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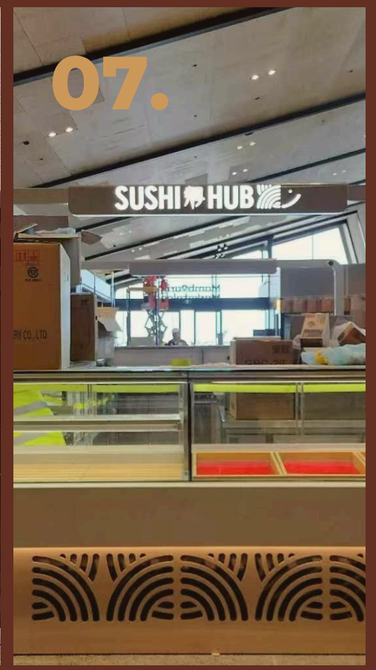
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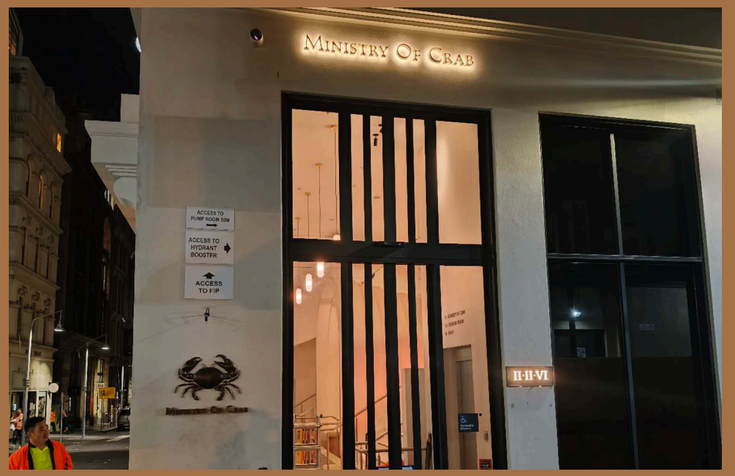
Ministry of Crab

Ministry of Crab is a renowned Sri Lankan restaurant founded by chef Dharshan Munidasa and cricketers Mahela Jayawardene and Kumar Sangakkara, specializing in wild-caught mud crabs without freezing. A new permanent location is operating in Melbourne's CBD (Flinders Lane)

Hospitality Snapshots, the design focus is on dramatic lighting and a luxurious, comfortable ambiance, as seen in projects like the Chengdu location (BOX·MOC) and the Melbourne venue.























Construction Workflow

02

MAITA

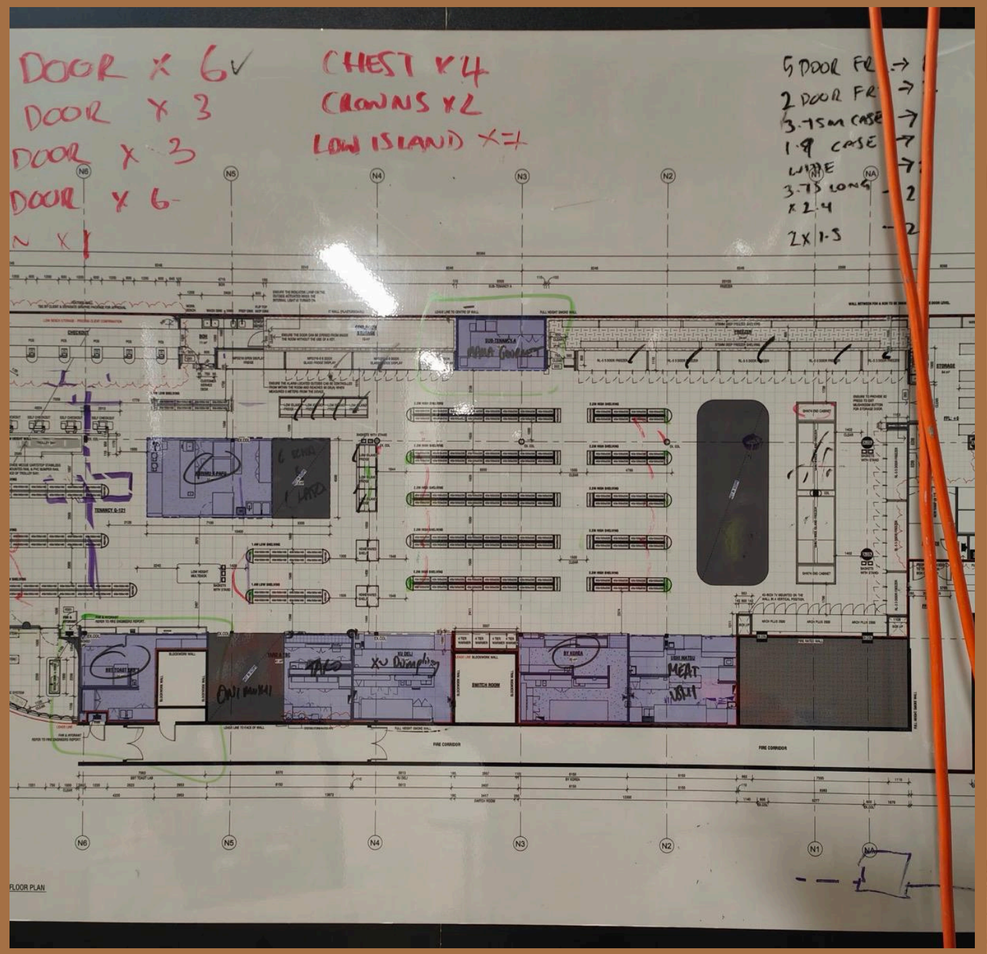
The MAITA store was a major commercial fit-out project located within the newly developed Market Pavilion. The project was a full-scale Asian grocer build developed by Tang Food Emporium and completed in early 2025. Custom Retail Infrastructure: The build included custom-designed checkouts and tailored refrigeration units to accommodate a wide variety of fresh and frozen Asian goods.

Subtenancies including:

- Pafu
- Gongcha
- Mama Gourment
- Leaf Lab
- 10^3 bakehouse
- Oni
- Taro
- Xu Dumpling
- By Korea
- Meat Ushi





















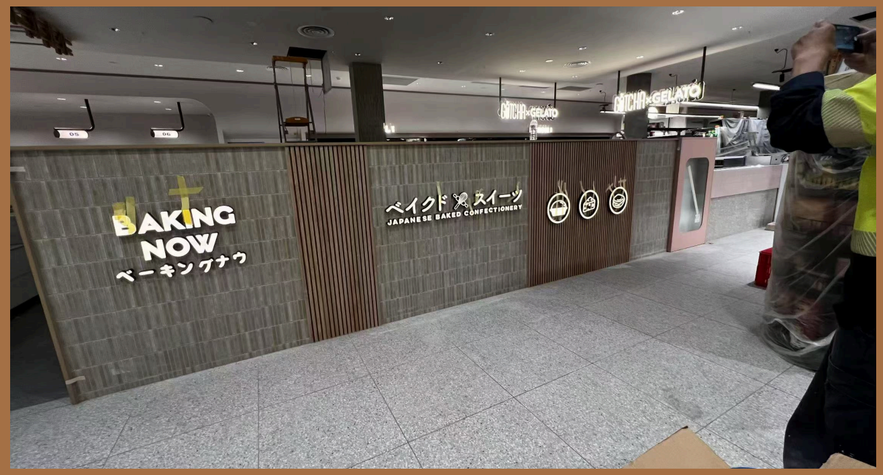


Construction Workflow

















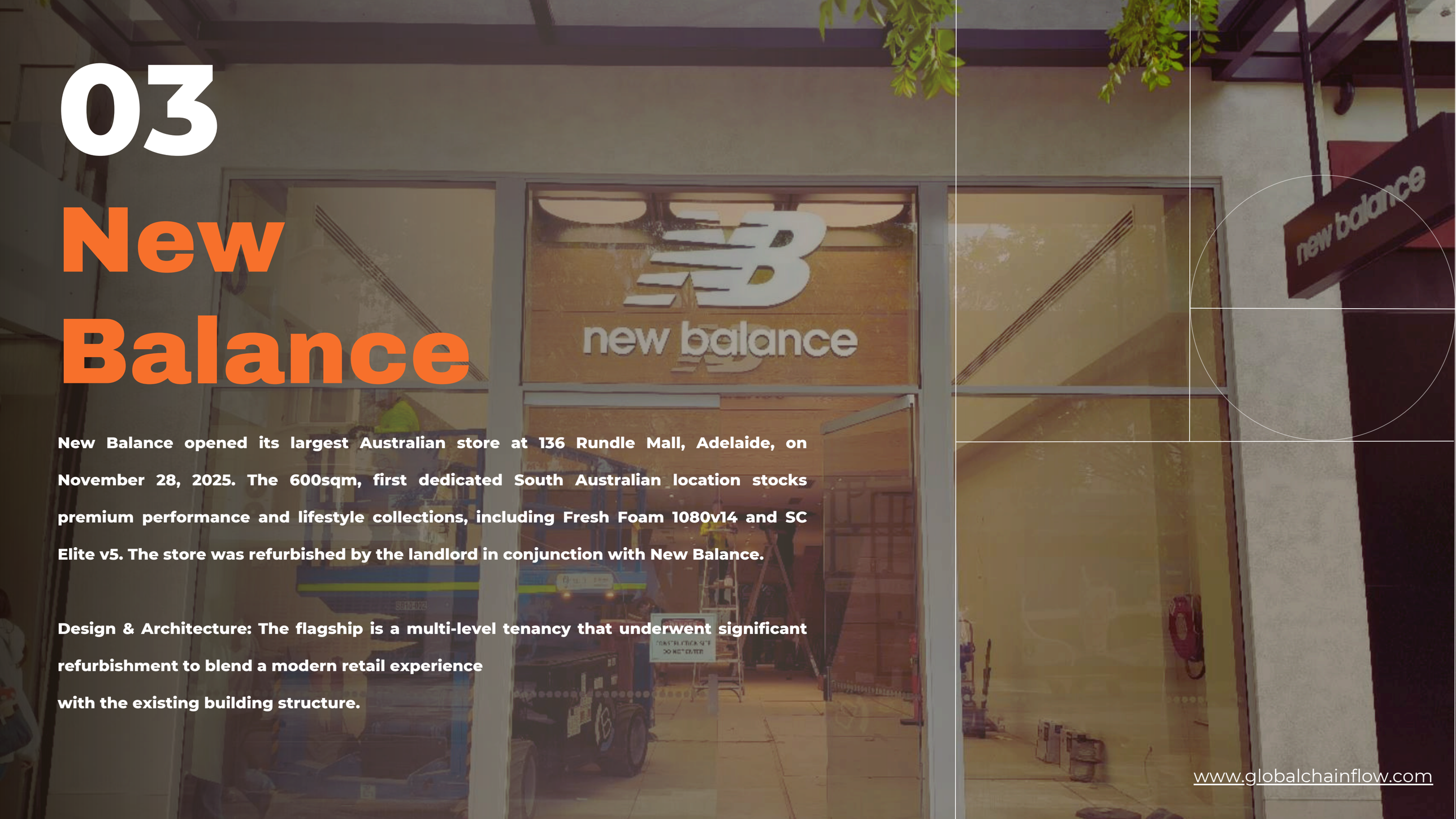




Construction Workflow

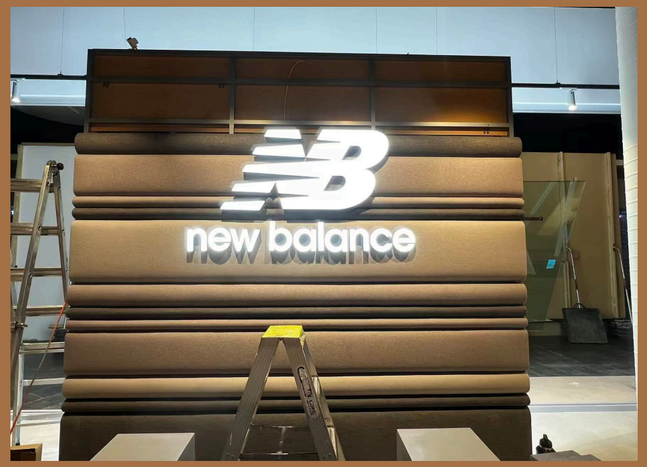
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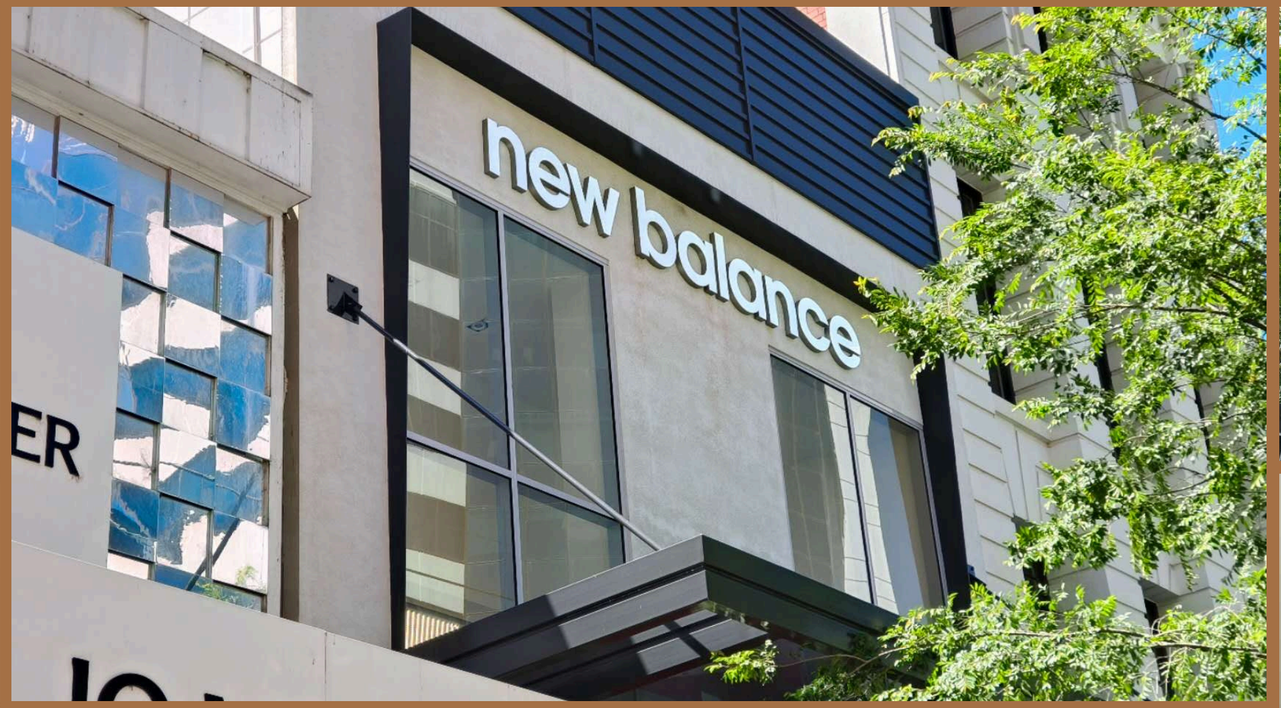
New Balance



New Balance opened its largest Australian store at 136 Rundle Mall, Adelaide, on November 28, 2025. The 600sqm, first dedicated South Australian location stocks premium performance and lifestyle collections, including Fresh Foam 1080v14 and SC Elite v5. The store was refurbished by the landlord in conjunction with New Balance.

Design & Architecture: The flagship is a multi-level tenancy that underwent significant refurbishment to blend a modern retail experience
with the existing building structure.

















Construction Workflow



04

The Moët & Chandon Champagne & Oyster Bar

Projects are designed as luxurious, intimate havens blending French elegance with modern Australian sophistication. These bars feature high-end materials like marble and brushed gold, focusing on pairing premium Moet & Chandon cuvées with fresh, curated seafood

Design Concept: A "touch of Harrods," featuring a "gleaming" marble countertop, brushed gold metal finishes, and stylish seating designed by ElvinTan Design.

Project Goal: To blur the lines between a high-end, intimate bar and a "marketplace" experience, offering patrons a place to sit, watch, and indulge.

















Construction Workflow

05

Seoul Garden
—Northland/Glen Waverley

Seoul Garden recently opened all-you-can-eat (AYCE) Korean barbecue and hot pot buffet situated in the Northland Shopping Centre and Glen Waverly in Melbourne, Victoria. It is part of a broader expansion of the Seoul Garden brand in Australia, offering a 2-in-1 dining experience that combines table-top grilling with hot pot.







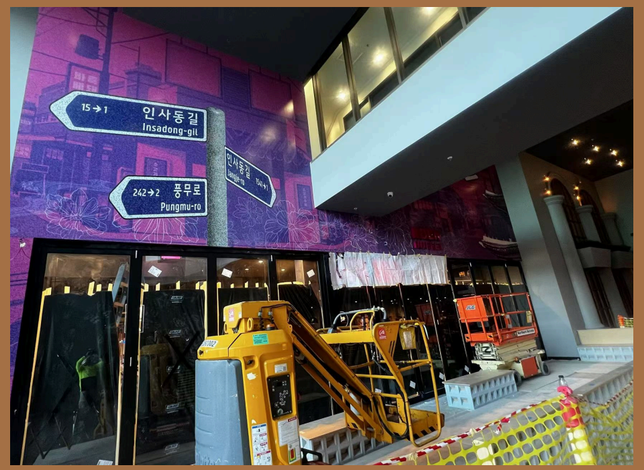


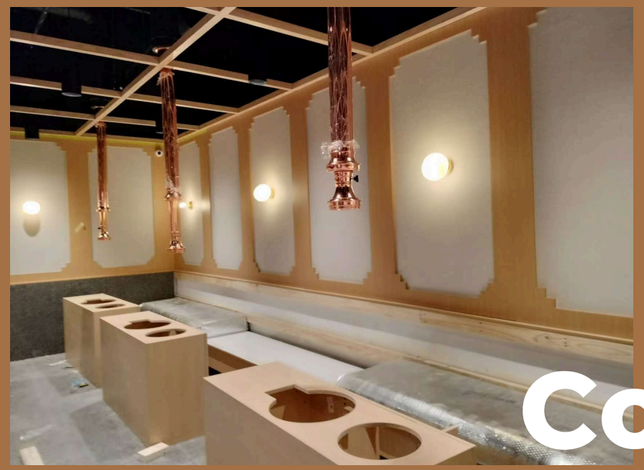
















Construction Workflow

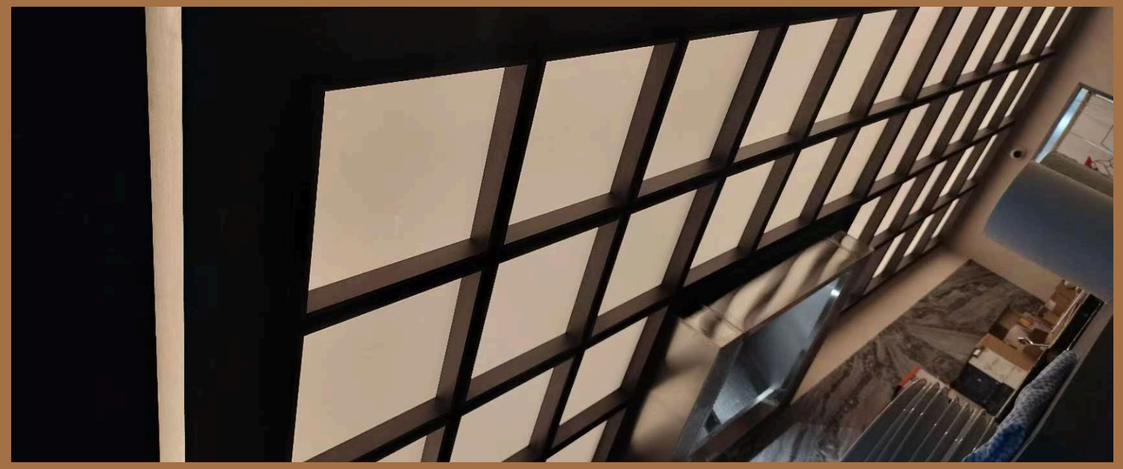
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Torizen

A proposed design for Torizen in Little Bourke Street was shared in December 2024, focusing on a high-end, intimate omakase dining experience.















Construction Workflow







07

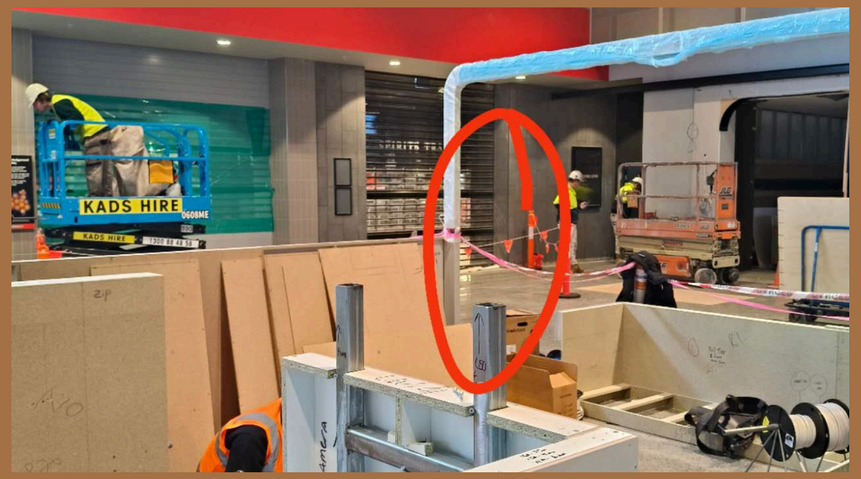
Sushi Hub

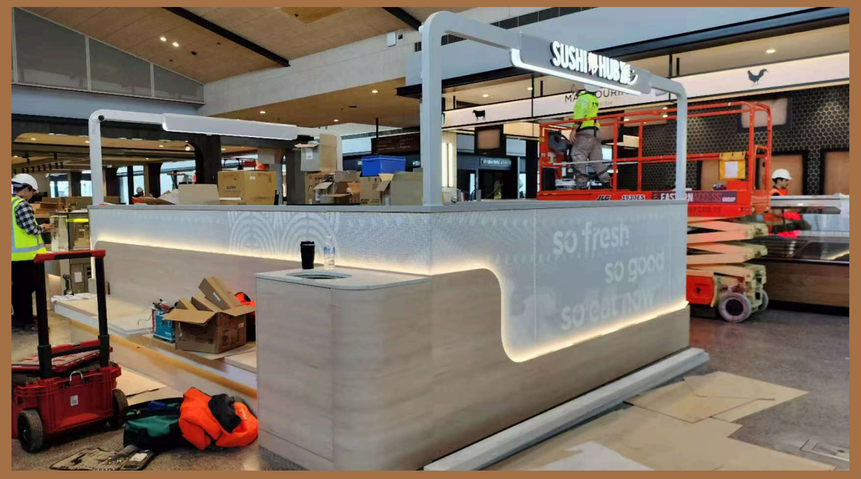
Sushi Hub was designed by retexture architects to reinvent the traditional sushi eatery through a modern, vibrant, and, in some cases, high-impact sushi train experience.

The core brief focused on bridging traditional Japanese craftsmanship with modern Australian urban culture, catering to busy city commuters while providing a comfortable, visually engaging dining environment











Construction Workflow