



BY GORDON RAMSAY

PRIVATE DINING & EVENTS



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PRIVATE EVENTS

Indulge in an exclusive culinary experience at Lucky Cat by Gordon Ramsay in the heart of vibrant Miami. Elevate your gatherings with our Private Dining offerings, where world-class cuisine meets unparalleled service in an opulent setting.

Escape the ordinary and immerse yourself in the artistry of Chef Gordon Ramsay's culinary creations. Savor a bespoke menu crafted by our supremely-talented chefs, showcasing the finest ingredients and culinary expertise. Immerse yourself in the fusion of Gordon Ramsay's culinary brilliance and Miami's vibrant energy at Lucky Cat.

Reserve your private dining experience today and let us turn your vision into an extraordinary reality.



EXPERIENCES & CAPACITIES

CHEF'S TABLE

8 SEATED

SUSHI COUNTER

8 SEATED

GROUP DINING

12 SEATED

PARTIAL LOUNGE BUYOUT 20 STANDING

FULL BUYOUT

120 SEATED OR 200 RECEPTION-STYLE

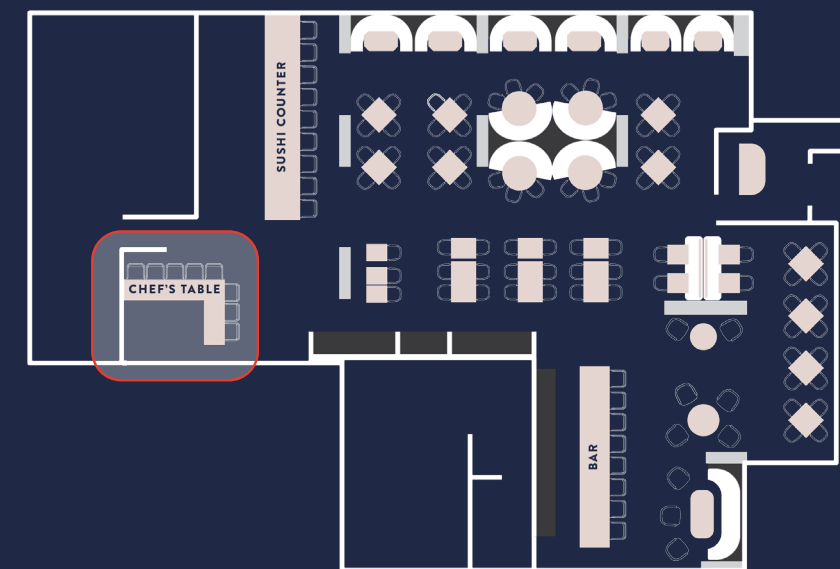




CHEF'S TABLE

CAPACITY - 8 SEATED

Exclusively seating eight privileged guests, this intimate experience offers an up-close encounter with culinary mastery. Indulge in a specially curated menu from Gordon's most trusted culinary team which will ensure an unforgettable dining experience.

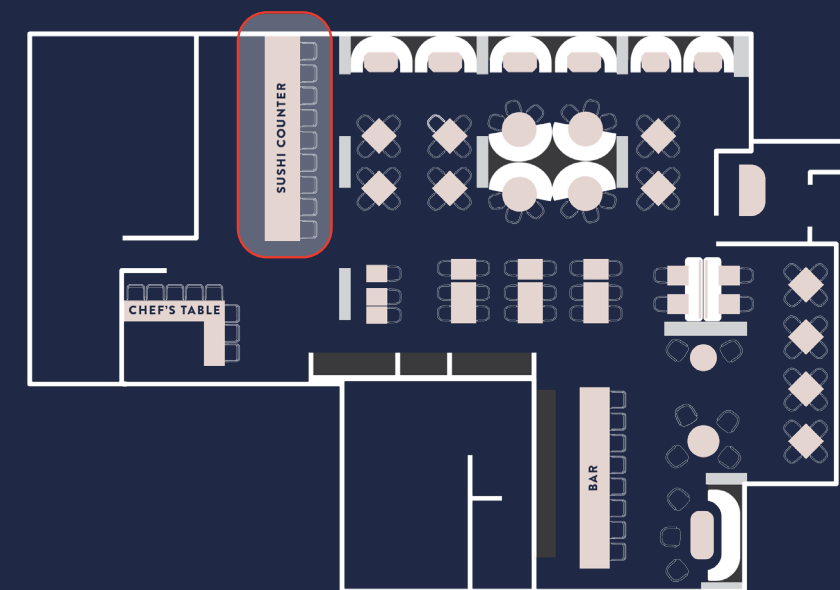




SUSHI COUNTER

CAPACITY - 8 SEATED

Immerse yourself in the artistry of sushi at Lucky Cat by Gordon Ramsay's Sushi Counter, an intimate space designed for eight guests. Take a front row seat as our skilled sushi chefs showcase the finest ingredients and traditional techniques. Elevate your dining experience as you indulge in the precision and flavor of each masterfully prepared dish in this exclusive setting.





GROUP DINING

CAPACITY - 12 SEATED

Elevate group celebrations to a new level of sophistication at Lucky Cat by Gordon Ramsay. Our Group Dining experience is designed for shared moments of culinary delight, where the vibrant energy of Miami converges with the culinary artistry of Chef Ramsay.

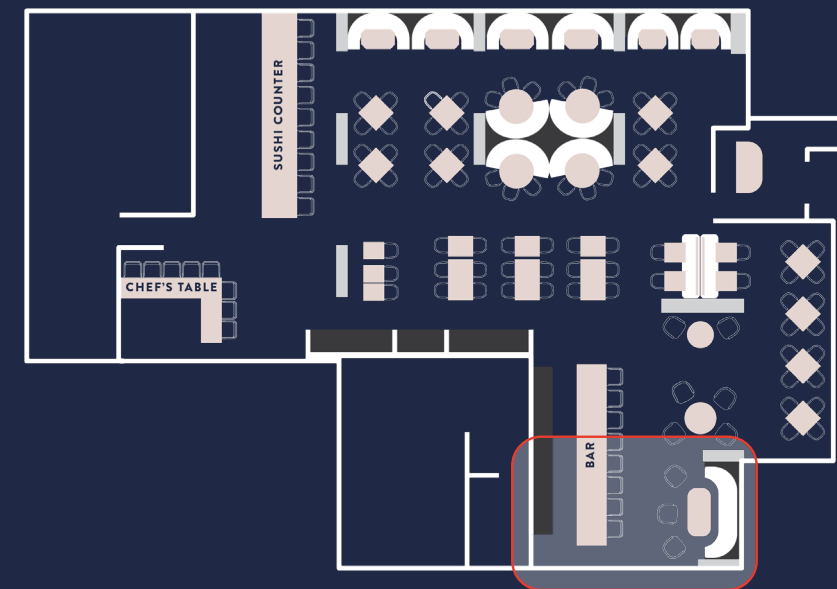
Whether it's a corporate gathering or a joyous celebration, savor the essence of togetherness with a specially curated menu, ensuring that every guest relishes a memorable and communal dining affair.



PARITAL LOUNGE BUY OUT

CAPACITY - 20 STANDING

Book the partial bar/ lounge buyout to elevate your next gathering with handcrafted cocktails, delectable bites, and the unmistakable flair of Lucky Cat's lounge. This experience promises an evening of sophistication and indulgence for your next social event.

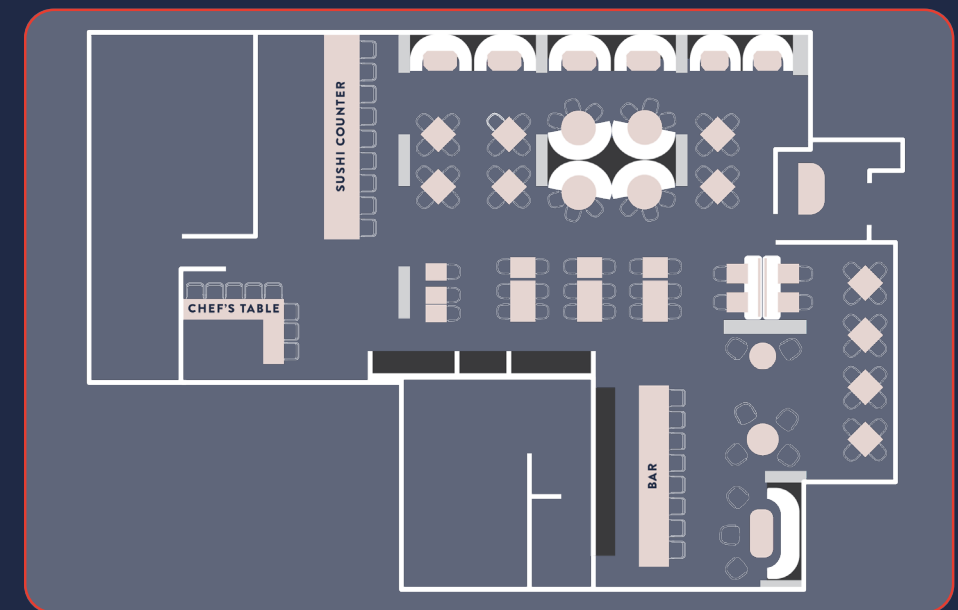




FULL BUY OUT

CAPACITY - 120 SEATED
OR 200 RECEPTION STYLE

The Full Buyout experience at Lucky Cat by Gordon Ramsay will elevate your event to unparalleled heights as the entire restaurant transforms into your private haven, accommodating up to 200 guests. Immerse your soirée in the epitome of luxury, where Gordon Ramsay's culinary artistry intertwines seamlessly with the vibrant energy of Miami, ensuring an unforgettable experience for all. This experience is available for lunch as well.



LUCKY SIGNATURE MENU

125 per person

pea guac ^{DF|V}

rice crackers, negi oil

ceviche ^{GF|DF}

sweetcorn tiger milk, thai basil oil

“jfc”

fried chicken kaar age, gochujang hot sauce, chives

sushi selection

seasonal sashimi, nigiri and maki

bbq seabream ^{GF|DF}

spiced black vinegar, shiso oil

australian skirt steak* ^{GF|DF}

thai style chimichurri

wok fried buchu

garlic chives, black garlic sauce, garlic chips

char siu mushrooms ^V

miso aioli, chives

lucky sweets

LUCKY ZANMAI MENU

250 per person

caviar*

kaviari oscietre prestige, steamed bao, umami brown butter

toro tartare ^{GF|DF}

kimchi relish, shiso, mango

uni toast*

toasted brioche, kobo cream, thai basil

ebi & shiso tempura ^{DF}

ginger tensuyu

lamb dumpling ^{DF}

lamb consommé, thai basil, szechuan pepper

smoked heirloom tomato salad ^{V|V+}

house dressing infusion, tofu cream

sushi selection

seasonal sashimi, nigiri and maki

dry aged prime porterhouse*

szechuan bone marrow

korean spiced black cod ^{GF|DF}

kimchi, creamy pickle daikon

egg fried rice ^{DF}

xo sauce, onsen egg, dried bonito

char siu mushrooms ^V

miso aioli, chives

TOKYO'S 1930 DEN BITES MENU

pea guac ^{DF|V} 5

aubergine dumplings ^{DF|V} 5

“jfc” 6

tofu bao ^{DF|V} 9

salmon tartare maki* ^{DF} 10

manila maki* ^{DF} 14

oysters 6

ceviche ^{GF|DF} 8

toro tartare ^{GF|DF} 12

salmon nigiri (2 pieces)* ^{GF|DF} 16

maguro nigiri (2 pieces)* 10

wagyu nigiri (2 pieces)* ^{DF} 25







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119 WASHINGTON AVE.
SUITE 100
MIAMI, FL, 33139