

Setting the perfect dining table

Celebrity designer Simone Arora is inspired by the beauty and textures of nature. Her designs are sophisticated and elegant, characterised by an understated devotion to luxury. Here, she decodes the various spaces and offers tips to make them uberly stylish.

Arranging a perfect dinner table usually depends on the mood, occasion or celebration. Display your fine dinnerware and silverware along with some linen, placemats, flatware, glassware and table decor accessories. Arrange the flatware in order of usage. Begin from the outside and work your way in. Similarly arrange the glasses, lined up across the top of each place setting. The water glasses should remain from the beginning to the end of the meal.



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Experiment with napkin folding techniques using napkin rings, flowers, ribbons or cord to add pizzazz to your table. Get creative by adding candles, fresh flowers or other decorative elements. Ensure that the flowers used do not have a strong fragrance as that could overpower the aroma of the cuisine. Centrepieces should sit low and across the table so that guests can see each other and converse across the table.

Light candles after dark and just before a meal is served, to create a lovely and warm ambiance. Formal dinner candles are usually white or ivory and should be aroma-free. Display them in hurricane lanterns of metal or glass or on crystal candelabras.

Once the table is set and your guests are ready to eat, fill the water glasses and set out the hot and fresh cuisine in stylish and coordinated



serving dishes and platters with serving ladles to match. Avoid the awkward, 'Where should I sit?' moment by assigning pre-designated seating. Mix lively guests around the table to keep the conversation energetic and the people with common interests together. Guests should ideally be seated alternately in an opposite gender order of seating. Each guest's experience will depend on the setting and tone, as much as the quality and taste of food. The atmospherics can greatly contribute to the mood and demeanour of your guests. Keep the ambient music soft to enable conversation during dinner.

Dessert is an important component of a meal. Serve the dessert after a short gap following the meal. Desserts can be displayed on a trolley for guests to choose their preferences or can be offered as individual

servings. Coffee or tea should be served with dessert along with chocolates or mouth fresheners that you may decide on.

Eliminate a dinner table crises with a checklist during your planning stage. Always maintain that food is the primary event and should be well considered keeping dietary preferences in mind. Special occasions, like festivals require a more formal and traditional setting that can be a creative and artistic experience.

The art of setting a table is simple and easy to achieve with a variety of decor accents, tableware, flatware and accessories that are readily available at SIMONE. Once you've grasped a few basic concepts and imbibed the essential guidelines to decorating a fine table, you can bend or break the rules to fit the occasion.