

WAKU GHIN

DATE: July 2010

LOCATION: Marina Bay, Singapore

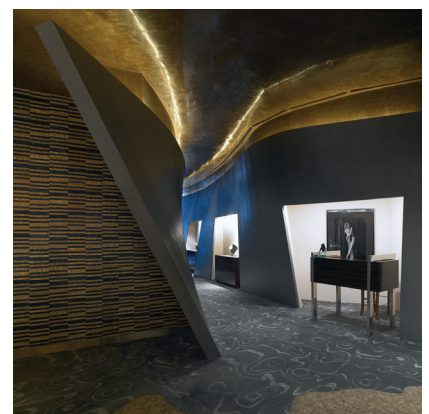
SIZE: 7,715 SF

PROJECT DESCRIPTION: Architecture and Interior Design
Award Winner NJ AIA 2010 Merit Award, Interior Architecture

As a new dining space this restaurant project called for conceptual design, design development, construction document review and coordination, and partial construction administration. JZA+D collaborated with world famous Chef Tetsuya Wakuda in establishment of the floor plan, finishes, fixtures, and equipment. The design process was inspired by Chef Tetsuya's knives and personal sculpture collection resulting in a highly sculptural aesthetic.

This project presented a unique challenge as the restaurant space was constricted by other venues within the Marina Bay Sands property. The resulting narrow linkage in the middle of the space called for a creative design solution. JZA+D manipulated the corridor walls against each other and in opposition which resulted in curving forms that transform what was potentially a narrow and unwelcoming corridor into a dynamic centerpiece that ties the whole restaurant together. This "Grand Hall" features multiple openings that frame other spaces paralleling guests' culinary and subsequent discoveries through spatial forms.

When guests arrive they are introduced to a warm relaxing environment that incorporates green principles through the use of mica panels and locally harvested woods. The "sense" of space is further enhanced by the use of rich fabrics, illuminated silks, and dramatic sculptural light features. As part of our interior design services JZA+D also prepared complete furniture, fixture and equipment packages, as well as, designing all lighting, dining chairs, bar chairs, and carpet patterns.



JZA+D