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HOTEL
South beach

SOUTH BEACH AMENITIES

EXECUTIVE SOUS CHEF ROSS JANSEN



CHOCOLATE COVERED STRAWBERRIES



Serves 2

Local strawberries from C&D farms dipped in single origin dark chocolate served with chocolate twigs and chocolate curls.

\$60

4 hr Notice

VG – Vegan V – Vegetarian GF – Gluten Free N- Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic \$6 delivery fee and a mandatory service charge equal to 21% of the total food and beverage will be added to your bill and will be distributed in full to Hotel service employees who performed service in connection with your dining experience.

VG

ALFAJORES AND TRUFFLES



Serves 2

Alfajores, a classic South American treat, now available locally.

Enjoy traditional cornstarch cookies filled with salted dulce de leche, or chocolate-orange cookies with the same rich filling.

Pair with our artisanal Wynwood truffles.

\$50

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V

CELEBRATION CAKE



Serves 2

Indulge in our exquisite 4" round cakes, available in two flavors: classic vanilla with decadent dulce de leche, or rich double chocolate.

\$75

For more information, please see the cake form linked on our website.

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V

FLORIDA CITRUS LOAF



Serves 2

Fresh lemon-zested loaf soaked in mandarin syrup.

Served with lemon whipped mascarpone for extra creaminess.

\$55

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COCO LOCO



Serves 2

Coconut macaroons
dipped in 80% organic
single origin chocolate.

\$45

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CHOCOLATE BAR TRIO



Serves 2

Chocolate bark with
fresh nuts and dried
fruit.

Dark Chocolate with
Cherries and Pistachios
White Chocolate with
Matcha, Banana, and
Blueberry
Milk Chocolate with
Hazelnuts and Apricot.

\$65

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FRESH BAKED MADELEINES



Serves 2

Delicate shell cakes,
perfectly paired with
afternoon tea or
matcha.

\$50

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DESSERT OF THE DAY



Serves 2

A seasonal sweet treat,
crafted by Pastry Chef
John Martinez.

\$45

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CHARCUTERIE DISPLAY



Serves 2

Ibérico charcuterie,
marinated olives,
rosemary grissini, dried
fruits, seedless red
grapes, goat cheese.

\$75

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LOCAL TRUFFLE STRACCIATELLA



Serves 2

Local stracciatella
(Pompano Beach, FL)

fresh shaved truffles,
smoked Maldon sea
salt, grilled country loaf
bread, rosemary
grissini, marinated
olives.

\$65

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SUSTAINABLE GOAT CHEESE



Serves 2

Whipped second life goat cheese topped with a layer of membrillo, fresh strawberries, seedless grapes, rosemary grissini.

\$45

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CHEESE BOARD



Serves 2

Drunken goat cheese, manchego cheese, Maytag blue cheese Cypress Grove goat cheese, fig jam, marinated olives, mixed nuts, dried fruits, rosemary sprig, grilled bread.

\$65

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WHOLE FRUIT BOWL



Serves 2

Fresh, organic whole fruits, handpicked from local North Florida farms.

\$55

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EXOTIC FRUITS



Serves 2

Fresh, exotic, and organic whole fruits picked from our local North Florida farms.

\$105

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SEASONAL EDIBLE GARDEN



Serves 2

Edible soil, celery, baby carrots, heirloom tomatoes, seasonal vegetables, vegan mojo aioli.

\$55

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SWEET & SAVORY SNACKS



Serves 2

Lavash crisps, signature spice-rubbed mixed nuts chocolate bark, mixed olives, truffle parmesan popcorn rosemary oyster crackers.

\$55

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CRISPY SNACKS



Serves 2

Seasonal root
vegetables and vegan
mojo aioli.

\$55

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WELLNESS JUICES



Serves 2

Display of handcrafted
pressed juices.

\$40

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1 HOTEL SOUTH BEACH CLASSIC COCKTAIL: FRENCH 75



Serves 2

Artisanal craft gin with lemon, raw sugar syrup, chilled Pommery Pop Champagne (187ml), lemon peel.

\$90

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Amenities

1 SOUTH BEACH CASA DRAGONES TEQUILA



Serves 2

Classic Margarita
Premium tequila served
with kosher salt, Tajín,
fresh limes and
oranges, agave, lime
juice, dehydrated limes.

\$250

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1 HOTEL SOUTH BEACH CAMPARI SHOWCASE



Serves 4

Negroni Campari gin (375ml), sweet vermouth. Served with orange slices and ice cubes.

\$95

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Amenities

1 HOTEL SOUTH BEACH BEER BUCKET



Serves 5

Handcrafted beer bucket featuring local and international brews:

Modelo Lager
Lagunitas A Little
Sumpin' Sumpin' Ale
Heineken Lager
Heineken 0.0 Non-Alcoholic

\$40

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MIMOSA PACKAGE



Serves 4

Choice of Prosecco or
Champagne, with your
choice of two juices:
orange, peach puree,
cranberry, or
grapefruit.

Ca' Furlan \$105
Veuve \$185

2hr Notice

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WHITE & ROSÉ WINE OFFERINGS



White:

Jermann, Pinot Grigio,
Italy \$105

Loveblock, Sauvignon
Blanc, New Zealand \$100

Iconoclast, Chardonnay,
Russian River Valley,
California \$105

Twomey, Sauvignon
Blanc, Napa & Russian
River Valley, California
\$100

Rosé:

Naturalys, Gérard
Bertrand, France \$90

Whispering Angel, Côtes
de Provence, France \$100

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RED WINE OFFERINGS



Signature Wine List

Cloudline, Pinot Noir,
Oregon \$100

Route Stock, Cabernet
Sauvignon, California,
\$99

Exquisite Selection

The Prisoner, Red Blend,
Oakville, California \$130

Chimney Rock, Cabernet
Sauvignon, Stags Leap
District, Napa Valley,
California \$420

Groth, Cabernet
Sauvignon, Oakville-
Napa, California \$175

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SPARKLING WINE OFFERINGS



Ca' Furlan, Prosecco,
Italy \$95

Ca' Furlan, Rosé
Prosecco, Italy \$105

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CHAMPAGNE OFFERINGS



Perrier-Jouët,
Champagne, Brut,
France \$220

Veuve Clicquot,
Champagne, Brut,
France \$170

Dom Pérignon 2013,
Champagne, France
\$800

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