



The advantage of a good design should spread down to the masses. It is better to be involved in public sector projects that are not restricted to one particular client, but open to all, irrespective of the scale.

AR. NITIN KILLAWALA,  
Group Seven Architects & Planners Pvt. Ltd.



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# RESTAURANT SPACES

generating significant tax revenues and numerous employment opportunities, the indian restaurant industry is expected to contribute nearly 2.1 per cent of india's gdp by 2021, five times more than the it sector and 10 times more than the hotel business, and has proven that eating out is now an important part of our lives and national revenues



**The Indian restaurant** industry has seen explosive growth and benefited greatly from the lifestyle changes that see eating out as more than the privilege of just a small, affluent section of society. The sector has successfully created mini-escapes from the stress of urban life by designing unique dining experiences for customers to savor. As a result, the industry is on track to add more to its plate, even withstanding the introductions and increases in the levels of service tax and other cesses levied by the government.



From fine dining spaces to theme restaurants, lounges to cafes, restobars to gastro pubs, the industry has taken advantage of the rapid urbanization and consumerism that has spread across the country, rising levels of disposable income and a desire to escape the humdrum routine and home cuisine for innovative and exciting dining experiences, far oftener than just on weekends and holidays.

However, the difference in recent times is that restaurant spaces are increasingly being designed as mini dining vacations, with the design brief and client requirements almost always calling for transformations that can serve the multiple business goals of clients. Daniel Lazo, Senior Partner at Studio CL, Santiago de Chile, describes this, in the De Pablo A Violeta project. He says, "The brief required us to reuse a 100-year-old house in a downtown neighborhood. The idea was to create a dinner theater, a specific typology of restaurant that's almost non-existent in Chile. Originally, the client wanted the project tailor-made for one specific show, but we were able to convince them to allow the project to do more than that, which was a very fortunate decision since it has allowed them to include other kinds of events."



junoon, new york | currimbhoy & co., n.y., mumbai

No matter what the innovation, all dining concepts need to contribute to overall customer satisfaction and convince diners to adopt the space as a second, more exciting home. They are thus transition spaces that must have a certain kind of ambience. But in creating such a setting, both restaurateurs and designers have had to grapple with many challenges: the danger of sensory overload in terms of décor, music and lighting concepts, as well as the need to simultaneously target the young and hip as well as the older, affluent segments of customers. Other issues which must be managed range from limited real estate availability to ever increasing rentals, lack of planned infrastructure for such spaces in many localities, high taxation, a multiplicity

of licensing laws and requirements and differing excise policies, which further add to the pressure to stay profitable.

As this market evolves, both in India and across the world, staying competitive is an increasing problem. Haldane Martin, Director and Founder, Haldane Martin Iconic Design, Cape Town, South Africa, sums up the increased role of architects and interior designers in this endeavor. He says, "In South Africa, and Johannesburg in particular as a global capital, there is a massively competitive market for restaurants and bars. Thus to stand apart, not only does the quality of food and drink have to be top-notch, but the emphasis on design with an iconic concept is crucial. The

the black rabbit, bengaluru | maia design studio, bengaluru

sodabottleopenerwala, mumbai | olive group and clement m. desylva & associates architects







la principal, bogotá – colombia | kdf arquitectura, bogotá – colombia

niko jacob, emilio arango | colombia



junoon, new york | currimbhoy & co., n.y., mumbai



mad giant, johannesburg | haldane martin, south africa

interior designer plays an important role in ensuring many of these elements complement the brand and the cuisine, and also enhance the overall experience that the customer has in the restaurant, leaving a lasting impression.”

The importance on the role of design has resulted in the development of several theme restaurants across the country, from Sodabottleopenerwala to Chor Bizarre and Filmy Masala, among others, giving designers a canvas on which to exhibit their creativity. Raya Shankwalker of Raya Shankwalker Architects, Goa, explains, “I believe that theme restaurants need to be designed and curated with a great degree of sophistication as there is only a fine line that divides good and kitsch. In our case, we begin theme restaurant design by actually writing a script and the design language fits this script. We have had some great results with this method and believe in reinventing ourselves all the time. “





small town party | race steak house | c.dd, china



mad giant, johannesburg | haldane martin iconic design, south africa



the black rabbit, bengaluru | maia design studio, bengaluru

khar social, mumbai | sp+a, mumbai



In the last few years, technology has also impacted the design of such spaces, from software to assist designers in creating complex designs to tech that helps restaurants manage their online reservations, create digital menu cards, maintain social media accounts, and offer new payment methods. According to Tarik Currimbhoy, Principal Architect, Currimbhoy & Co., N.Y and Mumbai, "In the hospitality world I see a lot of automation in terms of fast food, take out and home delivery, all of which makes the experience easy and convenient for working professionals and young families. On the other hand, I see fine dining restaurants where food is an experience, like going to the movies or a show. Here, food becomes part of the dining experience and not an end in itself."

But even as the future of the restaurant industry rises to a boil, Raya Shankwalker says the primary function must not be lost, "I would like to see restaurants firstly serve good, fresh and healthy food," as customers come to such spaces not just to dine in, but to dine out on the complete experience. ifj





# CAMPOLAJA, MEXICO

Estudio Atemporal, Mexico



## Design brief and aim

The idea of designing Campobaja was to literally bring a piece of Baja, California, to Mexico City's historic Colonia Roma district.

## How this was accomplished

The first space is a small street access that connects to a covered, wooden foyer to create an initial sense of uncertainty. From here, diners can ascend to a second level via a staircase that reveals a brick-wall that completely changes the spatial perception by dramatically increasing the height. The restaurant was part of a group of businesses united by a single arched roof structure, which incorporates a nod to the big warehouses found in shipyards back in Baja. This allows light to enter the building, as well as regulate temperature and ventilation. The kitchen features a windowpane that allows customers an easy view of the products and the food preparation process.

## How green was my project?

The key idea was to recycle as much as possible, so a majority of construction materials were taken from the space when the renovation began. The floor, tables, shelves and benches were made from recovered wood originally used to tow fishing boats; the chairs that add color and create contrast with the rest of the materials, were all used in classrooms in Baja.

## Happily ever after

The decision to leave the materials to speak for themselves created an authentic experience for guests and diners.







# CRAFT DELI, MUMBAI

sP+a, Mumbai

## Design brief and aims

The core idea of the design lay in inventing an alternative to the common glass facade which would create an intimate dining space for each table. The location of the space, between the large courtyard of the mall and the PVR Cinemas forecourt, inspired the designers to develop a distinctive design that would respond to its circumstances.

## How this was accomplished

The crafting of the glass fins, the defining feature of the restaurant, was achieved by fashioning the edge through rubber wood members that pivot, and hence, the achieved form defined the

width of the booths and articulated the double height of the facade. The rubber wood strips assembled in the form of a torque, creates deep private alcoves at the ground level. The warmth and intimate scale of the booths are offset by the seamless continuity of the service bar, open kitchen and an alfresco dining space incorporating a long bar counter and alcoves for seating small groups.

## Happily ever after

The innovative design evokes the feeling of a colonnaded walkway, creates a sense of intimacy for diners, and affords them relief from the cacophony of the mall.







# DE PABLO A VIOLETA, CHILE

SCL - Studio Cáceres Lazo, Chile

## Design brief and aim

The commission was to reuse a 100-year-old *'casona'* or house, in a trendy downtown neighborhood of Santiago, to create a dinner theater, a specific type of restaurant almost nonexistent in Chile.

## How this was accomplished

The project showcases and creates a dialogue between the Neo Classical attributes of the existing building and the contemporary design of the new additions. Guests move from a pre-show gathering to a main show while dining, followed by post-show drinks. The first space is a *'quincho'*, an existing inner courtyard redefined by a six-meter high chimney over a barbecue pit in the center, the second, a media gallery, while a newly

added 200-seat theater hosts the main event and dinner. The designers stuck to a simple strategy: stripping the old structure to its bare wooden bones where they needed more space, and making all the new elements - doors, lighting fixtures, furniture, an industrial-size grill, even the dining room space - share the same DNA, whether by geometry, color or material.

## Happily ever after

The project is an interesting answer to the question of how to deal with heritage. Instead of restoring such structures to their original glory or gutting and filling it with something completely alien, this is a middle ground of sorts.



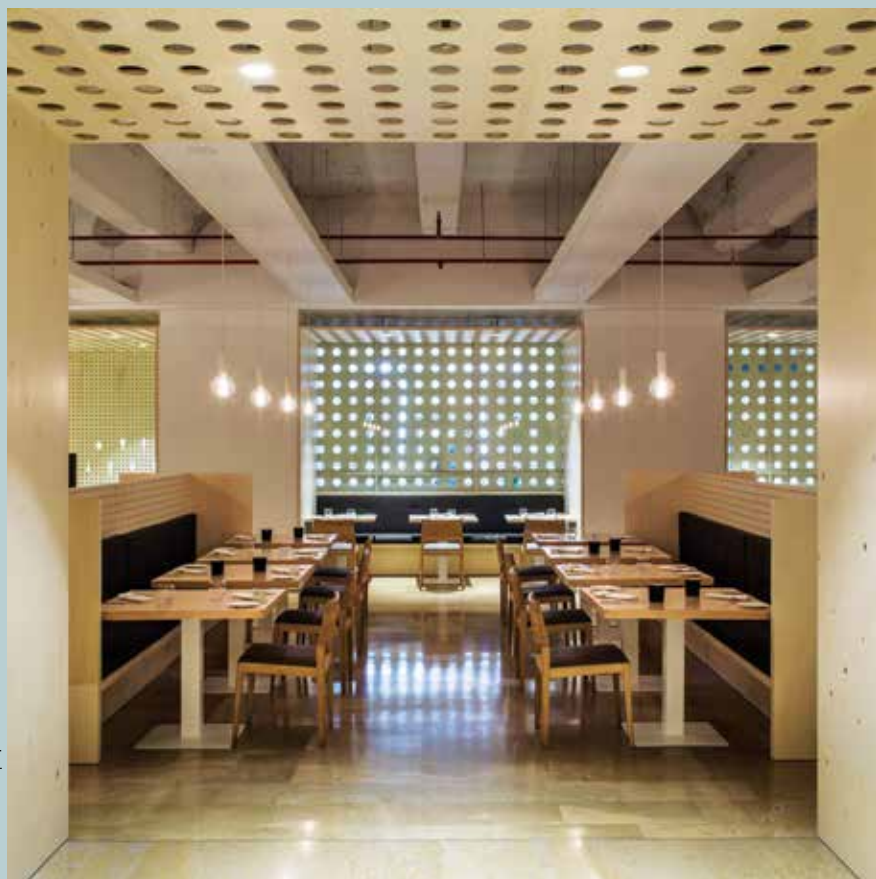




fernando alda | spain

# HABITUAL, SPAIN

Francesc Rifé Studio, Spain



fernando alda | spain

## Design brief and aim

Designed using unique concepts, contemporary features and striking characteristics, Chef Ricard Camarena teamed up with Francesc Rifé Studio to design a new, modern restaurant - Habitual. The restaurant features the concept of the 'local field', and a specific choice of elements including a single material, Poplar wood. Further, the most significant shape in gastronomy, the circle, has been used throughout to create a warm space and avoid excess.

## How this was accomplished

The design was inspired by the signature style of kitchen that Chef Ricard works on. The circular holes contribute as conductors of sound, creating a unique ambiance for those inside. The holes inside the restaurant allow diners to peer outside, and let passersby catch a glimpse of the intimate setting without the need for traditional windows.

## Happily ever after

The use of Poplar wood in the space eases the issue of noise, as the restaurant is located inside a shopping center, and also creates an environment of comfort and warmth.



fernando alda | spain





#### Design brief and aim

The two concepts that ruled the design of this project were to create an industrial environment that also works as a tasting area for the craft beer manufactured in the factory behind the restaurant and to evoke a Yucatan 'cantina'; a good restaurant where one can eat a quality meal.

#### How this was accomplished

The restaurant was conceived as a big metallic box, supported by gabion walls with PVC tubes inserted in them to allow the wind to pass through, which are meant to evoke the traditional stone walls of the Yucatán. The metallic box is meant to remind diners of the big structures in which products native to the region were stored. The gabion walls don't meet with the box but stand out of it, framing the beer garden that is used for private parties and on weekends as a parking lot for food trucks.

#### Happily ever after

The interior is all about natural concrete flooring and essential furniture designed by Oscar Hagerman, which create a casual, warm environment.



# HERMANA REPUBLICA, MEXICO

Muñoz Arquitectos, México







# JUNOON, NEW YORK

Currimbhoy & Co, NY and Mumbai

## Design brief and aim

For this Indian fine dining restaurant, situated on a busy street in the heart of New York City, across an expansive 18,000 square foot space, the challenge was to voice an Asian influence and showcase present day trends blended with a classic Indian theme. The designers aimed high, using the Temple of Dendur at the city's Metropolitan Museum as their muse.

## How this was accomplished

The exterior displays a chiseled, *kadappa* stone basket weave facade created by alternating concave and convex horizontal rippled formations. The restaurant's spine is a 50-foot corridor known as the 'Junoon walk',

showcasing Michael Tong's sculpted water body, which is used as a tray to support a sequence of handcrafted eight-foot stone screens, depicting the Tree of Life, which were hand carved in India.

The lounge and bar area has a cork floor that complements its cross-cut, wood-clad walls and cork-topped wine bottles. Two traditional Indian carved Burma teak wood *jhoolas* strike an easy note amidst the contemporary bentwood furniture. The main dining area is located behind an abstract interpretation of a tree-of-life painting by New York artist Dolly Unithan, and looks into the kitchen. Silk Ingo Maurer lights decorate the ceiling and function

as sound absorbers, while Walnut wood flooring highlights both the dining sections.

The stepped up private dining area boasts two ornate Burma teak wood arches transported from the balcony of a 200-year-old Indian palace. The seating here is more classified, but is entwined like the branches of a tree.

## Happily ever after

This space blends all that is American with the Indian, while its stonework has a story to tell about age-old craftsmanship, its contemporary ambience caters to the elite of NYC, and promotes India to an international audience of people from different walks of life.





# KHAR SOCIAL, MUMBAI

sP+a, Mumbai



## Design brief and aims

With its strong brand presence in the country, the Khar Social project sought to distinguish itself by excavating its design concept from the dilapidated site of an earlier restaurant. The site's inherent problems and state of disrepair helped to create the concept of permanently being 'Under Construction', where the crumbling, stone-clad walls became a point of entry into the project.

## How this was accomplished

Crude, everyday construction materials - rebar, RCC, corrugated sheet and bamboo scaffolding - were turned into formal constructs, aiming at reflecting the idea of the space as a city of constant construction, and a metaphor for Mumbai, a metropolis of constant transformation. The entrance, made by shingling panels, stands apart from the standard boundary fencing

used on construction sites through its detailing.

A spiral staircase within the restaurant blends the two levels seamlessly by providing a definite vertical connection. The color palette emerged from the curated collection of various materials. The salvaged doors, leveled with a clear epoxy resin layer, are original pieces, and are used as tables. The bar is cast concrete, and the footrest is expressed through a bent rebar frame.

## How green was my project?

The found infrastructure was augmented by additional recycled materials, which were upcycled to create a harmonious whole.

## Happily ever after

The spatial experiences offered by blended spaces such as Khar Social recalls the spirit of Mumbai which is worth cherishing for visitors and residents alike.





**Design brief and aim**

Situated in the Lalit hotel, Kitty Su blends the concept of 'a room within a room' as well as a strong theme portrayed by each space which is functionally specific, while treating all senses through minute details of design.

**How this was accomplished**

The two-level nightclub spread over two levels comprises multiple rooms spread over 11,000 sq ft, has been divided into six zones with an entrance foyer serving as a holding space. The Asian inspired room, with its Oriental back-lit screens, large platform bed, compact bar counter and DJ console, lies to the right of the foyer. The main dance hall, with a big dance floor, massive bar counter, banquette-style seating for VIP guests, and an enormous DJ console lies just off the foyer, while a dedicated smoking room and cigar

lounge, offers a warm library-like feel.

The walls in the hall are adorned with carved stone, Khajuraho-inspired friezes that add a sensual touch to the space. From this, a discreet door leads you into a VIP room bathed in red lighting, with its own smoking room and bar and a backlit, glass floor that evokes a fashion ramp. Adjoining this is an owner's enclosure called the 'Octagon Room'.

A grand staircase leads to The Loo Lounge, a unique concept comprising of a bar with lounge seating and restrooms with elaborate grooming stations.

**Happily ever after**

Kitty Su builds a strong narrative through its design and offers a more intimate and varied experience for guests.

# KITTY SU, NEW DELHI

Bobby Mukherjee and Associates, Mumbai







# KOKO, MUMBAI

Sumesh Menon Associates, Mumbai



## Design brief and aim

Located in the heart of Mumbai's commercial center, Lower Parel, well-known restaurateur Henry Tham's newest endeavor required that the architect create a unique space, from a clean slate.

## How this was accomplished

The brief expressed the need to develop a particular aesthetic sensibility, which prompted Ar. Sumesh Menon to do an indulgent restaurant sprawl over an area of nearly 3,500 square feet, including an outdoor seating area and a separate smoking zone. The exposed red-brick facade and the bricks in a spectrum of hues covering the roof, guide the visitors towards a distinctive space where every corner is customized. The staircase, with a sculptural wall made out of polished red brick forming a screen, filters the light. The natural materials of the flooring: grey, white and yellow mosaic, the massive slate columns, the chevron-patterned wooden flooring, the black Indian marble used on the staircase, the heavy wooden blocks cladding the ceilings, Siporex wall, and the grand front door made of faceted beveled glass with metal and wood build a cohesive design language.

According to Ar. Sumesh Menon, the dramatic décor makes a statement. "Seven-to-eight-inch-tall Chinese warriors in different poses placed on a shelf-like space on the wall, the DJ console painted red, the Raza-inspired feature wall made of Siporex, wooden blocks and a solid glass block inscribed with abstract patterns, the Yin-and-Yang engravings on some blocks, are complemented by the thoughtful and artistic selection of eclectic pieces of period furniture combined with clean-lined contemporary furniture."

The elevated private lounge with a spectacular wall made of diagonal Siporex blocks forms a sculptural element, with the 100-foot-long island bar with abstract resin-filled crevices, the pièce de résistance.

## How green was my project

The ceiling clad in heavy wooden blocks was originally 18 to 30-foot columns sourced from an old warehouse. All the lights used are LED, ensuring that power is used responsibly.

## Happily ever after

Perfectly interpreted with an evocative design, Koko offers a transformative dining experience with an equally tasteful backdrop and the Tham's signature.







# LA PRINCIPAL, COLOMBIA

KDF Arquitectura, Colombia



## Design brief and aim

'La Principal' is the term used for the main street of Colombian towns. In this spirit, the designers of the restaurant set out to create a contemporary, visual reinterpretation associated with the most recognizable Colombian gastronomic traditions.

## How this was accomplished

Located in a post-colonial unit, the designers eliminated all additions to the space by previous owners, leaving the original structure intact, while embodying four iconic 'regions' in Colombian cooking. The first space – the portico or Salón Cartagena - features a rustic Zapan wood floor, an adobe dome and stone walls. In the foyer, the Magdalena Bar and its exclusive handmade concrete tiles and crafted lattices is meant to remind patrons of Colombia's great river and its

diversity. The Pacífico Hall and its pre-Columbine-inspired patterned brick floors and soil and stucco walls are evocative of the raw and unexplored magic of this country. The restored cobble floor at the Bogotá Patio is a cue to the country's interior architecture. Finally, a hammered iron handrail and rustic Zapan wood staircase takes diners to the second floor, which also houses offices and public restrooms.

## Happily ever after

This restaurant's design goals were accomplished by the use of traditional touches for every design aspect, from graphic design to interior architecture; playful shapes, traditional craftsmanship, emblematic histories and, a cheerful mood; even the fluorescent colors used are a vivacious take on the Colombian flag.



# MAD GIANT, SOUTH AFRICA

Haldane Martin Iconic Design, South Africa



## Design brief and aim

The design was to embody the South African craft beer Mad Giant's ideology, a mindset that is renegade, propeller-head and madcap; and to create a space to showcase the brand, allow tastings, let diners experience the beer alongside food pairings, and develop a welcoming space for customers to interact with the brand.

## How this was accomplished

The designers upcycled an 80-year-old abandoned elevator factory, replacing the building's roof, while leaving the steel trusses exposed and painted with a burnt red undercoat. The interior concept plays with scale, drawing on the 'Giant' by referencing oversized metal toy construction kits. A seven-meter-tall Yeti, made from laser-cut yellow zinc-passivized steel, riveted to a mild steel framework, forms a centerpiece installation, standing behind the front bar. The

six-meter-diameter cast concrete bar counters take the form of a giant bottle cap beneath the giant Yeti.

Many of the elements in the brewery are bespoke, including the lighting and furniture by Haldane Martin, made from custom-made, scaled-up Meccano, like giant toys turned into furnishings. Giant murals with a playful aesthetic enhance the effect of a child's big dreams brought to life. In addition, the floors combine materials and pattern formations, reiterating the trope of blown-up toy building blocks. The dining area floor is made of recycled Rhodesian teak parquet, laid in herringbone formation.

## Happily ever after

The result is a creative and welcoming space that brings to life the DIY ethos of the renegade South African craft beer.







# METAL HUT, CHINA

Robot 3 Studio, China

## Design brief and aim

This restaurant was a design challenge in many respects, the foremost of which was the space, with only 52 square meters to work with, not including the kitchen, to transform this former ramen shop into a BBQ bar. The designers used three concepts to make this possible: switching perspective, ultra cheap materials, and the 'wormhole', a concept borrowed from the movie 'Inception'.

## How this was accomplished

The designers switched perspective by adding low seating throughout, in a bid to bring people closer and allow diners to see the usually-

neglected lower dimension. Cheap materials like galvanized iron plate, PVC curtains and paint transformed the shop. The third concept of the 'wormhole', a multi-dimensional space tunnel connecting two distant spaces, is more metaphorical.

## Happily ever after

The design's ultimate aim was to provide a way to overcome the obstacles of a rigid hierarchical social structure.







#### Design brief and aim

The main concept for this project uses visualization as the core element to create a specialized restaurant in with a focus to rice and Mediterranean tapas.

#### How this was accomplished

The restaurant features wide windows that open on to a large terrace and allow the space to be transformed dramatically from day to night. The front wall features over 200 perforated copper discs that float on the wall, which

together resemble a large work palette for the preparation of rice. On the restaurant's longitudinal walls, the designers worked with an illustrator to create two large graphic murals that reflect a selection of the most used ingredients in the kitchen.

#### Happily ever after

The special palette of materials, colors and textures that have been used to detail the interior gives NAC a feeling of refreshing traditional elegance.

# NAC RESTAURANT, SPAIN

EstudiHac, Spain







# NOODLE DINER, CHINA

Lukstudio, China

## Design brief and aim

Inspired by the 'noodle rack' concept, Lukstudio created a layered experience at this restaurant, where dining areas are shaped by multiple steel frames and wires.

## How this was accomplished

The design features a composed foyer, where two windows frame the views into the kitchen on the left and the dining space beyond. Walking past a main door finished with rusted steel and copper plate, one is presented with three scenes. The first section has canteen-style seating, with three rows of long tables, and is meant to serve busy office workers. The second

area has banquette seating and tasteful Chinese decorations, and is meant for those who take time to savor their meal. The third space, which also incorporates a double-height stairwell, is the private dining level, where one table gets to enjoy closely the visual anchor of the restaurant: the signature 'noodle' pendant.

## Happily ever after

'Noodles' are hung in an overlapping manner to define a dining volume. These see-through screen dividers exude a beauty that is unique for a noodle restaurant.







naomichi sode | japan

# PLATE, JAPAN

Studio Takuya Hosokai, Japan



naomichi sode | japan

## Design brief and aim

Situated in a stretch of flat, idyllic country, in an area that receives heavy snowfall, this project acts as a small museum, consisting of a market selling locally farmed produce and goods, a restaurant serving dishes using only locally grown ingredients, and an event space hosting exhibitions and concerts.

## How this was accomplished

The building is orientated to appear as if submerged in the forest, to help visitors detach from their everyday lives and experience the forest from the inside. In a nod to the vernacular architecture, which features elongated roofs, called Gangi-Zukuri, which disperse the heavy snow, the same style of roof links the market, kitchen and event spaces. The building employs typical construction methods used in a single-storey wooden house. Though seismic activity was a major concern, the design was formatted so that the East and South-facing walls provide unobstructed views of the forest.

## Happily ever after

The Gangi roof was built such that it can expand to accommodate elements that may be added in the future, creating harmony between the old and new. The project retains a sense of ordered chaos, and allows the architecture to grow organically over the years.



naomichi sode | japan





xuxu - jun | china



xuxu - jun | china

# PU ZAO RESTAURANT, CHINA

Yiduan Shanghai Interior Design, China

## Design brief and aim

The design of this restaurant started with the concept of water, underscoring its importance both as a part of one's diet and in existence itself. Water also makes people think of boats, inspiring the designers to incorporate this motif, to break the stereotypes of design.

## How this was accomplished

The restaurant fuses the landscape of local terrace cropping and the concept of water to create a primitive feeling, and remind people of Jiangnan water towns. On entering, a huge pot and stove help build

the rural atmosphere. Boats are scattered through the restaurant, making them appear to drift leisurely on the waterways of Jiangnan. In addition, the staggered floor mimics the feeling of a water surface. An elevated dining area with a rough, granite handrail evokes the mountain cableways that are found in this area of China.

## Happily ever after

All the design elements seamlessly coalesce into a united whole and perfectly reflect the restaurant's ethos – to cook delicious food, simply and sincerely.



xuxu - jun | china



xuxu - jun | china





# SORO, GOA

Raya Shankwalker Architects, Goa

## Design brief and aim

'Soro', meaning alcoholic beverage in Konkani, is a tavern conceptualized within the ruin of an old corner store. The design brief was to create a hip, industrial chic bar, while maintaining the old-world charm of the retained original structure.

## How this was accomplished

The design is centered around the concept of a 1940s warehouse owned by a local dealer who traded in varied merchandise. This narrative was used to fuse the

integration of the existing ruins with the newly built warehouse structure. The interior walls were brought to life with vintage graffiti. Bold elements of graphic design were introduced into the flooring by using an eclectic array of cement tiles in a customized pattern. The bar was constructed in cast in-situ terrazzo and certain interior doors were made from old corrugated metal sheets. All the ducting and electrical piping was left exposed to carry forward the theme of the industrial space.

## How green was my project?

The biggest green aspect was the absolute minimalism in the use of materials – there is hardly any embellishment. The structure itself enriches the design, and several found objects were upcycled and reused.

## Happily ever after

The design of the new industrial chic bar was successfully integrated with the existing ruin, and closed, semi-open and open spaces were created to offer a diversity of spatial typologies.







# SODABOTTLEOPENERWALA, MUMBAI

Olive Group and Clement M. Desylva & Associates Architects

## Design brief and aim

A tribute to the quintessential Bombay Irani café, with all its idiosyncrasies in place, SodaBottleOpenerWala stands out for its quirky and contemporary avatar, serving typical Parsi cuisine, some Irani specialties, Bombay street food and a well-stocked bar.

## How this was accomplished

Keeping most original elements

of an Irani café in place, architect Clement De'Sylva and fashion and interior designer Sabina Singh added a few contemporary touches. They used an array of objects – actual antiques, cuckoo clocks, antique framed images of life in Irani cafes and Bombay street life, tin boxes, locks, Irani chairs, and checkered table cloths - to set the scene. The interior is further complemented by stained glass, colored pendants,

Parsi portraits on the walls, the distinctive flooring and a jukebox in the corner, as well as a picture of the British royal family.

## Happily ever after

The designers have successfully transformed the space by delving deeply within the unique world of the Irani café, and bringing alive its nuances - both in terms of cuisine and atmosphere.







# THE TABLE, MUMBAI

Currimbhoy & Co, NY and Mumbai

## Design brief and aim

The commission was to transform an old Irani restaurant on the ground floor of an old Victorian building into a bistro cum California-inspired wine bar.

## How this was accomplished

The designers wanted to maximize the impact of the seven huge, 12-foot, arched French windows that wrap around the ground and mezzanine interior space. The existing mezzanine space made the interior dark, dingy and claustrophobic. Adding a cantilevered mezzanine changed the space's topography, and brings the 15 feet high ceiling into focus as diners enter, creating an instant connection with the space.

The mezzanine allows the ground level to be conceptualized as a relaxed living room ambience. One side displays informal dining seating tucked into window arches, while the 20-foot long community table, the restaurant's focal point, and the inspiration for the name, fills the remaining space. A gamut of natural, handcrafted materials was used, including yellow sandstone on the exterior, black kadappa stone on the interior walls and the arched window framework, Burma teak wood on the top and bottom planes of the cantilevered mezzanine, gold silk curtains dressing the windows from inside, white marble and black Kadappa stone in a chevron pattern on the ground level. A white stone clad wall, inlaid with pockets of mother-of-pearl, provides an enthralling backdrop to the community table and partitions the kitchen.

The space's classical look is further enhanced in a contemporary fashion via the use of Burma teak wood cabriole legged, shield back dining chairs upholstered in cream linen and cabriole legged low-back bar stools with swivel seats finished in deep purple leather.

## How green was my project?

The French windows let in ample natural light and minimize the need for artificial lighting during the day.

## Happily ever after

This fine dining restaurant is a perfect amalgamation of old and new fashions, skillfully reflected in its architectural details.







# YKC II, CHINA

Plotcreative Interior Design Limited, Hong Kong



## Design brief and aim

The spatial concept of YKC II, a fine dining restaurant featuring steam and hotpot cuisine, originates from a seascape - in which cement was used in the geometric patterned flooring, with steamer baskets forming a unique installation on the walls.

## How this was accomplished

Mirrors, stainless steel and copper in geometric shapes were used to visually expand the space. The walls and columns were specially cut in a pattern inspired by waves and similar features. Spotlights were placed in a

wave pattern in a unique blue, while black and white dining booths were set up in subtle contrast to the cement floor and as an offset to the black ceiling. Seascape-themed works by local artists were placed throughout the space, including a suspended fish-like feature in white and gold ceramic. The overall effect was to uplift an otherwise monotonous enclosed dining space.

## Happily ever after

The unique branding provided by the space helps YKC II to move the dining experience to a higher cultural level. if