

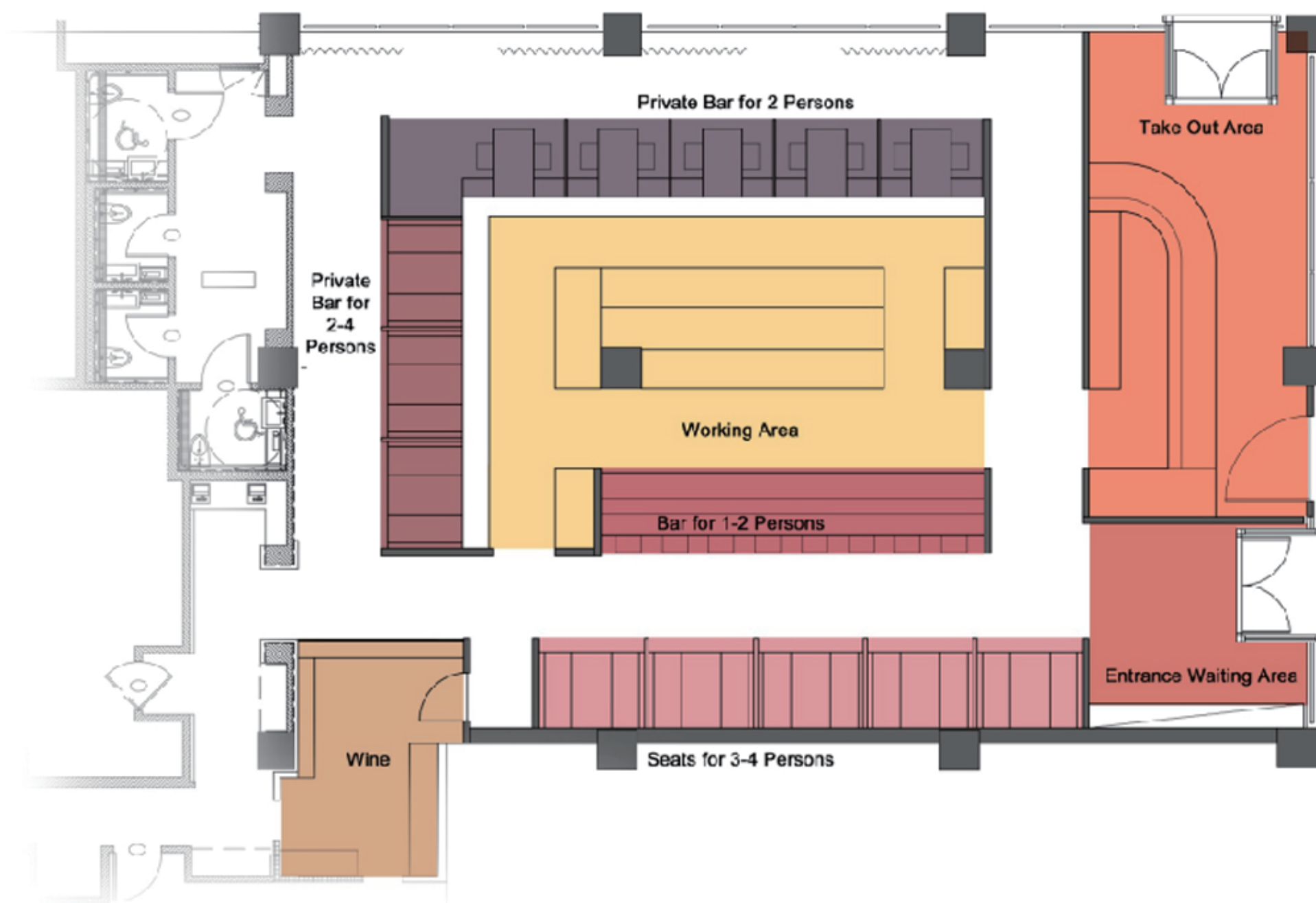
Oyster Bar

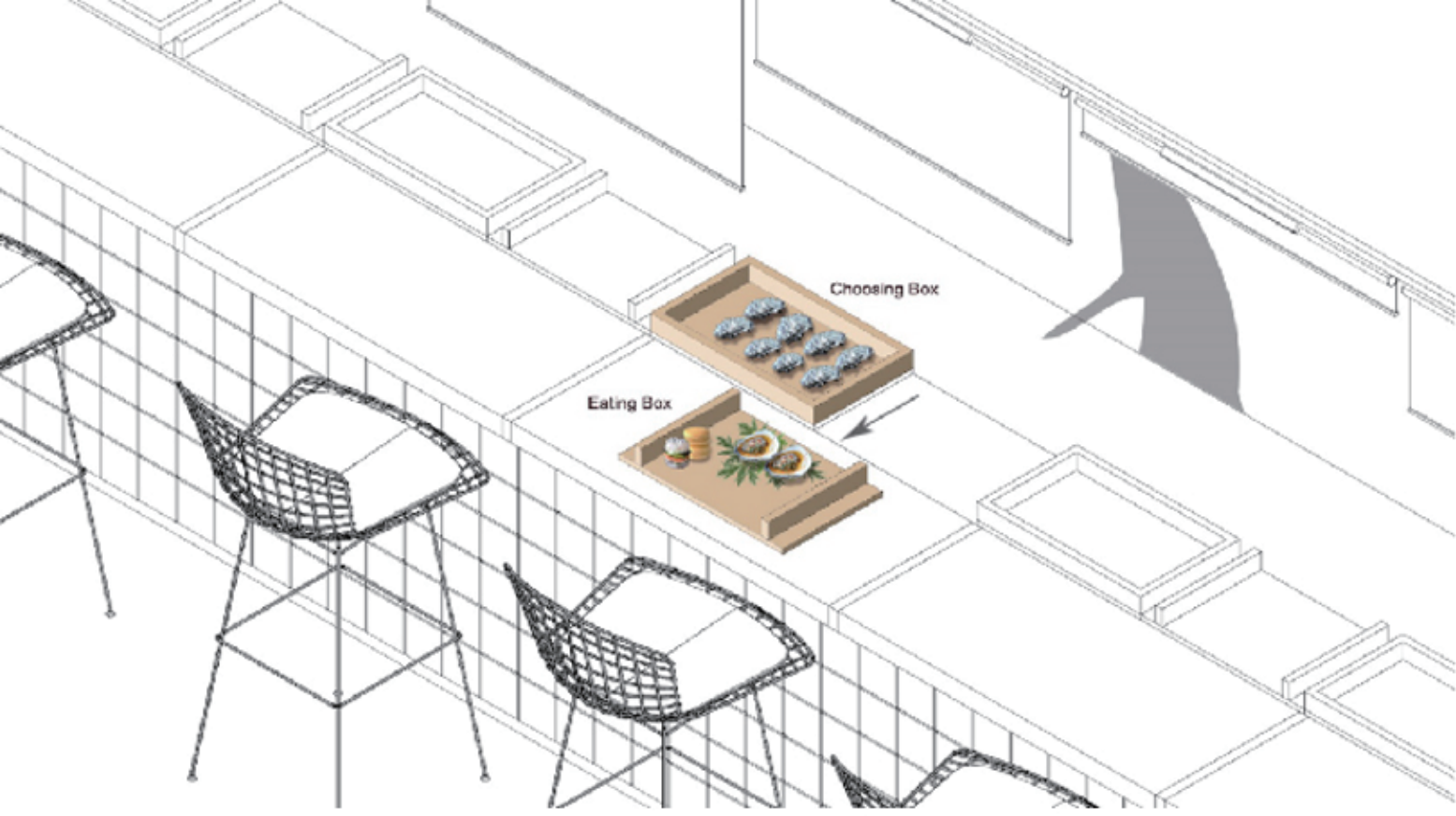
Under the Post-Pandemic Era

疫情之后的生蚝吧



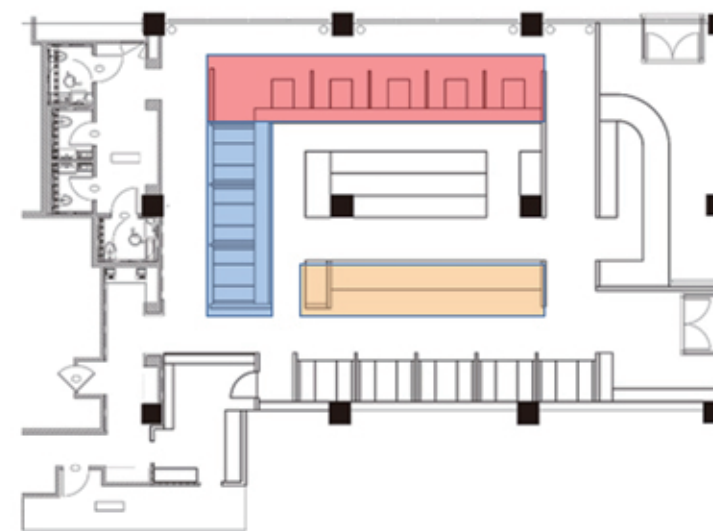
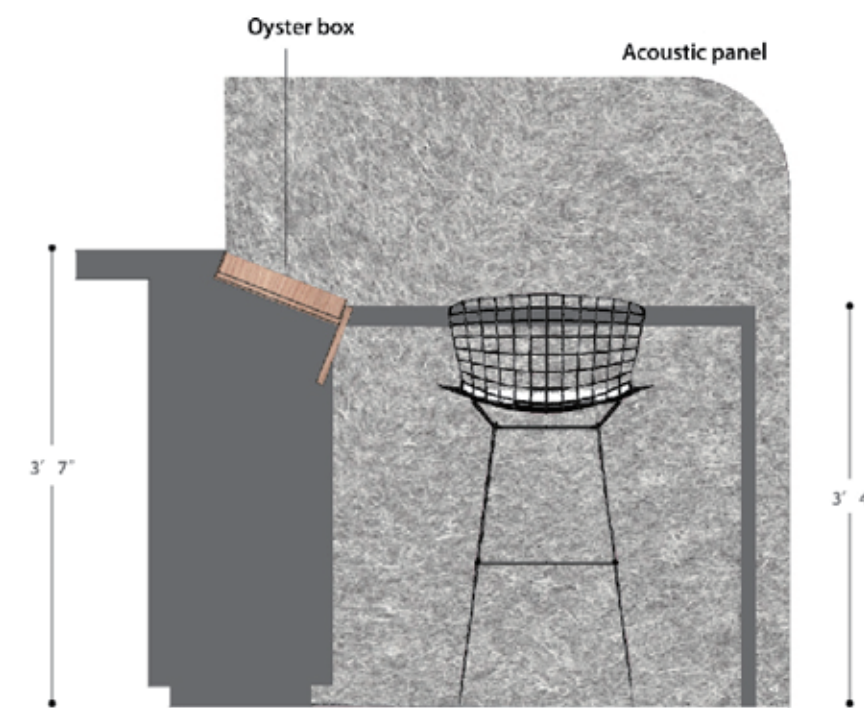
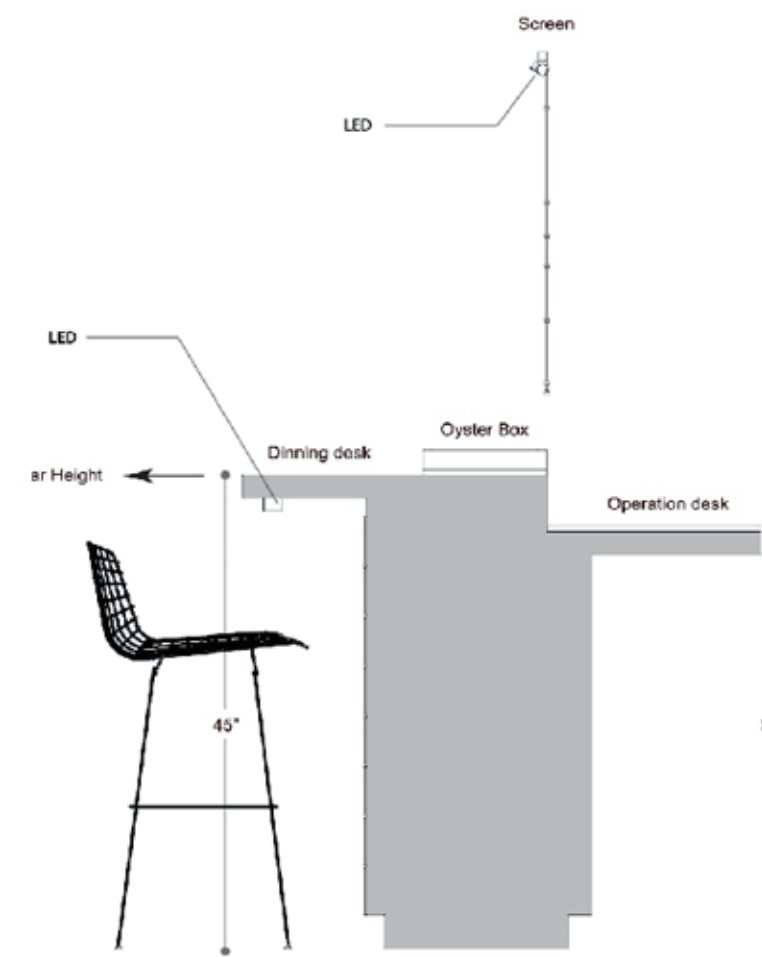
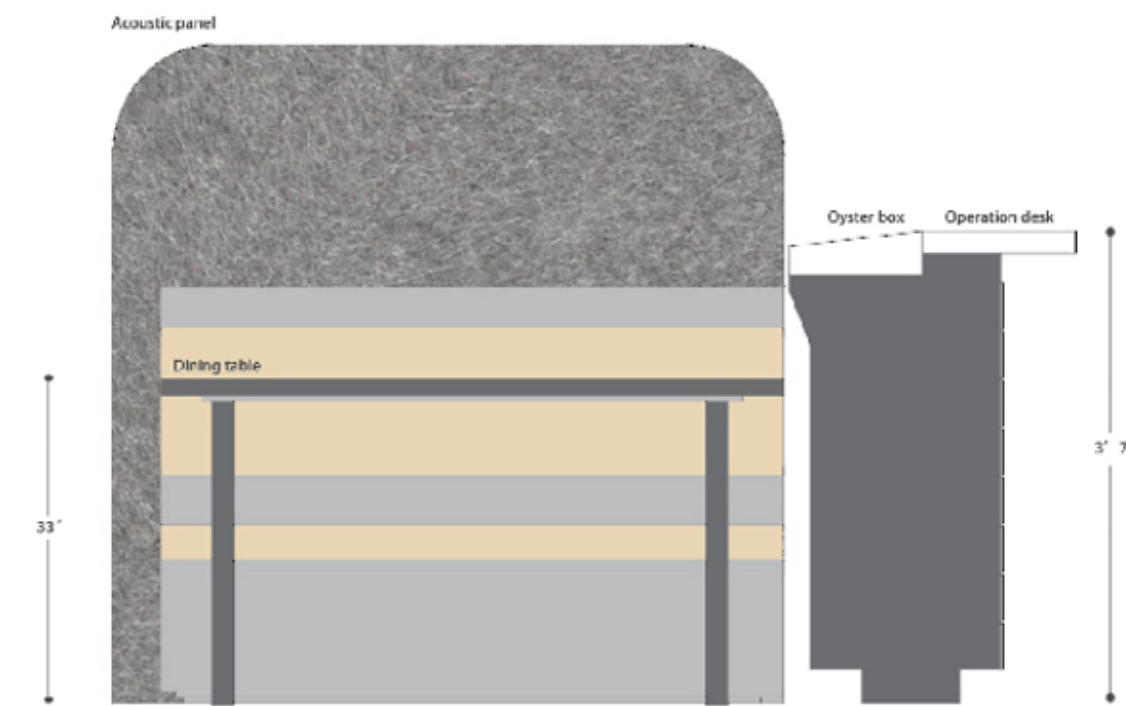
The coronavirus, which swept the world five years ago and cause 1 million people died, has been completely contained, but the expected socio-economic rebound has not happened. As a result of long social isolation, human beings have lost their courage for extensive social contact and become more appreciative of relatives and close friends. Human beings need security more than novelty. The oyster Industry had been seriously shocked again, the oyster seller decreased and even less people will choose to go to a traditional oyster bar.





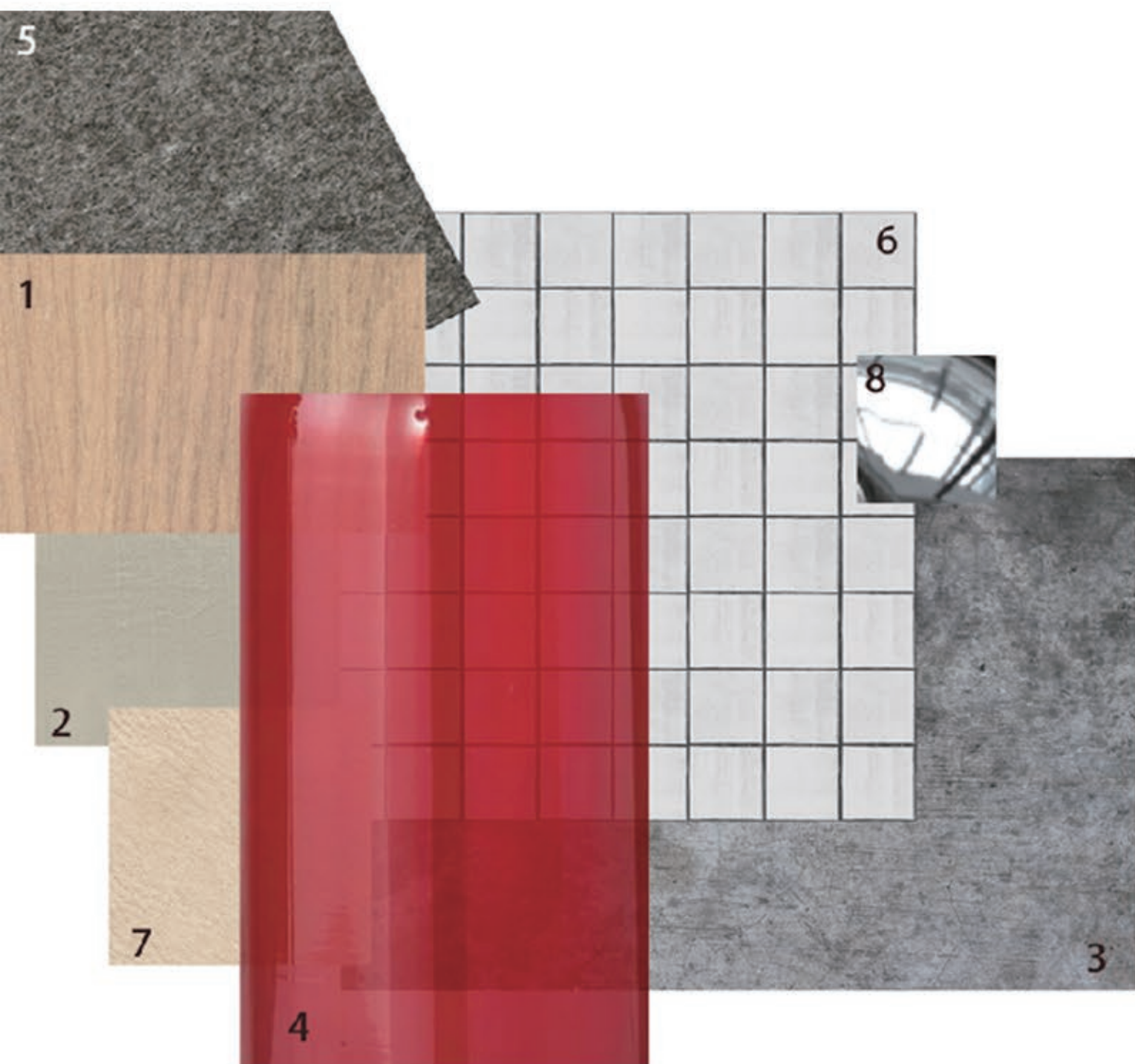
Oyster Bar System Design

In order to develop the best bar service, we created a bar system including 3 types of bars for different numbers of customers due to the ergonomic of bar design for individual and the "Pullman" seats. The overall idea of this bar system is to remain the process of operating the oysters in front of customers' face and also expand the social distance between the chef and customer. We achieved this idea by adding a mediate oyster box in the middle of bar and each bars have 2 types of oyster boxes, the choosing box and the eating box.



- 1. Bar for 1-2 Persons
- 2. Private Bar for 2-4 Persons
- 3. Private Bar for 2 Persons





Materials

1. oak
2. linen
3. concrete
4. blown glass
5. acoustic panel (Fliz Felt)
6. ceramic tiles
7. leather
8. Polished chrome



