

# Restaurant

## 餐馆

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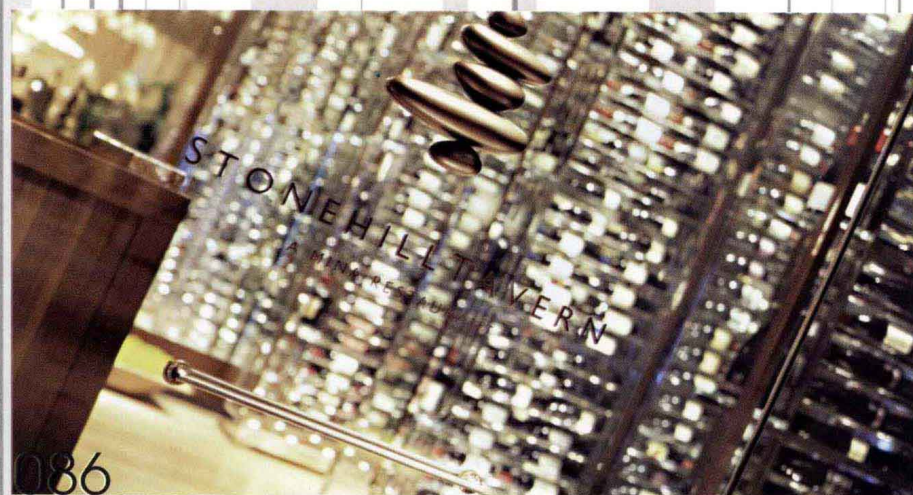
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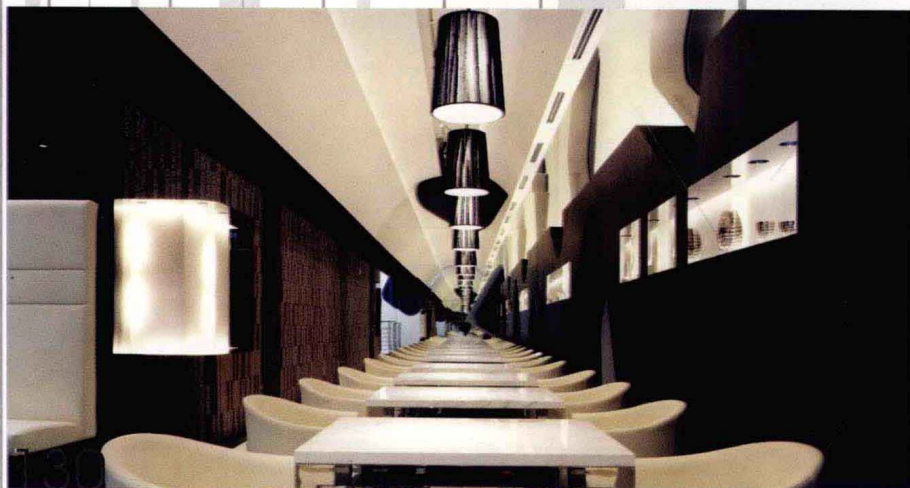




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# Preface

by Neil Perry

## About Neil Perry

Neil Perry is one of Australia's leading and most influential chefs. He has managed several quality restaurants in Sydney and today concentrates on his flagship brand, Rockpool Restaurant, Sydney and Rockpool Bar & Grill, Melbourne, and Rockpool Consulting.

Neil is also author of 4 recipe books; Good Food, The Food I Love, Rockpool and Simply Asian with a further 1 in the pipeline, 4 classical/recipe CD's; creator of a range of Neil Perry Fresh food products; and a television presenter on The Lifestyle Channel with whom he has produced several series around the region under the banners of Food Source, Fresh & Fast, The Rockpool Sessions and High Steaks.

Neil's passion and the importance he places on quality produce are evident in all his dishes and the business projects he undertakes. Rockpool is a past recipient of The Sydney Morning Herald's Good Food Guide Restaurant of the Year award, Australian Gourmet Traveller Restaurant of the Year and has been voted in the top 50 restaurants in the world by UK magazine 'Restaurant' for the entire 6 years of the awards.

Neil's career in hospitality began at Sails restaurant at McMahons Point and in Rose Bay. Neil then became head chef at Barrenjoey Restaurant, Palm Beach and was also given creative control over Perry's in Paddington. In October 1986, he opened the Blue Water Grill at Bondi Beach and took the site from a 20-year failure to an overnight success. He then opened Rockpool in February 1989 with his partner Trish Richards, which has developed into a world-class restaurant, winning many awards both in Australia and overseas. In October this year, Neil made his first foray interstate, opening Rockpool Bar and Grill in the Crown Complex in Melbourne.

Neil and his wife Samantha live in the Sydney suburb of Rose Bay with toddler Macy and baby daughter Indy. Neil also has a daughter Josephine from a previous marriage. Neil's determined passion for Sydney, food and wine, quality, travel and recipe books have driven him to where he is today.







## RESTAURANT DESIGN

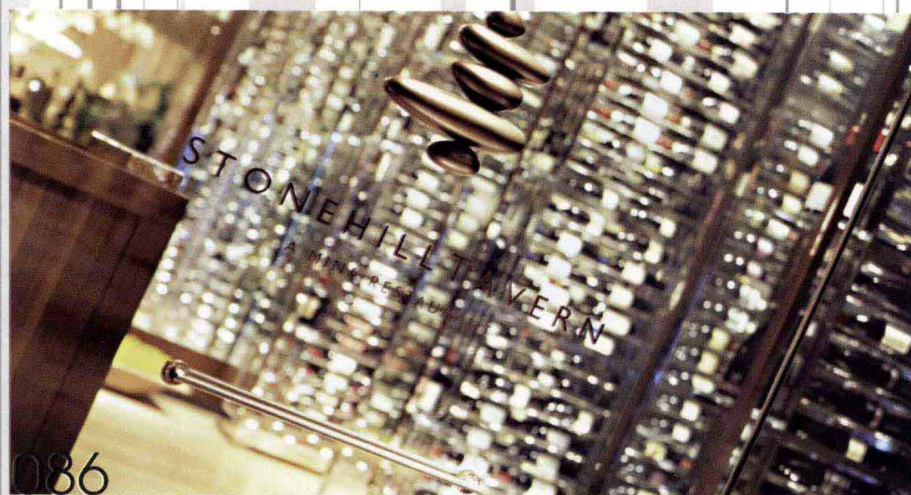
Form and function in design are so important, but even more so in a restaurant. Restaurants are working, living, and design; if it won't function for the staff and customers, it will be found out very quickly. So it is very important for a client to brief the designers, with not only what they hope the restaurant will be, but also the pressure that it will be under to maintain its look and feel as time goes on.

Restaurants are about food, wine, service and ambience, and not particularly in that order. It is the whole that will influence the diner to come back; the experience is the all important roll up of all those things. It is important to have the design be reflective of how the restaurant will feel in a food and wine sense, so a diner gets the feeling that it all belongs and that the design is part of the layering or richness of the experience.

The expectation these days is that noise, lighting and visual interest for the diner is as important as the traditional food, drink and service aspects of a restaurant.

Neil Perry, 2007

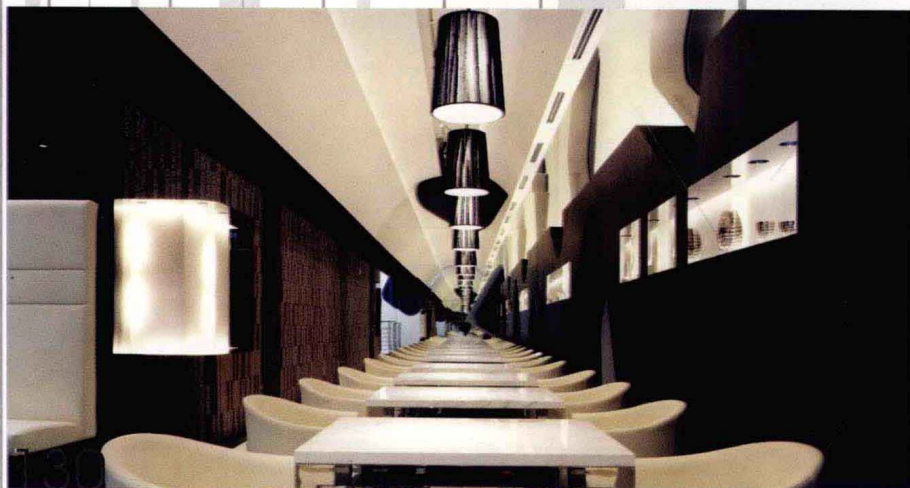




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# TAO

## NIGHTCLUB

### Tao Las Vegas Restaurant and Nightclub, Las Vegas

Studio GAIA, Inc.

- Las Vegas, USA
- 3,700 sq.m.

While the interior is adorned with Buddhist statues, this restaurant is a thoroughly modern interpretation of Southeast Asian décor.







Occupying nearly three floors and 4,000 sq. m. within the Venetian hotel. The three-level space is located within the main shops of the Venetian, and replaces a former Walt Disney-branded family restaurant. Two glowing, red thresholds indicate to visitors that while the interior is adorned with Buddhist statues, this restaurant is a thoroughly modern interpretation of Southeast Asian décor. Upon entering, circular, Chinese-inspired portals invite guests inside into the 400-seat, double-height dining room. With a second level mezzanine which looks down upon the dining space, and a third-level club that looks down onto both, the new restaurant and night club brings the theatrics to a new level.

Walking inside the new Tao, visitors can either take an elevator straight to the club on the third floor, or be whisked inside, where a 17-foot-high golden Buddha presides over the 400-seat, complete with second-level

mezzanine. Tao Las Vegas mirrors the New York space with its scrolls of Chinese calligraphy lining the ceiling and stone tubs of trickling water. While a part of the dining room is open to the double-height space, the chambers beneath the second-level mezzanine provide an intimate and comfortable setting for the sushi bar and banquette seating. Dragon sculptures, paper lanterns and a glass-case showing off historic smoking pipes give the Asian theme an inspiring Southeast Asia/Chinese twist.

On the third floor of Tao, the Monk bar greets visitors on their way into the club space. It's thus nicknamed because the bar is carved into what looks like the steps of a temple, with each platform lined with miniature model Buddha's, each holding a candle votive. The atmosphere decidedly echoes a sacred space of prayer—that is until one realizes that lychee martinis and saketinis flow abundantly from its spring.





Inside the club, a large, open dance floor is the main attraction, with VIP rooms, or "skyboxes" tucked to the side. Windows in these rooms over look the main dining space of the restaurant, down through the dining mezzanine and onto the main floor. Next to the elevated DJ booth, dancers, suspended by cables, will perform on a floating platform. There will be no shortage of people-watching, especially given that Tao has already become one of the most talked-about and gossip-page-worthy spots in Las Vegas.

