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GREEN & LIGHT

Text: Suzanne Miao Photography: Courtesy of Grey Matters

Spanning three shophouses in Tanjong Pagar, much anticipation surrounded the redesign of the award-winning Tippling Club in its dynamic new Singapore location, which was recently named one of Asia's top 50 restaurants

Conceived by New York native Alan Barr, managing director of Grey Matters and one of the judges for this year's A&D Trophy Awards — previously known as The Perspective Awards — Tippling's interiors were designed to retain a signature industrial-chic style, which he dubbed 'Underground Brooklyn.' "Chef Ryan Clift's brief was very clear — he wanted to 'bring Dempsey with us' to the new location," says Barr.

Including natural woods and a diverse palette of green in a nostalgic nod to Tippling's former location on verdant Dempsey Hill, the bar area seats 36 and features natural daylight thanks to bay windows — it also showcases the restaurant's famed overhead bottle display, which made its way to from the original venue. Barr says the aim was to create an inviting, laid-back environment which is approachable and eclectic, with lots of little details to

discover over a different dining and drinking experiences.

"We tried to create an environment that allowed the food to be the star. Tippling Club dishes are extremely whimsical and playful in the way they are plated, and are extremely visually stimulating. We wanted to create a space with a cheeky sense of humour that matched the dishes, and more important to me, matched Chef Ryan's wicked sense of humour and irreverent personality," Barr explains.

"Secondly, we wanted to create a bar/lounge area that is distinctly different from the main dining room. The former space did not have a separate bar, and the new space needed one. So we set out to create one mood in the entry and bar space, and a completely different atmosphere in the main and private dining rooms."

The whimsical, playful design was conceived to allow the food to be the star

Apart from the more than 20 different shades of green throughout the space, other decorative accents include white marble, *shou sugi ban* (Japanese charred wood) wainscoting and ceiling panels between the heritage wooden beams. Timber from salvaged shipping pallets was used extensively: "It is quite easy to get in Singapore as it is scrapped from the endless flow of goods in countless shipping containers in and out of the country... The hard part is finding someone who understands real salvage style and who is willing to take the time to go get it," says Barr.

"Luckily, our friend Arran Brennan, who runs Constructivity — a 'for-expat-by-expat' bespoke contractor — knew exactly what we wanted and set out to collect all the wood we needed. Armed with a gas torch and piles of old timber, Arran spent days burning the wood until it was just right."

Additionally, hand-painted terracotta tiles and rustic furnishings complement the historic shophouse setting. Draperies in bleached, patterned linen panel the interior and exterior of the bar and restaurant, giving the illusion of greenery when drawn. Sadly, nothing is original to the shophouse except the front façade of the building, but the floor tiles are hand-painted terracotta, with patterns inspired by heritage Peranakan Singapore designs. "We limited them to the lounge room, but wanted to include at least one feature in our design that tipped its hat to the heritage structure and the wonderful Singapore shophouse culture," Barr notes.

The 34-seater first floor dining room is built around an open kitchen, with each seat engineered with a table lamp that lights up when occupied. Artfully offset by the bronze mirror wainscoting, the dining room floor is covered with waxed white oak, which has been laid in a traditional herringbone pattern and was designed to age naturally. Eclectic, bespoke light features sourced from all over the world hang from above.

Next to the dining room is the wine room, which houses three 100-bottle Gaggenau wine coolers. Amber light features that resemble a massive cluster of grapes hang above the tables. The wine room also acts as a private dining area where drapes can be pulled to offer guests more solitude. Another private dining room hides upstairs, while the second floor is currently under construction.

Downstairs in the lounge, the walls are clad in a handmade cement brick that is actually meant to be flooring: "We love to play games like this with materials and textures," says Barr. "The parquet pattern is one of my favourites and I wanted it to contrast the spring green subway tile of the back bar. Upstairs, we are taking the same cement brick and cladding a section of the walls with it in a vertical herringbone pattern, and then floating backlit blood-red Venetian plaster panels framed in oversized glossy black Baroque picture moulding... Keep an eye out for that one, coming soon!"

Right from top Apart from more than 20 different shades of green, other decorative accents include *shou sugi ban* (Japanese charred wood) wainscoting • Eclectic, bespoke light features were sourced from all over the world





Clockwise from facing page top left Downstairs in the lounge, the walls are clad in a handmade cement brick that is actually meant to be flooring • The bar showcases the restaurant's famed overhead bottle display, which made its way to from the original location • Draperies in bleached, patterned linen panel the interior and exterior of the bar and restaurant, giving the illusion of greenery when drawn • The bar/lounge area is distinctly different from the main dining room in terms of ambience and decor

綠意盈盈

撰文：Suzanne Miao 攝影：由Grey Matters提供

期待已久的Tippling Club換上新裝後重新開幕，除了位於新加坡Tanjong Pagar充滿活力的熱點面積更達三間店屋，最近更獲點名為亞洲頂尖的50家餐廳之一

前稱「透視設計大賞」的「亞洲建+設大獎2014」評委之一、來自紐約的Grey Matters總監Alan Barr，為Tippling Club佈置室內環境，「地下布魯克林」的設計保留了別緻的工業風格。Alan稱，主廚Ryan Clift的要求很清晰，就是要把Dempsey帶到新加坡。

Tippling內多採用天然木材，借來舊址Dempsey Hill的那份青蔥翠綠，搬來了舊酒瓶，重裝酒吧一向著名的酒瓶頭頂陳列。酒吧設36個座位，窗台引入天光線。Alan解釋，悠閒溫馨的環境不但平易近人，而且不拘一格，當中能發現很多細節，豐富用餐和嗜酒體驗。

Alan說：「我們試圖創造讓食物成為焦點的環境。Tippling Club的菜式賣相俏皮得使人會心微笑，讓食客眼界大開。我們想用幽默的設計呼應驚喜菜餚，與大廚Ryan的風趣個性相輝映。」

「同時，酒吧要跟主餐廳明顯不同。以前Tippling沒有獨立的酒吧，而新餐廳則需要獨立的酒吧。因此，我們著手在主餐廳及廂房，設計跟入口散發完全不同的氣氛。」

餐廳內除了遍佈著20多種不同色調的綠色，還有其它裝飾特點包括白色大理石、日本的燒焦木頭、護牆板和木樑之間的天花板，並廣泛使用舊船卡板的木材。他說：「這木材在新加坡很容易找到，由無數集裝箱的貨物源源不絕地供應，難的是找到一種風格特色，要花多點時間才得到。」

「幸運的是，我們經營Constructivity的朋友Arran Brennan，一位由外籍人為外籍人服務的承包商知道我們想要的木材，便開始收集起來。Arran手持火炬氣，花了幾天把舊木頭燒得剛好。」

此外，手繪陶土磚和鄉村風格的家具呼應歷史店屋的設置。漂白窗簾和酒吧內外亞麻板圖案均增添綠意。可惜的是，原建築物除了保存店面便沒有其他保留特色，但地磚手繪陶器靈感來自娘惹設計。「我們只在酒吧區使用該花紋，但至少包含一種完素能窺見新加坡店屋的文化遺產。」

餐廳一樓設有34個座位，環繞一個開放式的廚房而建，用膳時座椅會亮起檯燈。飯廳地板鋪上打蠟的白橡木，優雅地反襯銅鏡壁板，以傳統人字紋砌成自然老化的狀貌，天花掛上來自世界各地不拘一格的定制燈飾。

主餐廳旁是儲酒室，裡面有三個盛載100瓶嘉格納的酒櫃。黃燈猶如一大串掛在桌上的葡萄，亦設私人用餐的地方供拉簾用膳。隱藏在樓上有另一個包房，而二樓是目前正在建設中。

樓下的酒吧牆壁鋪上本來用作地板的手工製水泥石，Alan解釋：「我們喜歡嘗試不同的材質和紋理，當中嵌木拼花圖案是我的最愛之一。我希望它能對比背後綠色的地鐵瓷磚。樓上我們利用相同的水泥石，形成垂直人字紋磚牆的一部份。燈光方面，在巴洛克時代黑色大型框架懸掛起血紅色的威尼斯石膏板，光線緩緩透出，不容錯過！」 ●