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THE DIGEST

Our Architecture and Design Issue opens with news of the arts, culture, travel, and luxe living

Diamond drinks

The best in barware

Product designer **Richard Brendon** delights in collaborating with the best traditional craftspeople to devise contemporary takes on classic objects. For his latest creation he has teamed up with master craftsmen in the Czech Republic to produce **Diamond**, a collection of cut-crystal barware. The Brit chose to work with Czech experts on the pieces because they “craft their products by hand with an attention to detail that can’t be replicated by machine.” The collection – all of which is mouth blown and hand cut – includes highball and old fashioned glasses, an ice bucket, and a shapely, stylish decanter because, as Brendon rightly observes, “If you have a beautifully crafted bottle of whisky, it should be served from an equally exquisite decanter.”

Diamond barware, from £40 to £200 (\$62-\$308), www.richardbrendon.com





DESIGN

Past perfected

For his new **Avila** cabinet, **Simon Orrell** took inspiration from “straw work” that was popular in the 18th century and used on luxury boxes and smaller items of furniture. The elegantly proportioned cabinet is decorated with straw that has been painstakingly split, pressed, and dyed black and shades of cobalt blue before being applied to its doors. *Avila cabinet, £8,250 (\$12,705)*
www.simonorrelldesigns.com



TECHNOLOGY

Design wunderkinds **the Bouroullec brothers** have teamed up with **Samsung** to produce the **SERIF TV**. Designed to resemble a capital I, it is as much a beautiful thing to look at as something to watch. *From £499 (\$769)*
www.samsung.com



THE GOURMET Q&A

Rafa Costa e Silva

Chefpatron, Lasai, Rio de Janeiro



Your CV is impressive! A stint at Jean-Georges Vongerichten's Vong [in New York] and then some time in Spain... I was at Vong for about two years. I loved it, though it was really “push-push” – crazy services with as many as 350 covers in one night. The Basque Country, in Spain, was where I saw people treating produce in the best way possible; they are always trying to extract the best from each simple product.

How long have you been back in Rio de Janeiro, and what do you love about it?

I came back in March 2012. I think Rio has the best from the sea and land – wonderful beaches, and it's full of life and happiness.

How would you describe what you do at Lasai? We serve a mix of technical, avant-garde dishes and simple food that is full of flavor, using produce mostly from our gardens and the local organic street markets. We also like to support small, family-run producers.

Your own gardens? Yes. We have two. One is in Rio, where we have about 25 chickens and six or seven kinds of produce. The other is up on the mountainside, about an hour and a half from the city. In that garden we have about 95 chickens and more than 15 varieties of produce.

What is a typical Lasai dish? We don't have one. But we've been serving “the egg” – yucca, coconut milk, egg yolk, and dried jerked beef – a lot lately.
www.lasai.com