



STUDIOWILLIAM®

英伦威廉®

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.



SENSORY FORMS

CREATIVE FORMS

THROUGH DETAILED RESEARCH AND DEVELOPMENT, WE HAVE CREATED INNOVATIVE WAYS FOR FOOD TO BE SERVED TO YOUR CUSTOMERS. OUR CUTLERY PIECES FOR TASTER MENUS, AMUSE BOUCHÉ AND DESSERTS CREATE NEW OPPORTUNITIES FOR YOU TO SHAPE THE EXPERIENCE OF YOUR CUSTOMERS.

DETAILED RESEARCH

WE TAKE PRIDE IN CREATING FORMS THAT STIMULATE EVERY SENSE. WE RESEARCH THE EXPERIENCE OF DINING, WE TAKE TIME TO UNDERSTAND PERCEPTIONS, AND WE STUDY HUMAN RESPONSES TO OUR DESIGNS. WE DON'T SIMPLY DESIGN CUTLERY, WE DESIGN SENSORY FORMS.

COLLECTIONS AND AWARDS

THE QUALITY AND IMPORTANCE OF OUR WORK HAS BEEN RECOGNIZED WORLDWIDE, THROUGH MULTIPLE DESIGN AWARDS AND BY THE PLACING PIECES IN THE COLLECTION OF LEADING DESIGN MUSEUMS.



TASTER SPORK

THIS SMALL SPOON/FORK IS IDEAL WHEN USING WITH SMALLER VESSELS/ FOOD PORTIONS. THE BUFFET SPORK ALLOWS THE DINER TO REALLY THINK ABOUT THE TASTES / TEXTURES CHEF HAS CREATED.

BUFFET SPORK

THIS ITEM IS A FORK, A BLUNT KNIFE AND SPOON ALL IN ONE. A GREAT APPLICATION IS FOR STAND-UP BOWL FOOD, OFTEN USED IN EVENT AND HOSPITALITY CATERING. THE BUFFET SPORK IS THE LENGTH OF A SIDE FORK AND DESIGNED TO STIMULATE CONVERSION IN THE TABLE PLACE SETTING.

MINI LADLE

THE MINI LADLE ALLOWS THE CUSTOMER TO APPLY THEIR OWN SAUCE QUANTITY TO A DISH, WHETHER SAVOURY OR SWEET - ALLOWING THE CUSTOMER TO BE ABLE TO PERSONALISE THE FLAVOUR OF THE FOOD.

TASTER TWEEZERS

THE TASTER TWEEZERS ARE TO COMPLEMENT SMALLER FOOD ITEMS, WHERE SMALL INGREDIENTS COULD BE PICKED UP AND DIPPED OR MIXED WITH OTHER FOOD ITEMS OR SAUCES.

MADE IN THICK GAUGE STAINLESS STEEL THEY CHALLENGE TRADITIONAL CUTLERY, GIVING DINERS A NEW EXPERIENCE AT THE TABLE.

MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL
MIRROR FINNISH ONLY



TASTER SPOONS

INNOVATIVE CUTLERY GIVES CREATIVE CHEFS NEW OPTIONS. IT PROVIDES OPPORTUNITIES TO PRESENT FOOD IN NEW WAYS, TO TARGET DIFFERENT PARTS OF THE TONGUE, TO STIMULATE THE MOUTH IN DIFFERENT WAYS. WE DESIGN NEW FORMS OF CUTLERY TO SUPPORT NEW WAYS OF COOKING AND THINKING, SO YOU CAN DELIVER NEW EXPERIENCES TO THE SOPHISTICATED DINER.

THE COMPARTMENTALIZED BOWLS ALLOW CHEF TO TARGET THE PAPILLARY RECEPTORS ON THE TONGUE IN DIFFERENT LOCATIONS WITH CONTRASTING AND CHALLENGING FLAVORS, AS WELL AS PRESENT FOOD IN A UNIQUE MANNER.

THE TASTER SPOONS ARE MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND ARE AVAILABLE IN MIRROR FINISH ONLY



red dot design award



KARRI TWIN SPOON 150MM - KAM 880040



KARRI SPLIT SPOON 150MM - KAM 880041



KARRI CRESCENT SPOON 150MM - KAM 880042



KARRI PALETTE SPOON 150MM - KAM 880043



MULBERRY TWIN SPOON 150MM - MUM 880040



MULBERRY SPLIT SPOON 150MM - MUM 880041



MULBERRY CRESCENT SPOON 150MM - MUM 880042



MULBERRY PALETTE SPOON 150MM - MUM 880043

MEAT BLADE

CREATED FOR FLAVOUR

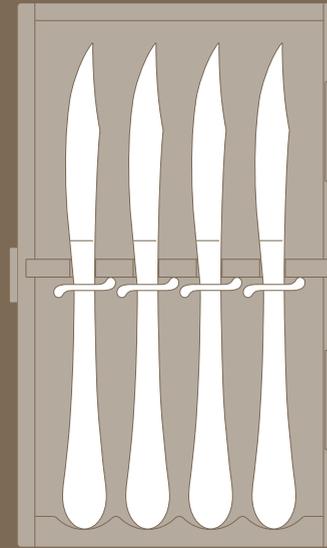
A FINE PIECE OF MEAT DESERVES TO BE EATEN IN THE RIGHT WAY. TRADITIONAL STEAK KNIVES HAVE A SERRATED EDGE THAT TEARS AT THE MEAT LEAVING JUICE AND FLAVOUR ON THE PLATE RATHER THAN ON THE PALATE.

THE PRECISION ENGINEERED MEAT BLADE CUTS CLEANLY THROUGH WITHOUT SHREDDING THE MUSCLE FIBRES. PRESERVING SUCCULENCE AND FLAVOUR.

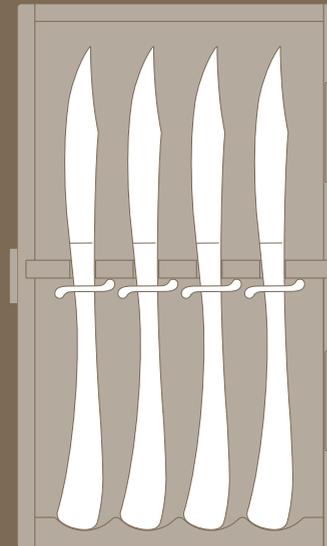
ENGINEERED FOR EFFICIENCY

THE BLADE: X50CRMO15 GERMAN CARBON STAINLESS STEEL, ICE-HARDENED TO 56-58 HRC, WITH A 35 DEGREE FINAL CUTTING ANGLE.

THE HANDLE: CAREFULLY FORMED IN 18/10 STAINLESS STEEL, TO FEEL WEIGHTY AND COMFORTABLE IN THE HAND.



MULBERRY MEAT BLADE 4PC BOX SET - MUM 880951



LARCH MEAT BLADE 4PC BOX SET - LAM 880951



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



CHEESE KNIFE 223MM - OLM 880020

TAPAS/APPETIZER FORK 150MM - OLM 880026

BUTTER/TAPAS/APPETIZER KNIFE 172MM - OLM 880019

TAPAS/APPETIZER SPOON 150MM - OLM 880027

SEAFOOD/TASTER FORK 150MM - OLM 880045

TASTER SPOON 135MM - OLM 880046

SALAD SERVING SPOON 248MM - OLM 880012

STEAK KNIFE 240MM - OLM 880015

COFFEE SPOON 116MM - OLM 880013

ESPRESSO SPOON 106MM - OLM 880014

LONG HANDLED TEA SPOON 188MM - OLM 880018

FISH FORK 188MM - OLM 880023

FISH KNIFE 225MM - OLM 880022

PIE SERVER 248MM - OLM 880016

SAUCE LADLE 175MM - OLM 880017

SIDE FORK 188MM - OLM 880004

TABLE FORK 210MM - OLM 880002

TABLE KNIFE 240MM - OLM 880001

SIDE KNIFE 212MM - OLM 880005

SOUP SPOON 210MM - OLM 880003

DESSERT SPOON 188MM - OLM 880006

TEA SPOON 132MM - OLM 880007

SERVING FORK 248MM - OLM 880011

SERVING SPOON 248MM - OLM 880009



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



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.



reddot design award



- CHEESE KNIFE 216MM - MUM 880020
- PASTRY FORK 175MM - MUM 880028
- FRENCH SAUCE SPOON 188MM - MUM 880029
- LARGE SOUP LADLE 320MM - MUM 880030
- CHOP STICKS 240MM - MUM 880031
- BUFFET SPORK 185MM - MUM 880048
- APPETIZER/TAPAS FORK 150MM - MUM 880026
- BUTTER/APPETIZER/TAPAS KNIFE 172MM - MUM 880019
- APPETIZER/TAPAS SPOON 150MM - MUM 880027
- SEAFOOD/TASTER FORK 150MM - MUM 880045
- TASTER SPORK 135MM - MUM 880046
- MINI LADLE 126MM - MUM 880037
- LOBSTER PICK 200MM - MUM 880050
- STEAK KNIFE 245MM - MUM 880015
- COFFEE SPOON 116MM - MUM 880013
- ESPRESSO SPOON 106MM - MUM 880014
- BOUILLON SPOON LARGE 210MM - MUM 880032
- BOUILLON SPOON SMALL 188MM - MUM 880034
- LONG HANDLED TEA SPOON 188MM - MUM 880018
- FISH FORK 188MM - MUM 880023
- FISH KNIFE 225MM - MUM 880022
- PIE SERVER 248MM - MUM 880016
- SAUCE LADLE 174MM - MUM 880017
- ICED TEA SPOON 220MM - MUM 880036
- TASTER TWEEZERS 188MM - MUM 880049
- SIDE FORK 188MM - MUM 880004
- TABLE FORK 210MM - MUM 880002
- TABLE KNIFE 240MM - MUM 880001
- SIDE KNIFE 212MM - MUM 880005
- SOUP SPOON 210MM - MUM 880003
- DESSERT SPOON 188MM - MUM 880006
- ENGLISH TEA SPOON 132MM - MUM 880007
- SERVING FORK 248MM - MUM 880011
- SERVING SPOON 248MM - MUM 880009
- SALAD SERVING FORK 248MM - MUM 880012

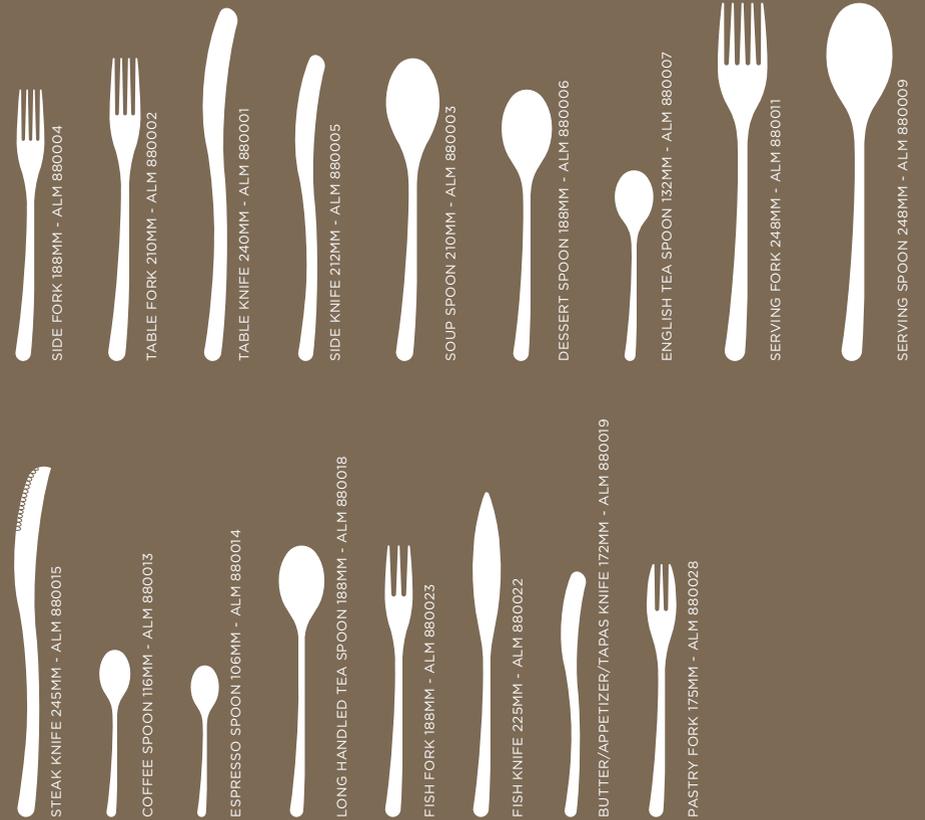


AROLLA CUTLERY

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.

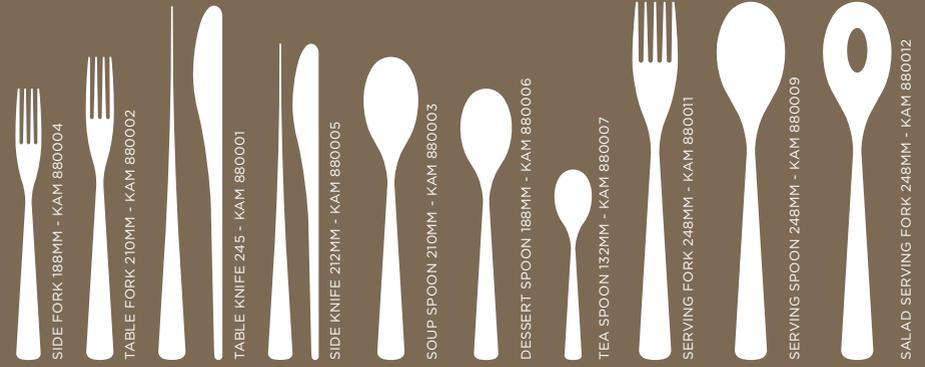
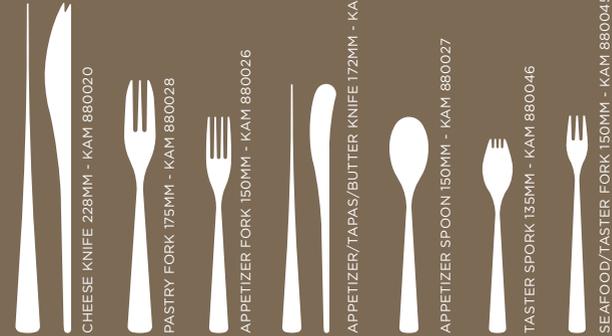
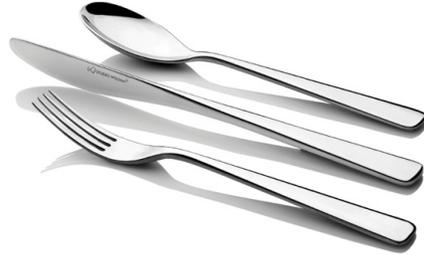
KARRI CUTLERY HAS BEEN AWARDED THE GOOD DESIGN AWARD 2008 AND HAS BEEN PLACED IN THE PERMANENT DESIGN COLLECTION OF THE CHICAGO ATHENAEUM MUSEUM OF ARCHITECTURE AND DESIGN.

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



CHEESE KNIFE 228MM - KAM 880020

PASTRY FORK 175MM - KAM 880028

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

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

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



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

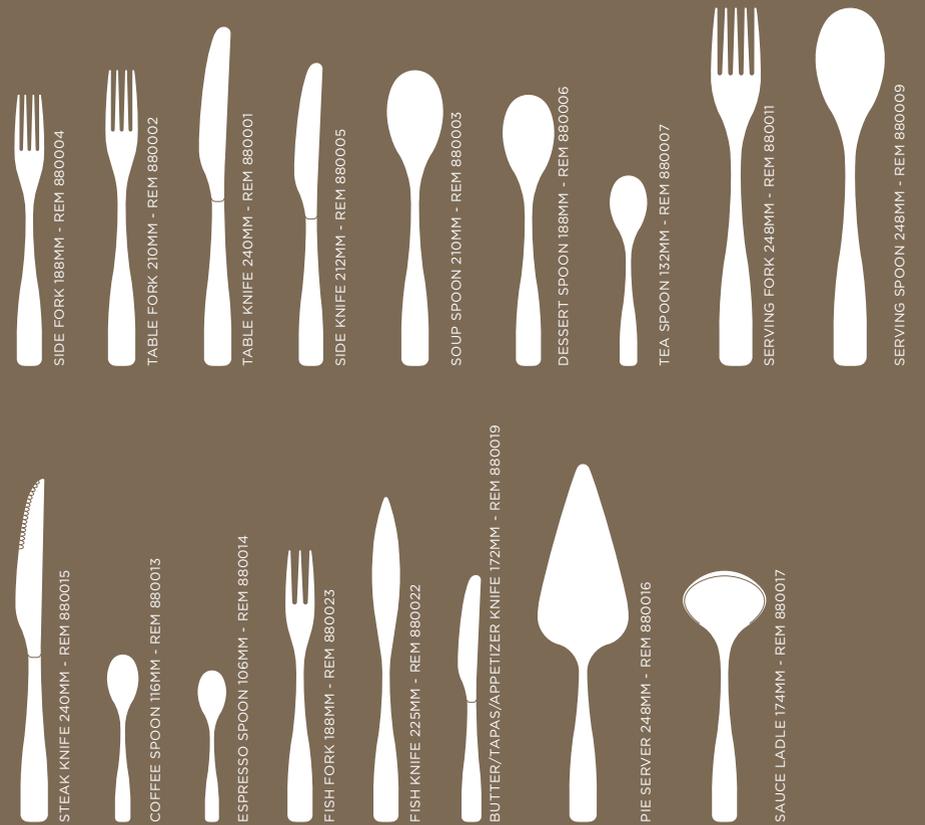


REDWOOD CUTLERY

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.



STEAK KNIFE 240MM - REM 880015

COFFEE SPOON 116MM - REM 880013

ESPRESSO SPOON 106MM - REM 880014

FISH FORK 188MM - REM 880023

FISH KNIFE 225MM - REM 880022

BUTTER/TAPAS/APPETIZER KNIFE 172MM - REM 880019

PIE SERVER 248MM - REM 880016

SAUCE LADLE 174MM - REM 880017

SIDE FORK 188MM - REM 880004

TABLE FORK 210MM - REM 880002

TABLE KNIFE 240MM - REM 880001

SIDE KNIFE 212MM - REM 880005

SOUP SPOON 210MM - REM 880003

DESSERT SPOON 188MM - REM 880006

TEA SPOON 132MM - REM 880007

SERVING FORK 248MM - REM 880011

SERVING SPOON 248MM - REM 880009

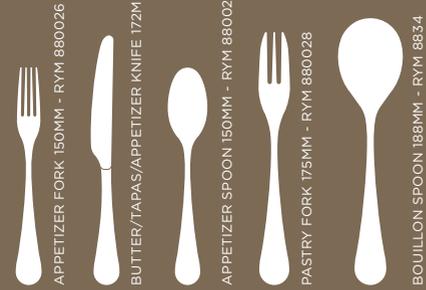


ROYAL OAK CUTLERY

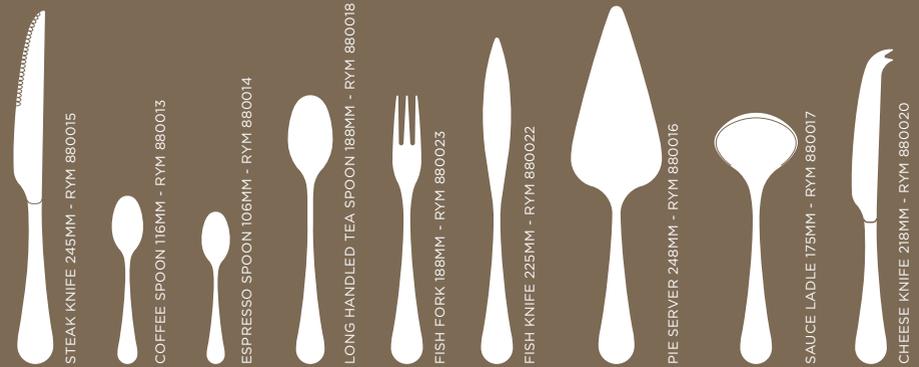
HIDDEN BENEATH THE HANDLES IS A REFERENCE TO THE HISTORICAL "KINGS PATTERN". THIS CAN BE PLACED ON DISPLAY ON THE TABLE, OR CONCEALED LIKE THE KING HIMSELF.

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.

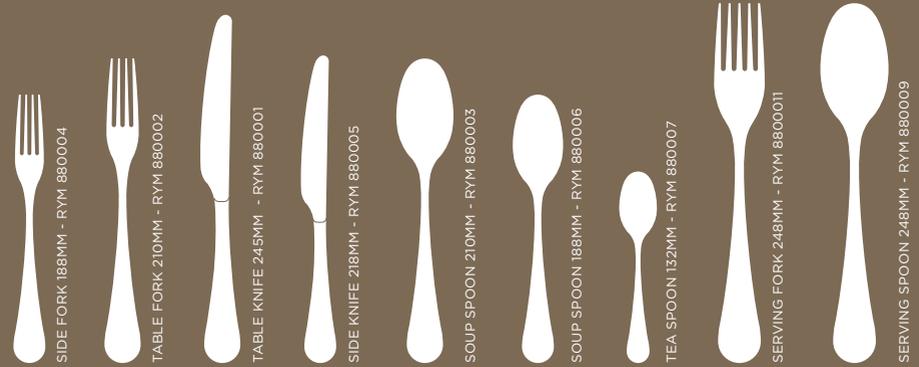
ROYAL OAK IS MADE USING THE FINEST QUALITY 18/10 STAINLESS STEEL AND IS AVAILABLE IN MIRROR FINISH ONLY.



APPETIZER FORK 150MM - RYM 880026
BUTTER/TAPAS/APPETIZER KNIFE 172MM - RYM 880019
APPETIZER SPOON 150MM - RYM 880027
PASTRY FORK 175MM - RYM 880028
BOUILLON SPOON 188MM - RYM 8834



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 880001
SERVING SPOON 248MM - RYM 880009

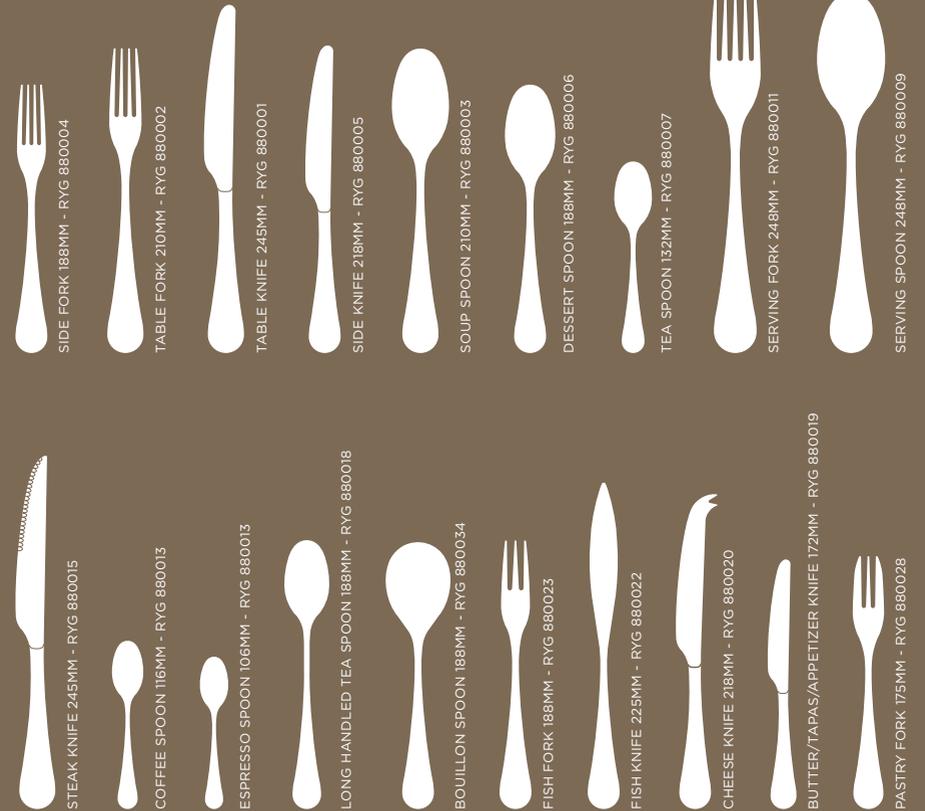


ROYAL OAK GOLD CUTLERY

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.



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/APPETIZER KNIFE 172MM - RYG 880019

PASTRY FORK 175MM - RYG 880028

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



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

LARGE OVAL 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

GIFT BOXED SETS

42PC SET

6 X 7PC PLACE SETTINGS:

(PLACE SETTING = 1 X SIDE FORK, TABLE FORK, TABLE KNIFE, SIDE KNIFE, SOUP SPOON, DESSERT SPOON & TEA SPOON)

56PC SET

8 X 7PC PLACE SETTINGS:

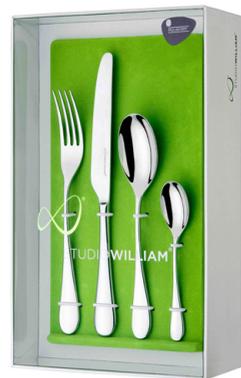
84PC SET

12 X 7PC PLACE SETTINGS



24PC SET

6 X 4PC PLACE SETTINGS



SERVING GIFT BOXED SETS

PLEASE CHECK PRICE LIST FOR SERVING SETS AVAILABLE IN EACH PATTERN



GIFT BOX

EACH 5 PIECE PLACE SETTING COMES GIFT BOXED





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