

9fi5th

LUXURY REAL ESTATE



DEEP BLEAU SEA

OCEANBLEAU INTRODUCES BEACH OASIS IN SOUTH FLORIDA

BROWSING DESIGN INCLINATIONS BY HOLLY HUNT AND ROCHE BOBOIS



Q THE CURTAIN TRYING AQ BY ACQUALINA'S SUMMER FARE



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BIG BANG BJARKE INGELS TALKS SHOP IN EXCLUSIVE Q&A

UPPER ECHELONS OF TRAVEL

EXCLUSIVE RESORTS OFFERS MEMBERS PLANNED, CURATED TRAVEL EXPERIENCES IN BEST LOCATIONS AROUND THE WORLD

ITALIAN IDEAL

GIL DEZER TEAMS UP WITH DESIGN ICON GIORGIO ARMANI FOR RESIDENCES BY ARMANI/CASA

MIAMI



A PERFECT PAIR

BÂOLI MIAMI

USING LOCAL INGREDIENTS AND ORIGINAL MEDITERRANEAN RECIPES, BÂOLI BOASTS A SAVORY MENU THAT TAKES ASIAN FUSION TO THE NEXT LEVEL.

THE BÂOLI GROUP

offers four high-end gastronomic venues that combine the nocturnal night life of celebrities and international jet setters with their appetite for fine cuisine. Located on Collins Avenue in Miami Beach, we sat down at Bâoli Miami to

try Executive Chef Gustavo Vertone's savory menu that pairs Mediterranean and Asian flavors in a perfect marriage. With local ingredients and original recipes from France, Italy, and Spain, we knew we were in for a tasty treat in an environment that just shouts, "Miami."



THE GARDEN

SURROUNDED BY club-inspired interiors of glistening chandeliers, gin-cushioned couches, and warm LED lights of orange and gold, Bioli set the mood for a seductive evening of

In addition to inside seating, there is a beautiful outside patio perfect for enjoying warm summer nights.

comfort and new experiences. Starting off with a crisp and fragrant glass of Seraph, we sat back and enjoyed the tunes while our waiter brought over the Himachi Sashimi Tacos. Marinated in lime yuzu, each crunchy bite was filled with melt-in-your-mouth yellowtail, guacamole, and a radish salad topped with fresh greens and cilantro. While super refreshing, the combination of flavors and textures rebooted our palate, leaving us ready for more. Waiter's tip: be sure to squeeze fresh lime on top before digging in!

Next up on the menu was a favorite at Bioli, the Crispy & Spicy, which was exactly that — hot crispy rice topped with fresh spicy tuna and jalapeños, garnished with lemon grass and sesame seeds. As each portion is just a tad larger than bite-sized, we recommend that you slice mussels in two before dipping in soy sauce. The juxtaposition of warm crispy rice with delicately chilled spicy tuna creates a wonderful bite that has just the right kick.



SUSHI THE RIGHT WAY

WHILE STILL ON THE SEAFOOD TRAIN, we decided to go for the Bioli Roll next, a surf-n-turf roll combining the best of both land and sea. With Kobe beef, lobster, avocado, scallions, spicy mayo, topped with truffle caviar and wrapped in soy paper, each bite was a slice of heaven gifted from the Bioli Gods. If you are unfamiliar with soy paper, it is a great alternative to seaweed, as it dissolves in your mouth as opposed to its often-chesty counterpart. With both the lobster and beef cooked to perfection, this roll is filling and best when shared.

If you are looking for something lighter, we recommend the Charbroiled Octopus Salad. Perfectly grilled octopus, baby arugula and saffron potatoes, this salad shouts Mediterranean tapas like no other. Light, flavorful, and just the right portion size, this is a great appetizer before a hearty main course.



JAPANESE TRUFFLE RISOTTO

TO END OUR SAVORY RIDE,

we went for the Japanese Truffle Risotto, which was just as much of a piece of art as it was a dish. Served in a bento box, shavings of black truffle were sprinkled on top and melted away as our waiter stirred and served. With delicious bites of acquerello organic rice cooked in porcini broth,

and shiitake and shimeji mushrooms, this dish was the grand finale of the evening, and rightfully so. Rich and hearty, we recommend letting your loved one dip in too!



MATCHA GREEN TEA BRÛLÉE

LAST BUT CERTAINLY NOT LEAST,

we indulged our sweet tooth in Matcha Green Tea Brûlée. Served with fresh berries and sugary macarons, the warm brûlée carried the aroma of perfectly steeped green tea and seemed to disappear off our plates and into our mouths! If cake and ice cream are more of your thing, go for the Adzaki Pineapple Upside Down Cake, served with Strawberry Gelato and candied pralines. Although very sweet, the creamy gelato balances out your taste buds so they are completely satisfied.

BOASTING FRANCE'S TRADEMARK SOPHISTICATION and Miami's vibrant attitude, Bioli also offers a great list of classic malt scotches and cognacs — order a Hennessy XO or a J. & J. Walker Gold to ease your way into the lounge and let the night take you wherever you want to go. Bioli is open till 4am, and for all the ladies, make sure to head down on Wednesdays where "My Boyfriend is Out of Town" is sure to enhance your evening.