

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

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# 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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VG

# 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.

*4hr notice*

\$65



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# FRESH BAKED MADELEINES

*Serves 2*

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

*4hr notice*

**\$50**



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# DESSERT OF THE DAY

*Serves 2*

A seasonal sweet treat, crafted by  
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.  
*24hr notice*

\$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.

*24hr notice*

**\$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.

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**\$65**



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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.

*24hr notice*

**\$105**



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# SEASONAL EDIBLE GARDEN

*Serves 2*

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

*24hr notice*

**\$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.

*24hr notice*

**\$55**



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# CRISPY SNACKS

*Serves 2*

Seasonal root vegetables and vegan mojo aioli.

*24hr notice*

**\$55**



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# WELLNESS JUICES

*Serves 2*

Display of handcrafted pressed juices.

*24hr notice*

\$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.

*24hr notice*

\$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.

*4hr notice*

\$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)

*4hr notice*

\$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 \$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

*2hr notice*



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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

*2hr Notice*



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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  
*2hr notice*



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