

ASK THE DESIGNER

Where is your favourite place to eat in the world and how does the interior of that space inspire you and work in harmony with the cuisine?



ALIX LAWSON

Founder
Alix Lawson

La Fontelina in Capri: a simple restaurant and beach club on a rocky outcrop, which is overlooked by the Faraglioni rocks. The restaurant is open to the elements and embraces nature, with a timber pergola to shade you from the sun. It is simple in design with rattan chairs and concrete floors overlooking the sea and the blue and white umbrellas on the rocky beach club below. Fresh seafood, pasta and salads are served with cold wine and iced sangria. The place oozes effortless understated chic that Italians do so well. This restaurant is very much in line with my own design philosophy and why I believe in the beauty of simplicity in interiors.

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CLARE PASCOE

Founder
Clare Pascoe

Despite travelling far and wide, my favourite restaurant is Lemongrass Thai in my hometown of Chichester, as it brings authentic Thai cuisine this beautiful Georgian City, and an experience, which transports me back to my days backpacking around SE Asia. From the traditional "Sawadika" welcome, the smells and taste of the cooking and refreshing fizz of Chang beer; to the rustic interior where the simple distressed wood clad walls are reminiscent of beach bars and the traditional boats bobbing in the water. For me, memorable dining and 'favourite' restaurants aren't about a Michelin Stars, fine dining or award-winning interiors, they are about good food, great company and a comfortable & atmospheric environment. Lemongrass Thai has it all!

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LUCY ROBINSON

F&B Associate
Goddard Littlefair

One of my favourite eating-out experiences has to be Kadeau in Copenhagen. The food is rooted in Kadeau's origins, Bornholm, a local island where their original restaurant is located. They use lots of preservation and fermenting techniques and the flavours are divine, with acidic tastes that I adore. Though very simple in its styling, the restaurant is warm and humble and the heart of the space is the open kitchen, which is beautiful and iconic. The chefs come and shake your hand as you enter and you can watch them cooking, which is a foodie's dream. Playful and memorable.

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CHRIS GWYTHER

Founder & Creative
Director, Phoenix Wharf

Vegan and vegetarian food has moved on considerably since the days of lentil hotpots and there's no finer contender for that successful turnaround than Melbourne's Transformer restaurant, in the city's buzzing Fitzroy district. Its innovative, plant-based plates are full of bright colours, fresh ingredients and experimental flavours that are truly market-leading. Where it really scores, however, is the unusual combination of veggie food with a really intimate dining experience, achieved through great lighting and a strong biophilic feel, set within a revitalised industrial space, where the planting of Devil's Ivy will eventually conquer the large ceiling spaces.

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