



Open Daily 7:00am - 6:00pm | Tea Service 1:00pm - 4:30pm | Lunch 11:30am - 4:00pm

La Gourmandise à Emporter

BOX SELECTION

EACH 3.00

BOX OF 5: 12.00 | BOX OF 10: 25.00

MACARON

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

EACH 3.00

BOX OF 6: 15.00 | BOX OF 12: 28.00

CHOCOLATE BON BON

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

BOX OF 2: 9.00 | BOX OF 4: 18.00

VIENNOISERIE

CROISSANTS 5.00
Plain | Gianduja | Almond
FILLED BRIOCHE 5.00
HAZELNUT PRALINE LOAF 5.00

BOX OF 2: 14.00 | BOX OF 4: 28.00

PÂTISSERIE

STRAWBERRY ECLAIR 8.00
Strawberry Cream

PASSION FRUIT ECLAIR 8.00
Passion Fruit Cream

CHOCOLATE ECLAIR 8.00
Chocolate Cream

CHOCOLAT 8.00
Chocolate Mousse, Vanilla Crème Brulee,
Chocolate Glaze

FRAMBOISE 8.00
Raspberry Tart, Lemon Cream

FRAISE ET PISTACHE 8.00
Pistachio Mousse, Strawberry Compote,
Strawberry Glaze

CHOCOLATE TART 8.00
Dark Chocolate Ganache, Gold Macaron

MILLE FEUILLES 8.00

COFFEE
Puff pastry, Coffee Cream

VANILLA
Puff pastry, Vanilla Cream
CANNELE BORDELAIS 5.00

Beverages

COFFEE / TEA

Coffee	7.00
Espresso	6.00
Cortadito	6.00
Macchiato	6.00
Cappuccino	9.00
Latte	9.00
Hot Chocolate Milk	4.00
Iced Tea	6.00
Iced Latte	9.00

Sélection de Laits

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

JUICES

Fresh Squeezed Orange Juice 7.00
Apple, Cranberry, Grapefruit, Tomato Juice 7.00

— 100% Organic Cold Pressed Juice 14.00 —

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

ORGANIC TEAS

8.00

DARJEELING WHITE

Darjeeling White	Darjeeling White Jasmine
Darjeeling White Rose	Darjeeling White Pearl

GREEN

Darjeeling Green	Darjeeling Mango Green
Darjeeling Peppermint Green	Prasino

BLACK

Darjeeling Breakfast	Darjeeling Passion Fruit	Vanilla Rose
Darjeeling Second Flush	Darjeeling Lemon	Blackberry
Assam Black	Vanilla Black	Kanela
Darjeeling Earl Grey	Apple	Dyosmos
Masala Chai	Apricot	Vasilikos
Lemon with Lemongrass	Black Currant	Dafni

HERBAL

Minty Hibiscus Tisana	Chamomile
Flowery Mint	Ginger Mint

Pastries

VIENNOISERIE

CROISSANTS 5.00

Plain | Gianduja | Almond

FILLED BRIOCHE 5.00

HAZELNUT PRALINE LOAF 5.00

MACARON

EACH 3.00

Pistachio | Strawberry

Orange Blossom | Raspberry

Chocolate | Vanilla

Key Lime | Mojito

BON BON

EACH 3.00

Key Lime | Salted Caramel

Raspberry | Dulce De Leche

Milk Chocolate | Passion Fruit

Mojito

PÂTISSERIE

STRAWBERRY ECLAIR 8.00

Strawberry Cream

PASSION FRUIT ECLAIR 8.00

Passion Fruit Cream

CHOCOLATE ECLAIR 8.00

Chocolate Cream

CHOCOLAT 8.00

Chocolate Mousse, Vanilla Crème Brûlée
Chocolate Glaze

FRAMBOISE 8.00

Raspberry Tart, Lemon Cream

CHOCOLATE TART 8.00

Dark Chocolate Ganache, Gold Macaron

FRAISE ET PISTACHE 8.00

Pistachio Mousse, Strawberry Compote,
Strawberry Glaze

CANNELÉ BORDELAIS 5.00

MILLE FEUILLES 8.00

CHOCOLATE

Puff pastry, Coffee Cream

VANILLA

Puff pastry, Vanilla Cream

St. Regis Tea

SELECTION OF ORGANIC TEAS

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SAVORY TEA SANDWICHES

Smoked Salmon Keta, Caviar , Crème Fraiche Canapes

Shaved Cucumber , Mint Cream Cheese Canapes

Egg Sandwich, Truffle Capers, Parsley Mayonnaise

Lobster Eclair

Roasted Turkey, Cranberry Gel, Cornichons Canapes

AFTERNOON TEA

Coconut, Lime And Mango Verrine

Lemon Tart With Fresh Raspberries

Milk Chocolate Ganache Tart

Cannelé

Dark Chocolate Flourless Petit Gateaux

Chocolate Bon Bon

Macaron

MACARON AFTERNOON TEA

Indulge in a tasting of La Gourmandise with a signature collection of eight macarons accompanied with tea pairing from Miami's largest tea Selection.

35.00 PER PERSON

LA GOURMANDISE 3 PASTRIES EXPERIENCE

Savor three pastries from our exquisite offering paired with three tea selections. We invite you to treat you and your friends with La Gourmandise delicacies by selecting three pastries to enjoy with three tea pairings from Miami's largest tea Selection.

40.00 PER PERSON

BIRD CAGE SIGNATURE HIGH TEA

Executive Pastry Chef Antonio Bachour and The St. Regis culinary team present La Gourmandise High Tea, showcasing an indulgent variety of sweets, tea sandwiches and scones to indulge and presented in a captivating bird cage display.

45.00 PER PERSON

60 PER PERSON - Glass of Billecart-Salmon Rosè Brut

CHAMPAGNE BY THE STEM

Veuve Clicquot, Brut - 26.00

Reims

Billecart-Salmon Rosè Brut - 35.00

Brut, Mesnil Sur Ay

HALF BOTTLE

Taittinger "La Française" - 60.00
Reims

Billecart-Salmon, Brut Rosè - 114.00
Mesnil Sur Ay

Krug - 150.00
"Grande Cuvée" Reims

Le Déjeuner

CAVIAR 300

1 Oz Caviar, Blinis, Crème Fraîche, Chive,
Veuve Clicquot Champagne

SALAD LYONAISE 12

Frisée Salad, Poached Egg, Lardons,
Brioche Croutons

SALAD NIÇOISE 16

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

SALMON TARTAR 14

Scottish Salmon, Lime, Lemon, Fresh Herbs,
Extra Virgin Olive Oil, Salmon Caviar

CROQUE MONSIEUR 14

Brioche Bread, Ham, Bechamel, Salad

CROQUE MADAME 16

Brioche Bread, Ham, Sunny Side Up Farm Egg,
Bechamel, Salad

TARTINES

LOBSTER 28

Fresh Mayo, Sourdough Country Bread,
Paddlefish Caviar

SMOKED SALMON 15

Dill, Cream Cheese, Keta Caviar,
Sourdough Country Bread

POACHED EGG 14

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

BURRATA 18

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

TRUFFLE PIZZA 22

Truffle Paste, Mushroom, Frisée Salad
