CONFIDENTIAL EXECUTIVE PROPOSAL

ABYSSAL RESERVE

The Cellar at Koral

A Dual-Zone Wine Cave Within Koral Restaurant

Zone A — Red Wine · ±4 m² · ±400 Bottles · 13–16°C

Zone B — White Wine & Champagne · ±5.46 m² · ±600 Bottles · 8–12°C

Apurva Kempinski Bali · Koral Restaurant

Submitted by Susan Erni Hartojoyo Soemarto

Creative Director & Project Lead

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01 · EXECUTIVE SUMMARY

The Cellar at Koral

Project Overview · Scope · Key Numbers

PROJECT BRIEF

Abyssal Reserve — The Cellar at Koral

This submission presents a dual-zone wine cave developed to executive review level and prepared for final contractor validation following executive approval for Koral Restaurant at Apurva Kempinski Bali. The project converts an existing enclosed space of ±11.26 m² into a climate-controlled wine cave with approximately 1,000 bottles of capacity. The layout is organised into two independent zones, separated by a glass door and accessed by invitation under sommelier guidance.

PROJECT **The Cellar at Koral** Abyssal Reserve · Apurva Kempinski Bali	TOTAL AREA **±11.26 m²** Zone A ±4 m² | Zone B ±5.46 m² | Circulation ±1.8 m²
STORAGE CAPACITY **Approximately 1,000 Bottles** Zone A ±400 bottles (red) Zone B ±600 bottles (white & champagne)	ACCESS MODEL **By Invitation · Sommelier-Led** 2–4 guests per session | Private sommelier-led experience
DESIGN FEE **USD $15,000** Fixed · all phases · excludes production	PRODUCTION RANGE **IDR 1.0 – 1.5 Billion** Estimated (subject to final contractor validation)
BUILD DURATION **±4 to 5 Weeks** Zero operational disruption | works outside service hours	DESIGN TEAM **Design + Architecture + Production** Integrated design, architecture, and production partners identified and ready for mobilization upon approval.
PROPOSAL ISSUED **28 February 2026** Valid until 10 March 2026	

The technical specifications, climate engineering framework, and construction methodology are outlined in detail within this submission. All final dimensions and MEP routing are subject to on-site verification and engineering approval.

02 · SPATIAL CONCEPT

Design Direction

Architectural Strategy · Values · Guest Journey

CONCEPT

Abyssal Reserve

Where Rarity Rests in Depth

Abyssal Reserve is a dual-chamber wine cave designed as a private, sommelier-led experience within the existing footprint of Koral Restaurant. The concept takes its direction from the restaurant's defining identity: the large curved aquarium, drawing the guest inward, below the surface, into a space of controlled temperature, quiet, and depth.

The design is organised around four values: Rarity, Ceremony, Prestige, and Seclusion. These inform the spatial, material, and operational decisions throughout, from the camouflage entry door integrated flush with the restaurant wall, to the independent climate controls maintaining precision storage across both zones.

Figure: Design values guiding the spatial concept — Rarity | Ceremony | Seclusion | Calibrated Service

S P A T I A L S T R A T E G Y

Zoning & Engineering Approach

The spatial strategy organizes the cave through functional zoning that maintains visual hierarchy and operational clarity. The racking system is engineered for stability without wall anchors, a critical consideration in an existing structure. All racking is freestanding (no anchor) to comply with hotel requirements and preserve the existing structure.

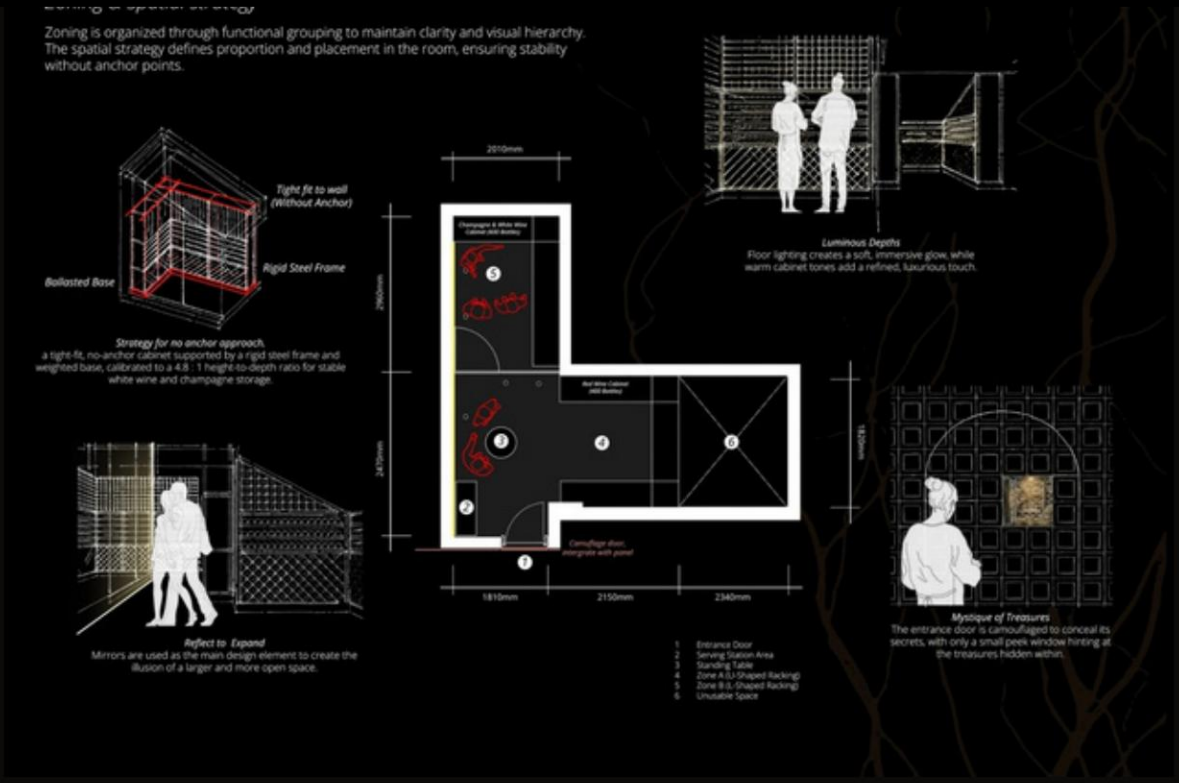


Figure: Zoning strategy | Floor plan | No-anchor racking system | Camouflage door detail

GUEST JOURNEY

Arrival | Appreciation | Indulgence | Celebration

The guest journey is sequenced in four stages. The sommelier escorts 2–4 guests from the restaurant floor. At the camouflage door, integrated into the wall panel with only a small viewing window, a noticeable temperature shift is felt upon entry. Zone A (red wine) receives the guest. Zone B (white wine and champagne) is revealed through the internal glass door as the experience progresses.

This sequential reveal is intentional: it creates a layered experience that distinguishes the wine cave from a standard wine display or walk-in cooler. The journey is guided, private, and unhurried. The space is conceived as a guided, private tasting environment rather than a conventional storage facility.

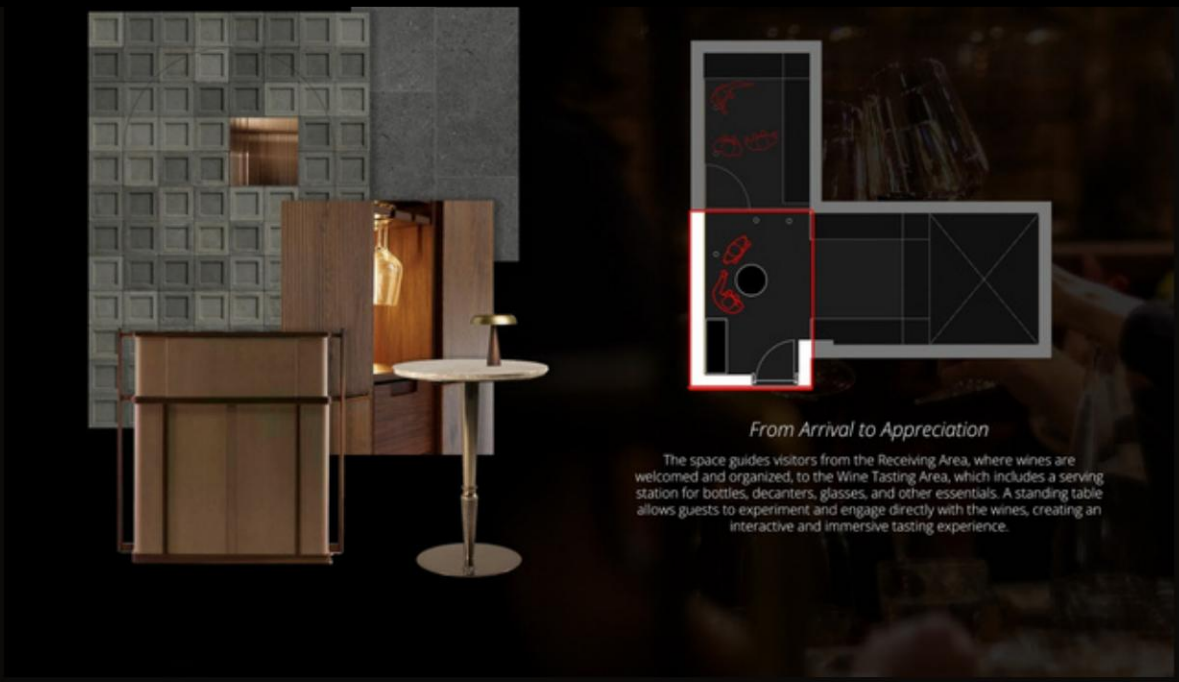


Figure: Arrival through Appreciation — material direction and service station, Zone A

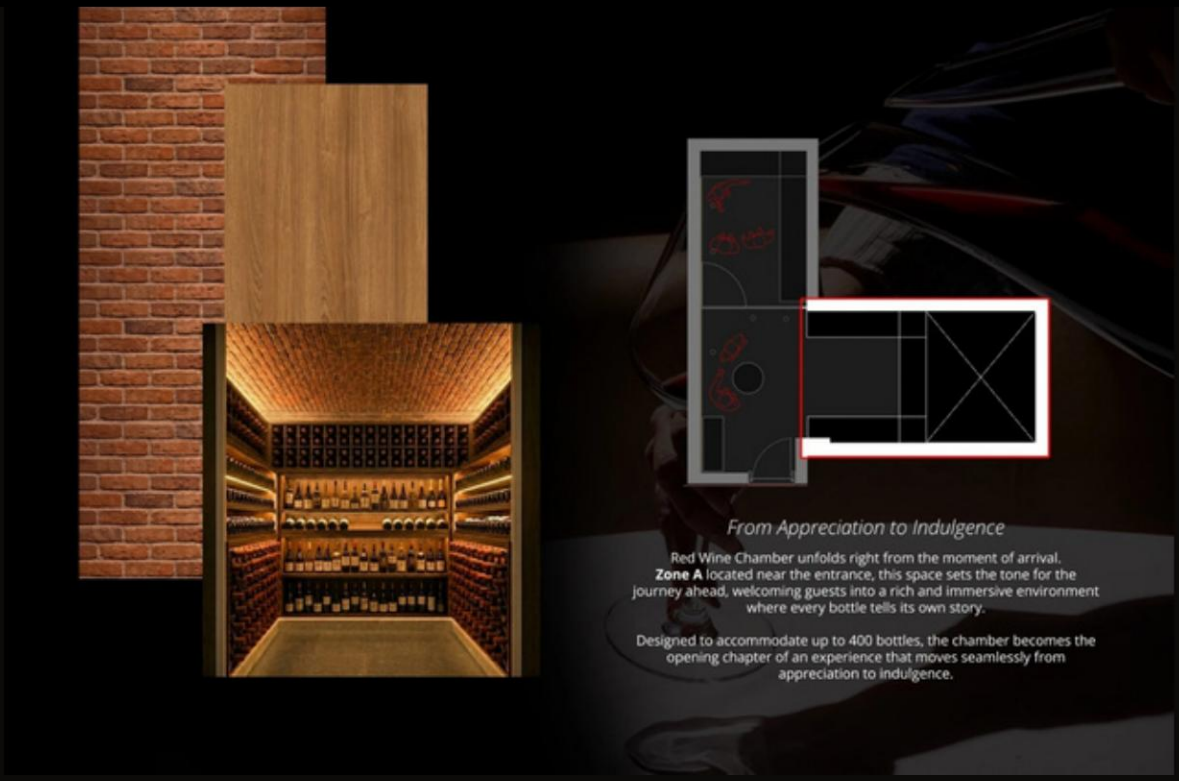
03 · TECHNICAL SPECIFICATION

Materials · Climate · Engineering

Zone A & B · Full Specification

ZONE A

Red Wine Chamber — ±4 m² | ±400 Bottles



Zone A — material direction: volcanic stone, warm timber, wine racking

Zone A is entered directly from the restaurant through the camouflage door. The chamber accommodates approximately 400 bottles of red wine in a U-shaped diamond-pattern racking system. A round serving table with circular stone top and slim pedestal base serves as the primary wine tasting and service station. Structured for stability under operational use. One wall surface incorporates a mirror panel as a spatial depth element, creating the perception of greater volume.

A

Red Wine Chamber

±4 m² · ±400 Bottles · 13–16°C

U-shape racking · round stone service table · camouflage entry

Temp 13–16°C

Humidity 65–75% RH

Racking U-shape no-anchor · rigid steel frame · ballasted base

Service Round stone table · dark granite top

Wall Treatment Applied to enhance spatial depth perception

Entry Camouflage door · wall panel integrated · viewing window

B

White Wine & Champagne Chamber

±5.46 m² · ±600 Bottles · 8–12°C

L-shape racking · Prestige Cuvée display · internal glass reveal

Temp 8–12°C

Humidity 65–75% RH

Racking L-shape no-anchor · rigid steel frame · ballasted base

Display Dedicated Prestige Cuvée & select label section

Ceiling Raw lime-wash plaster · dramatic sloped profile

Entry Thin-profile steel frame glass door · magnetic closure

ZONE B

White Wine & Champagne Chamber — ±5.46 m² | ±600 Bottles

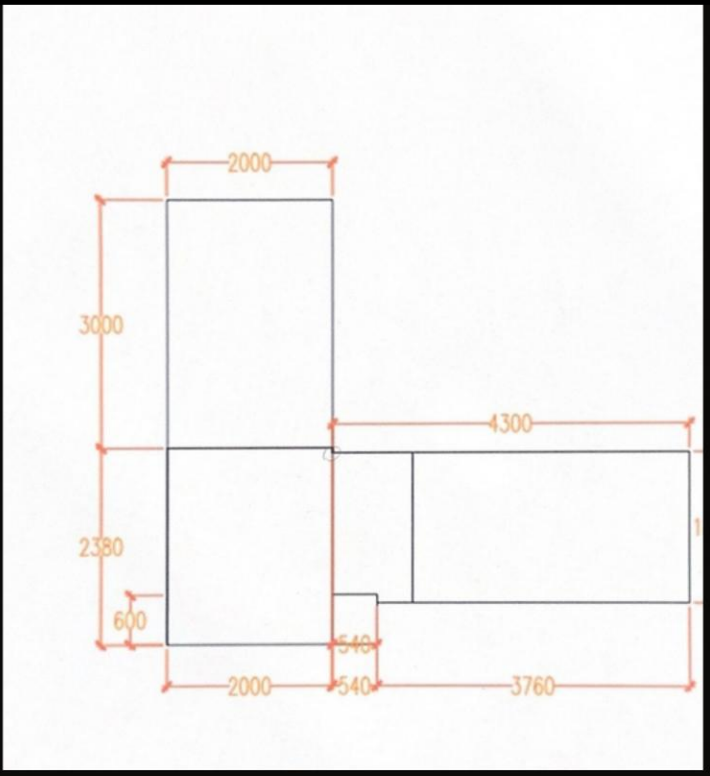
Zone B — material direction: dark racking, champagne storage, Prestige Cuvée display

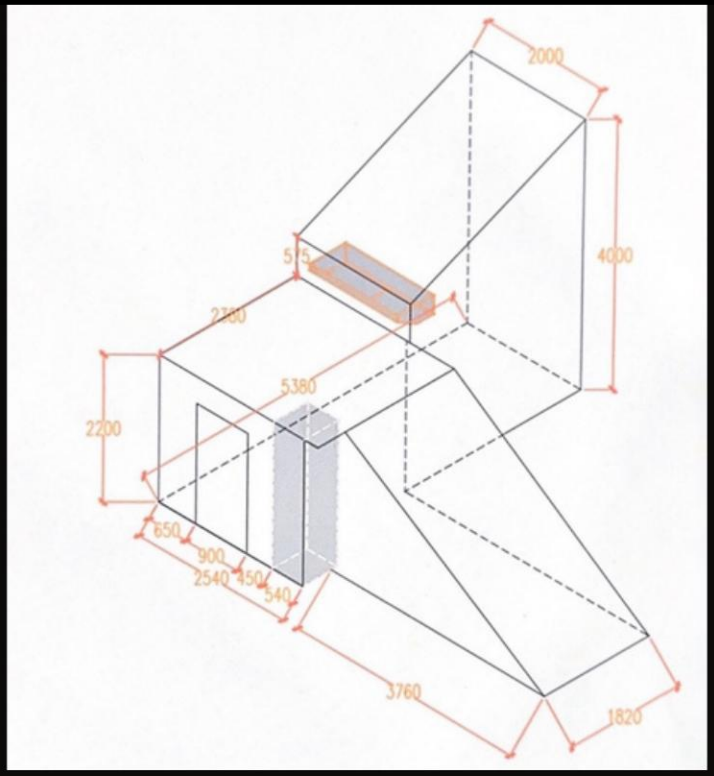
Zone B is accessed through the internal glass door from Zone A. The chamber stores approximately 600 bottles of white wine and champagne at 8–12°C, with a dedicated display section for Prestige Cuvée and select labels. The sloped ceiling profile, finished in raw lime-wash plaster, is expressed as an architectural feature of the chamber. Designed to accommodate guided tasting (2–4 guests), with the primary service surface located in Zone A.

SPATIAL REFERENCE

Floor Plan & Dimensions

Total area ±11.26 m². No structural alteration to primary building elements is required. All dimensions are indicative and subject to confirmation following a formal on-site survey prior to construction commencement. No drilling or anchoring is assumed unless confirmed by engineering approval.





Left: Floor plan with zone dimensions *Right: Isometric view*

RACKING ENGINEERING

No-Anchor Racking System

The racking system is engineered without wall anchors, a deliberate decision to preserve the existing structure and enable installation while minimising structural intervention and reducing approval complexity. The system is calibrated for stability at full bottle load. All no-anchor stability assumptions are subject to verification by the appointed contractor and quantity surveyor before fabrication.

Frame	Rigid steel frame, fully freestanding. Zero wall fixings required.
Base	Ballasted base. Height-to-depth ratio calibrated at 4.8:1 for stability at maximum load.
Wall Fit	Tight-fit to wall without anchoring. Creates the appearance of a built-in system.
Racking Material	Custom dark-stained solid teak. Diamond pattern, consistent across both zones.
Hardware	Aged iron in black oxidised finish throughout.

MATERIALS & FINISHING

Material Specification

Entry Door	Camouflage door integrated with wall panel system. Insulated, compression-sealed, min 45mm. Assumed dimensions: 90 cm wide × 200 cm high (20 cm clearance to 220 cm ceiling). Viewing window. Dark-stained timber finish. Final door dimensions subject to confirmation during design development
Mirrors	One wall surface in Zone A incorporates a mirror panel as a spatial depth element, creating the perception of greater volume. Subject to humidity performance review and thermal compatibility assessment during design development.
Walls	Primary finish: lime-wash plaster, dark charcoal and warm grey tones, over existing concrete. Volcanic basalt stone cladding on the feature entrance wall. Final material selection to align with existing Koral interior palette and operational cleaning requirements.
Ceiling — Zone A	Dark-stained solid timber slats of varying depth. Curved brick arch element introduced above the racking wall for structural depth and visual character. Concealed linear slot diffusers aligned with slat pattern. Artificial brick panels available as a lightweight alternative, maintaining visual character while reducing ceiling load.
Ceiling — Zone B	Brick or artificial brick panels on sloped ceiling section. Sloped profile retained as a defining architectural feature. Artificial brick panels available as a lighter, easier-to-install alternative that maintains structural character and appearance.
Flooring	Large-format dark slate-effect porcelain tile, 60×60 cm, both zones. Selected for moisture resistance, high load-bearing strength, thermal stability under temperature fluctuation, and ease of operational maintenance. Aged brass threshold strip at Zone A/B transition.
Internal Glass Door	Thin-profile thermally broken steel frame, matte black. Clear tempered glass min 10mm. Magnetic closure.
Partition Walls	Finished to match existing Koral interior materials. Options confirmed during design direction phase.

L I G H T I N G

Lighting Design

Lighting is warm (2700K or below), dimmable, glare-controlled, and positioned to highlight bottle labels without raising internal temperature. No cool-white light sources. Floor-level lighting creates a continuous ambient layer at the base of both zones, consistent with the spatial concept of depth and seclusion.

Zone A — Ceiling	Warm 2700K LED spotlights recessed into timber slat ceiling. Directed at racking face and service table.
Zone A — Floor	Continuous floor-level LED strip. Creates soft upward ambient glow along the base of racking and walls.
Zone A — Table	Concealed LED strip beneath round stone service table. Illuminates work surface and decanter area.
Zone B — Racking	Individual warm LED per racking bay. Warm lighting enhances label visibility while maintaining controlled temperature conditions.
Zone B — Ceiling	LED strip at top of racking illuminates sloped lime-wash ceiling from below.
Zone B — Display	Dedicated spotlight on Prestige Cuvée section. Principal visual focal point of the chamber.
Controls	Single dimmer panel in Zone A manages both zones. Motion sensor at camouflage entry.

CLIMATE ENGINEERING

Dual-Zone Climate System

Climate engineering is the most operationally critical element of this project. Bali's ambient temperature ranges 28–35°C year-round. The system design prioritises insulation performance first, followed by precision cooling. Two fully independent climate circuits serve each zone.

Insulation	Min R-21 rigid XPS foam board, ±135mm depth. Applied to all interior surfaces: walls, ceiling following slope profile, and floor. No surface left uninsulated. Final insulation thickness and cooling load calculations will be verified by the appointed MEP consultant prior to execution.
Vapor Barrier	Continuous foil-laminated polyethylene, min 200 microns. All joints, corners, and service penetrations sealed with specialist tape — critical in Bali's high-humidity environment.
Cooling System	Central chilled water AHU or DX split unit. Two independent duct branches, one per zone, each with motorised damper and dedicated zone thermostat. Final system selection to be confirmed with hotel engineering and Daikin based on available plant capacity and routing options.
Zone A Thermostat	Recessed at 150 cm AFF, beside entry door. Matte black bezel. Control display location to follow engineering requirements while maintaining a clean interior appearance.
Zone B Thermostat	Recessed at 120 cm AFF, left wall upon entry. Matte black bezel. Control display location to follow engineering requirements while maintaining a clean interior appearance.
Humidity Monitoring	Wireless hygrometer/thermometer: minimum two units per zone. Wi-Fi connected data logger for remote real-time monitoring by property engineering team.
Commissioning	Both zones run to target temperature for minimum 48 hours prior to stocking. Zone B requires 48–72 hr stabilisation before champagne is loaded.

FULL SPECIFICATION SUMMARY

Quick Reference

Parameter	Zone A — Red Wine	Zone B — White Wine & Champagne
Storage Temperature	13–16°C	8–12°C
Humidity Target	65–75% RH	65–75% RH
Zone Area	±4 m²	±5.46 m²
Bottle Capacity	400 bottles	600 bottles
Racking System	U-Shape · No-Anchor · Steel Frame	L-Shape · No-Anchor · Steel Frame
Ceiling Height	220 cm (flat) · Timber slats	Sloped 220 cm → ±120 cm · Lime-wash
Entry	Camouflage door · wall-panel integrated · 90×200 cm (assumed)	Internal glass · thin-profile steel frame
Lighting	2700K LED spots + floor lighting	Bottle LED + racking strip + feature display
Insulation	Min R-21 · all surfaces	Min R-21 · all surfaces
Thermostat	Recessed 150 cm AFF · matte black	Recessed 120 cm AFF · matte black

04 · INVESTMENT & PROGRAM

Fees · Production · Schedule

Estimated Range (Subject to Final Contractor Validation)

DESIGN DIRECTION FEE

Professional Investment

The professional fee covers full design direction and project leadership from concept development through installation sign-off.

This includes interior design development, architectural documentation, climate engineering coordination, contractor alignment, site supervision, and all required design and architectural site visits.

Integrated Design & Project Leadership Fee

Scope of Services (Concept to Completion)

- Concept direction, space planning & interior development
- Material, finishing & lighting specifications
- Architectural documentation & climate engineering coordination
- Technical drawing review & shop drawing validation
- Fabrication & contractor coordination
- On-site supervision & installation sign-off
- All required design and architectural site visits

USD $15,000

Fixed Fee · All Phases

Production billed separately

Production Investment

Estimated Range (Subject to Final Contractor Validation)

Covers full fabrication and installation of: no-anchor racking systems (Zone A & B), camouflage entry door, service table, all lighting including floor lighting, insulation and vapor barrier, dual-zone climate system with independent controls, flooring, ceiling works, and partition walls.

IDR 1,000,000,000 – IDR 1,500,000,000

Final figure confirmed after design sign-off and formal contractor tendering. Range reflects current market benchmarks for comparable fit-out scope in Bali.

Not Included in Production Investment:

- Main construction project management costs (if applicable)
- Decorative lighting fixtures
- Art pieces
- Hotel-requested variations
- Permits (if required)

Detailed production pricing issued following design direction approval and formal contractor tendering.

BUILD PROGRAM

Build Duration: ±4–5 Weeks | Zero Operational Disruption

Construction Hours: Outside Operational Windows Only

All works are scheduled Monday – Saturday 00:00–08:00 and Sunday 00:00–07:00. No construction activity during restaurant service, hotel breakfast, or peak operational periods. Koral Restaurant and hotel guest experience are unaffected throughout the build. Schedule subject to hotel operational approval and night-work permissions from hotel management.

#	Phase	Scope of Work	Responsible	Duration
1	Strip Out	Remove existing fittings, shelving, and lighting. Patch walls and ceiling as required.	Hotel Maintenance	2–3 days
2	MEP Rough-In	Install ductwork from AHU to both zones. First-fix electrical conduit. Seal all penetrations prior to insulation.	M&E Contractor	3–5 days
3	Insulation	Apply min R-21 rigid XPS foam to all walls, ceiling, and floor. Install continuous foil vapour barrier with all joints sealed.	Specialist Contractor	3–4 days
4	Finishing Works	Lime-wash plaster, volcanic stone cladding on feature wall, timber slat ceiling (Zone A), dark slate flooring, brass threshold strip.	Finishing Contractor	5–7 days
5	Joinery & Racking	Install no-anchor racking systems in both zones. Off-site fabricated and installed on-site during approved night-work windows (concurrent with phases 2–4, no sequential delay).	Custom Joiner	5–7 days
6	Second Fix MEP	Install diffusers, thermostats (both zones), all lighting, dimmer controls, floor lighting, motion sensor, CCTV, Wi-Fi data loggers.	M&E Contractor	2–3 days
7	Commissioning	Commission AHU and dual-zone cooling. Run both zones to target temperatures. Verify humidity readings. Zone B: 48–72 hr stabilisation before stocking.	M&E + Project Lead	2–3 days
8	Stock & Handover	Load wine collection per zone allocation plan. Brief sommelier team. Hand over to Head Sommelier with cave management documentation.	Sommelier + Project Lead	1–2 days

Total Duration	±4 to 5 weeks from approved commencement date
Joinery Fabrication	Off-site fabricated. No sequential delay to program.
Construction Hours	Mon–Sat: 00:00–08:00 | Sunday: 00:00–07:00. Subject to hotel operational approval.
Operational Impact	Zero. Works entirely outside restaurant and hotel service hours
Formal Program	Issued within 5 working days of design direction approval

05 · PROJECT APPROVAL

Next Steps

Submission for Executive Review & Sign-Off

SUMMARY

What This Submission Covers

This document presents a dual-zone wine cave for Koral Restaurant at Apurva Kempinski Bali. It contains the spatial concept and architectural strategy, full interior design direction, technical specification, climate engineering framework, construction program, and investment structure.

The production investment range of IDR 1.0–1.5 billion reflects current market benchmarks for comparable hospitality fit-out scope in Bali and will be confirmed through formal contractor tendering following design sign-off. The professional fee of USD $15,000 is fixed across all phases.

REQUESTED ACTIONS

Next Steps for Approval

Step 1	Executive approval to proceed with this proposal.
Step 2	Confirm operational requirements and final scope alignment with hotel management.
Step 3	Site survey and MEP coordination with hotel engineering and Daikin.
Step 4	Contractor tender and final quotation confirmation against estimated investment range.
Step 5	Production contract executed. Fabrication and installation scheduling commence. Upon executive approval, technical coordination can commence immediately.

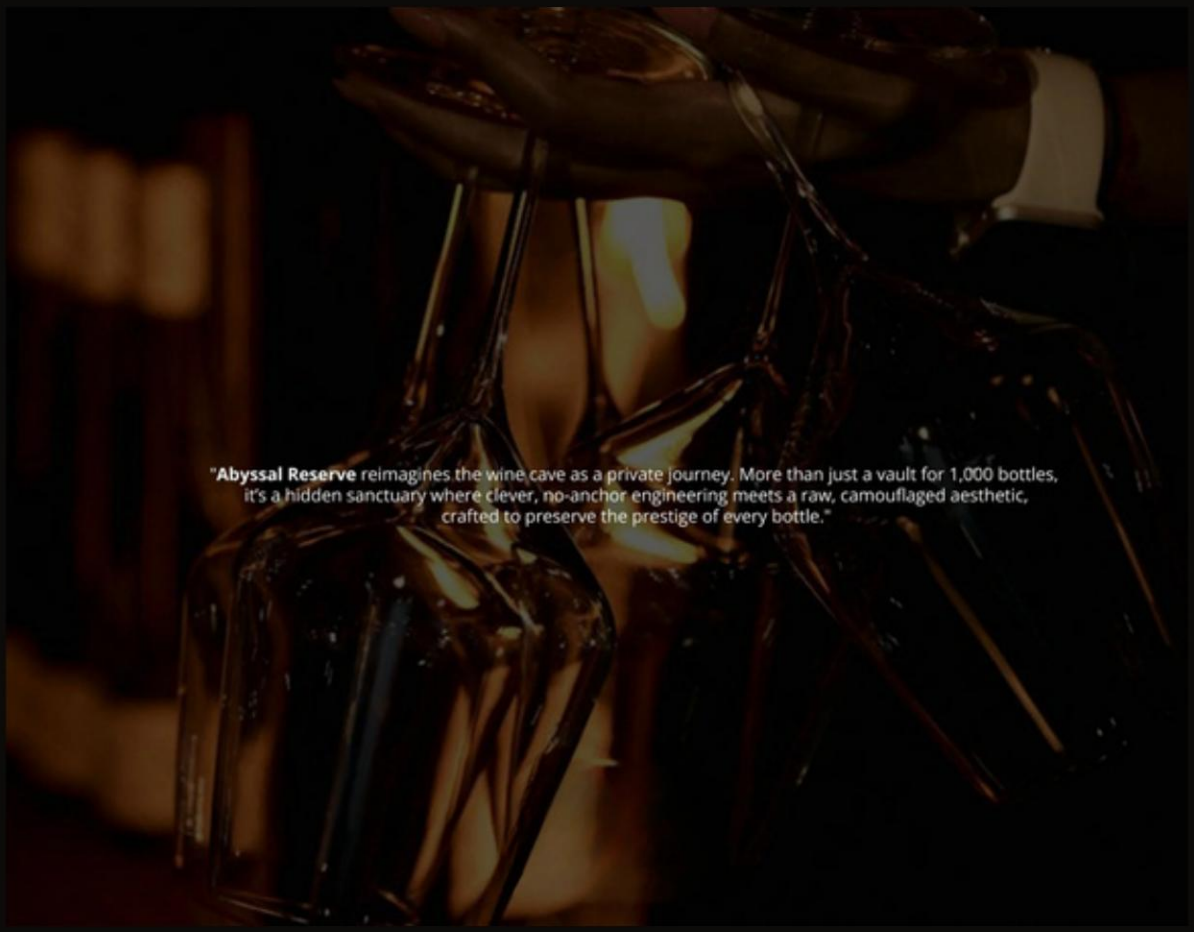
Susan Erni Hartojoyo Soemarto

Creative Director & Project Lead

FOR REVIEW & APPROVAL

This document is confidential and prepared exclusively for Kempinski Hotel The Apurva and Koral Restaurant.
Not for external distribution.

Reviewed By: **Date:**



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