



## La Seine Restaurant

Design Silverfox Studios Pte Ltd. - Patrick Waring, Susan Heng Location Lotte Hotel, Seoul, Korea Built Area 1,550m<sup>2</sup> Photographs Silverfox Studios Pte Ltd.







Our Concept is 'Evolution' or transformation. Organic and natural. Seasonal and connected to the elements. To achieve this, we created a series of mobile structures which appear to move and change as you walk around the restaurant and sit in among them. The food display becomes a gallery, an art exhibition.

The 1,550m2 Restaurant which can accommodate up to 290quests, has a strong series of forms in and around the entrance area and food display spaces. However there is a breakdown in the scale of structures, artwork and suspended mobile forms as the customer emerges close to the exterior of the building, overlooking the gardens outside. The scenery changes in Spring, Summer. Autumn and Winter all have an impact on the interior, the artwork therefore reflects the external elements which appear with every season. Private dining rooms and private areas next to the windows overlooking the gardens have delicate suspended mobile structures which in their raw state are white. However, these patterns change colors in respect to the time of the year, as the leaves of trees outside meet with the windows. Thus, this breaks down the division between the exterior and interior and creates a unique environment that brings a connection with nature. Functional equipment and service stations are an operational necessity, so we integrated the kitchen equipment, food display and service stations into the concept which merge into the dining areas and private function rooms. There is a seamless connection throughout the restaurant breaking down the traditional separation between 'open' kitchens and dining. Each private dining area has an adaptable approach being able to open and close to create a larger or smaller function area, responding to the needs of the local market

As each area has a different environment which is affected by the type of food ridgely, so they have different floring humber spiring, unblather golor and form changes. This in turn, test in with the layers of finishes within the calling which reflect the floring treatment and intertwiee with the having arthropic and mobile forms. The lighting effects play a critical role in realizing our concept. We have created contrast in colored lizequered columns against white ceiling patterns and senii transparent artwork on haminated glass. Dapplein glat appears from open apertures within the ceiling and casts shadow and reflection conto vasils and floris. This spirit purpear floring the ceiling and casts shadow and reflection conto vasils and floris. This spirit have all forms this spirit leve stations. Assume some ceiling, and center all divided laws get the stations. Assume ceiling, Japanese casiline, Western cainen, model bac, cold meal, forom and floris. This spirit deserve and officts. Various service control center and food diplay structures are constructed from anylic with minute minor invests which, with the assistance from dischronic filters and received jieth appet color changing reflections.

It is at the center of the restaurant and becomes the most important object within that space. We have created a restaurant with a concept which embraces not only the needs of the client, with respect of the local culture but one which has a changing environment. An Evolution, It is dynamic, theatrical, entertaining and unexpected.

























Floor plan

10. Asian setion 11. Noodle section

13. Sushi counter

14. Drink station

15. Dessert station

16. Western section 17. Toilet

18. Breast feeding room

12. Cold meat section