

# TILE A LA CARTE



THE PROJECT:  
A CYCLICAL TILE MADE FROM SEASONAL MENUS

Tile à la Carte is a sustainable design project that transforms restaurant waste into functional interior decor. Taking inspiration from The Black Lamb in Wimbledon Village, a restaurant known for its seasonal, locally sourced menus, the project repurposes discarded paper menus and vegetable by-products into decorative tiles.

Using a custom-designed silicone mould, the tiles are formed from a paper pulp blend made with water, beetroot juice for natural dye, flour, and flax seed gel as a bio-resin. These materials not only utilise the waste products but also reflect the textures and colours of seasonal dining. The result is a tactile, dynamic surface design that evolves with the restaurant's changing menu. Once their initial use is complete, the tiles can be soaked, re-pulped, and remoulded into other functions, like produce packaging, extending their lifecycle. This closed-loop approach integrates sustainability into the aesthetic and operational identity of the dining experience, merging food, material, and space.







THE PROCESS:  
**MOULD MAKING**

The first stage of the making process was to make a prototype of the final tile to form the mould around. We laser cut the individual pieces from MDF and built the shapes with varying levels of extrusion.

The mould itself was to be made of silicone so it could be used continuously and the tile could in theory be manufactured. To hold the silicone, we build a boarder around the prototype. The silicone was then mixed and poured into the box. Once set, the mould was ready to be used with the paper pulp.



THE PROCESS:  
**TILE MAKING**

The biomaterial requires: paper, water, beetroot, flour, flax seeds. To start, we tore up the paper menus and allowed them to soak. Once soaked, they were transferred to the blender along with flour, water and beet-root juice. Once blended we removed the soaking flax seeds from the heat and the gell acted as a bio-resin binder.

We then transferred the material to the mould and ensured the material got into all of the gaps. The tile took a few days to dry fully but we sped up the drying process by putting it in a drying cupboard on a low heat. Once the outer shell had set we were able to remove the tile from the mould and allow the rest of the tile to air dry. The mould can then be rinsed and reused.





FINAL TILE:  
IMAGES OF FINAL TILE



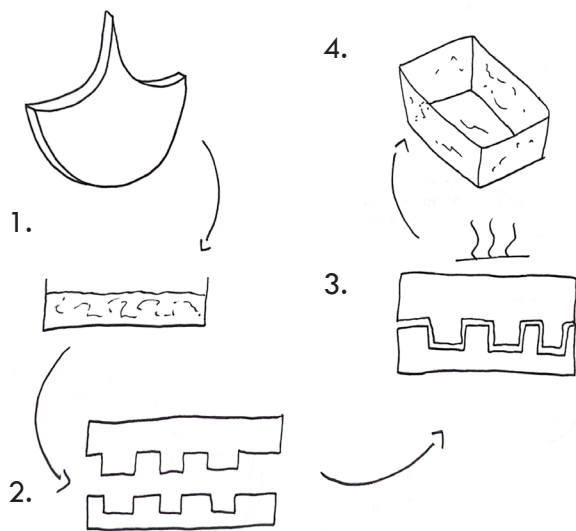


THE LIFE CYCLE:  
**CREATING A CIRCULAR LIFESPAN FOR THE PAPER PULP TILE**

The tile is made from paper pulp and bio resin meaning that if soaked again it could be reduced to a pulp once more. Since the menu is seasonal and changes depending on what fruit and vegetables are available, it is frequently updated meaning more paper waste and more tiles being produced in different colours of natural dye to reflect the seasons.

Because of the partnerships with local farmers to supply the produce which informs the menus, there would be a need for containers to transport the produce such as vegetable boxes. The paper pulp can be moulded to the shape of the boxes and continue its life as a box that will be used within this production.

- 1. Soaking the pulp
- 2. Pouring pulp into vacuum forming machine
- 3. Vacuum forming the new shape
- 4. Continuing the use of the material with a different function.







**FINAL TILE:  
VISUALISING THE LIFECYCLE OF THE TILE**

Repeated tile to show how the colour can be changed using natural dyes in the pulp mix.

A collage to show the process of the material from the context of the restaurant to its later function as food packaging and storage.