

collage



Collage

is a collection of specialty restaurants at South Coast Plaza, directly adjacent to and connecting into the Bloomingdale's store.

- 1 COLLAGE
- 2 BLOOMINGDALE'S
- 3 MAIN ENTRANCE
- 4 EXCLUSIVE SIGNAGE
- 5 BLOOMINGDALE'S/COLLAGES ACCESS
- 6 BLOOMINGDALE'S OWNED PARKING
- 7 SURFACE PARKING
- 8 5-LEVEL PARKING STRUCTURE







VIEW FROM PROJECT ENTRANCE

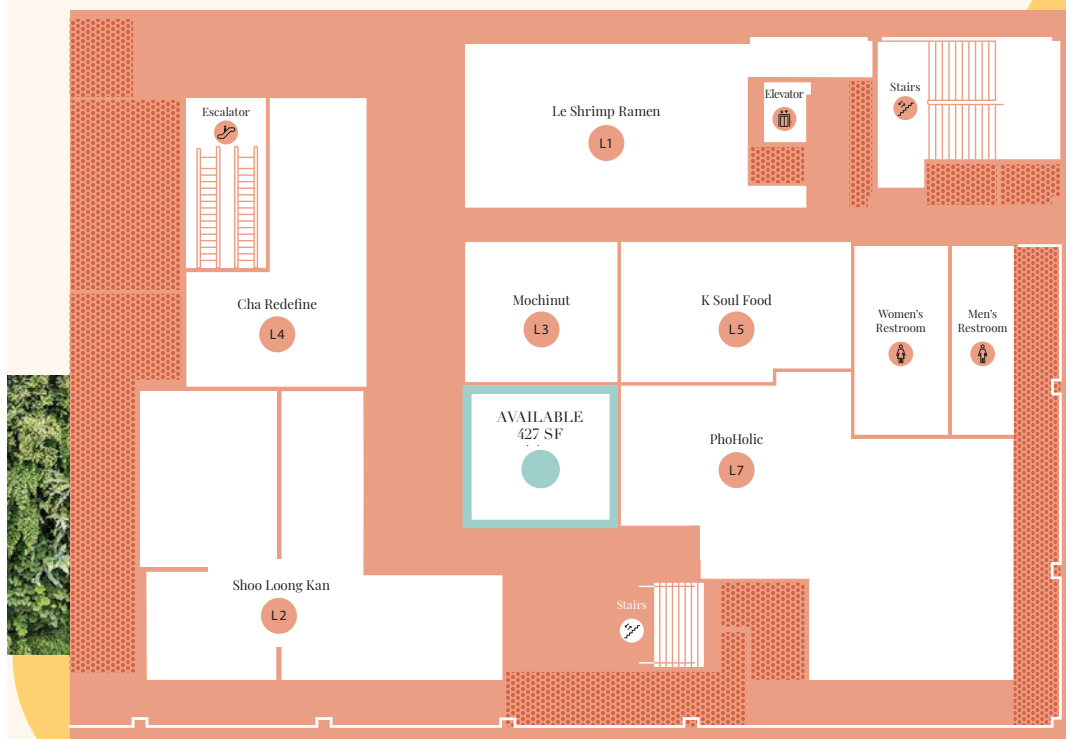
Upper Level



UPPER LEVEL

- U1 Paradise Dynasty**
Delivering top-notch northern and southern Chinese cuisine leaving taste buds in awe. Paradise Dynasty proudly serves up jaw dropping entrées from Poached Sliced Fish in Szechuan Chili Oil, plush La Mian, to their legendary Rainbow Xiao Long Bao.
- U2 Bruxie**
Savory or Sweet, Bruxie is your go-to destination if you're drawn to bold meals. Perfectly crispy gourmet waffles made to order as sandwiches with your choice of meat or heavenly sweet waffle combinations like nutella, banana, strawberry, and crème brûlée.
- U3 Blossoms & Brass**
Born with the influence of Japanese flavor-profiles accompanied by Italian accents of style. A marriage of cultures infused with tailored cocktails, small bites, and decadent entrées.

Lower Level



LOWER LEVEL

- L1 Le Shrimp Ramen**
Specializing in fresh noodle bowls and flavorful broths straight from Singapore, Le Shrimp Ramen is the perfect mesh of Japanese and Chinese culture.
- L2 Shoo Loong Kan**
Shoo Loong Kan was founded in Sichuan China. With genuine hotpot flavors quality, ingredients, and carefully crafted offerings, they are the premier hotpot restaurant worldwide with over 1,000 locations.
- L3 Mochinut**
Mochi + Donuts = Mochinut. Shaped into eight, connected dough balls of rice flour and flavor. Add a Korea rice flour dog or a boba tea for more deliciousness.
- L4 Cha Redefine**
Cha Redefine was founded by tea and coffee enthusiasts, combining traditional tea with modern brewing methods to breathe new life into tea culture.
- L5 K Soul Food**
A haven for Korean street food lovers. Boasting a diverse menu of skewers, Korean BBQ, seafood, sushi, rice and noodle dishes accompanied by your favorite Korean sides.
- L6 Churrino Gourmet Desserts**
A dessert shot that brings Latin churros to the America public. Drizzle with your choice of toppings and fillings, from fruity pebbles to gold pearls.
- L7 PhoHolic**
PhoHolic uses a fresh approach to pho to create buzz worthy dishes by meshing traditional Vietnamese culture into each delectable offering. Captivating dishes with flavorful options including meatballs, steak, brisket, and fresh vegetables.

 connect with Collage
@COLLAGECULINARYEXPERIENCE

Tenant Mix

MERCHANDISING SUMMARY





PARADISE DYNASTY

Paradise Dynasty promises a gastronomic journey through dynasties of China, with northern and southern Chinese cuisine across generations.

Touted as a world-first, their xiao long bao comes in never-before, innovative flavours like crab roe, cheese, garlic, korean kimchi, szechuan and the kings among kings – BBQ Pulled Pork and black truffle. Paradise Dynasty is set to delight diners with northern and southern China cuisine, with a touch of innovation.





小龙坎

SHOO LOONG KAN

SHOO LOONG KAN



Since its inception, Shoo Loong Kan Hotpot has always persisted in its business principle of “flavors from the soul, quality with integrity” and dedicated itself to providing customers with hot pot soup bases with genuine flavors, fresh and healthy ingredients and a diverse and innovative array of products. and adopts an even more fashionable, trendy and diversified brand image to create a more varied and novel dining experience for the modern lifestyle.



LE SHRIMP RAMEN

Le Shrimp Ramen is a perfect marriage of Japanese and Chinese culture, offering a simple menu of elaborate flavours. Featuring two speciality broths – shrimp broth and tonkotsu broth, each has its own dedicated followers. Their shrimp broth features the flawless union of fresh tiger prawns, pork bones and Chinese spices, given a piquant oomph with a distinctive “wok-hei” (smoky aroma) that is unique to Cantonese cooking.

With a show kitchen where diners can enjoy full view of their meals being prepared, each Le Shrimp Ramen restaurant is decorated with red elements, walnut panels and unique wall mural illustrations to create a lively environment.





PHOHOLIC



Phoholic celebrates the best of traditional Vietnamese pho, one bowl at a time. Their menu features a diverse selection of comfort food classics and globally inspired dishes, catering to a wide range of tastes and preferences.

Whether it's through the convenience of grab-and-go ordering or a relaxed sit-down meal, Phoholic strives to deliver a food experience sure to leave the customer smiling.

CHA REDEFINE

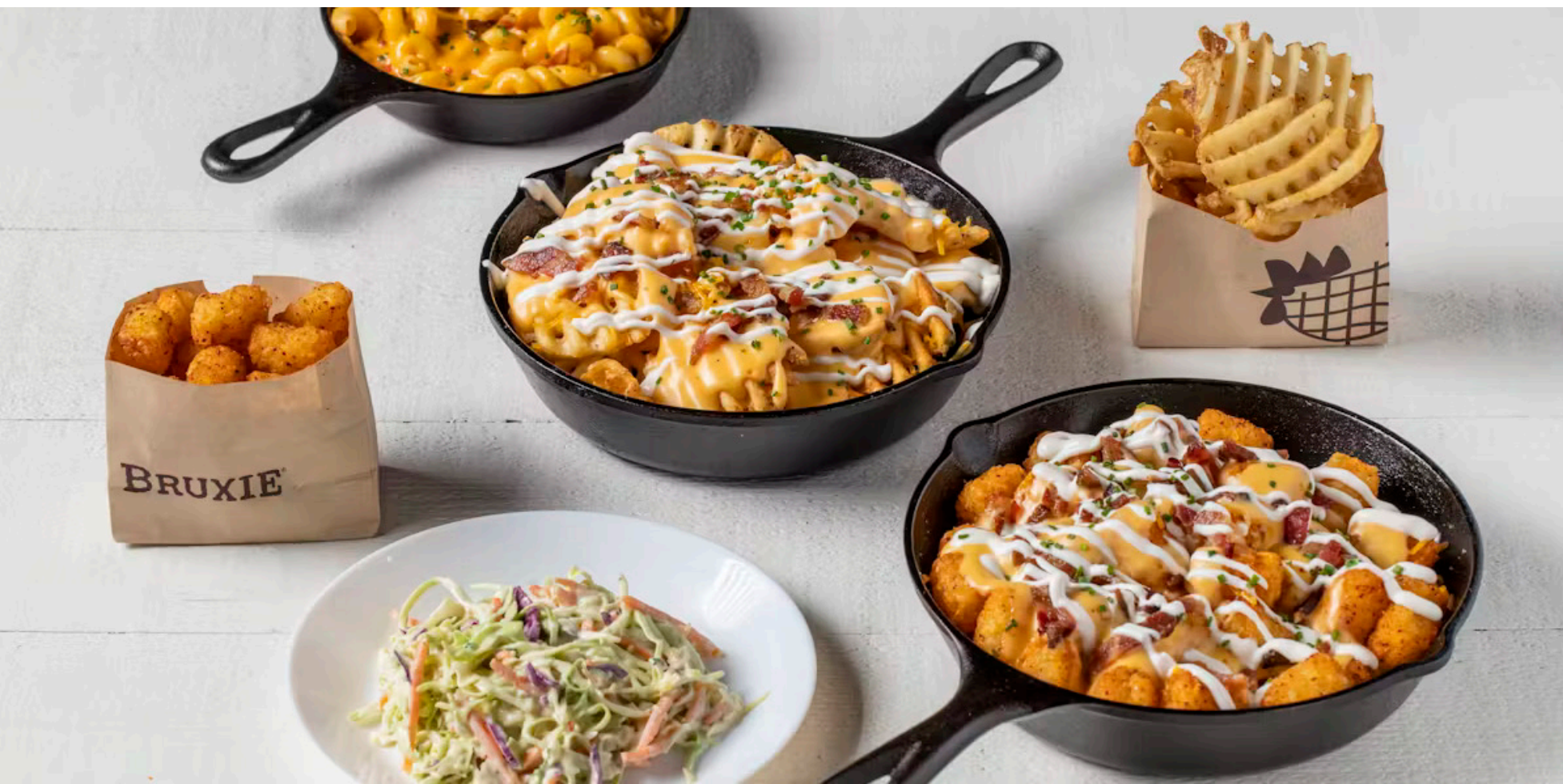
CHA REDEFINE

CHA REDEFINE was founded by tea and coffee enthusiasts. Their passion is to create a new interpretation of traditional tea. CHA REDEFINE has combined traditional tea with a modern brewing methods to breathe new life into tea culture. In their journey to find the unique tea flavors, they have traversed the Asian continent and selectively collected teas with the perfect aroma and taste. Their unique blends of tea drinks are made with a modern process and infused with fresh local ingredients; creating a taste and aroma like no others.





BRUXIE



Bruxie has reimagined the American comfort classic Chicken & Waffles to create an entire menu of bold, fun and totally unconventional waffle sandwiches, righteous chicken tenders and artisan custard shakes! Scratch-made sauces, high-quality fresh ingredients, handcrafted and made to order

Bruxie created culinary processes for both their chicken recipes and their waffles – to the extent of commissioning the build of a custom waffle maker to achieve a delightfully light and airy texture with a crispy finish. Simply put, nobody does waffles better than Bruxie.



MOCHINUT

Mochinut is a popular brand of Mochi donuts, a delightful donut originating from Hawaii that combines American doughnuts and Japanese mochi. The unique Mochinut shape and wonderful texture is what makes them stand out from the crowd, with their light, crispy coating and soft, chewy inside.

With a menu featuring Mochi Donuts, Korean rice flour hotdogs, bubble tea drinks and soft serve, and an exciting, seasonal menu of specialty drinks and donuts, Mochinut is the perfect place to satisfy your sweet tooth.





K SOUL FOOD

K Soul Food is a haven for seafood enthusiasts and Korean cuisine lovers alike. Boasting an impressive array of the freshest seafood available, K Soul Food offers an unparalleled dining experience with a diverse menu of sushi, succulent crab legs, savory shrimp and Korean Soul Food.

From savory soups to delicious rice dishes, K Soul Food is where authentic Korean street food meets fresh, high-quality ingredients.





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