

Years of Experience

25

Education

B. Eng. Chemical Engineering University of Strathclyde, Glasgow, Scotland

Project Experience

With over 25 years of international foodservice experience delivering world-class hospitality projects, she has designed foodservice facilities in over 50 different countries.

Shikin leads a team that has an excellent understanding of diverse and ethnic cuisines, with a diverse scope of professional work that includes renowned hotels, corporations, and stadiums. We specialize in new-build projects, renovations, and repurposing of historical listed buildings.

Shikin Amain Turner Design Director

Shikin is an accomplished Foodservice Consultant covering over 25 years of experience in Food & Beverage consultancy and Kitchen & Laundry design worldwide. Specializing in the hospitality sector, Shikin has an excellent reputation in overall kitchen and laundry design, space planning, area programming, strategic adjacencies planning, development of Food & Beverage operational strategy and detailed in-restaurant open kitchen design, bars, and all F&B facilities. Having lived and worked in both Asia and Europe, Shikin has designed and managed projects in major capital cities and in over 30 different countries worldwide with exposure to major top-end global hotel companies and overall coordination with Hotel Operators, Interior Designers, Architects, MEP consultants in all areas of hospitality. Shikin's experience in kitchen design covers a variety of sectors, from full-service hotels, free-standing restaurants and bars, corporate offices, cruise liners, sports stadia among her extensive portfolios. Her scope ranged from new build projects to refurbishment and repurposing of historical listed buildings.

Select Projects

Disneyland Resorts (Multiple projects), Anaheim, CA

Luxury Wellness Resort, Rancho Mirage, CA

Hard Rock Hotel,

San Diego, CA & Malta*

Hilton Lagos, Nigeria*

Rancho Bernardo Inn, San Diego, CA

Marriott Hotels (Multiple Locations)

Rancho Bernardo, San Diego, CA

Four Seasons Hotel Lagos Nigeria

Landaa Giravaru Maldives*

Corinthia Hotel, Rome Italy*

Oberoi Hotel Jeddah, KSA*

Hyatt Capital Gate,

Abu Dhabi*

Park Hyatt Hotel, Saigon Vietnam*

Peninsula Hotel, London*

Regent Porto Montenegro Hotel,

Kotor Montenegro*

Raffles Old War Office, London*

Rosewood Holborn, London*

Six Senses Hotel, Bayswater London*

St Regis Hotel, Amman, Jordan*

The Ned Soho House, London*

W Hotel Prague, Czech Republic*

Shangri-La Hotel, Kowloon Hong Kong*

The Oriental Hotel, Bangkok

Thailand*

Westin Hotel, Kuala Lumpur Malaysia*

Dorchester Coworth House,

Buckinghamshire England*





Renovation

Service

Vision/ Programming/ Concept Design/Foodservice Design

Project Type

Hotel Resort

Project Cost

\$260M

Highlights

Sensei by Nobu, a collaboration between world-renowned Japanese chef Nobu Matsuhisa and Sensei co-founder Dr. David Agus, harnesses an evidence-led approach to nutrition. Crafted with fresh ingredients that stay true to how nature delivers them, each meal is designed to ignite the senses and provide optimal benefits. The ever-changing dining menu includes selections that incorporate Sensei's nutritional (Nourish) philosophy as well as traditional classic dishes by Nobu.

Luxury Wellness Resort

Palm Springs, CA

The 230-acre property has transformed a private Rancho Mirage estate – sought after by professional athletes, celebrities and dignitaries – into an intimate wellness retreat featuring peerless golf and tennis facilities, luxurious accommodations, lush spa gardens and Sensei by Nobu dining exclusively for resort guests.













Battersea Power Station

London

The iconic Grade II* listed Battersea Power Station, on the Southbank of River Thames, a legendary London landmark turned into a multi-purpose venue with unique event spaces.

The scope of work involved designing a central production kitchen, support pantries and bar for the event rooms ranging from a 60 to 1,000-seat ballroom.

Construction Type

Renovation

Service

Programming/ Concept
Design/Foodservice Design

Project Type

Function Halls

Project Cost

\$1.28B

Architect

WilkinsonEyre

Project Highlights:

Generator Hall

1,400 guests for drinks and canapés, or up to 1,000 seated.

Control Room A

Capacity for 250 guests for drinks' reception or 100 seated.

Control Room B

Private mezzanine floor and overlooking one of the two giant Turbine Halls, transformed into an all-day bar concept.

Alternator Hall

Smaller venue than the Generator Hall, it boasts views over Turbine Hall B. Capable of hosting up to 500 people standing, or 250 seated for dinner.

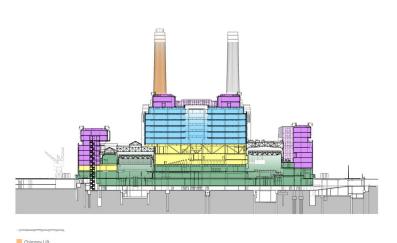
Gilbert Scott Terrace

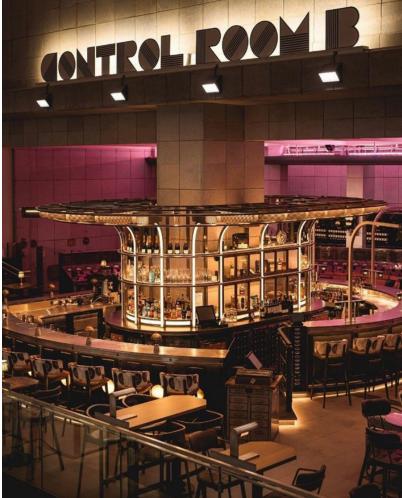
An al-fresco option for drinks and canapés, an exclusive 1,900 SF terrace event venue, holding up to 80 people.

Shikin Amain Turner Design Director











Renovation

Service

Vision/ Programming/ Concept Design/Foodservice Design

Project Type

Hotel

Project Cost

\$260M

Architect

EPR Architect

Operator

Soho House & Sydell Group

Highlights

One of the grand features of this project is the conversion of the old vault into a private lounge, tucked behind a 2-metre-wide 20-tonne door, a 1920s-style cocktail bar furnished with period furniture, with some 3,800 safety deposit boxes lined its walls.

The NED

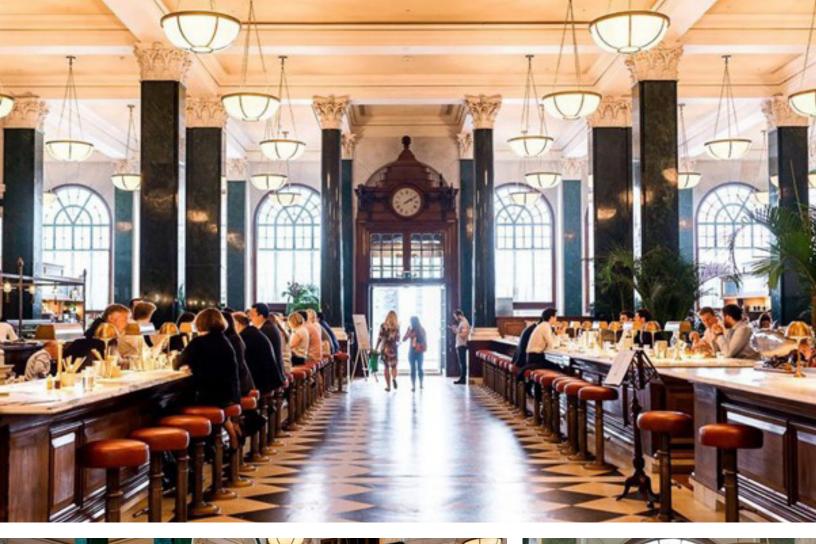
London, England

An iconic building in the City of London, the Grade 1 listed former Midland Bank Headquarters, converted into a luxury hotel, operated by Soho House. The NED comprises 252 luxury suites, 12 restaurants and bars, and 6 event spaces. The restaurants and bars are mainly located in the former grand historic banking hall, the vast 3,000 square meter hall on the ground floor, with three more open to members only, on the rooftop bar and terrace and private Basement members' club.

The work involved designing all the F&B outlets throughout the building and re-planning the overall BOH spaces and adjacencies including sizing the staff facilities, laundry & housekeeping, BOH support and offices, and all the F&B spaces. Most F&B outlets in the grand hall are open kitchens.

Shikin Amain Turner Design Director



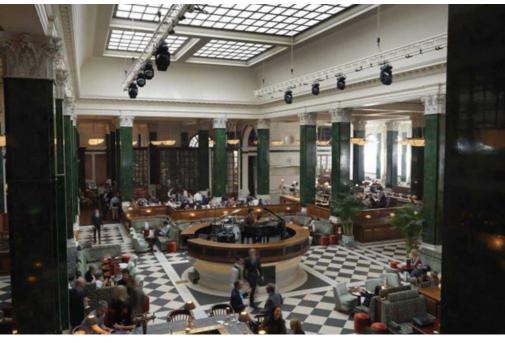






























Renovation

Service

Programming/ Concept
Design/Foodservice Design

Project Type

Hotel

Project Cost

\$100M

The Rosewood Hotel

Holborn London

Refurbishment of 1914 Edwardian grade II listed building into 262 Rooms & 44 Suites, luxury 5 stars hotel with Hong Kong based client, New World Hospitality. The bedrooms, suites and hotel public areas were designed by renowned New York Interior Designer Tony Chi and Associates, and the restaurant was designed by restaurant specialist Martin Brudnizki Studios, London. The work involves working with the hotel's food and beverage team to deliver kitchens and bars to support the Scarfes bar & restaurant, the Holborn dining room restaurant, the Mirror room grand salon as well as the Hotel's main kitchen.

Shikin Amain Turner Design Director















The Rosewood Hotel

Holborn London







Renovation

Service

Programming/ Concept
Design/Foodservice Design

Project Type

Hotel

Project Cost

\$100M

Architect

Foster + Partners

Six Senses Hotel and Spa

London

Six Senses London has taken over the former Art Deco department store, Whitley's and comprises 110 guest rooms and suites, a spa & wellness, a Member's club and 14 private residences. Highlights include 3,500 SF dedicated to fitness, a 65-ft indoor swimming pool, the Alchemy Bar and a relaxation room with vaulted ceilings, and 2 restaurants are both open kitchen concepts.

The ground floor features a cosy bar and lounge, and an all-day dining restaurant with an open kitchen and courtyard seating. On the second floor is a social and wellness club with a central bar and lounge, coworking spaces, a restaurant and wellness rooms.

Shikin Amain Turner Design Director







