



WARM CLASSY DINING ENVIRONMENT

THIS NORTHERN INDIAN FINE DINING RESTAURANT HAS A WARM CLASSY AMBIENCE THAT IS FRIENDLY AND ATTRACTIVE TO DINE WITHIN

Tandoor Grill, which has been established in Ipoh for several years, is located within Berjaya Central Park at the intersection of Jalan Ampang and Jalan Sultan Ismail within Kuala Lumpur's Golden Triangle. It is an exclusive fine dining restaurant that specialises in authentic Northern Indian cuisine, serving notable dishes such as Tandoor Ki Thaal, Sizzling Tandoori Chicken, and Sizzling Mutton Chuka. The restaurant prepares its biryani with the use of the authentic "dum" method. Therefore, it isn't surprising that its tagline "classic with a modern twist" is appropriate, as Tandoor Grill stays true to its heritage while staying relevant to modern times.

The restaurant has an open concept design that connects the lobby, bar, restaurant, and private dining areas together. Horizontal lines are prevalent throughout structures such as tables and chairs, leaving a sense of comfort throughout the restaurant. The function of space within the restaurant is straightforward, as the purpose of each area is clearly defined. Warm colours and lighting leave a sense of comfort, spontaneity, and welcome. The orange colour is prevalent throughout the restaurant, creating a sense of energy, order, and equality, which results in an inviting ambience with good food at a friendly price.

The spacious lobby has good utilisation of lines that lead to an attractive wall feature that shows a large herd of elephants in a forest. Rectangular shapes on the lobby and bar's floors, walls, and ceilings leave a sense of order and symmetry. The passageways are spacious and wide, making it easy for patrons to move freely within the restaurant. Spherical pendant lights enhance the warmth and beauty of the bar lounges, making this space comfortable to socialise within.



Designer Name LEE & DESIGN TEAM
 Designation DESIGNERS
 Project Location BERJAYA CENTRAL PARK, KUALA LUMPUR
 Project Type FINE DINING RESTAURANT
 Site Area (sq ft) 8,000
 Completion Date MAY 2019



Enhanced by warm lighting, the combination of deep burgundy and orange, which is prevalent throughout the furnishings, fittings, and Indian steel copper chafing dishes, signifies wealth, status, and energy, which results in a dramatic unforgettable dining experience. Vertical mirror fittings on the walls enhance the sense of spaciousness within the expansive dining space. Like the polished copper elements within the area, terra-cotta curtains bring forth a sense of warmth and make a brilliant natural combination with white fabrics and textures evident among the table cloths and dishes.



Fixed vertical wall dividers separate the private dining area, giving diners some privacy while allowing partially obstructed views into the main dining area. By adopting the same colour schemes of the main dining area, the private dining area retains the sense of wealth, status, energy, and warmth that is prevalent throughout the main dining area, while having the added benefit of some privacy. When various design elements converge, the result is a warm classy dining experience that is unforgettable. ■

