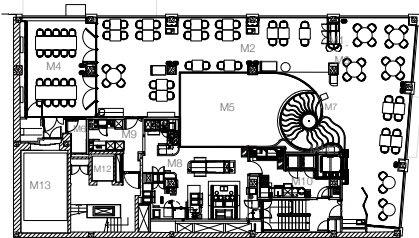




FLOOR PLANS

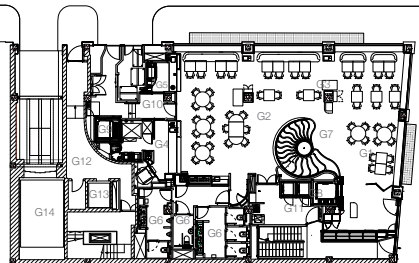
mezzanine plan

- M1: Greeting point
- M2: Dining room
- M3: Customer stair
- M4: Private dining room
- M5: Void
- M6: Toilet
- M7: Customer lift
- M8: Kitchen
- M9: Beverage point
- M10: Dumb waiters
- M11: Service/ escape stair
- M12: Resident's lift
- M13: Car lift



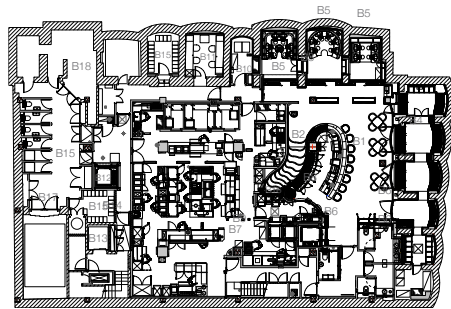
ground floor plan

- G1: Greeting point & cloaks
- G2: Dining room
- G3: Customer stair
- G4: Bakery
- G5: Beverage bar
- G6: Toilets
- G7: Customer lift
- G8: Service/ escape stair
- G9: Service lift
- G10: Service/ escape corridor
- G11: Dumb waiters
- G12: Resident's entrance
- G13: Resident's lift
- G14: Car lift



basement floor plan

- B1: Bar
- B2: Customer stair
- B3: Greeting point
- B4: Wine cellar
- B5: Private dining room
- B6: Toilets
- B7: Main Kitchen
- B8: Customer lift
- B9: Service/ escape stair
- B10: Comms Room
- B11: Operations office
- B12: Service lift
- B13: Resident's lift
- B14: Escape stair
- B15: Staff area
- B16: Dumb waiters
- B17: Car lift
- B18: Electrical sub station



HIDE RESTAURANT

MAYFAIR, LONDON/ CLIENT: HEDONISM WINES

Hide is a 13,500 square feet, dramatic three-level restaurant and bar situated in Mayfair opposite Green Park.
Construction cost: £15,000,000.00

Our client, Hedonism Wines had an ambition to create 'a restaurant like no other' to be one of the best dining experiences in London, combining food by Michelin star chef, Ollie Dabbous, a world class wine list and a complimentary, magical interior evoking a sense of wonder and discovery.



Lustedgreen were Lead Consultant, responsible for the design, detailing and co-ordinating all aspects of the project, both pre-contract and during the construction process. We developed the design scheme with other specialist consultants to realise significant structural alterations, building services, lighting and kitchen designs. We worked closely with numerous specialist contractors to realise this high quality and highly complex project.

The brief asked for over 40 functional spaces making this architecturally a very complex project. It was just like planning a 3D jigsaw puzzle utilising every square inch, providing a spacious front of house for 180 covers and a functional back of house for 200 staff, including 2 kitchens, 3 beverage bars, and a bakery.





We situated the kitchen on the mezzanine opposite the dining room across the void with a misty glass wall so guests can witness Ollie's food being assembled and to sense the energy of the kitchen.

We have remodelled the existing interior space to create 3 interconnected levels, carving a large void into the mezzanine slab creating a dramatic double height space which forms the heart of the restaurant.

The main circulatory staircase was moved from the periphery to both open out the glazed facades and create a central vortex of movement connecting the three floors, which have been named Above, Ground and Below. The new staircase grows and emerges tree like from the shadows below where it intimately wraps around and blends with the bar.







Existing Mezzanine level



Existing Ground level

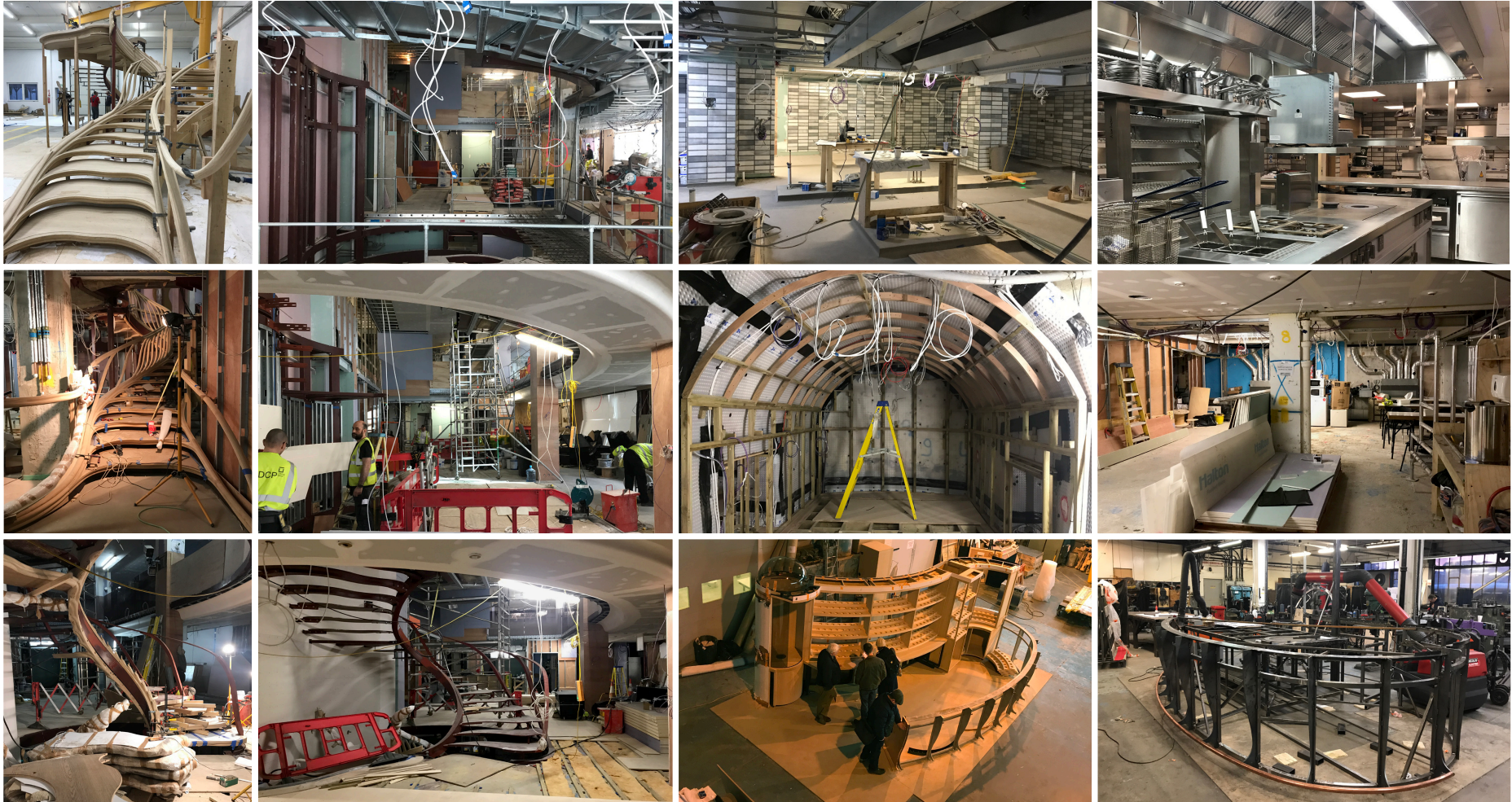


Existing Basement level

Before and after, showing the new facade, opened up and stripped back to the original structural frame and clad in open cast bronze panels, each one unique.

Triple glazed units installed to provide excellent acoustic separation from the busy Piccadilly street, thermal control and high insulation levels.

The existing concrete clad facade was cleaned to restore the brutalist building back to it's original condition when built in the 1960s.



Lustedgreen worked closely with contractors to develop their fabrication drawings and coordinate the installation works, including the commercial kitchen, staircase and bar both within the contractor's workshops and on site.



The existing ground floor and mezzanine floor slabs were removed and reinstalled as slender composite slabs in new locations. Primarily to increase the basement floor to soffit height allowing kitchen ductwork and extraction installations, to bring the ground floor level with the street and to form a large central void, connecting all three levels.

We coordinated the installation of a complex new drainage system to facilitate the commercial kitchen and toilets and the structural steelwork. This involved coordinating several hundred steel components, both with the existing building, forming new floors, galleries and apertures, and new installations including a triple glazed acoustic facade and highly intricate staircase.

