The Miami Beach EDITION

MIAMI / HOTELS / BEACH / LUXURY CHAIN

SHARE

Looking out over the Atlantic Ocean from its prime Collins Avenue perch, The Miami Beach EDITION offers its guests glistening beachside glamour and all manner of amenities. The decor, from the all-white lobby to the guestrooms, blends mid-century chic with plenty of contemporary, breezy beachy accents. In the rooms, large floor-to-ceiling windows – many of which have ocean views – let the sunshine in, illuminating custom furniture, like bleached-oak desks and white-linen chaise longues. There are even private balconies, and for those looking for a little privacy during their Miami Beach stay, private bungalows. With living, dining, and kitchen spaces – not to mention the rooftop plunge pools in the more luxurious abodes – these bungalows are a home away from home, mere steps from the beach.

Upping the relaxation ante from private pools and rainforest showers in the guest accommodations, the hotel's luxury spa has nine private treatment rooms where guests can enjoy everything from re-energising, mineral-rich facials and Swedish massages, to cooling aloe drench treatments to nourish and repair any skin that might have had a bit too much fun in the sun.

For fine food and drink, the signature restaurant at The Miami Beach EDITION is the Matador Room, from none other than celebrity chef Jean-Georges Vongerichten. Here, guests can dine al fresco on a terrace draped with bougainvillea or settle into the 1940s-style interior space to enjoy Latin-inspired cuisine. Influences and inspiration for the menu are drawn from around the world, including South America, Spain and the Caribbean, and the ingredients are local and seasonal whenever possible. There are dishes like sweet pea guacamole served with crunchy, salty, warm tortillas, and the chef's interpretation of a classic Cuban sandwich, made with roasted free range turkey, aged cheddar and gruyere, and a couple of house-made pickles. Black truffle appears liberally shaved on pizza with fontina, while Wild Gulf shrimp is served sizzling with garlic and chilli oil and Florida Black Grouper is served either crispy or griddled in tacos laced with aioli and a cabbage-chilli pickle. The passionfruit sangria, meanwhile, is a must-try thirst-quencher. But there are plenty of cocktails, beers, spirits and a mouthwatering wine list to partake in as well.

ADDRESS
2901 Collins Ave,
Miami Beach,
FL 33140

TELEPHONE
+1 786 257 4500

WEBSITE
editionhotels.com/miami-beach/

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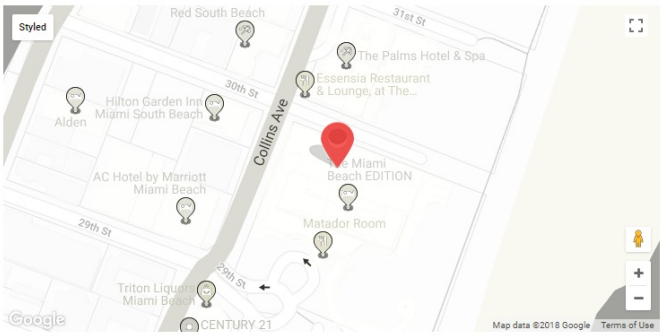

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