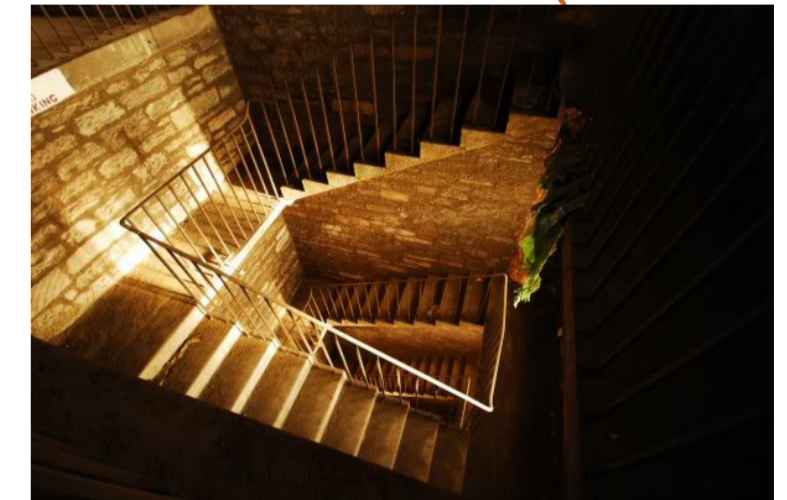
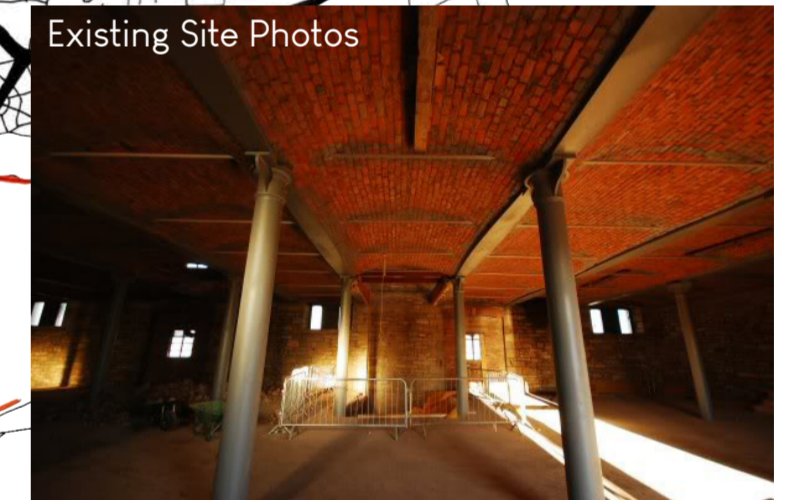
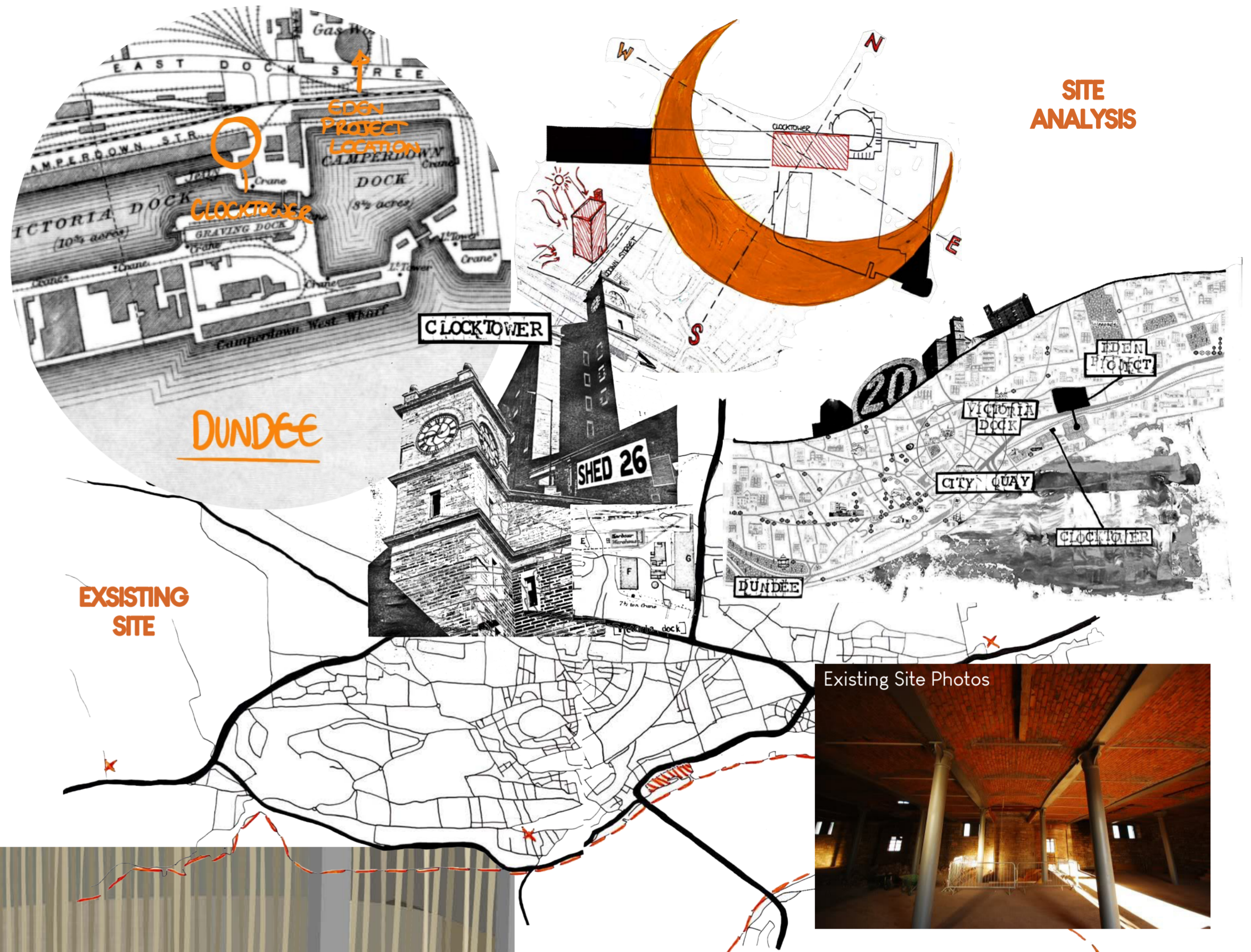


NEONI

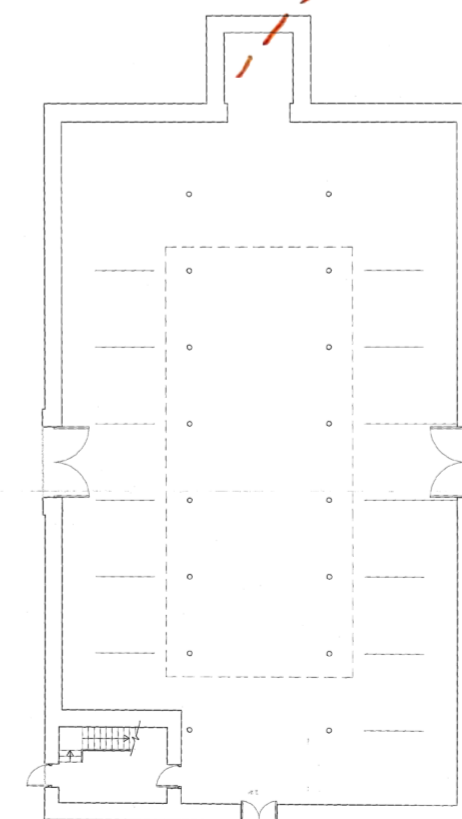
FOOD FOR THOUGHT

NEONI. SCOTTISH GAELIC
zero, nil, nought

'Neoni' is Dundee's first zero waste restaurant located in the Clock Tower at City Quay. Initially influenced by the climate crisis, the design is driven by the main themes of time and growth and their effects on natural forms.. With sustainability in mind the restaurant was designed to accompany the Dundee Eden Project. Making it a prime location for tourists to come and dine after they visit

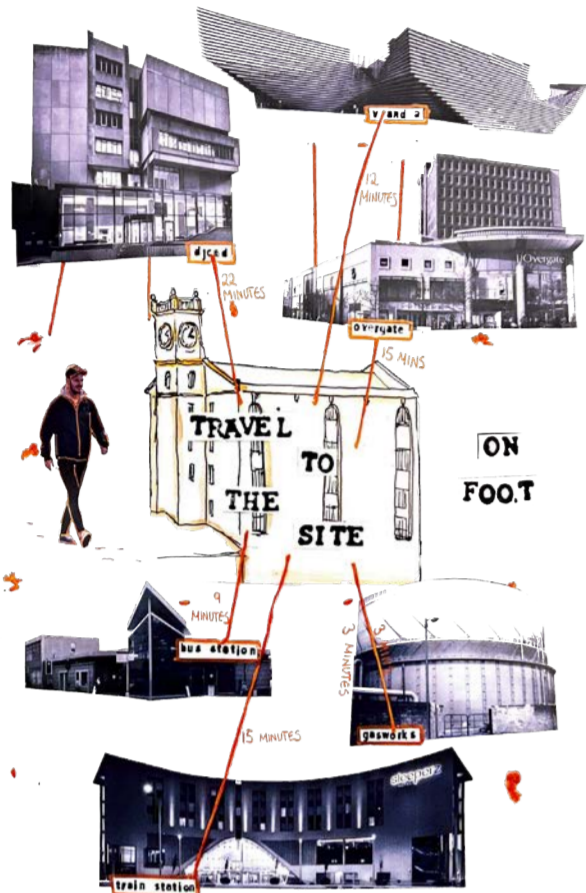


Floor Plan - Clock Tower

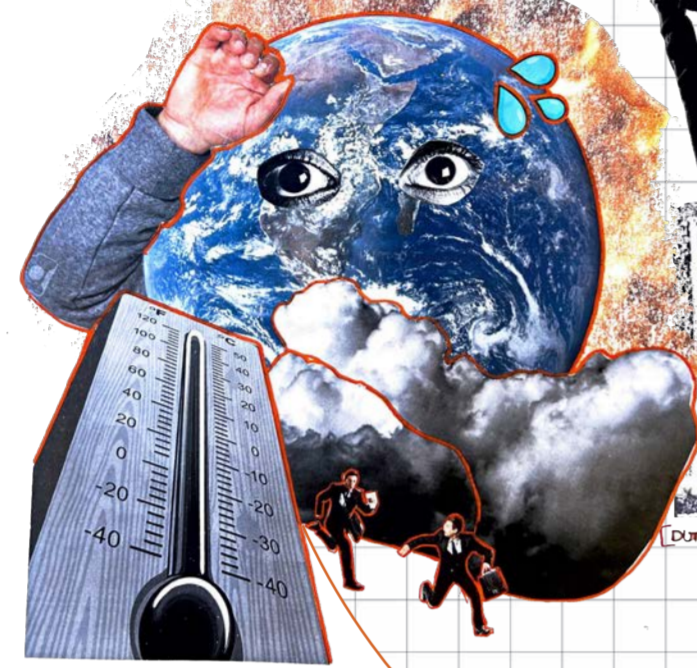


RESEARCH

SITE CONTEXT

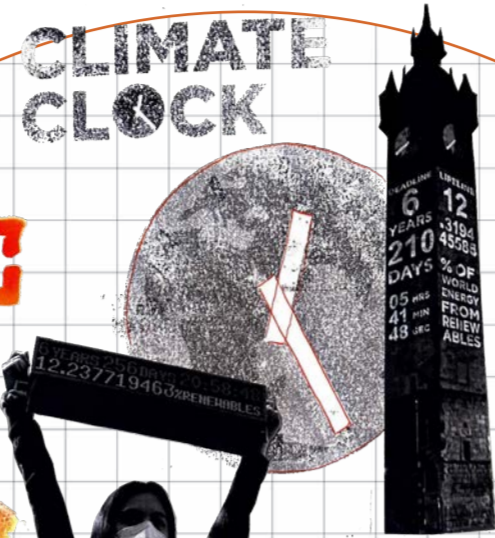


CLIMATE CHANGE



THE SCIENCE IS CLEAR: WE ARE IN A CLIMATE EMERGENCY

CLIMATE CLOCK

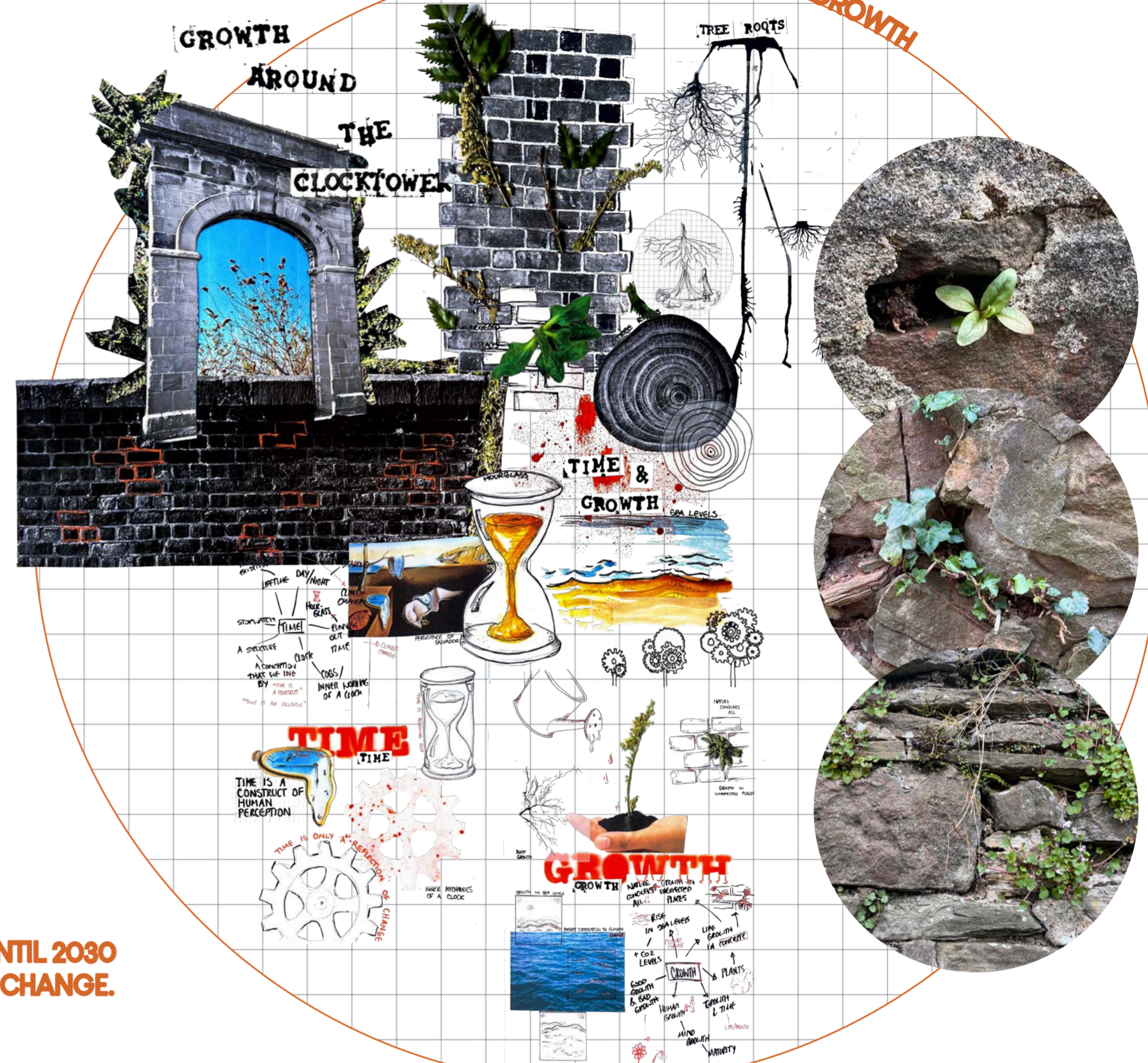


INSPIRATION

A SYMBOL OF THE URGENT NEED FOR CLIMATE ACTION



MAIN THEMES OF TIME AND GROWTH

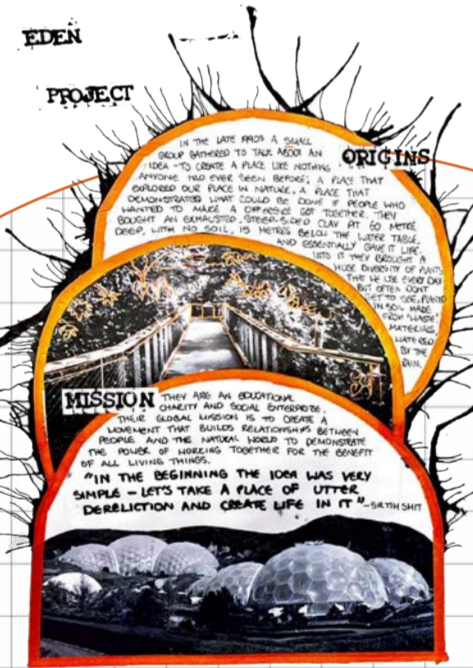


"CLIMATE CHANGE IS NO LONGER SOME FAR OFF PROBLEM; IT IS HAPPENING HERE, IT IS HAPPENING NOW."

WE HAVE UNTIL 2030 TO MAKE A CHANGE.

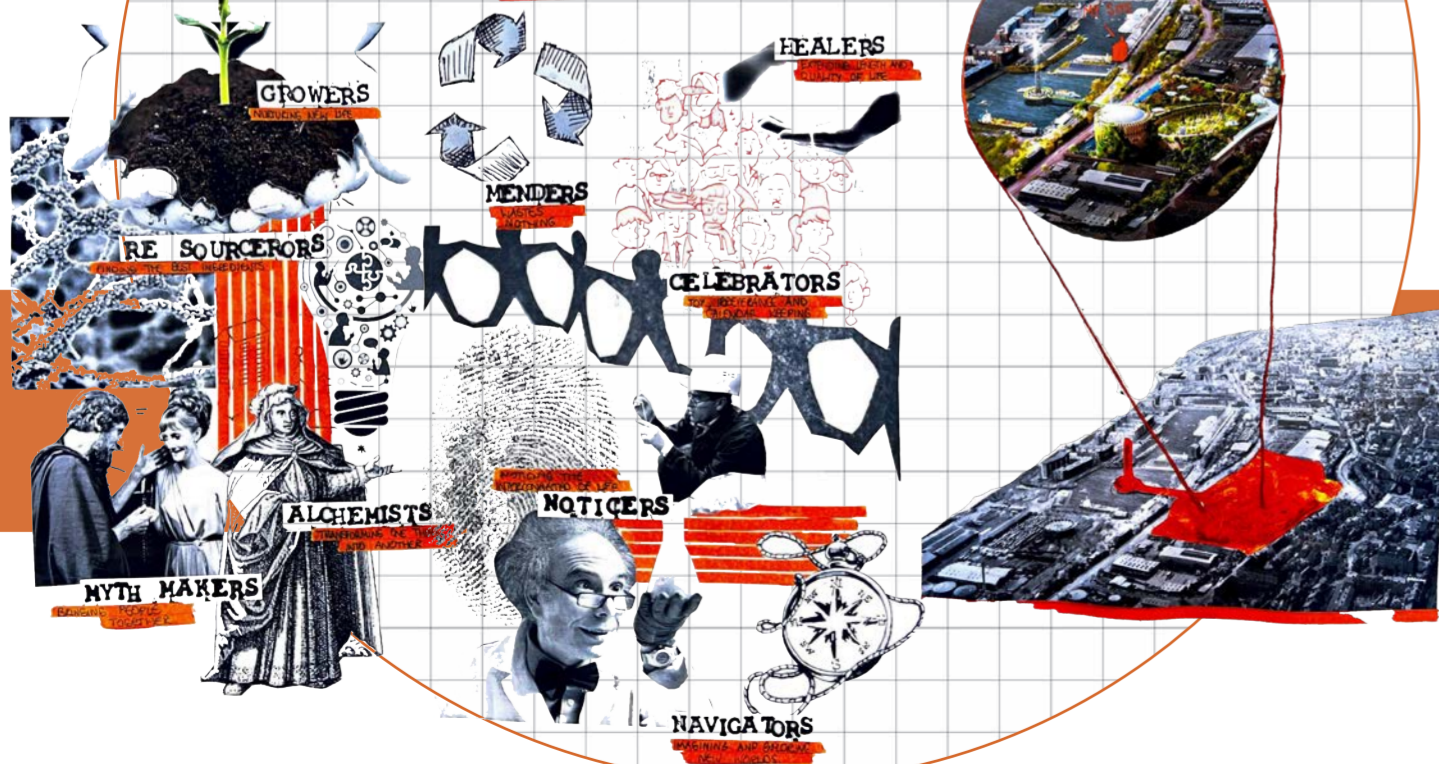
EDEN PROJECT

EDENS 9 NEW TRADES OF DUNDEE



LOOKING AT DUNDEE'S NEW EDEN PROJECT FOR INSPIRATION

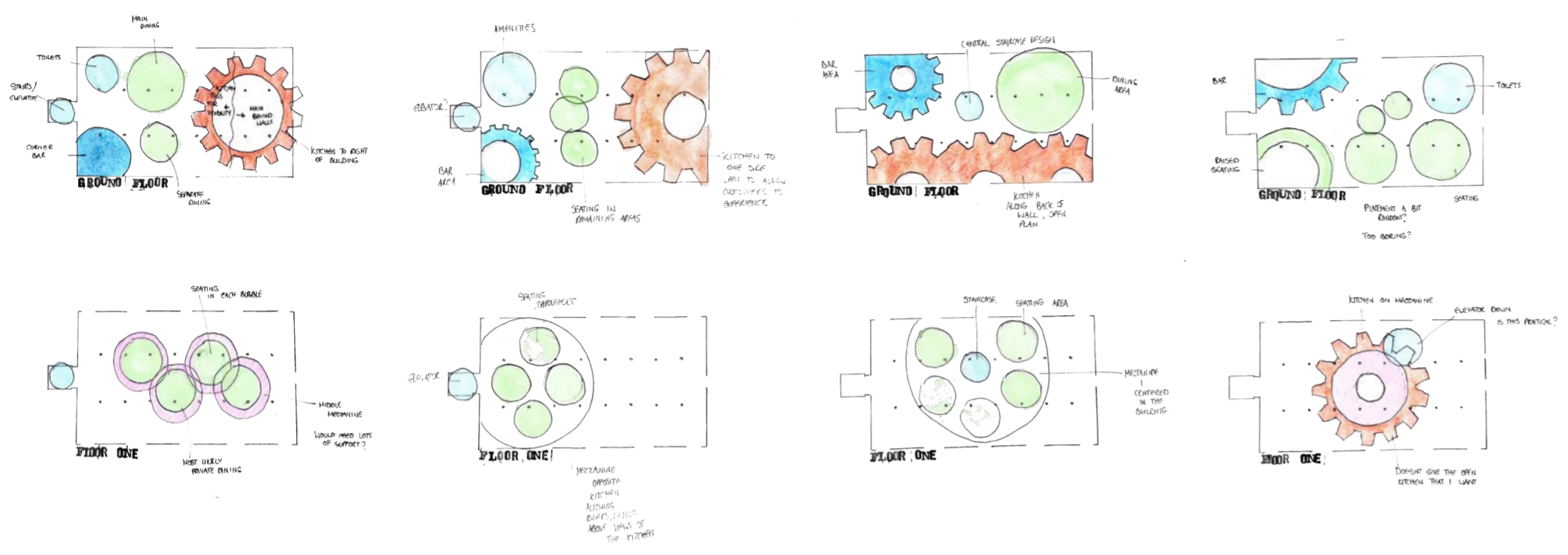
RELEVANT CASE STUDIES



DEVELOPMENT

INITIAL ZONING DIAGRAMS

- KITCHEN
- AMENITIES
- DINING AREAS
- BAR
- MEZZANINE



EXPERIMENTAL SKETCH MODELS AND SKETCHES



USING SKETCH MODELS TO EXPLORE DESIGN IDEAS THROUGH SKETCHING

USER ENGAGEMENT

Engaging with people through creative means in order to inform the design of 'Neoni'. Individuals received a 'hello fresh' inspired bag that included a 'recipe', 'ingredients' and a paper pulp plate to create the recipe on.

FOOD FOR THOUGHT

HELLO! I AM DESIGNING A RESTAURANT THAT IS INSPIRED BY TIME & GROWTH. THE RESTAURANT WILL USE SUSTAINABLE ETHICS TO HELP COMBAT THE CLIMATE CRISIS.

AS PART OF MY DEVELOPMENT, I WOULD LIKE TO ENGAGE WITH PEOPLE TO HELP FURTHER MY DESIGN. BY TAKING CREATING A MORE ROBUST DESIGN OUTCOME.

TO HELP, FOLLOW THE RECIPES ON THE BACK...

RECIPE CARD

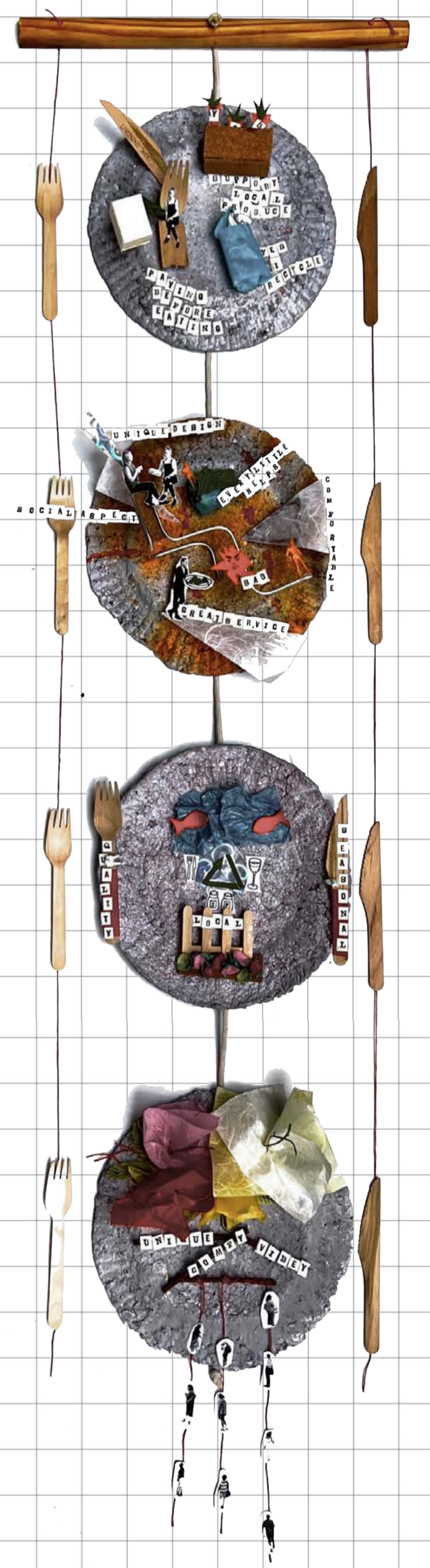
INGREDIENTS	QUESTIONS
MEAT	USE THE INGREDIENTS PROVIDED TO CREATE A VISUAL REPRESENTATION OF THE FOLLOWING QUESTIONS ON THE PLATE PROVIDED.
VEGETABLES	1. HOW A RESTAURANT THAT HAS A SUSTAINABLE SPIRIT, DOES YOU WOULD YOU WANT TO BE?
DAIRY	2. HOW DO YOU FEEL TOWARDS CLIMATE CHANGE AND WHAT ARE YOU DOING TO HELP?
SEASONING	3. WHAT CHARACTERISTICS OF A RESTAURANT WOULD ENCOURAGE YOU TO BE A RETURNING CUSTOMER AND WHY?

FINALLY, GARNISH YOUR PLATE WITH 3 WORDS THAT DESCRIBE YOUR BEST RESTAURANT EXPERIENCE.



INGREDIENTS

IN PROGRESS



FINAL OUTCOME

SITE PROPOSAL



MATERIALITY PLAYS A MAIN ROLE THROUGHOUT THE DESIGN. USING SUSTAINABLE MATERIALS TO ENHANCE AND INFORM THE DESIGN

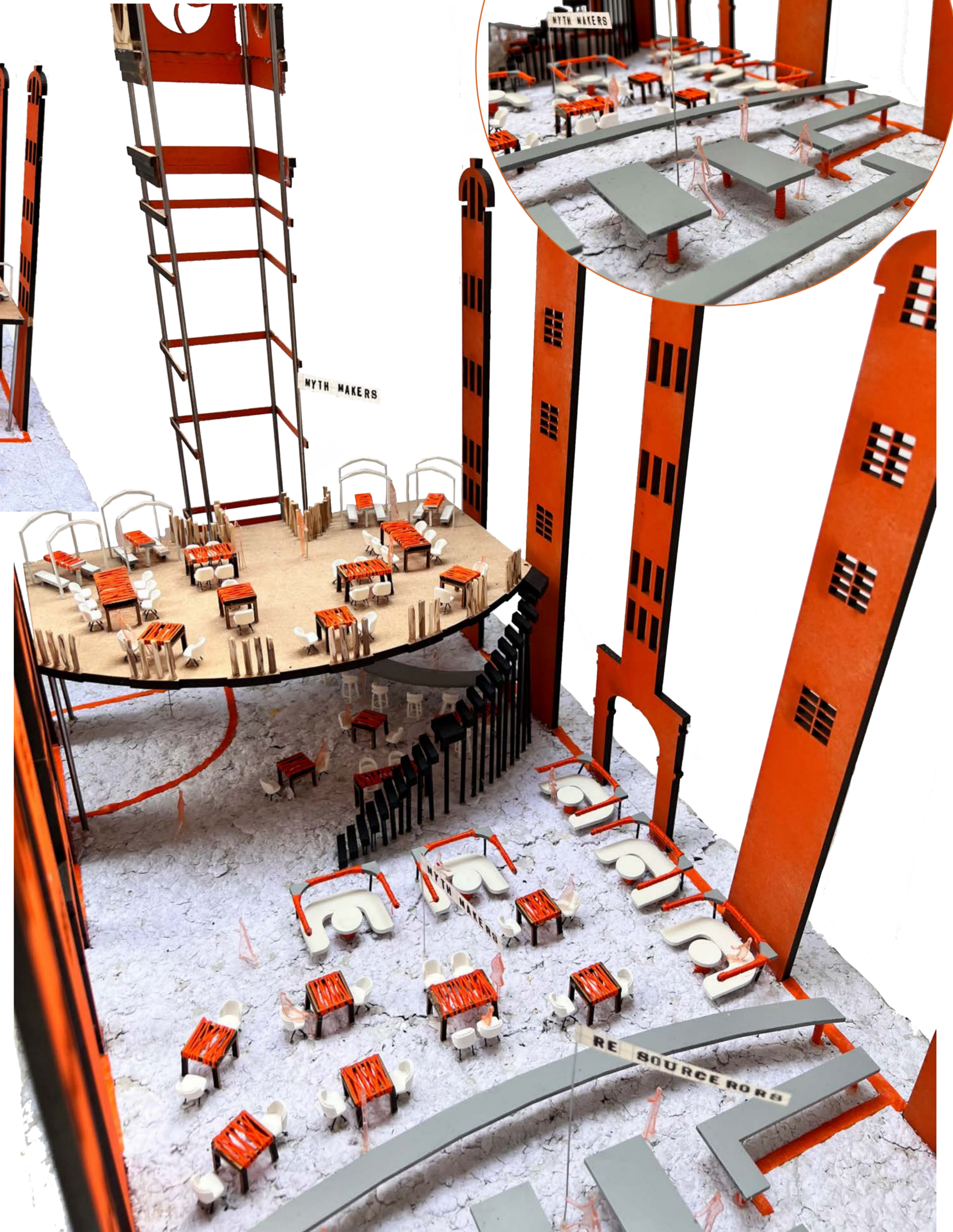
Wood to be sourced in their natural forms to create the themes of growth in the stair design.

Any wood sourced from D&A Wood Recycling to create unique table tops.

Natural stone sourced from Scotland to be used as the floor on the first floor.

Clocktower current Sandstone used on both inside and out.

RECYCLED SCRAP PAPER TO CREATE A PAPER PULP BASE FOR THE FINAL MODEL



SITE PROPOSAL



BAR AREA



UPPER FLOOR DINING



ISOMETRIC PLAN VIEWS

