

# Capo Restaurant, Rockbund, Shanghai

## 上海CAPO餐廳

建築&設計師 | 如恩設計研究室  
坐落位置 | 上海北京東路77號益丰外灘源5樓  
空間性質 | 餐廳  
攝影 | Pedro Pegenaute, 沈忠海  
面積 | 600平方公尺  
設計時間 | 2012.01-09  
完成時間 | 2012.09

Architect & Interior Designer | Neri&Hu Design and Research Office  
Site Address | 5/F Yifeng Galleria, 77 Beijing East Road, Shanghai  
Project Type | Hospitality - Restaurant  
Photographer | Pedro Pegenaute, Shen Zhonghai  
Gross square footage | 600sqm  
Completion Date | September 2012  
Design Period | January 2012- September 2012

### 郭錫恩與胡如珊

郭錫恩先生和胡如珊女士共同創立了如恩設計研究室 (NERI&HU)，一家立足於中國上海的多元化建築設計公司，如恩設計研究室榮獲美國建築實踐雜誌2009年度世界十大新銳建築設計事務所，2010年度英國建築評論雜誌AR新銳建築獎及2011年INSIDE設計節大獎。2013年，郭錫恩先生和胡如珊女士入選美國《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。2014年，郭錫恩先生和胡如珊女士被英國牆紙雜誌 (Wallpaper\*) 評選為年度設計師。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 Stellar Works、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. The practice was selected as one of the Design Vanguards in 2009 by Architectural Record (US), won AR Awards for Emerging Architecture 2010 by Architectural Review (UK), and was the 2011 INSIDE Festival Overall Winner. In 2013, Mr. Neri was inducted into U.S. Interior Design Hall of Fame with partner Rossana Hu and was selected as AD 100 top talents in architecture and interior design by Architectural Digest China. In 2014, UK Wallpaper\* announced Mr. Neri and his partner Rossana Hu as 2014 Designer of The Year. Aside from Architecture and Interiors, together with his partner Ms. Rossana Hu, Mr. Neri 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 Design.

### Lyndon Neri and Rossana Hu



古羅馬長型會堂(Basilica)在建築史上常被簡略的一筆帶過，或成為旅遊行程中的一個景點，然而，如恩設計研究室 (Neri&Hu)將古會堂的設計概念重現在當代的義大利餐廳中。

古羅馬時代，大會堂是所有公民活動的核心，是集教堂、法院、劇場、藝廊、餐廳功能於一身的公共場所，更是一個能「看人與被看(to see and be seen) 註1的場域。Neri&Hu在這座位於上海外灘，自1911年就落成的歷史建築頂樓，打造出一個地窖般的空間，試圖透過設計，在CAPO餐廳裡注入古會堂的靈魂。

捨棄通透寬闊的空間結構，Neri&Hu刻意將餐廳明確劃分出一系列尺度各異的空間，各自擁有獨特的個性，再經由材料及空間的安排，突顯特徵，使空間仍擁有一致性。

整個餐廳的軸心，是一個既長且直的用餐空間，由修長的木頭圓柱像脊樑般撐起，留下左右兩側相互平行的通道。生鮮吧台(Crudo Bar)和披薩烤爐如同書架上的書擋，位於空間兩端，在圓柱與圓柱間，特別訂製的桌椅排列得像是教堂裡的靠背長椅，將整個長型用餐空間區隔出數個段落。

木料和青銅為帶點鄉村氣息的灰泥磚空間妝點出溫暖及高雅的氣質，而人工吹製的玻璃燈及椅子上的皮革細節，讓人聯想到手工藝品，並感覺親近。特別鑄模生產的浮雕天花板，有如歐洲的傳統天花板壁畫，為空間增添輕盈感，也能吸引顧客的視線。

在主要用餐空間兩側的列柱之後，有著一系列如同教堂般的小空間從主空間分支出去，包括櫃檯、紅酒室、雪茄室、廚房、戶外露台、包廂等，當顧客的腳步通過幽暗且厚重的門廊，便會發現這些空間的牆上，還重新詮釋了經典的文藝復興時期畫作。

從卡拉瓦喬到提香，明暗對比強烈的筆觸和顧客所感受到的空間經驗產生共鳴，例如從一個只有灰泥磚搭起的狹窄通道，走進挑高的穹頂空間，圍著一道塗佈著白色灰泥的壁龕，讓空間顯得沉穩卻不閉鎖。能夠與如此戲劇性的空間旅程相互較勁的，只有廚師們公開展示給顧客的精湛料理過程，顧客們能透過一個個不同尺寸的開窗觀看裡面的一舉一動。

這是一個讓人著迷的空間，像是擁有「完美的一口(perfect bite)」的食物，讓人回味無窮，並為了那熟悉和令人雀躍的味道，必定會再次造訪。編譯 | Ara 圖片提供 | 如恩設計研究室(Neri&Hu)

註1：意為一個場域中能同時看見他人的表現，也能透過自身表現獲得他人注目。

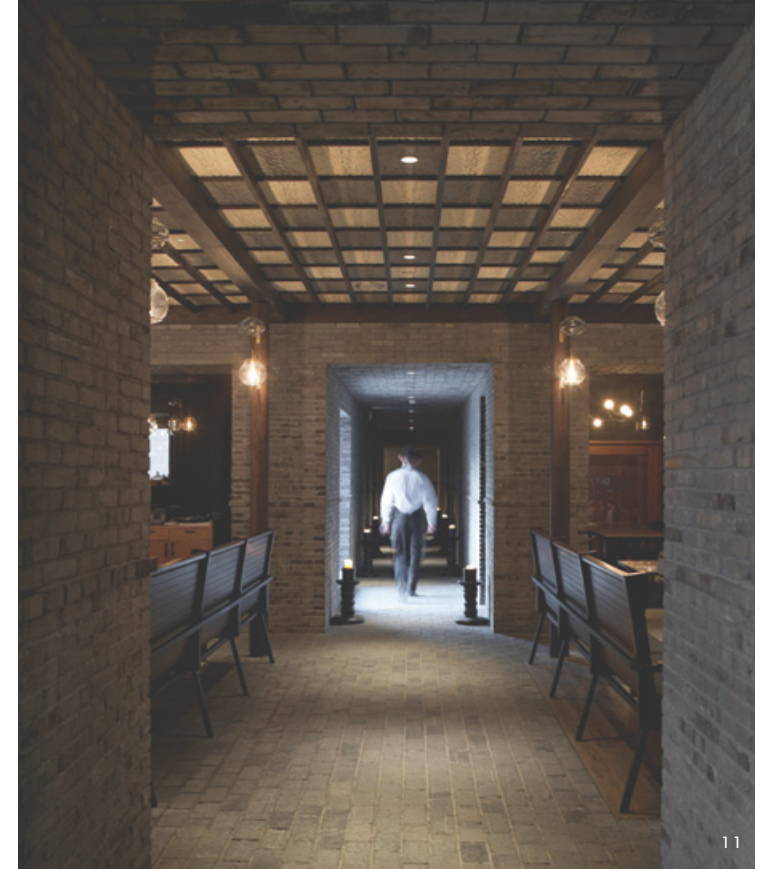
1. 顧客接待櫃檯。以色彩經過特別處理的名畫「最後的晚餐」，為特別的餐廳空間體驗揭開序幕。©沈忠海  
1. Reception table and a re-interpreted "Last Supper" provide a strong visual focus ©Shen Zhonghai



2.圓柱兩側為通道及多種餐飲空間。©沈忠海 3.吧台區。©Pedro Pegenaute 4.料理過程的展示窗口。©Pedro Pegenaute 5.仿古羅馬長型會堂的主要用餐空間。©沈忠海 6.二樓剖面圖。7.一樓剖面圖。  
 2.Aisles and dining space ©Shen Zhonghai 3. Bar area ©Pedro Pegenaute 4. Display window for food ©Pedro Pegenaute 5. Service desk ©Shen Zhonghai 6. Section, the second floor 7. Section, the first floor



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8. 藏身其中的服務臺。©沈忠海 9. 特別訂製的桌椅排列得如同教堂裡的靠背長椅。©Pedro Pegenaute 10. 顧客接待櫃檯。以色彩經過特別處理的名畫「最後的晚餐」，為特別的餐廳空間體驗揭開序幕。©沈忠海 11. 通往其它空間的門廊。©Pedro Pegenaute

8.The design plan of the dining hall comes from a Roman civil hall ©Shen Zhonghai 9. Custom made chairs and tables similar to those in a church ©Pedro Pegenaute 10.Reception table and a re-interpreted "Last Supper" provide a strong visual focus ©Shen Zhonghai 11. A porch leading towards the main space ©Pedro Pegenaute



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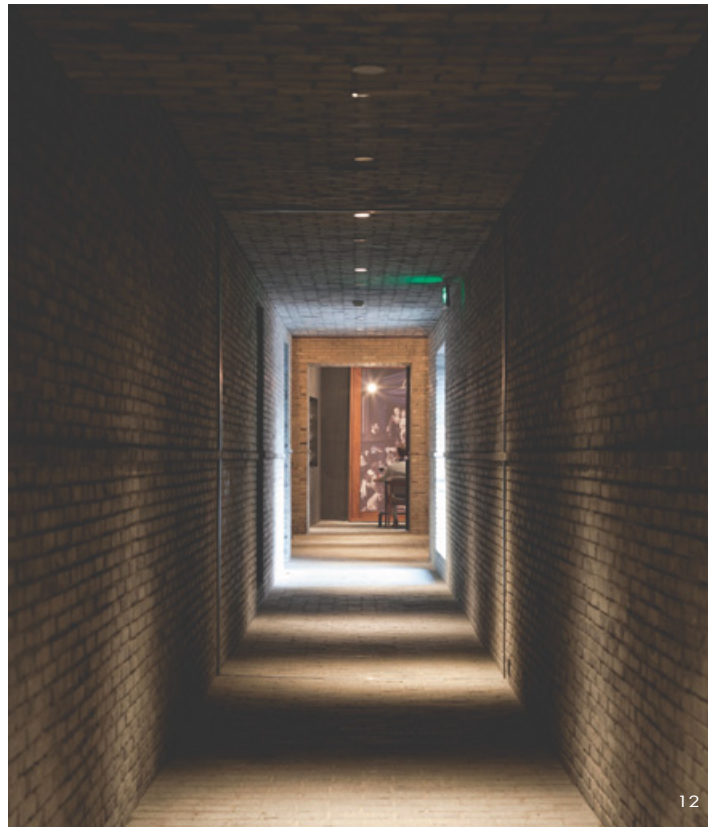
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The Basilica, an architectural typology of a bygone era that is all too often reduced to a page in the history book or a stop on the tourist route, is revisited as a design concept for a modern Italian restaurant by Neri&Hu. Traditionally at the heart of civic activity, the Basilica was once a bustling public space—a church, a courthouse, a stage, a gallery, and a dining hall all at once—a place to see and be seen. Neri&Hu's design intent for Capo was to embody the spirit of the Basilica within this cavernous space carved out of the attic of a 1911 building located on the historic Bund of Shanghai. Rather than default to an open plan configuration, Neri&Hu makes the conscious decision to carve up the restaurant into a series of distinct rooms at various scales, each with a unique character, and as such, capturing spaces as vignettes, whilst still embodying a consistent vision through materiality and spatial sequencing.

The central spine of the restaurant is a long and linear Main Dining Hall framed by rows of slender wood columns, with side aisles that run parallel on both sides for circulation. With the Crudo Bar and Pizza Oven as bookends to the space, the custom designed tables and chairs are rigorously aligned in a pew-like formation along the length in between. Wood and bronze accents bring hints of warmth and refinement to the rusticated gray brick backdrop, while hand-blown glass lights and leather strap details on the chairs suggest craft and intimacy. Above head, relief molded plaster ceiling tiles, evoking traditional ceiling frescos, brighten the space and guide the eye upwards.

Through the colonnade on either side of the main hall, a series of smaller chapel-like spaces branch off, containing the Reception, Wine and Cigar Lounge, Kitchen, Outdoor Deck and Private Dining Rooms. Passing through dark and heavy thresholds, one discovers these unique rooms, each featuring original reinterpretations of classic Renaissance paintings on the walls, from Caravaggio to Titian. The chiaroscuro of the painted brushstroke finds resonance in the contrast of spatial experiences, from a narrow hallway clad only in brick to a high domed niche smoothed with white plaster. The drama of the spatial journey is rivaled only by the spectacle of the chefs preparing the food itself, as glimpsed through various framed views of the Show Kitchen. It is a space that is meant to be consumed, like the perfect bite of food that brings you back to that which is at once familiar and exhilarating. Text by with Neri&Hu Design and Research Office

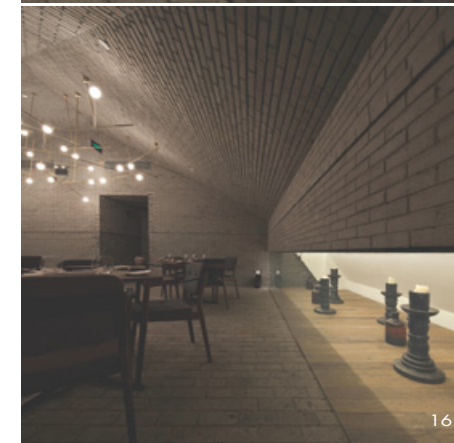
12. 通往其它空間的門廊。©Pedro Pegenaute 13. 空間底部為文藝復興時期的經典再詮釋。©沈忠海  
 12. A porch leading towards the main space ©Pedro Pegenaute 13. A visual impression harkening back to the time of the Renaissance ©Shen Zhonghai



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14.15.16.17.挑高穹頂用餐空間。屋頂底部的白色壁龕空間平衡了整體的輕重。14.15. ©沈忠海。16.17. ©Pedro Pegenaute 18.家具配置圖。  
14.15.16.17. Dining hall under a vaulted roof 14.15. ©Shen Zhonghai · 16.17. ©Pedro Pegenaute 18. Furniture layout

