



Modern industrial kitchen equipment can be hidden under cabinetry to create a nostalgic look.



French hearth

Aside from creating bestseller recipes for his successful French Baker chain, Chef Johnlu Koa also cooks meals in his own kitchen for his family. Designed by Focus Global, it is a long, narrow, Mediterranean-inspired kitchen, located beside the dining hall.

Richly detailed cornices in the ceiling are echoed in the deep molding of the cabinetry to give a distinctly traditional look to the kitchen, which is in shades of cream, warmly enhanced by sunlight diffused from a shuttered window. The large Sub-Zero refrigerator with multiple compartments is hidden behind the wood cabinetry. Thermadore stoves and ovens reflect a modern, efficient kitchen. Countertops are made from granite.

Chef Johnlu has a special corner for baking. In decorative shelving over the countertop are recipe books and a display of silverware and porcelain. A few steps away is a second sink.

-Christian Regis / Photographs by Paul del Rosario.



Old bricks and wood combine with steel for a vintage industrial look.

Bold mix

This kitchen brings together the restaurant-grade equipment Chef Giovasco Barlao, who is accustomed to the Vigan kitchens of yore recalled by his mother, Daisy. Formerly a garage, the kitchen is conveniently situated between the formal dining area and other dining and sitting areas by the large buffet seen here.

Walls are made of old bricks, sliced in half to achieve greater texture, from an old house in Vigan. Diffused sunroof introduces natural warm light to the kitchen.

A massive old butcher's block on steel legs makes for a standing cutting surface. The upper cabinets were covered in nostalgic *sampaguita* glass. —*Christian Regis*
/Photographs by Paul del Rosario.



kitchen special / PORTFOLIO

Open kitchen

Food stylists Theo and Samantha Zaragoza designed their kitchen to be the focal point of their business, Resultado Gourmet Designs. Here, they can meet clients, conduct shoots and do cooking shows.

The elevated level of the kitchen makes it look like a stage when seen from the living area.

It was laid out to allow people to work back-to-back or walk past each other without disruption. Guests or clients can easily line up during a buffet.

In style, it has a Mediterranean-Filipino theme. The couple designed all the wooden drawers and cabinetry. Sherwyn Guinto Furniture constructed the designs. The island countertop is a whole slab of natural quartz stone. —*Christian Regis / Photographs by Paul del Rosario.*



A working kitchen in every sense of the word, it was designed for family and business.

