



STUDIOWILLIAM
CUTLERY

CREATIVE DINING



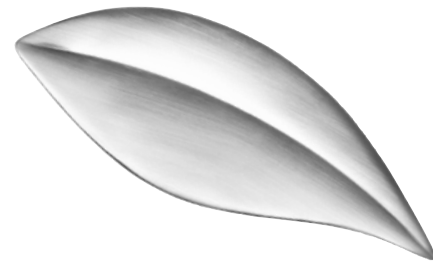
CREATIVE DINING

Through collaboration with some of the world's most innovative chefs and science universities, William has created a collection of sensory flatware tools. The aim being, to challenge conventional dining utensils and create memorable moments.



LEAF

A tool for dessert. You can use it holding the pointed end, to rock the edge of the leaf, in a mezzaluna knife style cutting action. You can prong with the tip, or use the leaf to scoop like a spoon. LEAF a tool to challenge the traditional knife, fork and spoon.



TEXTURED SPOONS

Adding a three dimensional sensory experience to the lips and the tongue. To compliment the textures of chef's creation.



SPLIT TASTER SPOON

Through compartmentalisation, Chef can place two flavours and deliver to the left and the right of the tongue. The papillary cells receive the information, as example bitter, sweet, sour, salty and umami.