



FRAME

right page Crafted from pinewood and Japanese lacquer work, the canopy is finished in a distinct shrimp red that speaks to visitors' taste buds.

ebisoba ichigen

a work of substance
dishes up a mouth-
watering interior
that captures flavours
through colour

hong kong - For Ebisoba Ichigen's restaurant in Hong Kong, A Work of Substance showcases the star ingredient which adds a fresh twist to the traditional Japanese Ramen: the humble shrimp. Its ribbed shell and rich red colour inspired the sculptural canopy that unfolds like an oversized wave through the space.

Individual pinewood strips finished in Japanese lacquer work are bound into tilted, overlapping sections that



resemble the structure of the crustacean's shell. The concept perfectly lent itself to the elongated format, high ceilings and varied floor levels of the 74-m² shop. Viewed from the entrance, the undulating shape arouses curiosity and the shopfront adds a touch of quirkiness to the street.

As a visual expression of Ebisoba Ichigen's ramen main flavour, the vibrant red - known as Ebisoba Red - adds punch in an otherwise minimal concrete-and-timber

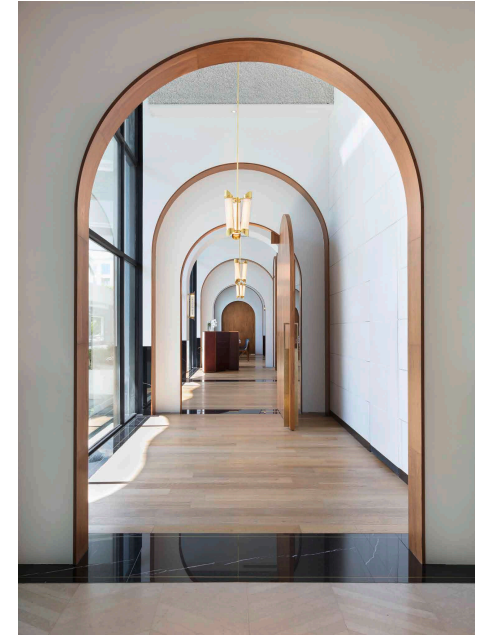
interior. The timber finishing further expresses the chef's vision to reinterpret a classic. While slurping their ramen, diners will no doubt enjoy a feast for the eyes.

origin

a work of substance recreates the rhythm of travel through colour and materials

left page In the 74-seat dining area, campaign furniture evokes the romanticism of travel and the feature wooden-and-leather banquette is inspired by waiting benches at train stations.

right Arches rhythmically pace the guest's journey throughout the space, creating a sense of mystery and discovery.



singapore - Celebrating the renovation of its first hotel, Shangri-La commissioned A Work of Substance to design a new destination restaurant called Origin as a stand-alone brand; the client's inspiration was an image of an historic train station. With this in mind, the designers explored the narrative of travel and aimed to 'highlight how a journey isn't just about getting to a destination as quickly as possible, but also the time that is experienced during the transition.'

The fluid layout of the 465-m² restaurant – which focuses on Southeast Asian produce – is reminiscent of how spaces seamlessly unfold in stations. The bar forms the spine of the interior, with the bright, open restaurant on one side and the darker, intimate lounge on the other. The designers explain that, 'as diners travel through the bar, main dining, and private dining areas, they are taken on an evocative journey from the ticket counter, grand hall, platform, and finally to the intimate carriage.' High arches recall the architecture of station platforms, while the sense of craftsmanship and use of luxurious materials such as leather brass, marble and teak hint at bygone eras of slow travel, and spark a sense of discovery.