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NEW BARS & RESTAURANTS 2

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Restaurants and bars call upon all of the senses, not just taste, to establish an emotional connection with customers. They rely on their architecture and décor to establish a visual identity that reflects the cuisine they are known for, establishes a reputation, and keeps new and returning customers at their doors, in their lounges sipping cocktails, drinking coffee on their patios, or celebrating special events and each other over meals.

This gorgeous compilation reviews the most stunning restaurant designs from restaurants that have opened in the last three years. From a New York City restaurant whose décor changes seasonally to an Abu Dhabi restaurant fusing Eastern and Western materials, to a modern Mumbai restaurant made environmentally friendly by twisting and shaping its structure's original framework, these bars and restaurants around the world show us the way in which the layout of spaces and the theatrics of cooking have changed, and the new type of furnishings and design ideas that accompany these changes.

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# Ristorante Olivomare

References to the maritime world are no accident in this restaurant, which specializes in Italian cooking using products from the sea. Its most explicit feature is unquestionably the wall in its main dining room, which features a fish print inspired by the drawings of M. C. Escher. As a visual counterpoint to this, there are hundreds of nylon tubes hanging in spirals from the ceiling in a linear sequence (Bigoli lights, made by Innermost), and appearing like jellyfish or sea anemones. Where these are located is also the place of the bar, which features a countertop made of Corian.

In addition to the main dining area, there is a second one of smaller dimensions located at the back of the restaurant. With an enormous skylight, its curved walls have an embossed texture reminiscent of beach sand that has been fashioned into shapes and clusters by the wind. There is also a door here leading to a small lounge for the restrooms. The door is decorated with the tentacles of tangled coral. This design, also used on the washbasins, is in deep contrast to the pure, unadulterated white of the dining room.



Designer: PIERLUIGI PIU  
www.olivorestaurants.com  
Location: LONDON, UK  
Opening date: MAY 2007  
Photos: © GIORGIO DETTORI, PIERLUIGI PIU



THE INTERIOR OF THIS SEAFOOD RESTAURANT IN ENGLAND'S DISTRICT OF BELGRAVIA WAS CREATED TO REFLECT THE SEA WORLD THROUGH THE USE OF MODERN ART AND CONTEMPORARY DESIGN.

Tables are the Dizzie model and were made by Arper. The Lago chairs were designed by Philippe Starck for Driade.







Floor plan





