

1
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.

4 hr notice

\$60



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 \$4 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.



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.

4 hr notice

\$50



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

24 hr notice

\$75



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FLORIDA CITRUS LOAF

Serves 2

Fresh lemon-zested loaf soaked in mandarin syrup.
Served with lemon whipped mascarpone for extra creaminess.

24 hr notice

\$55



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COCO LOCO

Serves 2

Coconut macaroons dipped in 80% organic single origin chocolate.

24hr Notice

\$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

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FRESH BAKED MADELEINES

Serves 2

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

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DESSERT OF THE DAY

Serves 2

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

4hr notice

\$45



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CHARCUTERIE DISPLAY

Serves 2

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

24hr notice

\$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.
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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.

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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.

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WHOLE FRUIT BOARD

Serves 2

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

24hr notice

\$55



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EXOTIC FRUITS

Serves 2

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

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\$105



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SEASONAL EDIBLE GARDEN

Serves 2

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

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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.

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CRISPY SNACKS

Serves 2

Seasonal root vegetables and vegan mojo aioli.

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WELLNESS JUICES

Serves 2

Display of handcrafted pressed juices.

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\$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.

4hr notice

\$90



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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.

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\$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.

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\$95



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COCONUT CARTEL OLD FASHIONED KIT

Serves 4

Coconut Cartel rum (200ml), cane sugar, aromatic bitters, orange bitters, grapefruit bitters, muddler spoon, cocktail picks, linen coaster.

(Makes 3-4 cocktails)

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\$110



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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
2hr notice

\$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 \$85

Veuve \$185

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WHITE & ROSÉ WINE OFFERINGS

White:

Jermann, Pinot Grigio, Italy \$64

Loveblock, Sauvignon Blanc, New Zealand \$68

Iconoclast, Chardonnay, Russian River Valley, California \$84

Twomey, Sauvignon Blanc, Napa & Russian River Valley, California \$96

Rosé:

Côte des Roses, Gérard Bertrand, France \$64

Whispering Angel, Côtes de Provence, France \$72

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RED WINE OFFERINGS

Signature Wine List

Cloudline, Pinot Noir, Oregon \$72

Route Stock, Cabernet Sauvignon, California, \$80

Exquisite Selection

The Prisoner, Red Blend, Oakville, California \$140

Chimney Rock, Cabernet Sauvignon, Stags Leap District, Napa Valley, California \$200

Groth, Cabernet Sauvignon, Oakville-Napa, California \$225

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SPARKLING WINE OFFERINGS

Ca' Furlan, Prosecco, Italy \$70
Ca' Furlan, Rosé Prosecco, Italy \$75
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CHAMPAGNE OFFERINGS

Perrier-Jouët, Champagne, Brut, France \$160
Veuve Clicquot, Champagne, Brut, France \$170
Dom Pérignon 2013, Champagne, France \$500
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