

ABSTRAK

In these year, people over the world interested in Korea even it's the Drama, film, boyband, girlband and historical issue even traditional culture such as the life style, behaviour or even food culture. The things people all over the world like from Korea it's call "Hallyu". This "Hallyu" inspired me to design a Korean Restaurant.

There are still some Korean Restaurant in Indonesia that show traditional style. Therefore this Korean Restaurant will be design more traditionally. The concept itself is used "Hanok" with the "Experience Your Jewel Moment in Korea" as the theme to completed the traditional feel.

This concept especially Hanok usually used 4 elements, such as paper, wood, clay, and stone. The material that being using is all traditional and natural material.. the domain of material is wood. And wish that all the customer can get warm and welcoming feelling like when he already married.

*Keywod : **Tradisional. Warm. Nature.***

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