



**BARTLETT WORKS**

ARCHITECTURE BUILDINGS PROJECTS



# 138 PROJECT ORANGE

After completing my diploma during the transition from 'old' Bartlett to 'new', I joined Conran Roche working on architectural and interior design projects. After ten years it was time for a change and in 2001 I left to join Christopher Ash full-time at Project Orange, which we had set up in 1997. We believe in narrative architecture that allows a thematic reading of outsides and insides. Our work embraces vigorous use of colour, texture and materials, resulting in playful spatial collages. For the past two years I have been running the Serious Glamour Unit at the Bartlett.

James Soane



## Bolton Gardens, London SW5 ▲

### House refurbishment

Budget: £250,000

Completed: February 2001

James Soane: architect

We rebuilt this house for Brad, Australian bachelor venture capitalist, around a journey up the staircase through a vertical daylight slot. At the top of the staircase is Brad's private realm, with a library/study opening into his bedroom – an extruded section reminiscent of the upper deck cabin of a jumbo jet. On a clear night you can see the stars through the glass roof over the stone-clad shower: just like back home.

The house was published in *FHM Magazine* July 2001.

## Delhi Deli ▶

### Takeaway restaurant fit-out

Budget: £105,000

Completed: December 2002

James Soane: architect

Delhi Deli is a new concept in Indian food, a top quality delivery and takeaway service, with shops designed to delight the passer-by with arresting patterns, abstracted from traditional Indian textiles but subverted to capture the spirit of colourful kitsch associated with a more youthful India.

The first unit in Battersea has a handcrafted façade of zinc sheet scales, cut to Moghul design profiles, around a frameless glass window. A pink neon sign pronounces 'Delhi Deli'. It can't be missed! Inside, there is a riotous lining of fuchsia and green, with brick tile floors and cast-concrete counters, street-vendor style. At the heart of the shop the freestanding cooking station brings the theatre of preparation to centre stage. The food is dispatched in cute branded packaging via liveried scooter-vans. For those drawn in off the street there is a lime leatherette bench from which to watch the world go by.

