

SLS

LUX BRICKELL

IN ROOM DINING

FOOD

Japanese Milk Bread House Cultured Butter, Smoked Shoyu Ume Honey Reduction	\$14	Braised Short Rib Dumplings Chive Wrap, Doubanjiang Shoyu, Chili Crunch, Micro Greens	\$34
Garden Salad Red & White Endive, Pepitas, Fresh 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	\$34
Takikomi Gohan Hot Stone Pot Rice, Edamame, Tamari, Nori, Scallion, Mayu Oil, Heritage Egg Yolk GF	\$32	Strip Loin Suya Spice, BBQ Sweet Plantain w/ Vanilla-Miso Glaze, Seasonal Greens, Guajillo Oil, Seasonal Berry Gel, Fermented Pepper Sauce GF	\$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



SCAN TO PLACE
AN ORDER



MENU BY
KAORI