



STUDIO**WILLIAM**[®]

CUTLERY

CREATING SENSORY FORMS™





STUDIO WILLIAM

STUDIO WILLIAM IS LED BY WILLIAM WELCH FCSO, FRSA, A BRITISH INDUSTRIAL DESIGNER WHO HAS RECEIVED MORE ACCOLADES FOR CUTLERY DESIGN THAN ANY OTHER DESIGNER IN THE WORLD. HE AND HIS TEAM ARE KNOWN FOR THEIR INNOVATION, CREATIVITY, EYE FOR BEAUTY AND ATTENTION TO DETAIL. STUDIO WILLIAM'S ELEGANT AND CHARISMATIC CUTLERY IS USED IN MANY OF THE WORLD'S LEADING RESTAURANTS, AND GRACES THE TABLES OF SOME OF THE WORLD'S MOST STYLISH HOMES.

WE BELIEVE BEAUTIFUL CUTLERY ENRICHES THE DINING EXPERIENCE. IT FEELS GOOD IN THE HAND AND MOUTH. IT SHAPES THE MOOD OF AN OCCASION. IT BRINGS THE TABLE ALIVE.

OUR EXPERIENCE AND ENTHUSIASM FOR WHAT WE DO PRODUCES THE QUALITY, DESIGN, ATTENTION TO DETAIL AND PASSION THAT FEW, IF ANY, CAN MATCH. WE MAKE SURE EVERY PIECE LOOKS AND FEELS PERFECT. WE CARE ABOUT THE SMALLEST DETAIL. WE DRAW ON THE DESIGNS OF THE PAST AND WE LOOK TO THE FUTURE TO CREATE DESIGNS THAT ARE TIMELESS. WE CREATE SENSORY FORMS.

William



PERFECT QUALITY

INTRICATE DEVELOPMENT

OUR DESIGN PROCESS IS HIGHLY DETAILED. THROUGH MANY LEVELS OF PROTOTYPING WE MAKE THE MOST MINUTE ADJUSTMENTS, INVOLVING THE TINIEST OF MEASUREMENTS, TO ENSURE THAT EVERY PIECE LOOKS AND FEELS PERFECT.

QUALITY MATERIALS

WE USE THE FINEST QUALITY 18/10 STAINLESS STEEL. THIS PROVIDES A PERFECT MIRROR FINISH AND EXCELLENT DURABILITY. IT'S DISHWASHER SAFE AND PERFECT FOR THE RIGOURS OF DAILY USE.

INDIVIDUAL INSPECTION

EVERY PIECE OF OUR CUTLERY IS INSPECTED INDIVIDUALLY BY OUR OWN QUALITY CONTROL DEPARTMENT. ANYTHING THAT'S NOT ABSOLUTELY PERFECT DOESN'T MAKE IT THROUGH OUR RIGOROUS PROCESS.





OLIVE CUTLERY

USING BEAUTIFULLY REFINED ASYMMETRIC LINES OLIVE CHALLENGES THE APPEARANCE OF TRADITIONAL CUTLERY AND BRINGS PERSONALITY TO THE DINING TABLE.

OLIVE WON THE PRESTIGIOUS REDDOT AWARD FOR 2007 AND HAS BEEN PLACED IN THE PERMANENT COLLECTION AT THE DESIGN MUSEUM IN ESSEN, GERMANY.

OLIVE TREES HAVE SYMBOLIZED PERFECT PEACE SINCE THE TIMES OF THE ANCIENT GREEKS. THE FIRST OLIVE TREES ARE RECORDED FROM 3,700 BC.

OLIVE CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR AND SATIN FINISH.



reddot design award



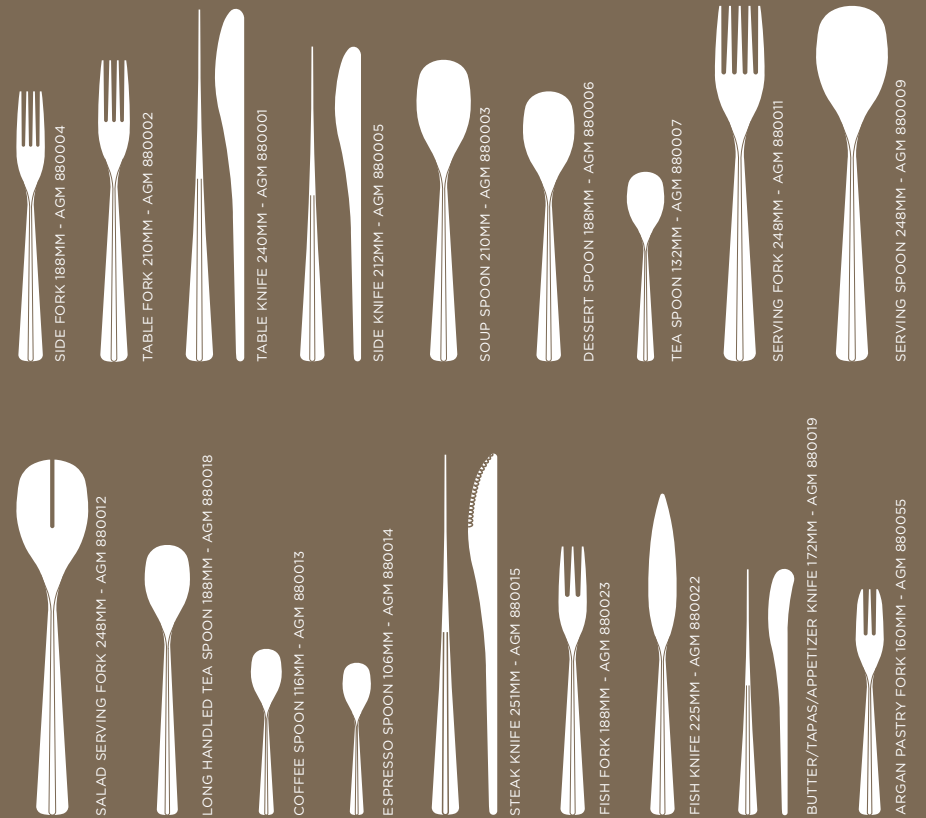


ARGAN CUTLERY

ARGAN'S FORM IS CLEAN AND SOPHISTICATED. IT HAS A FLUTED DETAIL RUNNING UP THE LENGTH OF THE HANDLE WHICH HAS A LOVELY LIGHT REFLECTION. THE KNIVES ARE DESIGNED TO STAND UP ON THE TABLE AND PLATE.

THE ARGAN TREE IS PERFECT FOR A HARSH ENVIRONMENT, SURVIVING HEAT, DROUGHT AND POOR SOIL. IT IS LITTLE KNOWN OUTSIDE MOROCCO. IT GROWS ONLY IN THE SOUTH-WEST OF THE COUNTRY – ROUGHLY IN AN AREA COVERING 700,000-800,000 HECTARES. BUT WITHIN THE AREA WHERE THE ARGAN GROWS THERE ARE ABOUT 21 MILLION TREES WHICH PLAY A VITAL ROLE IN THE FOOD CHAIN AND THE ENVIRONMENT.

ARGAN IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



SIDE FORK 188MM - AGM 880004

TABLE FORK 210MM - AGM 880002

TABLE KNIFE 240MM - AGM 880001

SIDE KNIFE 212MM - AGM 880005

SOUP SPOON 210MM - AGM 880003

DESSERT SPOON 188MM - AGM 880006

TEA SPOON 132MM - AGM 880007

SERVING FORK 248MM - AGM 880011

SERVING SPOON 248MM - AGM 880009

SALAD SERVING FORK 248MM - AGM 880012

LONG HANDLED TEA SPOON 188MM - AGM 880018

COFFEE SPOON 116MM - AGM 880013

ESPRESSO SPOON 106MM - AGM 880014

STEAK KNIFE 251MM - AGM 880015

FISH FORK 188MM - AGM 880023

FISH KNIFE 225MM - AGM 880022

BUTTER/TAPAS/APPETIZER KNIFE 172MM - AGM 880019

ARGAN PASTRY FORK 160MM - AGM 880055



MULBERRY CUTLERY

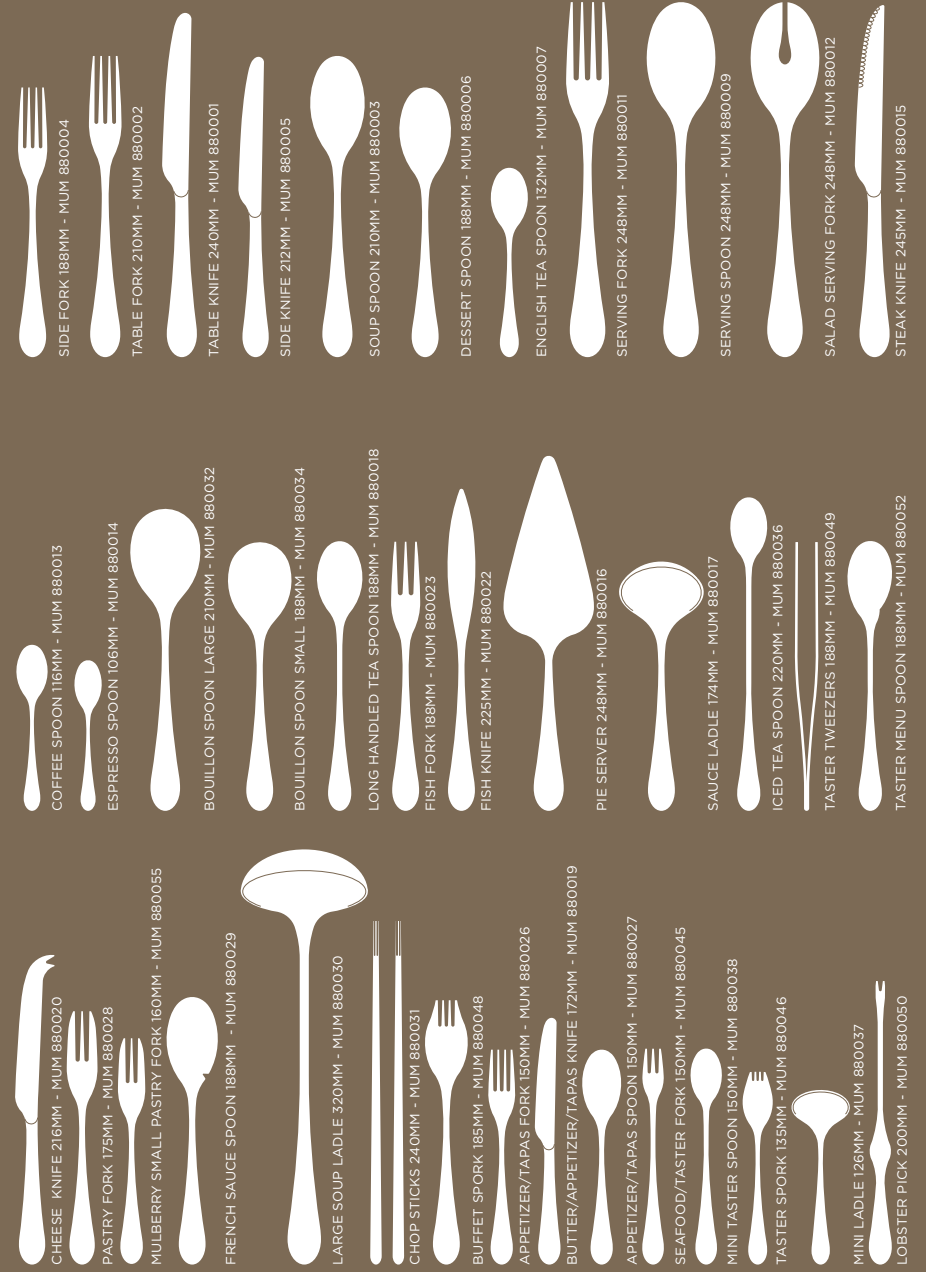
MULBERRY CAN BE FOUND AT NO.10 DOWNING STREET LONDON AND HAS RECEIVED INTERNATIONAL DESIGN RECOGNITION VIA A COVETED REDDOT DESIGN AWARD. A SOPHISTICATED AND TIMELESS DESIGN, PERFECT FOR BOTH CONTEMPORARY AND TRADITIONAL TABLE SETTINGS.

IN ABOUT 500CE TWO MONKS SMUGGLED EGGS AND SEEDS OF THE WHITE MULBERRY TREE, THE FOOD PLANT OF THE SILKWORM, OUT OF CHINA. THIS LED TO THE EUROPEAN SILK INDUSTRY BREAKING THE MONOPOLY OF THE 'SILK ROAD'. THE BLACK MULBERRY TREE WAS INTRODUCED INTO ENGLAND BY JAMES I, BUT THOUGHT THAT IT WAS THE WHITE MULBERRY TREE.

MULBERRY CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR AND SATIN FINISH.



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MULBERRY SILVER PLATE CUTLERY

MULBERRY SILVER PLATE CUTLERY IS A SOPHISTICATED AND TIMELESS DESIGN, PERFECT FOR BOTH CONTEMPORARY AND TRADITIONAL TABLE SETTINGS.

IN ABOUT 500CE TWO MONKS SMUGGLED EGGS AND SEEDS OF THE WHITE MULBERRY TREE, THE FOOD PLANT OF THE SILKWORM, OUT OF CHINA. THIS LED TO THE EUROPEAN SILK INDUSTRY BREAKING THE MONOPOLY OF THE 'SILK ROAD'. THE BLACK MULBERRY TREE WAS INTRODUCED INTO ENGLAND BY JAMES I, BUT THOUGHT THAT IT WAS THE WHITE MULBERRY TREE.

MULBERRY SILVER PLATE CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL. THE CUTLERY IS FINISHED IN A BEAUTIFUL 35 MICRON EPNS SILVER PLATE FOR THE BEST POSSIBLE LONGEVITY.



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SIDE FORK 188MM - MUSP 880004
 TABLE FORK 210MM - MUSP 880002
 TABLE KNIFE 240MM - MUSP 880001
 SIDE KNIFE 212MM - MUSP 880005
 SOUP SPOON 210MM - MUSP 880003
 DESSERT SPOON 188MM - MUSP 880006
 ENGLISH TEA SPOON 132MM - MUSP 880007
 SERVING FORK 248MM - MUSP 880011
 SERVING SPOON 248MM - MUSP 880009
 SALAD SERVING FORK 248MM - MUSP 880012
 STEAK KNIFE 245MM - MUSP 880015

COFFEE SPOON 116MM - MUSP 880013
 ESPRESSO SPOON 106MM - MUSP 880014
 BOUILLON SPOON LARGE 210MM - MUSP 880032
 BOUILLON SPOON SMALL 188MM - MUSP 880034
 LONG HANDLED TEA SPOON 188MM - MUSP 880018
 FISH FORK 188MM - MUSP 880023
 FISH KNIFE 225MM - MUSP 880022
 PIE SERVER 248MM - MUSP 880016
 SAUCE LADLE 174MM - MUSP 880017
 ICED TEA SPOON 220MM - MUSP 880036
 TASTER MENU SPOON 188MM - MUSP 880052

CHEESE KNIFE 216MM - MUSP 880020
 PASTRY FORK 175MM - MUSP 880028
 FRENCH SAUCE SPOON 188MM - MUSP 880029
 CHOP STICKS 240MM - MUSP 880031
 BUFFET SPORK 185MM - MUSP 880048
 APPETIZER/TAPAS FORK 150MM - MUSP 880026
 BUTTER/APPETIZER/TAPAS KNIFE 172MM - MUSP 880019
 APPETIZER/TAPAS SPOON 150MM - MUSP 880027
 SEAFOOD/TASTER FORK 150MM - MUSP 880045
 MINI TASTER SPOON 150MM - MUSP 880038
 TASTER SPORK 135MM - MUSP 880046
 MINI LADLE 126MM - MUSP 880037
 LOBSTER PICK 200MM - MUSP 880050

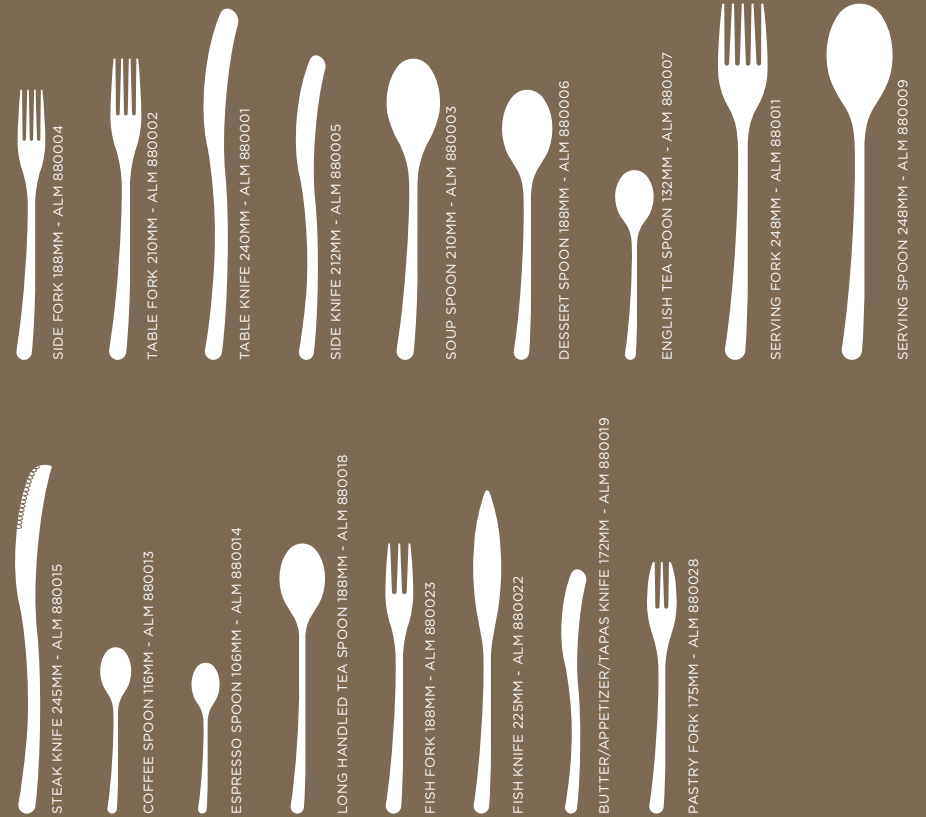


AROLLA CUTLERY

AROLLA HAS WEIGHT AND SUBSTANCE, BUT IS PERFECTLY BALANCED. ITS ORGANIC AND ASYMMETRIC LINES HAVE BEEN DESIGNED TO BE ERGONOMICALLY AND AESTHETICALLY APPEALING. THE FORM OF THE KNIFE BLADE COMPLEMENTS THE CLEAR LINES OF THE SPOON AND FORKS.

AROLLA IS A FORM OF PINE TREE WIDELY FOUND ACROSS CENTRAL EUROPE – AND IS COMMON IN THE ALPS AND CARPATHIAN MOUNTAINS. UNSURPRISINGLY IT'S VERY TOLERANT OF WIND AND COLD. ITS SEEDS CAN BE USED TO DELICATELY FLAVOUR SCHNAPPS.

AROLLA IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.





BAOBAB CUTLERY

THE ROUNDED FORMS OF BAOBAB CUTLERY CREATES A SIMPLE, CONFIDENT FORM FOR EVERY TABLE.

THE BAOBAB IS CALLED THE TREE OF LIFE WITH GOOD REASON. IT IS CAPABLE OF PROVIDING SHELTER, FOOD AND WATER FOR THE ANIMAL AND HUMAN INHABITANTS OF THE AFRICAN SAVANNAH REGIONS. MATURE TREES ARE FREQUENTLY HOLLOW, PROVIDING LIVING SPACE FOR NUMEROUS ANIMALS AND HUMANS ALIKE.

BAOBAB CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN SATIN FINISH ONLY.



SIDE FORK 185MM - BBS 8800004

TABLE FORK 205MM - BBS 8800002

TABLE KNIFE 235MM - BBS 8800001

SIDE KNIFE 212MM - BBS 8800005

SOUP SPOON 205MM - BBS 8800003

DESSERT SPOON 185MM - BBS 8800006

TEA SPOON 132MM - BBS 8800007

SERVING FORK 248MM - BBS 8800011

SERVING SPOON 248MM - BBS 8800009

STEAK KNIFE 238MM - BBS 8800015

COFFEE SPOON 116MM - BBS 8800013

BUTTER/TAPAS/APPETIZER KNIFE 172MM - BBS 8800019



KARRI CUTLERY

KARRI'S FORM HAS SIMPLICITY AND SOPHISTICATION. THE CLEAN STRAIGHT LINES ARE BALANCED WITH THE SOFT, OVAL SECTION OF THE HANDLE. THE KNIVES ARE DESIGNED TO STAND UP ON THE TABLE AND PLATE.

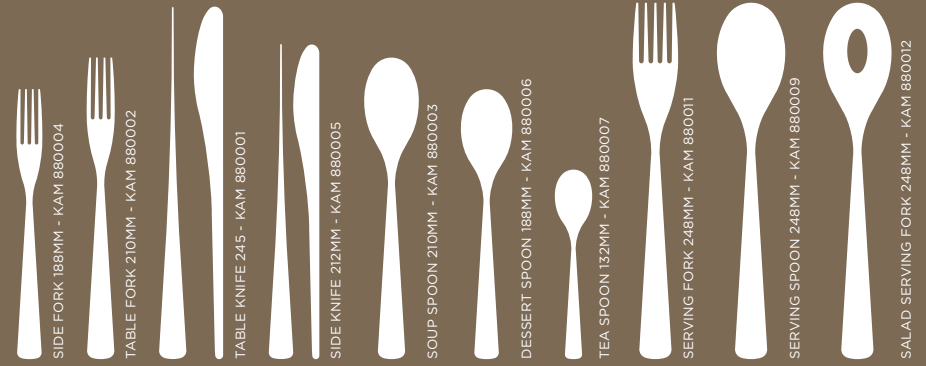
KARRI CUTLERY HAS BEEN AWARDED THE GOOD DESIGN AWARD 2008 AND HAS BEEN PLACED IN THE PERMANENT DESIGN COLLECTION OF THE CHICAGO ATHENAEUM MUSEUM OF ARCHITECTURE AND DESIGN.

KARRI IS A EUCALYPTUS TREE FOUND IN WESTERN AUSTRALIA AND IS SACRED TO THE ABORIGINES. ONE OF THE SACRED USES OF THE TREE IS THE MAKING OF THE DIDGERIDOO.

KARRI CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



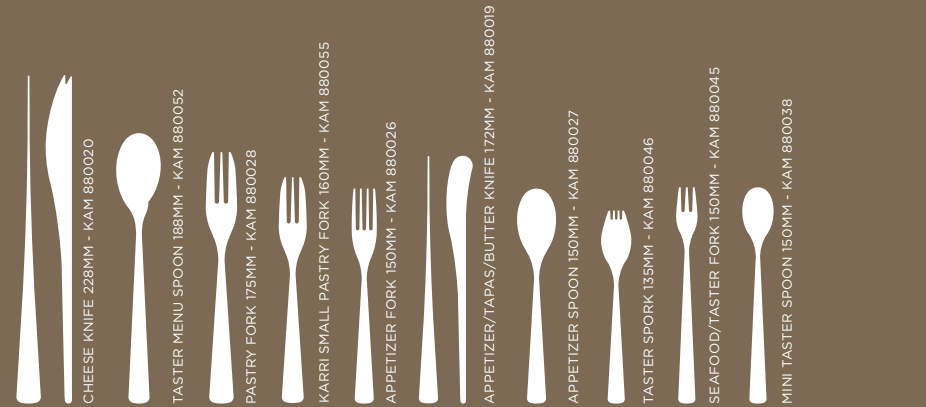
THE CHICAGO
ATHENAEUM
MUSEUM OF
ARCHITECTURE
AND DESIGN



SIDE FORK 188MM - KAM 880004
TABLE FORK 210MM - KAM 880002
TABLE KNIFE 245 - KAM 880001
SIDE KNIFE 212MM - KAM 880005
SOUP SPOON 210MM - KAM 880003
DESSERT SPOON 188MM - KAM 880006
TEA SPOON 132MM - KAM 880007
SERVING FORK 248MM - KAM 880011
SERVING SPOON 248MM - KAM 880009
SALAD SERVING FORK 248MM - KAM 880012



STEAK KNIFE 251MM - KAM 880015
COFFEE SPOON 116MM - KAM 880013
ESPRESSO SPOON 106MM - KAM 880014
LONG HANDLED TEA SPOON 188MM - KAM 880018
LONG MOCHA SPOON 220MM KAM 880036
FISH FORK 188MM - KAM 880023
FISH KNIFE 225MM - KAM 880022
PIE SERVER 248MM - KAM 880016
SAUCE LADLE 175MM - KAM 880017



CHEESE KNIFE 228MM - KAM 880020
TASTER MENU SPOON 188MM - KAM 880052
PASTRY FORK 175MM - KAM 880028
KARRI SMALL PASTRY FORK 160MM - KAM 880055
APPETIZER FORK 150MM - KAM 880026
APPETIZER/TAPAS/BUTTER KNIFE 172MM - KAM 880019
APPETIZER SPOON 150MM - KAM 880027
TASTER SPORK 135MM - KAM 880046
SEAFOOD/TASTER FORK 150MM - KAM 880045
MINI TASTER SPOON 150MM - KAM 880038



KUMQUAT CUTLERY

ELEGANT AND POISED, KUMQUAT KNIVES HAVE BEEN SPECIALLY CREATED TO BLEND INTO OUR KARRI PATTERN, FOR THOSE WHO WISH TO HAVE AN ALTERNATIVE TO THIS PATTERN'S STAND-UP KNIFE.

THE CAREFULLY FORMED HANDLES HAVE CLEAN STRAIGHT LINES, SOFT, OVAL SECTIONS AND AN ARRAY OF GAUGES, SO THEY FEEL WEIGHTY, WELL BALANCED AND COMFORTABLE IN THE HAND.

KUMQUATS ARE NATIVE TO THE ASIA-PACIFIC REGION AND THE CANTONESE USE THIS FRUIT IN MEDICINE AND IT CAN ALSO BE USED AS A POPULAR ALTERNATIVE TO AN OLIVE IN A MARTINI.

KUMQUAT IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



TASTER MENU SPOON 188MM - KAM 880032

PASTRY FORK 175MM - KAM 880028

SMALL PASTRY FORK 160MM - KAM 880055

APPETIZER FORK 150MM - KAM 880026

APPETIZER/TAPAS/BUTTER KNIFE 172MM - KQM 880019

APPETIZER SPOON 150MM - KAM 880027

TASTER SPOON 135MM - KAM 880046

SEAFOOD/TASTER FORK 150MM - KAM 880045

MINI TASTER SPOON 150MM - KAM 880038

STEAK KNIFE 251MM - KQM 880015

COFFEE SPOON 116MM - KAM 880013

ESPRESSO SPOON 106MM - KAM 880014

LONG HANDLED TEA SPOON 188MM - KAM 880018

LONG MOCHA SPOON 220MM KAM 880036

FISH FORK 188MM - KAM 880023

FISH KNIFE 225MM - KAM 880022

PIE SERVER 248MM - KAM 880016

SAUCE LADLE 175MM - KAM 880017

SIDE FORK 188MM - KAM 880004

TABLE FORK 210MM - KAM 880002

TABLE KNIFE 245 - KQM 880001

SIDE KNIFE 212MM - KQM 880005

SOUP SPOON 210MM - KAM 880003

DESSERT SPOON 188MM - KAM 880006

TEA SPOON 132MM - KAM 880007

SERVING FORK 248MM - KAM 880011

SERVING SPOON 248MM - KAM 880009

SALAD SERVING FORK 248MM - KAM 880012



LARCH CUTLERY

LARCH CUTLERY HAS HISTORICAL INFLUENCES BUT ITS FLOWING FORM GIVES THIS PATTERN A MODERN FLAVOUR.

WHEN JULIUS CAESAR LAID SIEGE TO AN ALPINE FORT HE WAS AMAZED THAT THE BURNING BRUSHWOOD HAD NO EFFECT ON THE FORT'S TIMBER WALLS – CONSTRUCTED OF LARCH. A GENERATION LATER, LARCH WAS USED DURING THE BUILDING OF THE PALACE OF EMPEROR AUGUSTUS BUILT IN ROME.

LARCH CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR AND SATIN FINISH.



CHEESE KNIFE 217MM - LAM 880020



BUTTER/TAPAS/APPETIZER KNIFE 172MM - LAM 880019



PASTRY FORK 175MM - LAM 880028



STEAK KNIFE 240MM - LAM 880015



COFFEE SPOON 116MM - LAM 880013



ESPRESSO SPOON 105MM - LAM 880014



BOUILLON SPOON 188MM - LAM 880034



LONG HANDLED TEA SPOON 188MM - LAM 880018



LONG MOCHA SPOON 220MM - LAM 880036



FISH FORK 188MM - LAM 880023



FISH KNIFE 225MM - LAM 880022



SIDE FORK 188MM - LAM 880004



TABLE FORK 210MM - LAM 880002



TABLE KNIFE 240MM - LAM 880001



SIDE KNIFE 212MM - LAM 880005



SOUP SPOON 210MM - LAM 880003



DESSERT SPOON 188MM - LAM 880006



TEA SPOON 132MM - LAM 880007



SERVING FORK 248MM - LAM 880011



SERVING SPOON 248MM - LAM 880009



LARCH SILVER PLATE CUTLERY

LARCH SILVER PLATE CUTLERY HAS HISTORICAL INFLUENCES BUT ITS FLOWING FORM GIVES THIS PATTERN A MODERN FLAVOUR.

WHEN JULIUS CAESAR LAID SIEGE TO AN ALPINE FORT HE WAS AMAZED THAT THE BURNING BRUSHWOOD HAD NO EFFECT ON THE FORT'S TIMBER WALLS – CONSTRUCTED OF LARCH. A GENERATION LATER, LARCH WAS USED DURING THE BUILDING OF THE PALACE OF EMPEROR AUGUSTUS BUILT IN ROME.

LARCH SILVER PLATE CUTLERY IS MADE USING A SLIGHTLY HEAVIER GAUGE STEEL FOR THE FORKS AND SPOONS THAN OUR NORMAL LARCH CUTLERY (THE MIRROR AND SATIN DESIGNS). IT USES THE FINEST QUALITY 18/10 STAINLESS STEEL. THE CUTLERY IS FINISHED IN A BEAUTIFUL 35 MICRON EPNS SILVER PLATE FOR THE BEST POSSIBLE LONGEVITY.



CHEESE KNIFE 217MM - LASP 880020



BUTTER/TAPAS/APPETIZER KNIFE 172MM - LASP 880019



PASTRY FORK 175MM - LASP 880028



STEAK KNIFE 240MM - LASP 880015



COFFEE SPOON 116MM - LASP 880013



ESPRESSO SPOON 105MM - LASP 880014



BOUILLON SPOON 188MM - LASP 880034



LONG HANDLED TEA SPOON 188MM - LASP 880018



LONG MOCHA SPOON 220MM - LASP 880036



FISH FORK 188MM - LASP 880023



FISH KNIFE 225MM - LASP 880022



SIDE FORK 188MM - LASP 880004



TABLE FORK 210MM - LASP 880002



TABLE KNIFE 240MM - LASP 880001



SIDE KNIFE 212MM - LASP 880005



SOUP SPOON 210MM - LASP 880003



DESSERT SPOON 188MM - LASP 880006



TEA SPOON 132MM - LASP 880007



SERVING FORK 248MM - LASP 880011



SERVING SPOON 248MM - LASP 880009

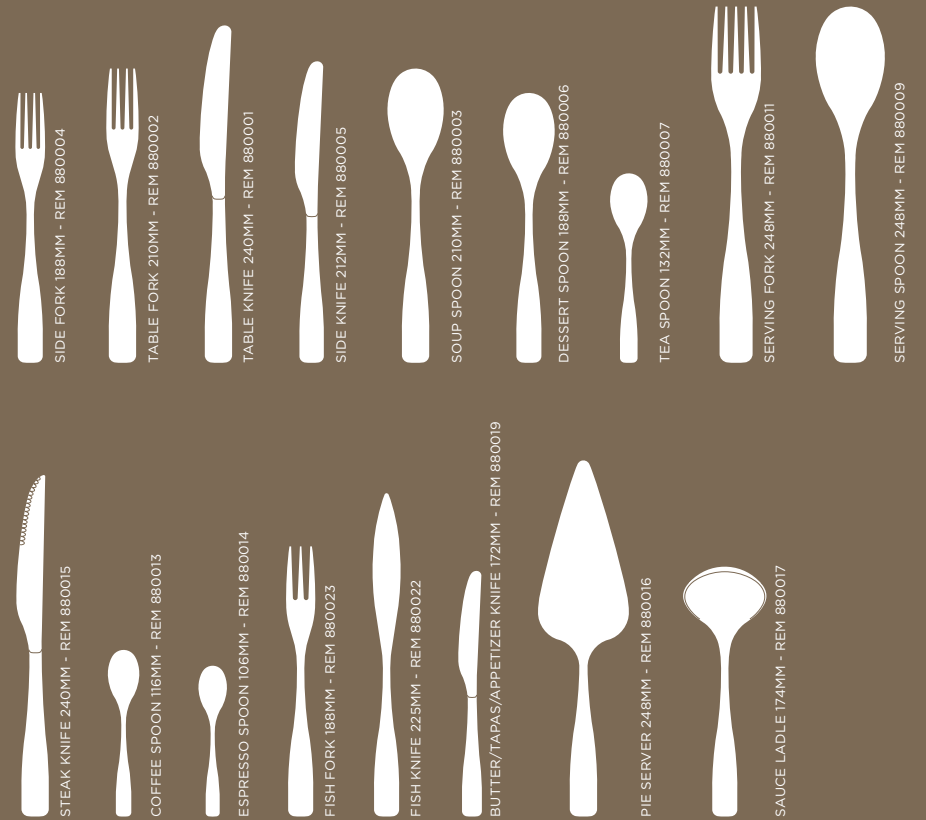


REDWOOD CUTLERY

REDWOOD HAS BEEN INSPIRED BY CLASSICAL STYLES OF CUTLERY. THIS PATTERN'S INNOVATIVE FORM IS PERFECT FOR BOTH CONTEMPORARY AND TRADITIONAL SETTINGS.

THE REDWOOD IS THE WORLD'S TALLEST TREE. THESE GIANTS HAVE A RELATIONSHIP WITH LIGHTENING. THEY NEED TO BE STRUCK IN ORDER TO STOP GROWING. THE CHEROKEES BELIEVE THAT THIS TREE SYMBOLIZES BALANCE NOW AND IN THE FUTURE.

REDWOOD CUTLERY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.





ROYAL OAK CUTLERY

HIDDEN BENEATH THE HANDLES IS A REFERENCE TO THE HISTORICAL "KINGS PATTERN". THIS CAN BE PLACED ON DISPLAY ON THE TABLE, OR CONCEALED LIKE THE KING HIMSELF.

THE ROYAL OAK IS THE NAME GIVEN TO THE OAK TREE IN WHICH CHARLES II OF ENGLAND HID TO ESCAPE THE ROUNDHEADS DURING THE BATTLE OF WORCESTER IN 1651. AN ANCIENT OAK, THOUGHT TO BE FROM AN ACORN FROM THE ORIGINAL, STILL STANDS AT BOSCOBEL IN SHROPSHIRE.

ROYAL OAK IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



APPETIZER FORK 150MM - RYM 880026

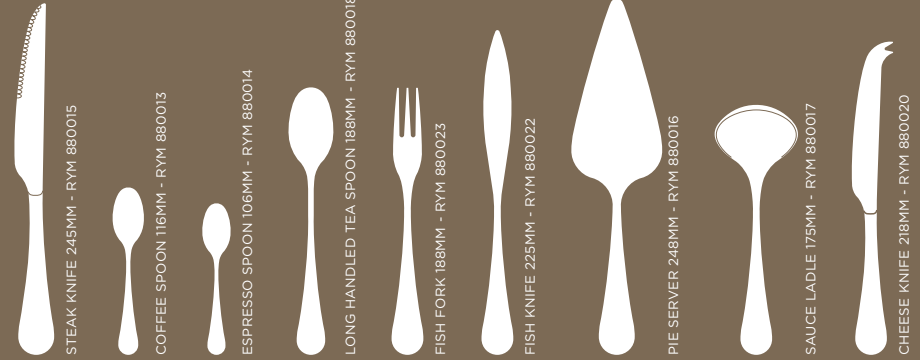
BUTTER/TAPAS/APPETIZER KNIFE 172MM - RYM 880019

APPETIZER SPOON 150MM - RYM 880027

PASTRY FORK 175MM - RYM 880028

SMALL PASTRY FORK 160MM - RYM 880055

BOUILLON SPOON 188MM - RYM 880034



STEAK KNIFE 245MM - RYM 880015

COFFEE SPOON 116MM - RYM 880013

ESPRESSO SPOON 106MM - RYM 880014

LONG HANDLED TEA SPOON 188MM - RYM 880018

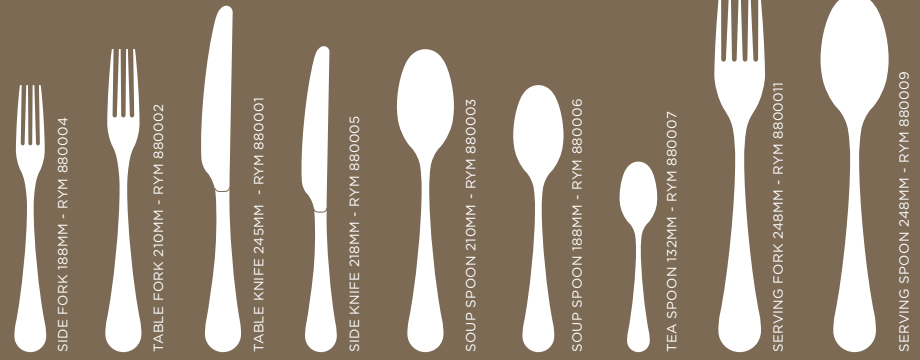
FISH FORK 188MM - RYM 880023

FISH KNIFE 225MM - RYM 880022

PIE SERVER 248MM - RYM 880016

SAUCE LADLE 175MM - RYM 880017

CHEESE KNIFE 218MM - RYM 880020



SIDE FORK 188MM - RYM 880004

TABLE FORK 210MM - RYM 880002

TABLE KNIFE 245MM - RYM 880001

SIDE KNIFE 218MM - RYM 880005

SOUP SPOON 210MM - RYM 880003

SOUP SPOON 188MM - RYM 880006

TEA SPOON 132MM - RYM 880007

SERVING FORK 248MM - RYM 8800011

SERVING SPOON 248MM - RYM 880009

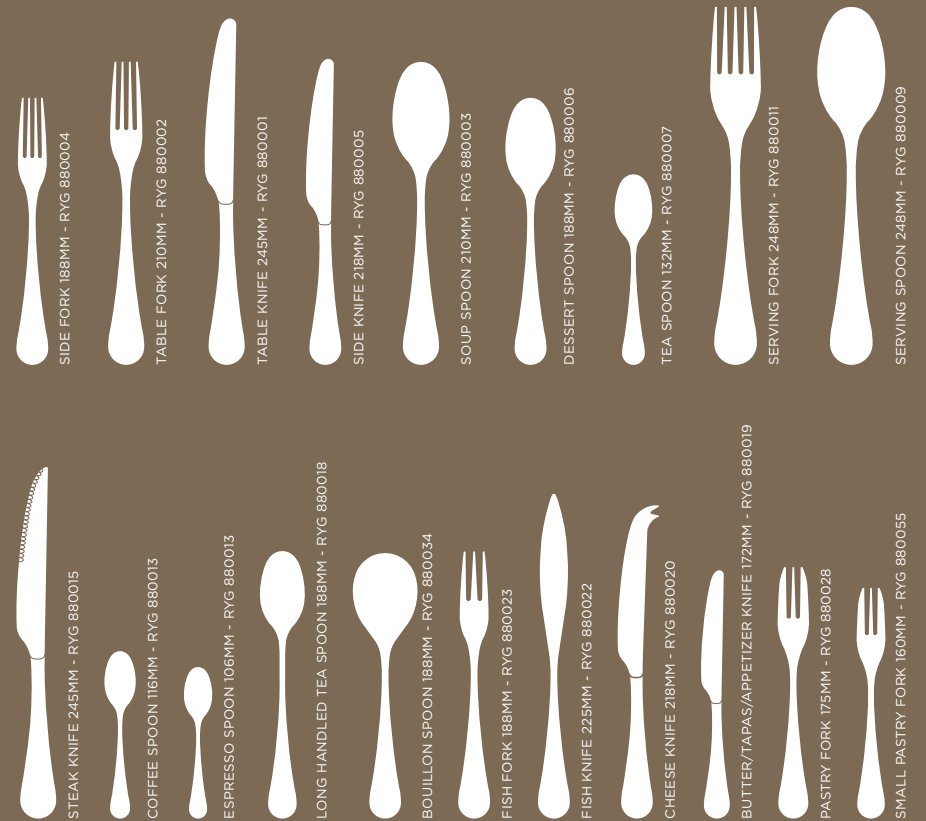


ROYAL OAK GOLD CUTLERY

ROYAL OAK GOLD IS THE EPITOME OF ELEGANCE. HIDDEN BENEATH THE HANDLES IS A REFERENCE TO THE HISTORICAL "KINGS PATTERN". THIS DETAIL IS PLATED WITH 24 CARAT GOLD. THE CUTLERY CAN BE PLACED ON THE TABLE AS NORMAL, OR HAVE A FEW PIECES (OR ALL) TURNED OVER IN THE "CONTINENTAL STYLE" TO SHOW A SUBTLE OPULENCE.

THE ROYAL OAK IS THE NAME GIVEN TO THE OAK TREE IN WHICH CHARLES II OF ENGLAND HID TO ESCAPE THE ROUNDHEADS DURING THE BATTLE OF WORCESTER IN 1651. AN ANCIENT OAK, THOUGHT TO BE FROM AN ACORN FROM THE ORIGINAL, STILL STANDS AT BOSCOBEL IN SHROPSHIRE.

ROYAL OAK IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND PLATED WITH 24 CARAT GOLD, IT IS AVAILABLE IN MIRROR FINISH ONLY.



SIDE FORK 188MM - RYG 880004

TABLE FORK 210MM - RYG 880002

TABLE KNIFE 245MM - RYG 880001

SIDE KNIFE 218MM - RYG 880005

SOUP SPOON 210MM - RYG 880003

DESSERT SPOON 188MM - RYG 880006

TEA SPOON 132MM - RYG 880007

SERVING FORK 248MM - RYG 880011

SERVING SPOON 248MM - RYG 880009

STEAK KNIFE 245MM - RYG 880015

COFFEE SPOON 116MM - RYG 880013

ESPRESSO SPOON 106MM - RYG 880013

LONG HANDLED TEA SPOON 188MM - RYG 880018

BOUILLON SPOON 188MM - RYG 880034

FISH FORK 188MM - RYG 880023

FISH KNIFE 225MM - RYG 880022

CHEESE KNIFE 218MM - RYG 880020

BUTTER/TAPAS/APPEZIZER KNIFE 172MM - RYG 880019

PASTRY FORK 175MM - RYG 880028

SMALL PASTRY FORK 160MM - RYG 880055



TILIA CUTLERY

THE SIMPLICITY OF TILIA'S CLEAN FLOWING FORM MAKES THIS A VERY ELEGANT AND SOPHISTICATED PATTERN.

TILIA TREES ARE LARGE DECIDUOUS TREES GENERALLY CALLED LIME IN BRITAIN. THE EXACT NUMBER OF SPECIES IS SUBJECT TO CONSIDERABLE UNCERTAINTY, AS MANY OR MOST OF THE SPECIES WILL HYBRIDISE READILY, BOTH IN THE WILD AND IN CULTIVATION.

TILIA IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR AND SATIN FINISH.



SIDE FORK 192MM - TLM 880004



TABLE FORK 215MM - TLM 880002



TABLE KNIFE 240MM - TLM 880001



SIDE KNIFE 214MM - TLM 880005



SOUP SPOON 215MM - TLM 880003



DESSERT SPOON 192MM - TLM 880006



TEA SPOON 135MM - TLM 880007



SERVING FORK 248MM - TLM 880011



SERVING SPOON 248MM - TLM 880009



STEAK KNIFE 240MM - TLM 880015



COFFEE SPOON 116MM - TLM 880013



ESPRESSO SPOON 106MM - TLM 880014



LONG HANDLED TEA SPOON 188MM - TLM 880018



FISH FORK 192MM - TLM 880023



FISH KNIFE 225MM - TLM 880022



BUTTER KNIFE 172MM - TLM 880019



PASTRY FORK 175MM - TLM 880028



SMALL PASTRY FORK 160MM - TLM 880055

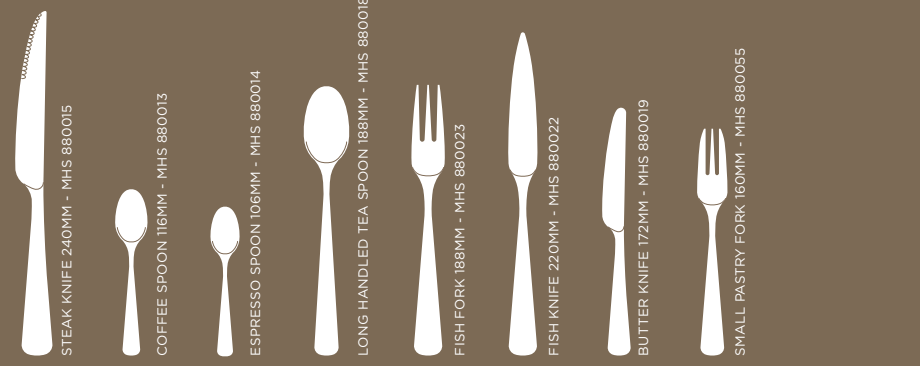
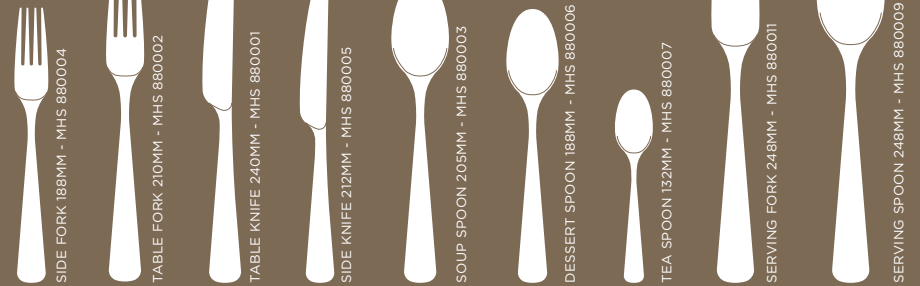


MAHOGANY SATIN / MIRROR CUTLERY

MAHOGANY CUTLERY HAS BEEN DESIGNED TO HIGH LIGHT THE FUNCTIONAL AREA OF A UTILITARIAN OBJECT BY MAKING A FEATURE OF THE MANUFACTURING PROCESSES THAT GO INTO CREATING CUTLERY.

THE EDGES OF THE HANDLES ARE FINISHED WITH CRAFTED RADII TO ENSURE A DELICATE ERGONOMIC FEELING TO THE HAND, WHILST THE VARYING THICKNESS GAUGES IN THE HANDLES HAVE BEEN ENGINEERED FOR REFINED WEIGHT AND BALANCE.

MAHOGANY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN SATIN/MIRROR COMBINATION AND MIRROR FINISH.



SIDE FORK 188MM - MHS 880004

TABLE FORK 210MM - MHS 880002

TABLE KNIFE 240MM - MHS 880001

SIDE KNIFE 212MM - MHS 880005

SOUP SPOON 205MM - MHS 880003

DESSERT SPOON 188MM - MHS 880006

TEA SPOON 132MM - MHS 880007

SERVING FORK 248MM - MHS 880011

SERVING SPOON 248MM - MHS 880009

STEAK KNIFE 240MM - MHS 880015

COFFEE SPOON 116MM - MHS 880013

ESPRESSO SPOON 106MM - MHS 880014

LONG HANDLED TEA SPOON 188MM - MHS 880018

FISH FORK 188MM - MHS 880023

FISH KNIFE 220MM - MHS 880022

BUTTER KNIFE 172MM - MHS 880019

SMALL PASTRY FORK 160MM - MHS 880055

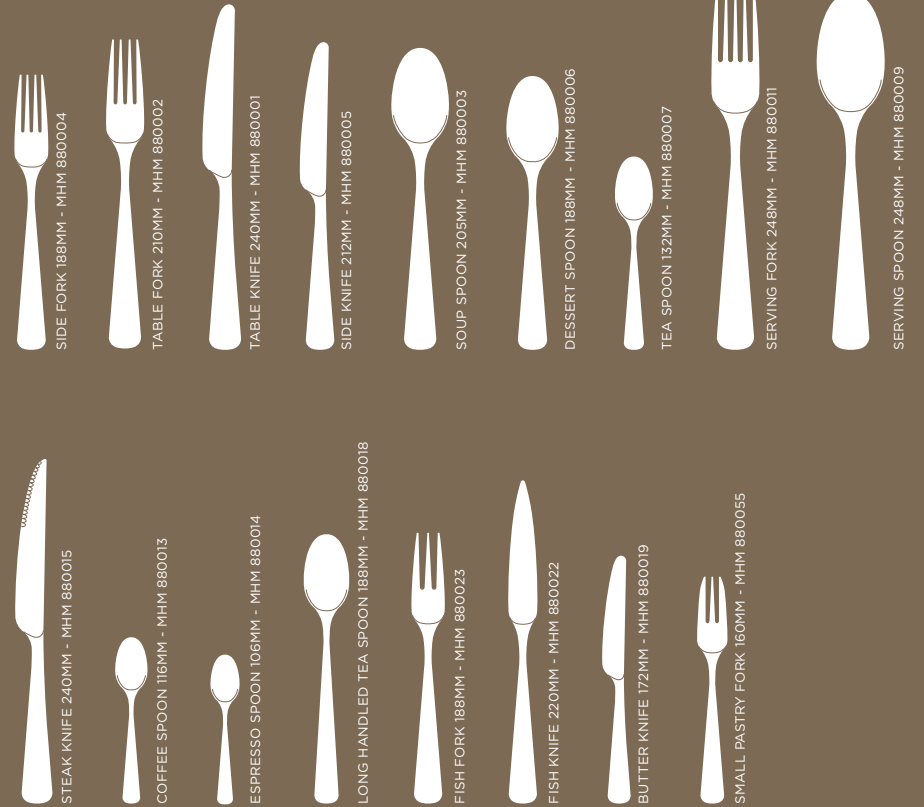


MAHOGANY MIRROR CUTLERY

MAHOGANY CUTLERY HAS BEEN DESIGNED TO HIGH LIGHT THE FUNCTIONAL AREA OF A UTILITARIAN OBJECT BY MAKING A FEATURE OF THE MANUFACTURING PROCESSES THAT GO INTO CREATING CUTLERY.

THE EDGES OF THE HANDLES ARE FINISHED WITH CRAFTED RADII TO ENSURE A DELICATE ERGONOMIC FEELING TO THE HAND, WHILST THE VARYING THICKNESS GAUGES IN THE HANDLES HAVE BEEN ENGINEERED FOR REFINED WEIGHT AND BALANCE.

MAHOGANY IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN SATIN/MIRROR COMBINATION AND MIRROR FINISH.



STEAK KNIFE 240MM - MHM 880015

COFFEE SPOON 116MM - MHM 880013

ESPRESSO SPOON 106MM - MHM 880014

LONG HANDLED TEA SPOON 188MM - MHM 880018

FISH FORK 188MM - MHM 880023

FISH KNIFE 220MM - MHM 880022

BUTTER KNIFE 172MM - MHM 880019

SMALL PASTRY FORK 160MM - MHM 880055

SIDE FORK 188MM - MHM 880004

TABLE FORK 210MM - MHM 880002

TABLE KNIFE 240MM - MHM 880001

SIDE KNIFE 212MM - MHM 880005

SOUP SPOON 205MM - MHM 880003

DESSERT SPOON 188MM - MHM 880006

TEA SPOON 132MM - MHM 880007

SERVING FORK 248MM - MHM 880011

SERVING SPOON 248MM - MHM 880009

