

SLS

LUX BRICKELL

IN ROOM DINING

FOOD

JAPANESE MILK BREAD

Chef's Butter Selection, Togarashi, Maldon Salt

\$14

MISO CUCUMBER SALAD

White Miso, Rice Wine Vinegar, Pickled Fresno, Toasted Sesame Seeds V+

\$17

CURED LOCAL FISH CRUDO

Aji Amarillo, Shiso Salsa, Florida Citrus, Thai Basil

\$24

CRISPY DUCK SALAD

Red & Green Cabbage, Crispy Confit Duck, Mango, Five-Spice Cashews, Radish, Larb Dressing

\$22

WAGYU & FOIE GRAS GYOZAS

Doubanjiang Sauce, Goma Dare, Micro Leek

\$33

CHICKEN WINGS

Wagyu Fat Confit, Thai Sriracha, Crispy Garlic, Sesame Seed, Green Onion

\$19

PAN-SEARED LOCAL FISH

Green Curry, Galangal, Lemongrass, Sautéed Vegetables, Coconut Sambal

\$40

SPICY UDON NOODLES

Mushroom Dashi, Bok Choy, Local Mushrooms, Five Spice Cashews V+

\$32

WAGYU DENVER STEAK

Plum Shio Koji Marinade, Robata Grilled Oyster Mushrooms, Pickled Serrano Peppers, Kombu Chimichurri

\$66

SEARED SCALLOPS

Green Pea & Wasabi Purée, Fermented Ramp Emulsion, Lemon Gel, Curry-Carrot Foam, Robata Asparagus

\$46

COCKTAILS

DAIQUIRI

Ten to One White Rum, Lime Juice, Simple Syrup

MARGARITA

Tequila Tromba, Cointreau, Lime Juice, Agave

OLD FASHIONED

Basil Hayden Bourbon, Orange-Lemon Oleo Saccharum, Bitters

NEGRONI

Roku Gin, Carpano Antica Formula, Carpano Botanic Bitter

SOFT BEVERAGES

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

Cuvelier Los Andes "Nature" '20 Malbec/Syrah | Valle de Uco, Argentina

\$65

Volker Eisele '15 Cabernet Sauvignon | Napa Valley, California

\$175

Josh Scott "Yeah Cool" '22 Sauvignon Blanc | Marlborough, New Zealand

\$55

Jean-Marc Brocard Vaulorent Chablis Premier Cru '21 Chardonnay | Chablis, France

\$130

Moët & Chandon Brut Impérial Pinot Noir | Champagne, France

\$125

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

\$650

MENU BY

KAORI