

The Feast

饗焰

設計者」好室設計 / 陳鴻文

攝影者」Hey!Cheese

空間性質」義式餐廳

坐落位置」台灣

主要材料」仿舊特殊漆、黑鐵、義大利窯變磚、碳化木、鐵鍊、灰磚

面積」139 坪

項目年份」2019

Designer」HAO Design / Ivan Chen

Photographer」Hey!Cheese

Category」Italian Restaurant

Location」Taiwan

Materials」Vintage specialized paint, black iron, Italian flambé-glazed bricks, carbonized wood, iron chains, grey bricks

Size」460m²

Project year」2019



道地的義式炭烤，鮮明色調與裝飾形塑了空間表情，粗獷卻不減細緻的質感風格，宛若真實走訪義大利般地令人著迷。



在高雄小有名氣的義式餐廳 Trattoria Venti 北上插旗於內湖的百貨商場內，並委由好室設計進行室內規劃。陳鴻文設計師認為最燦爛的饗宴須開啟五官，忠實感受柴火噼啪作響、酒食香氣氤氳澎湃的幸福感，因此本案的設計調性一改聚會場地的喧鬧繁雜，而是專注於延續古老的共通記憶，重新架構生火炊食的感官經驗，打造出一處極富義大利飲食文化底蘊的飲食環境。

以火為名的華麗演出

業主希望能讓消費者自行選擇喜愛的肉品，再交由主廚料理，如何讓客人親眼看見烹調過程遂成為餐廳的重點之一，對此，中央的火烤吧檯與出菜口玻璃窗則成為空間最重要的表演舞台。陳鴻文設計師解釋道，

空間調性以「火焰」進行發想，烘托炭烤主題，火烤吧檯以灰磚疊砌，搭配漸層紅色調的燈箱，外面再飾以象徵肉販謀生工具的鐵鍊、尖鉤等金屬裝飾，藉此譬況高溫燒燙的窯爐；為平衡烤檯帶來的強烈視覺感，整體風格粗獷休閒，色彩主要以橘紅、赤赭、茶褐為基調，演繹「火」這個主軸。設計團隊將基地區分為三塊，並依照空間屬性作不同的材質鋪陳，入門處的接待與大用餐區以質樸大地色系打底，地坪採用簡樸窯變磚，牆面大範圍塗抹仿土質藝術塗料，並由專業手繪師以特殊顏料描繪出龜裂剝落及苔蘚效果，喚醒陳舊的歷史感與自然生命力；由於餐廳在晚間時段亦提供餐酒館形式的服務，後方以包廂形態呈現，提供品酒小酌的場地，設計上延續前方基底，格狀古典天花搭配黑鐵立面，再綴以劇院式酒紅絨布，捎來雅緻氛圍；至於戶外則強調自然舒心的氣息，故以黑色藤編座椅為主要軟裝。

Ivan Chen



好室設計 / 陳鴻文
好室設計創立於2013年，提供住宅、商業、辦公空間規劃整合與工程管理，設計團隊期待生活應該是一種美學的表現、一種態度，希望可以將美好的生活體驗設計在空間中，讓人與空間多了對話與互動。好的空間不見得要豪華，在好室的設計中，你會看到空間與人有更好的互動方式。

HAO Design / Ivan Chen
HAO Design expect living to be in an aesthetic form which is also an attitude. We try to apply beautiful life experience to design and to optimize the interaction between users and spaces. A good space is not necessarily luxurious. Within our design, you can see the better life style and feel the warmth at the interiors. It is people that complete the whole story and experience the interiors-House. Hence, we oftentimes have interiors warm by keeping old objects and words.

1. 歐式圓拱造型門面與酒窖比鄰，並透過相同的材質特性帶出一致性。
2. 陳鴻文表示，基地具有高挑的優勢，他在入口處製作一盞巨型主燈，模擬烤肉烈焰與炙熱鐵網，強化主軸，實為空間亮點。

1. Arches promote a prominent impression of a European city. 2. To center the visual impression of the over-sized ceiling height the designer hung a large size lamp in the central position of the restaurant.



門面以歐式圓拱元素打造，並以通透的玻璃建材將入口與酒窖進行立面的串聯，從外部即可欣賞酒窖內的松木酒櫃，仿古紅磚兼具收儲酒與櫥窗展示的功能。陳鴻文表示，本案之所以大量點綴圓拱元素的理由在於，漫步於義大利街頭時，可以看到早期建築都有這些拱形元素，他希望能加強餐廳的異國復古情調；另外，有鑑於基地具備挑高優勢，入口區吊掛一具巨型主燈，其獨特的圓形烤盤與鐵架造型，以鐵鍊層層串連，企圖賦予賓客義大利傳統烤爐的形象，設計師提到，巨型主燈的概念源自於環狀鐵架吊掛肉品的畫面，他將此意象與燈飾做結合，並打上紅色光源，營造每圈鐵片被烤得十分炙熱的模樣，也能在地面映射出華麗的光影效果，是個非常引人注目的裝置藝術。

雖然空間塑造得較為休閒，但在燈光計劃與燈具選擇上企圖帶出細膩質感，玻璃餐桌燈內嵌黃銅燈罩，宛若烤網般，藉由燈具結構與燈光色溫，揣摩火苗神態；長形餐桌上方則垂掛三顆偌大的藤編燈罩，與室外藤編椅有著相互呼應的趣味。為因應晚上的餐酒時間，另設有調光系統，可依照所需情境彈性調整明暗層次，讓光影為空間注入生動韻律。在空間張力與食材彼此激盪下，視覺與味覺同時接受了「火」元素的洗禮，讓這場饗宴，有著無比滿足的體驗。採訪 陳映秦



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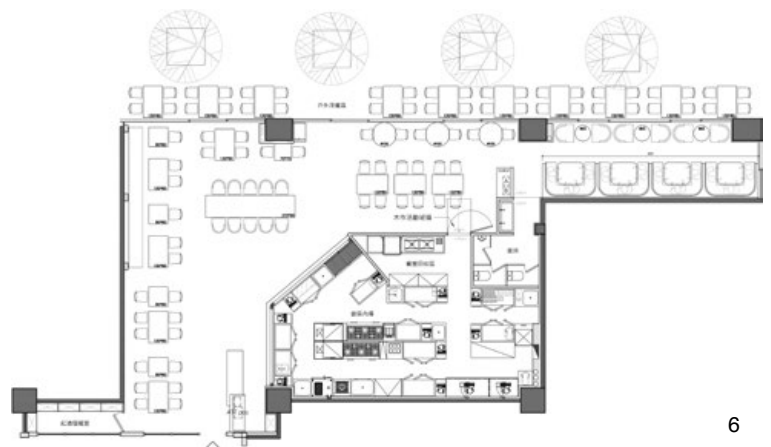
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3. 以炭烤的「火焰」為設計靈感，故餐廳內部由橘紅、赤赭、茶褐為基調，搭配上鐵架等要件，重現升火烤肉的意象。4. 中央火烤吧檯為本案最為重要的展演舞台，漸層紅色與鐵鍊尖鉤說明了機能，開放式設計則拉近主廚與食客的距離。5. 室外植栽藉由可完全開啓的落地窗進到室內，也讓明亮光線滿溢。6. 平面圖。

3. "Flame" is the main element in the design, and all color selections and objects feature a link to the physical flame. 4. Grille kitchen is the "theater" for food preparation. 5. Exterior is easily accessible by the large opening. 6. Plan.



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This design case of an Italian restaurant is to clear the bustles that are found of a gathering place, and focus on extending the shared memory from the old times and recreating the sensory experience of dining around the fire, thus rendering a dining destination immersed in Italian culture.

To make charcoal grill a distinguishable theme, things are set around the “fire” element, for which tangerine, reddish ochre and auburn underlie the color set that reproduces the glow of the flame. The materials are required to be simple and unadorned, e.g., the walls, floor and the counter bears the roughness and mottlement of the soil; table boards are made of dark carbonized wood, giving it a charring presentation that appears to have come from burning; and, through the structure of lamps and the color temperature of light, details of the flame will be observed.

The European arch is used as the facade of the restaurant. By looking through the glass, the pine wine cabinet and vintage red bricks are displayed to people. Wine storage space and shop window are then blended into one. Blessed with the high ceiling over the floor, a huge king light is suspended at the entrance, with unique round oven-trays and iron stands linked by iron chains tier upon tier, to resemble the traditional Italian oven. Also reflected from the floor is the magnificent light and shadow, a representation of key installation art. The simple soil-resembling cement bricks are used as the floor, with a large part of the walls painted with soil-resembling artistic materials, decorated with images of moss painted with special pigment, in an attempt to awaken a sense of nostalgia and natural vitality. Animal heads and Bohemian woven artifacts are hung on the wall, giving it an exotic touch in a foreign land and enlivening the atmosphere with its fancy color.

There is nothing even more eye-catching than the roast bar at the center of the venue. Stacks of grey bricks can be found in this area, coupled with metallic decorations including a tangerine light box and an iron chain and point hook that stand for the tools a butcher made a living with, to create the strong visual effect of a burning hot furnace. In order to balance between different conflicting materials, some of the columns are decorated with theater-style wine red velvet cloth to soften the atmosphere, and the delicately structured leather seats and lamps lay the base for extraordinary charm. The box area is decorated with a classical ceiling coupled a black iron facade to create an elegant corner.

There are vertical gardens and shade tree planting both inside and outside the restaurant, and the copper countertop that is deliberately lowered can also give a sense of bridged distance to customers. The large rattan shades and the outdoor black rattan chairs provide the comfort and relaxation characteristic of natural materials. The dimming system can flexibly make it day and night in the venue, allowing the light and shadow to be abundant in layers. This feast in the name of fire is provided by combining personalization, leisure and calmness together, stimulating the art of dining by space and ingredients, and making people experiencing the art of “fire” with eyes and by taste.

7. 設計師提到，牆面委由專業手繪師負責，營造國外舊牆龜裂、紅磚剝落的氛圍，也為空間增添樸實之感。8. 餐桌燈以玻璃燈罩與黃銅製成，形構出烤網與火苗的寓意；地坪的窯變磚則和壁面相映成趣。9. 壁面懸掛獸首或波西米亞風格手工編製物，提升異國情調，也讓空間更具變化。

7. Wall surface was painted by professional artists to simulated plants and cracks makes on pounded earth. 8. Table lamp in fine net style details to represent grill net. 9. Grotesque motif and Bohemia style rug provides a strong exotic impression.





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10. 包廂區維持與外部相同的設計調性，但在材料運用部分適度點綴紅絨布、皮革等細膩元素。11. 除販售炭烤料理外，亦提供品酒等服務，故後方區域以包廂型態呈現。12. 夜晚時分可透過調光系統控制燈源明暗，打造適切的情境。13. 設計師大量使用圓拱元素，擷取國外早期的建築語彙，加強空間的復古性。14. 好室設計團隊賦予餐廳既休閒又優雅的格調，讓視覺味覺都得到滿足。

10. VIP lounges with delicate details mix with the metal elements and red linen fabric. 11. Bar open at late night to provide alcohol drinks. 12. Light quality is an important feature for the restaurant. 13. Continuous arches are the common picture in a typical European old city. 14. HAO Design offers the restaurant the best visual cue to an authentic local identity.

建材分析 Material Analysis

1. 整體材質挑選上力求質樸，如在地坪、牆壁上表現出如土質般的粗曠，桌板使用深色碳化木，塑造彷彿經高溫燃燒過的炭化效果。2. 壁面的獸首裝飾與波希米亞手工編織工藝，突顯異國情調，又讓空間色彩更為鮮豔活潑。3. 精緻的皮革座椅和紅絨布有效軟化衆多鐵件金屬帶來的冰冷感。

1. Furnishing materials exhibit a rustic manner, such as the earthy color paint, carbonized wood and flambé-glazed bricks. 2. Monster motif decoration and Bohemia style rug augments the exotic impression. 3. Fine leather chair and red linen cloth give the restaurant a sense of intimacy and warmth.

溝通重點 Communication Note

1. 基地位在百貨公司內，如何在受限的工期內完成裝修，是設計團隊面臨的其中一個難題。2. 設計主軸以炭烤為主題，透過材料、色彩與軟件等面向，構築出極具畫面與層次的用餐環境。3. 室內與戶外座位區以可完全敞開的落地窗作為分界，不僅能引入植栽綠意，也讓空間更具使用彈性。

1. To meet the deadline of the contract was a big test for the design and construction team. 2. Design concept initiates a main theme from "fire", and the main space offers visual focus on the grille kitchen. 3. Exterior seating quarter is easily linked by continuous floor to ceiling windows.