



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-

Open Daily 7:00am – 6:00pm | High Tea service available daily 12:00pm - 4:30pm (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
 Rocking Beet

SELECTION OF ORGANIC TEAS 9

DARJEELING WHITE TEAS

Darjeeling White
 Darjeeling Rose White

GREEN TEAS

Matcha Green Tea
 Darjeeling Green
 Darjeeling Mango Green
 Darjeeling Peppermint
 Mango Green
 Frouta Prasina

BLACK TEAS

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

Vanilla Rose	Apple
Blackberry	Apricot
Masala chai	Blackberry
Detox	Darjeeling Breakfast
Immunity Booster	Decaffeinated Black Tea

HERBAL TEAS

Minty Hibiscus Tisana | Chamomile | Flowery Mint | Ginger Mint

MATCHA MONDAY 9

Vanilla Oat Matcha Cappuccino	Lavendar Matcha Lemonade
Matcha Guava Bellini	Iced Matcha Coconut Latte
Ginger Matcha Tea	Almond Amaretto Matcha Latte

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The St. Regis High 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 – 4:30pm.

BIRD CAGE SIGNATURE HIGH TEA

BEVERAGES

SELECTION OF ORGANIC TEAS

CHAMPAGNE SELECTION

Glass | Bottle

Taittinger Brut "La Française", Reims	30	118
Domaine Chandon Garden Spritz, Argentina	35	136
Pommery Brut Rose, Reims, France		178
Veuve Clicquot, Yellow Label, Reims, France		228

65 per person

75 per person with a glass of Prosecco

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

SCONES

Lemon Verbena Bluberry Scones, Berries Jam & Deonshire Cream

SAVORY TEA SANDWICHES

Turkey, Brie, and Strawberries on Cranberry Walnut Bread

Lobster and Peas on Brioche Bread

Goat Cheese Tart

Truffle Egg

Smoked Salmon and Cranberry Tea Sandwich

SWEETS

Black Forest Verrine

Strawberry Lychee Champagne Verrine

Almond Frangipane Tart

Almond-Orange Financier

Assorted Macarons

Bonbons

"Pastries may be different according to viability due to the seasons"

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Wine list

CHAMPAGNE

	<u>GLASS</u>	<u>BOTTLE</u>
Taittinger Brut "La Française", Reims, France	30	118
Domaine Chandon Garden Spritz, Argentina	35	136
Pommery Brut Rose, Reims, France		178
Veuve Clicquot, Yellow Label, Reims, France		228

WHITE

Santa Margherita, Pinot Grigio, Italy	22	84
Terrazas Reserva, Chardonnay, Chile	27	96
Stags Leap Karia, Chardonnay, Napa Valley	33	128
Pascal Jolivet, Sancerre, Loire, France	33	128
Cloudy Bay Te koko, Sauvignon Blanc, NZ		169

ROSE

Fleurs de Prairie Cotes de Provence Rose, France	21	84
Chateau d'Esclans Cotes de Provence Esclans Rose, France		150

RED

Duckhorn, Merlot, Napa Valley	45	176
Fess Parker, Pinot Noir, Santa Barbara	27	104
Terrazas Reserva, Cabernet Sauvignon, Chile	27	104
Newton Unfiltered, Cabernet Sauvignon, Napa Valley		230
Stags Leap Artemis, Cabernet Sauvignon, Napa Valley		232

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All Day Dining

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 associated with consuming raw oysters: If you have chronic illness of the liver, you should eat oysters fully cooked.

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

CARAMELIZED GRAPEFRUIT 9
 Turbionado Sugar, Vanilla salt, Mint

YOGURT AND STRAWBERRIES 22
 Whipped Greek yogurt, fresh strawberries, Strawberry jam
 Granola, honey, 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. Available on Mondays only.

HAPPY HOUR

(Monday - Thursday 3:00 PM – 6:00 PM)

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

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