

# SUPPER

GLOBAL HOTEL F&B

ISSUE 14



## Peter Street Kitchen

Radisson Blu Edwardian brings contemporary Japanese-Mexican fusion cuisine to Manchester

## Joerg Meyer

The man behind the Gin Basil Smash lifts the lid on developing new bar concepts for 25hours Hotels

## Mollie's Motel & Diner

Soho House reinvents roadside dining with an all-American motel and diner in Oxfordshire



**Atica**  
**Pordamsa**

Spanish porcelain manufacturer Pordamsa has introduced Atica, an organic tableware collection combining style and functionality, which offers chefs a chance to explore playful food presentations on its concave surfaces. Taking inspiration from Ancient Greece, the series is handcrafted in coloured glass paste and boasts a smooth feel with excellent scratch resistance, making it ideally suited to use in professional kitchens and high-flow environments.

[www.pordamsa.com](http://www.pordamsa.com)



**Catene**  
**Richard Ginori**

Sleek and contemporary, the Catene range from Richard Ginori features modern geometric lines and interwoven chains that shape its graphic frame. Inspired by Italian architect Gio Ponti and his drawings from 1926, the fine china series is defined by the purity of the Impero shape, and complements interior furnishings with its sophisticated aesthetics. The collection comes with a complete array of tableware, with each piece suitable for serving both tea and coffee.

[www.tablo.hk](http://www.tablo.hk)

**Ultralight**  
**Zafferano**

Billed as the lightest wine-tasting glasses ever made, Zafferano's Ultralight range is the result of a project by Italian creative Federico de Majo, who wanted to make an extremely nimble glassware series with a unique lip edge that facilitates the flow of the beverage within. Made from fine crystal glass, the collection pays special attention to shapes and sinuous lines, and is designed to house an impressive variety of different white, red and sparkling wines.

[www.tablo.hk](http://www.tablo.hk)



**Charcoal Dapple**  
**Steelite International**

Joining an established family of designs, Charcoal Dapple by Steelite International adds a new dynamic through the use of a black reactive decoration, creating a bold statement that provides chefs with a platform from which to amplify food presentations. Working in harmony with each of the brand's other decorated and white tableware ranges, the plating options are complemented with a beverage offer, and allow for seasonal menu changes to be made with ease.

[www.steelite.com](http://www.steelite.com)

