

# mana

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To whom it may concern,

At Restaurant Mana I wanted to create an experience for our guests unlike anything else available in the UK.

Very early on I knew that the only UK based project house that would deliver this vision was CHR.

The team at Mana deliver a chef led service of a menu prepared based on temperature as opposed to traditional sections. It is vital that there is clear line of sight across the team as well as into the restaurant so that we can pace our guests experience accordingly. Our kitchen is part of the restaurant space, there is no separation. CHR had to work closely with our interior designers and builders to ensure that the overall aesthetic worked; often leading on material specification to help achieve this.

From brief to design, build, delivery and installation, CHR realised and undertook the project so seriously, I felt like I was the only person they were working with. Thank you for constantly being positive when I wasn't.

We want Mana to feel like a home from home for our guests, the kitchen delivered to the agreed programme by CHR plays a huge part in this feeling.

If I did it all again I would work with CHR and hope to do so in the future as Mana evolves.



Simon Martin  
Chef/Owner