



MATERIAL WORLD THAT'S A WRAP

Siblings Carlotta and Nicolò Oddi started their label, Alanui, in 2015 with a single item: a relaxed buttonless cardigan made from Italian cashmere jacquard. L.A.-based designer Greg Lauren brings a similarly laid-back vibe to his eight-style capsule collection for the brand, mixing luxurious materials with aged canvas and distressed denim. *For details see Sources, page 150.* —Isaiah Freeman-Schub

OPEN PLAN

Brazilian architect Marcio Kogan brings the pure geometry of circles and squares to his new outdoor furniture for Minotti. The Quadrado line includes a modular teak sofa and interlocking low tables, as well as a roomy round chair with a cane-like back (from \$6,160; right). minottiny.com.

—Sarah Medford



HOT LINE

Tod's Factory is a new series of collaborations from the Italian fashion brand, meant to tap a diverse group of talents. The first collection is from designer Alessandro Dell'Acqua, who has created leather ready-to-wear pieces and nine different shoe styles, including the velvet-bow flats shown.

For details see Sources, page 150.



ON BEAUTY

Model and singer Karen Elson has teamed up with London jeweler Duffy to design a range of 12 cologne-bottle caps for Jo Malone London. Available in January, the caps are topped with gemlike cut glass in each birth-stone color.

For details see Sources, page 150.



DANISH TWIST

AT TIGERMOM, CHEF LISA LOV OFFERS COPENHAGEN A NEW PARADIGM OF ASIAN CUISINE.

IT CAME FROM being a bit homesick," says 31-year-old chef Lisa Lov of the inspiration for her first restaurant, Tigermom, which opened in November in Copenhagen. Raised in New Zealand by Chinese-Cambodian refugee parents, Lov moved to Denmark in 2010 and landed a job at chef Christian F. Puglisi's acclaimed restaurant Relæ. She soon noticed a dearth of decent Asian options in the Danish capital. "I missed good pho and dim sum," Lov says, "so I made it at home and shared it with my chef colleagues. They said, 'You've got to do this—there's nothing like this here.'"

Over seven years at Relæ, five of which she spent as sous chef under Puglisi, Lov held on to the notion of opening her own restaurant. At Tigermom, she offers a medley of Asian dishes made from seasonal local ingredients combined with impeccably chosen imports: Think grilled Norwegian scallops served with XO sauce made from their dried, smoked roe. Daikon, lemongrass and Chinese cabbage for kimchi are grown nearby, whereas rice is sourced directly from an organic cooperative in northeast Thailand. Lov is also growing Asian herbs hydroponically at the new restaurant. "There was this space in Copenhagen to create something that could bring a new light to what people think Asian food is," says Lov. "I wanted to eat food that made me feel like I was at home with my family. It was a bonus that everyone else liked it." tigermom.dk. —Tarajia Morrell