

A Hawaiian fusion cuisine theater



Merging European-style cooking techniques with the unique flavors of Hawaiian fusion cuisine provides a winning combination for diners at Roy's La Jolla.



To develop a European-style display kitchen that met the strict standards of Roy's La Jolla's owners and to provide an appealing view for diners was not an easy task for Winter Garden, Fla.-based Galvin Design Group.

Created by renowned chef Roy Yamaguchi, Roy's a subsidiary of Tampa, Fla.-based Outback Steakhouses, Inc. has approximately 15 units nationwide. While the popularity of Roy's Hawaiian fusion cuisine continues to grow, designing kitchens to accommodate the wide variety of ingredients used by the restaurants' chefs and keeping service moving at a reasonable clip has posed problems for designers.

Roy's display kitchens incorporate under-counter refrigeration, 22 burners and a wood-burning grill. The complex kitchen is coupled with a menu that changes every day and as many as 20 to 25 various sauces are used daily to create the unique complement of Hawaiian fusion cuisine melded with European cooking techniques. The unique menu includes entrees such as ginger steamed Chinese chicken served with soy scallions and sizzling garlic oil or tri-peppercorn-crusted Ahi stea topped with balsamic rosemary chevre sauce.

In addition to combining a kitchen that functioned for both the front-of-the-house servers and cooks, designers had to make sure the theater aspect of the kitchen was preserved. Nearly all of the 250 seats in Roy's La Jolla restaurant have a birds-eye view of the kitchen.

"It has been my goal over the years to have a kitchen that basically had all the bells and whistles, but made both operational and financial sense," said David T. Abella, Roy's La Jolla executive chef and partner.

To make the restaurant work, designer Thomas W. Galvin, FCSI, ensured that the front-of-the-house staff would never cross paths with the back-of-the-house workers. The kitchen has two separate dish-washing areas: one used exclusively for dishes and one located in the kitchen area which is used primarily for pots. The plate washing area also has space for polishing glasses and silverware. By separating these two areas, Galvin said you eliminate cross contamination and the strict health code traffic patterns also eliminate the potential for food-borne illness breakouts. Logistically, separating the two dish-washing areas made it easier for busboys to take care of dishes and set tables without crisscrossing or bumping into the cooks, which cuts down on the number of broken plates and glassware. Keeping in mind that Roy's chefs were creating complicated dishes, such as slow-roasted Mongolian pork tenderloin in a sake soy pineapple sauce or Hawaiian coconut custard with strawberries between layers of shortbread, tropical sorbet and fruit compote, Galvin made sure each

Fast Facts:

Project:	Roy's, La Jolla, Calif.
Clients	
Representative:	David T. Abella, executive chef
Foodservice Facilities Consultant:	Thomas W. Galvin, FCSI, of Galvin Design Group Inc, Winter Garden, Fla.
Interior Designer:	Dan Sauerbrey of Dan Sauerbrey Associates, San Diego, Calif.

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line cook had at least 6 feet of workspace, coupled with under counter and drop-in refrigeration for easy, cold storage access.

With its location in the center of California's shaky fault line, Galvin said ensuring the restaurant complied with earthquake zoning codes proved problematic. Designers had to design the interior around large support beams scattered throughout the restaurant and also make sure gas and drain lines were installed appropriately.

For the restaurant's kitchen, Galvin Design Group relied on Roy's cuisine to guide its appearance. The designers kept the open restaurant's design simple by incorporating oval-shaped ceiling elements to represent banana leaves and other Hawaiian foliage and traditional Hawaiian artwork. A textured, tile-inlaid bar and an intricate wine display case help give the restaurant color.



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