



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 25 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-

Open Daily 7:00am – 4:30pm | Afternoon Tea service available daily 12:00pm - 3:30pm (24 hours reservation required)

All day dining 8:00am – 2:00pm

Special orders available on request

An 18% gratuity (plus taxes) will be added to your check*Un 18% de servicio (mas impuestos) será añadido a la cuenta**Yon se`vis 18% (plis taks) ap ajoute sou chèk la*

*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.

Beverages

COFFEE / TEA

Coffee 8	Fresh Brew Iced Tea 8
Espresso 7	Cold Brew 8
Cortadito 7	Iced Latte 9
Macchiato 9	
Cappuccino 9	
Latte 9	
Hot Chocolate Milk 6	

Select your preferred milk

Soy | Almond | 2% | Skim | Whole | Oat | Coconut

JUICES

Fresh Squeezed Orange or Grape fruit Juice 15
Apple, Cranberry, Grapefruit, Tomato Juice 7

PROTEIN SHAKES 15

Maqui Superfruit | Blue Pineapple | Berry Banana

— Wellness Shot 4 —

100% Organic Cold Pressed Juice 12

Pure greens
Wake up call
Melon

SELECTION OF ORGANIC TEAS 9

DARJEELING WHITE TEAS

Darjeeling White
Darjeeling Rose White

GREEN TEAS

Matcha Green Tea
Darjeeling Green
Darjeeling Peppermint
Jasmine Green
Fruitata Prasina

BLACK TEAS

St. Regis Blend
Darjeeling Second Flush
Assam Black
Darjeeling Earl Grey
Darjeeling Lemon
Oolong

Vanilla Rose
Blackberry
Masala Chai
Detox
Immunity Booster
Pecan Tart

Apple
Apricot
Blackberry
Darjeeling Breakfast
Decaffeinated Black Tea
Pumpkin Spice

HERBAL TEAS

Minty Hibiscus Tisana | Chamomile | Flowery Mint
Ginger Yuzu | Minty Lemon Infusion

MATCHA OFFERINGS 9

Vanilla Oat Matcha Cappuccino
Iced Matcha Coconut Latte

Lavendar Matcha Lemonade
Ginger Matcha Tea

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St. Regis Afternoon 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 12:00pm – 3:30pm.

BIRD CAGE SIGNATURE AFTERNOON TEA

BEVERAGES

SELECTION OF ORGANIC TEAS

CHAMPAGNE SELECTION

Glass | Bottle

Domaine Chandon Garden Spritz, Argentina	19	74
Chandon Brut Rosé, California	25	96
Taittinger Brut "La Française", Reims	30	118
Pommery Brut Rose, Reims, France	178	
Veuve Clicquot, Yellow Label, Reims, France	225	

65 per person

85 per person with a glass of Prosecco

95 per person with a glass of Pommery Brut Rose, Reims, France

SCONES

Apple & Cranberry Scones, served with
Cherry & Orange Jam & Devonshire Cream

SAVORY TEA SANDWICHES

Cucumber & Mint

Lobster & Caviar

Brie & pumpkin

Truffle egg

Smoked salmon & Cranberry

SWEETS

Cranberry Almond Tart

Eggnog Verrine

Assorted Macarons

Mini Yule Logs

Gingerbread Financier

Bonbons

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Wine list & Champagne Cocktails

	<u>GLASS</u>	<u>BOTTLE</u>
WHITE		
Pinot Grigio, Santa Margherita, Italy	22	84
Chardonnay, Alexander Valley Vineyards "Estate", Alexander Valley	27	104
Chardonnay, Stags Leap Karia, Napa Valley	33	128
Sancerre, Pascal Jolivet, Loire, France	35	136
ROSE		
Fleurs de Prairie Cotes de Provence, France	21	82
Chateau d' Esclans Whispering Angel, France	27	104
Chateau d'Esclans Cotes de Provence Esclans, France		150
RED		
Merlot, Duckhorn, Napa Valley	45	176
Pinot Noir, Fess Parker, Santa Barbara	27	104
Cabernet Sauvignon, Familia Torres Gran Coronas, Penedes	20	78
Chianti, Banfi Classico Riserva, Sangiovese, Tuscany	20	78
CHAMPAGNE COCKTAILS 22		
Brut Royale		
<i>Chandon Garden Spritz, chambord, lemon, agave, angostura bitters</i>		
Champagne Wishes		
<i>Chandon Brut Rose, white tea and rose infused simple syrup, apple blossom bitters</i>		
Lavender Matcha Bellini		
<i>Avissi Prosecco, lavender simple syrup, matcha</i>		

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Available daily from 8:00 am – 2:00 pm

CARAMELIZED GRAPEFRUIT 9
Turbionado Sugar, Vanilla salt, Mint

SALADE NICOISE 24
Artisanal greens, heirloom tomatoes, radishes hard-boiled eggs,
nicoise olives, haricot verts, Truffle vinaigrette, seared tuna

LOBSTER CAESAR SALAD 36
Little gem lettuce, crispy bacon, Padano crumble, chives, chervil,
lemon marinated lobster

CAESAR SALAD 20
Little gem lettuce, crispy bacon, Padano crumble, chives, and chervil

CROQUE MADAME 25
Jambon de paris, comte, gruyere, fried egg
Choice of fries or petite salad

JAMBON BEURRE 26
Baguette sandwich, french ham, brie, comte, truffle butter
Choice of fries or petite Salad

FRENCH OMELET 25
Soft cooked, boursin cheese, fine herbs,
Baby greens

SALMON TARTINE 29
Sullivan street bakery bread, double smoked salmon, herb spread, dill,
onions, salmon roe

AVOCADO TARTINE 27
Sullivan street bakery bread, organic avocado,
Sunny side up egg, E.V.O.O. heirloom tomatoes salad, fresh herbs.

EGGS BENEDICT 26
Country ham, buttered English muffin, hollandaise sauce, espelette,
chervil, herbed breakfast potatoes

LOBSTER SCRAMBLE 36
Soft scrambled eggs, poached lobster, chives, caviar, chervil, herbed
breakfast potatoes

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MATCHA MONDAY

Try one of our special Matcha Tea selection from menu

HAPPY HOUR

(Monday - Thursday 3:00 PM – 4:30 PM)

Indulge your craving with 20% off all pastries, wines and champagnes (Excludes Afternoon Tea service)

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