

PALOMA

FINESSE

ARCHITECTURE
HISTORY
GASTRONOMY

WHY ARCHITECTURE HISTORY & GASTRONOMY?

Humans began to design their homes, moving away from living in caves, almost simultaneously with the emergence of different food and drink cultures. The history of architecture runs parallel to human history. Human actions have always been reflected in architecture. Even in today's digital world, architecture, history and gastronomy remain among the top three most important aspects of our lives. Architecture goes beyond shaping our living spaces; it creates and develops new lifestyles. And gastronomy... It's no longer limited to just the foods that reflect the culture

we are in. The cuisines of the world are now visible and accessible. That's why we have shaped the theme of Finesse and our special issue of Finesse Magazine around these three topics. As Finesse, we strive not only to mention these topics in words but to truly embrace them. Whether by sharing the centuries-old history of our region with our guests or by hosting chefs from around the world... Now, if you're ready, we invite you to experience the intersection of architecture, history and gastronomy through the eyes of Finesse."

I captured entirely
different visuals
in Finesse at different
times of the day,
as the light changed.

We asked Baran Doğan, the photographer behind all the photographs in Finesse magazine, is a unique and independent spirit who chose to seek meaning through photography while studying engineering.

BARAN DOĞAN

What aspects of Finesse stood out the most to you while photographing it?

At different times of the day, as the light changed, the same place had completely different visuals. It was an interesting experience for the calmness, serenity and elegance to emerge from small intervals and say "hello" to me. So, I let myself be guided by the place and what it would offer me.

A river
made of light!

PALOMA

FINE SSE

GASTRONOMY

HISTORY

ARCHITECTURE



Finesse Addresses the Human Need for Proximity to Nature Architecturally

YEŞİM KOZANLI

Architectural design played a significant role in the transformation and redefinition of Finesse. Architect Yeşim Kozanlı shares the details and starting points of this transformation, which she carried out with her team.

Proper Utilization of Light and Shadow

What were the priorities in transforming the architectural structure at Finesse?

“Our priority in design was to create a holistic structure with a strong connection to nature by effectively utilizing openness. Transparency was a crucial feature for maintaining the interior-exterior relationship. To create a smooth outer shell at Finesse, the load-bearing columns were placed behind. The transparent facade was completed with semi- open three-dimensional panels that make up the grid system. The idea of bringing water inside led to the design of reflection pools, combining with transparency to create an uninterrupted visual experience that blends seamlessly with nature, extending to the sea on the horizon.

The combination of spacious layouts, courtyards, and the horizontal architecture created by arches and columns results in areas where you can experience both light and shadow at any time of day.

The balance between voids and solids spread across vast areas is an important feature because it creates a wide field of view, allowing you to have control over every point. The use of light and shadow as part of horizontal architecture and design is another significant architectural feature of Finesse. This creates dynamic spaces. The incorporation of water as an architectural element, with reflection pools surrounding the ground layers, creates connecting areas for people. Natural elements such as trees and the sky, reflected in the architecture of Paloma Finesse, support the architectural design and serve as “feel-good facades.” In summary, I can say the following: Proper utilization of light and shadow, maintaining the balance between darkness and light.

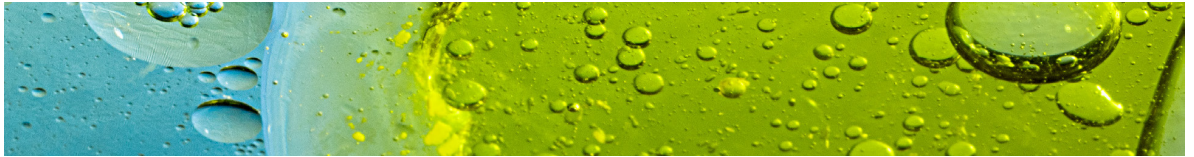
Finding an artwork at the entrance that harmonizes with the architectural structure and even elevates it is very rare. The harmony of Finesse stems from a holistic well-being approach, and since the entire concept revolves around this approach, it results in a space that connects with art, nature, and human emotions. Paloma Finesse is a project that architecturally and interiorly addresses the human need for proximity to nature, with greenery and water, creating a connection at a human scale, and where the architectural feeling of fullness and emptiness comes to life with light...”



NATURE CREATES PERFECT PRODUCTS, CHEFS' JOB IS TO RESPECT THAT.

VEDAT BAŞARAN

We talked with Chef Vedat Başaran, one of the rare researcher chefs in the world of gastronomy, known for his contributions to Turkish cuisine and his efforts to unearth forgotten Ottoman dishes. Through his global recognition, he has collaborated with world-renowned chefs such as Paul Bocuse, Raymond Blanc, George Blanc, Michel Troisgros, Roger Verge and Alain Ducasse. In our conversation, we delved deep into gastronomy, one of the important elements within Finesse's own structure, and as always, it turned out to be an enlightening conversation.



"The global culinary movements emerged in the 1990s, a time when culinary boundaries began to slowly expand. Until that point, chefs, restaurant owners, and customers had embraced clichéd dining experiences. However, as culinary boundaries expanded, the expectations of the knowledge society of our era began to influence the culinary world as well.

While the evolution of gastronomy in Turkey may not have followed the exact same path, it has been shaped by similar dynamics. Unfortunately, we were late in preserving and promoting our culinary heritage from past to present. Hence, there is a significant effort required to discover all the culinary treasures in our country and incorporate them into gastronomy. Creative and innovative chefs play a crucial role in turning these efforts into reality.

In today's gastronomy, concepts like "geography," "ingredients," "technique," and "creativity" go hand in hand with kitchens that value and protect nature. In this sense, Turkey has great opportunities. The recent intensification of the "Turkish Cuisine" movement in our country is due to the fact that it encompasses all the historical dimensions of our cuisine, even though not exactly in the same way as the global developments. Turkish cuisine has long been represented by the "Istanbul Cuisine." However, starting in the 1990s, new explorations, perspectives, and demands began to focus on all of Turkey.

Innovative Turkish chefs are bringing out the richness of local products, writing the script of our culinary culture with these products and techniques, and striving for success on the world stage. These efforts involve not only Turkish chefs but also foreign chefs in our country and significant chefs around the world. You can now find our products and dishes on the menus of some of the world's top restaurants.

What is your definition of a good meal?

A good meal is a well-composed creation adjusted to the place and time. This composition applies to all dishes. If what's being served is cacik (yogurt with cucumber and garlic), it should be prepared with proper etiquette. For

instance, recently, grated cucumber is used instead of diced cucumber, and cacik ends up almost like spaghetti, making it difficult to eat with a spoon.

Nature already creates perfect products. Chefs' job is to respect that. However, with this respect, a beautiful composition can be created. A good meal should evoke different emotions with each bite.

How do you view Finesse's Chef's Kitchen series, where chefs from different countries are hosted throughout the season?

Culinary culture has evolved to continue its formation, development, and evolution based on humanity's need for nourishment. In terms of evolutionary context, chefs' contributions have become crucial in our current era. At this point in time, cuisines from all over the world are visible. Chefs, who are now referred to as the new transformers of nature, are also intensively researching the unknown and untasted aspects of nature. The founding family of Paloma has not only made significant contributions to the development of our country's tourism trends but also pioneered the preservation of our country's nature. In this sense, through the "Chef's Kitchen" project implemented at Paloma Finesse, it enables both Turkish and foreign guests to meet with chefs who have added value to our country's culinary culture.

In this platform, chefs share their new designs live with their own techniques and local products specific to the season. This project, which creates tremendous synergy mutually, broadens the horizons of our young chefs and our guests. The "Chef's Kitchen" project at Finesse is supported by the Paloma family with great dedication. The continuity of such initiatives truly requires significant and intensive effort. The recognition of important chefs in our country and the promotion of their achievements in our country and worldwide are among the most important initiatives of sustainable tourism and culinary culture.

AN HISTORICAL ADVENTURE JUST TEN MINUTES AWAY FROM FINESSE

Side, the region where Finesse is located, is known as one of Turkey's most historically significant centers. Specifically organized tours of the ancient city's ruins are available for Finesse guests. This historical tour begins with a private guide leading you through the important remnants of the city, concluding at the famous Temple of Apollo.

It All Began in 1947

Archaeological excavations at the Side Ancient City first began in 1947.

Continues and systematic excavations at the Side Ancient City have unearthed various structures such as the Serapis Temple, the Aphrodite Sacred Area, the Athena and Apollo Sacred Areas, streets and colonnades, the Pretorium, the Port Agora, the Synagogue, and residences, among others.

