

---

## Design

# for the senses



After a full thirty-five years, The Preluna Hotel and Spa have recently closed The Argyll Grill and have redesigned and rebranded the venue as Nina's Bistro & Wine Bar.

In the seventies the market differed from today's in that the clientele was mainly West European - German, Italian, English & French. A themed restaurant was in that day a literal translation of a concept so the Argyll focused around a Scottish setting with an open kitchen and was a great success.

The new millennium has witnessed a vast variety of bars and restaurants, reflecting the social, economic and cultural shifts that have taken place in the last century. Today the global

movement has increased to such an extent that the visitors' nationality varies widely and the tourist industry has become an international market. Perhaps stimulated by more accessible air travel it has triggered a fresh outlook to eating and drinking and hence endless innovative responses.

Design interiors have simultaneously evolved into a new era where questions need to be addressed in order to establish an approach. When branding Nina's, interior designer and brand manager Davina and Maria Preca discussed a series of questions: Who are the customers/visitors and what are they looking for? Where is the location geographically, socially and historically? How does the menu relate to the project design?

**What message is it that we want to communicate?**  
**How does the concept translate into visualisation?**

These are not so much a useful checklist of guidelines to contemplate, they are central to creating a dynamic space where the user stands to enjoy a pleasurable sensory experience.

So the outcome of the design concept is a fusion of contemporary lifestyle with an urban/street feel. A diverse palette of materials of rough brick walls, smooth dark wood & hammered brass contrast to celebrate this colourful way of life. On offer are the best wines from all over the world and



complementing Mediterranean food specialties. It is all about recapturing the tastes, textures and smells of food, the idea of wholesome “real taste”. Looking around Nina’s you will find text scrolled on columns, suggesting which wine complements a particular dish or interesting tidbits of information on cuts of meat. This creates an environment which encourages interactivity between the place and the customer/visitor

Nina’s has also been injected with a passion for art and culture, with diverse young international artists’ work hanging on the walls. The idea is that one can take a touch of Nina’s into your home as these are up for sale. The music also complements the feel of the space with lively beats of South American vibes. The design components can

as easily be mixed as the spices and ingredients readily available to the chef, to produce an exciting palate. Feeding the sensory experience is as important as the meal itself, one cannot shine without the other

Nina’s is about enjoying food and wine as part of a relaxed, fun way of life.

“We believe that delicious food, wonderful wine and all the cultural experiences that follow are the keys to good living”

[www.davinapreca.com](http://www.davinapreca.com)