
Royal Palm South Beach

Miami

A Tribute Portfolio Resort

In-Room Dining Menu

Dial 0

In 1939, as Europe entered World War II and New York City hosted a world's fair, Russian immigrant and partner Nat Hankoff built the four story Royal Palm Hotel, one of the earliest and best works of architect Donald G. Smith. It was named for the famous Henry Flagler hotel in the city of Miami that had been destroyed by fire a few years earlier. In 1941, due to popularity of The Royal Palm and Miami South Beach, the Royal Palm expanded to seven stories.

The U.S.'s entry into World War II in December 1941 brought the sudden transformation of Miami Beach into a training and redistribution of the U.S. Army Air forces. The Royal Palm and Shorecrest hotels were among over 300 Miami Beach properties that served as military barracks, mess halls, classrooms, and other facilities for the approximately 500,000 troops that trained here during the war. In October 1945, both hotels reopened for their first post-war vacationers.

The Royal Palm and Shorecrest hotels were designed at the climax of the "Art Deco" style: including strong vertical elements and horizontal lines implying movement, and whimsical decoration, usually of geometric or stylized motifs. The Miami Beach Architectural District was listed on the National Register of Historic Places in 1979; and ironically the same Miami Vice television show of the late 1980s which conveyed a troubled image of Miami, also served to create an interest around the world in Miami's pastel-colored Art Deco hotels, beautiful tropical beaches, and fast-paced Latin flavor.

In 1993, the mayor and Commission of the City of Miami Beach approved the purchase of the unrestored Royal Palm Hotel, already targeted for incorporation in the Convention Center Historic Village plan. R. Donahue Peebles and his team, including the world-renowned Miami based design firm Arquitectonica, were selected. During this time, Peebles initiated the purchase of the adjacent Shorecrest Hotel, and the City of Miami Beach partnered with him on the acquisition. The front section of the Shorecrest was restored to its original condition and is now part of this new resort complex.

Breakfast

6 am - 11:30 am

OMELETS

all omelet dishes come with the choice of home fries or fruit

THE ROYAL OMELET 15

ham and cheddar

FLORIDA FARMER'S EGG WHITE OMELET 13

oven roasted cherry tomatoes, basil and brie

CLASSIC EGGS BENEDICT 15

ham, hollandaise, toasted english muffin

OMELETS MADE TO ORDER 15

choice of three filling: tomato, bacon, ham, white cheddar, goat cheese, american cheese, brie, spinach, peppers, onions or mushrooms
additional fillings \$1 each

CUBAN BENEDICT 17

shredded pork, ham, cuban bread

HEALTHY OPTIONS

SMOKED SALMON & BAGEL 17

beefsteak tomato, capers, pickled onions and cream cheese

FLORIDA FRUIT PLATE 12

SEASONAL BERRIES 9

TRADITIONAL IRISH OATMEAL 8

served with housemade granola and your choice of berries or sliced bananas

CEREAL & FROM THE BAKERY

ASSORTED CEREALS 5

froot loops, special k, cheerios, corn flakes, raisin bran or kashi with whole, skim, 2% or soy milk

CHOCOLATE CROISSANT, SEASONAL PASTRY, FRESH MUFFIN 5 each

BAGEL WITH CREAM CHEESE 5

9 GRAIN, WHEAT, RYE OR WHITE TOAST with HOUSE JAMS 4

18% gratuity, \$8 delivery fee and applicable tax applied for your convenience.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

FROM THE GRIDDLE

BUTTERMILK PANCAKES 12

fresh berries

BLUEBERRY BACON PANCAKES 14

fresh blueberry and bacon bits

BREAKFAST COLLECTIONS

served with a pot of coffee or a pot of tea and your choice of juice

THE ROYAL PALM CLASSIC 19

two eggs any style and your choice of: double smoked bacon, turkey bacon or chicken sausage, home fries

HEALTHY WAKE 15

house granola, yogurt, seasonal berries and honey

THE ROYAL PALM CONTINENTAL 13

your choice of pastry, whole fruit and yogurt

BEVERAGES

COLD DRINKS 5

cranberry juice, apple juice, tomato juice, whole milk, skim milk, 2% milk and soy milk

PURE SQUEEZED JUICES 5

orange, grapefruit, apple, carrot and pineapple

WAKE UP JUICE 7

orange, carrot and papaya

LIFE GREENS 9

kale, spinach, celery, cucumber and green apple

STARBUCKS® COFFEE small pot 7 large pot 9

regular or decaffeinated

ESPRESSO 4

DOUBLE 6

CAPPUCCINO 6

CAFÉ LATTE 6

GOURMET TEA SELECTION 5

organic breakfast tea, green tea tropical, organic earl grey, earl grey decaf, chamomile citrus, marrakesh mint tea, bombay chai, organic african nectar rooibos

All Day Dining

11 am - 11 pm

STARTERS

GUACAMOLE BOWL 13

roasted tomato salsa, fresh corn tortilla chips

JUMBO CHICKEN WINGS 16

spicy buffalo, sweet chili, jerk, dry rub, ranch or blue cheese, celery and carrots

AHI TUNA TOWER 17

wonton crisps stacked with ahi poke, avocado relish, mango salsa, sweet thai sauce, sriracha aioli

COCONUT SHRIMP 15

house breaded, mango-jalapeño marmalade

SALADS

CLASSIC CAESAR 14

romaine, rustic garlic croutons, aged parmesan, housemade caesar dressing

CHOPPED SALAD 15

romaine, iceberg, smoked bacon, farm egg, tomato, cucumber, maytag blue, avocado, blue cheese dressing

KING CRAB, MANGO, AVOCADO SALAD 22

served on a bed of butter lettuce with heirloom cherry tomatoes and florida citrus vinaigrette

BURRATINA SALAD 17

creamy mozzarella, yellow tomatoes, avocado, crispy prosciutto, sun fresh farm micro basil, fig gastrique

ADD PROTIEN:

Grilled Chicken 6, Grilled Shrimp 8, Grilled Skirt Steak 10

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SANDWICHES & BURGERS

served with shoestring fries, housemade chips, mixed green salad or local fruit

PRESSED CUBAN 16

cured ham, mojo pork, swiss, pickle, mustard, mayo, pan neba cuban roll

ROYAL BURGER 20

100% certified angus beef, hormone and antibiotic-free, lettuce, tomato, red onion, pickle, brioche bun and your choice of two: cheddar, swiss, applewood smoked bacon, caramelized onions, sautéed mushrooms, avocado, fried egg

CARIBBEAN JERK BURGER 21

fried plantains, jerk rub, sunflower sprouts, mojo aioli

CHICKEN SALTIMBOCCA 16

prosciutto, roasted red pepper, fontina cheese, basil pesto, arugula, ciabatta roll

ROASTED TURKEY 16

baby spinach, apple slaw, swiss cheese, cranberry aioli, herb focaccia

OPEN-FACED PORTABELLA 17

grilled portabella, heirloom tomato, baby spinach, charred yellow bell pepper, humboldt fog goat cheese, black garlic aioli, tomato focaccia

SWEET THINGS

CHOCOLATE DOME 12

amaretto mousse, fresh raspberries, caramel sauce

N. Y. CHEESECAKE 10

berry coulis, fresh berries

Dinner Menu

5:30 pm - 11 pm

ENTREES

GRILLED SKIRT STEAK 27

manchego whipped yukon potatoes, corn succotash, chimichurri

PRESSED CHICKEN 24

free range organic, crispy skin, butternut squash hash, haricots vert, natural jus

FLORIDA GROUPER 30

pan seared, coconut risotto, grilled asparagus, lemongrass butter

After Hours Dining

11 pm - 6 am

SALADS & LIGHT BITES

CAESAR SALAD 12

crisp romaine, roasted garlic croutons, aged parmesan, housemade caesar dressing

CHOPPED SALAD 12

romaine and iceberg, smoked bacon, farm egg, tomatoes, cucumber,
blue cheese, avocado
add chicken 6

SEASONAL FRUIT PLATE 12

selection of local and seasonal fruits and berries, plain yogurt or cottage cheese

SELECTION OF COLD CEREALS 6

cheerios, corn flakes, frosted flakes, raisin bran, rice krispies, froot loops
add fresh berries or banana 4

PANINIS & WRAPS

CAPRESE PANINI 15

fresh mozzarella, hothouse tomatoes, arugula, basil pesto, herb foccacia bread

CUBAN PANINI 16

cured ham, mojo pork, swiss cheese, pickles, mustard spread, cuban roll

CHICKEN SALTIMBOCCA PANINI 16

grilled chicken, prosciutto, fontina cheese, roasted red peppers,
fresh basil, ciabatta roll

TURKEY WRAP 14

fresh roasted turkey, swiss cheese, bacon, mixed greens, tomato, cranberry aioli

SWEET THINGS

CHOCOLATE DOME 12

amaretto mousse, fresh raspberries, caramel sauce

N. Y. CHEESECAKE 10

berry coulis, fresh berries

Children's Menu

11 am - 11 pm

ALL DAY DINING

all kids' items served with choice of fries, fruit or mixed green salad

GRILLED CHEESE SANDWICH 9

GRILLED ORGANIC CHICKEN BREAST 11

KIDS' CHEESEBURGER 10

CRISPY CHICKEN FINGERS 10

18% gratuity, \$8 delivery fee and applicable tax applied for your convenience.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

From the Bar

11 pm - 11 pm

BAMBOOZLERS BOTTLE COCKTAILS 15

all of the Bamboozlers drinks are based on classic cocktail recipes and created with ingredients that ensure integrity, rich flavors and smooth finish

LONG ISLAND ICED TEA

a balance of rum, london dry gin, tequila and triple sec with a splash of cola; an all-time favorite

MARGARITA

a mix of rich and smooth blue agave tequila, aromatic sweet triple sec, tart lime juice and smooth agave syrup blended together to create a robust cocktail

MOSCOW MULE

invigorating ginger beer and premium vodka combined with crisp lime, plus a touch of sweetness, for a spicy and refreshing experience

PALOMA

focusing on the distinct flavor of grapefruit, this cocktail is blended with smooth blue agave tequila, pure cane sugar and soda water

PAPA DOBLE DAIQUIRI

white rum combined with grapefruit and lime topped with a splash of cherry liqueur for a cool, crisp and refreshing cocktail

TOM COLLINS

pairs the smooth juniper of london dry gin with sweet, crisp lemon juice and soda water for a distinguished blend

WINES BY THE GLASS

Ruffino, Sparkling, Valdobbiadene, Italy 10

Esperto by Livio Felluga, Pinot Grigio, Italy 10

Stag's Leap, Karia, Chardonnay, Napa, California 15

Seven Falls, Merlot, Napa Valley, California 10

Joel Gott, Pinot Noir, Sonoma, California 13

Our Venues



Hours of Operation

3 pm - 11 pm

Start your day in this curated space featuring the resort's trademark art deco inspired décor, and enjoy a delectable selection of small bites, espressos, lattes, coffee, juices and herbal teas. Then as day turns to evening, celebrate as The Compass Rose transforms into a gathering spot that captures the energy and iconic nature of South Beach. Experience the history of South Beach by sipping on a Post Prohibition Era Cocktail Special, while being surrounded by original architectural elements from the 1930s, including the original Terrazo flooring boasting a Compass Rose, and the resort's original green glass reception desk now being used as the Compass Rose Bar.



FLORIDA COOKERY

Hours of Operation

7 am - 11:30 am

Enjoy breakfast in an atmosphere that boasts floor-to-ceiling windows overlooking the pristine beach and pools, with an inspired mix of abundant daylight, sundry woods, clean lines, and evocative nuances. Arrays of imaginative flavors range from local specialties like Cuban Eggs Benedict to Chicken and Waffles.



Hours of Operation

11:30 am - 10 pm

Enjoy al fresco dining in the newly renovated Grove Restaurant, featuring regional Florida fare with a focus on locally sourced ingredients, and a fusion of cultural cooking styles. Enjoy fresh ocean breezes and panoramic views that overlook the beach and pool, and pay homage to the Art Deco roots of the original buildings, including the original Shorecrest hotel which was acquired by the Royal Palm in 1996. Enjoy favorites from the celebrated menu, including Watermelon Gazpacho with Feta Crème, Balsamic Pearls and Micro Mint, as well as Grilled Skirt Steak with Manchego Whipped Yukon Potatoes, Corn Succotash, and Chimichurri.

Our Venues



Hours of Operation

10 am - 11 pm

Enjoy a specialty cocktail under the stars and steps from Miami's world famous beach, in the newly inaugurated Grove Bar. With a variety of local rums and specialty cocktails, try one of our famous mojitos or pomegranate margaritas.



BYBLOS

SHORECREST

Restaurant Hours of Operation:

Sunday - Thursday 6 pm - 11 pm; Friday - Saturday 6 pm - 12 am

Lounge Hours of Operation:

Sunday - Thursday 6 pm - 12 am; Friday - Saturday 6 pm - 2 am

For reservations, please call 305.508.5041 or visit byblosmiami.com

Located in the heart of South Beach, Byblos brings exciting flavors of the Eastern Mediterranean to diners in a progressively designed space. With strong influences from traditional and local ingredients, Byblos represents a marriage of Eastern Mediterranean cuisine. Using time-honored classic cooking techniques and modern methods, the menu is a true coastal and cultural mosaic, served family style in a convivial atmosphere.

privai

wellness + spa

Spa Operating Hours:

Monday - Saturday 9:30 am - 7:30 pm; Sunday 9:30 am - 6 pm

To make your reservation, please call 786.276.0291. Spa is located on 4th floor East Tower.

Steps away from the ocean on South Beach, Privai Wellness + Spa at The Royal Palm capitalizes on the therapeutic benefits of naturally derived sea salt, which boasts benefits for health, beauty, and relaxation. Privai, a US skincare line, delivers botanically-based products and sea salt-infused treatments exclusive to Miami and The Royal Palm. Saltwater soaks and a self-exfoliation salt bar are among the spa's range of customizable treatments; massages, facials, nail and hair services.

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