

Product credits: Silver bird and hanging paper ornaments, Inside; Blue round boxes and ceramic cups, Latitude 22N; Silver candle boxes and lamp, Organic Modernism; everything else from Decorate

# Festive Flair

Simple, handmade touches will ensure your winter celebrations are more stylish – and more personal – than ever | 簡單手造的觸感讓你的冬日節慶更時尚個人

TEXT KATE FARR & RACHEL READ PHOTOGRAPHY JONATHAN MALONEY OF WHAT THE FOX PRODUCTIONS STYLING CHRISTIE SIMPSON





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## THOUGHTFUL TOUCHES

01 A small token always goes a long way. Blue box, Inside; white and gold milk jug, iDecorate

02 Create a lively and cohesive tablescape by mixing prints and patterns in the same colour palette. Gold candleholder, Organic Modernism; gold vase, cup and saucer, white and gold dotted tealight holder, iDecorate; gold flower tealight holder, Latitude 22N; table runner and striped box, Inside

03 Use existing metallic pieces to add sparkle to your holiday celebrations. Dinner set, iDecorate; cutlery, for hire at Pumpkin HK

04 For potluck parties, elevated comfort food such as Bread & Beast's mac and cheese hit the spot. Marble chopping board, iDecorate; fork and napkin, Inside

05 Bread & Beast's devilled eggs and bacon-wrapped dates are tasty, easy to make and go well with any type of cocktail

06 A hint of greenery and twine give off an organic and rustic vibe. Dinner set and napkin, Inside; cutlery, for hire at Pumpkin HK



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YOUR CHRISTMAS DECOR CAN BE  
SPRUCED UP WITHOUT A STRAND OF  
TACKY TINSEL IN SIGHT

With thoughts turning to all things festive, you've probably already begun finding gifts for friends and loved ones – but what about the finer details, like party decor and food, that can elevate your soirée from everyday to extraordinary? We chat to the experts to discover how to add a unique personal flair to your holiday celebrations.

When it comes to keeping presents personalised and creating conversation-worthy tables, Christie Simpson, stylist and creative director of iDecorate, an online home decor shop, believes that inspiration begins at home. She explains, "You don't need expensive wrapping paper – classic brown paper, old newspapers or even hand-printed paper are just as effective. I have a box full of ribbons, string, labels, stickers and old cards that I repurpose to give gifts that final flourish."

Even when using regular gift-wrappers, it's easy to add a handmade touch: "Write a personalised note or use string – clashing the paper's smooth texture with something rougher provides a more rustic feel," Christie elaborates. "Sprigs of greenery not only look unique but smell delightfully festive."

Similarly, your Christmas decor can be spruced up without a strand of tacky tinsel in sight: "Rather than redecorating with typical Christmas decorations, think of things you already own that can be styled to look festive, saving you money and space. Mixing metallic accents is probably the quickest way to add a holiday spin to things."



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當想法變得以節日作主導的話，大概你已開始為家人朋友物色禮物，但更精緻的細節如派對裝飾和美食，讓餐聚能從平常水平提升至非凡氣氛呢？我們跟專家請教混入個人點綴的心得。

談到個人化禮物和打造焦點餐桌擺設一環，造型師兼家飾品店iDecorate創意總監Christie Simpson相信靈感源自家。Christie解釋：「你不需要昂貴的花紙，普普通通的啡紙、報紙，或甚至是人手印刷的紙張也同樣效果悅目，而且滿有造型感。我儲有一整盒絲帶、繩、標籤、貼紙和舊卡，會重新利用為禮物增添額外魅力。」

即使利用普通花紙，也能輕易加入手造情懷：「加上個人化卡片或綁上繩，用帶有田園風的粗糙元素與花紙的順滑手感成對比。」Christie續說：「一小束綠枝不但能打造獨特效果，也帶有節慶的香氣。」





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Christie believes the key to successfully pulling off a stylish table is staying true to your personal taste: "I like mixing and matching ceramics to make my table look fun – but think carefully about prints and textures to ensure they're complementary. If your dinner plates are white, look for side plates that have a print, or keep your ceramics in one colour, adding printed napkins to liven it up. Food looks great served on slate, wooden boards or large ceramic plates, imparting an organic, hand-crafted feel."

As for the food itself, Chris Cheung of artisanal sandwich eatery Bread & Beast recommends an updated version of the classic roasted bird – ginger-orange-thyme turkey with a gin and honey glaze. "It's a recipe I came up

同樣地，你的聖誕裝飾應免去浮華：「與其重新佈置典型的聖誕裝飾，倒不如想想你已經擁有、可以打造出節慶效果的因素，節省金錢和空間。混搭金屬調子就是融入永恆節慶氣氛的最快方法。」

Christie相信成功佈置出時尚桌面擺設的關鍵在於忠於你自己的個人品味：「我喜愛混搭陶瓷，讓餐桌看來更滿有趣味，但要仔細考慮圖案和質感，確保兩者能互相補足。如餐碟是白色的話，便找一些帶有圖紋的小碟，又或者選用單色陶瓷，加入印花餐巾，讓整體效果活起來。美食放在石板、木板或大陶瓷碟上，更能營造有機田園情懷。」

#### CHEERS TO CHRISTMAS

**01**  
Bread & Beast's sparkling mulled wine spritzer – a twist on the holiday favourite

**02**  
Mr and Mrs Fox's martini bar cart is stocked with essentials such as Mancino Vermouth

**03**  
Kervin Unido of Mr & Mrs Fox crafts tasty, memorable martinis





## ORGANIC EVOLUTION

Even plain brown paper can be transformed into an impressive wrapper with the addition of graphic ribbons and labels and the inclusion of aromatic sprigs of green. A personalised note makes it even more special. Boxes with stars, Inside; gift tags and label, iDecorate

with some friends on vacation; we basically put together everything we had on-hand at the time, so it's super easy to make."

For those without ovens, he suggests seafood paella and Brussels sprouts with pomegranate jewels and toasted walnuts as impressive, easy-to-make party dishes. Meanwhile, "garlic, cheese, bread, anchovies, olives and spices" are excellent pantry staples you can rely on for impromptu gatherings.

Of course, any party guest will tell you that drinks are just as important as food – and experimenting with cool new concoctions will earn you extra brownie points over store-bought bevies. "When I think about celebration, I think of sparkling drinks," Chris says. With that in mind, he created a sparkling mulled wine spritzer, topped with foamed egg white to add colour and texture. "It's a fizzy twist on a classic drink and a fun way to get the party going."

Another good idea is to put together a well-stocked bar cart, which serves as a handy station when you're hosting cocktail parties as well as an ideal year-round entertaining companion. Mr & Mrs Fox's version is dedicated to the martini – featuring top-notch gin, acclaimed Mancino Vermouth, and a smattering of bitters and fragrances to craft the most interesting versions. Start with the Martinez – a smooth, crisp and utterly stylish drink.

And as for Chris' favourite Christmas parties? "It's got to be the ones you don't remember the next morning!" //

談到美食，手工三明治餐館Bread & Beast的Chris Cheung建議升級版經典烤雞——薑、橙和百里香火雞配葡萄酒和蜜糖汁。「跟友人渡假時想出這食譜，就是把當時在手材料混合。」

對沒有焗爐的人士來說，他建議炮製海鮮什錦飯和孢子甘藍配石榴和烤胡桃，方便簡單。「蒜、芝士、麵包、鯷魚、橄欖和香料」是廚櫃的必備材料，隨時為即興派對作準備。

當然，客人認為飲品與美食一樣重要，嘗試創新調製品能為你贏盡分數。Chris指：「想到節慶活動，便會聯想香檳美飲。」他打造出加糖香料熱飲的汽酒，再加上泡沫蛋白，混入色彩質感。「為派對打造的全新演繹經典飲品。」

節日美點的關鍵在於一架儲備充足的酒吧車。Mr & Mrs Fox版本向馬天尼致敬，帶來上等威士忌、曼伽諾苦艾酒，以及甘香的混合調料。以一杯幼滑而滿有時尚感的Martinez作開始吧。

Chris最喜愛的聖誕派對？「就是與一班讓你高興得忘記明早已臨的人們大開的派對。」 //

## PERSONAL POINTS

01 Juxtapose metallic details with natural elements to create a textured, personalised present. Gift tags and labels, iDecorate; scissors, Hay; snowflake tag, Prints

02 Take a *wabi-sabi* approach to tying ribbons – it's always chic to have a perfectly imperfect outcome. Pink ribbon, Prints



Shot on location at Mr & Mrs Fox. Special Thanks to Catch On.