



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 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
Ginger Yuzu
Lemon Verbena
Peppermint Leaves
Vanilla Roolbos

Harmony
JetLag PM Relax
TetLag AM Energy
Herbal Spiced Chai
Mountain Berry

GREEN TEAS

Floral Jasmine
Secha Fukujyu Cha
Cherry Blossom

BLACK TEAS

St. Regis Blend
Imperial Earl Grey/Decaf
English Breakfast
Eros
Amour

Masala Chai
Shanghai Rose
Imperial Tung Ting
Oolong
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

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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 – 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

 Gluten Free  Nuts
 Dairy Free ***  Shellfish
 Vegetarian

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

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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		

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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

☞ Gluten Free (N) Nuts
☞ Dairy Free *** Shellfish
✓ Vegetarian

SIGNATURE CROISSANT SANDWICHES

Choice Of Fries, Breakfast Potatoes or Baby Greens Salad

****TUNA SALAD 25**

Tuna Salad, Meyer Lemon, Tomato, Bibb Lettuce, Dijonnaise 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

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FRENCH ONION SOUP 18 ✓
French Bread Crutons, Parmesan, Gruyère cheese, chive

WARM CAMEMBERT CHEESE 24 ✓
Wild Mushroom Fricassee, Crostini

** STEAK TARTAR 32 ⑤
Shallot, Chive, Dijon Mustard, Capers, Egg Yolk, Cornichon, Crostini

** STEAK AU POIVRE 65 ⑤
Grilled 14oz Ribeye Peppercorn Crusted
Served with Baby Yukon Golden Potatoes

COQ AU VIN 36 ⑤
Burgundy Braised Chicken Stew, Bacon, Wild Forest Mushroom
Pearl Onions, Carrots, Truffle Pommes Puree

***BOUILLABAISSSE 65 ⑤
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

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✓ Vegetarian

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