

MENU

cabernet sauvignon | lager | bottled water

Course 1: to share

*roasted beetroot relish, cheddar & mustard mousse
assorted saltines*

Course 2: entree

*creamy herbed cheese galette
red amaranth salad*

Course 3: pick one

*hasselback ube **or** paprika grilled chicken
smoked cauliflower puree, charred asparagus*

Course 4: to share

*olive oil & chocolate cake
rosemary mousseline
balsamic macerated strawberries*

mint tea | fruit tea | herbal tea

EAT

MONDRIAN.

DINING EXPERIENCE

"Mondrian [...] advocated pure abstraction and a pared down palette in order to express a utopian ideal of universal harmony in all of the arts. By using basic forms and colors, Mondrian believed that his vision of modern art would transcend divisions in culture and become a new common language...."