

SUPPER

GLOBAL HOTEL F&B

ISSUE 11



Reinventing Afternoon Tea

London's luxury hotels introduce new twists to a time-honoured British tradition

Yossi Eliyahu

The Entourage Group founder shares his approach to creating successful restaurant brands

Vong Kitchen

Cédric Vongerichten steps out from his father's shadow to bring French-American cuisine to Alila Jakarta



Henshin

The Westin Jakarta

Henshin, a three-level restaurant and rooftop bar designed by Silverfox Studios, has opened atop The Westin Jakarta, Indonesia's tallest building. Serving up quality Nikkei cuisine – a dynamic fusion of Peruvian and Japanese culinary traditions – Henshin's aesthetic draws inspiration from both cultures.

The peaks of Machu Picchu influenced the solid granite slabs forming the lower level bar and wall treatments, whilst the top floor's ceiling and carpets feature patterns reminiscent of traditional Okinawa kimono dresses. Characterised by open show kitchens and interactive sushi bars, both setting and menu seek to create a sense of drama and narrative.

Henshin offers expansive views of Jakarta, with Silverfox altering the interior architecture to capitalise on the panorama. "We realigned the structural design, adjusted floor slabs and created volumes that increase ceiling height," explains Patrick Waring, Partner at Silverfox. "This allowed us to incorporate a triple-volume staircase that cantilevers out to the curtain wall maximising the view."

The use of black finishes throughout continues this theme, disappearing at night and allowing the view to take centre stage, whilst a seductive arrival tunnel downstairs further plays into the experience. Meanwhile, Henshin's visual identity is centred on imagery and ideas drawn from the menu, with a series of intricate graphic crustaceans, octopi and seaweed gracing ephemera – at once complementing the detailed interiors with equally considered illustrations, and contrasting the sleekly envisioned scheme with moments of playfulness.

"The whole restaurant focuses on the fact that it is floating in the clouds in a negative moody space, addressing amazing night-time scenery," adds Susan Heng, Partner at Silverfox. "Interior details including the blue faceted mirrored ceilings and Japanese bingata fabric panels emphasise this. To go for an evening in Henshin is to be taken up and away from Jakarta, which plays the role of spectator."

www.henshinjakarta.com

IN A BITE Covers: 80 • Owner: Graha Wahana Nusantara • Interior Design: Silverfox Studios • Executive Chef: Hajime Kasuga • Tableware: Sari Keramindo International • Glassware: Riedel; Bormioli • Cutlery: Sola • Catering Equipment: Deson • Menu and Uniform Design: Prazukyo