



Ramage 鳥語花香

It is an elegant collection to fill your table with the songs of birds and the fragrance of flowers. The flowers depicted are imaginary flowers designed in the image of chrysanthemums and peonies. Blue birds are said to bring happiness, and butterflies represent new encounters and changes. A wide range of items are available to serve various cuisines nurtured by the richness of Asian food culture.





Queen's Garden

Peonies grow lushly, enchanting butterflies and birds. The Queen's Garden collection is a garden of dreams, where a noble woman strolls around to unleash her imagination. While it incorporates traditional design motif, the modern shape of the teapot, sugar bowl and creamer jug allows for bold decoration, creating a classical yet contemporary look. The contrasting colour scheme of red and green can be mixed together for unique table setting.







Primadonna

The elegant pattern, reminiscent of a diva's dress, is depicted in shiny gold with an addition of lapis blue accents. The graceful shape that derives from flower petals enhances its luxurious feel. Just as a diva who catches the hearts of the audience as soon as she appears on stage, the collection is full of glamour and elegance that blends in well with a sophisticated dining scene.



Caviar White

This decoration consists of embossed droplets that are slightly different from one another. The elegance of the white-on-white embossment is further enhanced by the platinum line shining on the edge. Ideal for executive lounges.





Waltz

Swaying motions, such as ocean waves and fluttering cloths, are incorporated into the organic curve of the collection. As the form is carefully designed to achieve the best balance of width and depth, the plate can be used widely and freely from its edge to the centre. It comes in different sizes to accommodate various cuisines.







Rydges

The design inspiration comes from the rhythms seen in natural landscapes, such as mountain ridges, ocean waves and strata. The designer began by imagining what it would be like if the earth were cut out and made into a plate. The rhythmical relief carved on the white bone china can become the best canvas for a chef.





Terrace Matte <Blue>

Sophisticated relief is gently carved on the rim. The smooth texture of the matte glaze enhances the light and shade of the relief. The blue lines, drawn by hand one by one, brighten up the table. The white color of bone china makes the food stand out; the delicate relief provides a sense of luxury.





nomadd

Today, dining venues are not limited to only restaurants. You can enjoy a meal in-room, on the terrace, in the garden and in many more places. The nomadd collection proposes a flexible dining style in which diners can enjoy quality dining anytime and anywhere.





nomadd Features



Stackable

As the plates and bowls are the same dimension, they can be stacked neatly and in many different ways. In lounges, you can use a pair of deep dishes to make a two-tier cake stand. At buffets, you can serve individual, covered portions of food in small bowls so that guests can easily pick up food they like without using tongs or other serving equipment.

Protable

The collection offers a Bento box-style solution to meet the growing demand for outdoor dining. Made of bone china characterised by its lightness and durability, it is ideal for transporting food and drinks in picnic baskets.





Adaptable

A simple and modular shape can be adapted for a variety of cuisine styles. With a range of design options and glazes available, the collection can be seasonally updated with different colours and patterns.

STYLE BOOKS

The Style Books are a starting point for culinary professionals to find solutions and expand imaginations. In order to meet diversifying needs of the HoReCa industry, we have carefully selected and edited our products based on various themes and scenes.



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