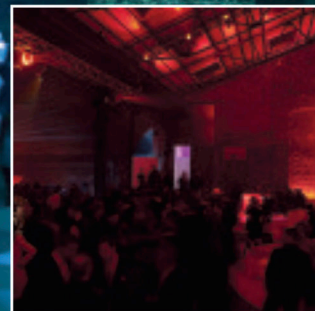
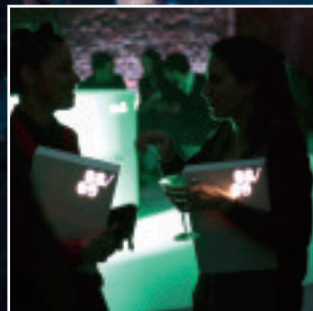
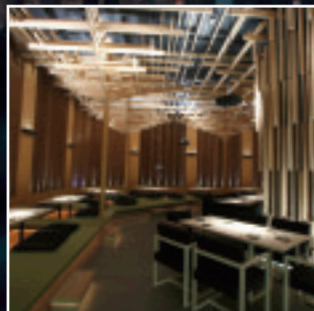
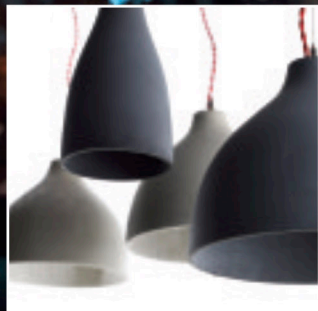


Shining through

The lighting highlights from the first Restaurant and Bar Design Awards.



The first Restaurant and Bar Design Awards took place in April at Village Underground in London, and proved a great success. All of the lighting for the event was designed by Light Bureau and produced by Halo, using Martin Professional fittings. The awards, organised by Marco Reborá, were judged by a panel of some of the world's most creative and well respected leaders in design and style, including Daniel Black and Martin Blum from Black + Blum, and Andrew Howis, design associate at Speirs and Major Associates.

Benjamin Hubert walked away with the Emerging Talent Award, thanks to his Concrete Heavy Lights in production with Decode London. Hubert has gained wide recognition in the design arena since launching Benjamin Hubert Studios at 100% Futures at 100% Design 2007, where he was short listed as Best New Exhibitor. Returning in 2008, he scooped The Most Promising Designer Award. His Heavy Lights are a range of thin walled concrete pendants, designed to analyse the perception of material quality.

The winner of the Lighting Scheme category was Sake No Hana, designed by Isometrix Lighting + Design. Designed by renowned Japanese architect Kengo Kuma, the restaurant occupies three floors of No. 23 on London's St James Street.

The strict limitations required by English heritage did not adversely impact the lighting design. However, the new architecture and exacting vision by Kuma did: it was imperative to achieve drama and vertical scale throughout the restaurant, with the complex ceiling plane as the focal element of the design. Also a key component of the brief was the need to reveal detail, texture and intimacy.

Isometrix design principal Arnold Chan and senior designer Gerardo Olvera came up with a solution developed at two lighting layers: to fully integrate concealed linear lighting into each architectural element at low level, to subtly define the form of level changes and seating spaces, while theatrically illuminating the ceiling and wall structure

with a high level of contrast and modelling. The resulting effect is a dramatic space where the eye is drawn to the textural ceiling and facades, accentuating their scale, but where diners can clearly see and navigate at low level. Direct lighting to tables creates visual proportion, to balance the ceiling brightness, and intimacy as well as providing functional lighting to the tables.

In close co-ordination with Kuma, Isometrix developed unique details and bespoke luminaires, integrating optically precise luminaires to achieve the lit effect, while incorporating fully with the architecture in terms of physical and aesthetic appearance. Attention to detail was paramount, and Kuma controlled finishes and colours, with all fixtures rendered in charcoal grey. As a result, lit exposure of the architectural elements is maximised throughout, with minimum or no visual impact from the fittings illuminating the space.

Custom fittings included decorative pendants, stem-mounted uplights, recessed uplights (to window reveals) and wall-mounted uplighters. All of these had to blend in terms of colour temperature. Thus, halogen and xenon lamps are the most common lamps used, despite their number restricted – heat gain figures of the restaurant during the summer is substantial given its glazed façade.

An architectural control system was integral to the design, to ensure that the balance of light is achieved throughout the dining experience, day and night.

Contact

Restaurant and Bar Awards

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