# F&B Area Guidelines

**For office developments:**

1. Food outlets (eg. Coffee Bean):
    a. Size: 1000 – 2200 sft indoor carpet area.
    b. Interior Finish: Bare shell with provision for plumbing and drainage in a small portion of the space.
    c. Toilet on the same level as the outlet (not needed within the outlet).
2. Food Court:
    a. Size: 5000+ sft leasable.
    b. Interior Finish: Stall front and common area including the dining/seating areas finished – back of house and cooking areas bare shell with plumbing and drainage facility in cooking area for each stall; If entire space is being given to one operator: Bare shell with provision for plumbing and drainage in the cooking portion behind the stalls.
    c. Toilet on the same level as the Food Court (not needed within the Food Court).
    d. See Food Court Design Policy.

**For residential developments (generally located in clubhouse):**

1. Cafe – if external access is not allowed:
    a. Size: 250-500 sq. ft. indoor carpet area + Pantry OR Cafe Kitchen (as per Kitchen Setup & Interiors policy).
    b. Interior Finish: Fully finished with cafe like ambience.
    c. Toilet on the same level as the cafe (not needed within the outlet).
    d. These will generally be operated by an FM agency eg. ISS or a caterer, not a restaurant operator.
2. Fine Dining / Restaurant – only if external access is allowed and location is prominent enough to encourage external users to come:
    a. Size: 800-2000+ sft indoor carpet area + Full service kitchen (as per Kitchen Setup & Interiors policy).
    b. Interior Finish: Finish done as per discussion with the restaurant operator.
    c. Toilet on the same level as the Fine Dining / Restaurant.
    d. These will be operated by a well-known restaurant operator.
3. Party Hall:
    a. Size: ~10 sq. ft. of carpet area per person (min. 600 sq.ft.) + Cafe Kitchen (as per Kitchen Setup & Interiors policy) w/o equipment if serving <=200 pax; larger version of Cafe Kitchen w/o equipment if serving > 200 pax. Kitchen should have easy access since food provider will often be outside caterer. If fine dining / restaurant is planned in the same development, kitchen may be shared with the same and the fine dining / restaurant operator will also act as the Party Hall's de-facto caterer.
    b. Interior Finish: Fully finished, along with food service counter.
    c. Toilet on the same level as the Party Hall.