

Knead Bakery

A high-end design shaped by culture, materiality, and light.

CLIENT

Knead Bakery

TEAM

Patriarche

Partners:

Ambioner (electromechanical engineering)

ADD (architect of record)

ADF (general contractor)

Credits:

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KEYPOINTS

Custom-made furniture.

Luxury design.

Located at the heart of the Abu Dhabi Royal Equestrian Arts (ADREA)—a centre dedicated to equestrian arts that brings together a museum, riding arenas, cultural spaces, and learning facilities—Knead Bakery is set on Jubail Island in Abu Dhabi. The project unfolds within an architectural setting inspired by Spanish haciendas, recognizable by their arches, thick volumes, and shaded areas.

In this environment where equestrian tradition meets contemporary art de vivre, Knead brings together under one roof an artisanal bakery—pastry shop and a restaurant, conceived as a destination in its own right.



Typology
Restaurant, Interior

GFA
288 m²

Construction cost
2 M€

Location
Jubail Island, Abu Dhabi

Status
Delivered in 2025

Type of contract
Xxxxxx

Architectural intentions



From the earliest design intentions, Knead Bakery was conceived as a lively place, able to evolve throughout the day without ever losing its identity.

The concept draws inspiration from the warmth of French bakeries, the generosity of Italian culinary tradition, and the Mediterranean character inherent to the site's architecture.

To these references is added the equestrian world—ever-present yet treated with subtlety through curves, rhythms, and certain details inspired by saddlery, such as the use of leather, all approached in an elegant and contemporary manner.

The interior architecture maintains a close dialogue with the existing structure. Plaster-coated arches were added to the ceiling to extend the architectural language of the exterior and bring depth and character to the space.

More than a simple aesthetic gesture, these arches shape the space, soften the volumes, and contribute to creating an enveloping atmosphere.

Spatial fluidity guided the layout. Two distinct access points—one from the public parking area and the other from the terraces overlooking the equestrian arena—create an intuitive circulation between the different uses. The venue thus opens itself both to passing visitors and to regulars of the site.



Two rhythms, one single space



The bakery

During the day, Knead Bakery is experienced as a lively and welcoming bakery. The display counter becomes the project's anchoring element. Made of travertine, it features a bespoke Arabesque-inspired motif designed specifically for Knead—a strong symbol of its identity and a nod to the local cultural context.

The colour palette, inspired by the world of baking, plays an essential role in shaping the atmosphere. Terra cotta, sand, and wheat tones create a soft, luminous environment, while the wood hues evoke the crumb of bread, reinforcing a subtle connection between material, function, and emotion.

Product staging is at the heart of the counter, while production is discreetly tucked away in the background. Vertical lighting integrated into the counter highlights the products, creating a visual rhythm that draws the eye. Solid wood display units complete the ensemble, bringing warmth and allowing the products to be presented in an elegant way.

Behind the counter, a travertine wall incorporates turned-wood detailing, creating a rope-like visual effect through the play of volumes and repetition. A door seamlessly integrated into the wooden wall leads to the preparation and storage areas, contributing to the overall visual purity.

French bistro-style seating, combined with fully custom-designed furniture, ensures both comfort and flexibility. Designed to be mobile and adaptable, the layout allows the space to evolve throughout the day. Animated and spontaneous in the morning, it becomes more calm and contemplative as the pace slows. The intentionally flexible organisation encourages a warm and family-friendly atmosphere.

On the floor, a marble parquet with a pattern that is both spectacular and timeless structures the busiest zone of the bakery and naturally guides circulation. This mineral treatment acts as a gentle transition towards the dining room, signalling a shift in atmosphere without creating a sharp break.

Two rhythms, one single space



The restaurant

As the day progresses, the atmosphere shifts. The lighting becomes softer, the volumes more intimate.

The restaurant gradually takes over.

The dining room is structured around a central banquette designed as a true sculptural piece. Its natural-stone base integrates subtle lighting, while the built-in seats reveal Italian fabrics with floral motifs, accented by delicate golden stitching.

The custom-designed tables combine wood and marble in a refined interplay of layered materials.

The wooden tabletops integrate a mineral insert in burgundy tones, visible along the edge. This colour echoes the marble surfaces found elsewhere in the project, particularly on a wall near the bakery entrance. The wooden bases rest on travertine legs, reinforcing overall coherence.

In circulation zones and secondary spaces, a wood-effect ceramic floor laid in a herringbone pattern creates rhythm along the pathways, combining visual warmth, durability, and ease of maintenance—contrasting with the more assertive mineral surfaces of the dining area.

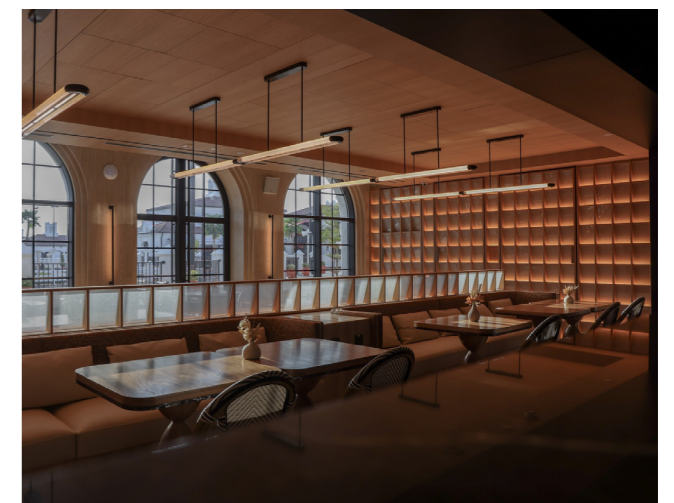
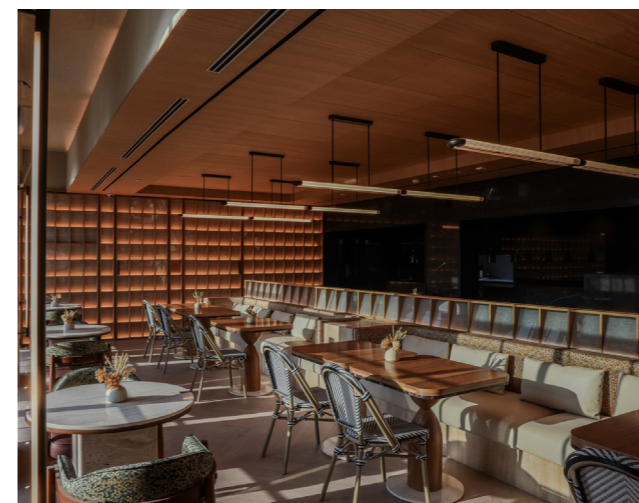
The windows are framed by thick, stepped travertine arches. This layered composition forms an architectural envelope rich in character, evoking both the equestrian spectacle and the theatrical staging of the space.

The back wall of the dining room was conceived as a scenographic feature in its own right.

Made of bespoke wooden cubes, it uses the same species found on the head of the central banquette. Inside certain modules, frosted panels installed at an angle, combined with integrated lighting, create a soft, rice-paper-like glow. This system also hides technical elements while maintaining discreet access through integrated solid panels.

The open kitchen is designed as a stage.

Framed by columns clad in midnight-blue marble, it reveals itself and highlights the pizza oven, visible from several points in the room.

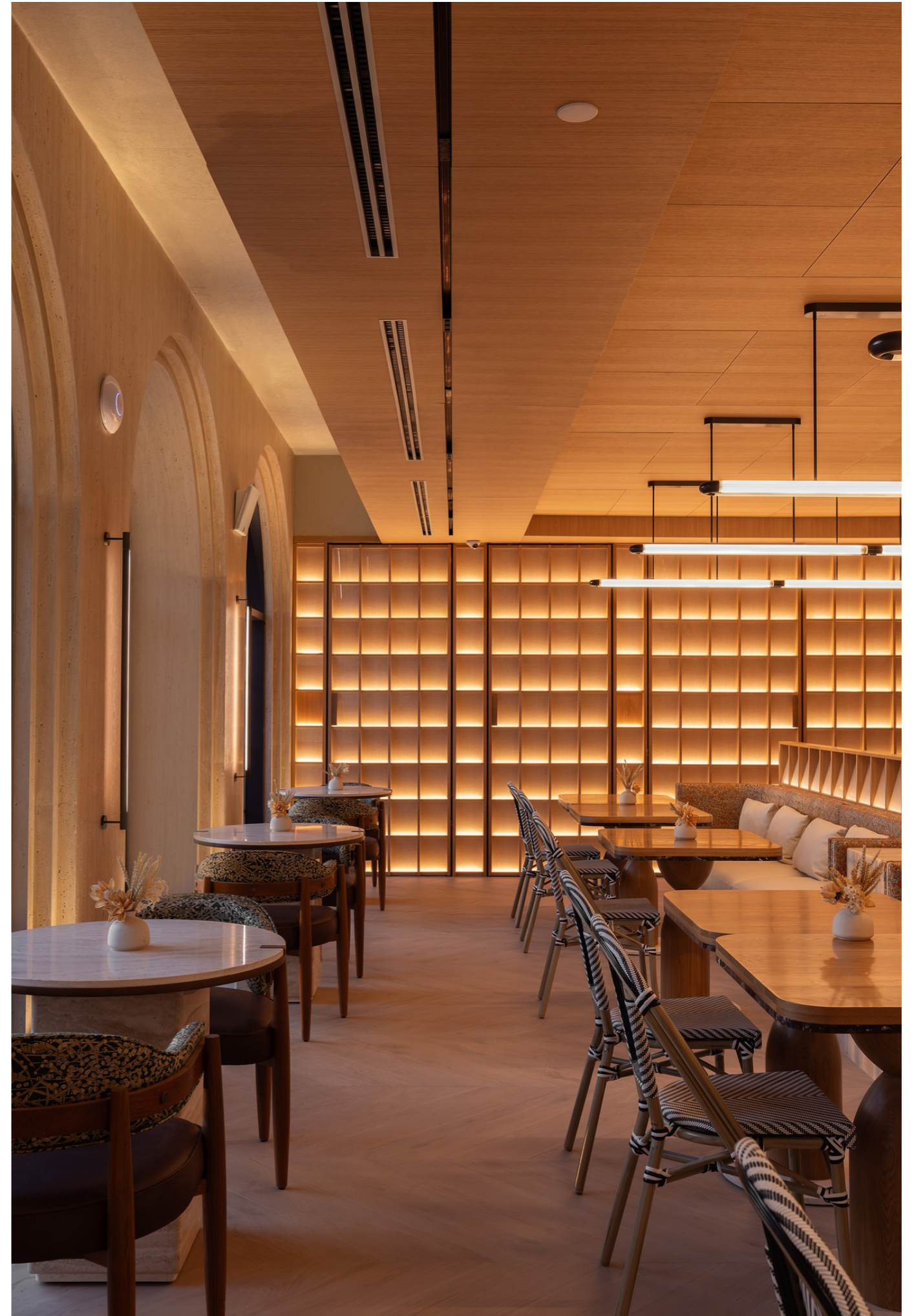


Lighting punctuates the entire project: pendant lights above the bakery counter, a linear fixture above the banquette, and sculptural floor lamps rhythm the space, subtly echoing the obstacle courses of the equestrian world. Integrated lighting within the furniture and arches guides the eye and showcases each volume, enhancing the space's spectacular and immersive qualities.

Finally, the ceiling treatment clearly distinguishes the two atmospheres of the venue. On the bakery side, the ceiling is more open, supporting the flow of visitors and engaging in dialogue with the large existing openings. Conversely, the dining room ceiling adopts a lower scale, creating an intimate and warm ambiance that invites guests to unwind in the evening.

Particular care was given to the integration of the mechanical, electrical, and ventilation systems, which are concealed within the ceilings and architectural details to preserve the clarity of the volumes and materials.

The terraces naturally extend the experience outward, in direct connection with the equestrian arena. They offer spaces conducive to pause and contemplation, while ensuring a gentle transition with the public areas. The intervention focused primarily on the furniture in order to respect the existing architecture and the nobility of the site.



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