



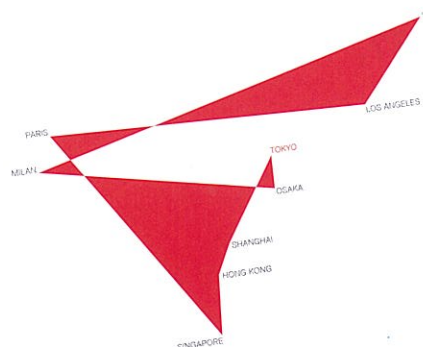
add@Prince, Hong Kong

Newly renovated add@Prince restaurant opened on April 28th. Located on the third floor of the Prince Marco Polo Hotel in Hong Kong, the design concept was inspired by the idea of the "Modern Hearth", i.e. central gathering space for socializing, communicating, interacting and sharing over a communal feast. GARDE was responsible for the design of the renovated restaurant.

DESIGNER'S NOTES

"The biggest challenge for this project was to make the restaurant attractive not only for hotel guests, but also for outside visitors. The restaurant is located in a place not easily accessible from the main shopping area. Our goal was to create an ambience which would appeal to a wide range of customers, from families and businessmen to those wishing to enjoy an intimate dining experience. The choice of warm and soft colors along with the selection of natural materials created an inviting atmosphere. A geometric language was used to convey a stylish and contemporary interior."

Christopher C. Brooks, AIA



Defined by design

International design company Garde always strives to deliver a special brand of Japanese design aesthetics that has appealed to its clients for the past 27 years. We take an in-depth look at the design concepts behind a varied selection of the company's projects



Cacao Sampaka, Osaka

Chocolate café Cacao Sampaka opened in Osaka in March. This famous chocolate brand from Spain counts the royal family in Barcelona among its illustrious customers. Located on the seventh floor (the fashion area) of Daimaru department store, it's the chocolate café's third branch to open in Japan. Despite its compact size of 175m², the interior feels spacious thanks to the natural light coming through from the three-storey atrium. Garde was responsible for the interior design, construction and artwork.

DESIGNER'S NOTES

"The store is divided into three zones: one for sales, a take-out area and a lounge. The concept design is 'museum of chocolate', with each zone representing the culture of chocolate and made to look like a museum gallery.

Chocolate has a fascinating history. It originated from Latin America, where the cocoa bean was the main form of currency for over a thousand years. The cacao bean also has medicinal properties and played a central role in religious rituals and ceremonies. Since the Age of Discovery, chocolate has spread around the world. Although there are many anecdotes in chocolate history, perhaps the strangest thing remains how chocolate's popularity remains high after nearly 2,000 years of history. It will be interesting to see how it will evolve in the future as the possibilities for business and design are endless."

Soichiro Matsuda



Wicky's Restaurant, Milan, Italy

This new restaurant, Wicky's, opened in November last year in via San Calocero 3 in Milan. It offers diners a creative cuisine based on seafood.

DESIGNER'S NOTES

"The concept for this project is 'sea by night'. Walls are painted in black and the lower part of the partition is covered with wood to resemble the colour of the sand. A large number of small lights are suspended from the ceiling, like stars, and a round light is embedded in the front wall like the moon. Waves are imprinted on the façade so that the onlooker gets the impression that the moon is rising from the sea at night."

Yukio Ishiyama



Ristorante Umiria, Yokohama

On April 28th this year, another Garde project, Ristorante Umiria, opened on the second floor of Minato Mirai Grand Central Terrace, marking the developer's fifth project near Yokohama station. Ristorante Umiria features a master chef who honed his skills at Balin, a Michelin-star restaurant in Genoa, Italy, while five of its patisserie chefs won the Silver Prize at the Japan Cake Show for their patisserie craftsmanship.

DESIGNER'S NOTES

"Ristorante Umiria is located in Yokohama Minato Mirai. After consulting with the owner, I chose the concept of the 'blue sea' to design it. I used flowing delicate curves and soft light to express the concepts of elegance, grace and simplicity. In the design of the façade, I graphically expressed the atmosphere of entering into the depths of the sea. I designed it giving the impression of floating while approaching the place."

Jun Miyakoshi



Garde is an international consulting and design company, focused on the creation of unique and timeless spaces, based in Tokyo, with offices in Osaka, Hong Kong, Shanghai, Singapore, Milan, Paris, New York and Los Angeles. They offer services in the following sectors: office, retail, residential, hospitality, food & beverage, entertainment, public spaces, healthcare and

mixed-use facilities and beyond. Through their global network, multicultural perspective, team of talented designers, and cutting-edge knowledge of the latest trends, Garde is able to translate their clients' vision into inspiring results. They are committed to supporting clients' design needs via three pillars of expertise: consulting, design, and coordination.

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