



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 – 4:30pm (24 hours reservation required).
All day dining 8:00am – 8:15pm.

Special orders available on request.

Operations Charges: A taxable 20% Staff Service Charge will be added to your check and distributed entirely to service staff performing the service.
Additional gratuities are not expected, but always appreciated.

**Consuming raw and uncooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **

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 seasonal interpretation of the timeless St. Regis Afternoon Tea ritual, inspired by Caroline Astor, New York's Grand Dame, who entertained her closest friends at the St. Regis New York.

Available daily from 12:00 P.M. to 4:30 P.M.

Mango Riviera Afternoon Tea at La Gourmandise - \$125 per person

SAVORY

Lobster Brioche

Vanilla-Poached Lobster, Haden Mango, Smoked Trout Roe

Smoked Salmon Tartine

Yuzu Crème Fraîche, Pickled Mango, Lemon Balm

Cucumber and Avocado

Whipped Garlic and Herb Gournay Cheese, Finger Lime, Mint

Curried Chicken Pain de Mie

Chicken Salad, Marcona Almonds, Mango Chutney

Deviled Egg Tartlet

Crème Fraîche, Chives

SWEET

Warm Cardamom Scones

Passion Fruit Curd, Clotted Cream

Mango Lemongrass Crème Brûlée

Shortbread Crumble, Mango Gel, Vanilla Crèmeux

Saffron Petit Gâteau

Crispy Rice Crunch, Mango, Pistachio Crèmeux

Key Lime Tart

Mango Gelée, Vanilla Lime Cream

Tropical Fruit Profiterole

Mango Passion Fruit Curd, Orange Crèmeux, Dark Chocolate

BEVERAGES

Selection of Premium Loose-Leaf Teas

CHAMPAGNE & SPARKLING WINE

Avissi Prosecco, Veneto, Italy

Nicolas Feuillatte Brut, Épernay, France

Chandon Brut Rosé, California

Veuve Clicquot Yellow Label, Reims, France

Glass | Bottle

19 | 74

30 | 118

25 | 96

- | 225

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Wine list & Champagne Cocktails

WHITE

Sauvignon Blanc, Craggy, New Zealand
Pinot Griogio, Terlato, Italy
Chardonnay, Boën, Santa Barbara

GLASS

30
20
32

BOTTLE

118
79
124

ROSE

Château d'Esclans, Whispering Angel, France
Château Miraval, Côtes de Provence, France

27
36

104
108

RED

Cabernet Sauvignon, Austin Hope, Paso Robles
Red Blend, The Prisoner, Napa Valley

33
35

130
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 18 | Salmon 22

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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** Ⓢ

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

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Ⓢ Dairy Free *** Shellfish
✓ Vegetarian

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