



Sublime luxury

This issue we are focussing on luxury large and small - and in the kitchen the equation becomes a complex one. How do you introduce luxury elements to what is essentially a practical working space? Well, we think Kim Duffin of Sublime Architectural Interiors nailed it with this award winning kitchen - it's indisputably gorgeous, but just how does it work and what, apart from its good looks, makes it such a winning combination of practicality and aesthetics?

While the most striking element of this kitchen is surely the decorative digitally printed glass which makes a sweeping design statement, and which hides double sliding doors opening to a butler's pantry, there are loads of other features which make this kitchen something very special.

Using a variety of materials and creating a raised textured panel to the island bench add to the visual impact of this kitchen – but they are there for practical reasons as well. Not only does the textured laminate panel conceal kitchen preparation, but it allowed Kim to conceal lighting which, when other lights are switched off or dimmed, creates a soft spotlight on the floor. Marble forms a table for in-kitchen breakfast or nibbles and the stainless steel pillars supporting it create a sense of space by allowing a through view to the outdoor kitchen and dining. Note the bulkheads which add interest and create volume, and which house down-lights, while pendants which are used over the sink and marble table mean that the whole kitchen can be illuminated in total, or in specific areas.



Using the same materials in the cabinetry indoors and out creates symmetry and flow, and an easy transition which blurs the lines between them. And a large part of this is the large openings which are now being achieved with stacking and bi-fold doors which become almost invisible when tucked away to one side. This flow creates larger spaces and a greater sense of expansiveness.

"With kitchens routinely a part of open plan living, having a designated space for preparation and cooking clutter ensures that your kitchen looks great and doesn't become a messy distraction the living areas" says Kim. And we all know that the key to keeping your benches clear is storage, storage, storage, and there's plenty of creative options in this u-shaped butler's pantry. A concealed appliance cabinet rises from the bench-top when required, and with drawers underneath and lift up and corner cupboards above, there's a place for everything. sublimegroup.com.au

