



Downtown Miami’s power breakfast spot serves gourmet à la carte and buffet options. Featuring freshly made eggs and omelets, fresh tropical fruits and traditional breakfast favorites.

Executive Chef Alexander Feher sources “New Miami” inspiration from the area’s rich local flavor.

BREAKFAST COCKTAILS 10

- CLASSIC MIMOSA
Clot d’lvern cava, orange juice
- STRAWBERRY MIMOSA
Clot d’lvern cava rosé, strawberry puree
- MANGO MIMOSA
Clot d’lvern cava, mango puree
- PASSION FRUIT MIMOSA
Clot d’lvern cava, passion fruit puree

BREAKFAST

BISCAYNE BUFFET 26

- OMELET STATION
prepared with your choice of fillings
variety of fresh vegetables, cheeses, bacon or sausage
- BREAKFAST FAVORITES
scrambled eggs
sausage & bacon
potato wedges
french toast
daily specials
- COLD FAVORITES
assorted breads & pastries, croissants, bagels & muffins
homemade preserves & marmalades, honey & butter
assorted cheeses
selection of cold cuts
smoked salmon
sliced & whole seasonal fruits
assorted yogurts
choice of cereals
- orange, grapefruit, apple, pineapple or tomato juice
choice of coffee, tea or hot chocolate
- *May contain gluten and dairy products

JOEY’S HOUSE-MADE BLOODY MARY 11

- Fresh tomato juice
- Select herbs and spices
- Sriracha sauce
- Horse radish
- Premium Vodka Selections
Belvedere vodka / Ketel One vodka / Tito’s vodka / Grey Goose vodka

InterContinental BREAKFAST 19

- assorted breads & pastries, croissants, bagels & muffins
homemade preserves & marmalades, honey & butter
sliced & whole seasonal fruits
choice of cereals
- orange, grapefruit, apple, pineapple or tomato juice
choice of coffee, tea or hot chocolate

SUNRISE À LA CARTE SENSATIONS

- OLÉ PANCAKES (G) (D) (V) 15
choice of plain / blueberry / strawberry / banana
sweet cream butter / maple syrup / seasonal berries
- BELGIAN WAFFLE (G) (D) (V) 16
tropical fruit salad / maple syrup / sweet butter
- BUILD YOUR OWN OMELET 16
plain / cheese / pepperoni / ham / olives / anchovies /
pork sausage / chicken / shrimp / smoked salmon /
onions / sweet peppers
- EGGS BENEDICT (G) (D) 16
delicate poached eggs / english muffin /
spinach / serrano ham / chipotle hollandaise /
served with breakfast potatoes
- FRUIT PLATTER 15
seasonal fruit platter
- EL CUBANO (G) (D) 15
two fried eggs / ham croquettes / potatoes /
cuban toast
- SKIRT STEAK AND EGGS (G) (D) 19
two fried eggs / skirt steak / chimichurri / toast
- HUEVOS RANCHEROS (G) (D) (V) 15
corn tostada / refried beans / scrambled eggs / salsa
- CINNAMON-VANILLA FRENCH TOAST (G) (D) (V) 15
brioche french toast topped with choice of
pecan butter / maple syrup / honey /
seasonal berries
- MANHATTAN BAGEL (G) (D) 19
toasted bagel with sliced smoked salmon / cream cheese /
diced tomatoes / red onions / capers
- TWO EGGS ANY STYLE 8
served with breakfast potatoes

SIDE SELECTIONS

- plain or fruit yogurt 5
cottage cheese 5
choice of cereal 5
oatmeal 5
seasonal berries 6
cream of wheat 6
- apple smoked bacon 6
turkey sausage 6
country sausage 6
grilled ham 6
sliced cheeses 6
cold cuts selections 6

JUICES AND BEVERAGES

- Florida’s Natural orange juice 5
freshly squeezed grapefruit juice 5
v8 / tomato / prune / apple / pineapple / cranberry 6
milk - whole / 2% / skim / chocolate 4
soft drinks 4
Saratoga spring water 7
Saratoga sparkling water 7

COFFEE AND TEA



- regular or decaffeinated coffee 5
espresso 4
cappuccino 6
cortadito 4
colada 4
café latte 6
premium teas 6

Executive Chef Klaus Happel

Please ask about our vegetarian and gluten-free options.
Consumption of raw or partially cooked foods
may be hazardous to your health.