

FINE-DINING RESTAURANT DESIGN

# E4.0 DESIGN DEVELOPMENT



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Interior Design Studio 5  
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Florilege – Tokyo, Japan



## CONCEPT DEVELOPMENT

For this project, I am designing a fine dining restaurant located in Tokyo, Japan for a brand named Florilege; which features a Japanese-French fusion cuisine menu.

When thinking of the culture and lifestyle of Tokyo, Japan, it is both advanced in technology, while heavily set on historical traditions and beliefs. In contrast, their Wabi-Sabi principles derive from the beauty of the impermanent, the imperfect, and the melancholy.

Leading to this idea of finding 'harmony in a void'. So, When we think of the term 'void' we usually associate it to a space of absence; Likewise the term 'harmony' refers to a state when elements come together in unison. The concept for the design brings light to these two worlds.

The restaurant and brand, proposes to be that 'void' or space that guests can congregate from both worlds to dine in harmony for a sensory experience through a unique 3-dimensional exploration of the characteristics of water, fire, light, and sophisticated materiality, which will create a sense of choreography to enhance the visual storytelling. The menu is based on an open-kitchen interaction where customers will view their creatively plated meals coming together in harmony. They also offer wine and cocktail pairings.

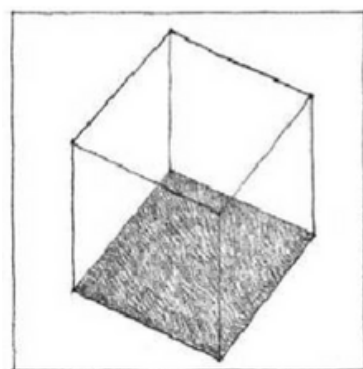
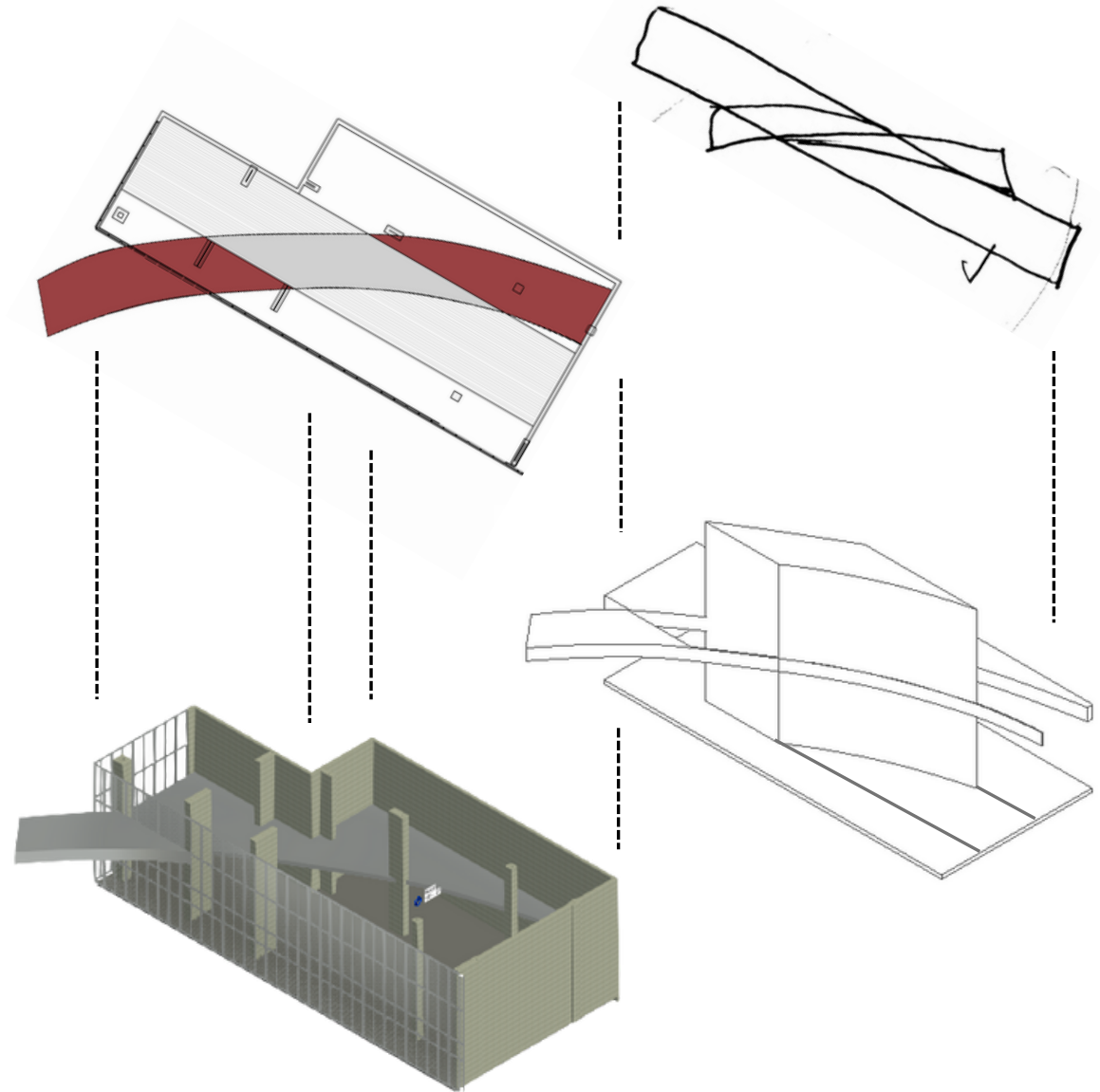


Fig. 1

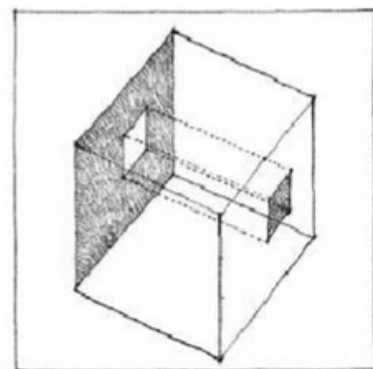


Fig. 2

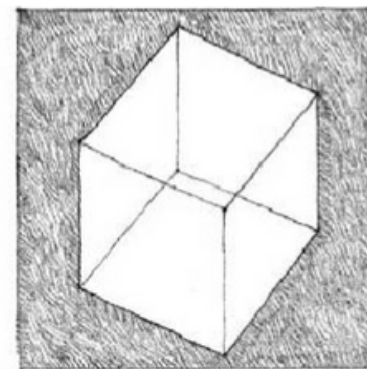
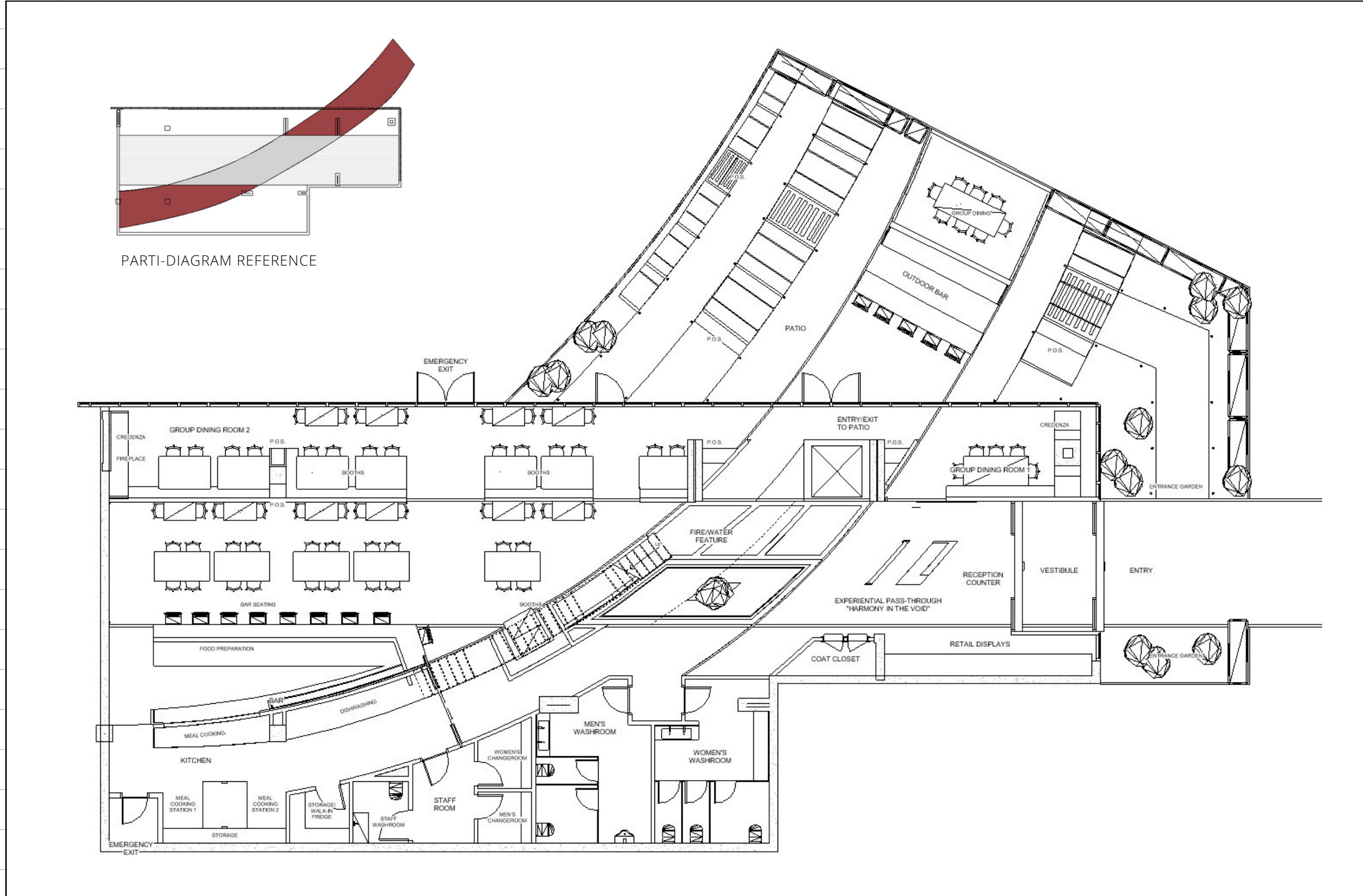


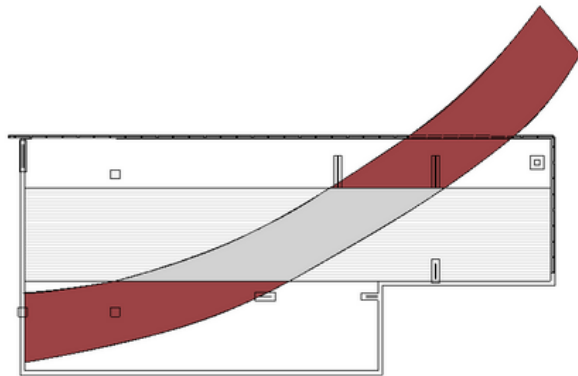
Fig. 3



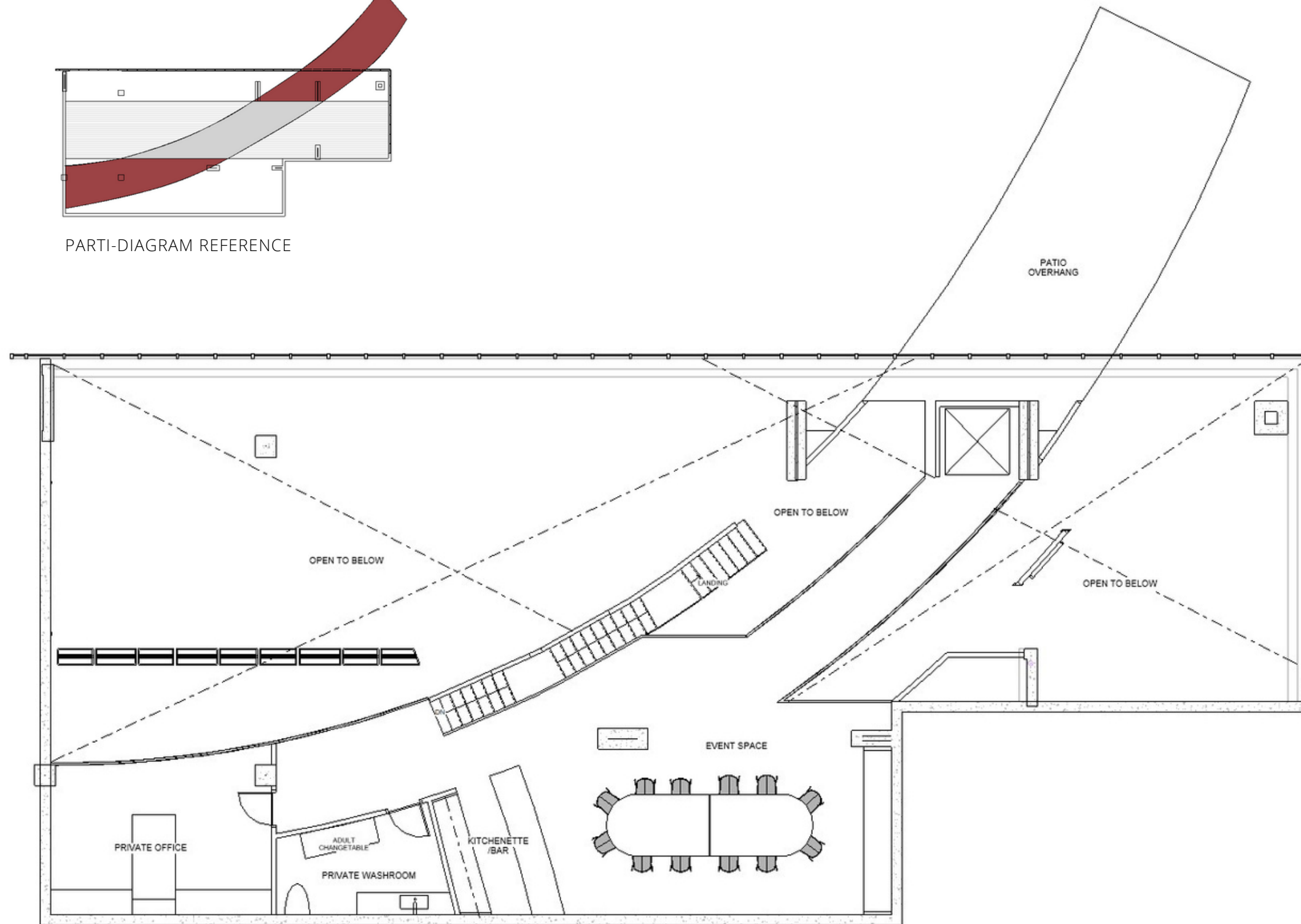
# MAIN LEVEL FLOOR PLAN



# MEZZANINE LEVEL FLOOR PLAN



PARTI-DIAGRAM REFERENCE



# RENDERINGS



ENTRY

F l o r i l è g e





"VOID OF HARMONY"

F l o r i l è g e





STAIRCASE + BRANDING  
Florilège





DINING + BAR  
Florilège







UPPER-LEVEL EVENT SPACE

F l o r i l è g e





OUTDOOR PATIO + BAR

F l o r i l è g e



F l o r i l è g e

## DIGITAL MASSING MODEL VIEWS

