

Bespoke Tableware

Restaurants and hotels are using tableware to elevate their dishes and honour the local craftsmanship that inspires them



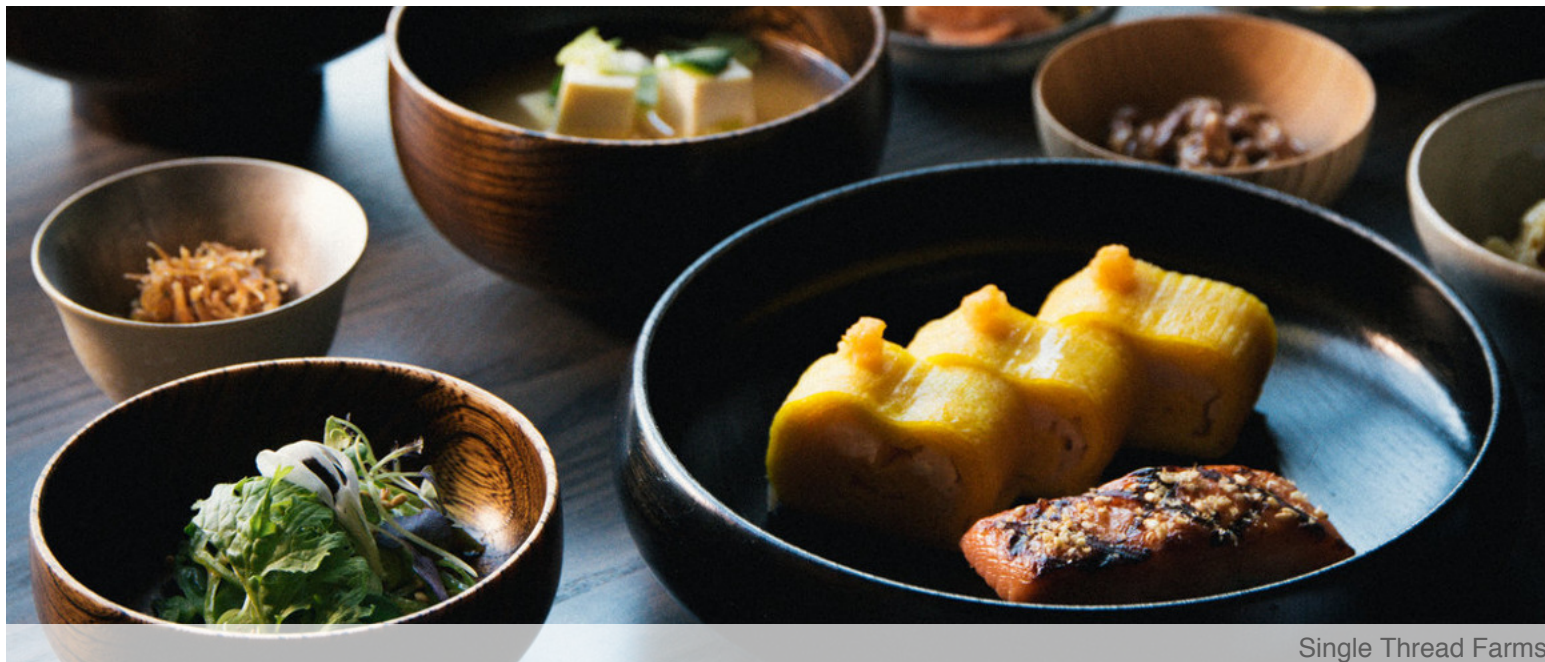
Cucina On Hay



Single Thread Farms

Emerging Trend

Overview



- Thanks to **social media**, consumers are paying even more attention to the plating up of their food. Restaurants are reconsidering their tableware, making it Instagram-ready so that social-media shares can raise awareness of their brand
- Sourcing from local craftspeople helps give a **sense of rooting** to a restaurant location, creating homemade honesty and authenticity
- By using bespoke tableware, restaurants are given a strong sense of identity through a narrative and a coherent brand story that is reflected throughout every design element
- One-of-a-kind pieces give a sense of luxury to a place, and help to elevate the food
- Chefs play an important role in the collaboration between food and artisan, some even becoming designers themselves, creating plates with their own hand for a truly personalised dish

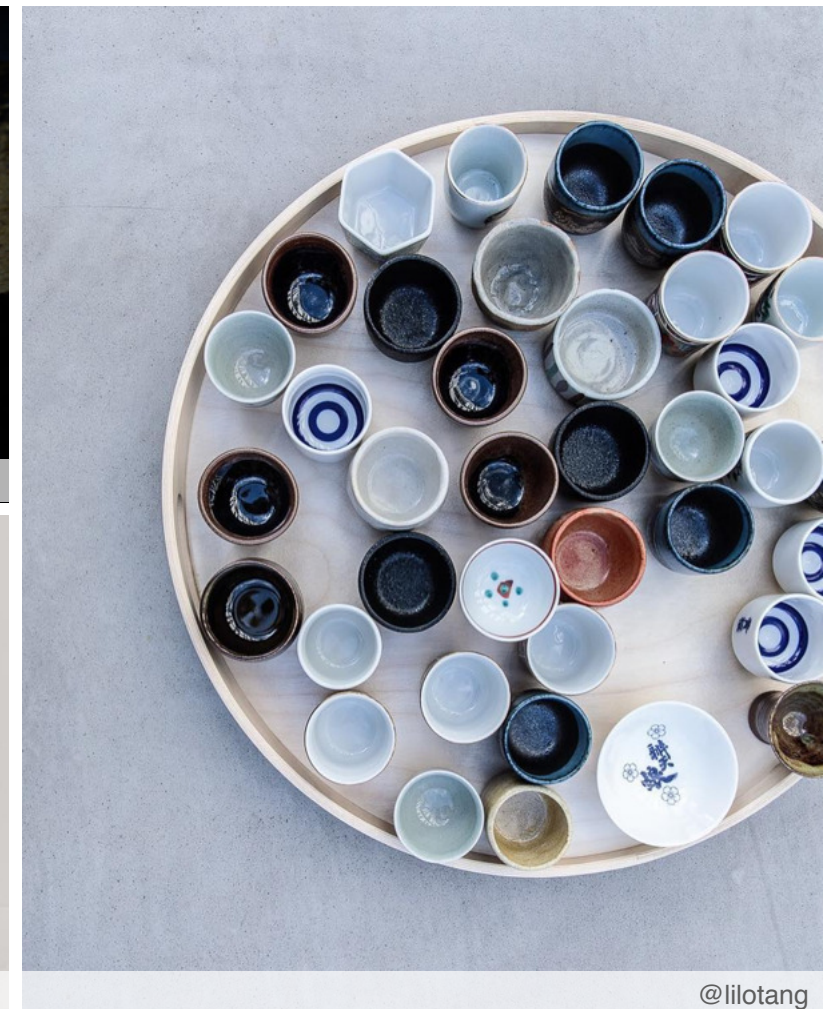
Formed By Food

A benefit of bespoke tableware is the ability for chefs to showcase their beautifully prepared meals on dishes and bowls that complement them. Renowned tableware designer **Desmond Chang** has worked with chefs to create custom tableware collections that mirror the philosophy behind their food, and to create solutions for better presentation. Food is an important source of inspiration for the shape and silhouette of the tableware, as seen with the sake flasks created by design studio **Mukumono**. The vessel has a wide mouth and pinched spout that enhances the flavour of the sake.



One of a Kind

Restaurants are honouring craftsmanship, collaborating with artisans to create tableware in which every piece is different. **Single Thread Farms**, an inn, restaurant and farm in California, has bespoke furniture and tableware that is designed to reflect its appreciation for all things local and traditional. The owners tapped an eighth-generation family of master potters located in Iga, Japan, to supply the farm's earthenware pots and dishware. In Australia, restaurant **Lilotang** uses bespoke ceramics as well. Its collection of sake cups features no two of the same design.



Cool Custom Creations

While some restaurants commission each piece of tableware to be one-of-a-kind, others have custom collections. Specially made tableware helps to tell a brand's story, and provides an exciting attraction in an interior space. Members' club and co-working space [Alma](#) serves food on custom-made dishes that are also proudly displayed on shelves surrounding the common area. [Julie Hadley](#) creates handmade ceramic tableware for [Blue Hill](#) restaurant in New York City. Each piece of tableware perfectly reflects the farm-to-table ethos of the restaurant, for a less-is-more aesthetic. [Isabelle Poupinel's](#) creations for [Hotel Thaumieux](#) are designed to be a work of art – each imaginative plate highlights the artistry of the food.



Hotel Thaumieux



Alma



Alma



Blue Hill Farm



Blue Hill Farm

In-House Homeware

Stressing the importance of the handmade, restaurateurs utilise the skills of the staff and the chefs to create one-off tabletop items. Located in a hydro-powered mill in Maine, [The Lost Kitchen](#) is an intimate restaurant that has a strong sense of family and friendship. Most employees at Lost Kitchen are close friends who, in addition to being chefs and servers, are also farmers growing some of the food featured on the menu, or are ceramicists who create the eggshell-coloured bowls and plates used to dine on. In-house employees are similarly behind the crafted tableware and napkins at restaurants [MTN](#), [Gjusta](#), and [Gjelina](#) in LA. The custom-made wares are available at the restaurant owner's retail venture [Gjusta Goods](#), allowing patrons to take a piece of the restaurant home with them.



MTN



The Lost Kitchen



MTN



The Lost Kitchen

Sense of Place

Restaurateurs are complementing their local fare with bespoke tableware that adds a sense of location to the dining experience. Designer **Moisés Hernández** was commissioned to create custom tableware for Mexico City restaurant **Pujol**. The visually minimalist collection is inspired by ancient pottery from Mexico, and is produced at a pottery factory that is almost 200 years old, honouring the restaurant's location. After designing its interior, **Norm Architects** partnered with the head chef of Denmark-based restaurant **Nærvær** and a local artisan **Maj-Brit Würtz** to create bespoke ceramics. The raw concrete surfaces and industrial interior of the space are complemented by these handmade bowls, vessels, and vases.



Norm Architects



Moisés Hernández



Norm Architects



LOV



Moisés Hernández

Chef-Commissioned

Chefs have pride in the food they create, but their passion doesn't stop at the food – they're now executing the plates that the food is eaten from too. Executive chef Dan Cox started creating pieces for restaurants [Fera](#) and [Aulis](#) after giving pottery a try during a visit to a ceramicist to commission tableware. Now a fully fledged hobby, Dan creates artful dishes and plates for his food. For chef Yoshinori Ishii, cooking and pottery were both passions. Having made over 200 ceramic pieces so far, Yoshinori supplies the bowls, plates, and chopstick holders to British restaurant [Umu](#).



Umu



Duck Soup



@feraatclaridges



The Guardian

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