

# CHIC SWEETS

**B**AKERY OPERATORS are expanding their role in the retail world, elevating from mere baked goods purveyors to glam, modern and sophisticated eateries. International examples from Singapore, Israel and New Zealand demonstrate that indoor and outdoor areas fitted with inviting tables and chairs create mini-cafés sure to entice a sweet tooth. Customers are encouraged to order a beverage to enjoy with a sample of the host baker's art. Enjoy a sampling of what these modern eateries have been cooking up here.

- Vilma Barr



## Café Melba

Designed by designphase dba, Café Melba in Singapore takes advantage of its indoor/outdoor setting amid a lush green field and towering shade trees.  
Photo courtesy of DESIGNPHASE DBA

## Shmarim Bakery

Baked goods displayed on open metal shelving reaching nearly to the ceiling becomes a living wall of products for sale, at this Studio Yaron Tal-designed space in Herzliya, Israel.  
Photo by YOAV GUERIN

## Bread & Butter Bakery & Café

At this luxe bakery in Auckland, New Zealand, architect Adrian Nancekiwell Design selected tables and seating with dark metal frames and polished wood tops to accommodate groups of various sizes for a communal flair.  
Photo by EWEN CAFE

