



## **Bombay Central, Harrow**

The inspiration for Bombay Central comes from the bustling railway station in India. We were asked to capture the essence of this busy, urban setting and combine it with a stylish, contemporary feel to match the exciting cuisine on offer.

We stripped out the venue to expose the original brickwork, which we carefully restored. The interior features cracked leather booth seating with handcrafted slatwork and industrial metal trellis work, and a variety of items imported from India, for a truly authentic feel.

Name: Bombay Central, Harrow

Location: London

Scope: Bar + Restaurant Fit Out











### **RESTAURANT FIT OUT**

The whole restaurant fit out at Bombay Central, including two energy-saving kitchens and two bespoke bars, took just 10 weeks and was delivered on time and on budget.

# LOW ENERGY COOKING TECHNOLOGY

We used energy saving technology in the kitchens, including a KERS heat recovery system, bespoke low energy induction woks, and a specialist kitchen ventilation, odour and grease control system to comply with planning regulation.

### **BESPOKE BAR**

The focal point of the restaurant is the bespoke marble island bar with stainless steel cocktail stations, speed rails and custom-designed hanging glass racks. The centrally positioned bar helps to divide the restaurant's more formal and informal dining areas.

### **PRIVATE FUNCTION SPACE**

As well as the ground floor restaurant, carefully designed with operational flow in mind, we created a private function room and bar with cocktail stations in Bombay Central's basement, helping to maximise the venue's potential.

















