

2023

1747STUDIO

DESIGN AROUND FOOD



WWW.1747STUDIO.COM

3 D IMAGE



ACTUAL RESTAURANT

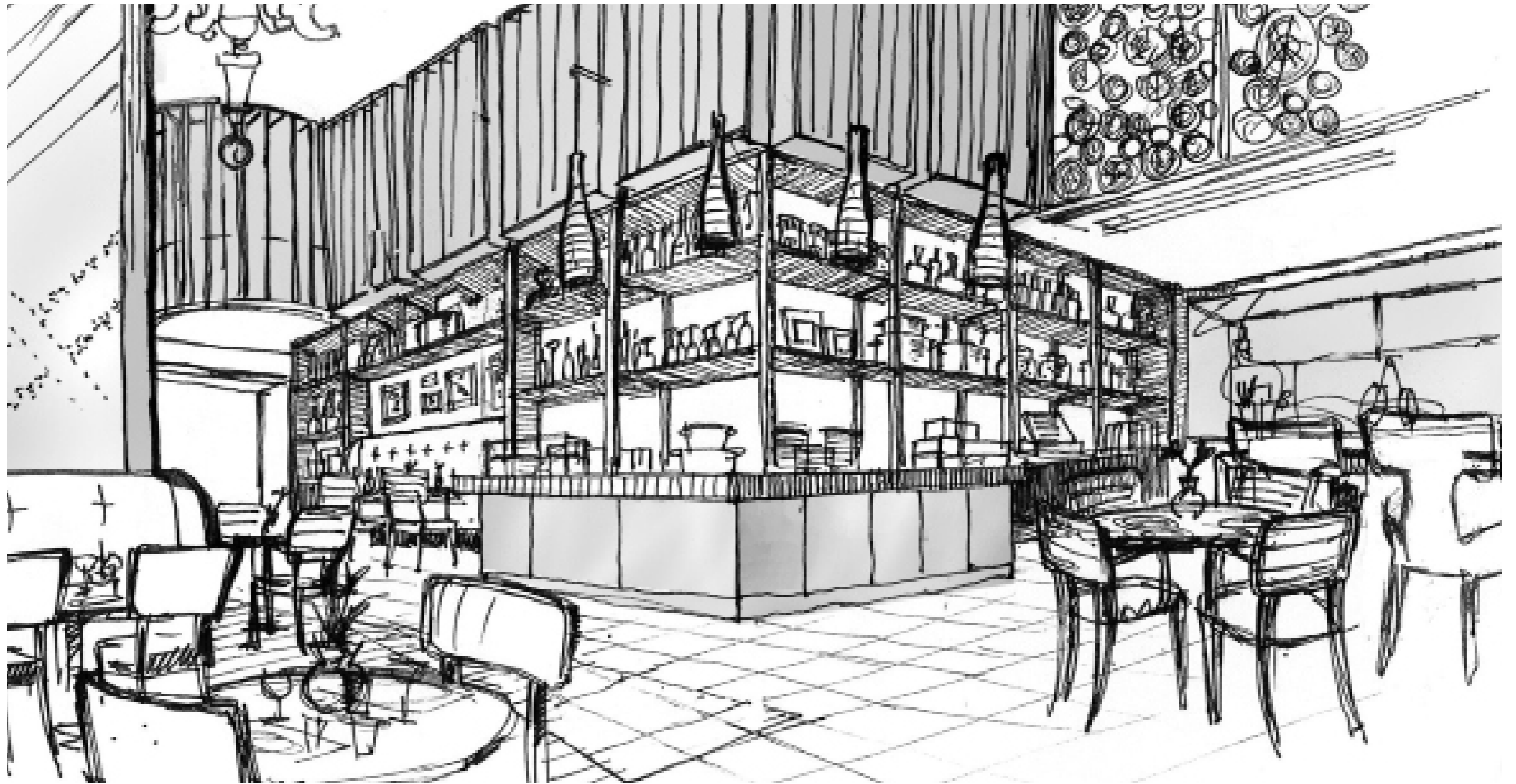


We design your F&B premise, in your City, in your Kitchen, working with you no stop, in 15 days. Book us on our website!!!



We have been in this industry for 15 years. We know that F&B is not just an ordinary interior design project. They require a lot of knowledge and a great passion. We always want to give the best in terms of design, details and above all for the functionality of the space. And we know that in order to do this, we need to spend time with you, chef, and with all the operators who support you in this exciting journey. For this we will come directly to know you, and we will spend time with your team, to create something unique together, like we did with our chef, Himanshou Saini and it's One Michelin Stars Restaurant, Tresind Studio in Dubai.





RECIPES BY ARCHITECT CLARA VOCE

1747
studio
CONCEPT & DESIGN

"A public eating establishment similar to a restaurant is mentioned in a 512 BC record from Ancient Egypt.

It served only one dish, a plate of cereal, wild fowl, and onions.

A forerunner of the modern restaurant is the thermopolium, an establishment in Ancient Greece and Ancient Rome that sold and served ready-to-eat food and beverages.

These establishments were somewhat comparable to modern fast food restaurants. The earliest modern-format "restaurants" to use that word in Paris were the

establishments which served bouillon. While the modern thought it's that a Restaurant, can be just a box, with a very 'instagrammable' corner, we believe that the real Restaurant needs to be completely connected with the food, that we are going to serve.

The food must be the main actor, and us, as designer and consultant, needs to find the way to enhance and making unique the experience.

FOUNDER
Architect Clara Voce

Little About Us.
Press.

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Our Office.

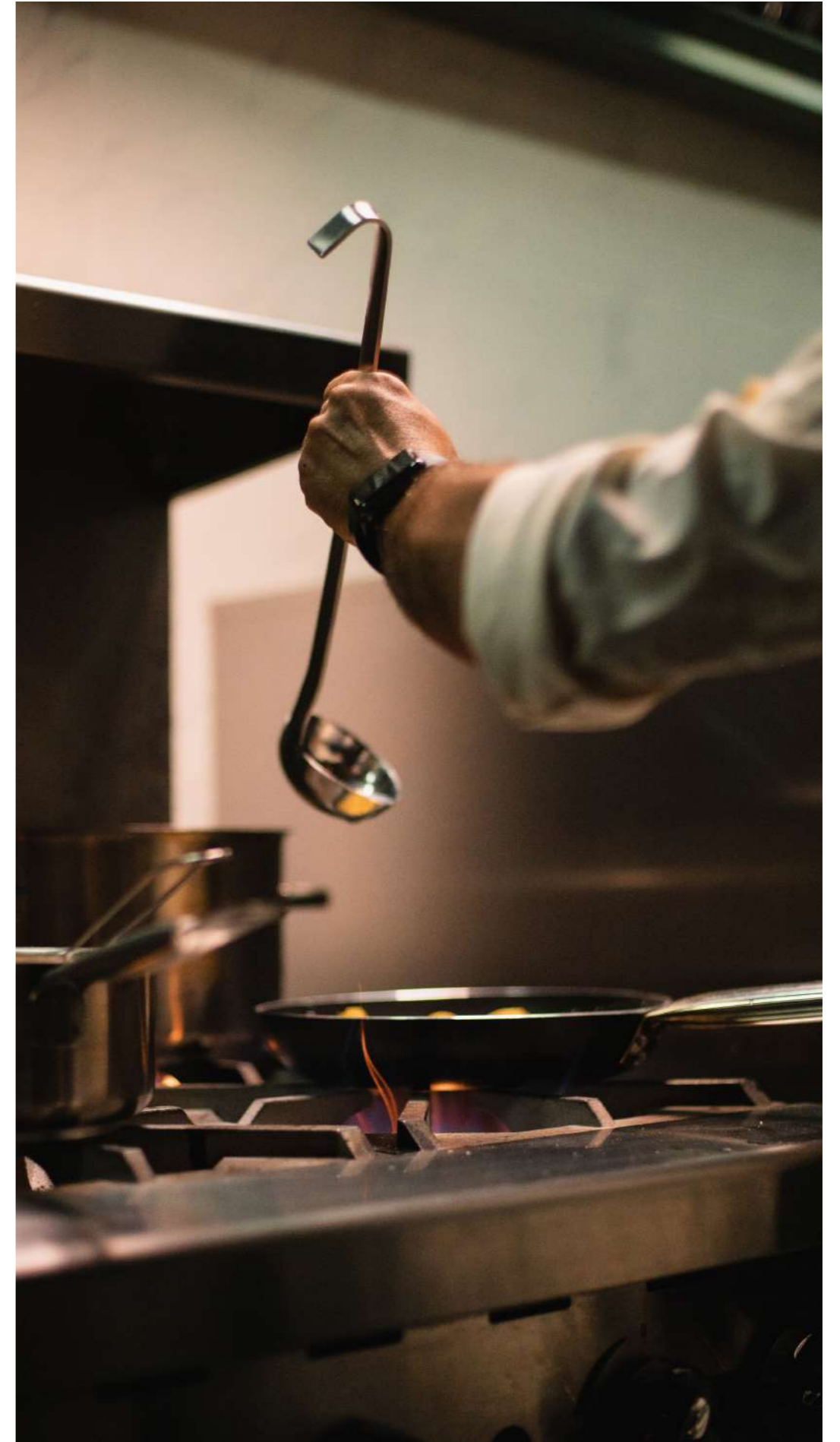
Sapori di Bice.

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Little About Us.

1747STUDIO
DUBAI
Dubai Silicon Oasis, DDP, Building A2
Dubai, United Arab Emirates, UAE

Phone _ +971 551036798

Email _ Clara@1747studio.com

Web _ www.1747studio.com

THE STORY: OUR STUDIO

1747Studio it's a Boutique Interior Design studio that quickly established itself as a leading Interior Design all around the world. Our holistic approach to Interior Architectural Design is expressed through a range of capabilities. We are a concept-driven firm, and each and every element of our design connects with the story we want to tell. Today, 1747Studio team comprises a group of multinational talents and accomplished industry professionals who together offer fully integrated design solutions throughout a wide range of market sectors, especially F&B. Through our experience and integrated processes, we have developed a reputation that our design solutions are both functional and aesthetically inviting and our projects are always delivered on time and to the highest possible standards. But we are not just Architects or Interior Designers, most of us have a past as a chef, or are a 'foodie'. This always helped us through the full 'F&B' design process.

THE FOUNDER : CLARA VOCE

Originally from Italy, Clara's creative journey in Interior Design started 15 years ago in Rome when she acquired her BA in Architecture. Her dissertation was the design of a restaurant. In order to learn more about this world, she did it from a completely fresh perspective, taking on classes and, after, a job as a pastry chef for the prestigious restaurant, George's in Rome.

This led her to take up a course in Food Experience Design at Milan Politecnico in 2007, when she also successfully obtained her Master's degree in Architecture. After five years in London, she decided to move to the Middle East designing some of the most well-known restaurants in the GCC. With a small break in Shanghai, getting to know also the Asian food and culture, she came back to Dubai, where she currently lives, designing F&B all over the world.

1747STUDIO
DESIGN AROUND FOOD

It's all about the "connection" between Food & Design



Dine & Design

Lo chef Alessandro Miceli e l'architetto Clara Voce progettano Dine & Design. Un innovativo format di design comunicativo che coinvolge tutta l'esperienza culinaria

testo di Cecilia Molteni

TECHNICAL - AVANTI SULLA TAVOLA IN

Intenzione di alta qualità accostando di fare raccontare in questo modo il cliente e più semplice anche a tutti gli elementi di arredare o design di un ristorante che coinvolge tutti i livelli di piccoli (Q&A) per permettere ai clienti di vedere da vicino il tutto quello che ha intorno. Si potrebbe pensare proprio di creare un business attorno a questa idea, magari permettendo l'accesso di un servizio di catering particolare o di altri oggetti.

L'esperienza gastronomica a seguito della promozione di Dine & Design sta anche intesa nel digital world di 360° (con i social media, i siti web, i digital anche a cartoline) di Bella Dimensione di George D'Adda. Oggi si apre una possibilità di arrivare l'75-80% di diffusione relativa all'esperienza culinaria basata all'Hybrid Restaurant di Milano. L'obiettivo è far diventare questi aspetti digitali delle week-end party per avere accesso ad altri eventi esclusivi in futuro, stiamo lavorando a due progetti: un evento in autunno che darà diritto a una privilege card digitale, la quale darà la possibilità ai promotori di seguire in modalità digitale dal momento che vengono agli al-Bella nella nostra lounge, di avere accessi ad altri esclusivi eventi, cultura, futur. Poi c'è in progetto un evento bi-gestito in un'area che ha fatto del regolamento e della semplificazione all'organizzazione la propria ragione di vita. Il B&D si farà sostenuto di una serie di eventi che vedranno l'arte contemporanea protagonista, insieme il lancio di una collezione di menu N°1 legati al tema segue a sostegno di questa idea che l'arte possa essere uno strumento naturale di comunicazione e supporto per un cambiamento culturale, anche nella ristorazione.

L'edizione del Salone del Mobile di quest'anno è senza dubbio ancora più ricca di sorprese ed eventi a seguito degli anni spenti dovuti alla pandemia.

Tra gli eventi di spicco del Fuori Salone, Milano Design Week 2022 è della 7ª edizione di **Hotel Regeneration**. Il 9 giugno alle ore 18.00 la presentazione di "Dine & Design", l'innovativo format di Alessandro Miceli il pluripremiato Chef al fianco di Bella Restaurant & Lounge Dubai in occasione italiana negli Emirati Arabi in collaborazione con l'Architetta Clara Voce, Founder di 1747 Studio Concept & Design e alle ore 20.00 del suo menu tutto "Made in Italy".

L'evento ha avuto luogo durante l'affascinante mostra Hybrid Restaurant (il 12 giugno) presso Officina/Federata14 - Via Vittoria 14 - Veduggio Milano (George D'Adda). Il contenitore di eventi e performance, curato dalla Simona Micheli Architectural Hero con la partnership di 360° Hospitality group (azienda leader di mercato riconosciuta a livello internazionale nel mondo della consulenza nel settore plurilingue).

Dine & Design è un processo rivoluzionario che mira a unire Artista e Chef per creare spazi F&B. Intrinsecamente connessi con "Ingredienti" e "Materiali". Le connessioni all'interno di queste due discipline sono la chiave del futuro del settore F&B. Obiettivo

Connections within these two disciplines are the key to the future of the F&B industry. Primary objective to offer a 360-degree experience to the end customer.

Recipes without secrets

Is it possible to design restaurants without having a deep knowledge of the food we are about to serve? We can imagine the concepts without the support of those artists we daily call... Chefs?

The project proposes a different level of reading and understanding of cooking recipes, passing through the architectural process and a new way of concerning the design of the restaurant built around the chef who will guide it, and his creations.

Dine & Design will achieve exactly this: it will be possible to have access to all the information about the dishes offered through an explanatory graphic that will describe the food tasted in the round.

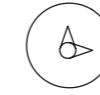
A graphic document will be created for each event, a first step towards educating the customer about food, providing him with a rich cultural background. Remaining to the same place, the dishes will have exactly the same ingredients, from now on traceable, available and imprinted in the memory.

TRESIND STUDIO.

NAKHEEL MALL, DUBAI, UAE



PACKAGE
Dine In



PREPARATION TIME
20 days



COOKING TIME
45 days



SERVING SIZE
450SQM

TRESIND STUDIO

Situated on top of Nakheel Mall, in Palm Jumeirah, Dubai, this little gem Since its inception in 2014, has carved a reputation for being among the region's leading restaurants. Boasting an exclusive and immersive dining experience, Trésind Studio features an ever-evolving tasting menu by Chef Himanshu, Middle East's highest-ranking chef. As part of the Trésind Studio experience, the luxury restaurant will also feature a 5,000 sqft urban outdoor garden that was developed with a local organic farm. Was ranked as the fourth best restaurant in the region and received a special accolade for the Art of Hospitality at the '50 Best Restaurants 2022 in MENA' awards.



Ingredients .

- 2 Pints Passion
- 1 Pound Knowledge
- 1 Teaspoon Creativity
- 2 Tablespoons Emphaty
- 5 Pounds Cooperation
- 1/2 Cup Quality
- Pinch of Craziness
- 1 cup fresh Artistic Skill
- 1/2 Cup visualizing

Process .

Step I

Tresind studio is the 4th restaurant I had the pleasure to design within chef Himanshu Sahini. But this time, this should have been like his temple. A temple of senses, smells, and taste. Having knowledge of his way of cooking and what he was looking for, made very easy our job.

Step II

The previous restaurants they were integrated with the colour of his plates, of his creations. In this case, we wanted to be neutral. To make this restaurant as a plain stage, to enhance the food. Chef's food is in a contonuous evolution, so with the ceiling we tried to create this movement, little and settle waves, representing this motion.

Step III

The full restaurant is a box. An empty box, where any ideas is welcome. Where the chef's creativity is not disturbed by any heavy or unpredictable ornament. After many years, knowing the amazing Brigata of the chef, was a pleasure working and trying to be part of this creative and extroverse team.

Hearty accents encompass intricate detailing throughout the venue, elevating the overall mood and aesthetic. An open kitchen allowing guests to engage with their surroundings.

BY ARCHITECT CLARA VOCE

* MICHELIN STAR



Tresind Studio.

The restaurant's interior design is a fusion of traditional and modern elements, creating a warm and welcoming atmosphere. The kitchen is the main actor in the scene of this Restaurant. The space has been expertly crafted to showcase the restaurant's commitment to quality food, drink and design. There is nothing left without being thought and designed.

The main standout element in the interior design of Tresind Studio is the stunning light feature that was created with the support of our lighting consultant. The architectural detail wraps around the entire restaurant enveloping it with a gorgeous, unique, and sophisticated hug.

MAISON du Curry.

MAISON DU CURRY

Situated in the luxurious Souk al Bahar, Maison du Curry is a laid-back, stylish restaurant, serving the finest, and refined food from all over the world. All dishes are prepared and presented with the style and panache that you would expect from a

world-renowned restaurant. Visitors are invited to wander in front of the amazing fountain and stay a while, whilst the attentive team at Maison du Curry attend to their every need.



PACKAGE
Take Away



PREPARATION TIME
25 days



COOKING TIME
60 days



SERVING SIZE
700sqm

Maison de curry is a unique contemporary dine-in concept that depicts the evolution of curries from around the world. Located in Souk Al Bahar, Maison De Curry has the best views in Dubai of the Burj Khalifa and Dubai Fountains.

Ingredients.

- 3 Pints of Patience
- 1 Pound Empathy
- 1 Teaspoon Balance
- 2 Tablespoons Innovation
- 3 Pounds of Research
- 1/2 Cup of Talent
- Pinch of design
- 1 cup fresh team work
- 1/2 Cup of Biophily

Direction.

Step I

We are always excited to work in such beautiful and inspiring location. For this project, we choose natural materials and natural element that match with the eclectic customers, every day visiting the stunning show of the Fountains of Dubai.

Step II

Wooden and rattan, they were the most used finishes. Beside stone, that characterized the flooring. We wanted to let the customer to have a feeling of an outdoor, keeping some element that belong to the interior area.

Step III

The food is sophisticated. It's not a normal cinguito, and the interiors needed to be very sensitive to details. Sometimes the most challenge is to create something simple, using the most sophisticated details. Like in the dishes that this amazing restaurant keep serving.





LE TRESOR

Le Trésor is a classic car cafe. Its an ode to a fascinating period of time in car racing. This car themed cafe is a must-visit place for all car racing enthusiasts. Le Trésor is a French bistro style restaurant that offers French cuisine in a relaxed and elegant atmosphere.

From the vintage car parked outside to car related memorabilia, Le Trésor is a perfect place for a car lover. Le Trésor's interiors are also inspired by cars. We loved the aesthetically done decor of the place- relaxed yet elegant.

Here are my 2 secrets to this amazing Restaurant.

Secrets One.

This project is inspired by a journey. A trip on the French Riviera, in between Nice, St Tropez, Monaco. Driving a classic sports car, with some cute and elegant luggage on the back. It is an environment in which to relax, but take a dip into the past, with the mind back to that glorious era, surrounded by beauty.

Secrets Two.

Funny fact, all the suitcases, which characterize the reception, are original. We personally went to the markets of Milan to look for vintage bags, glued them on a panel and bring them to Dubai. Was a really cool job, but the final effect was exactly how we wanted to be.

Same thing for all the old car parts, which are found in the restaurant. We did a long search in Europe to find the original parts of the cars, to be placed in niches and all the area of display.

PACKAGE	Dine In
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PREPARATION TIME	20 days
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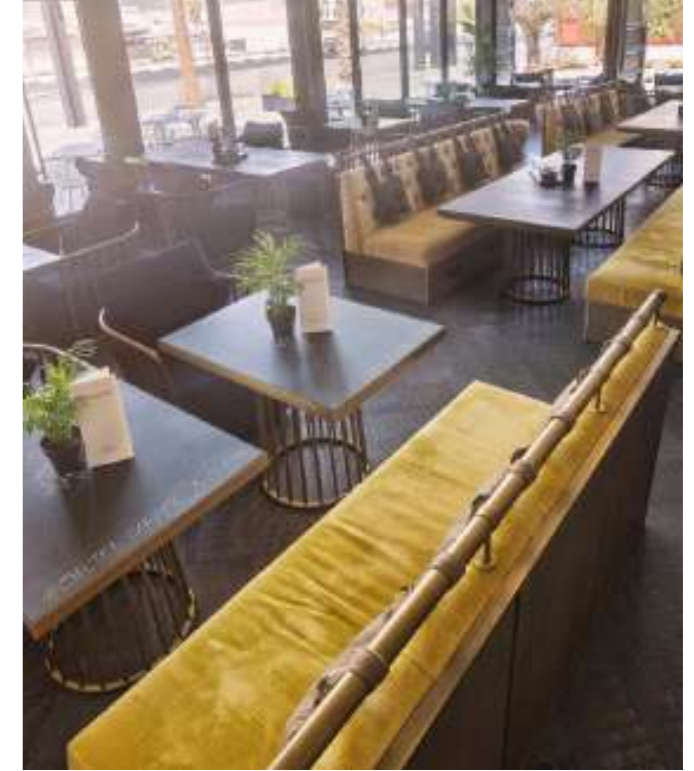
COOKING TIME	45 Days
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SERVING SIZE	250 Sqm
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Ingredients.

- 2 Tablespoons of Experience
- 5 Lt of Passion
- 1/2 Cup of Research
- 2 Tablespoons of Emphaty
- 4 Lt of Sensitivity
- 1/2 Cup of Communication
- Pinch of Problem Solving
- 1 cup Fresh Ideation
- 1/2 Cup Design Principles





Our Process.

WE START WITH THE "MISE EN PLACE".

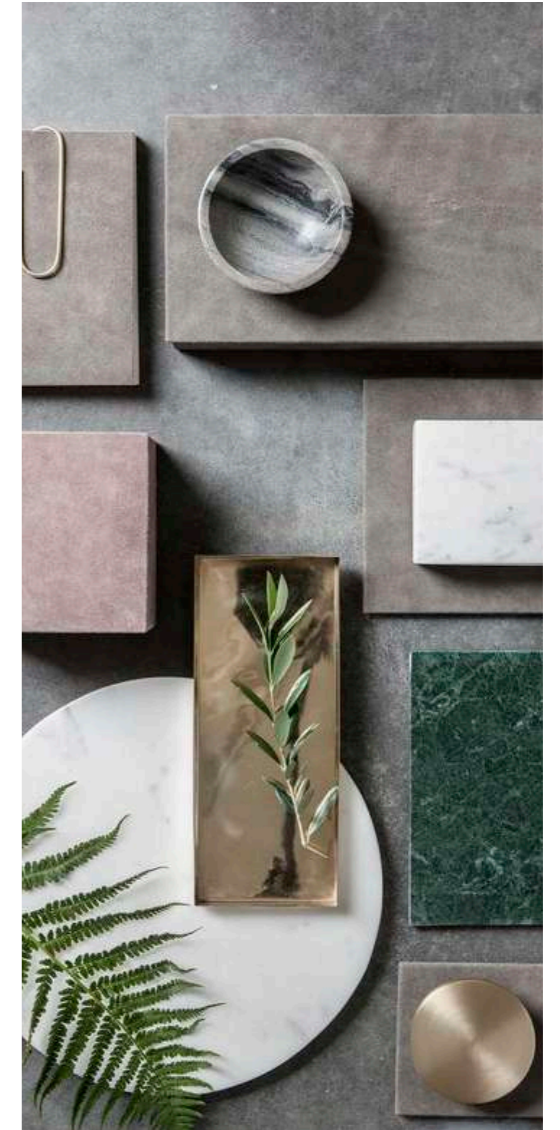
Mise en place, as we all know, is a French term for having all your ingredients measured, cut, peeled, sliced, grated, etc. before you start cooking. Pans are prepared. Mixing bowls, tools and equipment set out. It is a technique chefs use to assemble meals so quickly and effortlessly. In architecture and Interior design we use, basically the same process. We think about the project, which are the needs, the requirements from our client, from the operations, and , on a black canvas, we start to build our space. With the ingredients that we think we might need. And when the final product is done, when works, when we found the perfect cooking time, the perfect balance, we add the decorations. Our decorations are the materials. Marble, stone, wood, epoxy...whatever it's needed to make our project beautiful.

WHITE CANVAS

Being an Architect, before and Interior Designer, gives you a structure. This rigidity makes you think that, before all the decorations, all the design elements there is a LAYOUT PLAN. This plan is the key to making your F&B working.

A floor plan is a type of drawing that shows you the layout of the property from above. Floor plans typically illustrate the location of walls, windows, doors, and stairs, as well as fixed installations such as bathroom fixtures, kitchen cabinetry, and appliances. Floor plans are usually drawn to scale and will indicate room types, room sizes, and wall lengths. They may also show furniture layouts and include outdoor areas.

And this will also tell you if the Restaurant will work, if your waiter station it's in the right place, if the clean and dirty path is correct, or if it crosses other operations duties, As a chef, the base of all your successful food it's a recipe. For us, it's a layout plan.



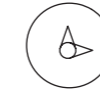
VICOLO.



D3, DUBAI, UAE



PACKAGE
Dine In



PREPARATION TIME
30 days



COOKING TIME
90 days



SERVING SIZE
540 SMQ

VICOLO

There is something magical about the streets of Italy. Italian street food is world famous, and even the most discerning diners acknowledge that to really experience that perfect stuzzichini or pasta, there is no better place to turn than those small roadside cafés and stalls where the true Italian flavours originate.

Vicolo brings the experience of Italian streetfood to the UAE. With focus on authentic regional recipes and a detailed, rustic setting, Vicolo, which literally means “a narrow city street”, will serve to recreate the bustling, lively, social culture of Italian street dining.

The d3 venue is a homage to the Italian city streets, expressed through urban decorations incorporating genuine Italian artefacts and street pieces imported from the country which will, alongside its delicious menu, contribute towards a true recreation of the world-famous Italian street food experience.



Ingredients.

- 2 Pints of Innovation
- 1 Pound of Imagination
- 1 Teaspoon of Originality
- 2 Tablespoons of Passion
- 5 Lt of Vision
- 1/2 Cup of Communication
- Pinch of Representation
- 1 cup of Collaboration
- 1/2 Cup Creation

Direction.

Step I

This restaurant was born from the close collaboration with the restaurant manager, Marco. Originally from southern Italy, in Sicily, we let ourselves be inspired by what is usually seen on the streets. Vicolo, in fact, it means... ‘Little Street’ in Italian.

Step II

The south is very colourful. On the streets you see hanging clothes, bicycles on the street, and small kiosks where you can stop and eat the so-called cartoccio. Cardstock is considered a snack. And it can contain various foods, sweet and savory. And from vegetables to meat, and fishes.

Step III

The design therefore reflects the street. And its little kiosks. The idea was to create a counter, with vegetables, meat and fish, and to sell them by weight. At this point the customer could choose the cooking of the product. Fried, grilled or blanched. In order to give more options to the client. Sometimes in the south...we never choose to be healthy! :)

Step IV

Open ceiling, with suspended bicycles, clothes hanging and road signs characterize the design of this restaurant. Located in the center of the design district, this space is the meeting place for designers and creatives from the whole area.



BY ARCHITECT CLARA VOCE

BICE HILTON.

Award winning restaurant, BiCE is one of the finest Italian restaurants in Dubai that offers classic cuisine with modern Italian style. Try our signature dish of ricotta and spinach tortelli with a creamy white truffle sauce or the long-standing classic, fettucine lobster and for dessert the tiramisu' of BiCE style is not to be missed. We are Vegan friendly. Every night embrace the elegant decor while listening to the tunes of the live pianist. For the interiors, the team established a scheme both deeply nostalgic and totally of the moment, with throwback touches layered of materials.

1747studio implemented a sumptuous cream-toned palette, using marble, antiqued mirrors, high-gloss paint, and touch-me materials like soft leather and velvet to honor the more luxe side that inspired the project.

Hushed conversation, expertly choreographed service, and carefully calibrated lighting all lend an air of subdued sophistication to the dining areas, which unfold in a sequence of visually distinct spaces, each with its own mood and intrigue.

AVATARA.

AVATARA

The restaurant is driven by the culinary maestro, Chef Rahul Rana, who has a rich background in curating vegetarian and patisserie concepts in culinary arts. The menu at AVATARA will showcase a modern avatar of the techniques, philosophy, and story of soulful Indian food. Indian cuisine originally was predominantly vegetarian.

However, the perceptions around vegetarian food have been that of limitations. The idea is to break through these perceptions and curate a unique vegetarian fine dining experience, that showcases the endless possibilities vegetarian food can offer.



PACKAGE
Dine In



PREPARATION TIME
12 days



COOKING TIME
30 days



SERVING SIZE
80 SMQ

The restaurant seats only 24 guests a night, and each course arrives with an explanation of the dish's origin and ingredients, often accompanied by a personal anecdote from the chef.

Ingredients.

- 2 Tablespoons of Experience
- 5 Lt of Passion
- 1/2 Cup of Research
- 2 Tablespoons of Emphaty
- 4 Lt of Sensitivity
- 1/2 Cup of Communication
- Pinch of Problem Solving
- 1 cup Fresh Ideation
- 1/2 Cup Design Principles

Direction.

Step I

Avatara, is a concept within Hinduism that in Sanskrit literally means "descent". It signifies the material appearance or incarnation of a powerful deity, goddess or spirit on Earth. The relative verb to "alight, to make one's appearance" is sometimes used to refer to any guru or revered human being. What we like the most, it's always exploring new culture and gain knowledge from our talented chefs.

Step II

A simplicity of form, space, materiality, detail, and color. White and wood interiors have a wonderfully light air about them, with just the right hint of warmth and texture coming from the natural grain. Light decor combined with minimalist furniture and layout create a peaceful retreat.

Step III

Our intent is to create environments that blend with food. Chef Rahul helped us find this balance. His way of cooking is very spiritual, and very personal. In unison we have found a way to communicate and create to obtain a simple, elegant environment with a very magical effect.



AMAARA



PACKAGE	Dine In	COOKING TIME	45 days
PREPARATION TIME	30 days	SERVISE SIZE	750 MQ

Aamara is a voyage of culinary discovery that stretches through the ages and across half the world through the ancient network of trading routes known today as the Silk route. The lure of silk was the initial driving force of this route but it soon welcomed pearls, gems, spices, carpets, etc but It was food that kept it still alive and created a culinary bond that ties one civilization along the road to the next. predominantly vegetarian. Through the silk route, vegetables, fruits, grains, and seasonings — and the techniques for cooking them — passed from one civilization to another, to be absorbed and transformed into local specialties.

- 2 Pints Passion
- 1 Pound Knowledge
- 1 Teaspoon Creativity
- 2 Tablespoons Emphaty
- 5 Pounds Cooperation
- 1/2 Cup Quality
- Pinch of Craziness
- 1 cup Fresh Artistic Skill
- 1/2 Cup Visualizing

AUTHOR ARCHITECT CLARA VOCE



This cuisine from the region that was once home to the Silk Road seems to have certain characteristics in common like a philosophy of healthy, balanced eating from China's yin-yang to India's Ayurveda and from Iran's "hot and cold" to the Salerno Regimen of the Italian Middle Ages; and a particularly generous insistence on hospitality.

A A M A R A

Aamara in Dubai prides itself on showcasing flavours from The Silk Road, and serves up pretty plates – we're talking vibrant colours with a delicate touch. The menu includes cold plates, small plates, big plates and sides that span meat, fish and vegetarian dishes.

Step I

This restaurant, places in Voco Hotel, pride itself to be one of the best fusion restaurant in town.

As for the name Aamara, it has multiple meanings: in Arabic, it means forever beautiful; in Sanskrit, it means immortal; in Latin, it means everlasting; and in Africa it means grace.

Step II

We decided to transfer this idea of fusion, also in the design of the space. A calm an authentic wooden tiles, and en explosion of colours that surround the entire space. The color palette of the Restaurant reflects exactly the food creations.



Our Values, Our Strength.

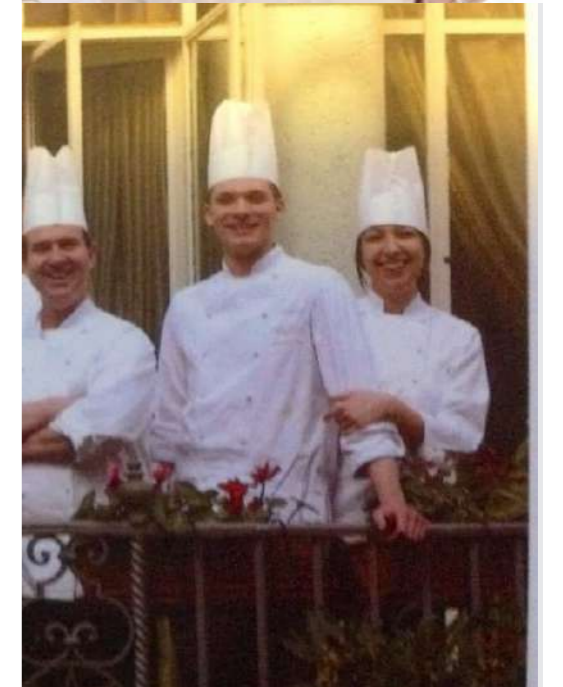
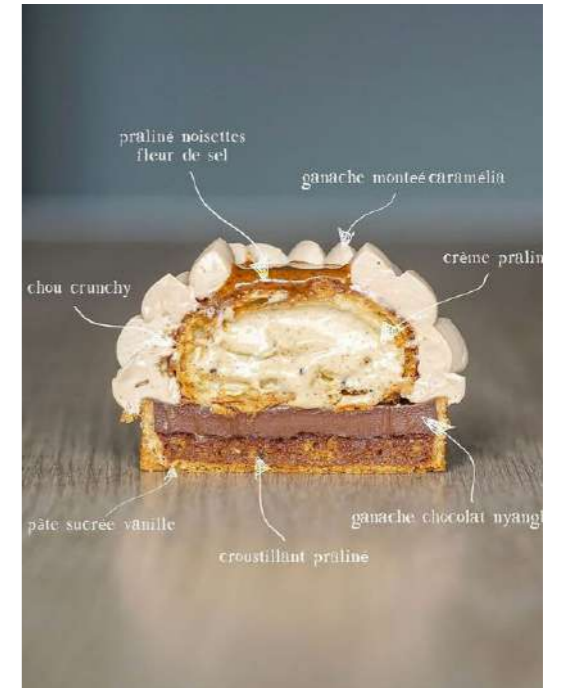
WE WANT TO KNOW EVERYTHING ABOUT YOUR KITCHEN AND YOUR WAY TO WORK!

We design in a different way. Our inspiration starts from the creation of chefs. We believe that the perfect restaurant should be completely connected with the food being served. We want the customer to feel immersed in an unambiguous environment. Connected by a common imaginative phase. For this reason, for some years we have created a series of events called 'Dine & Design' in which we analyze and create a plan and architectural section of the creations of our chefs. As a pastry chef, long time back and an Architect now, our Founder, Clara Voce, ideated a new way to design F&B. It's called 'DINE IN' Package. Means that our designer will come directly to your Existing Restaurant, for a time between 15 to 20 days, working for you during the day, and creating a bespoke concept just related with you and your restaurant.

LESS TECHNOLOGY MORE CONNECTION

We believe in connections. Nowadays everything can be done online, everything can be done remotely, but we know that the interaction between people is the key to create something unique. Chef and Architect are two professions extremely creative. Both of them have a vision, an aim, when it comes to customers. They both want to give the best experience, ambience, and memory to the client. This is why we believe that is a must, for the design of an F&B, to allow the connection between Designer and Chef.

We design...
around food!





RECIPE BY ARCHITECT CLARA VOCE

TRESIND One&Only

Trèsind, the multi-award winning & critically acclaimed flagship of Passion F&B, Dubai is the birthplace of 'innovative Indian cuisine', offering guests a progressive Indian fine-dining experience. Trèsind was introduced to diners in 2014 and since has been considered among the leading restaurants.

Instructions.

Complementing the elevation of space design, the dynamic, young team of chefs under the able guidance of the group's award-winning, Corporate Chef Himanshu

Saini, have skillfully crafted a new culinary experience that engages all the senses. Inspired by, and credited with reviving, the unique concept of gueridon service, the menu at Trèsind showcases traditional dishes from the sub-continent presented with a modernistic approach. Embracing various regional Indian culinary influences that have woven its way into the cuisine, Trèsind's menu is sophisticated, imaginative, highly visual and engaging, lending each dining experience as a unique culinary journey. Trèsind is present in Dubai, Kuwait and recently opened one in Mumbai, India.

TRESIND One & Only



TRESIND ONE&ONLY HOTEL

Setting the benchmark for innovative dining in Dubai, Trèsind is renowned for its progressive Indian cuisine. A blend of the French word Très, meaning “very”, and Ind, short for Indian, Trèsind is a celebration of bold Indian flavours and time-honoured techniques, presented through Chef Himanshu Saini’s modernist lens. Since launching in 2014, Trèsind has become one of Dubai’s most lauded restaurants, recognised in the inaugural Dubai Michelin Guide and MENA’s 50 Best Restaurants. Trèsind has taken over the space, previously occupied by Nina Restaurant at the luxury hotel, One and Only, Royal Mirage so expect to descend the grand staircase to get to the new restaurant.



METHOD
Dine In



PREPARATION TIME
30 Days



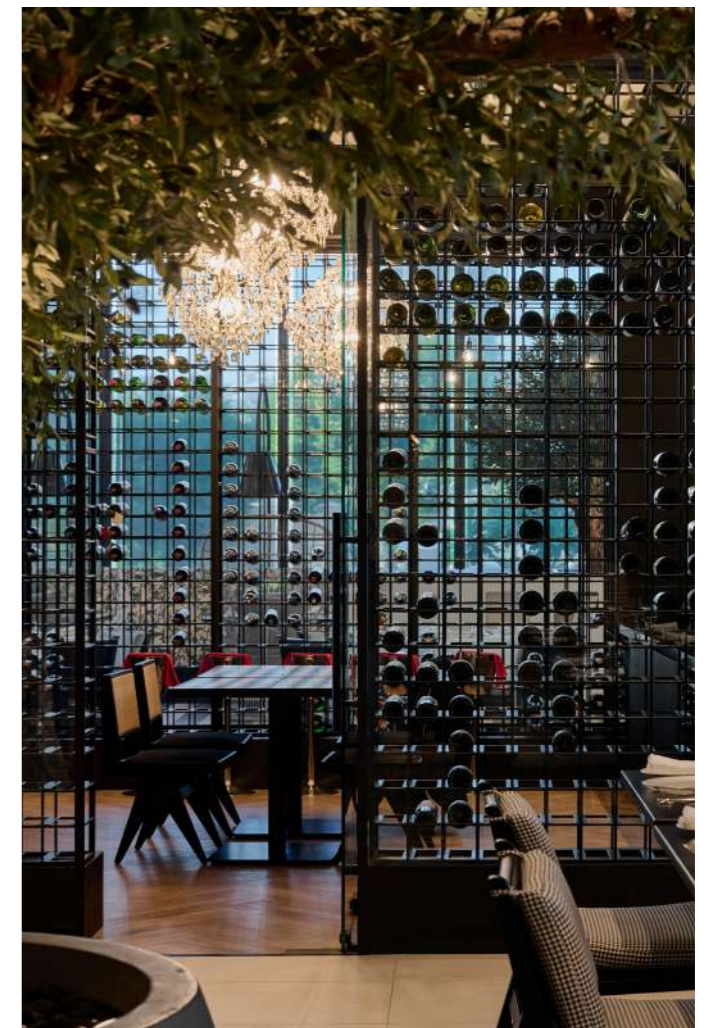
COOKING TIME
60 Days



SERVICE SIZE
1200 SQM



- 2 Tablespoons of Experience
- 5 Lt of Passion
- 1/2 Cup of Research
- 2 Tablespoons of Emphaty
- 4 Lt of Sensitivity
- 1/2 Cup of Communication
- Pinch of Problem Solving
- 1 cup Fresh Ideation
- 1/2 Cup Design Principles



BY ARCHITECT CLARA VOCE

CARNIVAL.



CARNIVAL DIFC

Catering to the myriad of cultures that flaunt the bustling corporate hub of DIFC, Carnival by Tresind is a celebration of Indian food, where Indian food comes of age to shed its erstwhile glamorous modern avatar and take leaps ahead to enter the post modern era. Dining at Carnival is a gastronomic fiesta that pushes the boundaries of fine dining to transcend into a nostalgic culinary experience which revokes childhood memories and takes you back to your days of yore.

It is filled with copper-coloured trees lit from beneath, casting shadows on the black ceiling above. The black-and-white chevron floor contrasts with the orange, turquoise, yellow and brown chairs that add pops of colour throughout the venue.

The space is chic and vibrant with a modern, urban feel – there is nothing traditional about this place.

Here are my 3 secrets to this amazing Restaurant.

Secrets One.

Our client didn't know much about what he wanted in this restaurant, except the name. Carnival. We usually imagine the carnival as a joyful party full of colors. In this case, we explored the feeling of being at a carnival party. The feeling of unsuspected, of surprise.

Secrets Two.

The customer is dragged into an unclear space, which recalls a labyrinth or a forest of copper trees. As in an upside down reality. The pillars are covered in mosaics and the floor is an intricate black and white design.

PACKAGE	Dine In
PREPARATION TIME	30 days
COOKING TIME	90 days
SERVICE SIZE	950 SQM



Ingredients.

- 4 tsp of Design
- 250g of Passion, cut into 3cm cubes
- 250g Communication, cut into small pieces
- 300g of Experience, cut into quarters
- 1 tsp of Innovation powder
- 1 tsp of Problem Solving powder
- 250g of Team Work
- 4 Proposals
- 75g of Imagination



BY ARCHITECT CLARA VOCE

JBR, DUBAI, UAE



RECIPE BY CLARA VOCE

BAHARIA.

- 2 Pints Passion
- 1 Pound Knowledge
- 1 Teaspoon Creativity
- 2 Tablespoons Emphaty
- 5 Pounds Cooperation
- 1/2 Cup Quality
- Pinch of Crazyiness
- 1 cup Fresh Artistic Skill
- 1/2 Cup Visualizing
- 1 Pound of Southern Vision
- 1/2 Cup of freshness

BAHARIA

Inspired by southern foods, this restaurant located in The Beach Dubai, is a fusion Southern Restaurant. The existing tables have been re-adapted to the theme, with tiles typical of southern Italy, around Naples. The space needed to embody a true Lebanese experience of alfresco dining amongst olive trees, travertine pavers, and linen sails. The restaurant had to showcase various elements and experiences from the burnished bronze bell at the bar to the lustrous seafood display and mouthwatering open kitchen grill.



DUBAI,
UNITED ARAB EMIRATES

Our Office, Your Kitchen.



WE START FROM YOUR KITCHEN

Being a chef is a very complicated and time consuming job. Continuous work during the day and a lot of tension during the service. We want to meet chefs, who often don't have time to leave their workplace for long hours.

This is why we offer various packages to help chefs in their work. Our 'DINE IN' package is made up of hours spent by our team in your kitchen. Throughout the day. This means an immediate response, an immediate visualization of the design and enormously shortens the realization times.

It can be defined as an 'on demand' job. Or a delivery. Working in the same place, for 8/9 hours a day we would have the possibility to analyze your work, to propose new ideas and to create together a new environment that fully satisfies your vision.

Having immediate feedback from you and your team, will allow us to be super fast and bring the best of our ideas forward. We used to spend lots of time analyzing your current 'office' (Restaurant) to check and see that everything that previously was not serving the purpose, now will be rectified in order to create what exactly it's in your mind.

INFO
INFO@1747STUDIO.COM

METHOD	Take Away	COOKING TIME	60 DAYS
PREPARATION TIME	30 days	SERVICE SIZE	300 SQM

SAPORI DI BICE

The Award Winning Sapori Restaurant, is an innovative casual chic family dining Italian restaurant that transports its guests to the origins of Italian family dining with its warm setting, cozy homey feeling. Sapori serves lunch and dinner seven days a week. Our menu offers an extensive choices of authentic Italian cuisine including our famous Italian Pizza, Pasta, Desserts and more. Sapori also offer online food delivery service across Sharjah.



SAPORI DI BICE.

- 100ml of Passion
- 250g Innovation
- 1 tsp TeamWork powder
- 150g grated Inspiration
- 2 Stressed Situations, beaten
- 250ml of Empathy
- 200g of Art
- 200g of Interior Design
- 140g of Positivity

Direction.

Step I

This restaurant that has its origins in an ancient Milanese family, where Nonna Bice was the real chef of the house, catapults the customer into a domestic dimension. It is as if we expected to see Nonna Bice arrive directly at our table to tell us about her recipes.

Step II

The design is very simple and minimalist with a large olive tree in the centre. To give the idea of freshness of the product, the whole kitchen has a view, starting from the rotisserie to the pizza oven.

Step III

In designing this space we worked closely with chef Marcello. His idea was a kitchen made at the moment, so everything had to echo the idea of freshness, which for us was reflected on white surfaces and Carrara marble, like our old worktops. There is also a big long counter, with a glass vetrine that exposes all the fresh food, like an Italian 'Alimentari' where we used to do food shopping when we were kids.



THE POINT, DUBAI, UAE



A CAPPELLA

A Cappella, is a celebration of life. Located in front of The Palm Fountains, Acappella offers a super casual, groovy and fun space where, as the name suggests, the bar & kitchen work in tandem, in a rhythmic fashion to create an exuberant & effervescent experience for guests. Located in front of The Palm Fountains, Acappella offers a super casual, groovy and fun space where, as the name suggests, the bar & kitchen work in tandem, in a rhythmic fashion to create an exuberant & effervescent experience for guests.

Step I

This restaurant has had many challenges since the beginning. Our chef, Malik, wished he had a bar that served as his kitchen. Space was very tight, so we opted for a U-shaped bar design. In order to guarantee the seating of as many customers as possible

Step II

The kitchen is fusion cuisine. Mostly based on tapas. Something quick and cooked last minute. For this reason, the totally open kitchen with only a small space for washing pots and plates, and a small storage area, had to be equipped in the best possible way so as to leave everything within reach of the chefs while they put on their show.

METHOD	Dine In	COOKING TIME	25 Days
PREPARATION TIME	15 Days	SERVICE SIZE	640SQM

- 100ml of Design
- 250g of Fun
- 1 tsp of Experience powder
- 150g grated TeamWork
- 2 Problems, beaten
- 250ml of Research
- 200g of Fresh Ideas
- 200g of Crazyiness
- 150g Inspiration

AUTHOR
CLARA VOCE

A CAPPELLA.

Our Way... ..our Packages...

PROCEDURE

GO TO OUR WEBSITE:

www.1747studio.com

GO TO RESERVATION

In our website go directly to the section : Reservation. Choose the date you would like us to be in your restaurant and for how long.

BOOKING

In the same way you book an hotel, a flight, a service, we will keep the slots you choose on our website.

OUR CONFIRMATION

We will get back to you in two working days.

YOUR DOCUMENTS

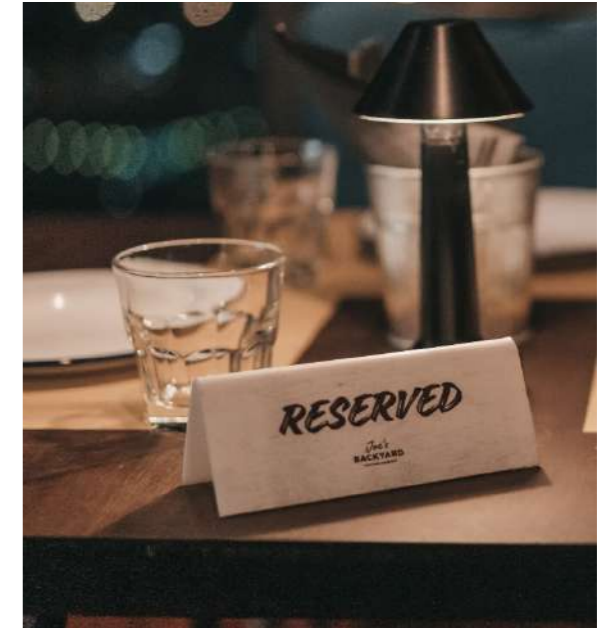
We will ask you to share with us a layour plan in order to calculate a draft of fees with a full proposal.

ZOOM CALL

We will set up immediately a call, in order to explain in details our process and to know each others and know better your requirements.

MEETING

We will be all set, then, to come to you and start our amazing adventure, designing together, your new F&B.



There are countless interior design companies focusing on F&B, surely in your city as well. Firm with years of experience and many valid ones. What 1747studio offers is a different method of designing your outlet, starting from an in-depth knowledge of your way of creating and working. It's a collaboration. A beautiful collaboration that unites two creative minds, to give life to something unique. Your ideas, and our ideas put together, and discussed on the spot. Processed on the spot. We are interested in learning from you, chefs. We are interested in putting ourselves in your shoes, trying to understand how to make your day easier, how to organize your spaces, and how to create atmospheres that try to enhance your creations. We want to know what your customers think, interview them, spend time with your operations manager, with your waiters. Designing a restaurant means knowing the problems from within and creating something unique that is based precisely on your expectations. They spend this time with you, it greatly decreases the project preparation time. And this is our strength. We don't work on large numbers, we are a boutique firm that takes on 1 or 2 projects at the same time. We don't want to rely on numbers, but on quality, giving our chefs and our work the time they deserve to stand out in the world of f&b.



Dine In Package.

SERVICES AND DELIVERABLES

- workshop and questionnaire to identify the design intent
- meeting with client & chefs
- concept design preliminary
- working directly from the restaurant
- story board/moodboard
- 2/3 space plan layout with definitions of functional zones
- layout plan (flooring layout/all finishes layout/furniture layout and selection of furniture/ rcp layout) + revisions to be agreed
- 3d views based on layout comments
- sketches of particular areas
- schematic main elevations
- material references (international brands)
- furniture selection (international/ local brands)
- joinery package
- 3d max views final design (numbers depending on the size of the outlet)





Take Away Package.

SERVICES AND DELIVERABLES

- workshop and questionnaire to identify the design intent (zoom calls)
- meeting with client & chefs
- concept design preliminary
- working directly from the restaurant daily
- story board/moodboard
- 2/3 space plan layout with definitions of functional zones
- layout plan (flooring layout/all finishes layout/furniture layout and selection of furniture/ rcp layout) + revisions to be agreed
- 3d views based on layout comments
- sketches of particular areas
- schematic main elevations
- material references (international brands)
- furniture selection (international/ local brands)
- joinery package
- 3d max views final design (numbers depending on the size of the outlet)
- full id package

NOTE: ZOOM CALLS AND FULL ON LINE SERVICE

