

expert advice

Double The Space

Project: A long kitchen and a repurposed yard that create an L-shaped kitchen

Ideal For: Homeowners who need a lot of space for regular cookouts, and an area for families to gather around

Designer: Ultimate Interior Creation

The original kitchen was too small and inefficient for a family that wanted something functional and beautiful. The designers combined the kitchen with the yard to make one expansive area. This room is then divided into a washing-up area, and a cooking cum breakfast counter area.

Storage space comes in the form of system supported storage and open compartments, giving the homeowners plenty of options to stash



their kitchenware. Stacked internal drawers, corner cabinets and open-up compartment systems also add to this organised kitchen.

The cabinets are made from laminated plywood with ABS trimming, with glass/aluminium doors that break away from the monotony. A black granite countertop provides heavy duty workspace while remaining easy to maintain.

Expert Tips from Cecilia Huang, director of Ultimate Interior Creation

- Let your personal character blend into the design of your kitchen. The kitchen shouldn't just be practical and functional, it also should have an aesthetic factor that you would love.
- The kitchen can be one of the most complex rooms to design. Two important factors to consider are personal habits and safety. It's all about how the kitchen will be utilised. For example, what kind of traffic flow will best fit the family members' movements?
- No material is 'perfect' for the kitchen. Different materials can work well for different families. You should consider the balance of usage, cost priority and of course, aesthetic factors.
- When budgeting for the kitchen, you should prioritise which area is more important and will see frequent usage. Only then can you decide how much you should spend on appliances.

