

GRECIAN SOJOURN

NESTLED IN SIGLAP, BLU KOUZINA'S LATEST OUTLET, DESIGNED BY IRREGULAR LINES, HAS BEEN GETTING RAVE REVIEWS FROM NETIZENS WITH THE WAY IT TRANSPORTS DINERS TO THE BEAUTIFUL MEDITERRANEAN COUNTRY.

WORDS
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PHOTOGRAPHY
BLU KOUZINA

One Greek restaurant, two distinctive design concepts – this is what the recently opened Blu Kouzina Siglap has to offer in a harmonious, orderly style.

“The concept upfront resembles the small family taverns around the Greek mountains in the quaint villages, while the second, in the rear, recalls the Greek islands in summer,” reveals Theodora Martinou, the Founder of Irregular Lines, the interior design boutique responsible for the project.

As a result, the restaurant is adorned with a mixture of gorgeous antique pieces paired with vibrant, contemporary materials and design elements that represent both settings.

Netizens who have visited the outlet have been taking to social media to rave about how pretty the end-result is.

To ensure an overall coherence, Martinou selected furniture and fittings that complement both sections of the restaurant.

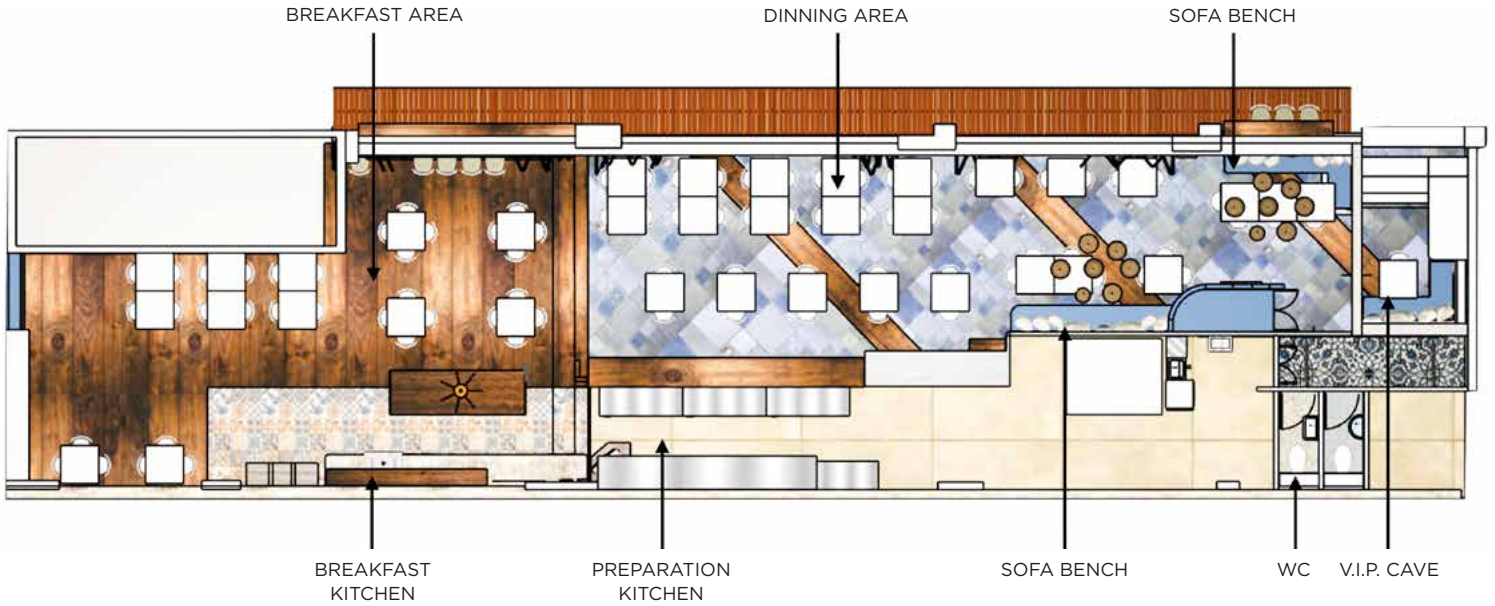
Loose furniture, such as tables and chairs, were sourced from small villages

01. The restaurant is adorned with a rich selection of materials that include stone, blue-and-white tiles, engineered wood flooring, teak-stick ceiling panels, fish-shaped driftwood decorations and raffia pendant lights to create a warm and inviting ambience.





FLOOR PLAN



THEODORA MARTINO,
FOUNDER,
IRREGULAR LINES

in Greece that her client has good relations with, while the traditionally designed cupboards were imported from Greece through retailer Sogno Kyparissia.

SPACE EFFICIENCY

In taking over the site, Martinou's team only made adjustments in the kitchen to create a wash area.

It allows the waitstaff to pass plates from the back of the kitchen directly to the wash area.

A small room at the back of the

restaurant with the cave design of Santorini's architecture was carved out, which can double as a private dining room, as well as a separate space for the crew service station.

"This helps in the operation process. Everyone can appreciate a well-designed restaurant, especially the operator, where good design is also good for business," explains Martinou.

"Furthermore, as the kitchen adopts an open concept, placements and design had to be appealing and functional at the same time."

White curved walls were built in to make the space more spacious and windows are left intentionally uncovered to maximise natural light.

With the pandemic still raging, the team also tried to be flexible in its design to meet the evolving Covid-19 restrictions.

For instance, loose tables and chairs that can be easily mixed and matched were chosen.

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“
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and feel as if they are enjoying their meal in Greece.
”



03

BLU KOUZINA
SIGLAP

LOCATION
Singapore

SITE AREA
204m²

COMPLETION
2021

INTERIOR DESIGN
Irregular Lines

LEAD DESIGNER
Theodora Martinou

CONTRACTOR
TM Interior Workshop

C&S CONSULTANT
NEXG Group Design

QUANTITY SURVEYOR
Lee Leong Wee

FURNITURE
Irregular Lines, Sogno
Kyparissia

SANITARYWARE
Irregular Lines & TOTO

03. The suspended marble shelving above the main bar of the preparation kitchen gives a sense of openness to the restaurant.

A CUSTOMISED EXPERIENCE

Because the name Blu Kouzina literally means “blue cuisine” in Greek, it was essential for Martinou to trigger the diners’ imagination of the Mediterranean, evoking the scent of the ocean and scenes of small villages hidden in the lush, green mountains.

Furniture and fittings were customised either in Bali or Greece, such as a large table at the front of the restaurant, the pendant lights

and bar tops – everything had a specific position and function before it was commissioned.

Additionally, to create an imposing feature and recall Santorini’s and Mykonos’ classic design style (both are among the most famous Greek islands), Martinou created ceiling panels using teak sticks attached to wooden frames.

Diners familiar with Blu Kouzina would know that the restaurant has another outlet in Dempsey Hill.



According to her, the design principals between the two outlets are similar in terms of concept and function.

The main difference is that at the Dempsey outlet, the exterior more closely resembles the Greek island aesthetic, while the interior, more of a Greek mountain village.

"With a warm and inviting ambiance, coupled with communal dining, it all

works together to create the perfect Greek experience," she shares.

"We hope diners can forget that they are still in Singapore, and feel as if they are enjoying their meal in Greece.

"We believe this is the most important aspect of creating a restaurant, that is to incorporate design, concept and product to really transform one's experience."

04. Exposed wooden beams were attached to the high ceiling upfront to reinforce the impression of Greek village-style architecture. Beneath them, a large table bedecked with produce welcomes guests.