



Vision has supplied, installed and project managed the kitchens, bars and laundry areas for Mondrian - a new flagship hotel in former offices on London's Southbank.

Vision's work at Mondrian:

Ground Floor Area:

Vision installed the kitchen for the hotel's main restaurant on the ground floor which features equipment of exceptional standards including a wood burning pizza oven. A glazed wall offers views from the restaurant to the food prep areas and an open-serve counter with a granite top sits behind a stainless steel oval shaped bar which serves the main restaurant.

Rooftop Bar Area:

With stunning views over the river and city, the rooftop private function area on the 12th floor features a large bar designed by Tricon foodservice consultants which was supplied and installed by Vision. The bar front is finished in gold metals, includes chilled bottle storage and two cocktail stations. A back of house area, also installed by Vision, caters for up to 300 guests at private events.

Basement Area:

The Hotel's basement houses the main kitchen, with central cooking area and extraction. There are seven main chilled and freezer storage rooms, dry stores, a beverage store and a cellar. The dedicated butchery and fish preparation and storage area, a laundry room and a staff canteen which can cater for over 50 covers.

Vision were awarded the FCSI Award for Outstanding Project Management for our work at Mondrian London at Sea Containers, with Tricon Foodservice Consultancy.