

360 GROUP



— COMPANY PROFILE — DUBAI, UAE

Built, not rendered.

Integrated F&B, fit-out & consultancy solutions for hospitality — from the first drawing to opening day.

F&B · FIT-OUT · CONSULTANCY · SHISHA

— OUR STORY

It started with a hospital.

Most contractors start with something simple. We started in Ras Al Khaimah — building a hospital.

A hospital is one of the most demanding, most heavily regulated builds there is. The engineering, the approvals and the technical detail leave no room for error.

Delivering it taught us the entire process, end to end: every stage, every authority, everything that can go wrong. Compared to that, opening a restaurant is straightforward.

*We learned the hard part first.
Now we do it for everyone else.*

We think like operators, not just designers.

360 Group combines design thinking, technical knowledge, construction management and real operational experience.

We have built venues, run them, and dealt with the authorities — so we see where a project will go wrong before it does. Every decision is weighed against the things that actually matter: your budget, your opening date, your team and your guest.

A good design should survive contact with the real world.

Use one division. Or all three.

360 FNB

CONCEPT &
DEVELOPMENT

Restaurant and café design, kitchen planning, equipment supply, authority coordination, hospitality engineering and operational consultancy — complete venue development.

360 Contracting & Fitout

TURNKEY DELIVERY

Interior fit-out, renovation, MEP works, joinery, outdoor structures, HVAC solutions, project management and turnkey execution.

360 Consultancy

ADVISORY &
APPROVALS

Hospitality operations, technical consultancy, cost control, facility planning, preventive maintenance strategy, compliance and authority approvals.

Plus 360 Shisha — fully managed third-party shisha operations, approvals included.

Everything a venue needs, in the order it needs it.

01

Discover

Understand your concept, budget and how you plan to operate.

02

Plan

Turn the idea into a workable scope, layout and programme.

03

Design

Design for the guest — and for the team who will run it daily.

04

Approve

Prepare drawings and clear authority approvals in-house.

05

Build

Fit-out, MEP, joinery and finishing, coordinated on site.

06

Equip

Kitchens, equipment and FF&E, sourced and installed.

07

Open

Snagging, testing and handover — ready for opening day.

08

Operate

Operational support once the doors are open.

09

Improve

Maintenance strategy and upgrades that protect the investment.

Approvals are where projects die. Not ours.

Every blown budget, every "we'll open next month" that becomes six — it usually traces back to approvals.

We don't outsource it and we don't wait on anyone. We prepare the drawings in-house, submit to the authorities ourselves, and chase every step to sign-off. It's the discipline the whole group is built on.

Full approvals management

End to end, from first submission to final sign-off.

Drawings prepared in-house

Regulatory and technical drawings by our own team.

Submissions & follow-up

We deal with the authorities directly, so you don't.

F&B, fit-out & shisha

Specialised in the approvals hospitality actually needs.



It all begins as a drawing.

ENGINEERED · DRAWN · APPROVED · BUILT

What we do, and where.

VENUE TYPE	360 FNB	FIT-OUT	CONSULTANCY
Restaurants	•	•	•
Cafés	•	•	•
Hotels & F&B outlets	•	•	•
Beach clubs	•	•	•
Lounges & bars	•	•	•
Majlis spaces	—	•	•
Offices	—	•	•
Residential renovations	—	•	•
Commercial properties	—	•	•
Outdoor structures	—	•	•

One coordinated project.

1 Initial consultation

Understand the concept, goals and budget.

2 Site visit & review

Survey the space and the real requirements.

3 Concept & budget alignment

Agree what's being built, and for how much.

4 Design & technical coordination

Design, MEP and buildability together.

5 Proposal & programme approval

Clear scope, price and timeline signed off.

6 Execution & project management

On-site delivery under one direction.

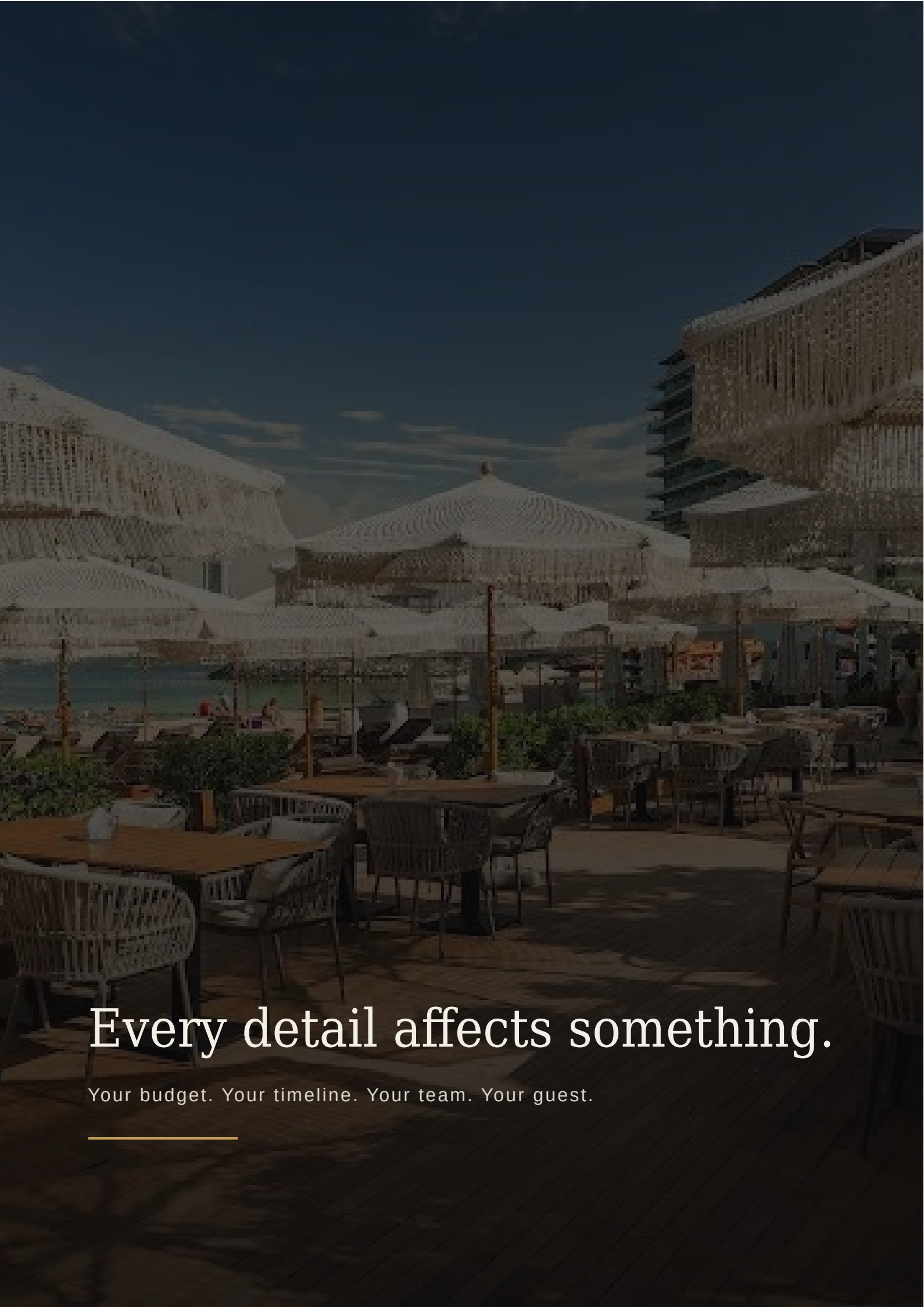
7 Testing, handover & close-out

Snagging, documentation, ready to open.

8 Post-handover support

We stay available after opening day.

Budget, function and buildability are considered from the start — not after the design is done.



Every detail affects something.

Your budget. Your timeline. Your team. Your guest.

— SELECTED PROJECTS

Built, not rendered.

On these venues we delivered all three divisions — concept, fit-out and approvals — end to end, in-house.



— CLIENTS & VENUES

Some of our clients & venues.

Marriott
INTERNATIONAL

السفير
AL SAFEER

7
MANAGEMENT

SEVEN SISTERS
Dubai

McGETTIGAN'S

THE BAY
BY SOCIAL

LIMO
NATA

FEBRUARY
30

Verde
DUBAI

Conino Lamborghini
MARE NOSTRUM
SKYPOOL RESTAURANT DUBAI

DISTRIKT
8

City Première
POISSON APARTIMENTS
سيتي بريمنير
تخصص في الخدمات الفندقية

Oko
Lounge

OKONE
KINNEY APPRAISAL

THE
LONDON
PROJECT

CAFÉ BEIRUT
مقهى بيروت

THE VICTORIAN
Cafe • Bar • Lounge

DONER
DELI

W

ESCO-BAR
ESPELIERE DUBAI

AND MANY MORE ACROSS THE UAE

Peaches & Cream · Black Flamingo · Chinawhite · Casa Del Bene · Zozan · Kaak Al Manara · Pizza Express ·
Manaret Beirut · Nay · Kana · Mamabella · Cavista · Felicitia · Social Distrikt · Trove · Blume · Coco · Antika ·
Paloma · Junk Burger · Gitano Beach · Kaimana Beach · Mon Chef · Marsa Boulevard · High Note · Opus Club

— THE NUMBERS

The record so far.

91+

HOSPITALITY VENUES
WORKED WITH ACROSS
THE UAE

20+

RECOGNISED F&B
BRANDS & OPERATORS

40+

YEARS OF F&B
EXPERIENCE, SINCE
THE 1980s

Real venues. Real brands. Real experience.

The experience behind 360.



Hashem Khamis
FOUNDER · 360 FNB

Hashem Khamis has spent close to four decades in food and beverage. He began in the F&B supply-chain business in the 1980s — sourcing, distribution and the commercial side of the industry — before moving into hospitality in 2008.

Since then he has worked across hotels, restaurants and F&B venues, on both the development and the operational side. It is a rare vantage point: he understands the business from the supply chain all the way to the guest.

As Founder of 360 FNB, that experience is the backbone of how the group scopes, builds and advises — grounded in how these businesses actually run, not just how they look.

Since the 1980s — F&B supply chain

2008 — into hospitality

Hotels · restaurants · F&B

Founder — 360 FNB

— LET'S TALK

Let's build something.

PHONE / WHATSAPP

+971 50 136 5365

INSTAGRAM

@360.FITOUT

360 FNB

hashemkhamis@360fnb.com

360 FITOUT

Threesixty.fitout@outlook.com

LOCATION

Dubai, United Arab Emirates

DIVISIONS

F&B · Fit-out · Consultancy



@360.FITOUT

SCAN TO FOLLOW ON INSTAGRAM