

設計者」如恩設計研究室/胡如珊+郭錫恩  
空間性質」餐廳  
坐落位置」英國倫敦梅菲爾區  
主要建材」木頭、玻璃、磨砂玻璃、風化的磚頭  
攝影者」Pedro Pegenaute  
完成日期」2011年6月

Designer」 Neri & Hu Design and Research Office  
Category」 Restaurant  
Location」 Mayfair district of London, England  
Materials」 wood, glass, Aging bricks  
Photographer」 Pedro Pegenaute  
Construction」 June 2011

# POLLEN STREET SOCIAL, LONDON

Pollen Street Social餐廳坐落于倫敦名聲顯赫的梅菲爾（Mayfair）區，是名廚Jason Atherton的第一家獨立餐廳。Jason Atherton 曾擔任過Gordon Ramsay的米其林星級餐廳Maze的主廚。餐廳的設計來自於上海的多元化建築設計事務所，如恩設計研究室。Pollen Street Social 是該事務所在倫敦首個完成的設計案。

「社交」一詞指生命個體或群體間的相互作用，無論其本身是否意識到，或是這種互動屬於主動或是被動。——維基辭典

如恩設計研究室對這一餐廳的設計理念在於深入探討「社交」一詞的涵義，蘊含人們互動時所激發的多元活力。有如引導社交對話，利用空間設計媒介用餐客人的相互交流，也與食物烹調藝術及用餐體驗的連結。建築師將封閉的地下室以及地面上兩棟不相鄰的歷史建築物，由酒吧到主餐廳，或者由私人包廂到Atherton著名的甜點吧，串連出社交的互動空間與氛圍。餐廳中的其他空間，如具展示功能的廚房、服務區及備餐區的巧妙位置，與穿梭於其中的用餐客人互動，使得品嚐美食佳餚飲酒歡樂有如一場舞臺表演。

1.從Pollen街望向餐廳。2.餐廳立面。



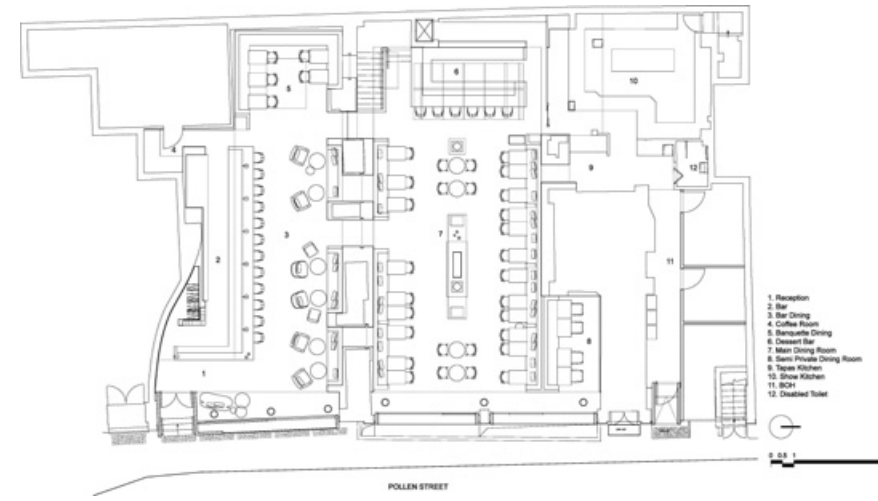
1. A view from the street corner to Pollen 2. Restaurant façade





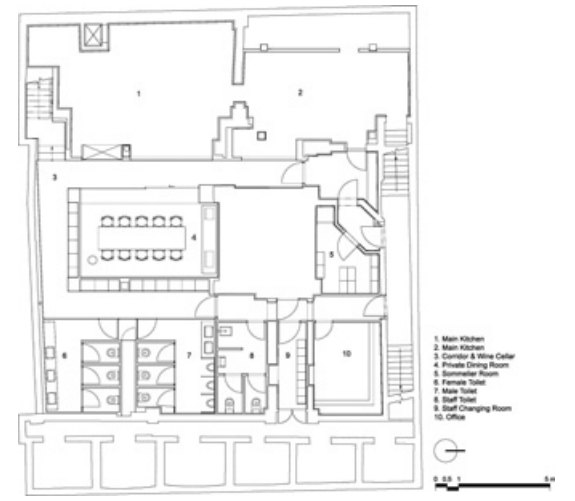


3. 躲在巷子裡的餐廳。4.8. 用餐區。5. 一樓平面圖。6. B1平面圖。7. 大片玻璃分隔的內外景觀。  
 3. A restaurant hidden inside a small alley 4.8. Dining space 5.6. Plan 7. Grand glass panel dividing inside and outside



- 1. Reception
- 2. Bar
- 3. Bar Dining
- 4. Coffee Point
- 5. Breakfast Dining
- 6. Dessert Bar
- 7. Main Dining Room
- 8. Semi Private Dining Room
- 9. Toilet
- 10. Store
- 11. Disabled Toilet

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- 1. Main Kitchen
- 2. Main Kitchen
- 3. Corridor & Wine Cellar
- 4. Private Dining Room
- 5. Storage Room
- 6. Female Toilet
- 7. Male Toilet
- 8. Staff Toilet
- 9. Staff Changing Room
- 10. Office

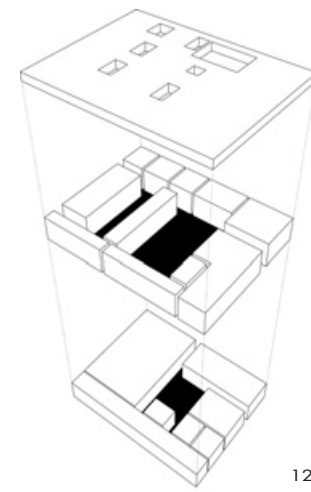
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猶如任何一場對話的開始，應恰如其分的先表現出應有的社交禮儀，如恩設計研究室對餐廳的外觀設計，展現出其對餐廳周遭歷史建築的尊重。以一系列漆黑的青銅金屬框架的植入，來取得與現有結構比例相協調的效果。重新定義了餐廳門檻輪廓，為餐廳刷上簡潔、摩登的一筆，在與原有牆面完美拼接的同時，又延續了這些具有歷史感外立面的存在感。在外立面上，鑲嵌玻璃清晰與磨砂的結合確保了視線的通透感和延續性，恰似引導著一場餐廳食客們和街上行人的視覺互動。

餐廳一樓營造溫馨的氛圍，就像到了主廚的家，輕鬆的感覺像與一位老朋友的聊天。以現代及抽象手法重新解構英國古典細節，如木質壁板牆面及賈斯特菲爾德式(Chesterfield)卡座或吧台重新設計的綠色玻璃“P”燈，如恩設計研究室保留了家的品味，但仍展現頂級餐廳的高雅。挑空天花設計引進大量的光線凸顯了特殊用餐區，而群集吊燈光彩奪目，更是與餐盤中美食競相吸引著客人的目光。

在飲酒和談天之際，客人不經意的眼光透過刻意安排開口，觀賞餐廳戲劇性活動。建築師有意讓食物準備的前場和後臺交叉演出，例如廚房上菜區緊鄰甜品吧後方，或備餐服務區位置在主餐廳正中心，不同空間的刻意交錯並列，於是產生了活潑的場景。好戲不斷上場，伊比利(Iberico)火腿切割，在盤中點綴醬汁，葡萄酒滲倒杯中，客人默默地偷窺著，但隨咬下第一口食物的瞬間，舞臺場景轉換成客人們上場了，開始下一幕慢旋律的演出。

如驚喜的巧遇，在地下層發現風化了的磚頭砌成的地板，與儲藏著乾肉和紅酒的精緻展示玻璃盒相並置。私人包廂內，一組酒櫃開啟形成了隔斷，在確保了私密性的同時也為私人社交活動提供了開闊的視覺空間。長廊旁廚房牆面上開口吸引目光的是，刻意框下勾勒精湛手藝廚師們的雙手。這個樓層的洗手間都是磨砂的玻璃外殼，有不同程度的透明度，允許朦朧的輪廓隱約可見，引發人們興奮和大膽的情緒。而作為一個劇終高潮，獨立的洗手間內厚實的木材，提供了一個暫時逃離喘不過氣的社交句點。

如恩設計研究室以純熟的技術，將建築的元素融入一種社交的用餐體驗，完全符合主廚Atherton的眼光，營造餐廳舒適且熟悉的氛圍，卻不時有意外的驚喜，不管客人與餐廳空間的對話如何演變，Pollen Street Social將會是倫敦一個熱門話題。

該餐廳的定製家具和配件均出自「如恩製作」，一個屬於如恩設計研究室旗下的產品品牌。資料提供 | 如恩設計研究室

9.11. 開放式的甜品吧區域可以觀賞廚師們忙碌情景。10. 用餐區。12. 表現圖。13. 開放式的廚房。14. 空間與空間的穿透趣味。  
9.11. Open style dessert bar where one can view into the kitchen 10. Dining space 12. A presentation drawing | 13. Open style kitchen and service space 14. Transparency creates the interest in the space

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Pollen Street Social, located in the prestigious Mayfair district of London, is the first independent restaurant by Jason Atherton, the Former Executive Chef at Gordon Ramsay's Michelin starred Maze. Shanghai-based architectural firm Neri&Hu are the designers for the restaurant and Pollen Street Social represents their first completed project in London.



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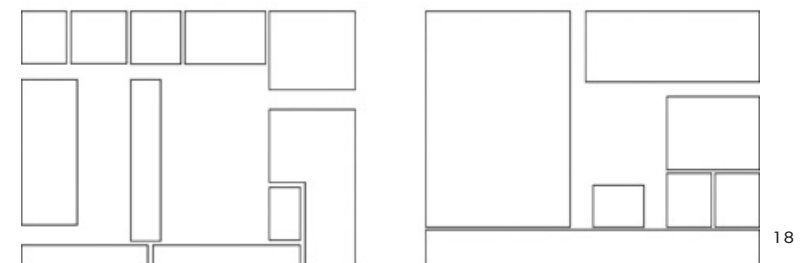
The term Social always refers to the interaction of organisms with other organisms and to their collective co-existence, irrespective of whether they are aware of it or not, and irrespective of whether the interaction is voluntary or involuntary. - Wiktionary

Neri & Hu's design concept for Pollen Street Social examines the notion of "social" as a reorganization of the dynamic energies of human interaction. Like navigating a conversation, the architectural spaces steer and negotiate the social relationships not only amongst guests, but also between diners and their food as it is prepared and served. Within the confined basement and ground floor spaces of two disjointed historic buildings, the architects have woven a series of these social spatial experiences, from the Bar to the Main Dining Room or Private Dining Room to Atherton's signature Dessert Bar. Placing those other functions such as the Show Kitchen, Service Station, and Back of House into strategic containers, the guests occupy the space in-between, a fluid zone celebrating the theatrics of eating, drinking, and socializing.

As with the start of any conversation, it is appropriate to begin with a gesture of courtesy, and Neri & Hu's design for the restaurant's façade is indeed a nod towards the historic structures surrounding the site. A series of blackened bronze metal frames act as a stitching strategy, redefining the restaurant's threshold with a modern touch while maintaining the proportions and details of the existing façade. Within these frames, a combination of transparent and translucent glass ensures visual continuity between diners and the life of the street beyond.

Within the restaurant's ground floor spaces the inviting atmosphere is reminiscent of entering the chef's own home, and feels as easy as falling into familiar dialogue with an old friend. Through contemporary and abstracted re-interpretations of Old English details—the continuous wood wainscot wrapping each space, the Chesterfield-inspired banquettes, or the green glass P-Lamps at the bar—Neri & Hu has crafted an ambiance that is at once casually domestic yet still retaining the elegance of fine dining. Dramatic ceiling openings above flood the spaces with light and mark special dining areas, while jeweled pendant lights scattered throughout captivate the eye as food delights the palate.

15.16. 空間的層次感—從用餐區到地下室。17.19. 從門檻進入酒廊。家具都是如恩設計創作。18. 表現圖。  
15.16. Spatial layering in the space between dining zone and basement 17.19. Furniture pieces, designed by NHDOR 18. A presentation drawing II



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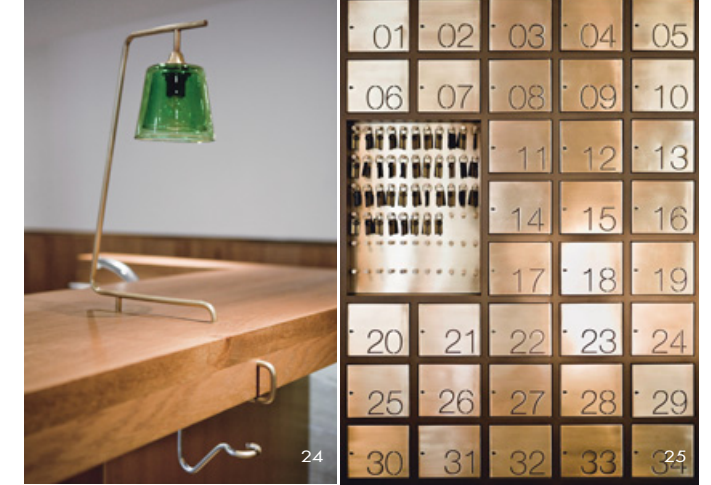




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20. 吧台區。21.24. 吧台與重新設計的綠色玻璃P燈。  
20. Bar area 21.24. Green color "P" lighting fixture

There is just the slightest pause in the flow of drinks and conversation as dining guests notice, through carefully carved apertures and aligned views, the stage that has been set in this theatrical dining experience. Through the architects' willful juxtaposition of the disparate realms of food preparation and food consumption, such as the Finishing Kitchen just behind the Dessert Bar or the Service Station placed front and center in the Main Dining Room, these various spaces come alive as contradictions abound. The actions before them—the carving of an Iberico ham, the dabbing of sauce upon a plate, the practiced swirl of decanting wine—are initially, silently performed for their voyeuristic gaze, but then, with the first bite, the tables are turned and it is the diner that is now practicing a slow and deliberate choreography.

Like a chance encounter, the basement level is a pleasant discovery with its distinctive material palette of weathered brick floors and glass display cases. The Private Dining Room features wine fridges enveloping its perimeter, providing an enclosed yet visually open environment for intimate gatherings. A slotted view across the corridor into the Working Kitchen deliberately frames the hands of the chefs and pays homage to their skillful mastery of fine cuisine. The restrooms on this level are contained within a frosted-glass enclosure with varying degrees of transparency, allowing glimpses of shadowy silhouettes and providing a moment of thrill and audacity. And as a final twist, the restrooms stalls themselves, clad solidly in wood, offer a chance to escape completely and disconnect entirely, should the anxieties of socializing overwhelm.

With their masterful manipulation of spatial elements and materiality, architects Neri & Hu have captured the vibrancy of a social dining atmosphere as envisioned by Chef Atherton—it flows with comfort and familiarity, while occasionally improvisational and unexpected, but which ever direction the conversation turns, Pollen Street Social is sure to be the talk of town.

The custom furniture and accessories pieces featured in the interiors are from neri&hu, a product brand spin-off from the architectural firm. Text by Neri & Hu Design and Research Office



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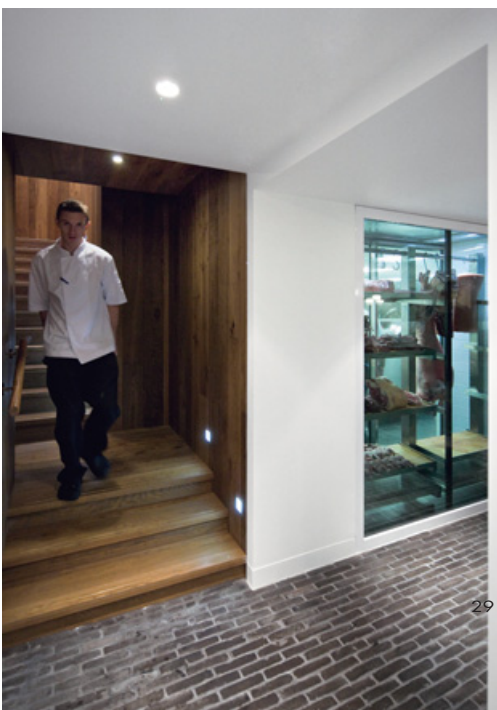
26.27.28. 在地下層可以發現風化了的磚頭砌成的地面，以及穿透的廚房。29. 儲藏著乾肉的地方。30.31. 洗手間內厚實的木材提供一個暫時逃離社交的句點。32. 木質壁板牆面和切斯特菲爾德式卡座。  
26.27.28. Aging bricks found in the basement are reused in the kitchen 29. Storage room for dry meat 30.31. Lavatory is a secluded personal paradise hidden behind a heavy wall 32. Wood panel partition and Chesterfield style chairs

### Jason Atherton

Jason Atherton 是英國名廚，曾在戈登·拉姆齊集團(Gordon Ramsay)旗下的米其林一星餐廳Maze擔任行政總廚六年之久，在Jason Atherton的經營管理之下，倫敦的Maze旗艦店發展成世界一流的餐廳品牌，並獲無數殊榮，其中包括米其林一星和AA玫瑰花(Rosette)星級獎項，在Maze 的六年期間，Atherton躋身於英國最具聲望的名廚行列並獲國際餐飲界的好評。2010年，他告別了戈登·拉姆齊集團，開始踏上了創立第一家獨立餐廳之路。Pollen Street Social 是Jason Atherton的首間獨立餐廳，正如其名，餐廳位於倫敦漢諾威廣場附近一條名叫Pollen的街道上。Pollen Street Social正代表了一種新穎而不拘形式的Atherton餐廳概念。

Jason Atherton is an English chef, who was the Executive Chef at Gordon Ramsay's Michelin starred Maze in London for six years. Under Atherton's reigns, Maze grew into an international brand and won numerous awards including a Michelin star and 4 AA Rosettes. During his six years at Maze, Atherton catapulted into the UK celebrity chef scene and earned himself international recognition. In 2010, Atherton parted ways to Gordon Ramsay to embark on his own venture, Pollen Street Social.

Pollen Street Social is the first independent restaurant from Jason Atherton. As the name suggests, Pollen Street Social is located on Pollen Street, close to Hanover Square, London. The restaurant represents a new, more informal restaurant style for Atherton, where his much acclaimed cuisine will be served in a stylish and unstuffy environment.



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