

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. Construction Type 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.













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.

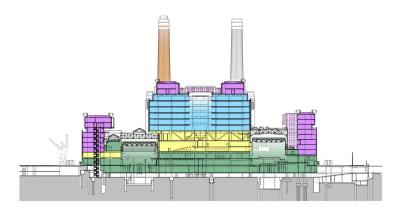
Shikin Amain Turner Design Director

Projects completed by current senior staff with the previous firm



Foodservice Design





Chimney Lift Residential Access Office Access Retail Access Leisure Access





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.



Foodservice Design

Construction Type 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.

Shikin Amain Turner Design Director

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Foodservice Design



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. Construction Type Renovation

Service Programming/ Concept Design/Foodservice Design

Project Type Hotel

Project Cost \$100M

Shikin Amain Turner Design Director

Projects completed by current senior staff with the previous firm















The Rosewood Hotel

Holborn London





Foodservice Design



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. Construction Type Renovation

Service Programming/ Concept Design/Foodservice Design

Project Type Hotel

Project Cost \$100M

Architect Foster + Partners

Shikin Amain Turner Design Director

Projects completed by current senior staff with the previous firm







