award-winning Clarke Quay Redevelopment project. Since then, photovoltaic technology has advanced enough to make feasible the use of solar-cell film to power a proposed hawker pod. The Solar Orchid proposal follows the precedent set by Clarke Quay in terms of place activation with a light touch, the use of passive energy techniques, and the enhancement of existing cultural assets.

The idea of reinventing the hawker centre grew from the widely documented observation that the popularity of the traditional hawker lifestyle has begun to wane. We seek to re-energise the hawker centre typology while retaining the soul of a very Singaporean dining experience. Additionally, we see the potential for new place-activation possibilities, such as temporary hawker bridges across rivers or lakes.

We have a duty as designers to develop and propose ideas and visions that can enhance our cities, as well as contribute to making them more liveable places. History offers many extraordinary examples of visionary projects that remain on paper, serving as vehicles for debate about the future of our cities. Our Solar Orchid proposal is a bold vision unhindered by commercial and planning constraints. In some ways it is a reflection on changing social, cultural and environmental conditions and concerns, so it seems an appropriate time to consider how the best pockets of the city can be harnessed to support the lives of Singaporeans and make them more enjoyable.

# SPARK ✨

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