

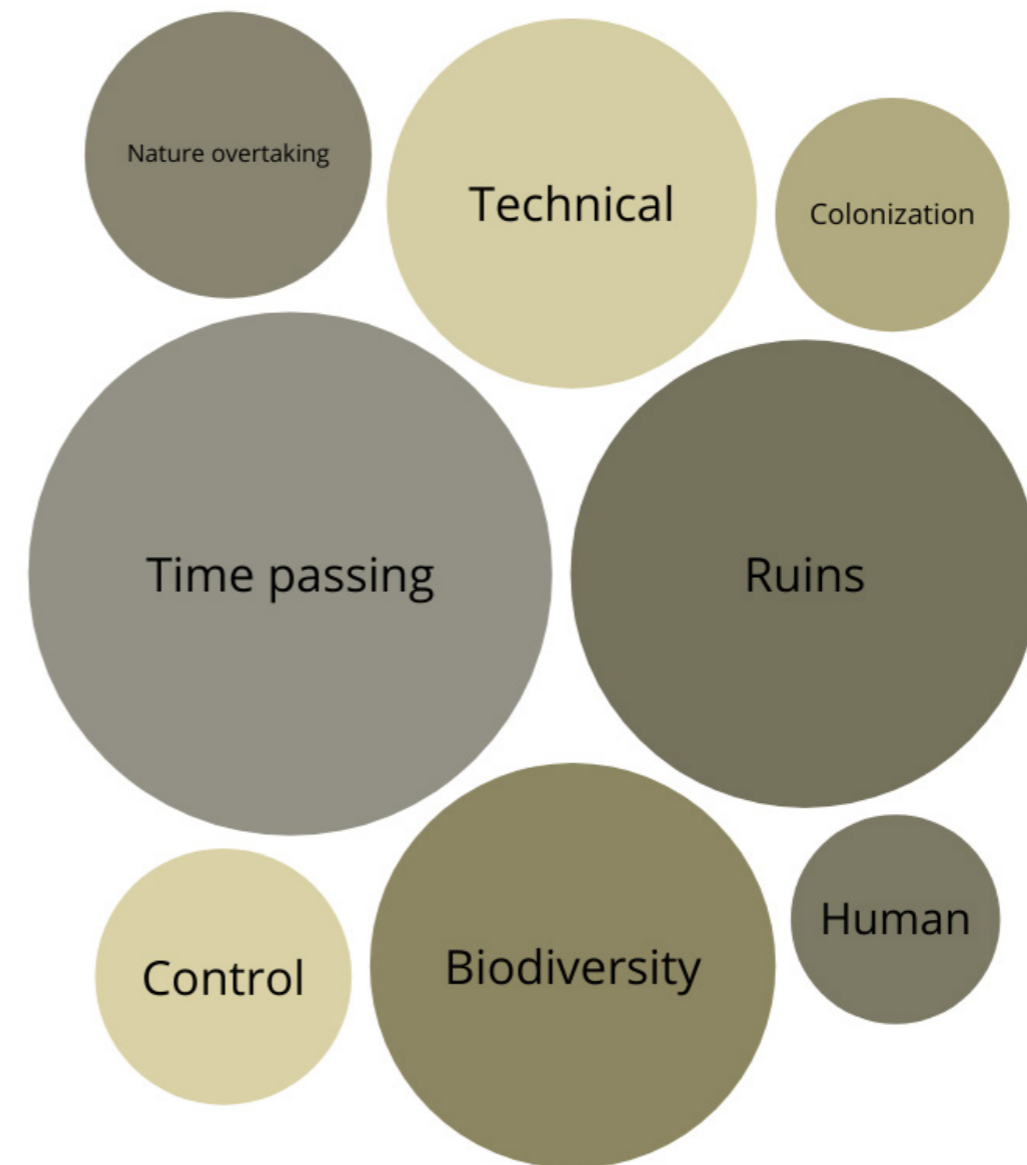
POR TFO LIO

Frau Ludovica
MA Interior Design
ID: 10042760
2024/2025

From where we left off...



During my visit to Canary Wharf, one of the most striking observations was a plant growing between the windows of 15 West Ferry Circus. Witnessing its ability to thrive in such an unforgiving environment evoked a profound sense of resilience. Equally captivating was the character of Canary Wharf itself—a thoroughly modern district that felt like a miniature New York nestled within London. Adding to this contrast, the building at 15 West Ferry Circus, despite being situated in this cutting-edge area, stood partially abandoned, creating a poignant juxtaposition between progress and neglect.



SuperREUSE
// workHOUSE

The project aims to illustrate the process of building decay through the lens of time. Decay, as a phenomenon, does not occur over a single year but unfolds across decades, making the passage of time a crucial element in understanding and expressing this theme. Concepts such as time passing, weathering, and natural decay were central to this exploration.

To compress and visualize this extended process within a limited timeframe. These approaches allowed for the observation and representation of decay over time, emphasizing the gradual transformation of structures.

As a compression artifact, I conducted a live drawing session to depict the stages of decay. Prior to this, I conducted thorough research to identify the weakest points of a building facade—areas most prone to damage. Key vulnerabilities include joints, facades, windows, and gaps, with gaps often being the most habitable weak points for decay to begin.

This research and creative process provided a foundation for visually capturing the intricate relationship between time, decay, and architectural weathering.





Haoma, Bangkok's First Urban Farm-To-Table Restaurant - Design Pataki



NOMA 2.0, BIG



Culinary Research and Innovation Hub, BIG



Restaurant the River, Dean Baldwin Lew



Simbiosi, Edoardo Tresoldi



Optical House, Hiroshi Nakamura



Jim Ellis Freeway Park in Seattle



Deltawerk, RAAAF and Atelier de Lyon



Barbican Conservatory

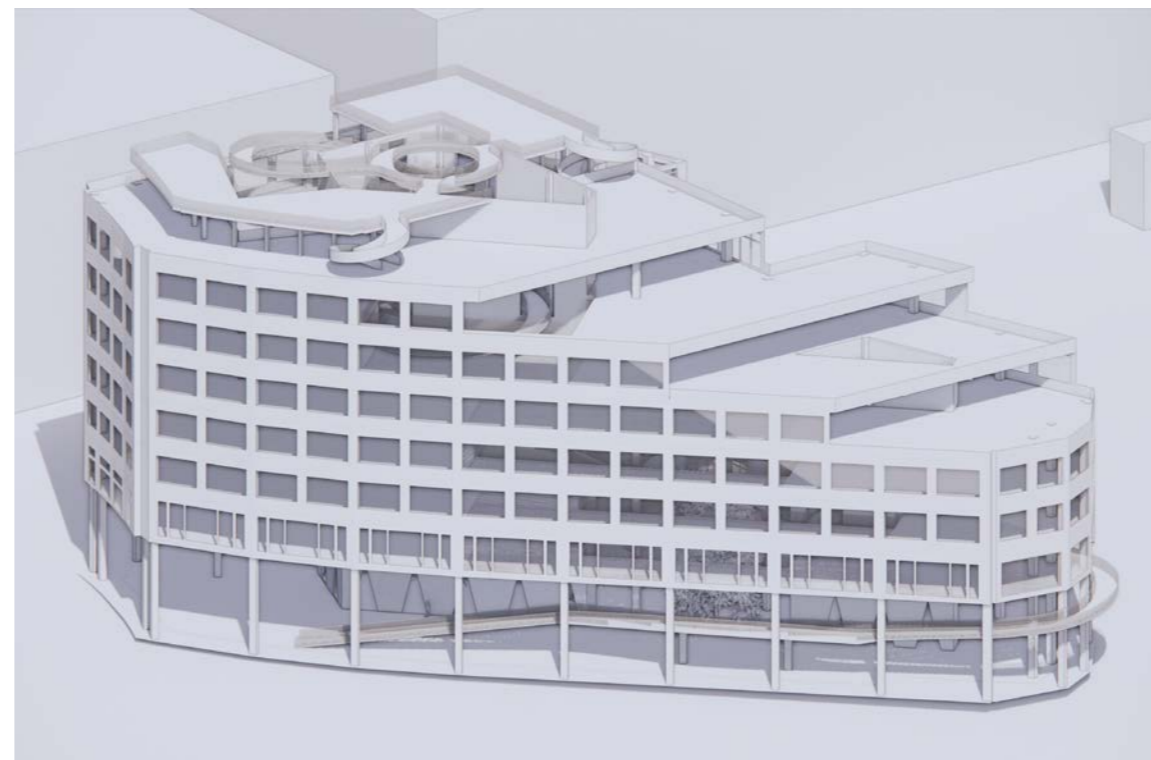
The Culinary Research Hub is a self-sustaining architectural system where nature and food production become central to the experience of space. The project originates from an exploration of nature overtaking architecture, inspired by the image of a plant growing between two windows—an accidental, yet symbolic gesture of resilience and time.

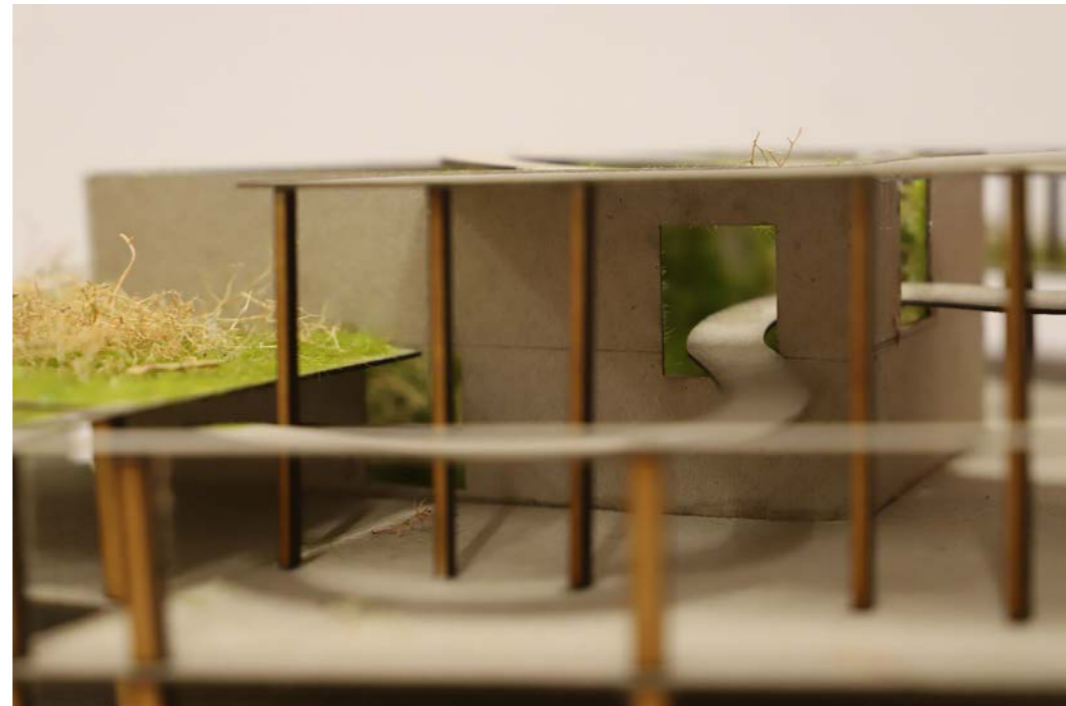
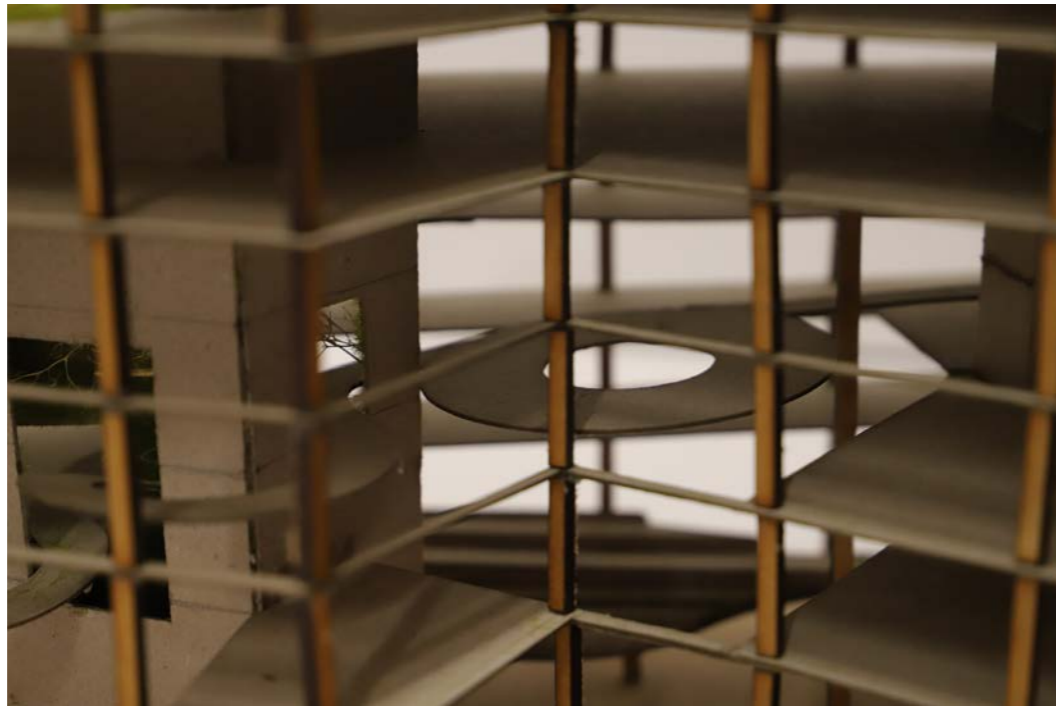
From this starting point, the research expanded into a study of plant growth, sustainable cultivation methods, and how buildings can actively host and support natural systems. The outcome is a vertical structure that combines wild and controlled agriculture, offering a new kind of spatial journey where food is grown, processed, and served entirely on-site.

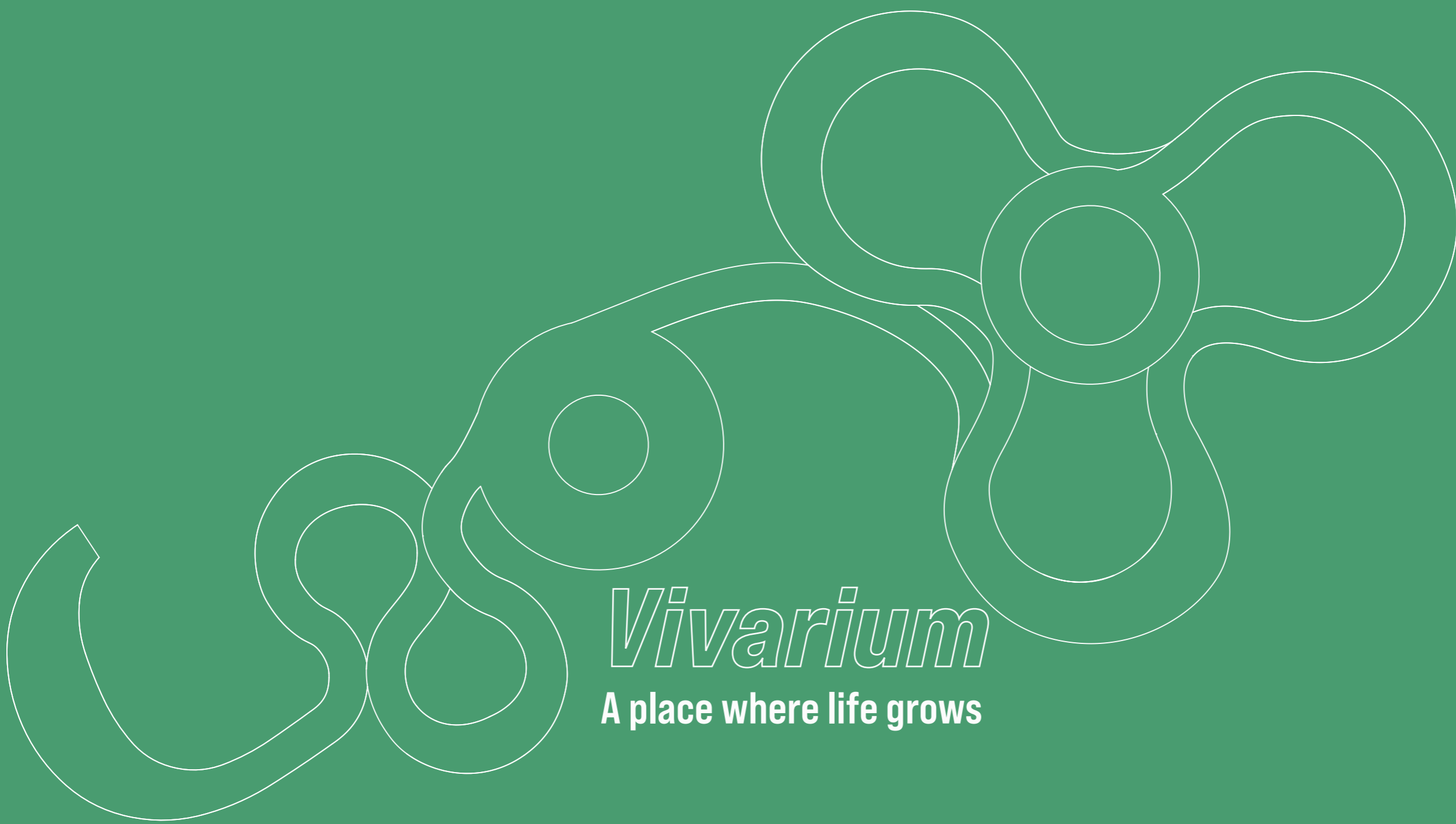
At the heart of the building is a long ramp that guides visitors through various layers of the hub, culminating in a panoramic rooftop bar surrounded by crops and overlooking Canary Wharf. Two vertical cores act as green lungs, filled with climbing vegetation and small intimate restaurants.

The ground floor, partially in ruins, reuses elements of the building's original façade to create soft separations between public and private areas, while allowing nature to take root and spread.

The Culinary Research Hub is not just a restaurant or a greenhouse—it is a living ruin, a space of transformation where architecture, food, and nature continuously interact.







Vivarium
A place where life grows

The Restaurant

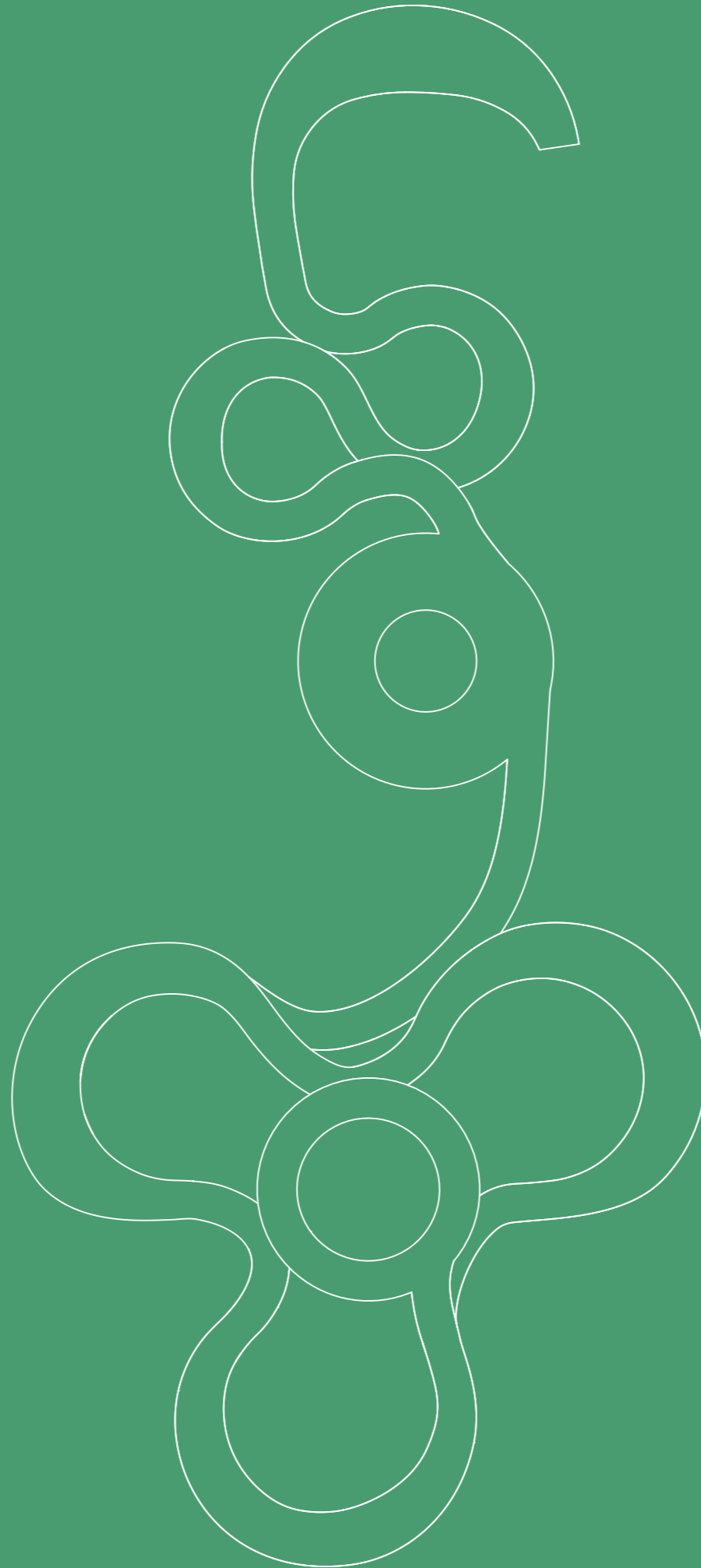
The journey begins at the restaurant, where everything served is grown within the building. The space feels like a cultivated ruin—an immersive blend of architecture and untamed vegetation, setting the tone for the experience.

Aquaponic & Hydroponic Labs

These floors host aquaponic and hydroponic labs—the productive core of the building. Here, visitors witness how food is cultivated through sustainable systems, including an indoor farm.

Workshops & Experiences

Keywords: Engagement, Learning, Imagination
Along the way, workshops engage visitors in hands-on learning, transforming the journey into an active, participatory experience that deepens their understanding of food systems and circular design.



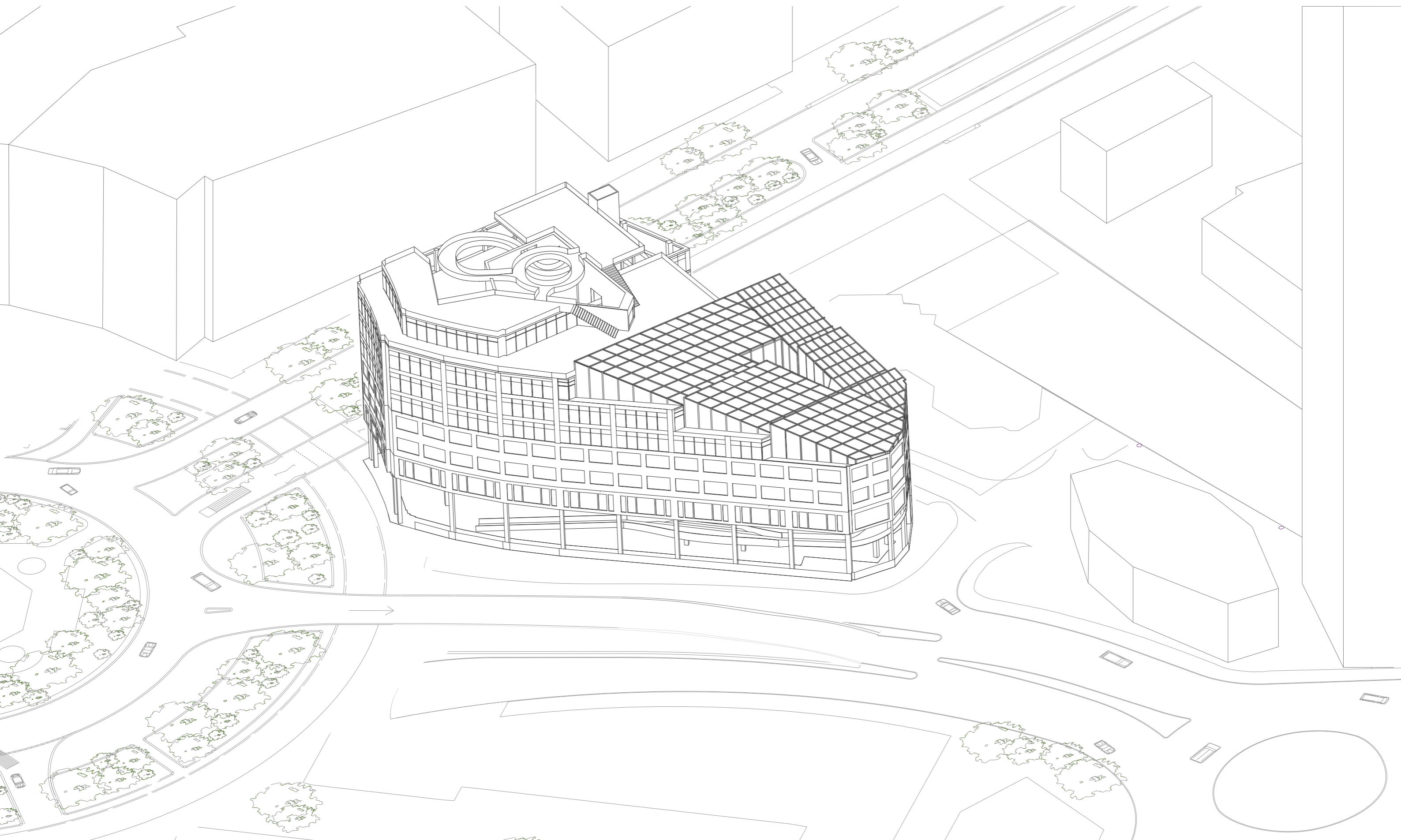
Ramp

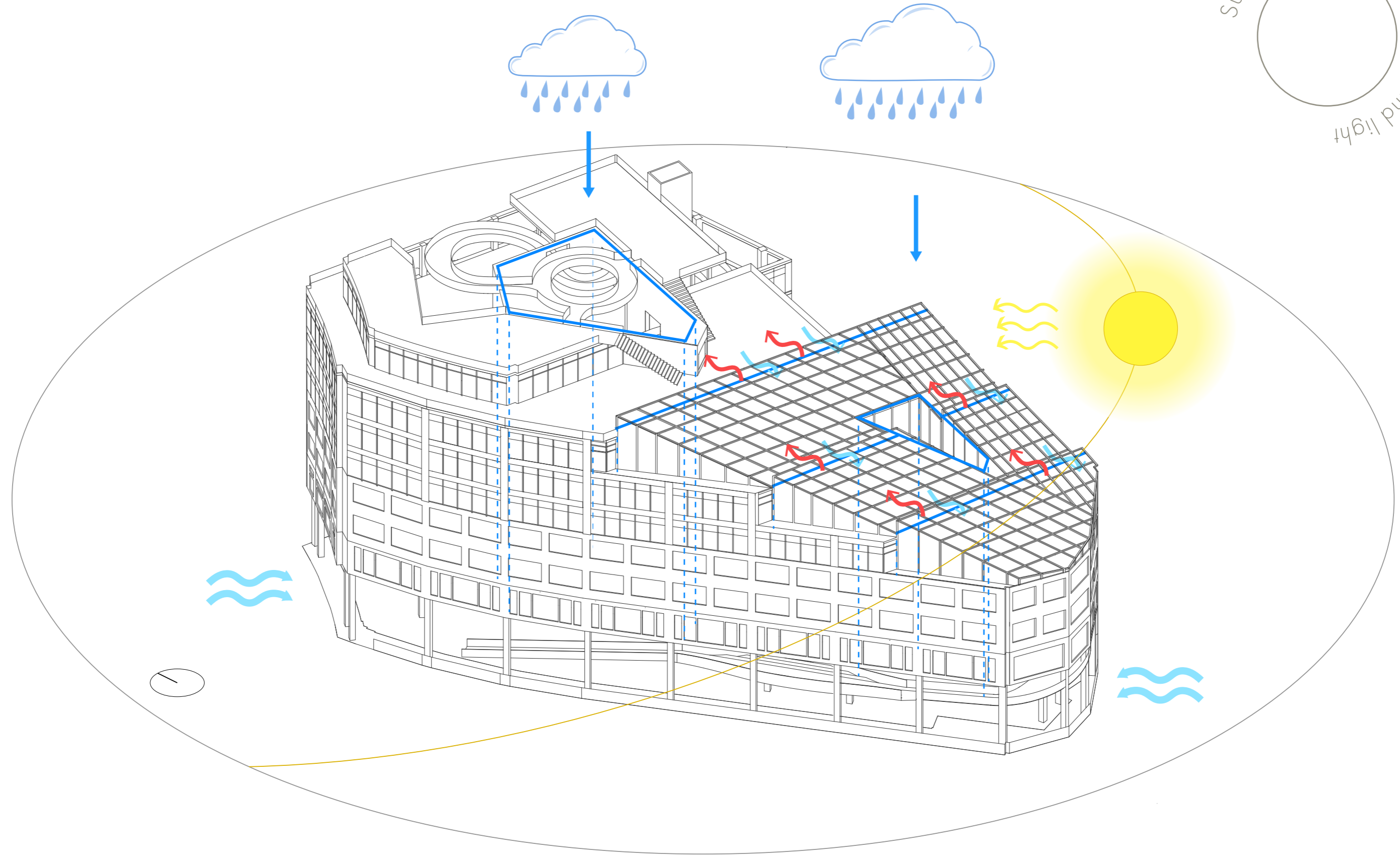
A continuous ramp leads visitors through the building, creating a narrative path that reveals each stage of the food cycle and the evolving relationship between humans and nature.

Rooftop – Garden & Bar

The journey ends on the rooftop, featuring a bar and garden. Bathed in natural light thanks to the new greenhouse structure, it offers a space for relaxation, gathering, and connection to nature.

15 Westferry Circus

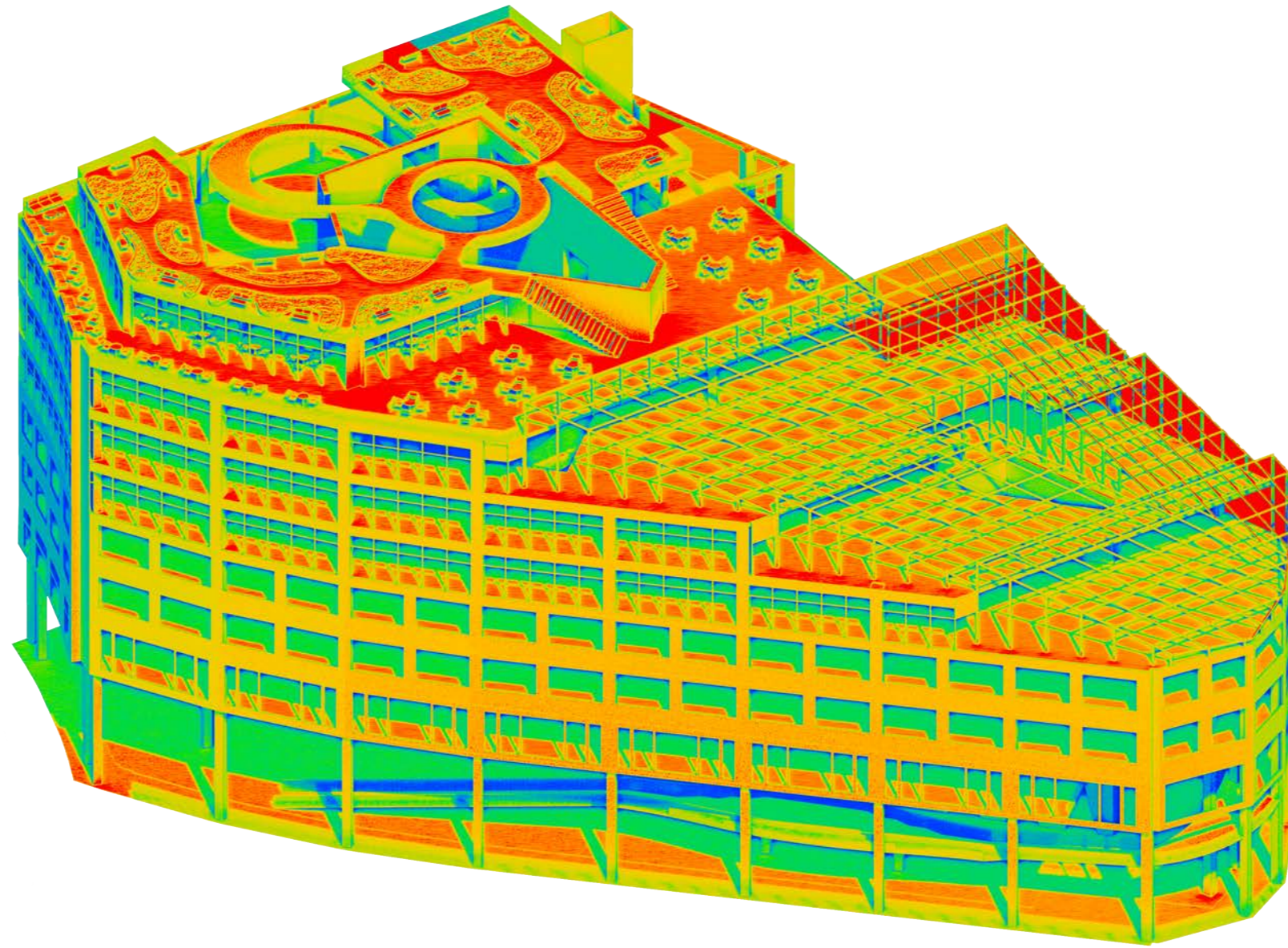




The transformation of the existing roof into a large greenhouse maximizes natural light exposure throughout the building. By studying the sun's path, the design ensures optimal sunlight reaches the interior spaces, creating ideal conditions for plant growth. This strategic intervention not only enhances the building's environmental performance but also strengthens the connection between architecture and nature.

In parallel, the project integrates a rainwater harvesting system through the rooftop and central core. Collected water is filtered and reused within the aquaponic and hydroponic systems, closing the loop between environment and cultivation.

Additionally, a natural ventilation strategy supports healthy airflow throughout the building. The open core and breathable structure allow fresh air to circulate vertically, regulating humidity and temperature while reducing reliance on mechanical systems. Together, light, water, and air create a self-sustaining environment that supports both human activity and plant life.



GARDEN

ROOFTOP BAR

AGRICULTURAL LAB

**LABORATORY/
RESEARCH/
HYDROPONIC LAB /
VERTICAL FARM**

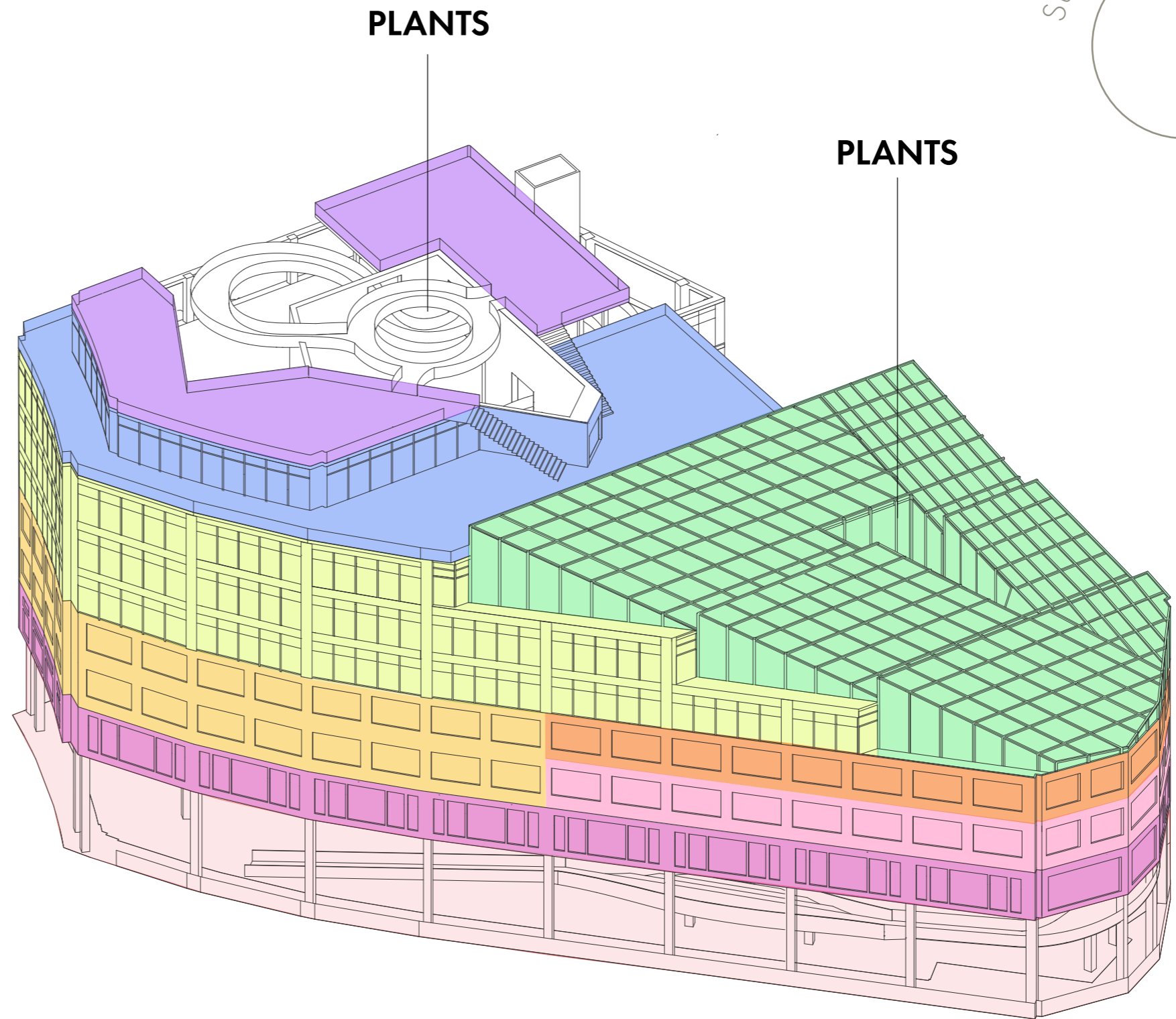
OFFICES

WORKSHOP

COMMERCIAL

KITCHENS

RESTAURANT



GARDEN

ROOFTOP BAR

AGRICULTURAL LAB

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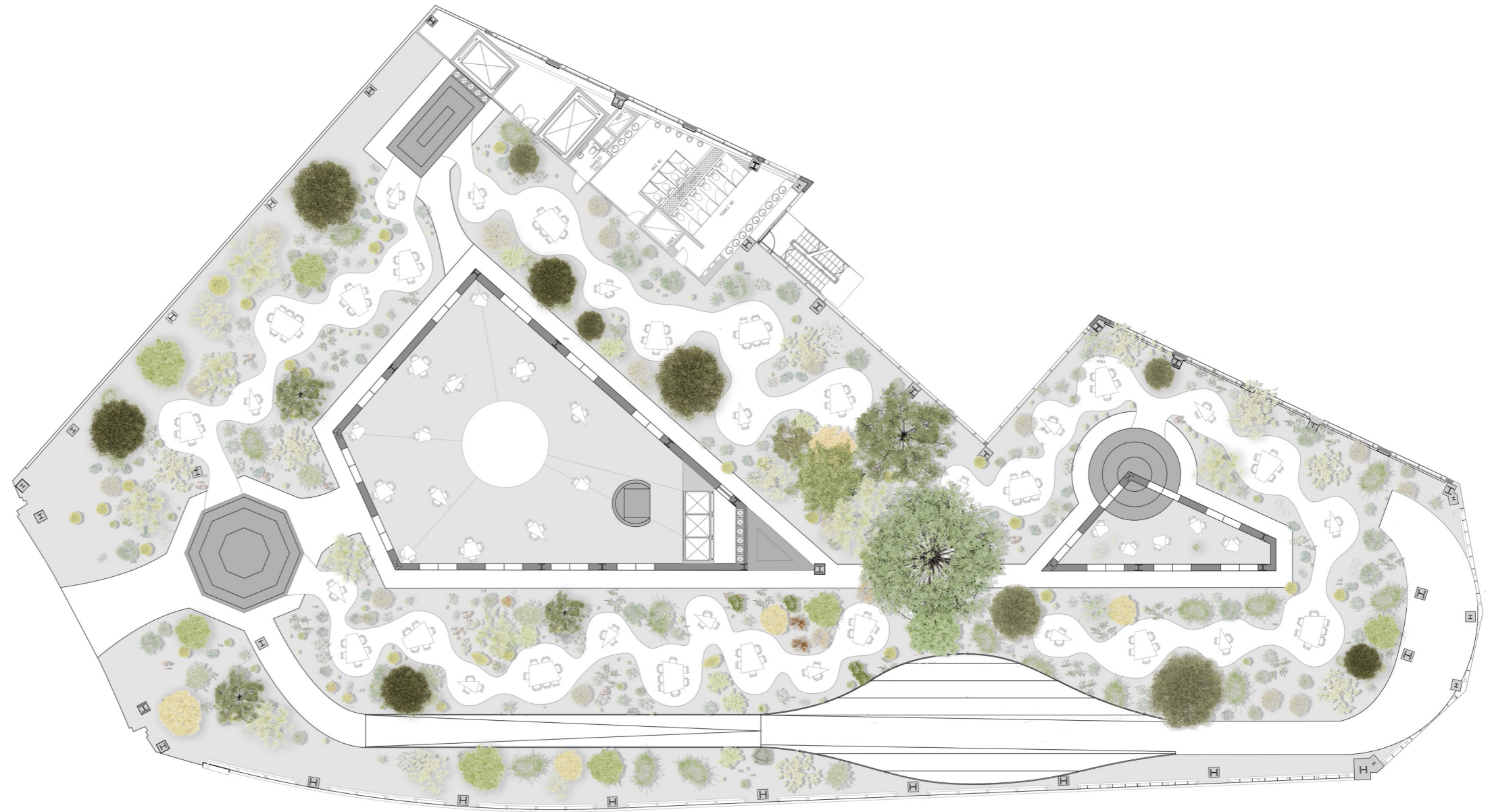
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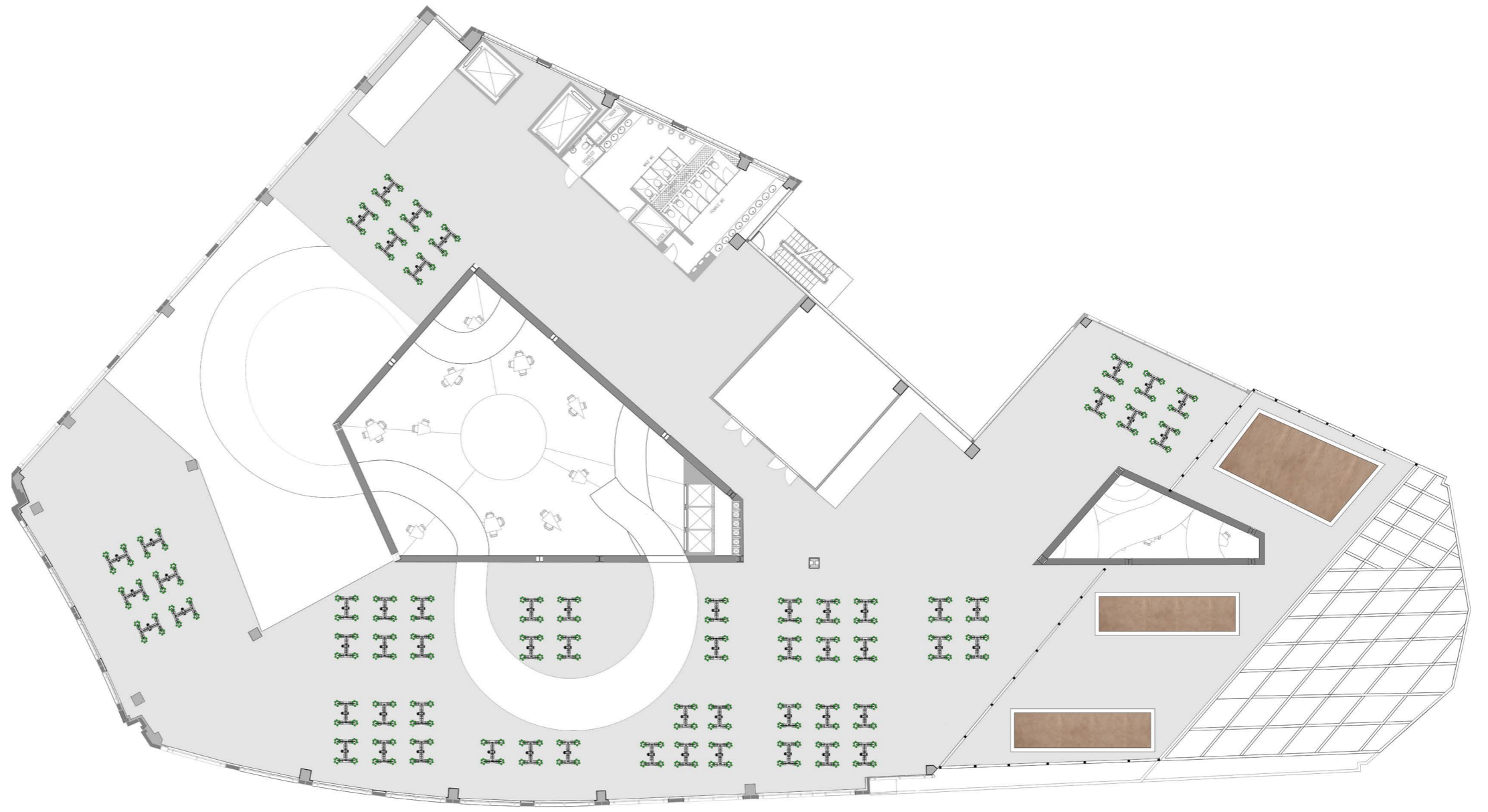
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SuperREUSE - fifth floor plan



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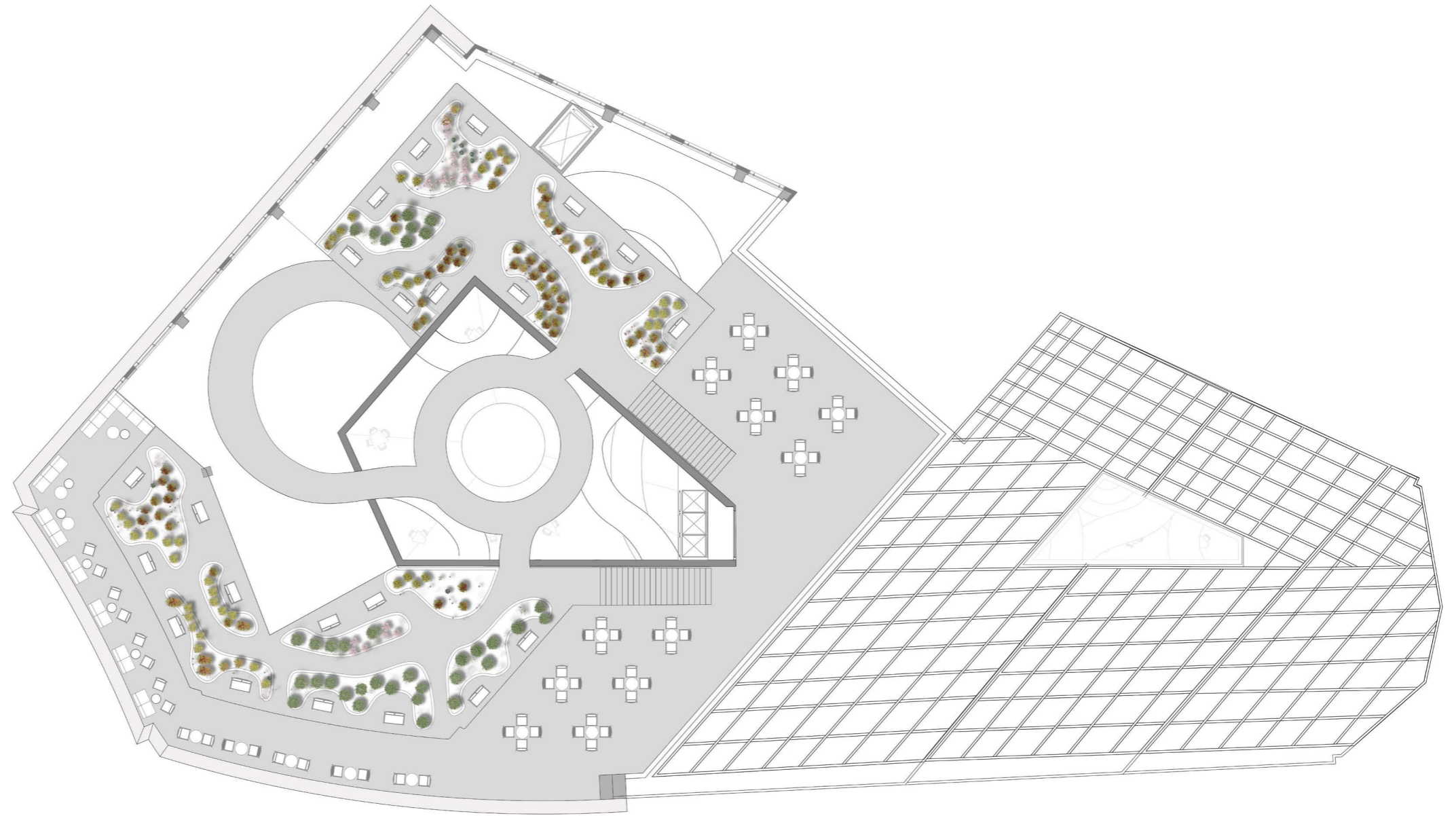
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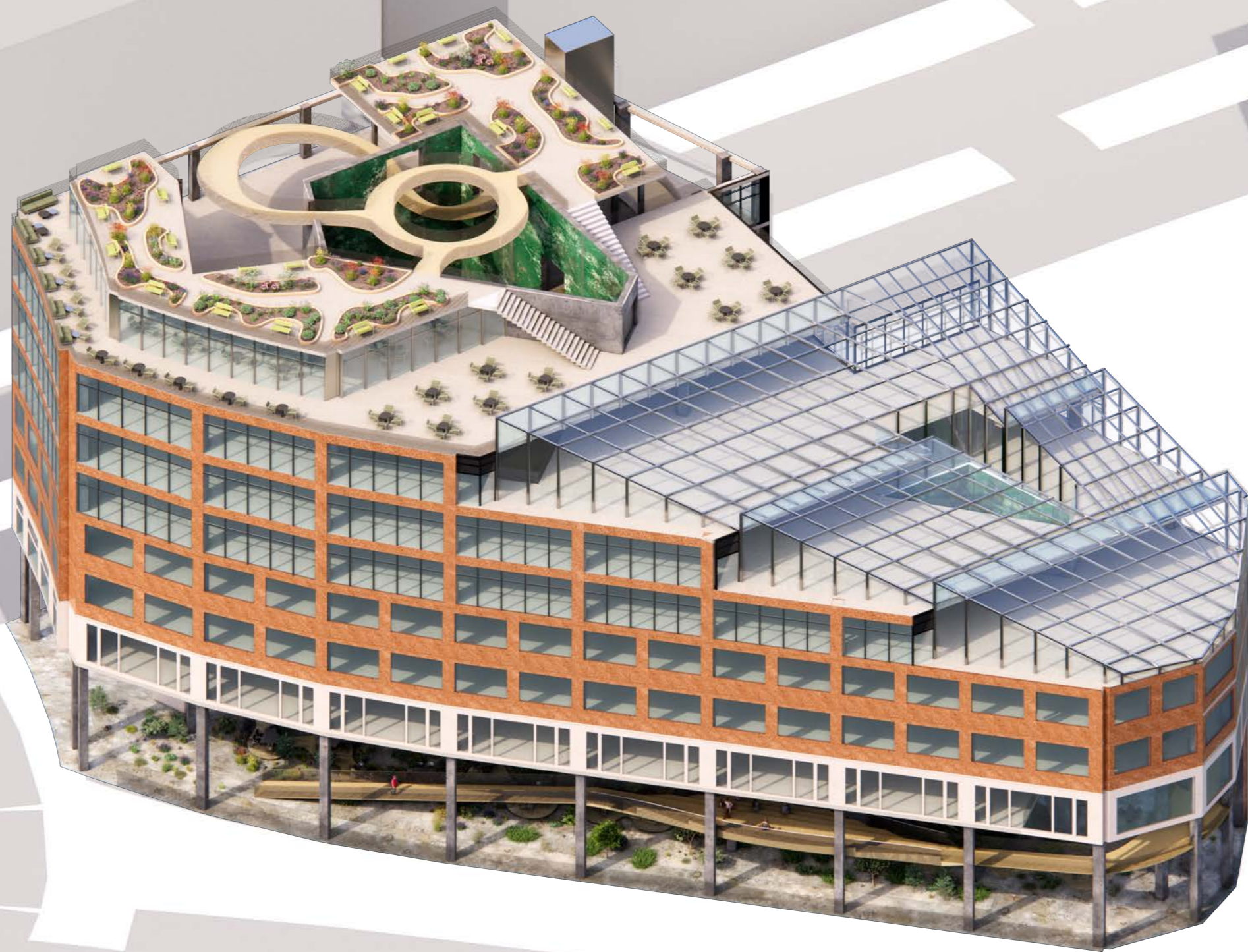
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**THANK
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