SIGNATURES

Macaron 3
Lemon, Green Apple, Passion Fruit, Vanilla, Nutella, Strawberry, Pineapple

Bonbon 3
Coffee, Salted Caramel, Black Tea Poppy Seed Crunch, Dulce De Leche, Milk Chocolate Strawberry Shortcake, Coconut

Croissant 6
Classic, Raspberry, Gianduja Hazelnut Almond, Mango

Viennoiserie 5
Fruit Danish, Pain Au Raisin, Apricot

ECLAIRS & PETIT GATEAU

Strawberry Cheesecake
Cream Cheese Mousse, Strawberry Jelly

Hazelnut
Gianduja Cremeaux, Frangelico

Vanilla
Diplomat Cream, Caramel Popcorn

Chocolate
Guanaja Cream, Feuilletine Crunch

Lemon Blueberry
Lemon Mousse, Blueberries

Chocolate Dome
Manjari Mousse, Vanilla Crème Brulée, Carrot

Opalys Mousse, Pineapple, Carrot Sponge

Raspberry Tart
Raspberry, Lemon Cream

Mille Feuille
Caramelized Puff Pastry, Vanilla Cream

7 Each

CHILDREN’S TEA
1:00pm – 4:30pm

Delightful Treats

Rice Krispie and Chocolate
Vanilla Milkshake - Chocolate Candy and Sprinkles
Cake Pops - Chocolate Covered Cake Caramel Popcorn Alfajor – Dulce De Leche Cookie

Bon Bons & Macarons

Grilled Cheese Sandwich
Peanut Butter and Jelly Fingers
35 Per Child

TEENY TEA BIRTHDAY

Allow us to delight our youngest guests with an unforgettable birthday celebration here at La Gourmandise or celebrate at your preferred location at the St. Regis Bal Harbour.

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

Please ask your server for more details.

All prices are subject to 18% gratuity and 9% FL tax
The St. Regis Bal Harbour Resort | 19703 Collins Avenue | Bal Harbour | Florida 33154 | stregisbalharbour.com | 305.993.3300
Indulge in Our Traditional St. Regis Afternoon Tea Ritual, Adopted by Caroline Astor, New York’s Grand Dame, To Entertain Her Closest Friends at The Iconic St. Regis New York. 1:00pm – 4:30pm

Birdcage Signature High Tea

**BEVERAGES**

Badoit 6/8  
Evian 6/8  
San Pellegrino 6/8  
Iced Tea 6 | Lemonade 7 | Arnold Palmer 7  
Pepsi 6 | Diet Pepsi 6 | Mist 6  
Schweppes Sodas 6

**SAVORYS**

Maine lobster eclair  
Smoked Salmon - caviar, crème Fraîche  
Cucumber - minted cream cheese  
Egg Sandwich - truffle mayonnaise  
Turkey ham, cranberry, orange supreme

**SWEETS**

Strawberry yogurt verrine  
Lemon tart & Raspberries  
Chocolate ganache tart  
Dark Chocolate flourless petit gateau  
Signature Bonbons & French macarons  
Freshly baked scones  
Marmalades, butter, clotted cream  

<table>
<thead>
<tr>
<th>CHAMPAGNE SELECTION</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Pierre Sparr Cremant D’Alsace Brut Reserve</td>
<td>19</td>
<td>69</td>
</tr>
<tr>
<td>Taittinger Brut “La Française”, Reims</td>
<td>27</td>
<td>105</td>
</tr>
<tr>
<td>Pommery Rosé Brut, Reims</td>
<td>38</td>
<td>145</td>
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</tbody>
</table>

65 per person with a Glass of Pommery Rosé, Brut

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

The St. Regis Bal Harbour Resort | 9703 Collins Avenue | Bal Harbour | Florida 33154 | stregisbalharbour.com
Enjoy A Pre-Dinner Drink with Appetizers or Light Snacks to Connect
With Your Friends and Family.
12:00pm – 6:00pm

CAVIAR DELUXE
Including Blinis, Egg, Capers, Crème Fraîche & Chives

Kaluga
Medium to Large Eggs, Glossy Light
to Deep Brown. Exquisite Experience
1 Oz - 295

Osetra
Deep Brown to Gold Eggs. Deep and Complex,
Full Flavored Tasting Experience
1 Oz – 195

TARTINES
Smoked Salmon 6
Dill, Cucumber, Ikura caviar

Avocado 6
Cilantro, Lime, Lava Salt

Truffled Brie 6
Apple, Celery, Walnut

Sampler 16
3 Petite Tartines

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.
Light Fare
12:00pm – 6:00pm

STARTERS & SALADS

Tuna Tartar 24 🍴
Cucumber, Avocado, Ponzu, Crispy Baguette

Artichoke & Foie Gras 28 🍴 🍴
Artichoke Hearts, Foie Gras Terrine, Parmesan, Lemon Honey Dressing

Alaskan King Crab Salad 22 🍴 🍴
Bibb Lettuce, Avocado, Mango, Lemon Dressing, Salmon Caviar

Pear & Goat Cheese Toast 18 🍴 🍴
Petite Greens, Thyme Honey, Poached Pear

Caesar Salad 16
Romaine, Parmesan Dressing, Focaccia Croutons, White Anchovies

Tuna Niçoise 20 🍴
Rare Seared, Lettuce, Egg, Haricot Vert, Potato, Lemon Olives

Truffle Burrata & Red Quinoa 18 🍴 🍴
Roasted Root Vegetable, Arugula, Avocado, Florida Orange

Enhance your Salad
Roasted Corn-Fed Chicken Breast 16
Sautéed Shrimp (5pc) 16

CHEF SIGNATURE 🍴 | GLUTEN FREE 🍴 | VEGETARIAN 🍴

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ENTREES

Croque Madame 22 🍴
Brioche, Ham, Dijon, Gruyere, Béchamel, Egg, Cornichons

Truffle Flatbread 26 🍴 🍴
Fontina Cheese, Frisee Lettuce, Shaved Truffle

Di Parma Flatbread 22
Bocconcini Mozzarella, Cherry Tomatoes, Parma Ham, Parmesan, Arugula

Bal Harbour Bouillabaisse 15 🍴
Assorted Seafood, Rouille, Gruyere, Crispy Baguette

12 Oz. NY Prime Steak 38 🍴 🍴
Wild Forest Mushrooms, Black Truffle, Red Wine Jus, Pommes Soufflé