

ADAM D. TIHANY

Adam D. Tihany is widely regarded as the preeminent hospitality designer in the world today. His sophisticated, often groundbreaking, designs are the result, in part, of his unique global perspective. He was born in Transylvania in 1948, raised in Israel, and earned his architectural degree from the Politecnico di Milano in Italy. After apprenticing in design firms throughout Europe, he moved to New York City in 1976 to become design director of the firm Unigram. Two years later, Tihany established his own multidisciplinary studio that encompassed all aspects of design, from commercial and residential interior architecture to furniture, products, exhibitions, and graphics.

As a premier hospitality designer, Tihany has created some of the world's most innovative and highly acclaimed restaurant and hotel projects. Highlights of his work in New York include three four-star restaurants: the highly praised **Per Se** restaurant for celebrated French Laundry chef Thomas Keller in 2004, **Le Cirque 2000** for Sirio Maccioni, and **Jean Georges** for Jean-Georges Vongerichten in 1997, as well as **The Sea Grill** in Rockefeller Center, **One c.p.s.** in the former Edwardian Room at **The Plaza**, and **The Time** hotel in the Times Square vicinity. More recently, Tihany completed the redesign of his fourth four-star New York restaurant **DANIEL**, the eponymous flagship of famed chef Daniel Boulud and one of the most celebrated restaurants in the world. Also in New York City, Tihany reconceived **La Fonda Del Sol**, 47 years after its inception. Among his multi-city design concepts are **Bice** restaurants worldwide and **Spago** restaurants for Wolfgang Puck in Las Vegas, Chicago, Mexico City and Palo Alto.

Additional Tihany-designed restaurants for the Maccioni family include **Le Cirque** in Las Vegas and Mexico City, **Osteria del Circo** in New York and Las Vegas, and the new contemporary Italian restaurant in the Aria Hotel at CityCenter in Las Vegas, appropriately called **Sirio** (Tihany's 7th collaboration with the Maccioni family). In his native Israel, Tihany transformed the **King David** and conceived the **Dan Eilat** hotels. His versatile projects include the **Agua Bar** and the recently completed **Market** restaurant for Chef Jean-Georges Vongerichten at the **One&Only Palmilla** resort in Cabo San Lucas, and **Aureole** at **Mandalay Bay** in Las Vegas (with the illustrious Wine Tower), and the design of the relocated **Aureole** at the Bank of America building at One Bryant Park in New York, both for Chef Charlie Palmer. Tihany's luxury concepts in London include the one Michelin star **Foliage**, **The Park**, and the ultrachic **Mandarin Bar** at the **Mandarin Oriental Hyde Park**, and most recently **Apsleys**, a **Heinz Beck** restaurant at the prestigious **Lanesborough Hotel**. His numerous residential, corporate, and retail projects include the redesign of **Fred Leighton**, the Madison Avenue jeweler, and the design, conception and expansion of Tihany's own **Remi** restaurants.

Tihany has also completed restaurants **Lafite** and the **Lemon Garden Café** at the **Shangri-La** in Kuala Lumpur, and three hotel projects for the **Boscolo Group**—the stylish **Carlo IV** in Prague, and in Rome, public spaces at the landmark **Exedra**, and the award-winning **Aleph** hotel (the latter two Boscolo projects were published in a stylish hardcover book, **Adam Tihany: Designing in Rome**). Tihany's first major architectural commission, **Hangar One**, a private aviation club in Scottsdale, took off in 2003, as did **Excelsior**, Tihany's total renovation of his decade-old Biba restaurant for top Boston chef **Lydia Shire**. His presence in Las Vegas continued with **Bouchon** for Thomas Keller at **The Venetian** (following the success of the Tihany designed Bouchon in Napa Valley) and **Seablue** at the **MGM Grand**. At **The Mirage**, **Cravings**, Tihany's revolutionary new buffet concept, launched in May 2004; and **Teatro**, a bar with interiors reminiscent of a fine luxury automobile, unveiled July 2004 at the **MGM Grand**. 2005 marked a new presence in Asia with the opening of **The Line** at the **Shangri-la** Hotel in Singapore, public spaces, **MO Bar** and **Amber** restaurant at the ultra luxurious **Landmark Mandarin Oriental** in Hong Kong and **Jade on 36 restaurant and bar** at Pudong **Shangri-la**, Shanghai. Most recently, Tihany completed the public spaces of the **Mandarin Oriental** in Geneva, Switzerland (including the signature **Rasoi** Restaurant with chef **Vineet Bhatia** and **Paul Bocuse's** Mediterranean **Cote du Sud**), and the public spaces of the **Westin Chosun** in Seoul, Korea. He is currently working on the public spaces occupying the top 2 floors of the **Shangri-la** in Beijing, the city's tallest building.

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In addition to the award-winning fine dining establishments created for the aforementioned prominent chefs and restaurateurs, Tihany is responsible for some of the world's most highly acclaimed hotels. In 2008, Tihany opened **The Joule, a Luxury Collection Hotel** (with its famous rooftop pool and the **Charlie Palmer** restaurant), in Dallas, the **One & Only Cape Town** resort in South Africa bowed this spring, and this winter marks the opening of the **Mandarin Oriental in Las Vegas**, where Tihany served as design consultant with Las Vegas-based architect of record, Adamson Associates Architects. Tihany conceived all the spaces and successfully branded each individual hotel, whether a resort destination or an urban experience.

Tihany has also designed his share of residences, collaborating with Related on two luxury condominium projects in Manhattan: **The Veneto** in the fashionable East 50s, and **The Park Imperial** on West 56th Street, a welcome addition to the New York skyline with its striking rooftop beacon, and stunning walls of glass. Also of note, he designed three restaurants on the first in a new class of **Royal Caribbean** ships, **Celebrity Solstice**, infusing a fresh, modern look as opposed to the more conservative design usually experienced on these ships.

As curator and designer of the **GrandHotelSalone** exhibit at the **Milan Furniture Fair** in 2002, Tihany invited ten internationally renowned architects, including **Toyo Ito**, **Richard Meier** and **Jean Nouvel**, to create the "hotel room of the future." His fully functional boutique hotel lobby included the GHS Restaurant with three superstar chefs. In April 2004, Tihany unveiled **DiningDesign**, his second consecutive exhibit in Milan, this time a peek at the future of restaurant design as interpreted by talented architects-to-be worldwide.

Tihany has also licensed product lines for several renowned companies: furniture for the **Pace Collection** and **McGuire**; custom china, cigar holders, and ashtrays for **Villeroy & Boch**; **Premiere**, a new silhouette in porcelain for **Schönwald**; door hardware for **Valli & Valli**; fiber optic lighting fixtures for **Lucifer**; lamps for **Baldinger**; area rugs for **M & M Design International**; hospitality linens for **Frette**. His longstanding association with **Christofle** has resulted in **Collection 3000 barware**, including the iconic cocktail glass; **Urban flatware**; a collection of contemporary **Judaica** for **The Jewish Museum**, and **K + T Holloware** designed with Thomas Keller.

A recognized authority in architecture and design, Tihany's numerous honors and awards include an **Honorary Doctorate in Fine Arts** from the **New York School of Interior Design** (2003), **Bon Appetit** magazine's **Designer of the Year** (2001) was **Nation's Restaurant News' Innovator of the Year** (1999). He was inducted into the **Interior Design Hall of Fame** in 1991; was named **Who's Who in Food and Beverage in the United States** by **The James Beard Foundation** in 1997, and was the subject **CNN's "Pinnacle"** program in 1997. He is co-author of a cookbook, **Venetian Taste** (1994), and his monograph, **Tihany Design**, was published by Monacelli Press in 1999. His second book, **Tihany Style**, was published by **Mondadori Electa** in July 2004. He is active in the design world and participates frequently in lectures, panel discussions, and judging competitions.

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