

Restaurant Design
by Jae Santos

Handwritten-style text in white on a grey background.

Handwritten-style text in white on a magenta background.

Handwritten-style text in white on a green background.

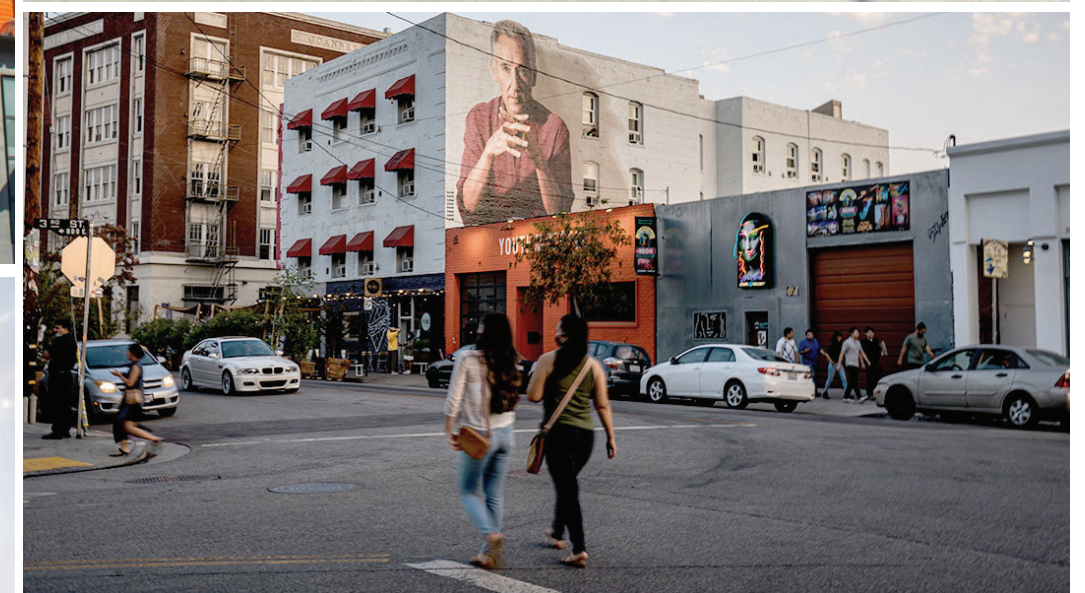
Handwritten-style text in white on a yellow background.

Dim sum is typically meant for sharing, with 3-4 pieces of each dish plated in one serving. But what if you just want to get your (variety) dim sum fix by yourself?

Welcome to TableForWun by Chef Kevin Wun.

A *solo* dining experience offering single-serve, plant-based dim sum and tea.





THE FOOD
by Chef Kevin Wun

Chef Wun is revamping the traditional Cantonese snack by making single-serve, plant-based dim sum. Having worked his whole career creating food tasting menus, he believes the fun of eating out was getting to taste as many flavors and textures as one can instead of just filling up on a single dish. He often injects novelty in his presentation.

- Assorted
- Bite-sized
- Steaming
- Comforting
- Flavorful
- Delicate
- Fresh
- Plant-based

THE LOCALE
Los Angeles Downtown Arts District

A burgeoning urban hub for creative professionals, professional creatives, and everyone else in between— what was once an industrial zone and low-cost haven for practicing artists is now home to numerous galleries, breweries, cocktail bars, and a handful of daytime attractions. Walkable. Close to the river. The scene is always changing, but the vibrance is everlasting.

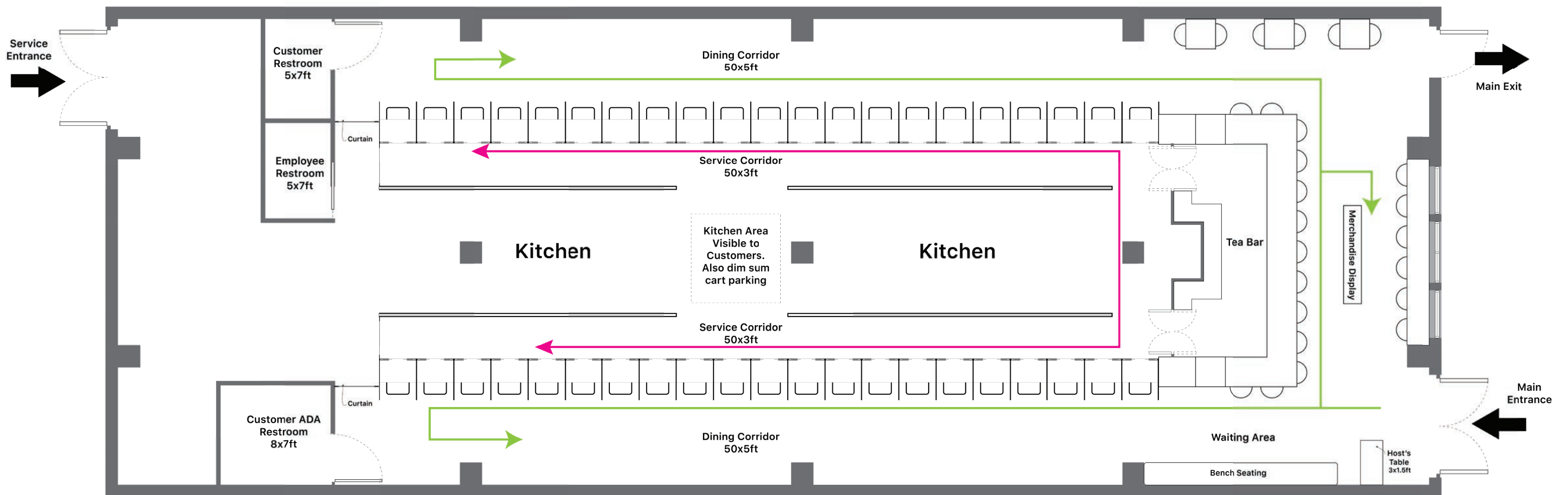
- Vibrant
- Eclectic
- Industrial
- Trendy
- Creative
- Colorful
- Culturally-rich



SPACE PLANNING

TableForWun is a 2,970 sq.ft. restaurant with 42 solo dining booths (4 of which are convertible into 2 ADA booths) and 25 tea bar seats.

Each solo dining booth faces a service corridor where dim sum carts circulate to deliver food & drinks. Booths are also equipped with a buzzer to signal wait staff when needed. The unique layout of the space creates minimal interaction between staff and fellow guests—preserving the solitary cocoon for that peaceful dining experience.



FLOOR PLAN

Scale: 1/8" = 1'-0"



Customer Flow

Employee Flow



THE INSPIRATION

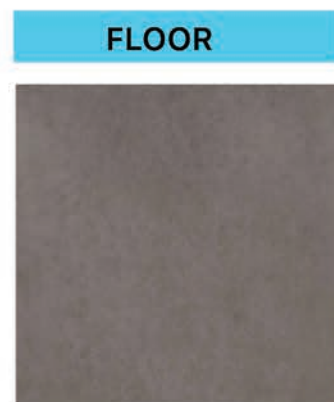
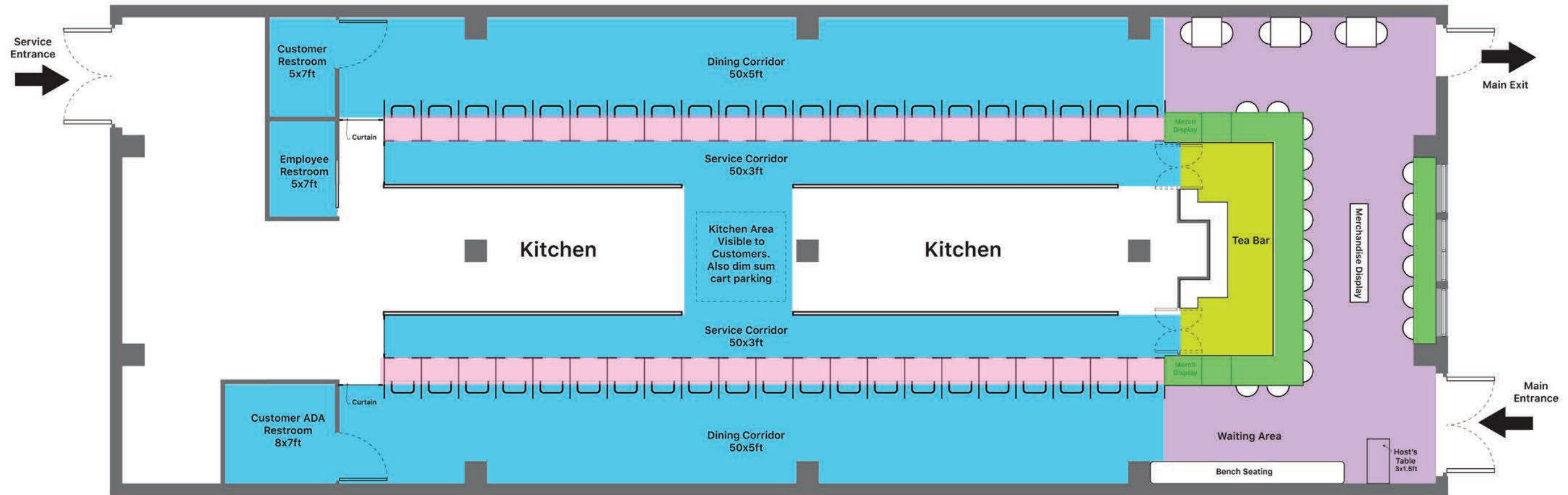
VEGAN DIA JUA





ARCHITECTURAL MATERIALS & FINISHES

TableForWun injects gloss and color into a neutral palette of wood, brick, ceramic & concrete to create a contemporary space out of traditional oriental motifs.



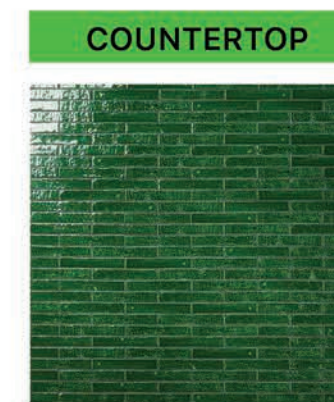
Poured Concrete
Color: Charred Nickel



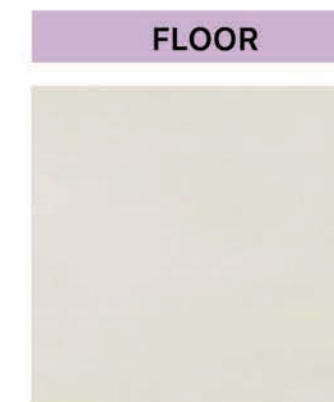
Wood Laminate
Color: Ash Oak



Cement Tile
Color: Pacific Mint

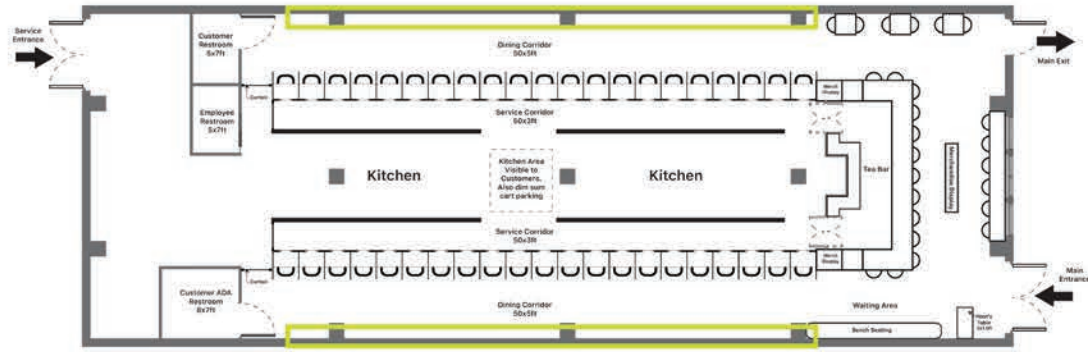


Glossy Ceramic Tile
Color: Emerlad

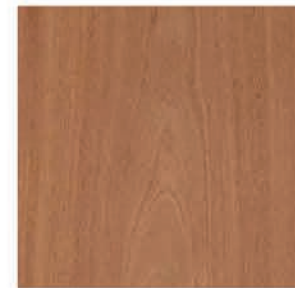


Poured Concrete
Color: White





DINING HALL WALLS



Wood Laminate
Color: Classic Oak



Limewash wall
Color: Taupe



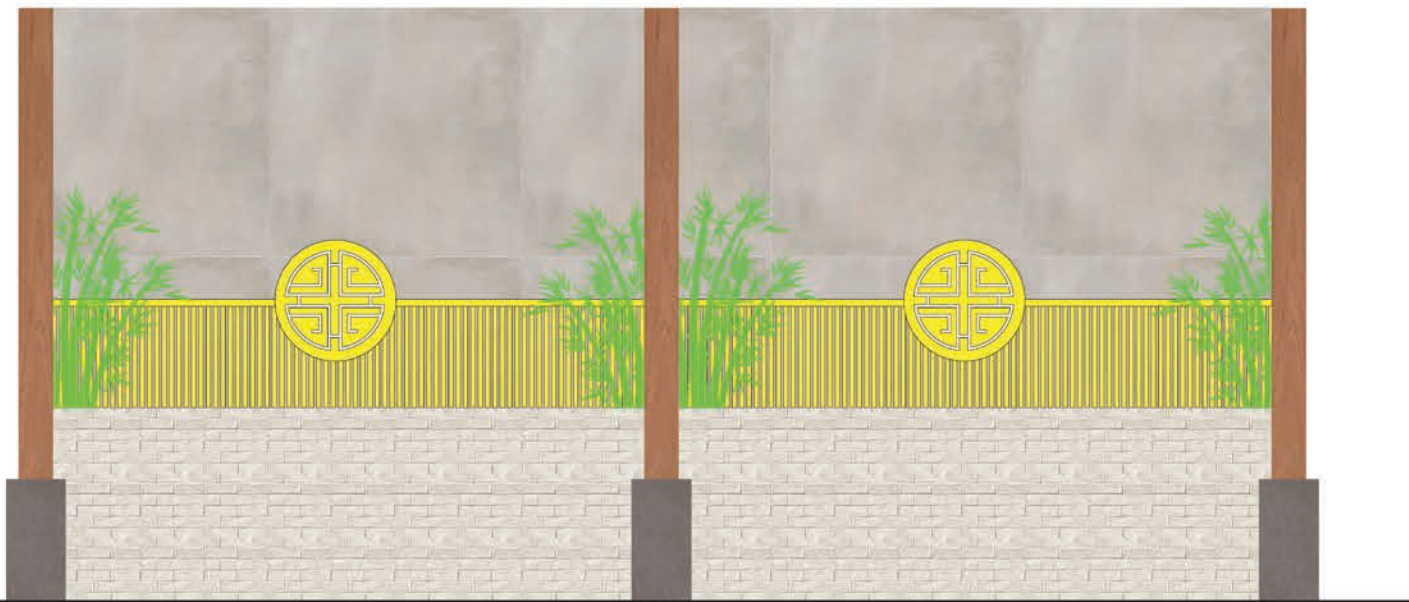
Matte Brick Tile/Veneer
Color: Early Gray



Concrete (same as floor)
Color: Charred Nickel

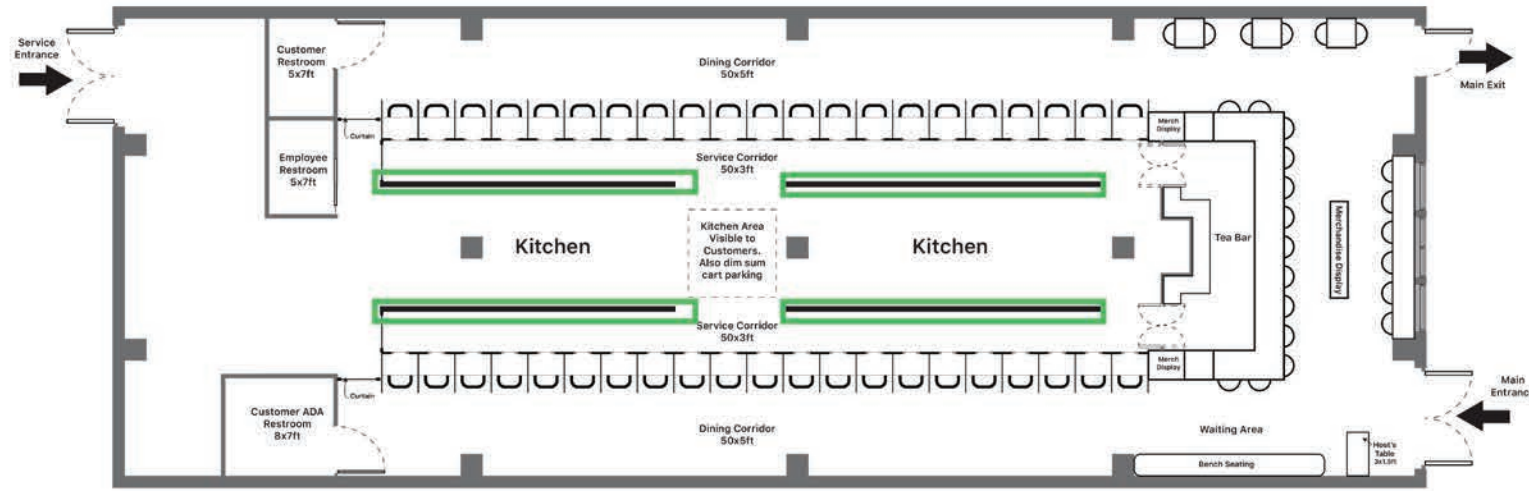


High Gloss Painted Wood
Color: Golden Path

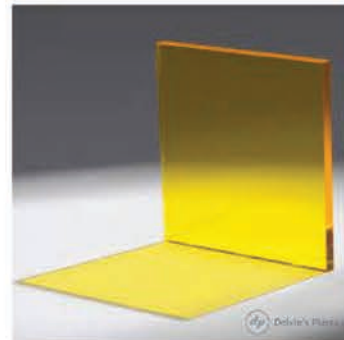


ELEVATION (Not to scale)

Bamboo on the walls accentuates the plant-based concept.



SERVICE CORRIDOR WALL



Thick Acrylic (for faux roof)
Color: Yellow



Chinoiserie print on translucent glass
Color: Multi



Wood Laminate
Color: Classic Oak

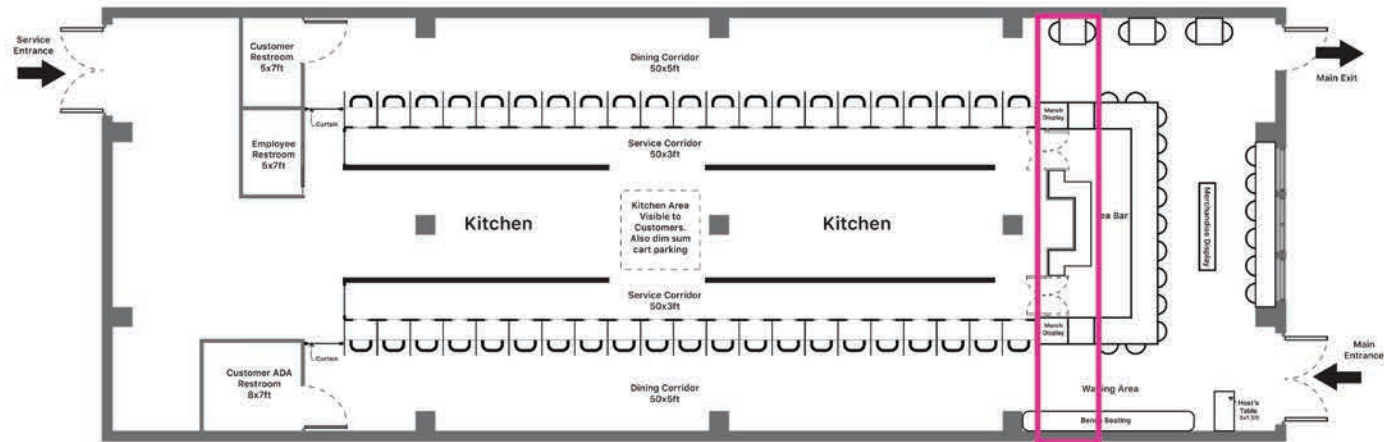


Matte Brick Tile/Veneer
Color: Early Gray

Faux bamboo roof w/ rafters in yellow acrylic



ELEVATION (Not to scale)



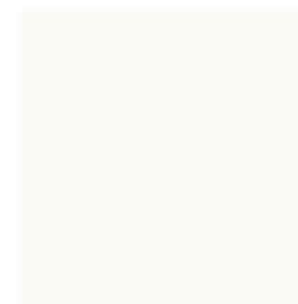
TEA BAR WALL



Mother of pearl mosaic tile w/ print
Color: Multi

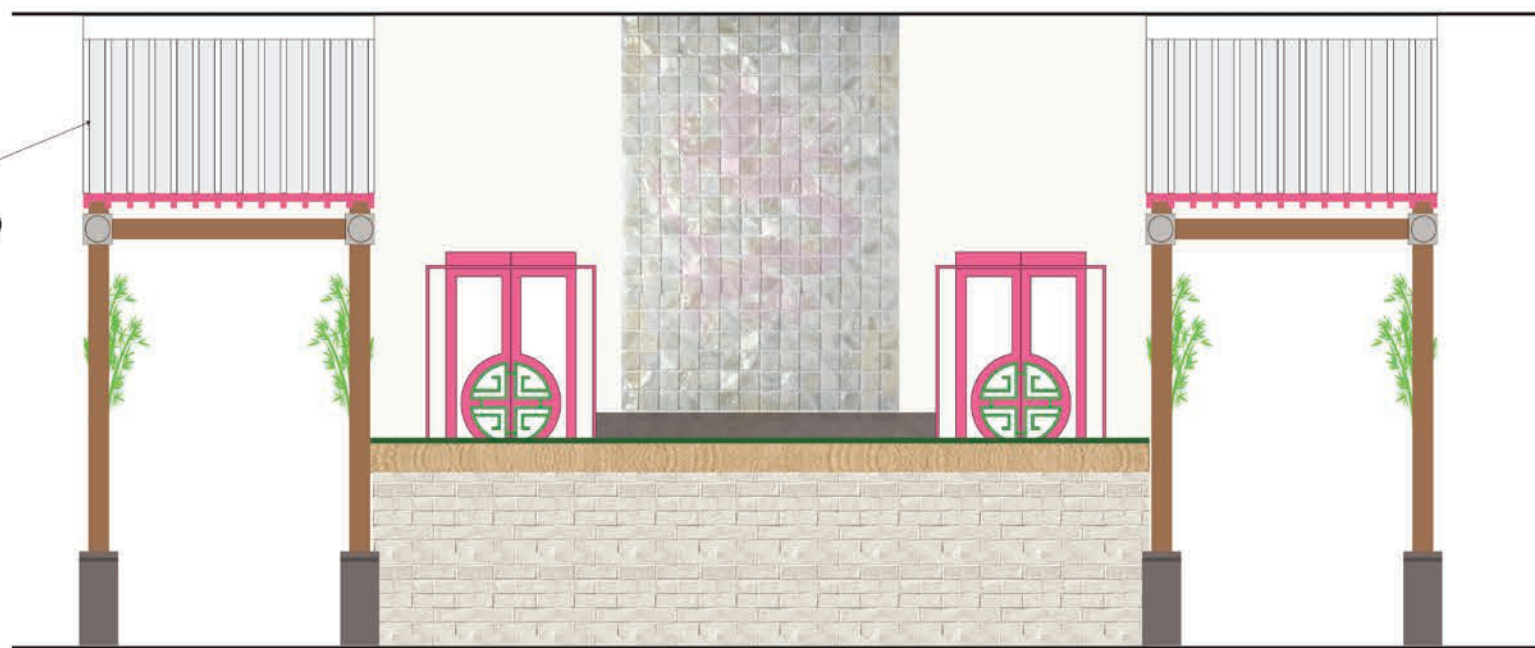


High gloss painted wood (for doors)
Color: Pink



Painted concrete wall
Color: Eggshell

White faux bamboo roof in porcelain finish w/ pink wooden rafters. This faux roofing will repeat in the dining booths.

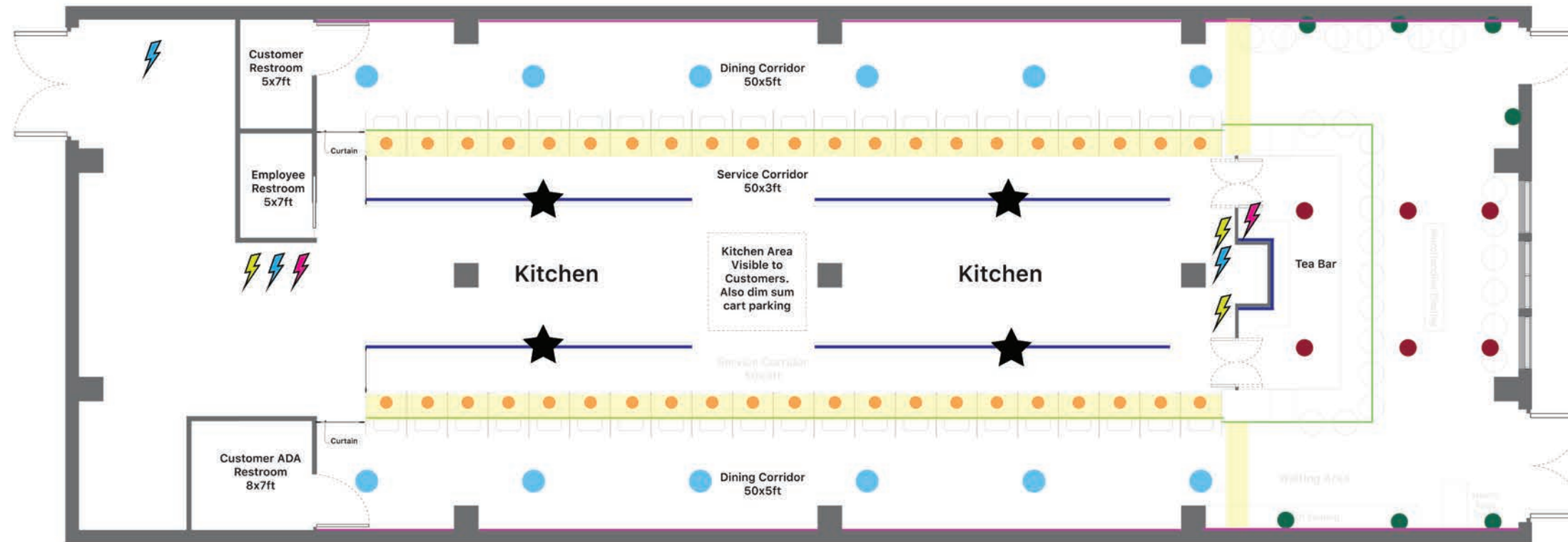


ELEVATION (Not to scale)



REFLECTED CEILING PLAN & LIGHTING

Lighting choices are kept simple since a lot of the millwork is already intricate. The varying lighting intensities and colors all contribute to **TabForWun's** distinct atmosphere.



★
Note that the kitchen walls are translucent, so the lighting from the kitchen will pour into the service corridors

LIGHTING CONTROLS

- ⚡ Dining area
- ⚡ Tea bar/front area
- ⚡ Kitchen/BOH

REFLECTED CEILING PLAN



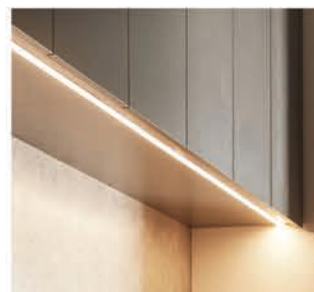
Hidden incandescent strip lights (pointing up) to highlight wall/mural



Pendant for ambient corridor light. The stem will be longer



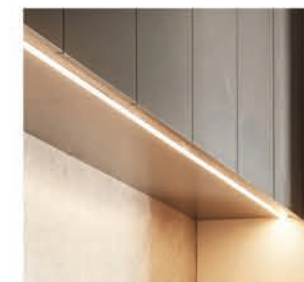
Pendant for individual booths



Color-changing dimmable strip lights under faux roofs



Backlight on walls (design will be different)



Green strip lights under the tables to highlight white brick base

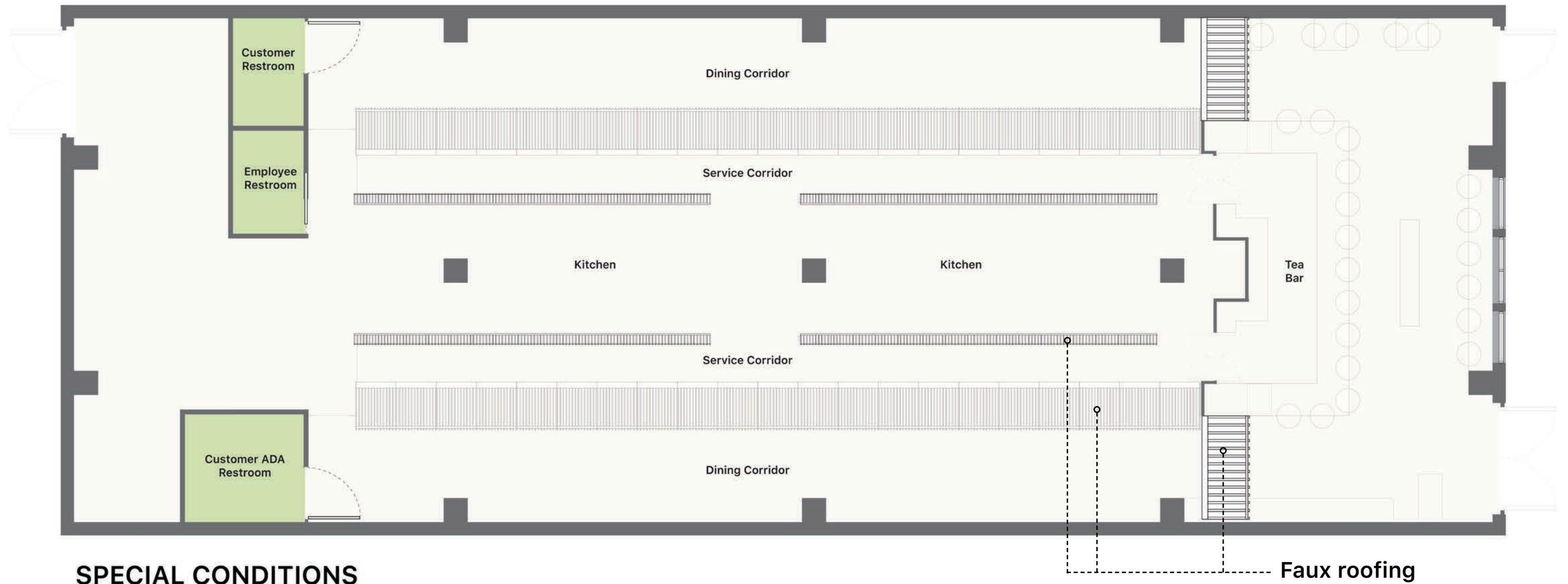


Pendant lights (also focal points)



Sconce up/down light on walls

Similarly, ceiling colors are plain to allow the millwork and pops of color to shine. This plan also shows the areas with faux roofing (of varying heights).



Ceiling Paint



Color: Eggshell



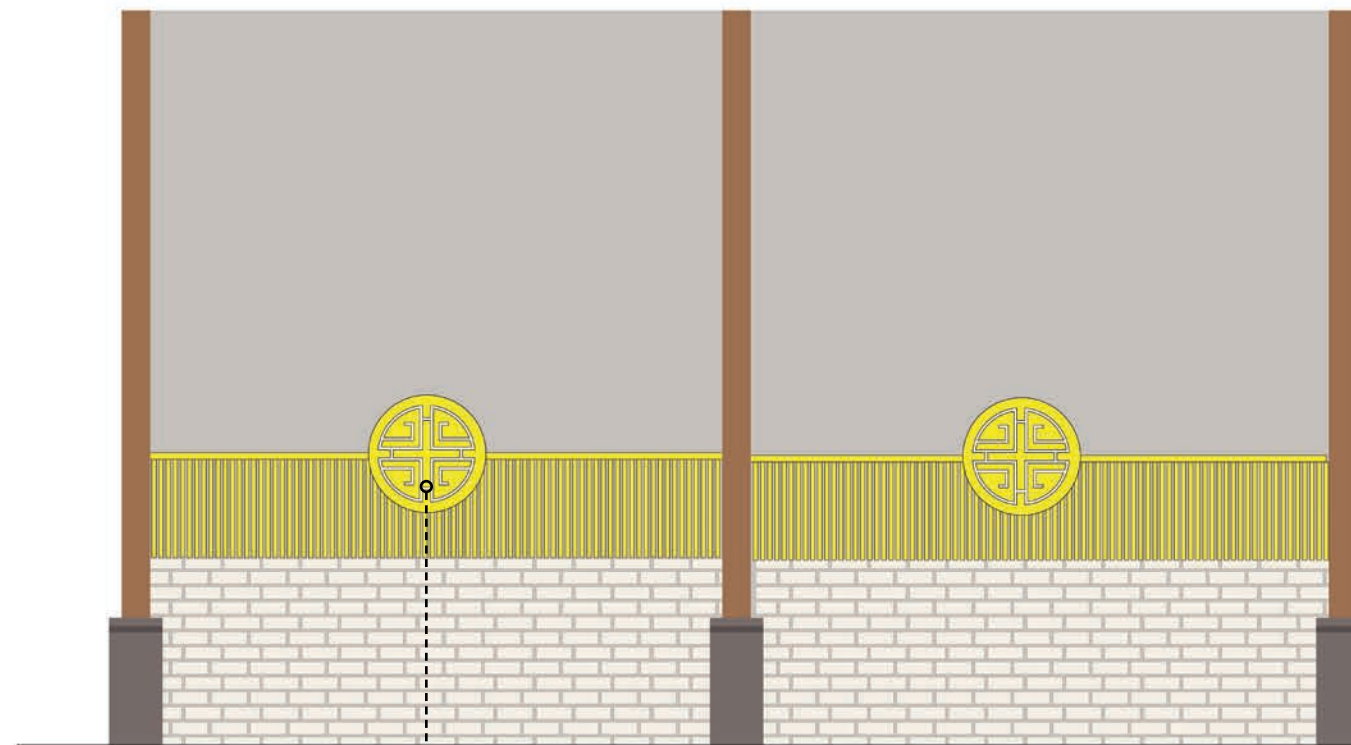
Color: Timid Absinthe Valspar



FURNITURE & MILLWORK

MILLWORK FOR WALLS

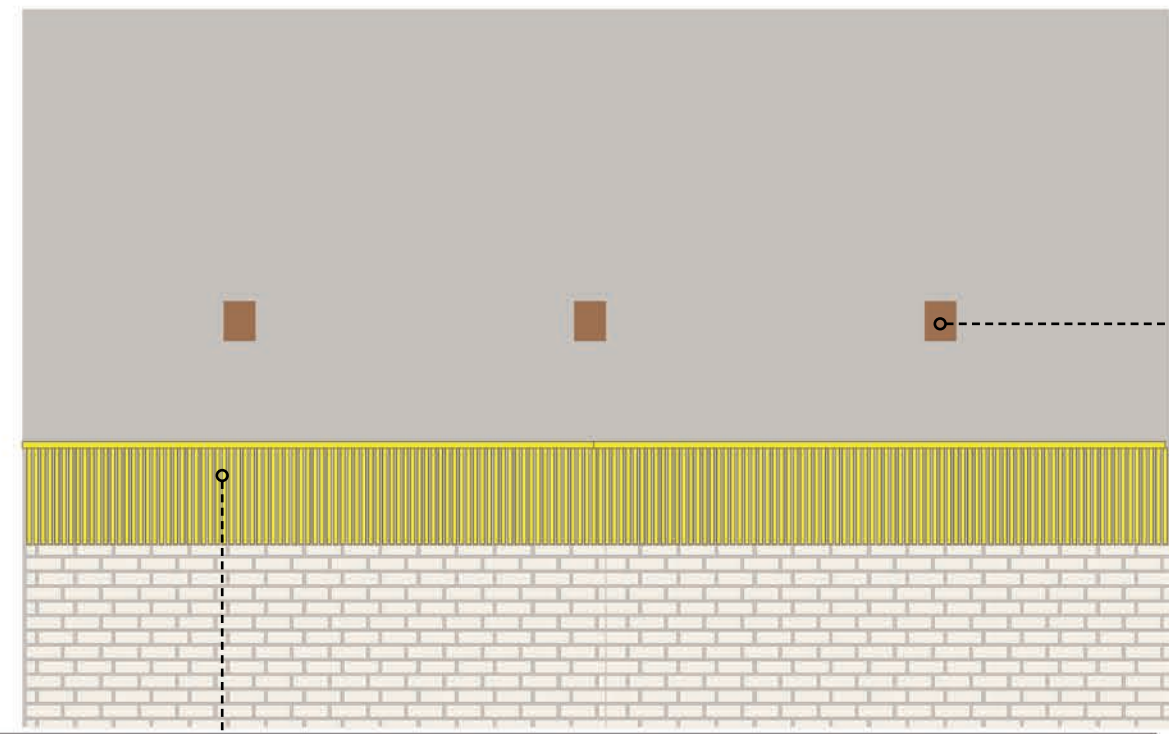
Dining Corridor



Yellow lacquer finish

There's a gap between the millwork and the walls for the hidden strip lighting to shine through.

Tea Bar



Wooden wall scones

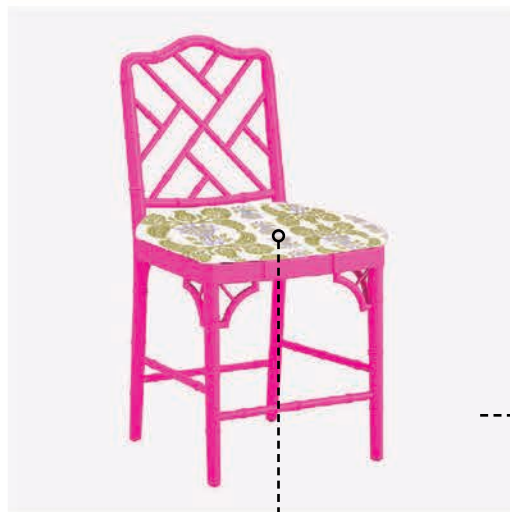
Yellow lacquer finish

For the tea bar area, the emblem is removed since there are wall scones.

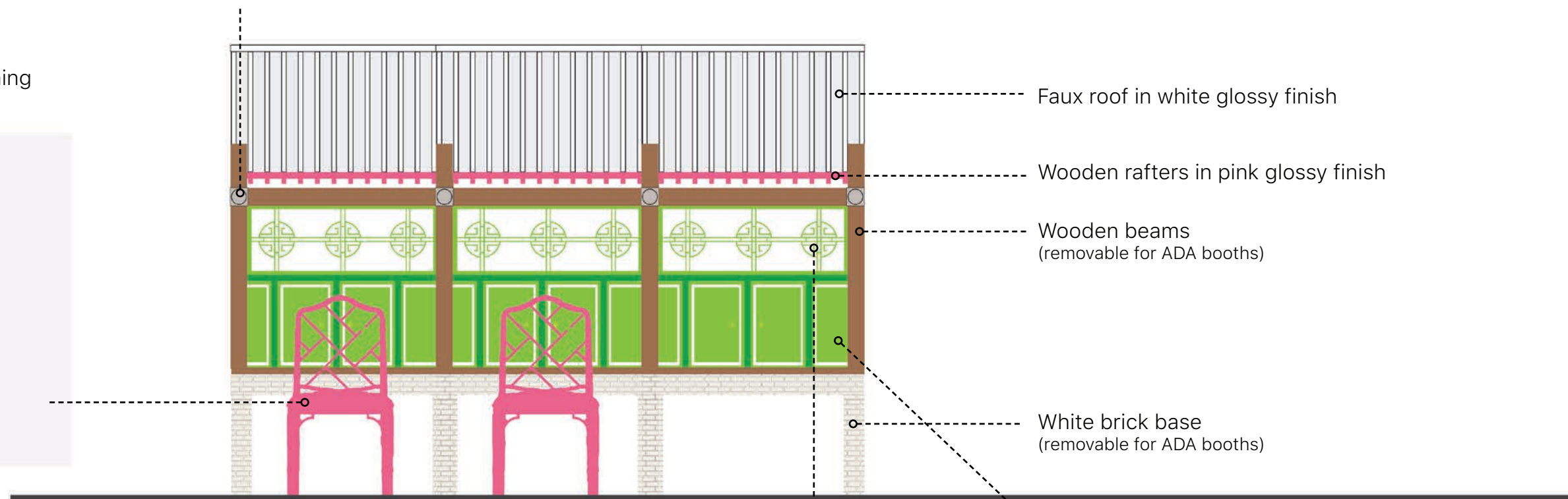
DINING MILLWORK & FURNITURE

Solo dining booths serve as tables

Wood chippendale pink dining chair w/ lacquer finish



Stone decorative element



Faux roof in white glossy finish

Wooden rafters in pink glossy finish

Wooden beams
(removable for ADA booths)

White brick base
(removable for ADA booths)



(optional) seat cushions are added or replaced depending on the season or occasion



Iron grills painted green



Green divider with pocket doors, with the same lacquer finish as above

TEA BAR MILLWORK & FURNITURE

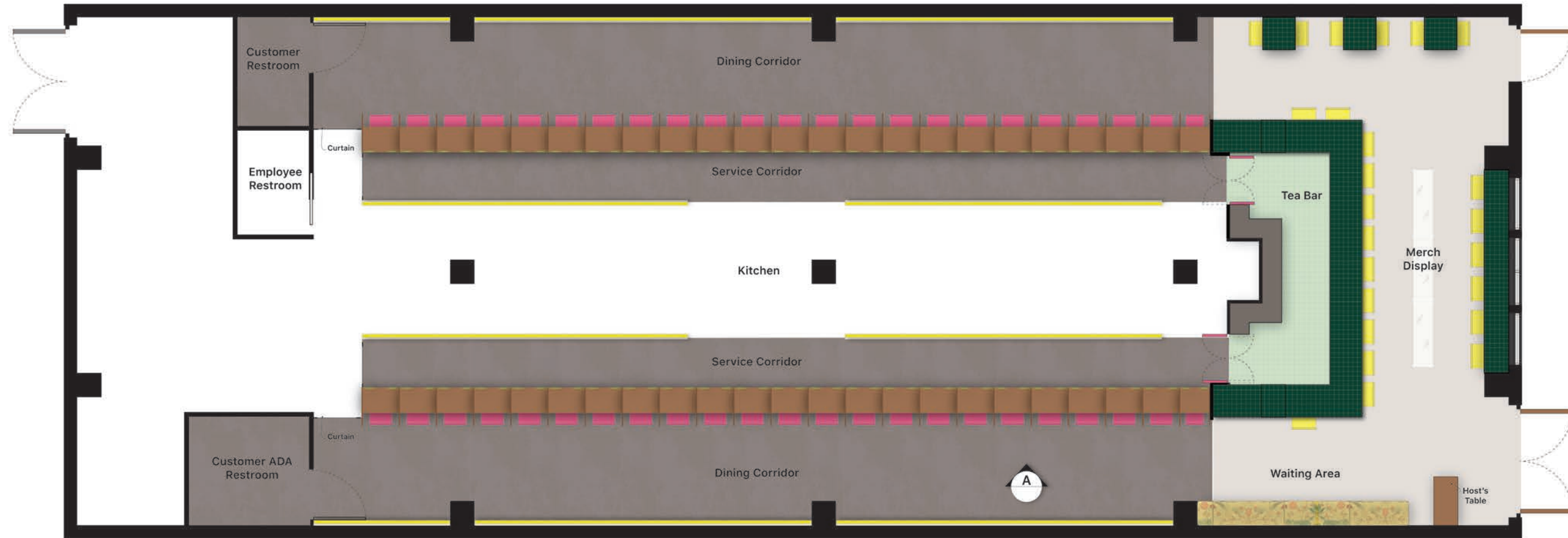
Arches to the dining areas are of the same material as the dining booths

The tea bar





EVERYTHING COMING TOGETHER...

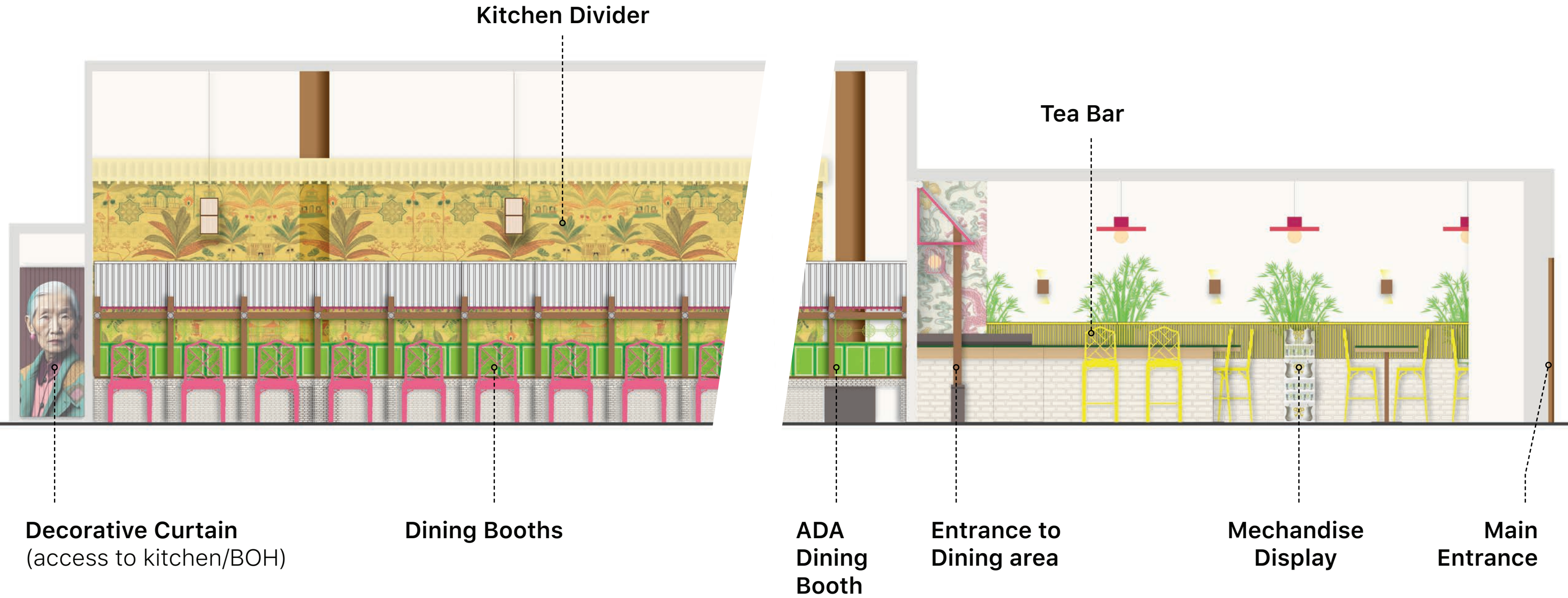


FLOOR PLAN



ELEVATION A

ELEVATION A [Details]





BRANDING

TableForWun combines its signature pink, green & yellow colors with chinoiserie prints and AI-generated images to create that artsy, Los Angeles Asian identity.



Welcome to TableForWun. Wait for the colored carts to stop at your booth to order, or just press your buzzer for service.

DIM SUM CART (GREEN)

TableForWun

Hollywood Hargow

Delicate dumplings filled with a mix of mushrooms, water chestnuts, and bamboo shoots. Served with a side of soy sauce for dipping.

Beverly Hills Bao

Fluffy bao buns filled with jackfruit, shiitake mushrooms, and ginger. Topped with a sprinkle of sesame seeds.

Santa Monica Spring Rolls

Crispy spring rolls filled with a mix of carrots, cabbage, and glass noodles. Served with a side of sweet chili dipping sauce.

Echo Park Edamame Dumplings

Steamed dumplings filled with edamame, tofu, and scallions. Served with a side of ponzu sauce for dipping.

Silver Lake Sui Mai

Tender sui mai filled with textured vegetable protein (TVP), carrots, and water chestnuts. Served with a side of chili garlic sauce for dipping.

Venice Beach Vegetable Gyoza

Pan-fried gyoza filled with a mix of cabbage, carrots, and shiitake mushrooms. Served with a side of soy sauce for dipping.

Westwood Wontons

Light wontons filled with spinach, tofu, and garlic. Served with a side of sesame ginger dipping sauce.

Ktown Kimchi Dumplings

Steamed dumplings filled with spicy kimchi and tofu. Served with a side of soy sauce for dipping.

DESSERT CART (YELLOW)

TableForWun

The Griffith Park Mooncake

A traditional Chinese pastry filled with sweet lotus seed paste and topped with a salted egg yolk. Served with a pot of hot tea.

The Hollywood Sign Tart

A flaky pastry crust filled with creamy vanilla custard and topped with fresh berries. Served with a side of whipped coconut cream.

The Union Station Steamed Cake

A soft and fluffy cake made with sticky rice flour and sweetened with brown sugar. Served with a drizzle of coconut milk.

The Getty Center Bao

A fluffy steamed bun filled with sweet red bean paste and topped with a sprinkle of sesame seeds. Served with a side of fruit preserves.

TEA CART (PINK)

TableForWun

The Hockney Jasmine Tea

A fragrant and delicate green tea scented with jasmine flowers. Best paired with our Hollywood Hargow.

The Basquiat Black Tea

A bold and rich black tea with notes of caramel and a smooth finish. Best paired with our Beverly Hills Bao.

TableForWun



View of dining booths from the wall



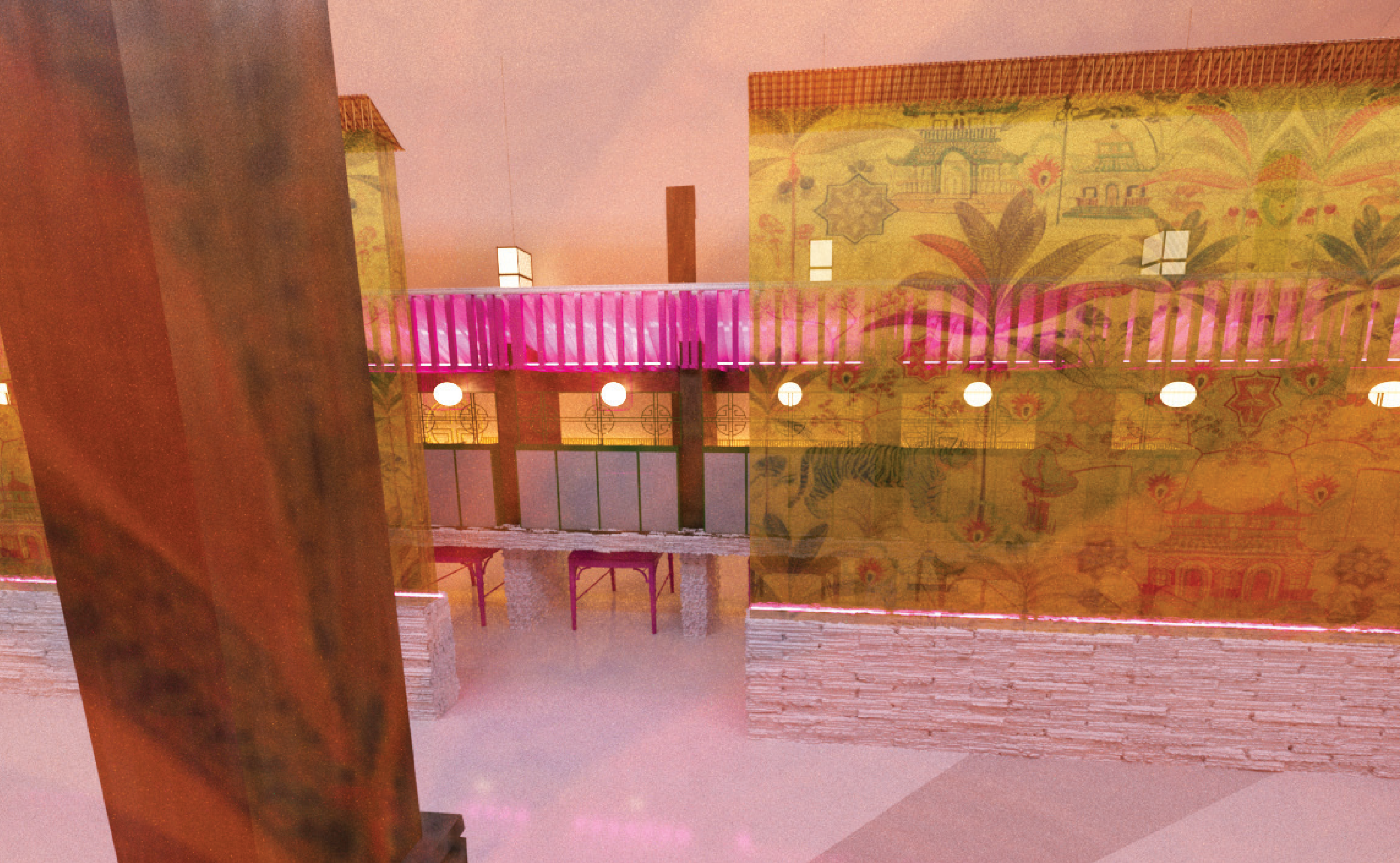
View of the dining corridor coming from the restroom, facing the entrance



Diners' view with service doors closed



Diners' view with service doors open



View of dining booths from the kitchen

TableForWun

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