

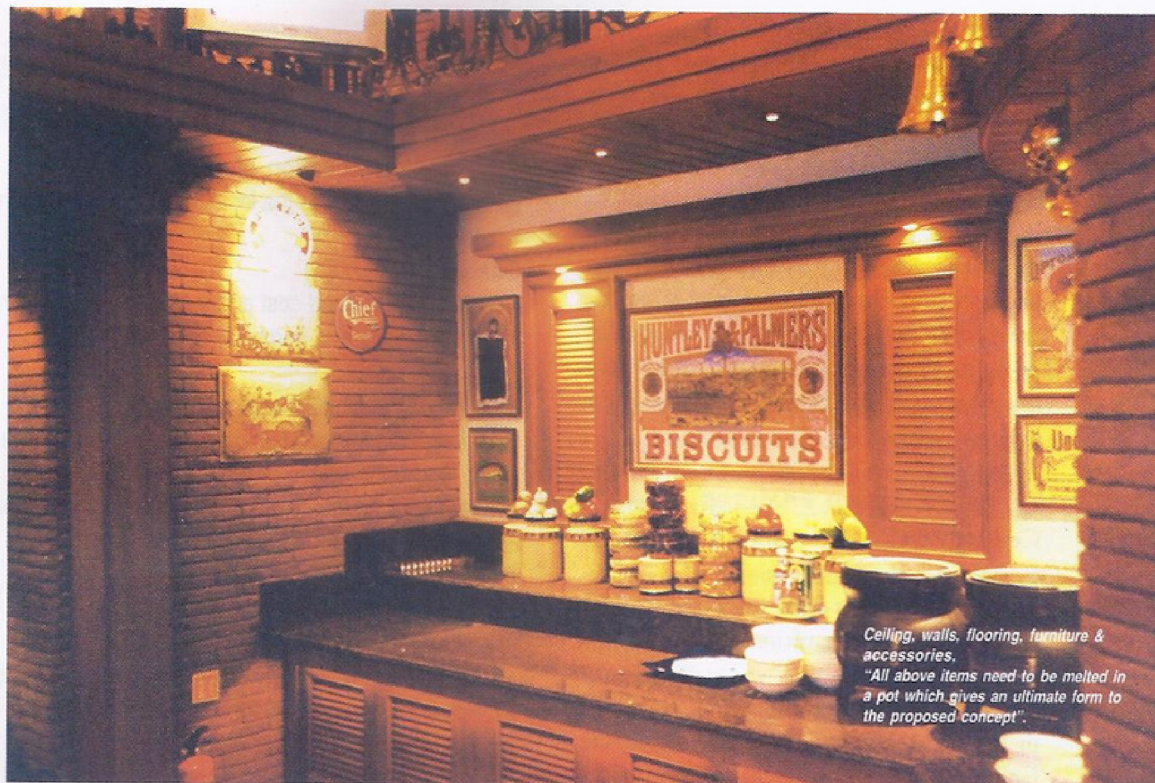
# INTERIOR INTRICACIES

*Sarbjit Singh believes that interior design is as much about functionality as it is about beauty, specially in establishments like hotels and restaurants.*

Accessories: Artwork, artifacts, accessories that compliment the design concept is the final icing on cake. Sourcing the above at times may be quite a time consuming affair but, the most interesting and involving one. With appropriate dressing up the entire decor looks friendly warm and lived in & also conveying the ultimate message of the design concept.

When it comes to designing theme restaurants, a designer and consultant can dovetail the layout with décor in order to bring the underlying theme centrestage. A vision is needed which should be shared by the owner, the designer and architect for the final acceptability by the guest. Some tips on how to go about it and what to remember while doing so.

Pix: Geoffrey's, Ansal Plaza, New Delhi



Ceiling, walls, flooring, furniture & accessories. "All above items need to be melted in a pot which gives an ultimate form to the proposed concept".

### Planning :

After providing space for basic essential back-up facilities for kitchen & engineering services. A ratio has to be planned between the area required for kitchen and restaurant.

This is determined according to the concept and cuisine of the restaurant area required for Indian, Chinese, Multicuisine Fine Dining, Multicuisine Fast Food Restaurant or any other speciality restaurant would all be different.

Having firmed up the area required of the kitchen, the location should be ideally on the opposite side of the entrance with a rear approach/access for services and staff entrance/exit.

### Restaurant Plan & Design

A. Considering a concept has to be fitted into an existing site. One needs to consider all existing elements that would reciprocate to the design requirement.

B. **Visual Form** : The concept once realised, should be transformed into reality, by taking the existing situation and all elements to the advantage. Few Hindrances which disturbs the overall arrangement may be modified or eliminated, if necessary. ( in consultation with an appropriate engineering expert).

Having got the side to design/plan, it may be worth noticing the surroundings that could in any way directly or indirectly, functionally or visually give any enhancement to the quality of design.

C. **Spaces** : Whatever the existing plan has to offer at a horizontal level i.e. the floor area, location of existing wall, columns, doors, window, floor levels, staircases, entrance/exit points etc. it is extremely necessary to check out the space in vertical dimension. Also many times the height of the space has a lot to contribute to the overall ambience. (All guest and operating areas the minimum height should be 8'0 minimum)

D. **Economy of Space** : Whether, restaurant, kitchen, back-up areas, toilets etc. in all areas, one has to plan all items that are required to be incorporated in a minimum possible space, keeping adequate space for movement circulation.

The arrangement of spaces and their respective items need to be laid out as per the convenience of the end user/operator of the restaurant.

#### E. Plan : Guest Area

Based on the brief of the operator on the requirements, which is basically derived from the marketing strategy and viability study for the project, the interior designs primarily have to support the above programme in developing such concepts and ideas that compliment the requirement.

While having conceptualised a visual for that could be incorporated into making of a particular restaurant, one basic factor at all times needs to be kept in priority is the "Cost" which should be always kept in control considering the overall budget planned for the restaurant.

The design form once detailed and analysed through drawings and estimated costs. The bottom line, doing due justice to the design concept should not exceed the overall budget. Since the entire financial viability of the project would to a large extent depend on



The existing structural column in the middle of the restaurant was posing to be the biggest hinderance. With appropriate dressing up to blend with the surrounding decor, the same has turned out to be an interesting feature.