



**SIMPLY THE BEST
FROM LEFT**

—
A selection of cocktails, mocktails, mixes, beers and wines are available from the drinks menu

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The entrance to The KAFE inside Hotel Kristal

The KAFE Simply the Best

Jakarta certainly has an abundance of venues featuring opulence in grandeur that is “borderline” over the top. On the alternative and simple side the almost “streamline” design of The KAFE at Hotel Kristal is stylishly refreshing with its formal yet relaxed renovated decor by Paul Cox.

STORY BY Dewald Haynes **PHOTO BY** Bagus Tri Laksono



SIMPLY THE BEST
CLOCKWISE FROM LEFT

— The bar area that displays some “streamline” design pizzaz

— View of the tropical garden from the ceiling to floor glass walls

— The open kitchen and buffet area

— Mille Feuille of Nougatine Cream

— Australian Angus Beef Tenderloin



Project Data

Project Name
The Kafe at Hotel Kristal
Site Area
Kitchen 380smq +
Restaurant 479sqm +
Terrace 170sqm
Gross Floor Area
1060sqm
Architecture Consultant
JPS Integrated Hospitality Solutions
Interior and Lighting Design Consultancy
PT Barbé Design
Principal Interior Designer
Paul Cox of PT Barbé Design
Started
June 2012 design Phase /
December 2012 fit-out
Completed
May 2013

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“We completely renovated the kitchen and dining area, lifted the ceiling and broke down the walls of the previous private meeting room to create a restaurant where I feel comfortable enough to dine in myself,” Mark Aitken, the Scottish General Manager of Hotel Kristal, explains. “Besides the comfortable interior we also have the best Fish and Chips in town, try it for yourself, the secret is in the batter!” he continues to introduce The KAFE, the restaurant that has been completely revamped, to Dewald Haynes of Indonesia Design.



Paul Cox is the Australian from Barbé Design that took on the project. “I am pleased with the end result, compared to what it looked like before the renovation is certainly a proud improvement,” Paul mentions. The most rigorous part of the renovation was the kitchen. Here no expenses were spared in creating a functional kitchen unlike any other. Everything, meaning all the equipment, tiles, flooring and ceiling of the kitchen has been replaced. Besides the standard hot, cold and scullery sections found in the average hotel kitchen, it is reassuring to know that the pork meat is kept and prepared in its own separate room inside the kitchen area. As well as all

the fish, vegetables and other meats that are prepared and stored in their own individual “sub-kitchens”. The pastry kitchen, where the hotel bakes all their own bread and pastries, is also separated. The back of house section of the kitchen is just as impressive as the open kitchen at the dining area. This is where the buffet is presented and a live cooking show, by the chef on duty preparing roasts, grilling meat or making pizzas in the pizza oven, can be enjoyed by restaurant guests

In the restaurant Paul has managed to create a dining area that is comfortable and simple. The two tone flooring combination of engineered timber and homogenous ceramic



tiles creates a more dynamic floor akin to that of a fine dining restaurant. The walls and pillars are also done in a variety of finishes, with some featuring silver travertine wall panels and others with stained American oak wood battens. The cabinetry is also made from stained American white oak, while the upholstered chairs and tables are made from teak to create seating that is both comfortable and in good taste. Paul added a bit of pizzaz to the restaurant with the

entrance and bar area featuring some stone slate veneer and glass laminated wire mesh detailing on the bar front.

The outside terrace creates a tranquil tropical setting that can be enjoyed while seated inside the restaurant with a view generated by the floor to ceiling glass wall. Marquis umbrellas with timber tables close to the pool serve as the area where smokers can congregate and enjoy a beer. The atmosphere is completely unpretentious but definitely brings enough status to the overall ambiance to know that this is a proper establishment.

The food and drinks menu are varied and presented fashionable with garnishes and ingredients of the highest quality. From the al la carte Australian Angus Beef Tenderloin, Aromatic Duck Roll, and infamous “fish and chips” to the fancy feast buffet the food caters for a wide audience and satisfy even the connoisseur’s palate. Mark, that has managed the hotel for almost two decades, has a very hands on approach and a simple taste for what is simply the best. Like him, KAFE at Hotel Kristal, is sure to leave a valued and lasting impression on Jakarta’s culinary scene. 

