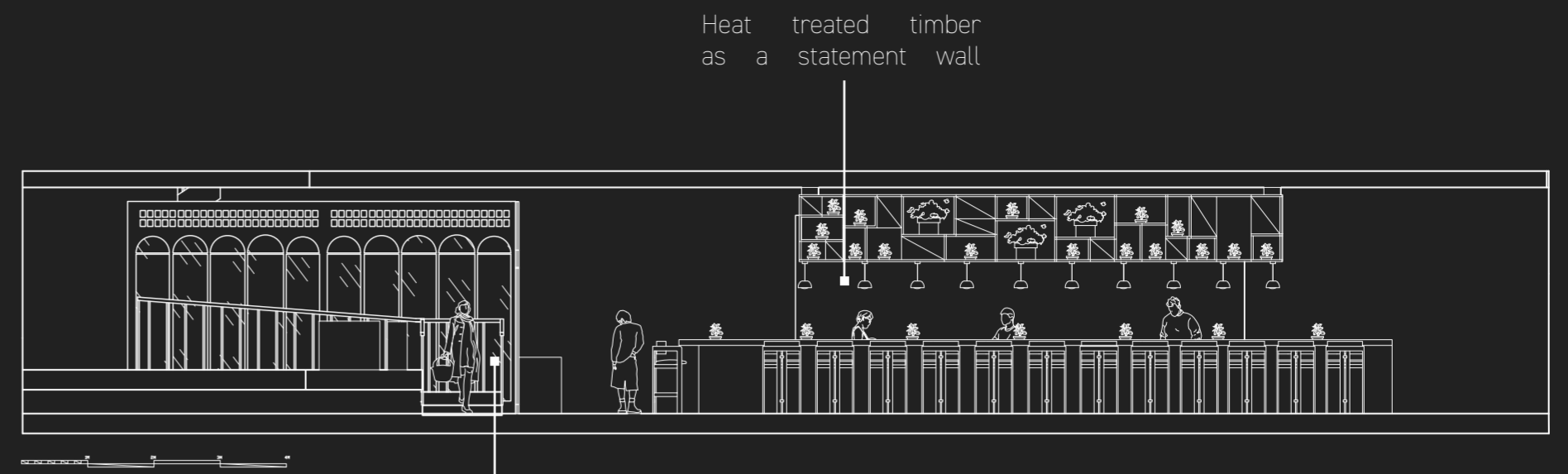
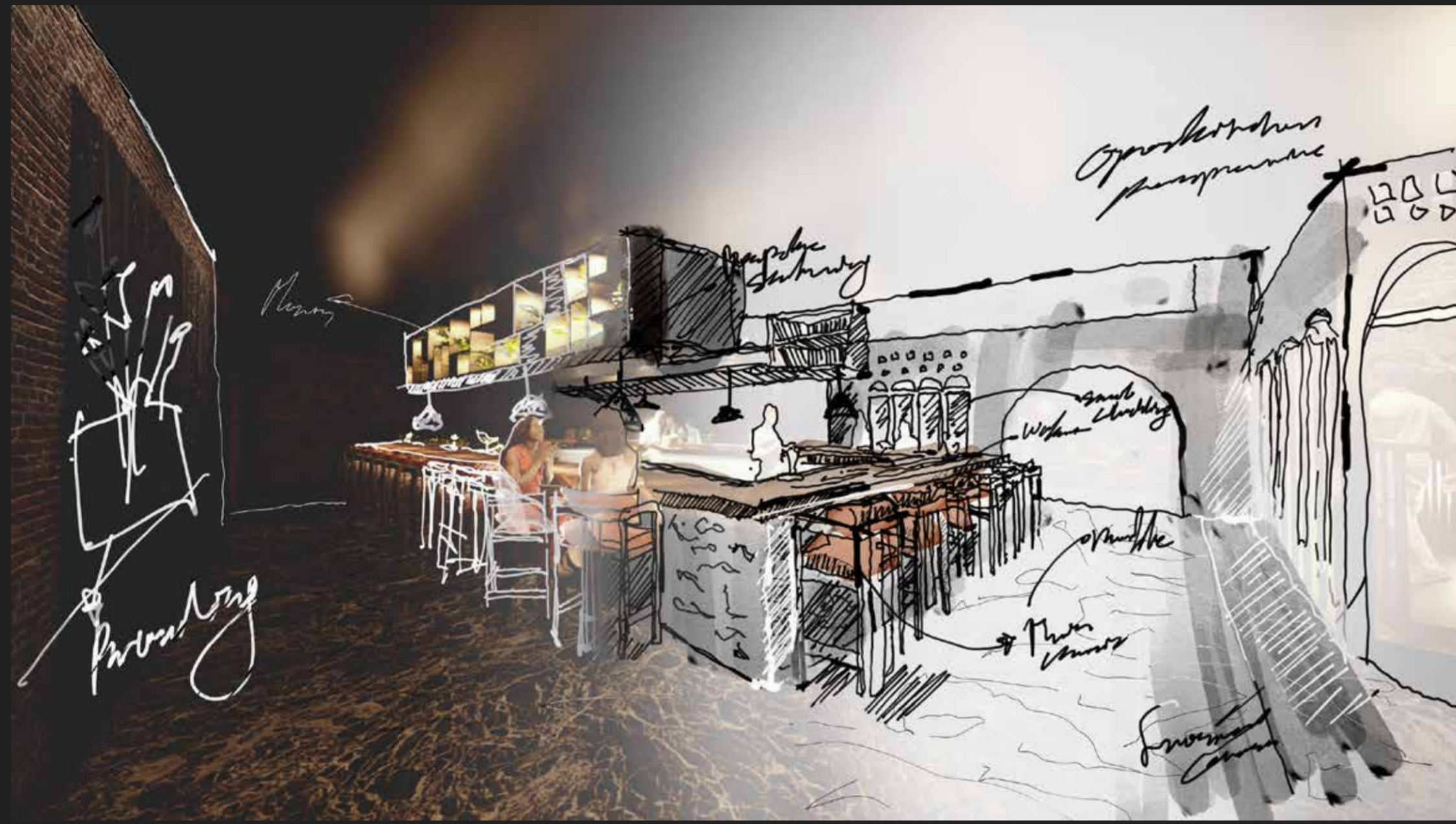


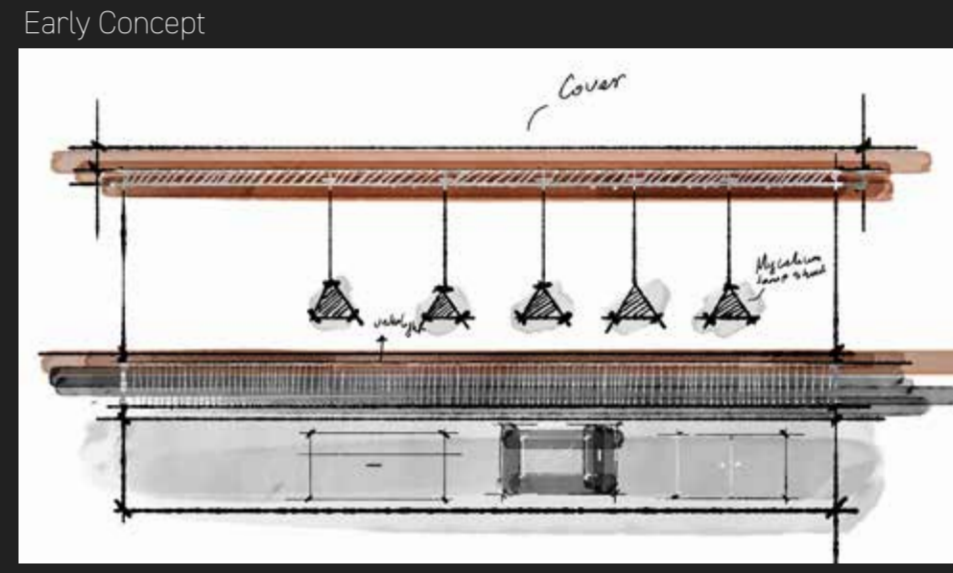
Open Kitchen

The Biome's core dining experience is considered through its prioritised open kitchen layout inspired by Japanese teppenyaki restaurants. Although a private dining space is allocated for a more relaxed journey, it is encouraged that the users interact in a banquet style environment that surrounds a theatrical kitchen. By bridging the guests with the kitchen staff, an immersive component is formed as the users monitor their foraged ingredients construct into a chosen meal, this not only becomes entertaining for the customers while waiting but also an educational component is introduced on how to handle each ingredient by putting the kitchen staff on display.

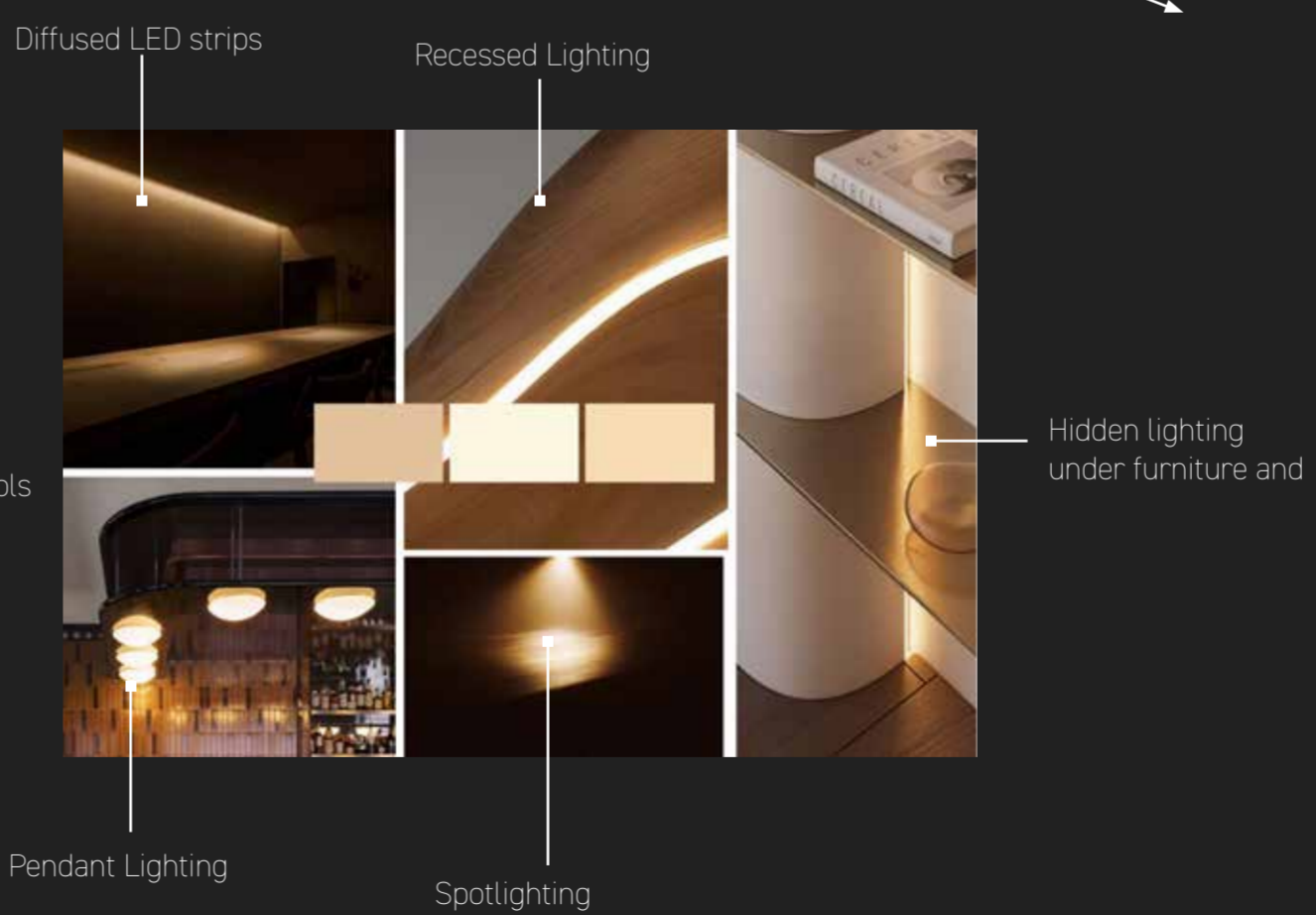
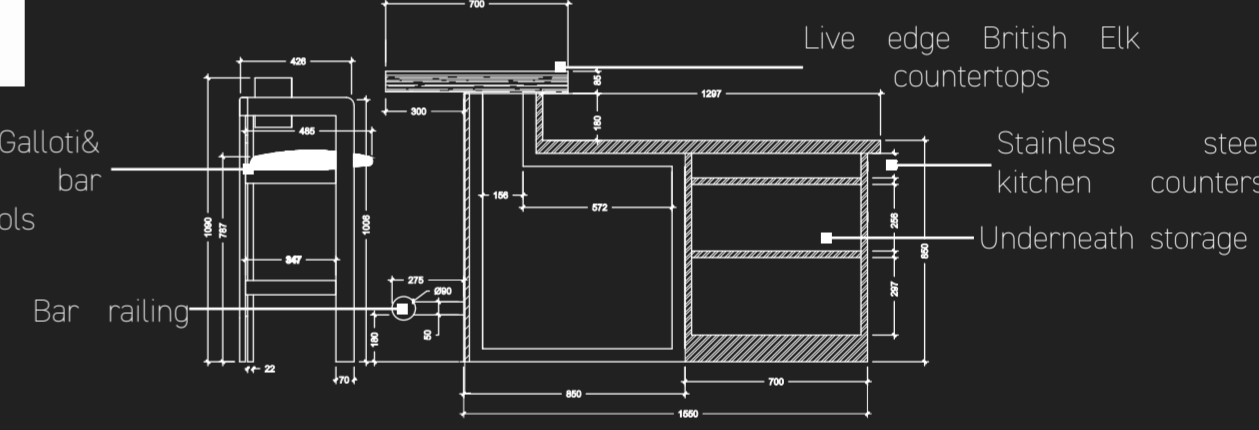
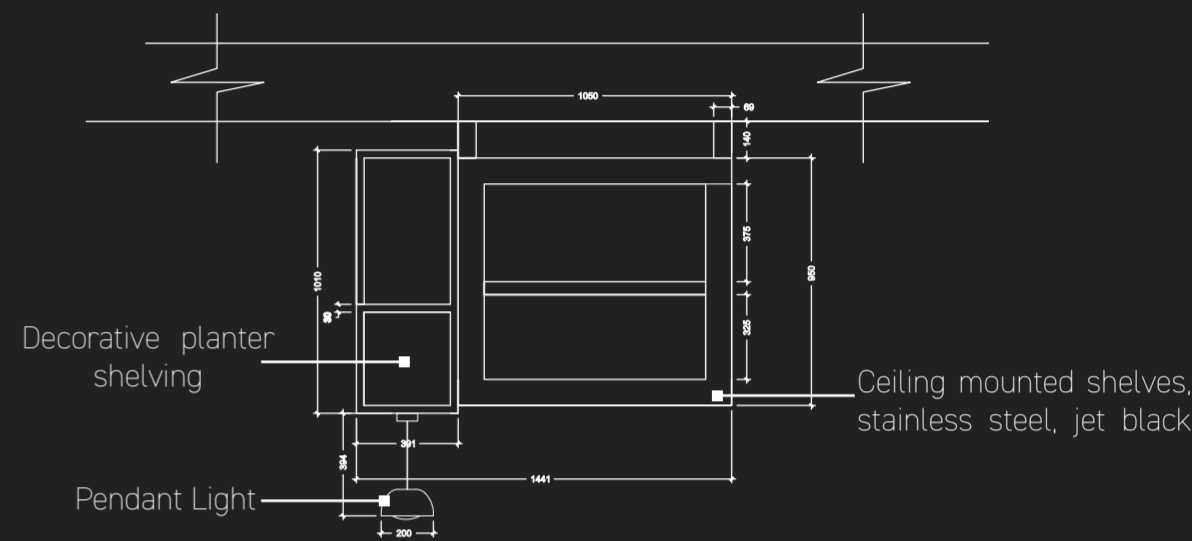


Heat treated timber as a statement wall

Glass partitions, resembling a greenhouse through contemporary and industrial stylistic framing



Early Concept

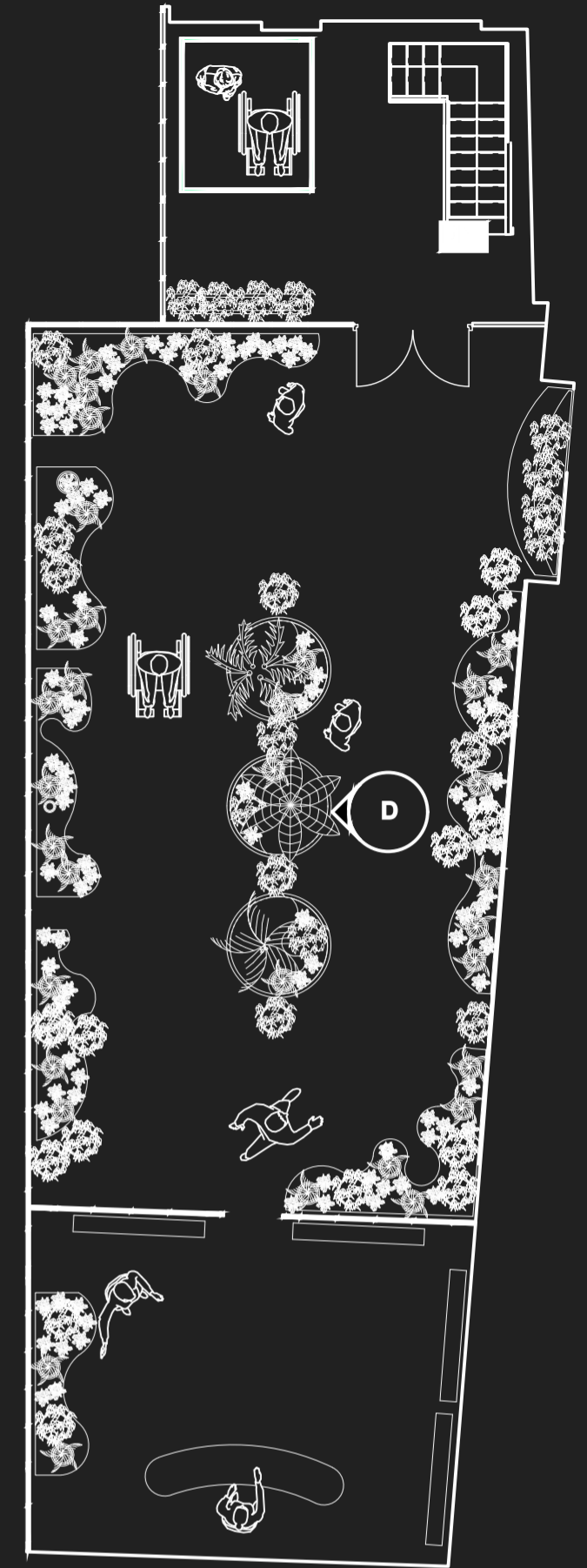
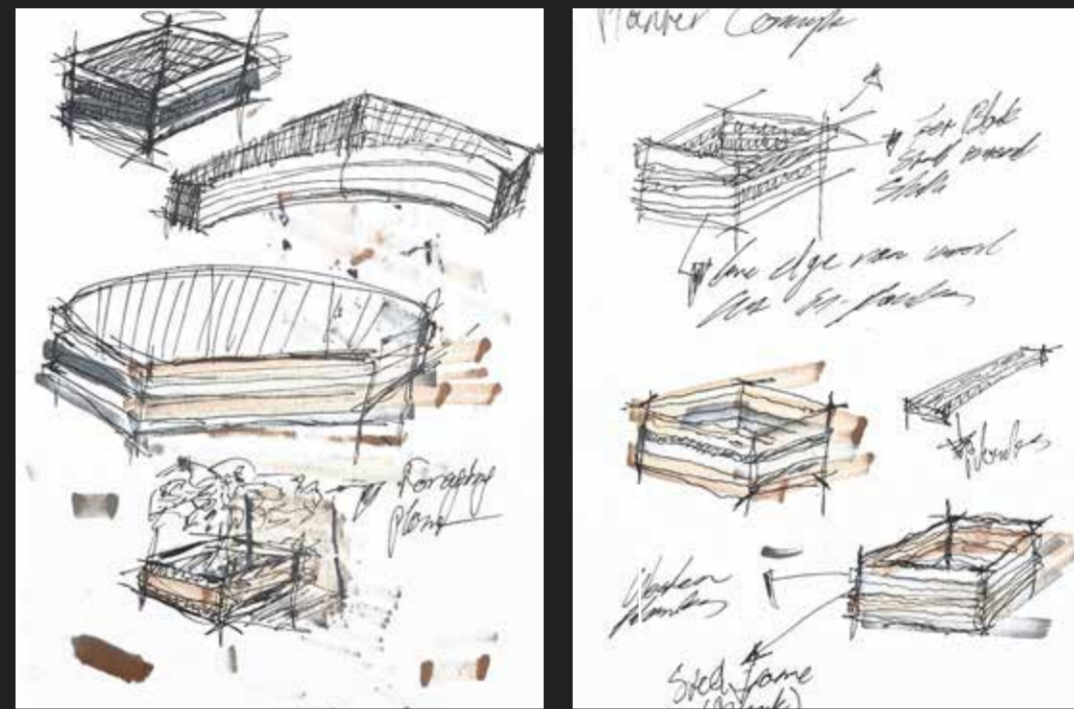


Final Concept

The Greenhouse

The Greenhouse is the heart of the Biome's user experience. The space establishes an explorative element through the action of foraging in combination to a dining experience followed after exploring the space. The greenhouse includes minimal fixtures that support the abundant, growing plant life. All fixtures are carefully designed with biophilic design principles in mind to create an organic appearance that is functional yet contemporary.

Early Concept



Heat treated timber

Bespoke counters made out of heat treated timber and clay plaster

Ceramic Planters

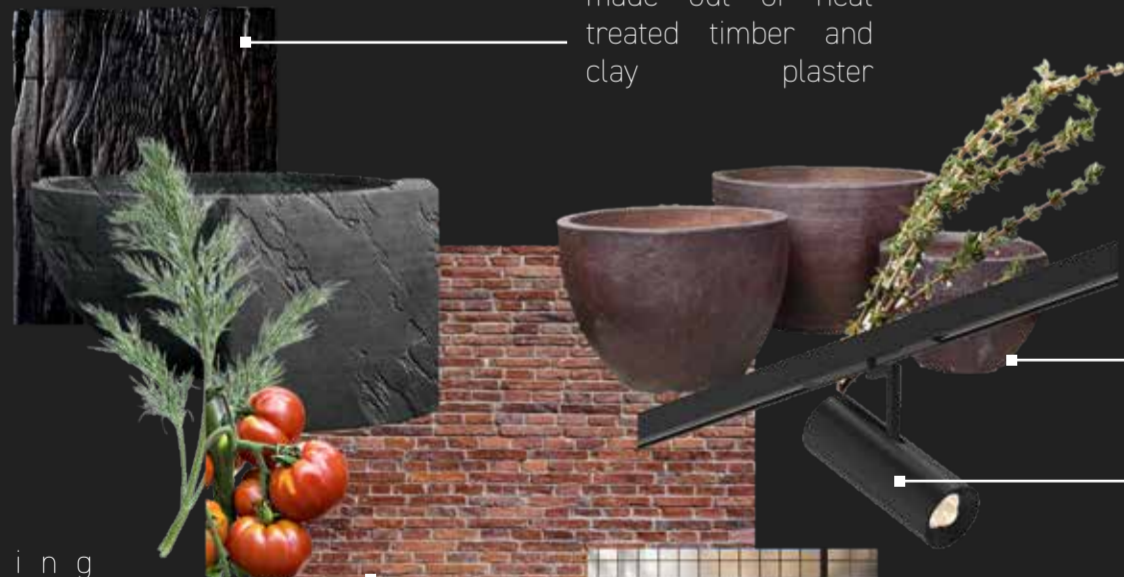
Holon 60 spotlighting

Steel framed partitions with bronze tinted frosted glass



Ceramic Planters

Clay plaster



Existing Brickwork

Hardwood Iroko Deckboard flooring