



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-

FLAMINGO PARTY SCARF

Design by Laurence Bourthoumieux

We are charmed to introduce Hermès exquisite collaboration with the famous Flamingo Party scarf and a delightful pocket square to enhance La Gourmandise staff with beautiful colors and the most refined French touch.

“Pink flamingos, those huge, strangely beautiful birds... Surrounded by palms, orange trees and tropical flowers, their wings unfurled, in a frenzied tête-à-tête, the two birds pictured here are a celebration of their native Florida.”

Open Daily 7am - 6pm | Afternoon Tea Service Available Daily 1:00pm - 4:30pm | All Day Dining 12:00pm - 9:30pm
Take Away Orders Available Daily 8:00am – 9:30pm | Special Orders Available on Request

Beverages

COFFEE / TEA

Latte 9
Coffee 7
Espresso 6
Cortadito 6
Macchiato 6
Cappuccino 9
Iced Tea 6
Iced Latte 9
Hot Chocolate Milk 4
24 Hour Cold Brew 7

Select your preferred milk

Soy | Almond | 2% | Skim | Whole | Rice

JUICES

Fresh Squeezed Orange Juice 7
Apple, Cranberry, Grapefruit, Tomato Juice 7

100% Organic Cold Pressed Juice 14

Green Power

Celery, Spinach, Parsley, Kale,
Romaine, Cucumber, Lemon

Rooted Beginnings

Apple, Carrot, Beet, Ginger, Lemon

Fruit Cleanse 1

Watermelon, Apple, Mint

Fruit Cleanse 2

Pineapple, Apple, Mint

SPECIALTY BEVERAGE OF THE DAY

-Please allow your server to describe the daily special-

SELECTION OF ORGANIC TEAS 8

DARJEELING WHITE TEAS

Darjeeling White
Darjeeling Rose White
Darjeeling White Jasmine
Darjeeling White Pearl

GREEN TEAS

Matcha Green Tea
Darjeeling Green
Darjeeling Mango Green
Darjeeling Peppermint Green

BLACK TEAS

Darjeeling Breakfast
Darjeeling Second Flush
Assam Black
Darjeeling Earl Grey
Masala Chai
Lemon with Lemongrass
Mystic Saffron

Vanilla Rose
Blackberry
Kanela
Dyosmos
Vasilikos
Dafni

Darjeeling Lemon
Vanilla Black
Apple
Apricot
Black Currant
Darjeeling Passion Fruit
Frouta Prasino

HERBAL TEAS

Minty Hibiscus Tisana | Chamomile | Flowery Mint | Ginger Mint

All prices are subject to 18% gratuity and 9% FL tax

Pastry

MACARONS

EACH 3

Pistachio | Strawberry | Vanilla | Chocolate
Orange Blossom | Raspberry | Key Lime

BONBONS

EACH 3

Key Lime | Salted Caramel | Raspberry
Dulce De Leche | Milk Chocolate
Passion Fruit | Mojito

CROISSANTS

Plain | Pumpkin | Chocolate | Almond
Raspberry | Pistachio

FILLED BRIOCHE

LEMON LOAF | BLUEBERRY LOAF

EACH 5

ICE CREAM CONES

1 Scoop 6

2 Scoops 12

Ice Cream - Chocolate, Strawberry,
Vanilla, Salted Caramel

Sorbets - Coconut, Passion Fruit,
Mango, Mojito, Raspberry

PASTRIES

EACH 8

PIÑA COLADA ECLAIR
Piña Colada Cremeux

PISTACHIO LIME ECLAIR
Pistachio Pastry Cream

CHOCOLATE ECLAIR
Chocolate Cream

VANILLA ECLAIR
Vanilla Cream

CHOCOLAT
Chocolate Mousse, Vanilla Crème Brûlée
Chocolate Glaze

FRAMBOISE
Raspberry Tart, Lemon Cream

MOJITO KEY LIME PETIT GATEAU
Key Lime Mousse, Mojito Cremeux

FRAISE ET PISTACHE PETIT GATEAU
Pistachio Mousse, Strawberry Compote,
Strawberry Glaze

VANILLA MILLE FEUILLE
Puff Pastry, Vanilla Cream

CHILDREN'S TEA

The St. Regis Provides Experiences and Treats for Children
Inspired by The Classic Afternoon Tea.

Available daily from 1:00pm – 4:30pm

Indulge Your Little Ones in a Delightful Selection of Playfully
Presented Sweet and Savory Treats.

Rice Krispie Treat Covered in Chocolate and Sprinkles
Vanilla Milkshake, Chocolate Candy and Sprinkles
Flavored Lollipops, Cotton Candy and Bubble Gum
Cake Pops, Vanilla or Chocolate Cake Covered in Chocolate
Dulce de Leche Alfajores
Caramel Popcorn

Mini Grilled Cheese Sandwich
Mini Peanut Butter and Jelly Sandwich

35 PER CHILD

TEENY TEA BIRTHDAY PACKAGE

Allow us to delight our young guests with an unforgettable
birthday celebration at La Gourmandise or we could prepare
everything for you to celebrate at your preferred location!

Exquisite presentations, take-home treats, coloring books and
tailored menus to accommodate a memorable party.

Please ask your server

All prices are subject to 18% gratuity and 9% FL tax

The St. Regis 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 1:00pm – 4:30pm.

BIRD CAGE SIGNATURE HIGH TEA

BEVERAGES

SELECTION OF ORGANIC TEAS

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CHAMPAGNE SELECTION

	Glass	Bottle
Pierre Sparr Cremant D'Alsace Brut Reserve	19	69
Taittinger Brut "La Française", Reims	27	105
Billecart-Salmon Rosé Brut, Mesnil Sur Ay	35	215
Krug, "Grande Cuvée" Reims		150

SAVORY TEA SANDWICHES

- Lobster Éclair
- Smoked Salmon, Keta Caviar, Crème Fraiche Canapes
- Shaved Cucumber, Mint Cream Cheese Canapes
- Egg Sandwich, Capers, Parsley Mayonnaise
- Roasted Turkey, Cranberry Gel, Cornichons Canapes

SWEETS

- Coconut, Lime and Mango Verrine
- Lemon Tart with Fresh Raspberries
- Milk Chocolate Ganache Tart
- Dark Chocolate Flourless Petit Gateau
- Chocolate BonBon
- Cannelé
- Macarons

45 per person

65 per person with a glass of Billecart-Salmon Rosé

All prices are subject to 18% gratuity and 9% FL tax

The French Apéritif

In France, the traditional Apéritif is a friendly ritual. Locals like to enjoy a pre-dinner drink with appetizers or light snacks to connect with friends and family. **We invite you to indulge in this French tradition!**
Available daily from 12:00pm – 9:30pm

GOURMET CAVIAR

KALUGA

1 Oz - 295 | 2 Oz - 550 | 3 Oz - 800
Medium to Large Eggs, Glossy Light to Deep Brown. Exquisite Experience

OSETRA

1 Oz - 195 | 2 Oz - 350 | 3 Oz - 500
Deep Brown to Gold Eggs. Deep and Complex, Full Flavored Tasting Experience

Caviar is Elegantly Served with Russian Blinis, Shallots, Capers, Crème Fraiche and Chives in the Unique La Gourmandise Bird Cage

OCEAN ÉCLAIR PLATTER 25

LOBSTER ÉCLAIR 10
Lobster Mayo, Tarragon, Caviar

TUNA TARTAR ÉCLAIR 10
Lime, Sriracha Mayo

SMOKED SALMON ÉCLAIR 10
Pickled Cucumber, Salmon Caviar

FRENCH CHEESE PLATTER 28
Brie, Bijoux Goat Cheese, Tome, Gouda, Preserve Grapes, Honey

CHARCUTERIE PLATTER 28
French Cured Ham, Prosciutto, Chorizo, Cured Duck, Bresaola, Grain Mustard, Cornichon

COUNTRY PLATTER 28
Foie Gras Truffle Medallion, Country Style Pate, Duck Rillettes, Grain Mustard, Cornichon

MINI TARTINES PLATTER

3 Mini Tartines 15
6 Mini Tartines 26

NICOISE TARTINE 6
Seared Ahi Tuna, Olive Tapenade

CRAB MAYO TARTINE 6
Lemon Zest, Fine Herbs

SMOKED SALMON TARTINE 6
Dill, Cucumber

PROSCIUTTO MOZZARELLA TARTINE 6
Tomato Compote

AVOCADO TARTINE 6
Cilantro, Lime Gel

BRIE CHEESE TARTINE 6
Truffle

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. AN 18% GRATUITY (plus taxes) WILL BE ADDED TO YOUR CHECK.

All Day Dining

Available daily from 12:00pm – 9:30pm

SALADS

NIÇOISE SALAD 18  

Butter Lettuce, Green Beans, Potato, Olives, Basil, Seared Ahi Tuna,
Piment d'Espelette

BURRATA SALAD 16  

Heirloom Tomato Salad, Fresh Burrata, Shallot, Basil, Balsamic

GOAT CHEESE SALAD 18 

Green Salad, Goat Cheese Crostini, Balsamic Vinaigrette, Green Apple

TUNA TARTAR 18 

Ahi Tuna Tartar Marinated with Yuzu, Sweet Soy, Celery, Chives,
Extra Virgin Olive Oil

TARTINES

MELTED TRUFFLE BRIE 20  

Frisee Salad, Oregano Vinaigrette, Sourdough Country Bread

CRAB SALAD 18

Homemade Mayo, Lemon Zest and Fine Herbs, Sourdough
Country Bread

POACHED EGG 14  

Arugula, Tomato, Avocado, Lemon Vinaigrette, Sourdough
Country Bread

MOZZARELLA 18

Arugula, Prosciutto, Tomato, Basil, Sourdough Country Bread

SANDWICHES

SMOKED SALMON SANDWICH 16

Smoked Salmon, Cucumber and Dill Cream, Lemon, Fresh Herbs,
Extra Virgin Olive Oil, Egg Salad

CROQUE MONSIEUR 15 

Brioche Bread, Ham, Bechamel, Salad

Add Egg for Croque Madame +2

CROISSANT SANDWICH 14

Turkey, Egg, Cheese Croissant

Add Salad +2

AHI TUNA SANDWICH 20 

Seared Ahi Tuna, Lettuce, Avocado, Tomato, Sliced Egg, Basil,
Homemade Mayo

ENTRÉES

TOMATO MOZARELLA PIZZA 18 


Tomato Compote, Fresh Mozzarella, Arugula

TRUFFLE PIZZA 22  

Truffle Paste, Mushroom, Frisee Salad

NY PRIME STRIP 35  

New York Strip Loin, Hand Cut Fries, Bordelaise Sauce

CHEF SIGNATURE  | GLUTEN FREE  | VEGETARIAN 

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