



Restaurants & Bars Design

酒吧与餐厅的设计

深圳市艺力文化发展有限公司 编

大连理工大学出版社

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图书在版编目(CIP)数据

酒吧与餐厅的设计: 英文 / 深圳市艺力文化发展有限公司编. — 大连: 大连理工大学出版社, 2011.1

ISBN 978-7-5611-5898-2

I. ①酒… II. ①深… III. ①餐厅—室内设计—作品集—世界 IV. ①TU247.3

中国版本图书馆CIP数据核字(2010)第214578号

出版发行: 大连理工大学出版社

(地址: 大连市软件园路80号 邮编: 116023)

印刷: 利丰雅高印刷(深圳)有限公司

幅面尺寸: 245mm × 270mm

印 张: 26

插 页: 4

出版时间: 2011年1月第1版

印刷时间: 2011年1月第1次印刷

责任编辑: 裘美倩

责任校对: 董重阳

特约编辑: 邱静婷 朱欢欢

装帧设计: 王佳丽

ISBN 978-7-5611-5898-2

定 价: 320.00元

电 话: 0411-84708842

传 真: 0411-84701466

邮 购: 0411-84703636

E-mail: designbooks_dutp@yahoo.cn

URL: [http:// www.dutp.cn](http://www.dutp.cn)

如有质量问题请联系出版中心: (0411) 84709246 84709043



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Acknowledgement

We would like to thank all the designers and companies who made significant contributions to the compilation of this book. Without them, this project would not have been possible. We would also like to thank many others whose names did not appear on the credits, but made specific input and support for the project from beginning to end.

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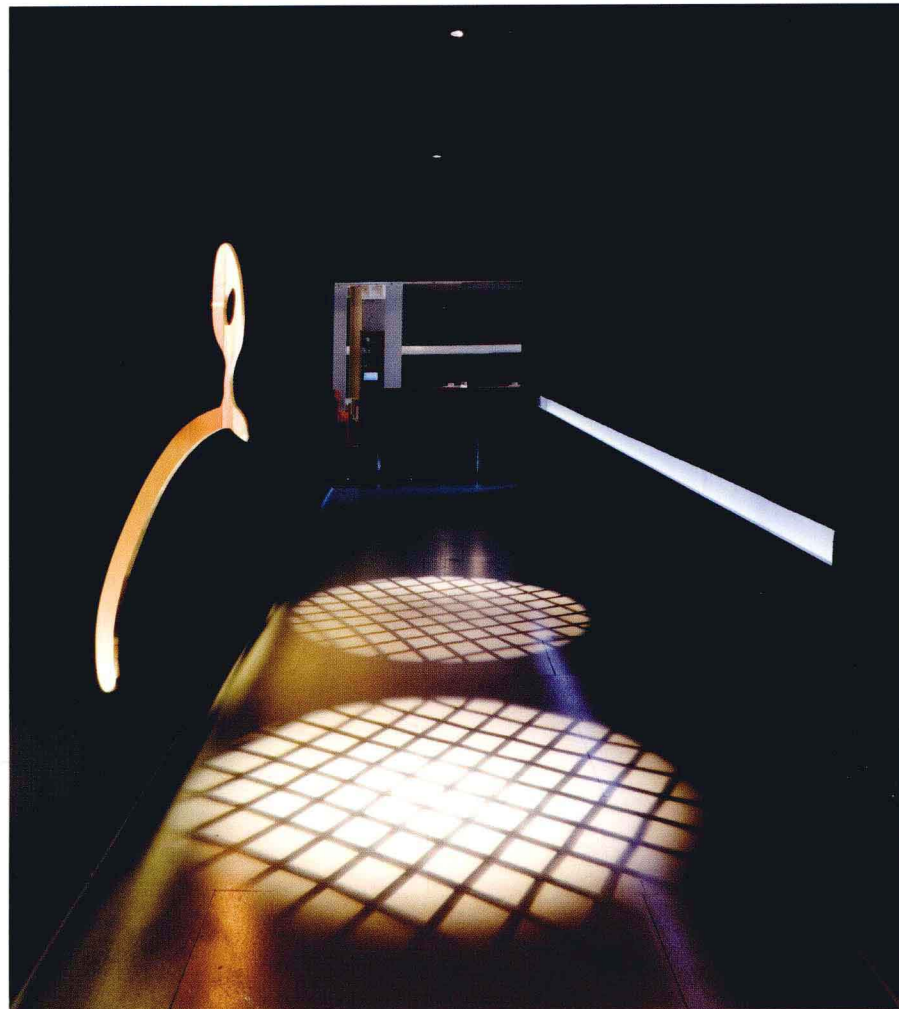
aNC arquitectos

aNC arquitectos was founded in 1991, in the city of Porto, by Teresa Novais (b.1962) and Jorge Carvalho (b.1964). Both graduated in Architecture by the Faculty of Architecture of Porto University. Both worked in London, with Foster Associates and David Chipperfield respectively. Back in Portugal, Teresa Novais was project architect at Eduardo Souto Moura and collaborated sporadically with Álvaro Siza. Jorge Carvalho co-ordinated the project of the Master plan for the Chiado District and for several buildings within this area, by Álvaro Siza.

From aNC's projects, the most relevant are the Goshō Restaurant, the Primary School in Matosinhos, 7 Centres of Support and Maintenance in High Ways in the North of Portugal and an ensemble of public square, one block of 42 flats and a Civic Centre for the city of Maia. aNC participated as local atelier in Casa da Música, a Rem Koolhaas - OMA project in Porto. aNC's projects have been published in countless specialized publications, Portuguese as well as European or Asian. Their work was awarded the silver medal in the European Architecture Award "Luigi Conenza" 2002 and the P.A.U.M.A. award in 2006. The office has been invited to present its work in lectures in Portugal, Spain, France, Italy, Germany, Ireland and Croatia.

Teresa Novais and Jorge Carvalho both teach Project at the Architecture and Arts Faculty of Lusíada University in Porto, and have been guest critics at dARQ (Coimbra), University College Dublin, Limerick School, and Ensase (Saint-Étienne). They also perform several activities related with the architectural debate. Teresa Novais is currently president of the Ordem dos Arquitectos - SRN (Architects College of Portugal - North).

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Gosho Restaurant

Description:

For the space of a restaurant, architecture is designed to cherish 'being' in public. The restaurant Gosho ('Imperial Palace') is located in a five-star hotel and serves Japanese food, brief that, on its own, sends us off to a collection of obvious references. But one requires a more complex experience when eating out, so much so because we all move around amidst multiple references: we try extreme sports as part of programs of luxury hotels and we observe western etiquette while drinking green tea.

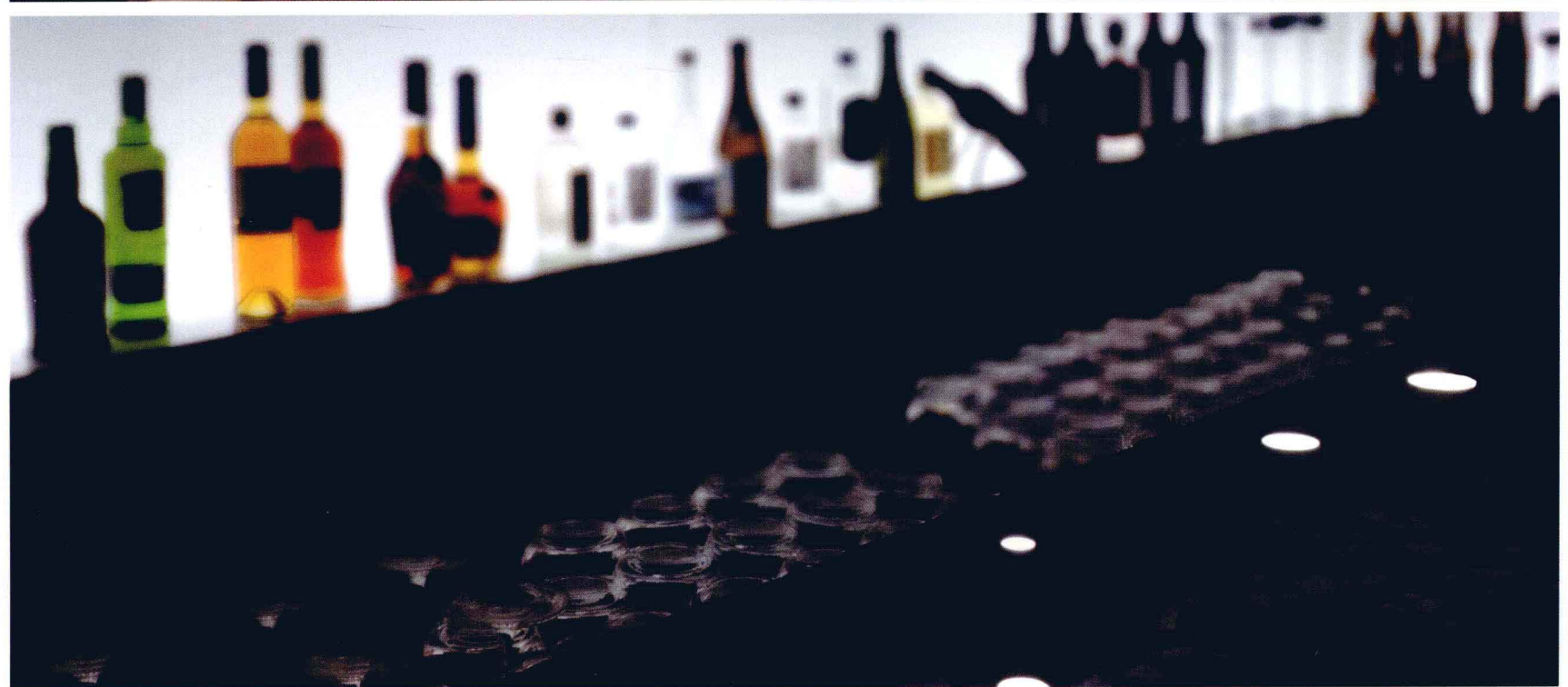
The relatively long-lasting scenery that is put together crosses different effects. Besides evoking traditional Japanese architecture, through a crude and strong presence of the materials, theatricality is created with two entrance tunnels and a raised arrival; the amusing and seemingly irrational posture of the existing structure is underlined with white paint; a certain mystery is nourished by dissolving the space limits with a permeable curtain, a translucent screen and dark periphery walls; and comfort is offered with acoustic absorption in those same walls.

In short, with several themes, an atmosphere for sophisticated moments of leisure was designed.

Photography: FG+SG - Fotografia de Arquitectura







Restaurants & Bars Design

AvroKO

AvroKO is an award-winning, multidisciplinary design and concept firm based in New York City. The four partners – William Harris, Greg Bradshaw, Kristina O’Neal and Adam Farmerie, each bring a unique vision to their multi-faceted design mission, and have created everything from restaurants and hotels to furniture, food product, and even fashion. The firm has worked with some of the most prominent names in the restaurant and hospitality industries and in addition has launched its own ‘self-propelled projects,’ the first of which was PUBLIC, a restaurant wholly conceived, designed, owned and operated by the company. Subsequent self-propelled projects include The Transport Series, AvroKO’s first furniture collection; Smart Space, their first residential concept; The Monday Room, a private wine lounge; Best Ugly, their first book/manifesto, published by HarperCollins; a limited edition collection for womenswear brand Mona + Holly; and Double Crown and Madam Geneva, the firm’s second restaurant and adjacent bar. AvroKO is currently at work on architecture and design projects worldwide.

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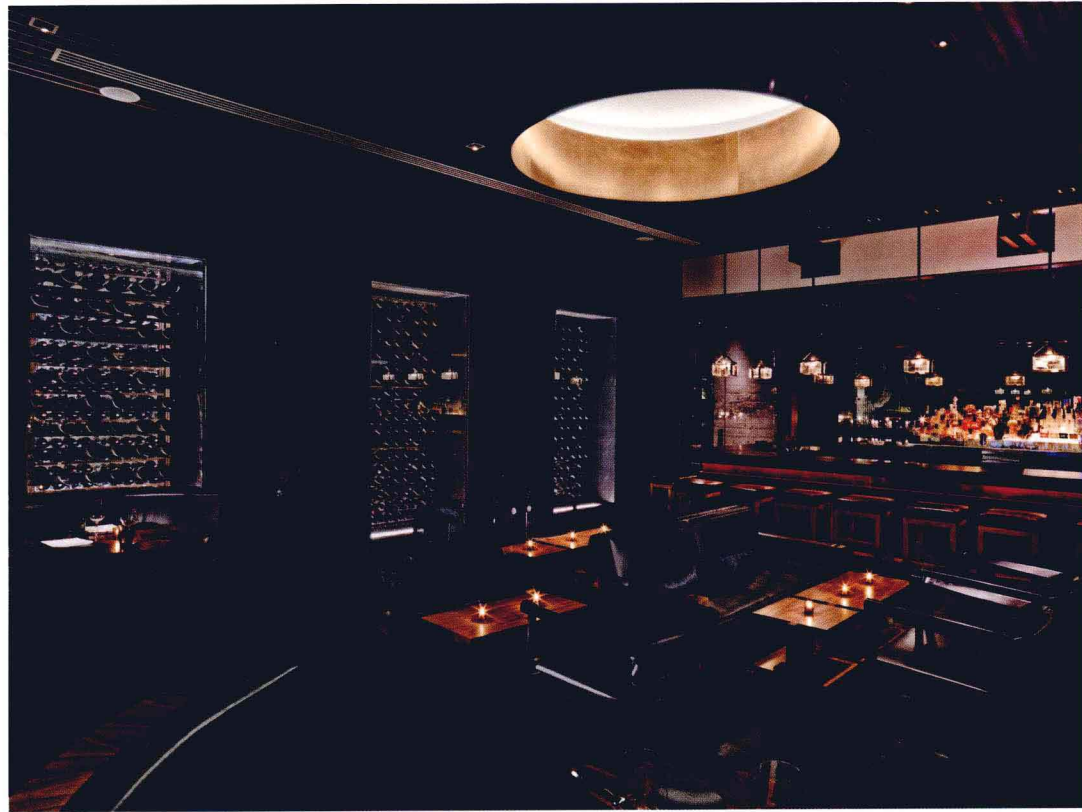
Bourbon Steak

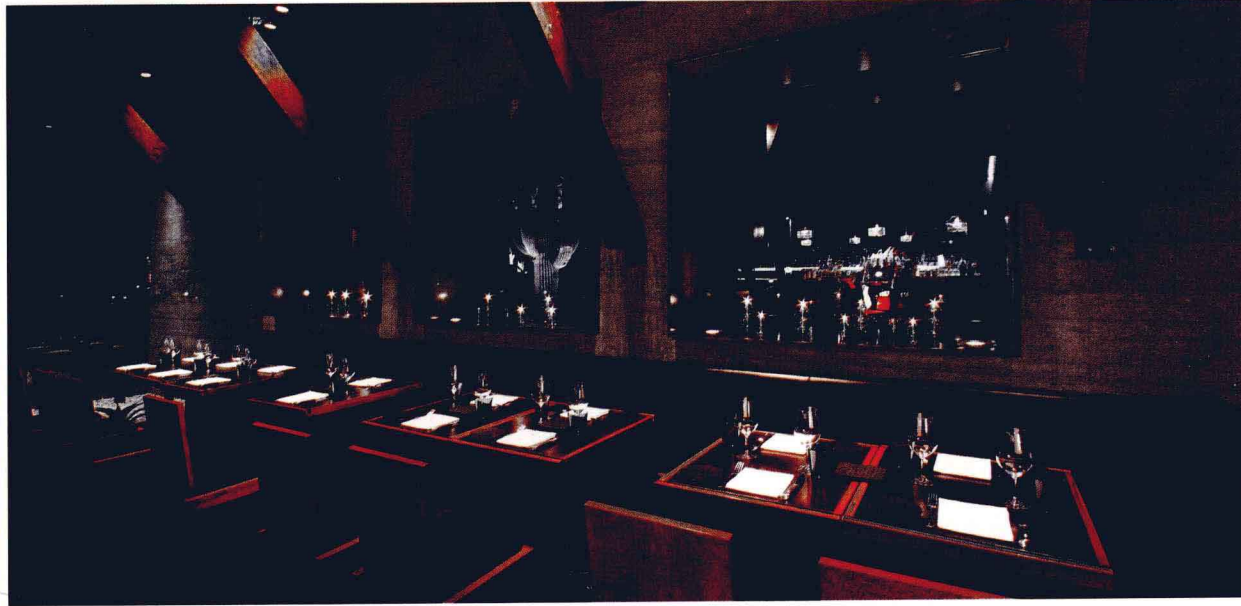
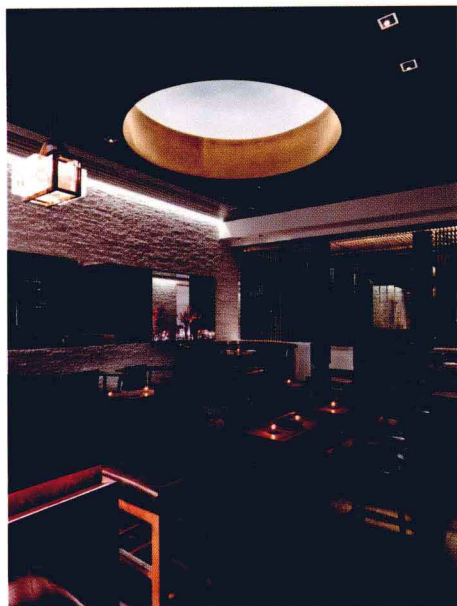
Description:

The southwest desert made an indelible impression on such artists as Frank Lloyd Wright, Donald Judd, and Michael Heizer. The AvroKO team makes its own bid for desert design in Bourbon Steak Scottsdale, incorporating such precedents as the American Arts & Crafts movement and Minimalism. In equal measure, the design is an homage to the Southwest as a culturally and topographically distinctive part of the United States. Here, Bourbon Steak invokes a brand of regionalism that transcends any single period of time, acting as a kind of structural pastiche that addresses Southwest tradition, architectural legend, and art historical paradigm.

As a way to connect three such separate genres, the team explored positive and negative space within the building itself. The void between the new board-formed concrete wall plane and the face of what was once the front of the building leaves the exterior with a surprising spatial dialogue between the new and the existing. A wall of woven brass rods is set against a mirror, alluding to the mathematical precision of Minimalism's industrial composition while the reflection effectively doubles the space.

The mix of high and low is also evident in the linear application of natural materials. An installation of indigenous greenery atop vintage, vice-like shelving incorporates a provocative intersection between the local & natural and a more internationally relevant modernism. In its use of natural materials alongside a Minimalist rhetoric of repetition and monochrome, Bourbon Steak welcomes diners to a space that defies genre.











Company American Bistro

Description:

Occupying a space between rustic nostalgia and a modern vision, Company American Bistro feels at once old and new. The design is a contemporary meditation on popular narratives of the American West. Visual language of the early 20th century sportsman and the Western homestead has been reinscribed in a 21st century framework.

As a way to infuse the narrative with a more natural feel, stone, blackened metal, and salvaged wood were used as the core materials. A central wall is composed of glass planks and is anchored by two refurbished barn doors. Disassembled toboggan sleds are hung in an alternating pattern within the confines of the glass partition, appealing to both contemporary and recollective sensibilities.

The extended metaphor of the masculine adventurer bleeds into the dining area, as well. Banquettes are finished off with fur head rests and vertical leather straps. Custom-designed chairs are outfitted with leather and flannel seat backs and wooden toggle-button fasteners. Handcrafted countertops are striped with bands of concrete, similar to the lines of tractor prints and mountain excavation prints. Whether in the grid-like assembly of vintage skis or in the minimalist arrangement of Aspen trees, the interplay of re-purposed materials and modern forms makes for a dining experience that is equal parts familiar and entirely new.

