

CHI-Q by Jean-Georges

設計者」如恩設計研究室 / 郭錫恩 胡如珊

參與者」Laurent Tek, Jinlin Zheng, Goncalo Lopes, Brian Lo, Zhao Yun, Chen Xiao Wen, Christine Neri, Siwei Park, Evelyn Chiu

攝影者」Dirk Weiblen

空間性質」餐廳

坐落位置」中國上海

主要材料」橡木、楓木、炭黑松木、金屬鏽板、灰鏡鋼、卵石混凝土、油漆、吊燈

面積」133 坪

設計時間」2013 年 4 月至 2014 年 5 月

完成時間」2014 年 5 月

Designer」Neri&Hu Design and Research Office /

Lyndon Neri, Rossana Hu

Participants」Laurent Tek, Jinlin Zheng, Goncalo Lopes, Brian Lo, Zhao Yun, Chen Xiao Wen, Christine Neri, Siwei Park, Evelyn Chiu

Photographer」Dirk Weiblen

Category」Restaurant

Location」Shanghai, China

Materials」Textured Oak, Maple Wood Strips, Burnt Pine Wood, Rusted Iron Panel, Grey Tinted Mirror, Concrete with Pebbles, Paint, Pendant Lamp

Size」439m²

Design period」April 2013– May 2014

Construction period」May 2014

郭錫恩和胡如珊

郭錫恩和胡如珊共同創立了如恩設計研究室，一家立足於中國上海的多元化建築設計公司。2015 年，郭錫恩先生和胡如珊女士被巴黎家居裝飾博覽會評選為亞洲年度設計師，2014 年，被英國《牆紙雜誌》(Wallpaper*) 評選為年度設計師；2013 年，入選美國《室內設計》名人堂，以及中國《安邸》雜誌 2013 年度 100 位中國最具影響力的建築、設計精英。如恩設計研究室則榮獲 2011 年 INSIDE 設計節大獎，2010 年度英國建築評論雜誌《AR》新銳建築獎及美國建築實踐雜誌 2009 年度世界十大新銳建築設計事務所。除從事建築與室內設計之外，共同為包括荷蘭 Moooi、德國 Classicon、義大利 Lema、立足上海的 StellarWorks、西班牙 Gandia Blasco、BD Barcelona Design 以及 Meritalia 在內的歐洲多家品牌進行產品設計。

Lyndon Neri and Rossana Hu

Lyndon Neri and Rossana Hu are Founding Partners of Neri&Hu Design and Research Office, an inter-disciplinary international architectural design practice based in Shanghai, China. Neri&Hu are named Maison&Objet Asia Designers of The Year 2015 and Wallpaper* Designer of The Year 2014. In 2013, Lyndon Neri and Rossana Hu was inducted into U.S. Interior Design Hall of Fame and was selected as AD 100 top talents in architecture and interior design by Architectural Digest China. The practice was the 2011 INSIDE Festival Overall Winner, won AR Awards for Emerging Architecture 2010 by Architectural Review (UK) and was selected as one of the Design Vanguards in 2009 by Architectural Record (US). Aside from Architecture and Interiors, Neri&Hu is actively working on a number of industrial design products for various brands in Europe including Moooi, Lema, Classicon, Gandia Blasco, Stellar Works, Meritalia and BD Barcelona.

Lyndon Neri and Rossana Hu



1 reception
2 landscaped area
3 bar
4 main dining area
5 communal dining area
6 pantry
7 communal wash basins
8 female wc
9 male wc
10 kitchen

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CHI-Q 為外灘三號旗下的首家韓國餐廳。餐廳名中的“Chi”是泡菜的縮寫，而“Q”代表傳統韓食的燒烤烹飪，訴說其對韓國美食的熱愛與主張。由 Jean-Georges Vongerichten 及 Marja Vongerichten 作為合作夥伴與菜品設計，展現了對豐富多彩的共享式料理的大膽演繹，並交由如恩設計研究室精心打造用餐空間，將歷史悠久韓式飲食文化重新詮釋。設計師為了賦予餐廳「柳暗花明又一村」般內涵與空間感，特將 2004 年大樓改造時隱藏在這個建築中的中庭天井，運用於餐廳空間之中，三層樓高的

天井營造了一個抽象的景觀和室內空間，使賓客用餐的同時，即被包圍於外灘三號獨有的氛圍中。設計師先於餐廳接待處以縱向排列的炭黑松木，包覆金屬鏽板與卵石混凝土地坪，讓人聯想起傳統韓式房屋的隱秘門廳；跨過餐廳的木製大門進入主用餐場域前，賓客須先經過灰色調的長廊酒吧，沉著放鬆的氛圍，阻隔了外界紛擾，而後便進到了這融合現代設計與傳統意涵的用餐空間。

來到主用餐區，座位配置以半下沉式的訂製餐桌為主，巧以窗櫺語彙的松木格柵相隔相連，賦予空間適度隱密性的同時，視覺穿透仍使各空間緊密連結；天花板的木條鋪裝則帶動視線凝聚、穿透，隱約描繪出餐廳景物透視畫一般的前後景深。緊接著進入餐廳內部，挑高三層樓高的中庭天井盡在眼前，位於正下方的乃是一張共享式長餐桌，設計師以數十盞吊燈，自高空此起彼落地垂吊而下，構成了室內空間中獨有的無垠夜空，勾動賓客目光之餘，也打破了空間原有的制式框架。全域暖色調金屬天花板覆上棋盤式排列的松木條鋪裝，使得光影錯綜於場域之中，體現自然林景的輪廓；最後回歸於質樸的原木地坪，交織出耐人尋味的用餐氛圍。

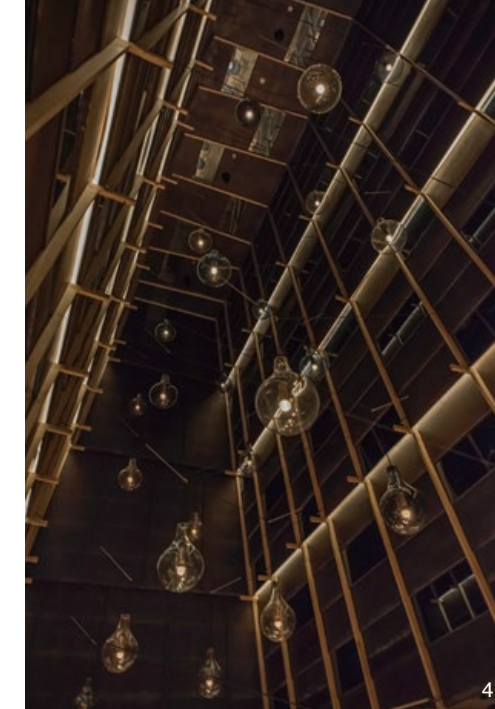
整體餐廳設計與場域規劃，突破了空間維度疆界，匠心獨具的裝點與材質的選擇，對比精緻料理工法與具有質樸況味的空間基底，可見現代設計元素與傳統意涵於其中相輔相成，令聞香而來的賓客，於此沉靜洗練的用餐空間享食之餘，得以重新勾勒出心中對於韓國飲食文化的彌新風貌。 編譯」劉子瑄

1. 餐廳接待處立面以炭黑松木條鋪裝與金屬鏽板打造，搭配卵石混凝土地坪，瀰漫傳統韓式房屋的隱秘氛圍。2. 餐廳平面圖。

1. Partitions in the reception area use charcoal wood slats as cladding and the floor is paved in pebbles in rustic manner 2. Plan



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3. 中庭天井下擺放共享式長桌用餐，高達三層樓的挑高設計帶給空間無限開闊感。4. 數十盞吊燈自三層樓高的天花板垂吊而下，光影交錯於金屬與木作之間，打破空間既有的視覺框架，構成室內獨有的夜空景致。

3. Central court and its high ceiling give a sense of endless extension 4. Pendant lights hanging down from 11 meters invite views to expand further upward

Situated within the prestigious Three on the Bund, Chi-Q is renowned chef Jean-Georges Vongerichten's newest addition to a growing collection of restaurants in Shanghai bearing his signature. It is the first one, worldwide, to serve an upscale menu dedicated to the culinary offerings of Korea, a country and culture that is much loved by the chef.

The design concept celebrates the beauty of the dramatic yet often neglected atrium at the heart of the restaurant, a feature of the momentous 2004 renovation of this historic building. Neri&Hu's design creates an abstracted landscape and interiors providing guests an architectural experience to complement the unique gastronomic experience. Clad in charcoal wood slats and concrete floors, the entrance of the restaurant is reminiscent of the discrete and private entrances found in traditional Korean houses. Upon crossing the threshold of a wooden gate, guests are lead naturally into the long bar along the window, where they may relax with a drink and enjoy an open view onto the raised garden with its massive stone block backdrop.



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5. 光影交錯在桁木縱橫的場域之中，結合樸實的原木地板，營造出自然林景的廓影。6. 天花板上的木條鋪裝帶動視線穿透，勾勒出餐廳景物的前後景深。
5. Intertwined light and shadow cast on the surface of the wood floor 6. Ceiling's solid and void surface allows visual movement to move in a rhythmic way

建材分析 Material Analysis

1. 木作運用：以橡木地坪、與楓木隔柵以及松木立面鋪裝等不同選材，勾勒出空間的自然基調。2. 灰鏡鋼與金屬鋪板鋪裝，以冷暖色調操作，豐富了空間的視覺層次。3. 將中庭天井融入餐廳主設計，高達 11 公尺的中庭天井為 2004 年大樓改造時的規畫之一，設計師利用此空間優勢，以數十盞吊燈垂吊而下，構成空間宛若無垠般的獨特內景。
1. Oak for flooring, maple for the wood mullions and pine for most parts of the partitions 2. Gray mirror and rustic metal panels were used to enrich the spatial texture 3. A central court joins with the dining space. Many small pendant lights hang in the 11 meter height courtyard to give the space a dominating view

溝通重點 Communication Note

CHI-Q 作為外灘三號的首家韓國餐廳，將歷史悠久、特色鮮明的韓國美食文化以現代設計元素重新詮釋。業主委託如恩設計研究室規畫用餐空間與餐廳形象，設計師融入 2004 年大樓改造時特設的中庭天井，替餐廳帶來不同的縱向視覺感受。參考韓式傳統房屋設計門面，並以金屬、木作交匯出餐廳的洗鍊風格，期冀賦予每位來客獨特的用餐體驗。
CHI-Q is the first Korean food restaurant in the Bund. The design represents colorful Korean food by using many new materials. Incorporating an existing central court as an extended dining space for the restaurant, CHI-Q impresses its customers by referencing traditional Korean house's many details and rich materials.



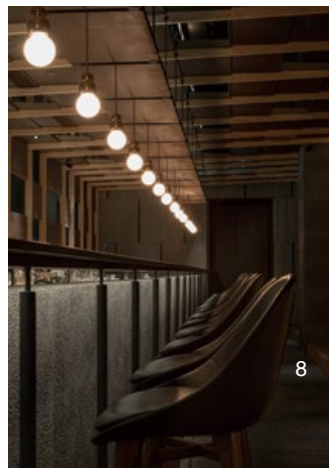
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Diners will experience their meal in half sunken seating banquettes leading up to the communal table situated under the large void of the atrium, re-establishing this architectural feature as the heart and climax of the spatial experience. With its unique composition of light, shadows and reflective patterns that evoke the canopy of a forest, the warm-toned metal ceiling is the defining feature that runs throughout the entire dining space. With a deep understanding of materiality, the striking atmosphere inside the main dining space recalls the richness of Korean cuisine—both space and food representing a balance between the delicate, the raw, and the vibrant. Text by Neri&Hu Design and Research Office.

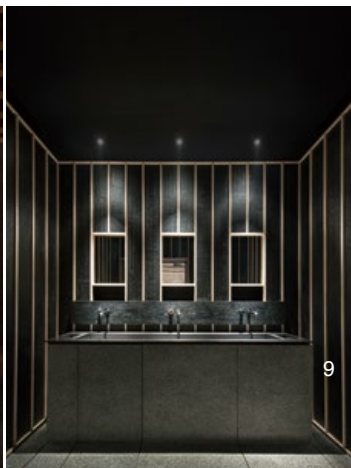


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7. 主用餐區以半下沉式訂製餐桌為主，格柵作為分區隔板，賦予適度隱密性。
 8. 長廊酒吧的吧檯以卵石混凝土打造，樸實溫潤的觸感，營造出沉穩大器的空間基底。
 9. 盥洗空間延續接待處設計，以平行排列的炭黑松木鋪裝配上金屬板，暗色基調中獨具現代設計感。
 10. 金屬鏤板與松木條相交於天花板上，搭配水泥牆面為基底，多樣材質排列堆疊，成就了空間豐富的視覺表情。



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