

SLS

LUX BRICKELL

IN ROOM DINING

FOOD

Japanese Milk Bread

Chef's Butter Selection, Togarashi, Maldon Salt

\$14

Wagyu & Foie Gras Gyozas

Doubanjiang Sauce, Goma Dare, Micro Leek

\$34

Garden Salad

Red & White Endive, Pepitas, Ogo Seaweed, Miso-Ginger-Yuzu Vinaigrette V+ GF

\$20

Char Siu

Niman Ranch Iberian Pork Chop, Dark Chocolate-Guajillo Glaze, Charred Cabbage, Nam Jim Jaew

\$58

Crispy Duck Salad

Red & Green Cabbage, Crispy Confit Duck, Seasonal Fruit, Roasted Cashews, Radish, Coconut Reduction. Larb Dressing

\$22

Mee Siam

Rice Vermicelli, Shrimp, Chili Noodle Sauce, Bean Sprouts, Scallion, Ginger, Garlic, Basil & Cilantro

\$38

Takikomi Gohan

Hot Stone Pot Rice, Edamame, Tamari, Nori, Scallion, Mayu Oil, Heritage Egg Yolk GF

\$32

Koji Steak

Niman Ranch Strip Loin, BBQ Sweet Plantain w/ Vanilla-Miso Glaze, Charred Seasonal Vegetables, Guajillo Oil, Seasonal Berry Gel, Fermented Pepper Sauce

\$78

COCKTAILS \$18

DAIQUIRI

Sonrisa White Rum, Lime Juice, Simple Syrup

MARGARITA

Tequila Tromba Blanco, Cointreau, Lime Juice, Agave

OLD FASHIONED

Basil Hayden Bourbon, Orange-Lemon Oleo Saccharum, Bitters

NEGRONI

Roku Gin, Carpano Antica Formula, Carpano Botanic Bitter

NON -ALCOHOLIC

ACQUA PANNA \$10

Still Water

SAN PELLEGRINO \$10

Sparkling Water

SAN PELLEGRINO \$8

Blood Orange Soda

SODAS \$7

Coca-Cola, Diet Coca-Cola, Sprite
The London Essence - Ginger Ale, Ginger Beer

WINE & CHAMPAGNE

Domaine de la Bêche Morgon '22 Gamay | Burgundy, France

\$80

Volker Eisele '15 Cabernet Sauvignon | Napa Valley, California

\$175

Scott Base '23 Sauvignon Blanc | Marlborough, New Zealand

\$80

Domaine Laboureaux "Les Pins" Chablis '21 Chardonnay | Burgundy, France

\$140

Moët & Chandon Brut Impérial Pinot Noir | Champagne, France

\$125

Dom Pérignon '13 Chardonnay / Pinot Noir | Champagne, France

\$650



MENU BY
KAORI