

特色中餐厅

Characteristic Chinese Restaurant

高峰 主编 张海峰 译



百通集团
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Bustling Fishing Town

四海一家

Cuisines of the Four Seas

设计: MARKMAX 迈思

Designer: MARKMAX



1

由 MARKMAX 迈思独立担当设计的“四海一家”刚一开业便引起全城及珠三角乃至港澳食客的关注。MARKMAX 迈思在“四海一家”用视觉空间的体验挑战单一的味觉体验，将两者结合得不愠不火，堪称味觉、视觉完美碰撞的一个经典空间杰作。

围绕“四海一家”首创的“放题”餐饮概念，MARKMAX 迈思以一贯的“概念设计”理念及“国际见解，服务中国”的思想构筑“四海一家”，以“室内装修室外化”为主题，大胆运用青砖、岩板、船木等材料为餐厅建造与众不同的空间环境，用创意设计为美食加分。

一、一楼纯手工制品，处处点睛

“四海一家”以超尺度、由拼花木材与玻璃组合的大门最先彰显它的内在气度。宽敞的挑空大堂率先将“四海一家”整体定位，带给食客一种自然和时尚气息并存的视觉体验。

从左进入穿过一排柱廊，进入一个变幻多姿的空间，开始一段味觉与视觉的四海之旅；

纵深处的海芋、地中海式的帷幕、青砖矮墙分隔的不同空间，每一个布景都似曾相识又十分陌生，既没有整齐划一的沉闷，也没有随意铺设的凌乱，随时随地延续着食客的好奇心与新鲜感。这样的环境让来宾仿如置身一场奇妙的自由盛宴。

顶上吊着的巨型虾篓，是纯手工制品，连同用餐区的桌子，都是 MARKMAX 迈思设计的，桌子的底端装了轮子，便



2



3



4

1 入口大厅手绘图

Lobby sketch

2-4 大堂

The main hall



- 5 中心舞台
Central platform
- 6 二层休息厅
Lounge on the 2nd floor
- 7 男卫生间
Gentleman's washroom

5

于移动及分合；而虾篓这个庞然大物，是大批的工匠在工厂里一段段编好后，再到现场一段段拼装起来的。虾篓不愧是取食区的点睛之笔，它将取食区和用餐区分开，顶部灯光被虾篓切分成趣味盎然的光影，让整个空间充满了大自然的气息。

作为美食天堂，仅仅强调视觉美感是不够的。为了刺激食客的味觉，MARKMAX 迈思的设计师在“四海一家”用了不少暖色调的设计元素，但暖色的东西太多太重，会令人感觉非常闷热，所以添添减减、左右考量，一楼的空间效果就这样显现出来了——雅致、天然、新鲜、和谐……人们在这样的环境中品味着美味佳肴。

二、红酒房，在浪漫中沉溺

一楼大堂向右，是红酒房。这个狭长形的红酒房，四面都是酒架，连天花板都挂着形状各异的红酒瓶。设计师的目的，是让爱酒之人置身当中如同进入梦想中的酒国度，以鉴赏为乐；而不爱酒之人，也必然沉浸在酒文化酿造的浪漫气氛中。红酒房确实是在惊艳的设计中达到了这个目的。

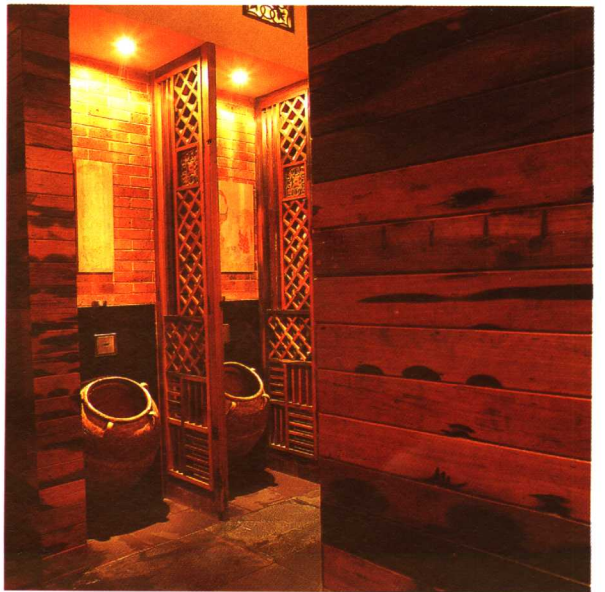
三、洗手间，从容进，从容出

有人说洗手间最能考验设计师整体设计理念的局部表达能力，也有人说，看一个地方是否够档次，只要看洗手间就足够了。如此关键一环，MARKMAX 迈思在“四海一家”如何演绎？

可以这样说，如果你看不见马桶，你不会知道这里是一个洗手间；除了墙上的画、感应式水龙头、化妆台、陶瓮材料定制

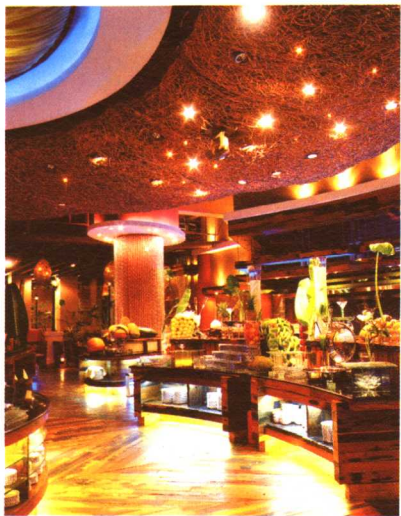


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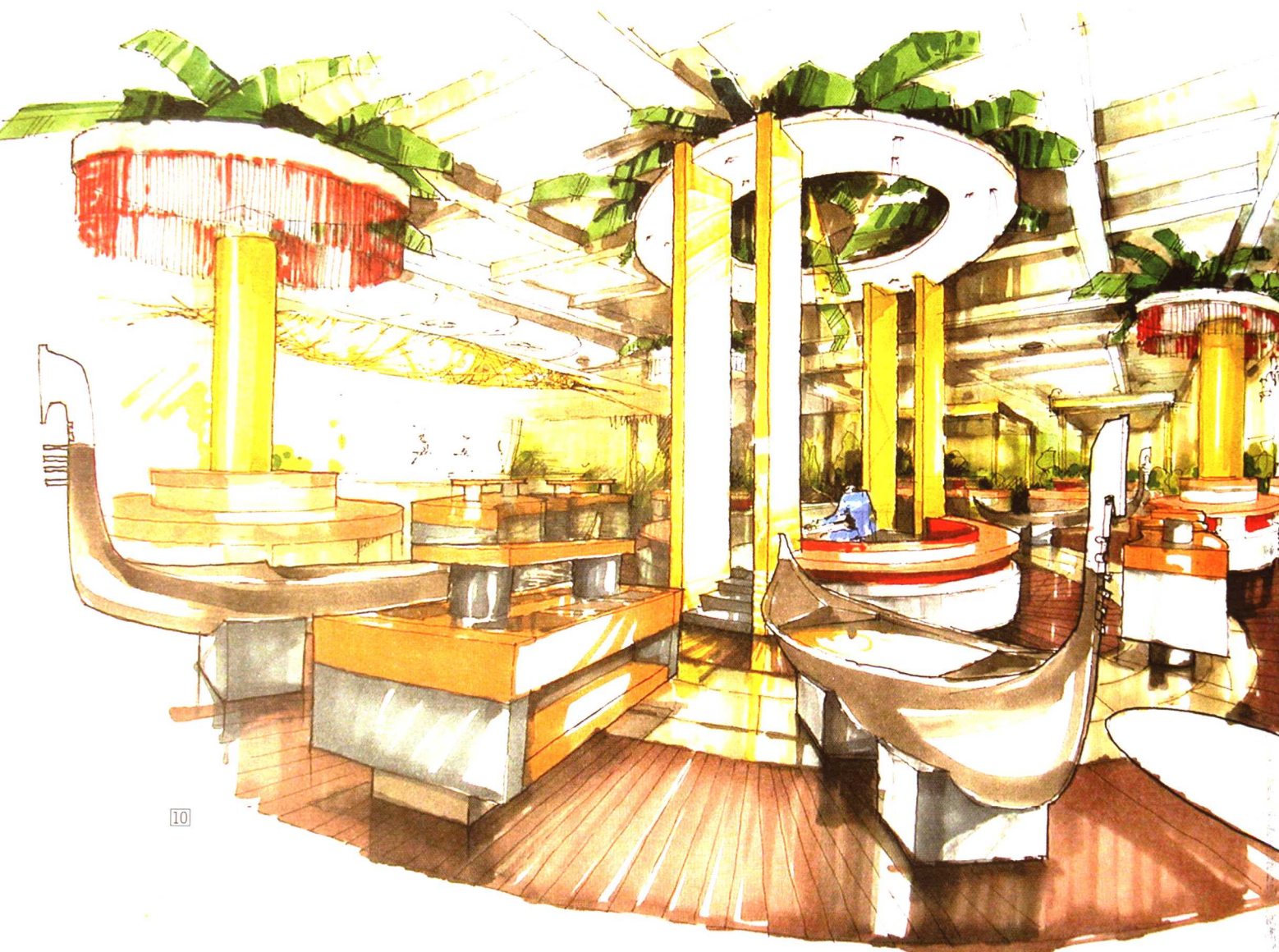
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8.9.11.12 取食区

Food stands

10 取食区手绘图

Food stands sketch



10



11



12



13



14

的洗手盆，洗手间还配有一张舒适的沙发。MARKMAX迈思认为，洗手间绝对是“整顿衣裳起敛容”的地方，一切需从从容容，这样折身返回的时候才能气定神闲。MARKMAX迈思在室内设计中不仅考虑了洗手间的基本功能，还考虑到来宾的需求，并且在设计中一一兼顾，确实令人折服。

四、二楼，错落有致的院落，形成“私密”空间

有致院落与高度“私密”的空间完美结合，又是MARKMAX迈思给“四海一家”描绘的精彩一笔。

从中间的木梯上去，可见二楼院落式的空间分布与一楼的布局截然不同。院落沿主干道分布，用颜色划分成不同的区域，院落外面是由路灯、棕榈、龟背竹构筑的宽敞大道，接着转入一条条小街，每条小街通向一个厢房，每个厢房的背面各有一条后巷供服务员进出，这样的布局既可以让来宾迅速找到自己的那座院落，通往院落的那条小街则完完全全是属于来宾的“私家路”，又可以让服务员从后巷里首尾兼顾两个院落，而且将对顾客的干扰降到最低。

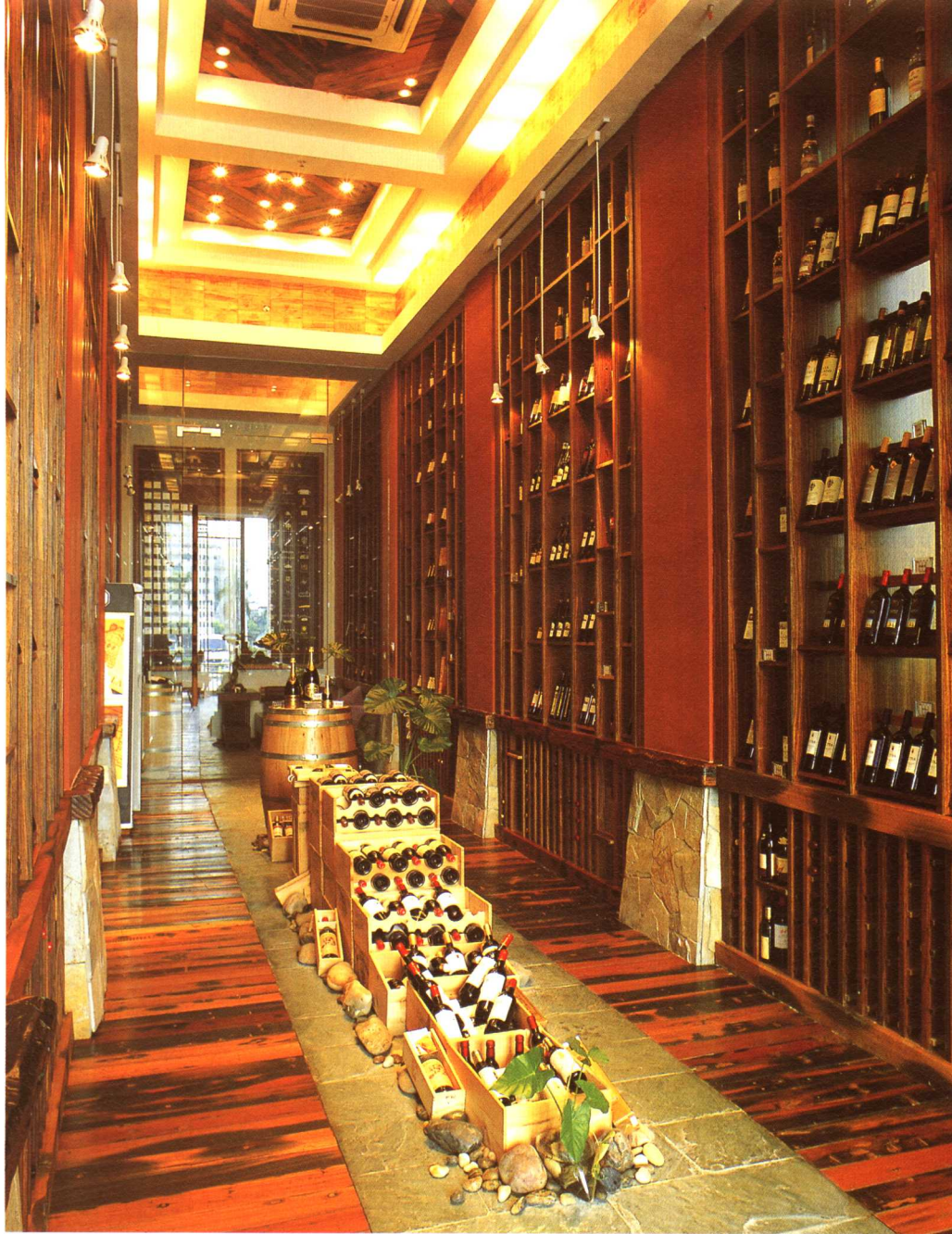


15



16

- 13~14 走廊
Aisle
- 15~16 宴会厅
Banqueting hall



17

二楼设计的精彩之处，还在于院落里精彩纷呈的空间与极度私密空间之间的自如选择：有的通过推拉门使两个相邻的空间可以分合；有的通过不同的色调调和出不同的氛围；有的用虾篓或水晶帘搭配产生不同的光影效果；有的影窗则可以开合——开时可以凭“街”而坐，看“街”上的行人，而合起时又成了一个只属于自己的私人空间。

八角小厅的设计令人叫绝。这里辟出了一个相对独立的区域，区域由6间完全独立套间式的大房、中房、小房构成，既适宜大聚餐，又适宜朋友间私聊。

综观“四海一家”的整体装饰，细节的雕饰将MARKMAX 迈思的设计概念发挥到极致：灯光可以根据不同的需求调校明暗和照明范围；墙上挂着不同风格的海报，不经意间仿佛置身巴黎，那“巴黎最后一班地铁”的影幕仿佛在眼前呈现，正撩动心弦，回肠荡气；用船木碎片一块块砌成的墙——这种船木木质密实，又在海水中浸泡良久，是十分难得而又环保的用材。船木在“四海一家”的大量使用也成为“四海一家”的一个标志性材质。

- 17 红酒房
Red Wine Chamber
- 18-20 亭房
Compartments



18



19



20



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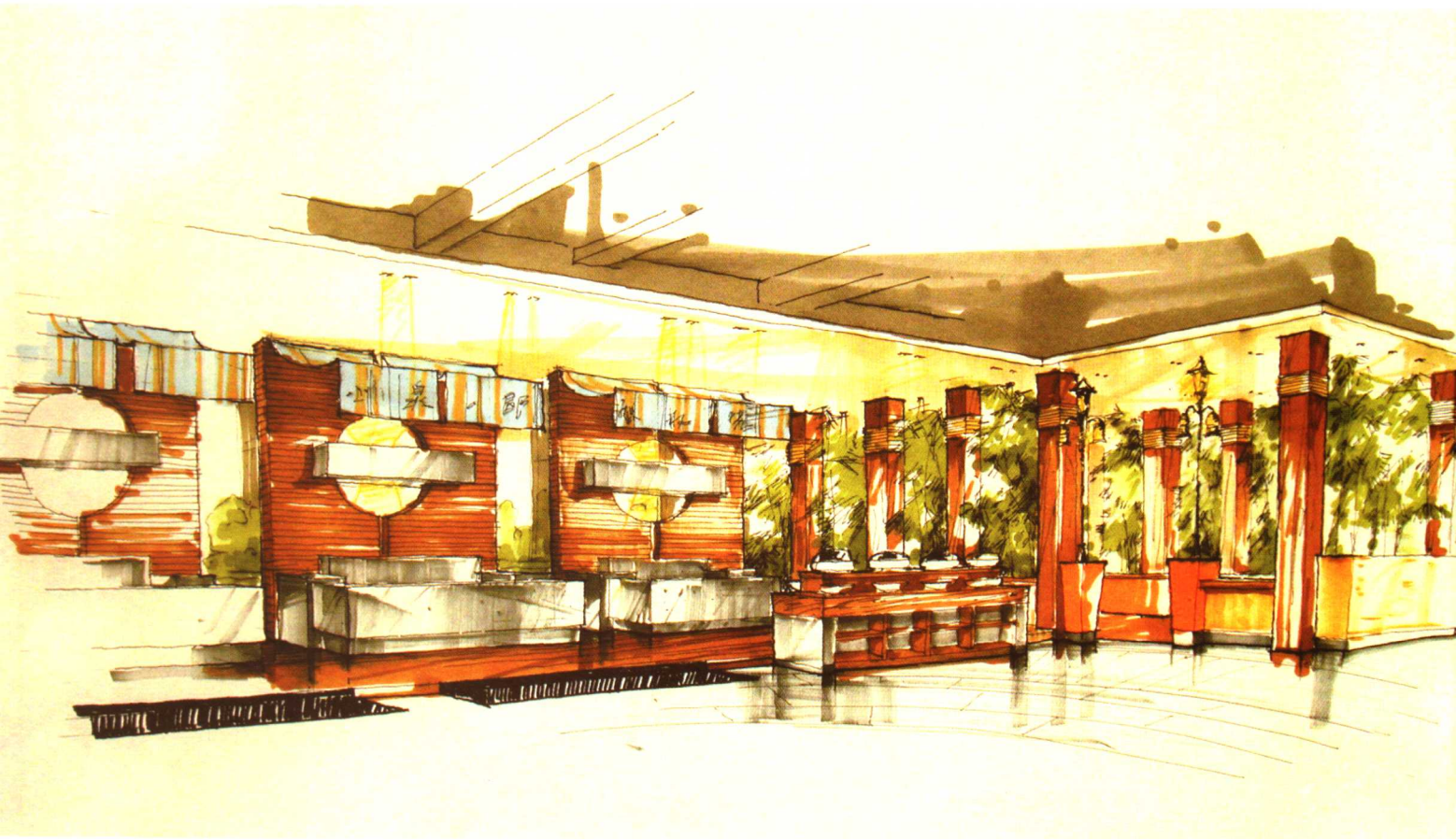
Cuisines of the Four Seas is solely designed by MARKMAX. Its opening has drawn the attentions of many gourmets both within the city and all over the Pearl River Delta including as far as Hong Kong and Macau. As a challenge to the conventional practice solely concerning about taste of food, MARKMAX designed a multi-perspective space and seamlessly combined the two aspects in this classic design where one can enjoy both the taste and the sight.

Since the theme of the restaurant is “to enjoy the freedom of dining”, MARKMAX managed to put all of the designing elements around this theme, using the internationally recognized concept to build up the whole project. Bringing the exterior to the interior, the designers boldly utilized such materials as brick, slate, wood board, etc. to create a unique space. The witty design creates a great encouragement for the customers’ taste.

1st Floor: Custom made decors revealing the key points of the design

Before entering the Cuisines of the Four Seas, customers encounter an impressive gate made by large-sized wood boards and glass. The spacious lobby sets the general mode of the restaurant. The visual impact of the interior is a combination of nature and modernity.

Turning left, there is a row of pillars. The pillars lead you to a colorful space. The tour of enjoyment both in taste and sight starts right from here.



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23

- 21 铁板烧区
Barbeque area
- 22 铁板烧区手绘图
Barbeque area sketch
- 23 铁板烧房
Barbeque chamber sketch

The space is made into compartments with Mediterranean curtains and low brick walls. The scenes are familiar but somehow strange. There is no monotonous uniform, nor randomness. Customers' appetite is constantly stimulated by the long lasting curiosity and freshness. The environment itself is an exotic and free banquet.

Hanging above there is a huge hand-made shrimp trap. Both the shrimp traps and the dining tables are designed by MARKMAX. The tables are fixed with wheels for the convenience of moving and coupling. The huge shrimp trap is made by craftsmen in different parts in the workshop and finally assembled on site. It is the focus of the buffet area, dividing the buffet and the dining tables. Lights are casting down to form some interesting shadows and fill the space with freshness from the natural world.

Since it is a restaurant, visual aesthetics is definitely not the only issue to concern. To stimulate the appetite of the customers, MARKMAX designers take full advantage of decoration elements with warm colors. On the other hand,

too much warm color might produce a feeling of being smothered. To off-balance the negative effect, designers also added something else. The final result is what we see here of the space on the first floor — elegant, natural, fresh and harmonious — your appetite is warmed up gradually in the space.

Red Wine Chamber — Let us be immersed in the Romance

To the right of the main hall on the first floor, we find the Red Wine Chamber. It is a long and narrow space surrounded by wine bottle racks. Wine bottles can be seen even overhead. The purpose the design is to create a dream-like paradise for those wine lovers. Wine lovers could enjoy the place to their hearts' content. Even those who have little interest in wine could also immerse themselves in the romance. The extravagant Red Wine Chamber has indeed achieved the designer's goal.



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24 卡座手绘图
Compartments sketch

25 卡座
Compartments

26~27 卡座区
Compartment area

Washrooms — Easy in and out

It is said that if one wants to know how skillful a designer is in expressing the designing theme in details, he could simply examine the design of the washrooms. It is also said that if one wants to evaluate the quality of an interior design, examine the washrooms as well. If washroom is such a key place, how have the MARKMAX designers dealt with it in the Cuisines of the Four Seas?

If you do not see the toilets, I dare say that you will never tell that it is a washroom. Besides the paints on the wall, water taps with sensors, dressing table, custom designed jar-shaped sinks, there are even some sofas. The designers believe that washroom is the place where you come to “recollect”. Everything needs to be done must be done without haste so that you can walk out of the place with full confidence. The designers’ intention is far beyond the basic functions of the washroom. They think more on the psychological sphere and put their theory into practice.

2nd floor — Perfect arrangement and private spaces

A seamless combination of perfect space arrangement and high emphasis on “privacy” paid off — the 2nd floor has become another classic layout in the restaurant. Walking up along the



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