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**HBA DUBAI COMPOSES A BOULEVARD OF DELIGHTS AT KEMPINSKI MUSCAT
*“The Kitchen” Restaurant Takes Guests on A Culinary Journey of the Senses***

**DUBAI (July 4, 2018) –** Located within the opulent and ethereal Kempinski Muscat is The Kitchen, an all-day-dining restaurant designed by HBA Dubai. Offering a wide-range of dining options not bound to the culinary world, the contemporary restaurant’s design is derived from the core roots set in Oman, a faceted interpretation of the regional landscapes, textures and palette.

The Kitchen’s concept is composed around choice for one’s one path – from sitting indoors or under the open sky, to the heart of the kitchen and consuming foods from around the world and then learning how to create them.

The guest experience starts by leading diners down a deconstructed path that gently guides them to explore culinary delights. Through this faceted path, the guests will discover the various staging counters angular in form and topped with a travertine effect composite. Cozy seating groups are playfully placed throughout and divided by tall, bronzed screens leading to outdoor seating areas.

“We set out to design space that would evoke ‘a boulevard of delights’ rather than simply a restaurant,” said HBA Dubai Partner David T’Kint. “Spatial planning was an integral part of the process as we aimed to create a journey of discovery for the senses amongst the culinary offerings. This careful framework paired a complex layering of materials make for an experience for all the senses and turn the dining room in to a kitchen experience.”

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| Working around a demanding serving schedule, HBA designers had to create an area that could provide a buffet during breakfast and a-la-cart service for lunch and dinner for 250 seats. The space had to provide a direct link to the cafe with ease of separation, while allowing for breakfast spillover and dining outlets for the rest of the day. The buffet units were designed to be flexible and adaptable – during non-breakfast hours they are used as display or dining tables; the Italian section of the space can be transformed into the “Chef’s Kitchen” that offers counter seating and cooking classes. Beyond the lively Eastern/ Asian stations, also central to “the path,” HBA created a semi-private dining zone enclosed with metal sheer drapes. As one continues down the path, they’re led through tall bronzed pivoting screens onto the Café, the spill-over during breakfast, that later transforms into a moody space.  |   |

Throughout the restaurant and café a mix of seating styles are found for the diner to choose from: stools, dining chairs and banquette seating feature rich textures and tones rather than contrast, adding a complimentary visual layer to the concept of exploration and discovery. An earthy blend of Omani hues, delineated marble floors and walls, honed and polished textures juxtaposed with a strong presence of deep warm metals all create a strong sense experience unlike any other.