



## LA GOURMANDISE

The light and elegant surroundings of La Gourmandise located at the lobby lounge, welcomes guests to a vibrant environment offering an impeccable setting for a delightful afternoon tea and an all-day dining menu.

La Gourmandise offers the largest tea selection in Miami with over 30 blends to indulge, refreshing iced teas, specialty coffees, fresh juices and a selection of Champagnes and French wines.

You can buy our delicate selection of pastries and savories to take away, or you could also pre-order them directly with your server and enjoy them at your preferred location.

*-Orders from 24 to 48 hours' subject to availability-*

## FLAMINGO PARTY SCARF

Design by Laurence Bourthoumieux

We are charmed to introduce Hermès exquisite collaboration with the famous Flamingo Party scarf and a delightful pocket square to enhance La Gourmandise staff with beautiful colors and the most refined French touch.

*“Pink flamingos, those huge, strangely beautiful birds...  
Surrounded by palms, orange trees and tropical flowers, their wings unfurled, in a frenzied tête-à-tête, the two birds pictured here are a celebration of their native Florida.”*

Open Daily 7:00am – 6:00pm | Afternoon Tea Service Available Daily 1:00pm - 4:30pm | All Day Dining 12:00pm – 6:00pm  
Take Away Orders Available Daily 7:00am – 6:00pm | Special Orders Available on Request

# Beverages

## COFFEE / TEA

Latte 9  
Coffee 7  
Espresso 6  
Cortadito 6  
Macchiato 6  
Cappuccino 9  
Iced Tea 6  
Iced Latte 9  
Hot Chocolate Milk 4

### Select your preferred milk

Soy | Almond | 2% | Skim | Whole | Rice

## JUICES

Fresh Squeezed Orange Juice 7  
Apple, Cranberry, Grapefruit, Tomato Juice 7

### FRESH HEALTHY JUICES

#### Watermelon 15

— Basil, Watermelon, Lemon, Ginger —  
(Hydrating, Skin Brightening)

#### Revitalize 15

Apple, Spinach, Ginger, Lemon, Celery  
(Stress Relieving, Restorative)

#### Boost 15

Lemon, Apple, Ginger  
(Liver Strengthening, Immune Building)

#### Beet 15

Apple, Beet, Ginger Cucumber  
(Blood builder, Endurance, Hydration)

## SPECIALTY BEVERAGE OF THE DAY

-Please allow your server to describe the daily

## SELECTION OF ORGANIC TEAS 8

### DARJEELING WHITE TEAS

Darjeeling White  
Darjeeling Rose White  
Darjeeling White Jasmine  
Darjeeling White Pearl

### GREEN TEAS

Matcha Green Tea  
Darjeeling Green  
Darjeeling Mango Green  
Darjeeling Peppermint Green

### BLACK TEAS

St. Regis Blend  
Decaffeinated Black Tea  
Assam Black  
Darjeeling Earl Grey  
Masala Chai  
Lemon with Lemongrass  
Mystic Saffron

Darjeeling Breakfast  
Darjeeling Second  
Flush  
Vanilla Rose  
Blackberry  
Kanela  
Dyosmos

Darjeeling Lemon  
Vanilla Black  
Apple  
Apricot  
Darjeeling Passion  
Fruit  
Frouta Prasino

### HERBAL TEAS

Minty Hibiscus | Chamomile | Flowery Mint

All prices are subject to 18% gratuity and 9% FL tax

# Pastry

## MACARONS EACH 3

Lemon Raspberry | Coconut | Coffee  
Vanilla | Nutella | Raspberry | Key Lime

## BONBONS EACH 3

Key Lime | Salted Caramel | Raspberry  
Dulce De Leche | Milk Chocolate  
Passion Fruit | Mojito

## CROISSANTS 6

Plain | Raspberry | Hazelnut  
Pistachio | Mango

MANGO BRIOCHE | PAIN AU RAISIN  
APRICOT DANISH |  
CHOCOLATE LOAF

EACH 7

## ICE CREAM CONES

1 Scoop 6

2 Scoops 12

**Ice Cream** - Chocolate, Strawberry,  
Vanilla, Salted Caramel

**Sorbets** - Coconut, Passion Fruit,  
Mango, Mojito, Raspberry

## PASTRIES EACH 9

PIÑA COLADA ECLAIR  
Piña Colada Cremeux

HAZELNUT ECLAIR  
Hazelnut Cremeux

CHOCOLATE ECLAIR  
Chocolate Cremeux

VANILLA ECLAIR  
Vanilla Cremeux

## CHOCOLAT

Chocolate Mousse, Vanilla Crème Brûlée  
Chocolate Glaze

## FRAMBOISE

Raspberry Tart, Lemon Cream

CARROT CAKE PETIT GATEAU  
Cream Cheese Mousse, Pineapple and  
Carrot Cake

LEMON AND BLUEBERRY PETIT  
GATEAU  
Lemon Mousse, Blueberry and Lemon  
Cake

VANILLA MILLE FEUILLE  
Puff Pastry, Vanilla Cream

## CHILDREN'S TEA

The St. Regis Provides Experiences and Treats for  
Children Inspired by The Classic Afternoon Tea.

*Available daily from 1:00pm – 4:30pm*

Indulge Your Little Ones in a Delightful Selection of Playfully  
Presented Sweet and Savory Treats.

Rice Krispie Treat Covered in Chocolate and Sprinkles  
Vanilla Milkshake, Chocolate Candy and Sprinkles  
Cake Pops, Vanilla or Chocolate Cake Covered in Chocolate  
Caramel Popcorn

Assorted Bon Bons, Macarons

Mini Grilled Cheese Sandwich  
Mini Peanut Butter and Jelly Sandwich

35 PER CHILD

## TEENY TEA BIRTHDAY PACKAGE

Allow us to delight our young guests with an unforgettable  
birthday celebration at La Gourmandise or we could prepare  
everything for you to celebrate at your preferred location!

Exquisite presentations, take-home treats, coloring books and  
tailored menus to accommodate a memorable party.

**Please ask your server**

All prices are subject to 18% gratuity and 9% FL tax

# The St. Regis Tea

Indulge in a timeless ceremony with our traditional St. Regis Afternoon Tea ritual, one adopted by Caroline Astor, New York's Grand Dame, to entertain her closest friends at the iconic St. Regis New York.

*Available daily from 1:00pm – 4:30pm.*

## BIRD CAGE SIGNATURE HIGH TEA

### BEVERAGES

Badoit 6/ 8  
Evian 6/8  
San Pellegrino 6/8  
Iced Tea 6 | Lemonade 7 | Arnold Palmer 7  
Pepsi 6 | Diet Pepsi 6 | Mist 6  
Schweppes Sodas 6

### SELECTION OF ORGANIC TEAS

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### CHAMPAGNE SELECTION

Glass | Bottle

Pierre Sparr Cremant D'Alsace Brut Reserve	19	69
Taittinger Brut "La Française", Reims	27	105
Pommery Rosé Brut, Reims	38	145

### SAVORY TEA SANDWICHES

Lobster Éclair  
Smoked Salmon (Keta Caviar, Crème Fraîche)  
Shaved Cucumber (Mint Cream Cheese)  
Egg Sandwich (Truffle, Cornichon, Parsley, Mayonnaise)  
Roasted Turkey (Cranberry Gel, Orange Segments)

### SWEETS

Coconut, Lime and Mango Verrine  
Lemon Tart with Fresh Raspberries  
Milk Chocolate Ganache Tart  
Dark Chocolate Flourless Petit Gateau  
Chocolate BonBon  
Macarons

45 per person

65 per person with a Glass of Pommery Rosé, Brut

All prices are subject to 18% gratuity and 9% FL tax

# The French Apéritif

In France, the traditional Apéritif is a friendly ritual. Locals like to enjoy a pre-dinner drink with appetizers or light snacks to connect with friends and family. **We invite you to indulge in this French tradition!**  
*Available daily from 12:00pm – 6:00pm*

## GOURMET CAVIAR

### KALUGA

1 Oz - 295 | 2 Oz - 550 | 3 Oz - 800  
Medium to Large Eggs, Glossy Light  
to Deep Brown. Exquisite Experience

### OSETRA

1 Oz - 195 | 2 Oz - 350 | 3 Oz - 500  
Deep Brown to Gold Eggs. Deep and Complex,  
Full Flavored Tasting Experience

**Caviar is Elegantly Served with Russian Blinis,  
Shallots, Capers, Crème Fraîche and Chives  
in the Unique La Gourmandise Bird Cage**

## MINI TARTINES PLATTER

**3 Mini Tartines 15**

**6 Mini Tartines 26**

NICOISE TARTINE 6

Seared Ahi Tuna, Olive Tapenade

CRAB MAYO TARTINE 6

Lemon Zest, Fine Herbs

SMOKED SALMON TARTINE 6

Dill, Cucumber

PROSCIUTTO MOZZARELLA TARTINE 6

Tomato Compote

AVOCADO TARTINE 6

Cilantro, Lime Gel

BRIE CHEESE TARTINE 6

Truffle

CONSUMING RAW AND UNCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS \*. THERE IS A RISK ASSOCIATED WITH  
CONSUMING RAW OYSTERS: If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
AN 18% GRATUITY (plus taxes) WILL BE ADDED TO YOUR CHECK.

# All Day Dining

Available daily from 12:00pm – 6:00pm

## SALADS

NIÇOISE SALAD 18  

Butter Lettuce, Green Beans, Potato, Olives, Basil, Seared Ahi Tuna,  
Piment d'Espelette

BURRATA SALAD 16  

Heirloom Tomato Salad, Fresh Burrata, Shallot, Basil, Balsamic

GOAT CHEESE SALAD 18 

Green Salad, Goat Cheese Crostini, Balsamic Vinaigrette, Green Apple

TUNA TARTAR 18 

Ahi Tuna Tartar Marinated with Yuzu, Sweet Soy, Celery, Chives,  
Extra Virgin Olive Oil

## TARTINES

MELTED TRUFFLE BRIE 20  

Frisee Salad, Oregano Vinaigrette, Sourdough Country Bread

CRAB SALAD 18

Homemade Mayo, Lemon Zest and Fine Herbs, Sourdough  
Country Bread

POACHED EGG 14  

Arugula, Tomato, Avocado, Lemon Vinaigrette, Sourdough  
Country Bread

MOZZARELLA 18

Arugula, Prosciutto, Tomato, Basil, Sourdough Country Bread

## SANDWICHES

SMOKED SALMON SANDWICH 16

Smoked Salmon, Cucumber and Dill Cream, Lemon, Fresh Herbs,  
Extra Virgin Olive Oil, Egg Salad

CROQUE MONSIEUR 15 

Brioche Bread, Ham, Bechamel, Salad

**Add Egg for Croque Madame +2**

CROISSANT SANDWICH 14

Turkey, Egg, Cheese Croissant

**Add Salad +2**

AHI TUNA SANDWICH 20 

Seared Ahi Tuna, Lettuce, Avocado, Tomato, Sliced Egg, Basil,  
Homemade Mayo

## ENTRÉES

TOMATO MOZARELLA PIZZA 18 




Tomato Compote, Fresh Mozzarella, Arugula

TRUFFLE PIZZA 22  

Truffle Paste, Mushroom, Frisec Salad

ALSACIEN FLAT BREAD 18 

Tart Flambee, 4 Cheeses, Onions, and Crème Fraiche

CHEF SIGNATURE  | GLUTEN FREE  | VEGETARIAN 

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