

TID 2011 Award
Taiwan Interior Design

商業空間 Commercial space

JBSD 涓豆腐-南京店
DUBU HOUSE

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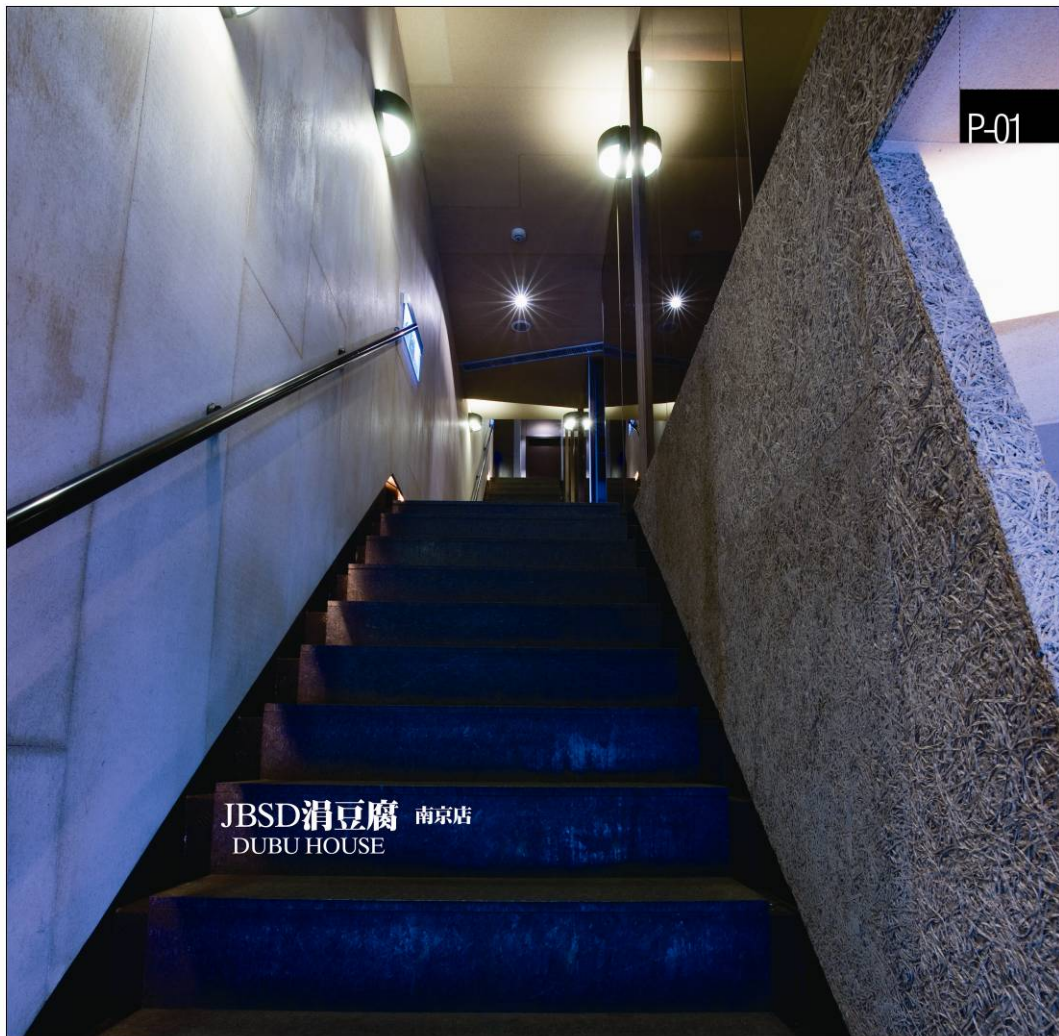
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JBSD涓豆腐 南京店 DUBU HOUSE

韓國第一大連鎖豆腐煲專賣店「JBSD涓豆腐」有別於坊間一般豆腐鍋餐廳，以有機的手工豆腐製作，「豆腐」為鍋物主角，強調綿密滑嫩的口感經驗。

為了營造一個充滿氣氛的用餐環境擺脫連鎖店給人簡單與方便的印象，呈現其精緻飲食料理的構想，設計上透過多種不同紋理質感的材質，序列地配合著俐落均質的墨鏡轉折延伸，將人的視覺帶往遠處，拉深空間的尺度，傳達嚴謹的手作過程與細膩口感的意涵。空間各面向強烈的垂直水平關係，重複著大面積墨色鏡面與木結構框架座席，象徵店家對料理一絲不苟的專注，井然有序，營造優雅具現代感的空間氣氛。

JBSD Dubu House, the biggest tofu hot pot chain store in Korea, is well distinguished from other tofu hot pot restaurants. Dubu House Korea emphasizes tofu's texture of dense, tender and smooth by using hand-made organic tofu as the staple food in the hot pot. Instead of simplicity and convenience as the typical impression from other hot pot chain stores, Dubu House Korea restaurant is designed to create the conception of delicacy cooking. The interior successfully conveys the implication of hand-made process and fine texture. This concept is demonstrated by 'bringing one's vision to a deep and distance space through the selective combination of variant materials with different patterns and composition. These structures are especially corresponding to the homogeneous well-executed extension of dark mirrors from the wall to the ceiling. The strong vertical and horizontal construction in various spaces, repeating large fields of dark mirrors and wooden framed seating areas, not only represent Dubu House's focus on high standard of detail and quality cooking but the cutaxy also gives the modern and elegant dinning atmosphere.





GUDC

P-03

1F





P-04

2F



GUDC

3F

