

CLIENT: Opheem
LOCATION: Birmingham
PROJECT VALUE: £180K



Opheem is a restaurant based on Summer Row in Birmingham and is the only Michelin starred Indian restaurant in the UK outside of London.

The brief was to update the previous kitchen to suit their new menu and operational style. Vision Commercial Kitchens were to remove the entire kitchen and redesign it to create a much more open-view kitchen to suit Opheem's new style and Michelin star status. The kitchen has been opened up into the restaurant so that diners can view the kitchen and are much more involved in the kitchen experience.

The design featured 3 islands, a perimeter worktop and pass. The designs were created in 3D visuals which gave the client a realistic idea of exactly how the kitchen would look, making it easier to imagine how it would work and operate. This ensured that the kitchen design would meet the client's exacting standards and be the perfect design to achieve the new menu.

The overall project was carried out within an incredibly tight timescale, with the project taking around 8 weeks from taking the initial brief, to the installation being completed.

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“I have worked with Vision Commercial Kitchens on several projects, including the previous kitchen design for Opheem, so they were my first choice when it came to delivering the new kitchen. The timescale for the completion of the project was extremely tight, but due to prior experience, I knew I could rely on Vision to meet the required deadlines whilst also ensuring that the kitchen was of the highest quality.

They are very easy to communicate and share ideas with, which makes the design process a straightforward experience. The 3D visuals they provide make it easy to review designs and envisage how they will work for our menu. As with every job, there are challenges here and there and they're very quick to revise changes. Despite a challenging schedule, Vision worked professionally and efficiently to ensure everything was completed on time, and to the highest standards. The food we create is of the highest quality, and so the kitchen must match the quality that we are delivering. It certainly does, and I wouldn't hesitate to use Vision again for future projects.

- Aktar Islam

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