

HOMES | ARCHITECTURE & DESIGN

This Open-Plan Kitchen Is a Stylish Ode to the Owners' Love of Cooking

HONG XINYING | January 27, 2022



COVER This stylish open-plan kitchen features a streamlined design

Tatler+

Architect Edmund Ng designs a striking modern house with a double volume culinary space that makes the kitchen the most significant space in the home

 VIEW GALLERY

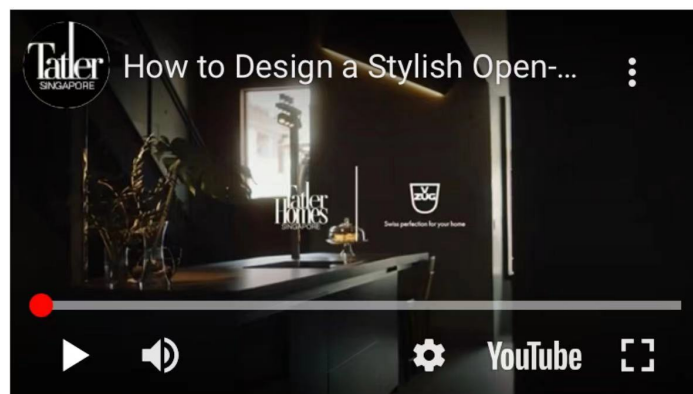
In this modern house in Singapore, the kitchen is unusually sited directly beside the entrance, making it truly the heart of the home. The double volume space is remarkable for its high ceiling, and the mezzanine just above also offers a bird's eye view of the stylish culinary space.



Architect Edmund Ng took inspiration from the owners' love of cooking and entertaining and was delighted when they agreed to his unorthodox proposal. "A well-designed kitchen is one that the owners can be proud to show off, and deliver an impact," says Ng, who is the founder of his namesake firm Edmund Ng Architects.

In case you missed it: [Kitchen Tour: Andrea DeCruz Whips Up Peranakan Dishes For Her Loved Ones](#)

Learn more about the kitchen design here:



ABOVE Edmund Ng designs a striking modern house with a double volume culinary space that makes the kitchen the most significant space in the home. Learn more about this stylish culinary space that's



ABOVE The corten steel screens feature a perforated design that takes a cue from the dappled sunlight in tree canopies

The home's overall design also takes inspiration from its proximity to nature, with a perforated corten steel screen on its facade that reflects the dappled light created by tree canopies in a densely forested area in the vicinity. "We wanted to reflect the natural canopies of the trees onto the facade itself, therefore we created a perforated screen using a very new material that's more commonly seen in shipbuilding than in home construction, which is corten steel," explains the architect.

Don't miss: [*How to Make the Kitchen Your Favourite Space in Your Home*](#)



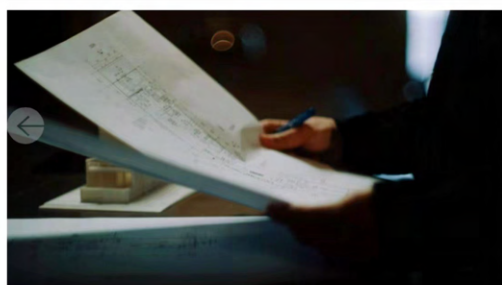
Edmund Ng, founder of Edmund Ng Architects, who led the design of this house

Photo 1 of 3



An overview of the kitchen from the mezzanine area of the house

Photo 2 of 3



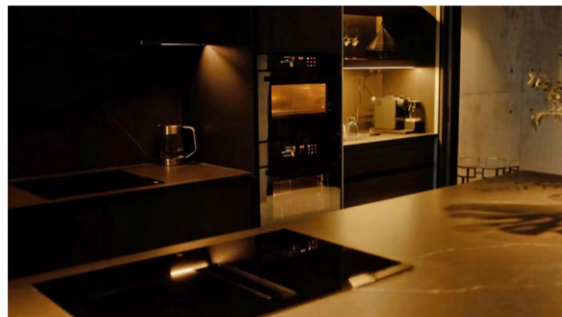
Ng peruses architectural drawings done for this project

Photo 3 of 3

The open-plan kitchen features a sleek kitchen system from Italian brand Dada; the dark tones and matte finish of the cabinetry and kitchen island form a pleasing contrast against the rugged off-form concrete walls. The kitchen has also been fitted with V-Zug appliances which feature a black mirrored finish selected to match the streamlined design of the culinary zone.

“The V-Zug kitchen appliances, with their shiny, mirrored finish, is complemented with the natural finishes of the off-form concrete, wooden timber finishes for the carpentry, and black metal trimmings. Together with the customised chrome lighting, (these) enhance the whole open kitchen outlook,” says Ng.

Read more: [5 Beautiful Open-Plan Kitchens We Love](#)



ABOVE The V-Zug appliances were selected in a black mirrored finish to complement the sleek interior design of the kitchen

To complement the understated design of the kitchen, the architect also selected an induction cooktop with integrated hoods, which are able to extract fumes and smells from the cooking process. Adds Ng: “One of the best appliances that I admire from V-Zug is the induction hob with integrated extraction fans, which allows me to do away with the ceiling hood, that would impede the design and look of a modern kitchen.”

Ultimately, a well-designed home is one that is specially crafted for the owners; and certainly, this home and its kitchen embodies all of that, and more. “A good kitchen design is one that would enhance the lifestyle of the occupants, this is exactly what V-Zug does,” says Ng. “The V-Zug equipment allows you to achieve culinary magic, and it looks great, too.”



The V-Zug induction hob with integrated extraction fans is able to absorb cooking fumes and odours during the culinary process

Photo 1 of 4



The integrated hood is well-placed next to the V-Zug induction hobs

Photo 2 of 4



A view of the V-Zug Wine Cooler

Photo 3 of 4



The built-in dishwasher is cleverly incorporated into the kitchen's dark wood cabinetry

Photo 4 of 4

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