



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-

Open Daily 7:00am – 9:00pm | Afternoon Tea service available daily 12:00pm – 5:00pm (24 hours reservation required)  
All day dining 8:00am – 8:15pm

Special orders available on request

\*20% service charge plus taxes will be added to your check.

\*\*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 or 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 / TEAS

Coffee 8	Caramel Macchiato 10	Iced Tea 8
Espresso 7	Caramel Capuccino 10	Cold Brew 8
Cortadito 8	French Press 21	Iced Latte 9
Macchiato 9		Hot Chocolate 8
Capuccino 9		
Latte 9		

Select your preferred Milk  
Soy | Almond | 2% | Skim | Whole | Oat | Coconut

## JUICES

Apple, Cranberry, Tomato Juice 8

## FRESH SQUEEZED JUICES

Orange, Grapefruit 15

## PROTEIN SHAKES 16

100% Organic  
Chocolate | Vanilla

## Wellness Shot 6

100% Organic Cold Pressed Juice 16

Pineapple | Watermelon | Celery

Le Green Blend (cucumber, kale, lime ginger, agave)  
Le Carrot Blend (orange, carrot, ginger)

## SELECTION OF ORGANIC TEAS 9

### HERBAL TEAS

Chamomile Flowers	Harmony
Ginger Yuzu	JetLag PM Relax
Lemon Verbena	TetLag AM Energy
Peppermint Leaves	Herbal Spiced Chai
Vanilla Roolbos	Mountain Berry

### GREEN TEAS

Floral Jasmine
Secha Fukujyu Cha
Cherry Blossom

### BLACK TEAS

St. Regis Blend	Masala Chai
Imperial Earl Grey/Decaf	Shanghai Rose
English Breakfast	Imperial Tung Ting
Eros	Oolong
Amour	Mocha Mousse

Chocolate Peppermint
Truffle
Ginger Bread Cookie
Mad Hatter's Tea Party

## MATCHA OFFERINGS 9

Matcha Almond Capuccino
Iced Matcha Coconut Latte

Matcha Espresso Fusion
Matcha Americano

\*20% service charge plus taxes will be added to your check.

\*\*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 or stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

# 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 – 5:00pm.

BIRD CAGE SIGNATURE AFTERNOON TEA- \$125 per guest plus taxes and service charge

## BEVERAGES

### SELECTION OF ORGANIC TEAS

### CHAMPAGNE & SPARKLING WINE SELECTION

Glass | Bottle

Avissi Prosecco, Veneto, Italy	17	74
Nicolas Feuillatte Brut, Épernay, France	30	118
Chandon Brut Rosé, California	25	96
Veuve Clicquot "Yellow Label" Reims, France		225

G Gluten Free    N Nuts  
D Dairy Free    \*\*\* Shellfish  
V Vegetarian

\*20% service charge plus taxes will be added to your check.

\*\*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 or stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

## SCONES

Lemon Yuzu Poppy Seed Scones, served with Cranberry Cherry Jam

## SAVORY

Smoked Salmon Cherry Napoleon – Cranberry Cream, Trout Caviar  
Pink Truffle Garden – Truffle Deviled Egg Salad

Cherry Prosciutto Pain de Mie Roulade – Cherry Blossom Cream

Japanese Sweet Potato Miso Tart – Coconut, Black Cherry, Brie Cheese  
Tuna Poke – Pink Sesame Seeds, Wonton, Wakame

## SWEETS

Lychee Coconut Panna Cotta – Cherry Foam, Chocolate Crisps  
Black Cherry Choux – Cherry Blossom Crèmeux

Cherry Blossom Cheesecake – Speculoos Crust, Chocolate Spiced Ganache

The Black Cherry – Matcha Lemon Olive Oil Cake, Dark Cherry Mousse

Assorted Macarons & Bon Bons

# Wine list & Champagne Cocktails

## WHITE

	<u>GLASS</u>	<u>BOTTLE</u>
Sauvignon Blanc, Craggy, New Zealand	30	118
Pinot Griogio, Terlato, Italy	20	79
Chardonnay, Boën, Santa Barbara	32	124

## ROSE

Château d'Esclans, Whispering Angel, France	27	104
Château Miraval, Côtes de Provence, France	36	108

## RED

Cabernet Sauvignon, Austin Hope, Paso Robles	33	130
Red Blend, The Prisoner, Napa Valley	35	138

## CHAMPAGNE COCKTAILS 22

Brut Royale	
Chandon Garden Spritz, Chambord, Lemon, Agave, Angostura Bitters	

## Bellini Royale

Chandon Brut, Peach Puree	
---------------------------	--

## Mimosa

Avissi Prosecco, Fresh Squeezed Orange Juice	
--	--

\*20% service charge plus taxes will be added to your check.

\*\*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 or stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

### BELGIAN WAFFLE 25 (N) ✓

Tahitian Vanilla Pastry Cream, Macerated Berries, Nutella, Housemade Infused Maple Syrup with Grand Marnier

### \*\*FRENCH OMELETTE 25 ✓

Soft Cooked, Boursin Cheese, Fine Herbs, Baby Greens

### \*\*CROQUE MADAME 26

Ham, Gruyère Cheese, Parmesan, Traditional Béchamel, Dijonnaise Butter, Egg Sunny Side Up, served on Brioche Bread

### \*\*EGGS BENEDICT ✓

Buttered English Muffin, Hollandaise Sauce, Espelette Chervil, served with Herbed Breakfast Potatoes  
Country Ham 26 | Smoked Salmon 29 | Crab Cake 36

### \*\*FRENCH ONION CHICKEN SANDWICH 28

Roasted Chicken, Caramelized Onion, Cilantro Aioli, Tomato, Artisan Lettuce, served on a Parmesan Baguette

### \*\*SMOKED SALMON BAGEL 29

Smoked Salmon, Cream Cheese, Cucumber, Tomatoes, Capers, Onions Baby Greens Salad, with choice of Everything or Plain Bagel

### \*\*AVOCADO TARTINE 27 ✓

Organic Avocado Spread, Lemon Oil, Tomatoes, Radish, Pickled Onions and a Poached Egg, served on 7-Grain Farm Bread, Baby Greens Salad

### SIGNATURE CROISSANT SANDWICHES

Choice Of Fries, Breakfast Potatoes or Baby Greens Salad

### \*\*TUNA SALAD 25

Tuna Salad, Meyer Lemon, Tomato, Bibb Lettuce, Dijonaisse Butter

### \*\*BACON & EGG 24

Gruyère Cheese, Scrambled Eggs, Applewood Smoked Bacon, Herbed Roasted Tomato and Dijon Butter

### \*\*TURKEY & TRUFFLE 27

Roasted Turkey Breast, Swiss Cheese, Truffled Butter, Bibb Lettuce and Tomato

### SIGNATURE SALADS

#### CAESAR SALAD 24

Torn Ciabatta Croutons, Parmigiano Reggiano, Caesar Dressing, Chives

#### HEIRLOOM TOMATO & BURRATA SALAD 24 ✓

Salt-Roasted Baby Beets, Frisee Lettuce, Pistachio Pesto, Balsamic Pearls, Micro Basil

#### \*\*SALADE NIÇOISE 36

Artisanal Greens, Heirloom Tomatoes, Radish, Hard-Boiled Eggs, Mixed Olives, Haricot Verts, Truffle Vinaigrette, Seared Tuna

Enhance Your Salad - \*\* Chicken 16 | Salmon 18

ⓘ Gluten Free (N) Nuts  
 ⓘ Dairy Free \*\*\* Shellfish  
 ✓ Vegetarian

\*20% service charge plus taxes will be added to your check.

\*\*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 or stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

FRENCH ONION SOUP 18 ✓

French Bread Crutons, Parmesan, Gruyère cheese, chive

WARM CAMEMBERT CHEESE 24 ✓

Wild Mushroom Fricassee, Crostini

\*\* STEAK TARTAR 32 ⚡

Shallot, Chive, Dijon Mustard, Capers, Egg Yolk, Cornichon, Crostini

\*\* STEAK AU POIVRE 65 ⚡

Grilled 14oz Ribeye Peppercorn Crusted  
Served with Baby Yukon Golden Potatoes

COQ AU VIN 36 ⚡

Burgundy Braised Chicken Stew, Bacon, Wild Forest Mushroom  
Pearl Onions, Carrots, Truffle Pommes Puree

\*\*\*BOUILLABAISSE 65 ⚡

Traditional Provençal Seafood Stew, Calamari, Clams, Mussels, Shrimp  
Braised in a Saffron Fennel White Wine, Tomato Broth, Grilled Farm Bread

PARISIAN GNOCCHI A LA FORESTIERE 42 ✓

Braised Leeks, spinach, Trumpet Mushroom

Available Daily from 3:00pm-8:00pm

 Gluten Free  Nuts  
 Dairy Free  Shellfish  
 Vegetarian

\*20% service charge plus taxes will be added to your check.

\*\*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 or stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.