

THESIS REPORT  
ON  
**THE ART OF FLAVOR: BLENDING AESTHETICS  
AND FUNCTIONALITY IN DINING SPACE.**  
**LUCKNOW ,UTTAR PRADESH**  
A THESIS SUBMITTED PARTIAL FULLFILLMENT OF  
THE  
REQUIREMENT FOR THE DEGREE OF:  
**BACHELOR OF INTERIOR DESIGN**  
**BY**  
(SUNNY SINGH YADAV)  
(ROLL NO. 1210107022)

THESIS GUIDE  
**(AR.KUNWAR GHANSHYAM YADAV)**  
SESSION 2024-25



TO THE  
**SCHOOL OF ARCHITECTURE AND PLANNING  
BABU BANARSI DAS UNIVERSITY  
LUCKNOW.**

**SCHOOL OF ARCHITECTURE & PLANNING  
BABU BANARASI DAS UNIVERSITY, LUCKNOW (U.P.).**

**CERTIFICATE**

I hereby recommend that the thesis entitled **THE ART OF FALVOR  
BLENDING AESTHETICS AND FUNCTIONALITY IN DINING SAPCE  
LUCKNOW UTTAR PRADESH** “under the supervision, is the bonafide  
work of the students and can be accepted as partial fulfillment of the  
requirement for the degree of Bachelor’s degree in Architecture, School of  
Architecture & Planning, BBDU, Lucknow.

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Prof. Sangeeta Sharma  
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Recommendation    Accepted  
Not Accepted

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External Examiner

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External Examiner

**BABU BANARASI DAS UNIVERSITY, LUCKNOW  
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**Certificate of thesis submission for evaluation**

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4. Degree for which the thesis is submitted : BACHELOR OF INTERIOR DESIGN
5. Faculty of University to which the thesis is submitted: Yes / No
6. Thesis preparation guide was referred to for preparing the thesis. Yes / No
7. Specification regarding thesis format have been closely followed. Yes / No
8. The content of the thesis have been organized based on the guidelines. Yes / No
9. The thesis has been prepared without resorting to plagiarism Yes / No
10. All the sources used have been cited appropriately Yes / No
11. The thesis has not been submitted elsewhere for a degree. Yes / No
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Name:

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Name: SUNNY SINGH YADAV

Roll No.:1210107022

## ACKNOWLEDGEMENT

I acknowledge my sincere to my guide **AR.KUNWAR GHANSHYAM YADAV** who guided me through active participation and discussions and gave his kind cooperation throughout the process. My sincere thanks to our Thesis coordinator **AR VERSHA VERMA** , for her cooperation and understanding at every stage of the study, which gave my study a new direction and make it more meaningful. I am thankful to our **Dean, Prof. Sumit Wadhera** , for his cooperation and invaluable support. I am also thankful to the persons concerned to my studies for their cooperation and devoting their valuable time for discussing with me... Above all, thanks to my friends for their sincere help throughout, without which this report would not have been in its present shape. Last but not the least I thank my parents for their forever support and blessings.

**SUNNY SINGH YADAV**  
**1210107022**

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# INTRODUCTION:-

A restaurant cafe often simply referred to as a café, is a type of dining establishment that combines the relaxed, casual atmosphere of a coffeehouse with the broader menu offerings of a restaurant. Cafe are known for their cozy ambiance, making them popular spots for socializing, working, or simply enjoying a meal or drink. They typically serve a variety of beverages, such as coffee, tea, and specialty drinks, alongside a diverse menu that may include breakfast items, sandwiches, salads, pastries, and light meals. Here are some key points:



## **1.Casual and Relaxed Atmosphere:**

- 1.Designed to be cozy and inviting, often with comfortable seating and a warm ambiance.
- 2.Ideal for socializing, working, or relaxing.

## **2.Diverse Menu Offerings:**

- 1.Serves a mix of beverages (coffee, tea, smoothies, etc.) and food (breakfast, sandwiches, salads, pastries, and light meals).
- 2.Often includes both sweet and savory options.

## **3.Versatile Dining Experience:**

- 1.Caters to a variety of occasions, from quick snacks to leisurely meals.
- 2.Often open for breakfast, lunch, and sometimes dinner.

# HISTORY AND BACKGROUND:-

- A restaurant café blends elements of traditional restaurants and cafés, creating a casual yet stylish space where customers can enjoy a range of food and beverages. This concept evolved as a response to changing dining preferences, combining the relaxed ambiance of cafés with the broader menu offerings of restaurants.
- Restaurants: Modern restaurants first appeared in Paris in the late 18th century. Unlike cafés that mainly served drinks and light snacks, restaurants offered complete meals with greater emphasis on dining etiquette and ambiance.

## **Growth and Evolution**

Over the years, **Restaurant Cafe** has evolved to meet the changing tastes and needs of its customers. In, the menu expanded to include [new offerings, such as vegan options, international dishes, or seasonal specials]. The space itself also underwent [renovations or expansions], transforming into a [modern, rustic, or eclectic] venue that retains its original charm.

The café side of the business became particularly renowned for its [specialty coffee, tea blends, or baked goods], sourced from [local suppliers, ethical farms, or exotic regions].

Meanwhile, the restaurant side continued to impress with its [signature dishes, such as handmade pasta, wood-fired pizza, or gourmet burgers].

# MAJOR REQUIREMENT OF THE PROJECT

## **Interior Design**

- A cohesive theme or concept (e.g., modern, rustic, industrial, minimalist).
- Use of colors, textures, and materials that align with the brand identity.
- Lighting design (e.g., ambient, task, and accent lighting).

## **Ambiance**

- Music and soundscape to enhance the dining experience.
- Temperature control and ventilation for comfort.
- Use of plants, artwork, or decor to create a welcoming environment.

## **Dining Area**

- Comfortable seating arrangements (tables, chairs, booths, etc.).
- Proper spacing between tables for customer privacy and movement.
- Flexibility to accommodate different group sizes (e.g., couples, families, large groups).

## **Kitchen and Food Preparation Area**

- Adequate space for cooking, baking, and food prep.
- Proper ventilation and exhaust systems.
- Storage areas for dry goods, refrigerated items, and utensils.
- Compliance with health and safety regulations.

# AIM&OBJECTIVE:-

## AIM:-

The aim is the overarching purpose or vision of your restaurant or café project. It should reflect the core idea and what you hope to achieve. For example:

### **Aim:**

To design a sustainable, customer-centric restaurant and café that combines innovative culinary experiences with a welcoming ambiance, fostering community engagement and environmental responsibility.

### **Objectives of restaurant café:**

#### **Functional Design Objectives**

- To create a layout that maximizes space efficiency and ensures smooth workflow for staff and customers.
- To incorporate a kitchen design that adheres to health and safety standards while promoting efficiency.
- To design a dining area that accommodates diverse group sizes and enhances customer comfort.

#### **2. Aesthetic and Ambiance Objectives**

- To develop a unique interior design theme that reflects the brand identity and appeals to the target audience.
- To use lighting, colors, and materials to create a warm and inviting atmosphere.
- To integrate local art, culture, or storytelling elements into the design to enhance the customer experience.

#### **3. Sustainability Objectives**

- To incorporate eco-friendly practices, such as energy-efficient appliances, sustainable materials, and waste reduction systems.
- To design a space that minimizes environmental impact while maintaining functionality and aesthetics.
- To source ingredients locally and promote a farm-to-table concept

# SWOT ANALYSIS

## **Strengths (Internal Positive Factors)**

- 1.Unique Concept or Theme:** A distinctive concept (e.g., farm-to-table, fusion cuisine, or cultural theme) that sets the restaurant apart from competitors.
- 2.Prime Location:** A high-traffic area with good visibility and accessibility.
- 3.Skilled Staff:** Experienced chefs, baristas, and waitstaff who deliver excellent service.
- 4.Quality Ingredients:** Use of fresh, locally sourced, or organic ingredients.

## **Weaknesses (Internal Negative Factors)**

- 1.High Operating Costs:** Expenses related to rent, utilities, and premium ingredients.
- 2.Limited Seating Capacity:** A small dining area that restricts the number of customers.
- 3.Dependence on Seasonal Demand:** Fluctuations in customer traffic during off-peak seasons.
- 4.Inexperienced Staff:** Lack of trained personnel leading to inconsistent service.

## **Opportunities (External Positive Factors)**

- 1.Growing Food Trends:** Rising demand for plant-based, gluten-free, or ethnic cuisines.
- 2.Delivery and Takeout Services:** Expansion of online food delivery platforms (e.g., Uber Eats, DoorDash).
- 3.Community Events:** Hosting workshops, live music, or cultural events to attract customers.

## **Threats (External Negative Factors)**

- 1.Competition:** Presence of established restaurants or cafés in the area.
- 2.Economic Downturn:** Reduced consumer spending during recessions or inflation

# METHODOLOGY

- Define the Research Problem and Objectives.
- Case study.
- Literature study.
- Site climate
- Area analysis.
- Design
- View
- Elective
- Site & surroundings.

# LITERATURE STUDY

## **1.Introduction to the Restaurant and Café Industry**

- Overview of the global and local restaurant and café industry.
- Historical evolution of dining spaces and their cultural significance.
- Current trends, such as the rise of specialty coffee, plant-based menus, and experiential dining.

## **2.Operational Efficiency**

- Kitchen Workflow:** Research on best practices for kitchen design to minimize delays and improve food quality.
- Staff Training:** The impact of well-trained staff on customer satisfaction and operational efficiency.
- Inventory Management:** Techniques for reducing food waste and optimizing supply chain operations.
- Health and Safety:** Compliance with local regulations and the role of cleanliness in customer trust.

## **3. Sustainability and Ethical Practices**

- Sustainable Sourcing:** The benefits of using locally sourced, organic, or fair-trade ingredients.
- Waste Management:** Strategies for reducing food waste, recycling, and composting.
- Energy Efficiency:** The use of renewable energy sources and energy-efficient appliances.

## **4.Marketing and Branding**

- Brand Identity:** The importance of a strong brand identity in attracting and retaining customers.
- Social Media and Online Presence:** The role of platforms like Instagram, Facebook, and TikTok in promoting restaurants and cafés.
- Customer Loyalty Programs:** Research on the effectiveness of loyalty programs, discounts, and personalized offers.

# CASE STUDY

## CASE STUDY 1:-

### THE POSH POUF.



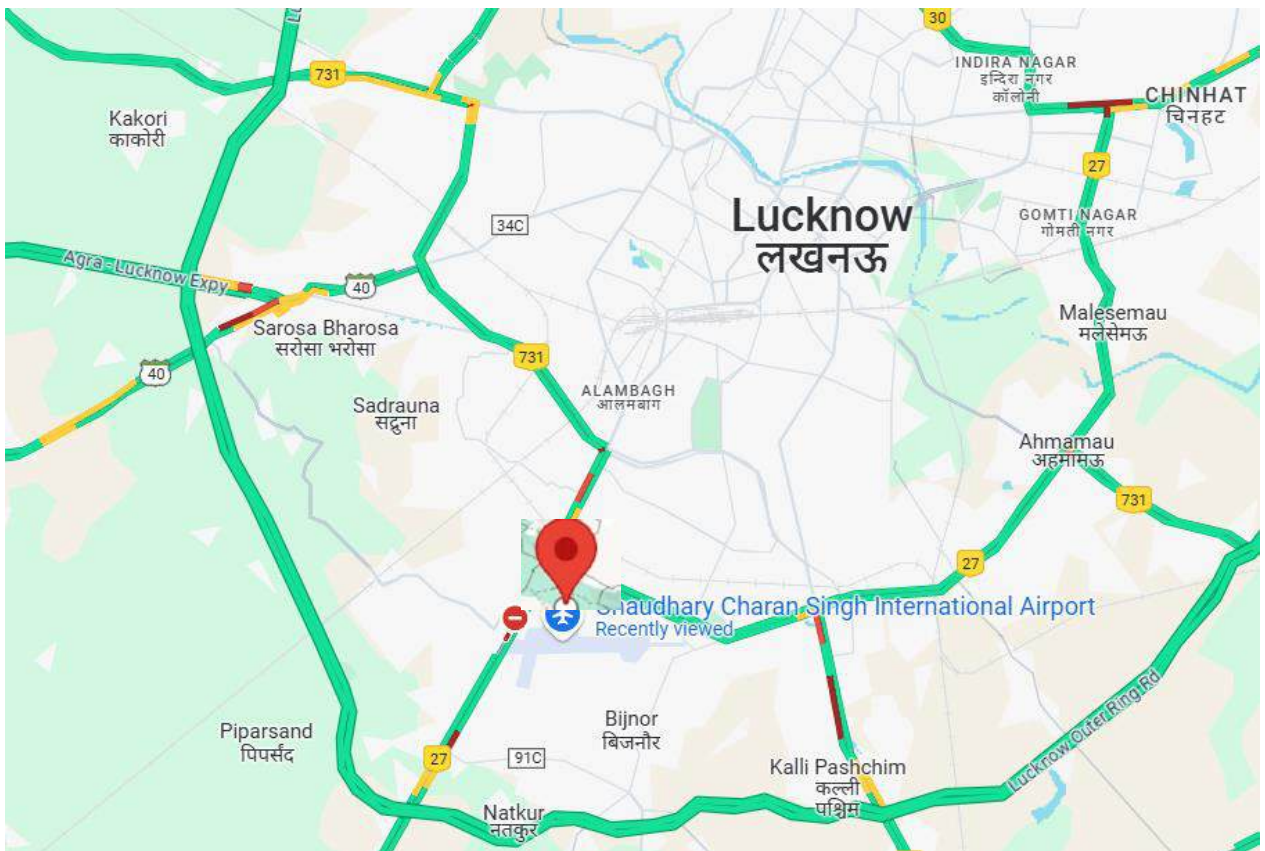
## CASE STUDY 2:-

### KANAK DELIGHTS.



## SITE AREA:-

- CLIENT NAME:-MR. SOMIT WALIA
- PROJECT TYPE:-RESTAURANT CAFÉ
- LOCATION:- THE SITE IS LOCATED IN LUCKNOW , UP.
- ADDRESS:- AMAUSI AIRPORT ,LUCKNOW
- SITE AREA:- 4000SQFT



## PROPOSED SITE IN LUCKNOW

# SITE ANALYSIS

## ABOUT CITY

Lucknow, the capital of **Uttar Pradesh, India**, is a city renowned for its **rich history, cultural heritage, and architectural splendor**. Known as the "**City of Nawabs**," it has long been a center of **art, poetry, music, and craftsmanship**. Situated on the banks of the **Gomti River**, Lucknow blends its **royal past with modern urban development**, making it one of India's most vibrant cities.

Famous for its **Tehzeeb (etiquette and sophistication), Awadhi cuisine, and Chikankari embroidery**, Lucknow holds a unique place in India's historical and cultural landscape. It is home to magnificent landmarks such as the **Bara Imambara, Rumi Darwaza, Chota Imambara, and the British Residency**, reflecting a blend of **Mughal, Persian, and colonial influences**.

In recent years, Lucknow has emerged as a **fast-growing economic and educational hub**, with **IT parks, modern infrastructure, and metro connectivity** enhancing its appeal. Despite modernization, it retains its old-world charm, making it a perfect blend of **tradition and progress**.

## ABOUT RESTAURANT CAFÉ

A **restaurant café** is a modern dining concept that merges the relaxed, cozy vibe of a café with the diverse and extensive menu of a restaurant. It is a versatile space that caters to various customer needs, whether they want a quick coffee break, a casual meal, or a long, relaxed dining experience.

Restaurant cafés typically offer a combination of hot and cold beverages, snacks, and full-course meals, making them an ideal place for different occasions—be it business meetings, friendly gatherings, or solo relaxation. Their interiors are often designed to create a warm and inviting ambiance, featuring comfortable seating, stylish décor, and sometimes themed elements to enhance the dining experience.

With the rise of lifestyle dining, restaurant cafés have become popular spots for socializing, working remotely, or enjoying a peaceful moment with good food and drinks. Their appeal lies in their ability to offer both quality cuisine and a laid-back atmosphere, making them a favorite choice among urban diners.

## SITE LOCATION

CLIENT NAME:-MR . SOMIT WALIA

PROJECT TYPE:-RESTAURANT CAFÉ

LOCATION:- THE SITE IS LOCATED IN  
LUCKNOW , UP.

ADDRESS:- AMAUSI AIRPORT  
,LUCKNOW

SITE AREA:- 4000sqft



## SITE NEAR BY LANDMARK



HOTEL LANDMARK  
AWADH



DILKUSHA KOTHI  
PALACE



GOMTI RIVERFRONT  
PARK







HAZRATGANJ

## SITE IMAGES

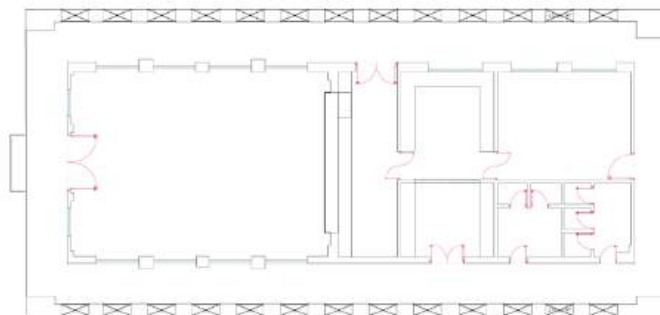


## CONNECTIVITY

-  Nawab wajid ali shah zoological garden-11.8 KM
-  Janeshwar Mishra par- 14.3 KM
-  Hazratganj-12.3 KM
-  Vidhan Sabha Bhawan Council House -11.3 KM

## SPACE REQUIREMENT FOR GROUND FLOOR

- DINING AREA
- KITCHEN AREA
- RECEPTION & POS COUNTER
- SERVICE & CIRCULATION AREA
- AMBIENCE & LIGHTING CONSIDERATION
- SAFETY & COMPLIANCE.
- STORAGE & PANTRY
- SEATING LAYOUT & COMFORT
- UTILITY & WASTE MANAGEMENT



**PLAN**

# CLIMATE DATA

Lucknow has a humid subtropical climate with cool, dry winters from late November to February and dry, hot summers with sunshine from late March to June. More than nine-tenths of the annual rainfall occurs from July to October when the city receives an average of 827.2 millimetres (32.57 in) from the southwest monsoon winds, although occasionally frontal rainfall from the northeast monsoon will occur in January. In winter the maximum temperature is around 25 °C or 77 °F and the minimum is in the 3 to 7 °C (37.4 to 44.6 °F) range.

Fog is quite common from mid-December to late January. Occasionally, Lucknow experiences colder winter spells than places like Shimla and Mussoorie, which are situated high up in the Himalayas. In the extraordinary winter cold spell of 2012–2013, Lucknow recorded temperatures below freezing point on two consecutive days and the minimum temperature hovered around freezing point for over a week. Summers are very hot with temperatures rising into the 40 to 45 °C (104 to 113 °F) range, the average maxima being in the high 30s Celsius.

## Summer (March to June)

Summers in Lucknow are notably hot, with temperatures rising significantly from March onwards. May is typically the hottest month, with average highs reaching around 105°F (40.7°C) and lows near 76°F (24.8°C). The heat often peaks in June, with average temperatures around 103°F (39.2°C). Time and Date

## Monsoon (June to September)

The monsoon season brings substantial rainfall, providing relief from the summer heat. July is the wettest month, receiving approximately 11.68 inches (296.7 mm) of rain. During this period, humidity levels are high, often exceeding 80%, and temperatures range between 78°F (25.9°C) and 95°F (35.2°C).

## Winter (October to February)

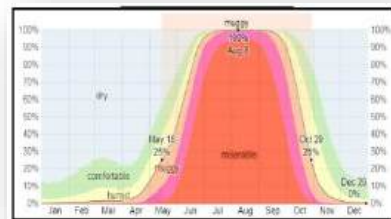
Winters are mild and pleasant, making it an ideal time for outdoor activities. January is the coldest month, with average highs around 71°F (21.3°C) and lows near 45°F (7.8°C). Rainfall during winter is minimal, averaging about 0.9 inches (22.9 mm) in January.

## Annual Climate Overview

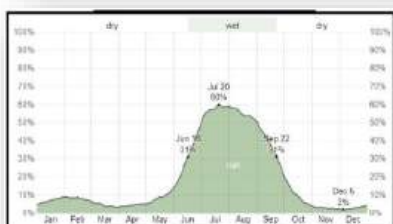
- Average Annual Temperature:** Approximately 78°F (25.1°C).
- Total Annual Precipitation:** Around 36.3 inches (921.4 mm), with the majority occurring during the monsoon season.



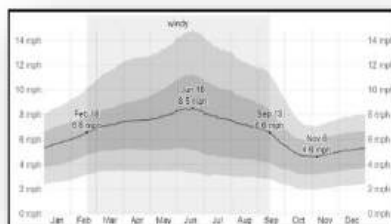
TEMPERATURE GRAPH



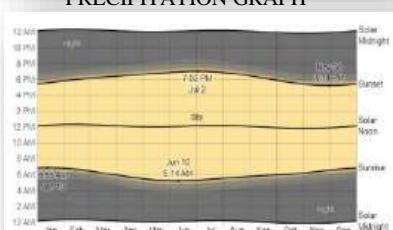
HUMIDITY GRAPH



PRECIPITATION GRAPH



WIND SPEED GRAPH



DAILY SUNSHINE GRAPH



# MATERIALS USED IN INTERIORS

## Flooring Materials:

- **Polished Concrete** – Sleek, industrial, and durable.
- **Wood/Parquet Flooring** – Adds warmth and elegance.
- **Terrazzo** – Modern, colorful, and easy to maintain.
- **Large Format Tiles** – Minimalistic and seamless appearance.

## Wall Finishes:

- **Exposed Brick** – Adds a raw, urban feel.
- **Wood Paneling** – Enhances warmth and texture.
- **Textured Plaster or Concrete Finish** – A minimal and contemporary look.
- **Metal or Glass Partitions** – For an industrial yet modern appeal.

## Ceiling Treatments:

- **Open Ceiling with Exposed Ducts** – Industrial and modern.
- **Wooden Slats or Beams** – Adds texture and depth.
- **Acoustic Panels** – Enhances sound control and aesthetics.
- **LED Cove Lighting** – Provides ambient and modern lighting

## Furniture & Seating:

- **Metal and Wood Combinations** – Industrial-modern style.
- **Upholstered Lounge Seating** – Luxurious and comfortable.
- **Minimalist Tables (Glass/Marble Top, Metal Base)** – Sleek and elegant.

## Lighting Fixtures:

- **Pendant Lights (Geometric or Industrial Style)** – Focal point over tables.
- **LED Strip Lighting** – Modern and energy-efficient.
- **Wall Sconces in Brass or Black Metal** – Adds sophistication..

## Decorative Elements:

- **Green Walls or Hanging Plants** – Adds freshness and vibrancy.
- **Abstract Art or LED Neon Signs** – Creates a trendy and inviting vibe.
- **Minimalist Shelving with Accent Pieces** – Adds personality.



**UPHLOSTERED  
LOUNGE SEATING**



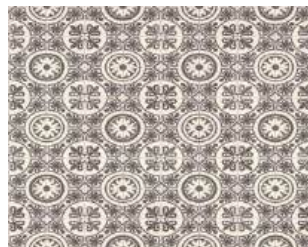
**MINIMALIST TABLE**



**LIGHTING**



**3D WALLPAPER**



**TILE**



**CHAIR**

# CIRCULATION

- **Entrance & Reception Circulation**

- **Clear Entryway:** Minimum **5-6 ft. width** for easy access

**Waiting Area:** If applicable, allocate **10-15 sq. ft. per person**

**POS/Counter Space:** At least **3-4 ft. behind the counter** for staff movement

- **Customer Circulation**

- Movement from entrance → reception/waiting area → seating → restrooms → exit
- Should be intuitive and **free from obstacles**
- Avoid **crossing paths with service staff** to prevent congestion.

- **Kitchen & Staff Circulation**

- **Kitchen Work Aisles:** **42-48 inches** wide for two-person movement

**Service Route from Kitchen to Dining:** Direct path with minimal obstructions

**Dishwashing & Waste Disposal Path:** Separate from food prep to maintain hygiene

- **Staff Circulation**

- Efficient movement between kitchen, service counters, and dining area
- Should be **direct, unobstructed, and separate from customers**
- Delivery access should be separate from main customer pathways.

- **Dining Area Circulation**

- **Aisle Space Between Tables:**

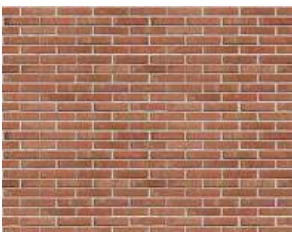
- **Main aisle:** **48-60 inches (4-5 ft.)** for smooth traffic flow

- **Between tables:** **24-36 inches** (minimum for comfortable seating)

**Service Pathways:** Staff movement should not interfere with diners

**Wheelchair Access:** At least **36 inches wide** for accessibility compliance.

## MATERIALS USED IN INTERIOR



EXPOSED  
BRICK



STONE CLADDING



DOOR



DECORATIVE ELEMENT

# LITERATURE STUDY -1 Malleshwaram Celebrates Indian Craft & Tradition In A Courtyard Restaurant

## INTRODUCTION

Malleshwaram is an ode to the traditional Dravidian and Carnatic courtyard restaurant homes. It is intended to be a celebration of the Indian craft and skill, with many a reference from the huge old inward-looking rural mansions. In this space, where tradition and elegance converge, the architecture sings in whispers of wood and shadows.

The restaurant believes in creating an environment that is reminiscent of the Gutthu houses of South Karnataka. Four wooden pillars and an ornate inverted pitched roof enclose a central sunken area, creating the space. The ceiling rises like an intricately woven canopy, dark beams curving in rhythmic harmony, suspended like a dance frozen in time. The inverted ceiling is the most striking feature, giving the space both depth and a sense of fluid motion. A vintage chandelier casts a warm, golden light, softening the shadows and highlighting the organic textures of the wood, complementing the intricate latticework.

## SITE DETAILS

PROJECT LOCATION - Chandigarh, India

LED ARCHITECT- Ar. Nikhil Pratap Singh & Ar. Suvrita Bhardwaj

ARCHITECT FIRM- Loop Design Studio

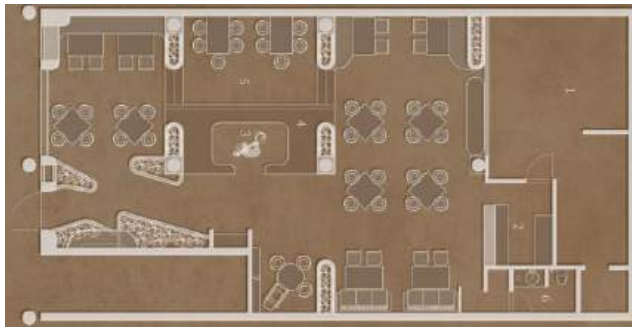
DESIGN TEAM - Rythm Bansal, Himani Bansal & Anshita Thakur

GROSS CARPET AREA- 2200 sq.ft.

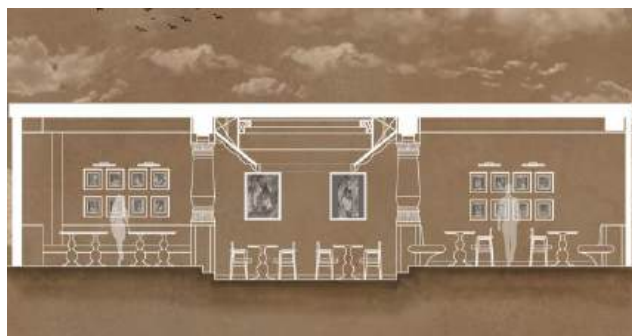
DURATION OF EXECUTION: 3 months.



## SITE PLAN & 3D VIEWS



PLAN



SECTIONAL ELEVATION



## LITERATURE STUDY -2 Kake di Hatti-Dhaba Style Restaurant

### INTRODUCTION

Kake di Hatti is an authentic Punjabi fine-dine restaurant. Being first outlet as fine –dine and holding legacy of decades, for us it was like painting blank canvas with its rich history. Word “Punjabi” instantly reminds us of dhaba style or a flamboyance visuals. But we decided to defy stereotype image of Punjabi fine- dine. Instead we chose to have an approach which is more intangible and make space speak for itself. As you enter, you are welcomed by the elegant arch portals which takes you to a completely different place, where you are about to experience the taste –you never had before. Composition and texture of the place dates back you to the olden times of Chandni Chowk where over all ambience maintains balance between past and present.

### SITE DETAILS

DESIGNED BY: AMOGH ARCHIDESIGN

PROJECT TYPE: RESTAURANT INTERIOR DESIGN

PROJECT NAME: Kake di Hatti-Dhaba Style Restaurant

LOCATION: Ahmedabad, Gujarat

YEAR BUILT: 2019

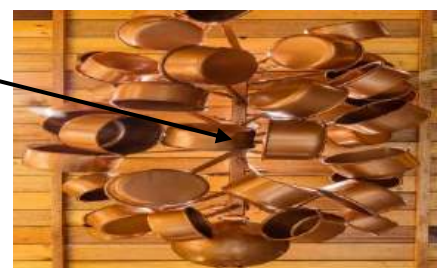
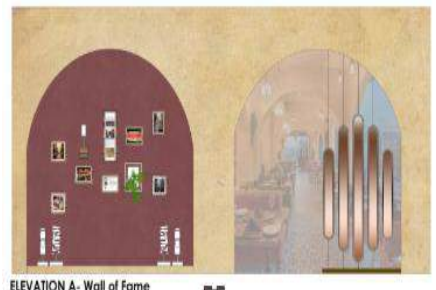
DURATION OF PROJECT: 5 MONTHS

PROJECT SIZE : 2300 sq.ft.

DESIGN CREDITS: Ar. Kritika Chouhan & Bhargavi, Nidha



### SITE PLAN & 3D VIEWS



# CASE STUDY -1 THE POSH POUF

## INTRODUCTION

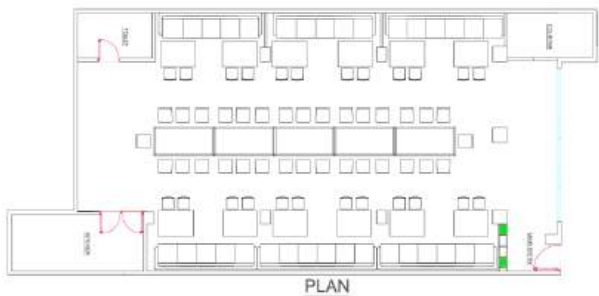
Nestled in the heart of Alambagh, The Posh Pouf Family Restaurant stands out as a prime destination for families seeking delightful culinary experiences. This family-friendly restaurant offers a diverse menu featuring an array of cuisines, including Indian, Mughlai, Chinese, and South Indian dishes. Whether you are craving spicy curries or comforting fast food favorites, this restaurant ensures there's something for everyone. The ambiance is designed to be welcoming and relaxed, making it an ideal spot for family gatherings or casual outings with friends. The spacious layout accommodates large groups comfortably, while also providing cozy corners for intimate meals. The attentive staff is dedicated to ensuring that every guest feels at home, enhancing the overall dining experience. In addition to its impressive food offerings, The Posh Pouf also features a banquet hall suitable for celebrations and special occasions. This versatility makes it not just a restaurant but also a venue for memorable events. With reasonable pricing and generous portions, visitors will appreciate the value offered here. Open daily from 11 AM to 11 PM, this restaurant is ready to serve you throughout the week. Be sure to explore their extensive menu filled with vegetarian and non-vegetarian options that reflect the rich culinary traditions of India and beyond.

## SITE DETAILS

DESIGNED BY: DESIGNOFIY INTERIOR  
PROJECT TYPE – RESTAURANT  
PROJECT NAME – THE POSH POUF FAMILY RESTAURANT  
LOCATION – ALAMBAGH LUCKNOW  
YEAR BUILT - 2021  
DURATION OF PROJECT- 2 MONTHS  
PROJECT SIZE- 1743.61 sq.ft.  
DESIGN CREDITS – AR.ROSHAN BARNWAL



## SITE PLANS & VIEWS



# CASE STUDY -2 KANAK DELIGHTS

## INTRODUCTIO

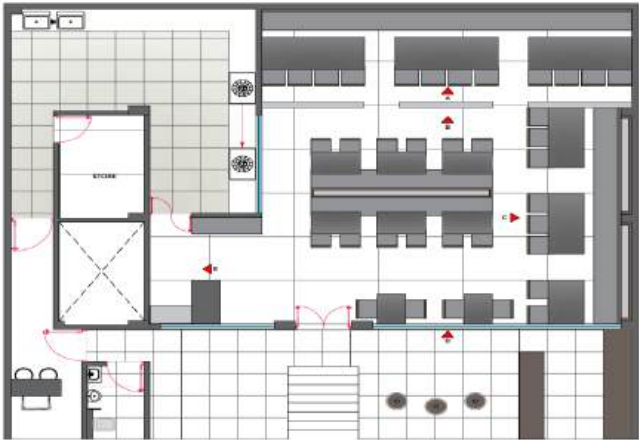
N  
Kanak - A Pure Veg Delight, located in Ayodhya, is a vegetarian restaurant known for its delicious food, cozy ambiance, and commitment to quality ingredients, offering a wide range of vegetarian dishes and catering to various dining need.  
KANAK is a premium pure vegetarian restaurant in the heart of Ayodhya, offering a delightful culinary experience with an exquisite selection of Indian and international vegetarian cuisines. Designed to provide a perfect blend of tradition and modernity, KANAK is known for its warm ambiance, impeccable service, and flavorsome dishes made from the freshest ingredients. Whether you're seeking authentic North Indian delicacies, South Indian favorites, or a fusion of global vegetarian flavors, KANAK ensures a memorable dining experience for families, pilgrims, and food lovers alike. With a focus on purity, taste, and hospitality, KANAK is the ideal destination for those who cherish delicious vegetarian food in a serene and elegant setting.

## SITE DETAILS

DESIGNED BY: DESIGNOFIY INTERIOR  
PROJECT TYPE – RESTAURANT CAFÉ  
PROJECT NAME – KANAK DELIGHTS  
LOCATION – AYODHYA  
YEAR BUILT - 2023  
DURATION OF PROJECT- 2 MONTHS  
PROJECT SIZE- 1795.81 sq.ft.  
DESIGN CREDITS – AR.AJEET YADAV.



## SITE PLAN & VIEWS



# COMPARATIVE ANALYSIS

FEATURE	MALLESHWARAM CELEBRATES INDIAN CRAFT & TRADITION IN A COURTYARD RESTAURANT	KAKE DI HATTI-DHABA STYLE RESTAURANT	THE POSH POUF	KANAK DELIGHTS
LOCATION	CHANDIGARH , INDIA	AHMEDABAD , GUJRAT	ALAMBAGH , LUCKNOW	AYODHYA
TOTAL AREA	2200 sq.ft.	2300 sq.ft.	1743.61 sq.ft.	1795.81 sq.ft.
ASTHETICS	ATTRACTIVE	ATTRACTIVE	ATTRACTIVE	ATTRACTIVE
WEATHER & CLIMATE	CHANDIGARH HAS HOT SUMMERS (UP TO 43°C), RAINY MONSOONS, PLEASANT AUTUMNS, AND COOL WINTERS (AS LOW AS 0°C).	AHMEDABAD HAS A HOT SEMI-ARID CLIMATE WITH SCORCHING SUMMERS (UP TO 46°C), MONSOON RAINS (JUNE-SEPT), AND MILD WINTERS (AS LOW AS 10°C).	HOT SUMMERS AND COLD WINTERS	HOT SUMMERS AND COLD WINTERS
INTERIOR STYLE	TRADITIONAL INDIAN COURTYARD STYLE, BLENDING HERITAGE ARCHITECTURE, HANDCRAFTED DECOR, NATURAL MATERIALS, AND EARTHY TONES WITH MODERN COMFORT.	THE INTERIOR STYLE FOR KAKE DI HATTI - DHABA STYLE RESTAURANT WILL BE RUSTIC PUNJABI DHABA THEME.	MODERN INDIAN STYLE FOCUS ON MODERNITY DESIGN ELEMENT.	MODERN INDIAN STYLE FOCUS ON MODERNITY DESIGN ELEMENT.
MATERIALS USED IN INTERIOR	NATURAL & TRADITIONAL MATERIALS: WOOD – FOR FURNITURE, CEILING BEAMS, AND DECORATIVE PANELS. STONE – GRANITE OR SANDSTONE FOR FLOORING AND ACCENT WALLS. CLAY & TERRACOTTA – USED FOR MURALS, LAMPS, AND DECOR. BAMBOO & CANE – FOR PARTITIONS, FURNITURE, OR CEILING DETAILS.	FLOORING: NATURAL STONE (KOTA, SLATE, OR GRANITE) – DURABLE AND GIVES A DESI LOOK. WALLS WOOD PANELING – ADDS WARMTH AND COMPLEMENTS THE THEME. MUD OR LIME PLASTER FINISH – REPLICATES THE AUTHENTIC ROADSIDE DHABA LOOK.	FLOORING: POLISHED CONCRETE OR TERRAZZO – A TRENDY, MODERN ALTERNATIVE. WALLS TEXTURED WALLPAPERS (METALLIC, OR EMBOSSED, OR GEOMETRIC DESIGNS) WALL MOLDINGS OR DECORATIVE PANELS – ADDS A ROYAL AND ELEGANT FEEL.	FLOORING: PATTERNED OR HANDCRAFTED TILES – ADDS AN ETHNIC CHARM. WALLS CARVED WOODEN PANELS (TEAK OR SHEESHAM) – ADDS RICHNESS AND A TRADITIONAL TOUCH. MURAL PAINTINGS OR MADHUBANI ARTWORKS – BRINGS CULTURAL ELEMENTS INTO THE SPACE. DECORATIVE PLASTER OR TEXTURED FINISHES – CREATES A RUSTIC YET ELEGANT LOOK.

FURNITURE STYLES	HANDCRAFTED WOODEN FURNITURE, MODERN SEATING, CARVED BENCHES, BRASS ACCENTS, AND EARTHY TONES.	MODERN SEATING, LOW STOOLS, DISTRESSED WOOD TABLES, COLORFUL CUSHIONS, AND BRASS/CANE ACCENTS.	MODERN LUXE STYLE – PLUSH UPHOLSTERED SEATING, VELVET POUFS, SLEEK WOODEN TABLES, METALLIC ACCENTS, AND ELEGANT NEUTRAL TONES.	ELEGANT TRADITIONAL STYLE – CARVED WOODEN FURNITURE, PLUSH SEATING, BRASS AND GOLD ACCENTS, INTRICATE DETAILING, AND WARM EARTHY TONES.
AMBIENCE	A COURTYARD RESTAURANT IN MALLESHWARAM, RICH IN INDIAN CRAFT AND TRADITION, FEATURING CARVED WOOD, HANDWOVEN TEXTILES, BRASS LAMPS, AND LUSH GREENERY FOR A WARM, CULTURAL CHARM.	FINE-DINING FOCUS: KAKE DI HATTI STRIVES TO CREATE A REFINED DINING EXPERIENCE, MOVING AWAY FROM THE COMMON DHABA-STYLE RESTAURANT IMAGE. WARM AND COMFORTABLE: THE RESTAURANT AIMS TO CREATE A COZY AND INVITING ATMOSPHERE FOR DINERS. INTANGIBLE APPROACH: THEY FOCUS ON CREATING AN ATMOSPHERE THAT IS MORE ABOUT FEELING AND EXPERIENCE THAN JUST THE VISUAL ASPECTS.	THE POSH POUF IN LUCKNOW OFFERS A FAMILY-FRIENDLY AMBIANCE WITH SPACIOUS SEATING FOR OVER 120 GUESTS. THE RESTAURANT FEATURES ELEGANT DÉCOR AND SOOTHING LIGHTING, ESPECIALLY ENCHANTING IN THE EVENING. LIVE MUSIC PERFORMANCES ENHANCE THE DINING EXPERIENCE, CREATING A WARM AND INVITING ATMOSPHERE.	KANAK - A PURE VEG DELIGHT IN AYODHYA OFFERS A COZY AND INVITING AMBIANCE, COMPLEMENTED BY WARM AND PROMPT SERVICE. DESPITE A MODEST ENTRANCE, THE INTERIOR PROVIDES A PLEASANT DINING ATMOSPHERE. THE RESTAURANT'S VIBRANT SETTING ENHANCES THE OVERALL DINING EXPERIENCE.
LIGHTING USED IN INTERIOR	WARM AMBIENT LIGHTING – SOFT, WARM-TONED LIGHTS CREATE A COZY AND INVITING ATMOSPHERE. HANGING LANTERNS – TRADITIONAL BRASS OR WOODEN LANTERNS ENHANCE THE CULTURAL AESTHETICS. FAIRY LIGHTS – STRING LIGHTS WOVEN THROUGH TREES OR PERGOLAS ADD A MAGICAL TOUCH. WALL SCONCES – ORNATE OR HANDCRAFTED SCONCES PROVIDE FOCUSED LIGHTING WHILE COMPLEMENTING THE DECOR. EARTHEN DIYAS OR LAMPS – FOR A TRADITIONAL INDIAN TOUCH, OIL LAMPS OR DIYAS MAY BE PLACED AROUND THE SPACE.	WARM AND DIM LIGHTING – CREATES A COZY, TRADITIONAL FEEL. HANGING LANTERNS OR BULBS – RUSTIC METAL OR GLASS LANTERNS ADD AN AUTHENTIC TOUCH. EDISON BULBS – OFTEN USED FOR A VINTAGE, RAW APPEAL. COLORED LED OR NEON LIGHTS – ADDS VIBRANCY AND A ROADSIDE DHABA CHARM. CEILING AND WALL LAMPS – SIMPLE YET EFFECTIVE FOR GENERAL ILLUMINATION. CANDLE OR DIYAS (FOR THEME NIGHTS) – ENHANCES THE ETHNIC ATMOSPHERE.	WARM AMBIENT LIGHTING – SOFT, WARM LIGHTS CREATE A COZY AND ELEGANT ATMOSPHERE. PENDANT LIGHTS – STYLISH HANGING LIGHTS OVER TABLES ENHANCE THE AESTHETICS. LED COVE LIGHTING – ADDS A MODERN TOUCH TO WALLS AND CEILINGS. CHANDELIERS – FOR A LUXURIOUS FEEL IN PREMIUM DINING AREAS. WALL SCONCES – ELEGANT SIDE LIGHTING FOR A SOFT GLOW. NEON OR ACCENT LIGHTING – USED FOR DECORATIVE HIGHLIGHTS AND BRANDING.	WARM AMBIENT LIGHTING – SOFT, WARM LIGHTING FOR A WELCOMING AND ELEGANT FEEL. PENDANT LIGHTS – HANGING LIGHTS OVER TABLES FOR A STYLISH TOUCH. LED COVE LIGHTING – HIDDEN LED STRIPS ALONG CEILINGS OR WALLS FOR A MODERN EFFECT. WALL SCONCES – DECORATIVE LIGHTS FOR A CLASSIC AND COZY AMBIANCE. CHANDELIERS – IF THE RESTAURANT HAS A LUXURIOUS THEME, CHANDELIERS MAY BE USED. SPOTLIGHTS & DOWNLIGHTS – FOCUSED LIGHTING TO HIGHLIGHT KEY DESIGN ELEMENTS.

# CONCEPT & THEME

CONCEPT - URBAN BLEND – WHERE DESIGN MEETS FLAVOR.

A MODERN, RESTAURANT-CAFÉ THAT BLENDS CLEAN DESIGN, COMFORT, AND SOPHISTICATION. IT'S A LIFESTYLE SPACE FOR WORKING PROFESSIONALS, CREATIVES, AND CASUAL DINERS WHO APPRECIATE MINIMALIST AESTHETICS AND HIGH-QUALITY EXPERIENCES.

## INTERIOR STYLE

### MINIMALIST

- less is more.* clean, clutter-free spaces with purposeful furniture and decor.
- creates a calming and sophisticated atmosphere.

### CLEAN LINES

- furniture and architecture with straight edges or simple curves.
- adds a sharp, modern, and organized visual flow.

### NEUTRAL PALETTE

- base colors like white, beige, taupe, grey.
- timeless and allows accents (plants, art, lighting) to shine.

### OPEN LAYOUT

- fewer walls, more visual openness.
- makes the space feel bigger, more social, and easier to navigate.

### NATURAL LIGHT

- large windows or glass walls.
- enhances comfort, reduces energy costs, and emphasizes textures.

### MATTE FINISHES

- used on walls, metals, or cabinetry.
- feels modern, subtle, and more tactile than glossy surfaces.

### BRUSHED BRASS

- used in fixtures, table legs, or lighting.
- adds a soft metallic glow and upscale feel without being flashy.

### INDOOR GREENERY

- real or faux plants (snake plant, pothos, olive tree).
- adds life, color, and a biophilic vibe for customer comfort.

### AMBIENT GLOW

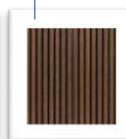
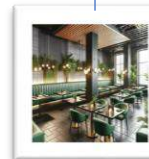
- soft, indirect lighting (under counters, behind panels).
- creates a cozy, inviting environment.

### ACOUSTIC PANELS

- stylish sound absorbers in ceilings or walls.
- enhances comfort by reducing noise in busy cafés.

## IDEA

## REFERENCE IMAGE



## THEME -MODERN

### STYLE

A MODERN-STYLE RESTAURANT CAFÉ IS DESIGNED TO CREATE A SLEEK, CONTEMPORARY, AND INVITING ATMOSPHERE WHILE MAINTAINING FUNCTIONALITY AND AESTHETIC APPEAL. HERE ARE KEY ELEMENTS TO CONSIDER:

## INTRODUCTION

Modern style in interior design refers to a sleek, clean, and uncluttered aesthetic that emerged in the early to mid-20th century. Rooted in the principles of the modernist movement, it emphasizes simplicity, functionality, and the idea that "form follows function." This style often features neutral color palettes, open floor plans, minimal ornamentation, and the use of natural materials like wood, leather, and metal.

## INTRODUCTION

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## ELEMENTS

### MINIMALIST LAYOUT

- Clean, open floor plans with well-organized zones.
- Functional circulation for both guests and staff.

### NEUTRAL & MONOCHROME COLOR PALETTE

- Base tones like white, grey, black, and beige.
- Pops of color can be added through furniture or artwork.

### MODERN FURNITURE

- Sleek lines, ergonomic shapes, and simple forms.
- Materials like metal, glass, molded plastic, and light-toned wood.

### STATEMENT LIGHTING

- Use of pendant lights, track lights, or LED strips.
- Geometric or sculptural lighting adds a modern artistic touch.

### INDUSTRIAL OR RAW FINISHES

- Exposed brick, concrete walls, visible ducts, or metal frames.
- Adds a stylish, urban-industrial vibe.

### TECHNOLOGY INTEGRATION

- Smart lighting, digital menu boards, charging stations, and automated ordering systems.
- Seamless Wi-Fi and sound system.

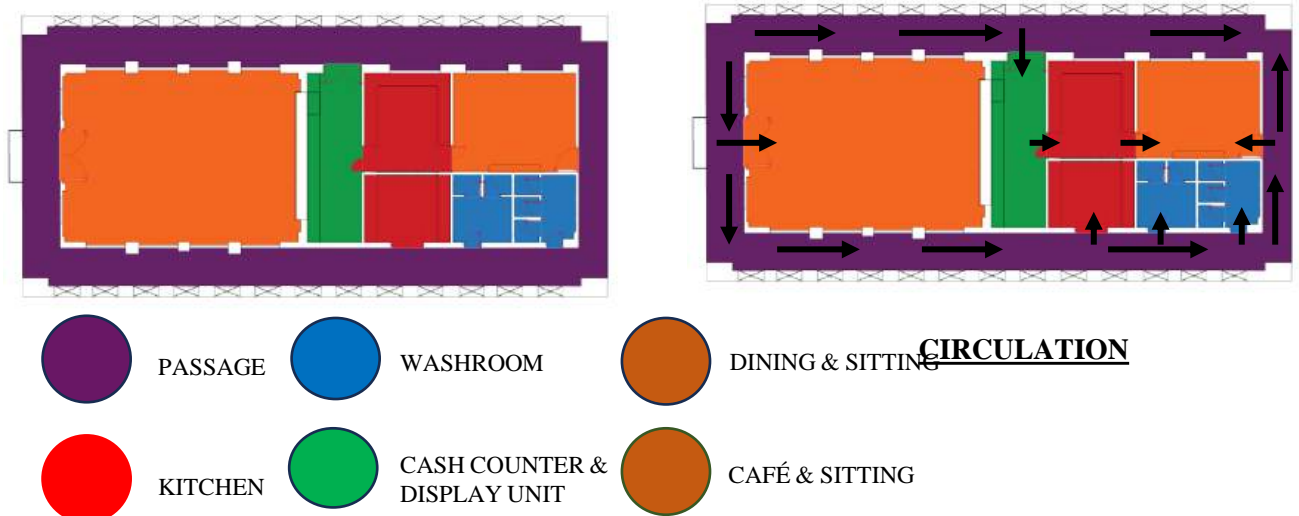
### GREEN TOUCHES

- Indoor plants or vertical gardens for a fresh, eco-modern vibe.
- Planters in minimal pots or geometric holders.

## INSPIRATION

Modern-style restaurant and café interiors are inspired by a fusion of **architecture, art, technology, and urban living**. The goal is to create spaces that feel **clean, functional, stylish, and inviting**, appealing to a design-conscious, contemporary audience.

### ZONING & HORIZONTAL CIRCULATION



## HORIZONTAL CIRCULATION

**Horizontal circulation** refers to the movement of people across the same floor level — including customers, staff, and service flow. In restaurant or café design, efficient horizontal circulation ensures **comfort, safety, functionality, and smooth service operations**.

### **KEY ASPECTS OF HORIZONTAL CIRCULATION:**

#### **1. ENTRY & RECEPTION AREA**

- Clear path from the entrance to the reception, host stand, or ordering counter.
- Should be visually accessible and free of obstacles.

#### **CUSTOMER CIRCULATION**

- Direct access from the entry to various seating zones (indoor, outdoor, lounge, or bar).
- Pathways should be wide enough (typically 3–4 ft) for smooth movement without disturbing seated guests.

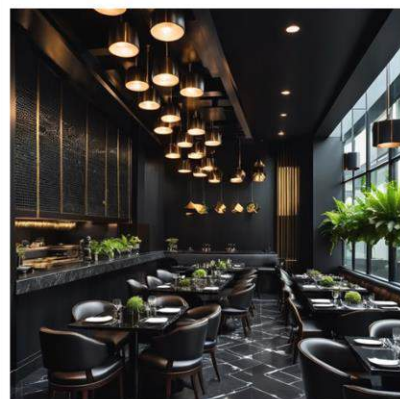
#### **WAITSTAFF CIRCULATION**

- Separate or semi-defined paths for waiters to move from the kitchen/service area to the dining zones.
- Should avoid cross-traffic with customers to reduce accidents and delays.

#### **KITCHEN & SERVICE AREA FLOW**

- Back-of-house circulation should support efficient food prep and delivery.
- Includes paths for chefs, servers, and bussers — ideally not intersecting customer areas.

## REFERENCE IMAGE



# MOOD BOARD



REFERENCE IMAGES



INTERIOR



FURNITURE



DECORATIVE

- MINIMALIST LAYOUT
- SIMPLE, FUNCTIONAL FURNITURE
- NEUTRAL & MONOCHROME COLOR PALETTE
- NATURAL WOOD TONES
- EXPOSED BRICK
- STONE SURFACES
- PLANTS & GREENERY



MATERIALS

## THEME - MODERN STYLE

A MODERN STYLE RESTAURANT café that provides a sleek, contemporary atmosphere. It features a minimalist layout, natural colors, wood and stone textures.

## INSPIRATION

A sophisticated, lively atmosphere as the fusion of modern style, industrial elements, and warm natural elements creates a welcoming, inviting space.

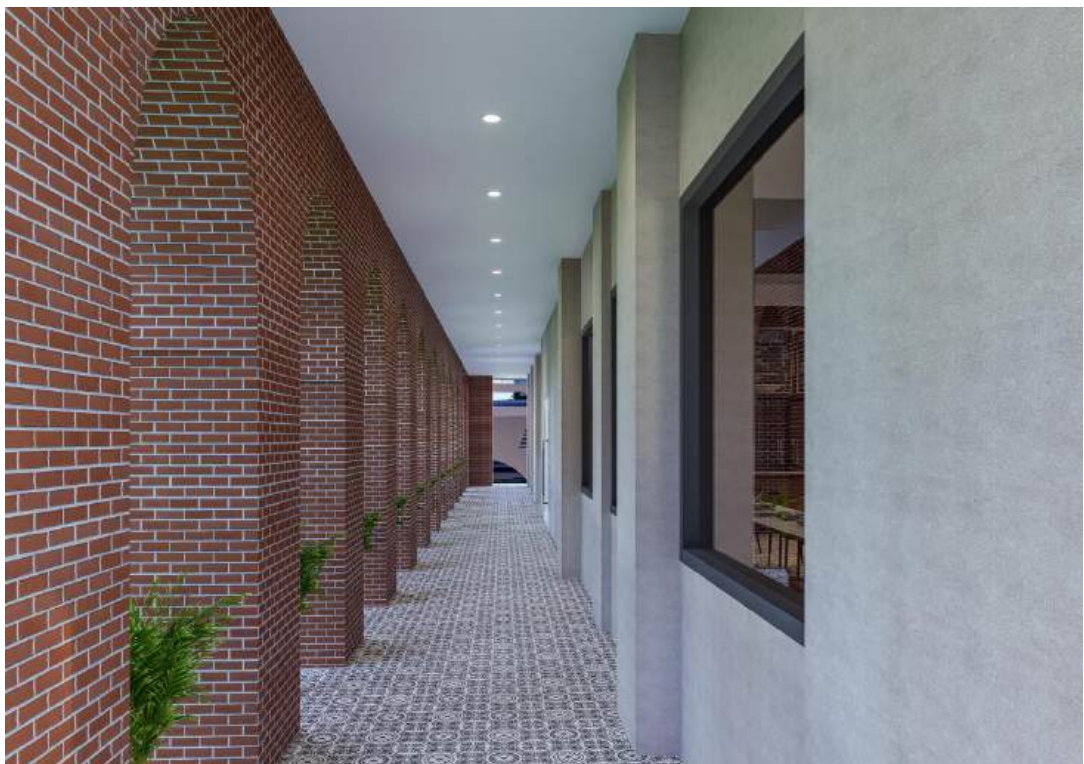
### 3D VIEWS



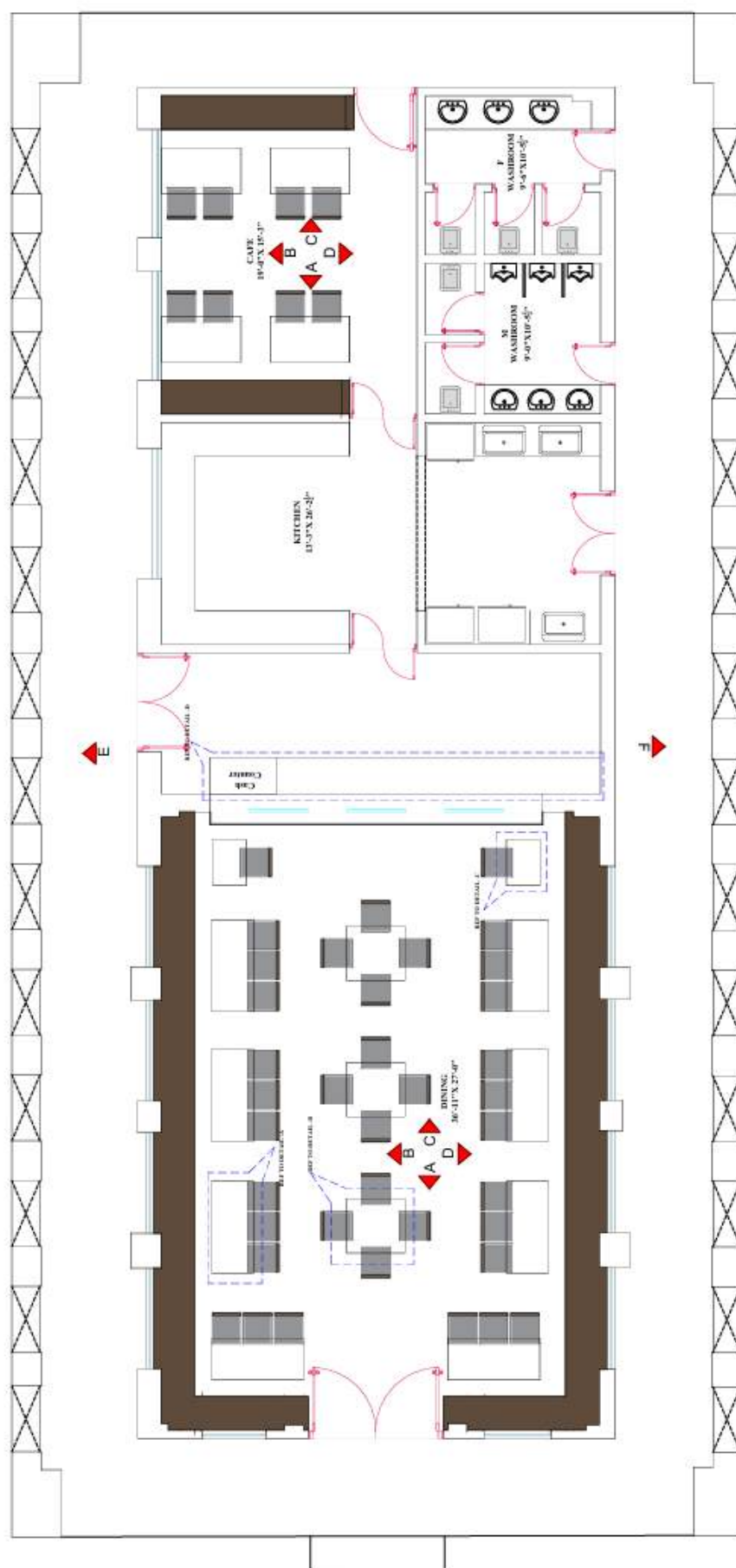
### 3D VIEWS



### 3D VIEWS



## **FURNITURE LAYOUT**



## **DESIGN DEVELOPMENT**

## **Bibliography**

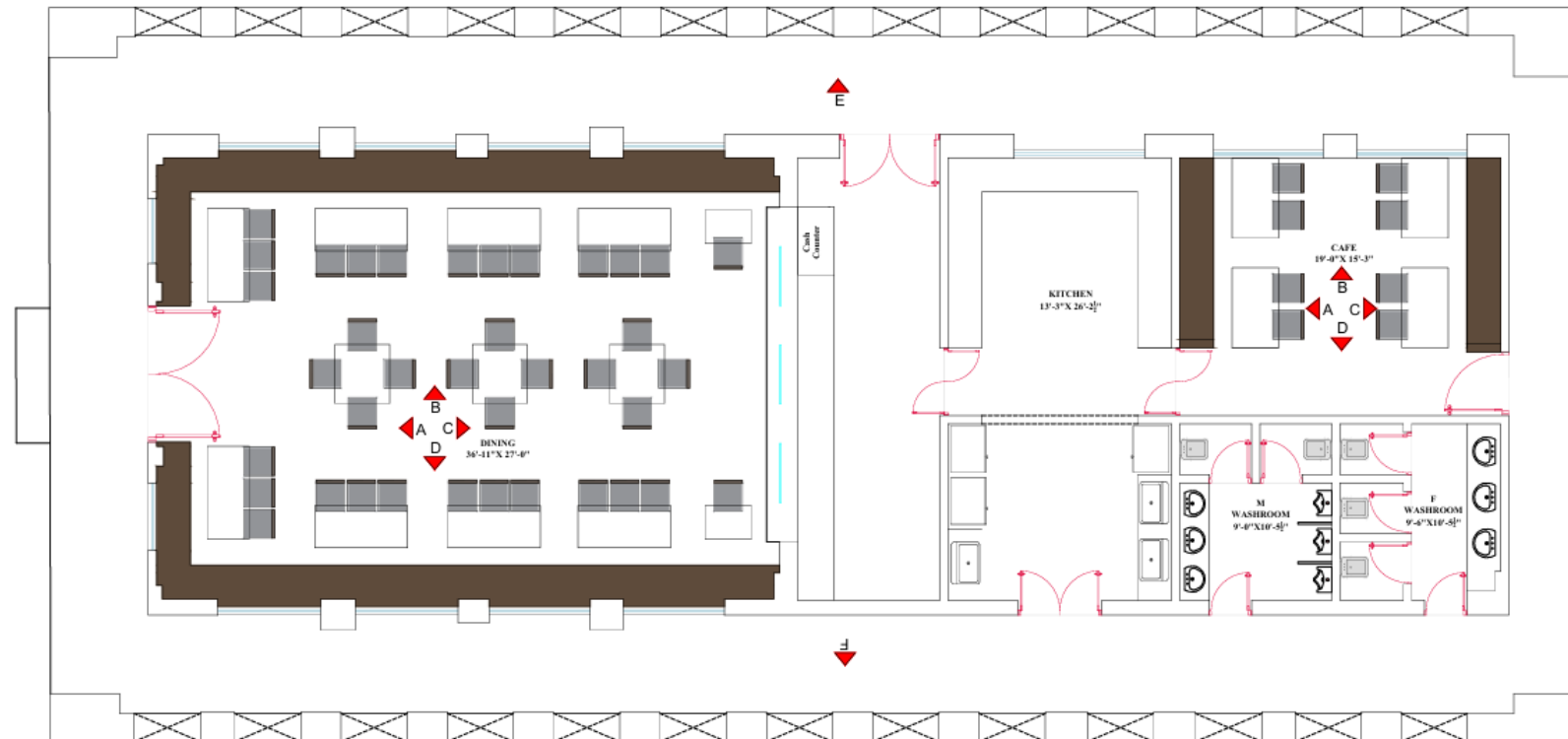
### **Books**

- **Eat Out! Restaurant Design and Food Experiences – Bethan Ryder**
- **Designing Commercial Interiors – Christine M. Piotrowski & Elizabeth A. Rogers.**
- **Restaurant Design – Michael Roman & John Stefanelli.**
- **New Restaurant Design – Bethan Ryder.**
- **Interior Graphic Standards – Corky Binggeli.**
- **The Interior Design Handbook – Frida Ramstedt.**
- **Space Planning Basics – Mark Karlen & Rob Fleming**

### **Websites**

- **ArchDaily – Restaurants.**
- **Dezeen – Restaurant Interiors.**
- **DesignBoom – Restaurant Design.**
- **Contemporist – Restaurant Design.**
- **Houzz – Restaurant Design Ideas.**
- **Pinterest – Restaurant Design.**
- **Trendhunter – Restaurant Trends.**

## FURNITURE LAYOUT AND WORKING DRAWING

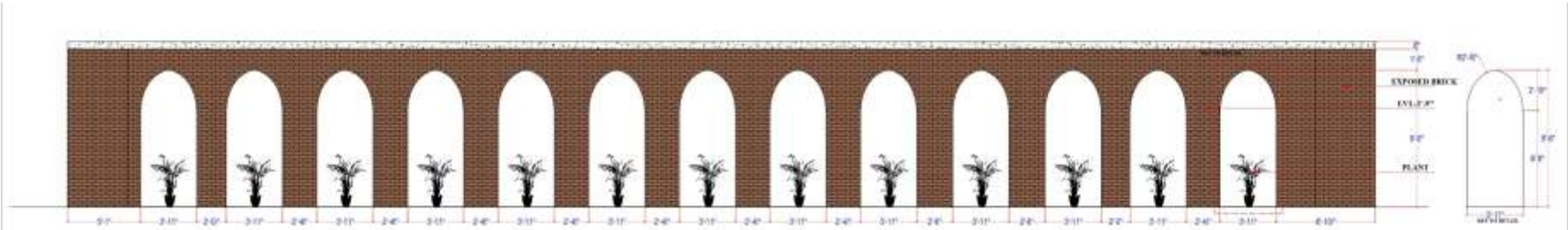


## FURNITURE LAYOUT

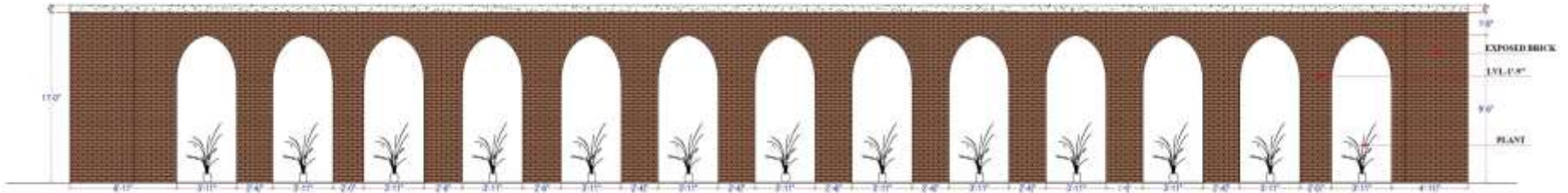


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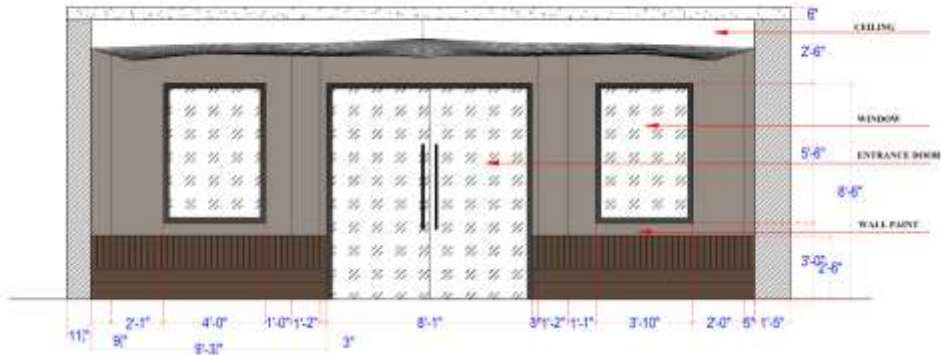
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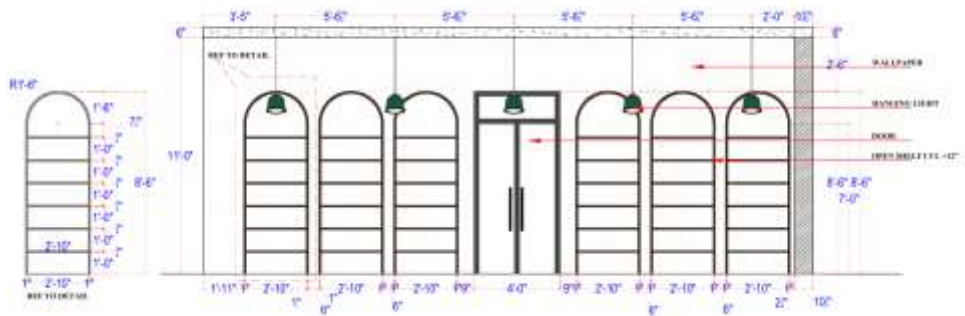
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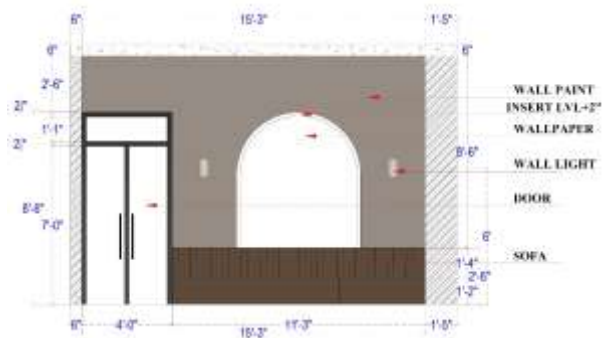
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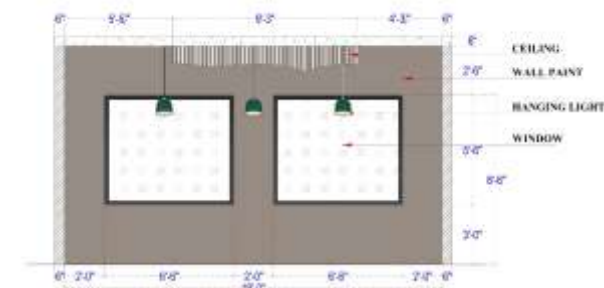
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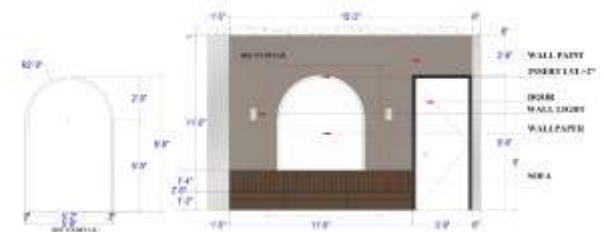
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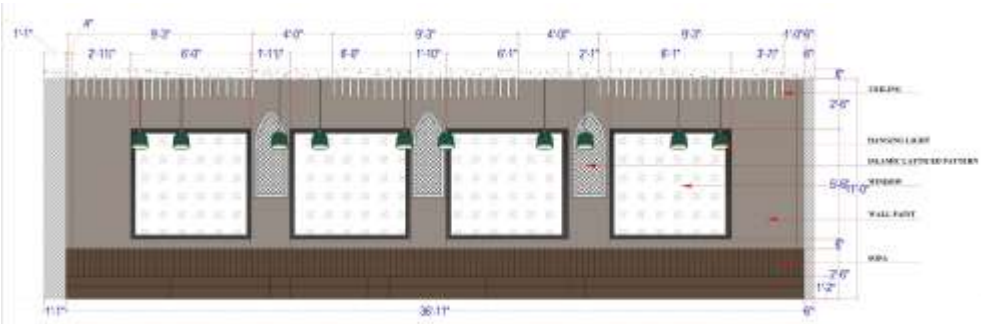
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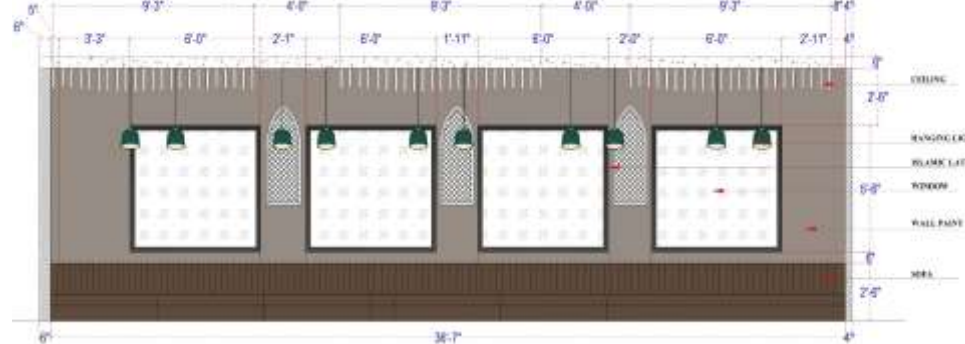
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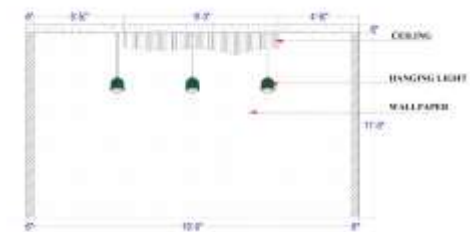
WALL ELEVATION – C



WALL ELEVATION – B

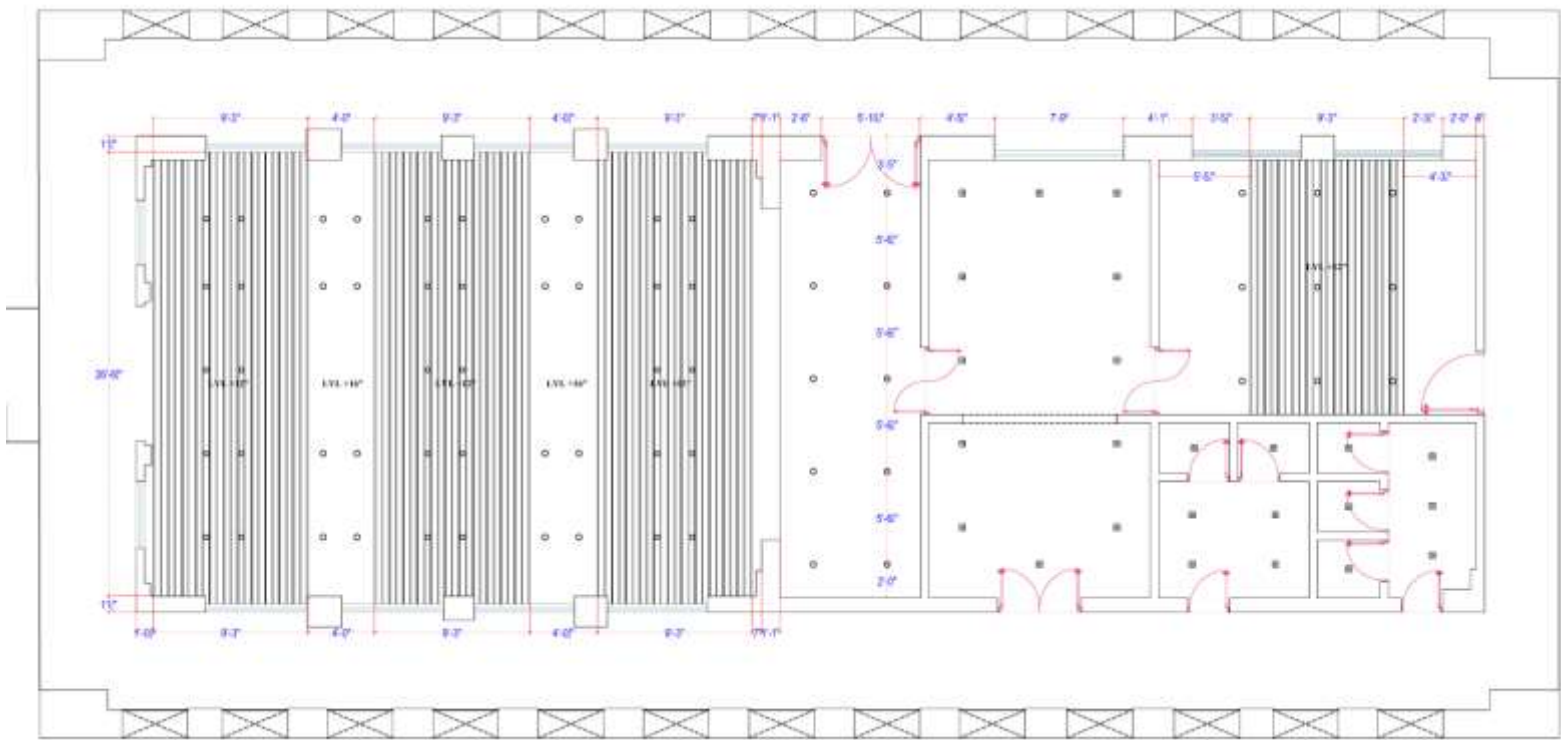


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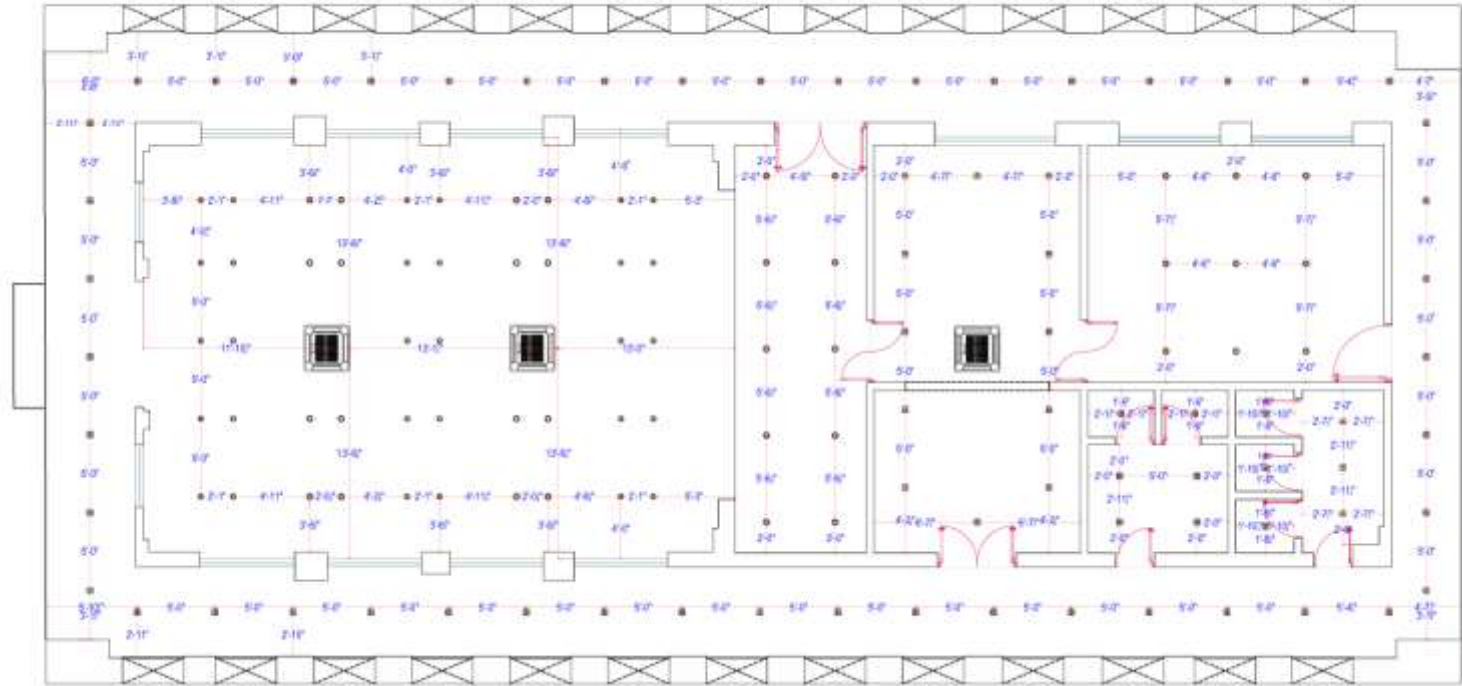


WALL ELEVATION – D

REFLECTED CEILING PLAN

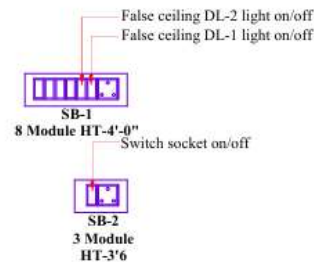
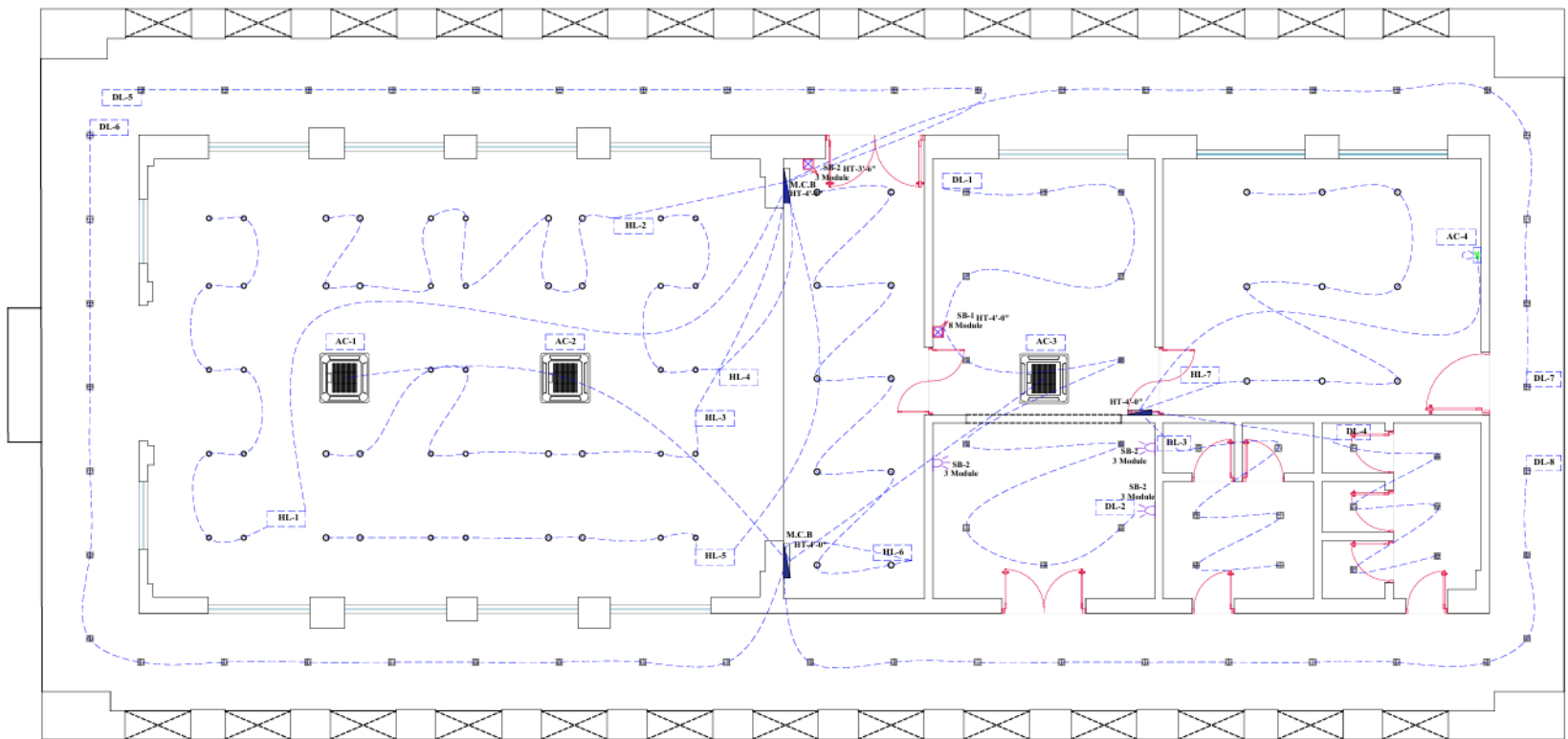
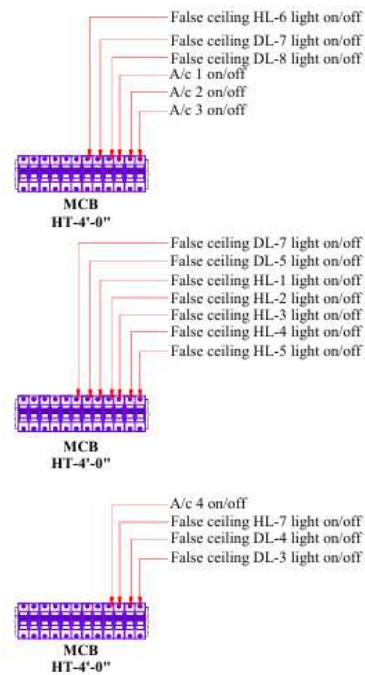


REFLECTED CEILING PLAN WORKING



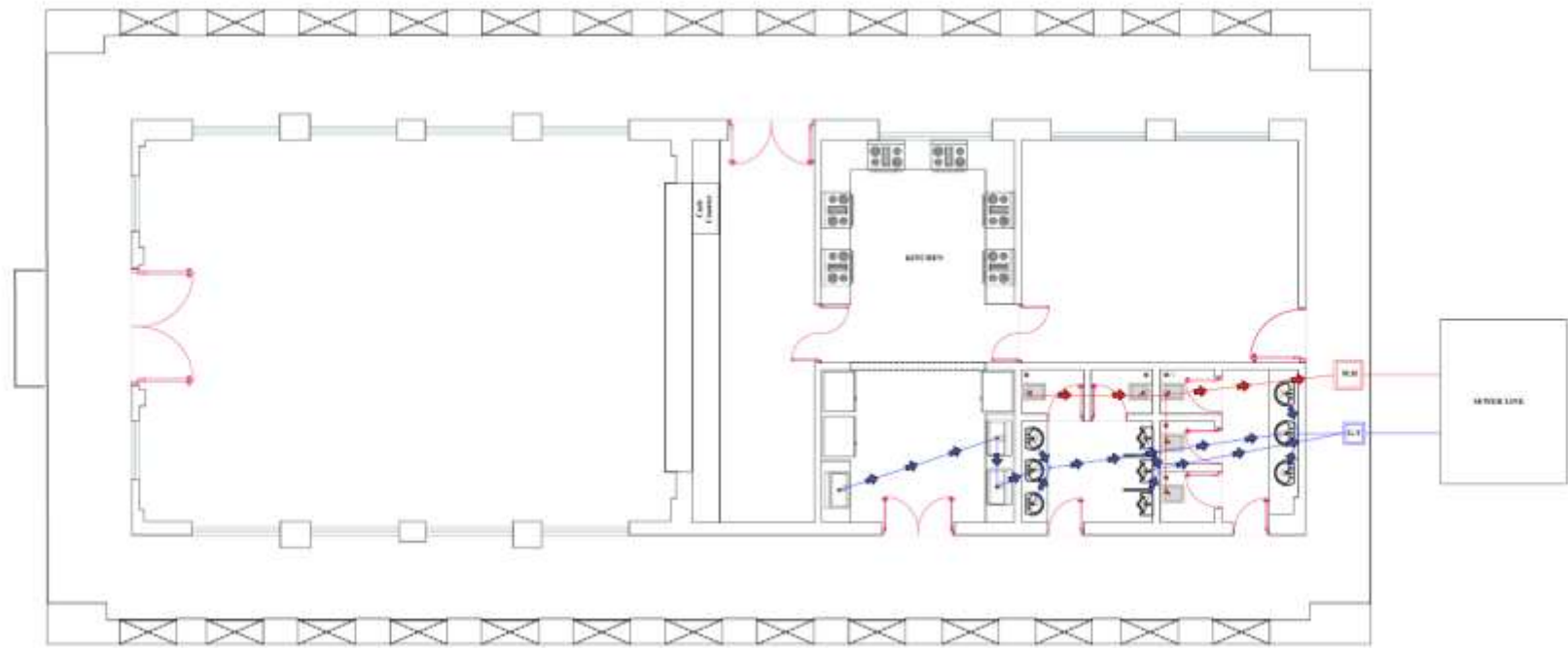
ELECTRICAL WORKING

# LOOPING & PLUMBING PLAN



## LEGENDS

## LOOPING

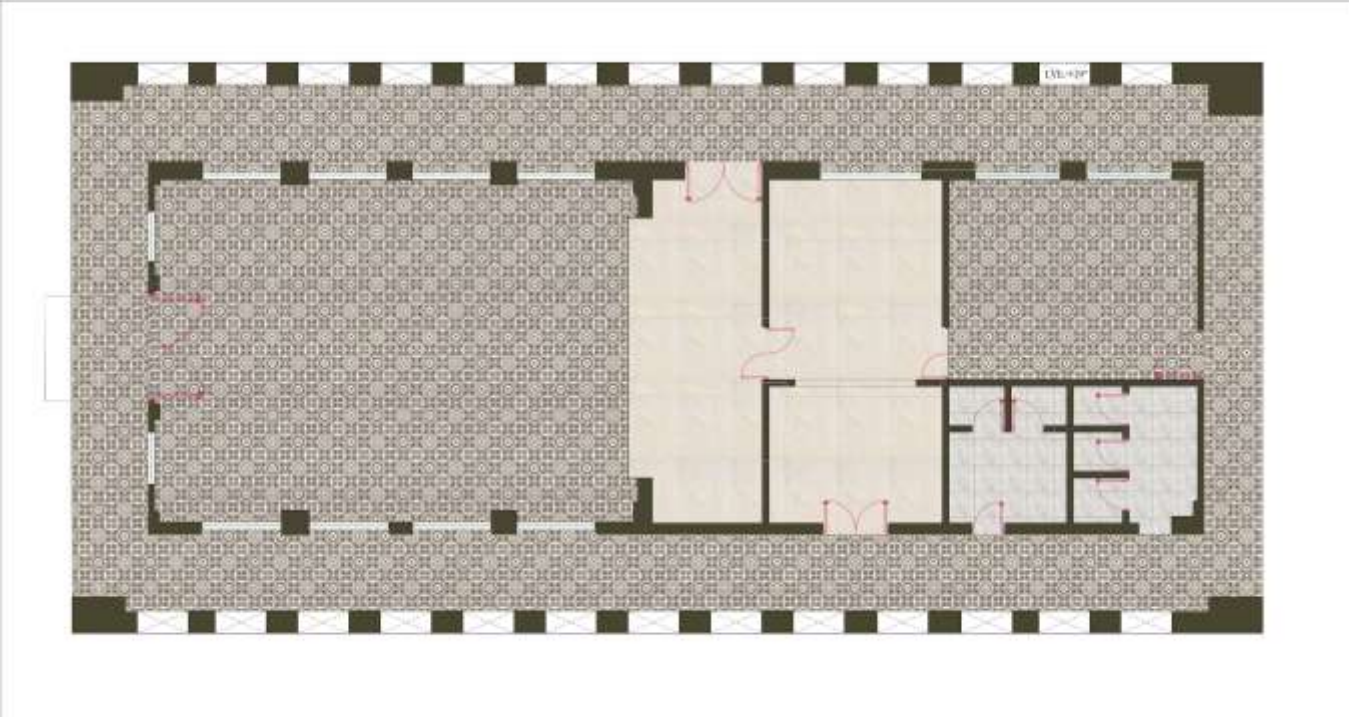


## PLUMBING

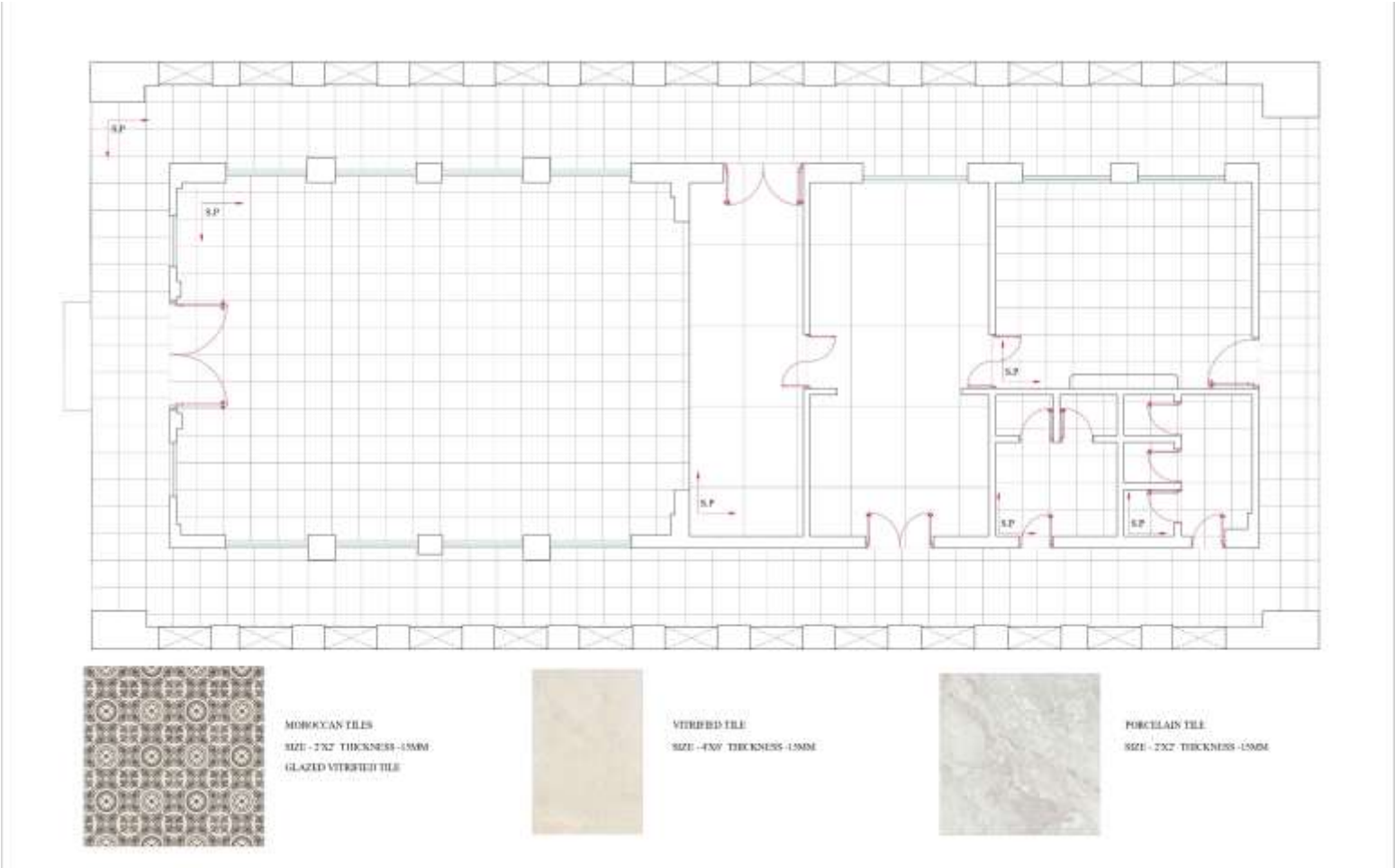
LEGEND FOR SANITATION		
1.	F.T.	FLOOR TRAP
2.	F.D.	FLOOR DRAIN
3.	U.T.	URINAL TRAP
4.	(S.P.)	SOIL PIPE 100MMØ
5.	(W.P.)	WASTE PIPE 75MMØ
6.	M.H.	2'x2'
7.	G.T.	1'-6"x1'-6"

## LEGENDS

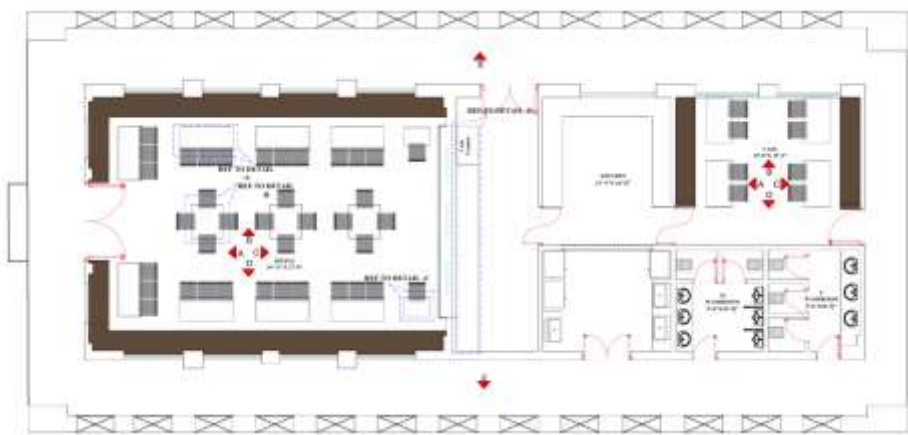
FLOORING



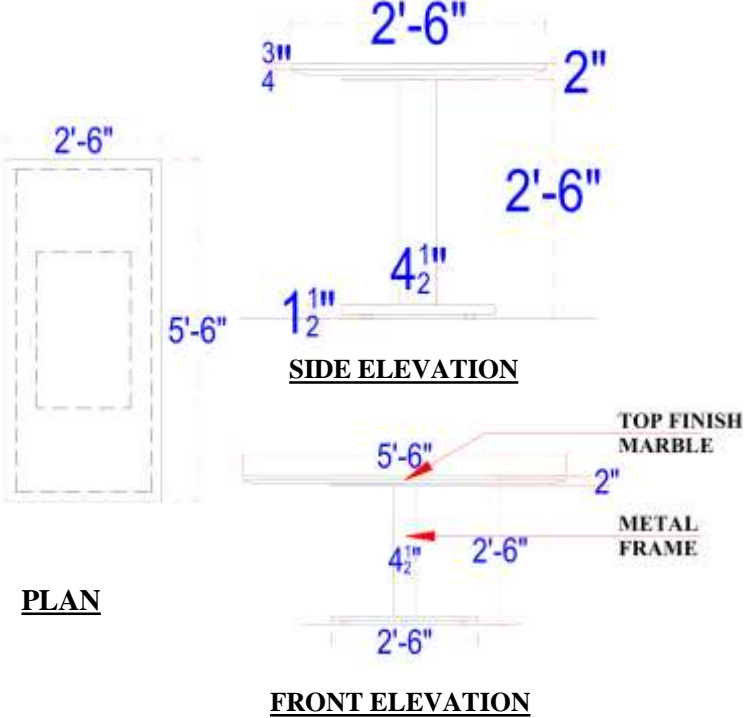
FLOORING PLAN



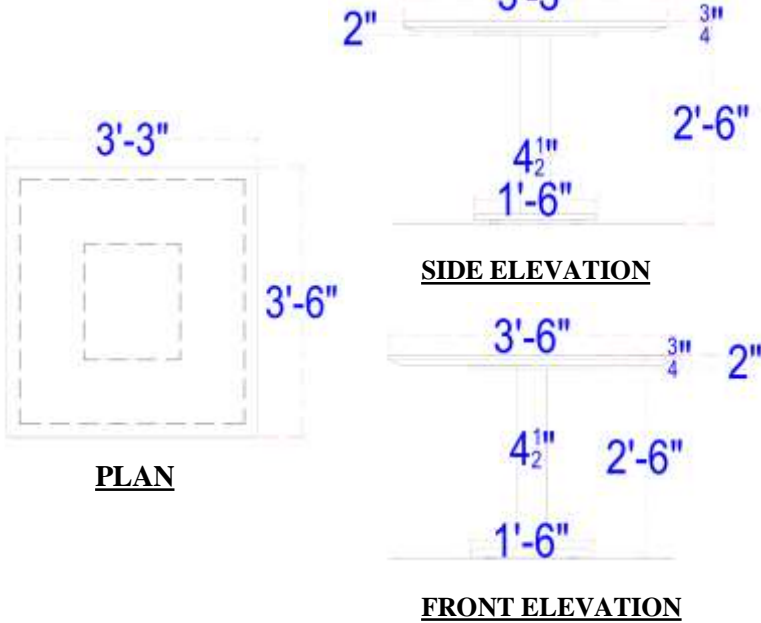
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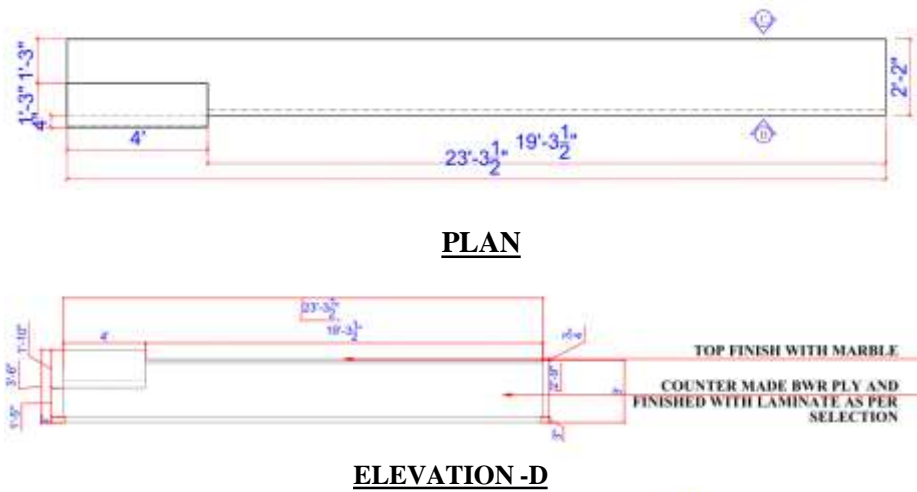
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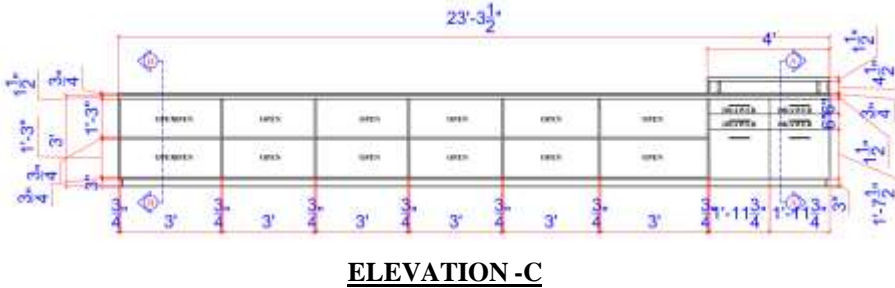
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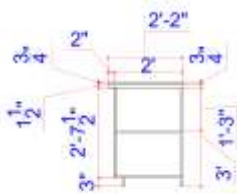
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SECTION AT -BB



SECTION AT -AA



DETAIL AT -C

