



JEAN-GEORGES  
MIAMI TROPIC  
RESIDENCES

ART · DESIGN · FRIENDS  
FOOD · CULTURE

TASTE IS  
EVERYTHING







In Miami's tropical paradise, a residential retreat takes root. At this groundbreaking address, the legendary Jean-Georges expands his mastery of culinary experiences into the realm of residential lifestyle and luxury.

Miami Tropic emerges in an enviable position in the Design District at the epicenter of fashion, art, architecture, retail, and dining. The stunning new tower is a gateway to the community and a destination all its own, where a decadent feast of world-class amenities unfolds on every floor.

At Miami Tropic, taste is everything.

# At a Glance

This is a residence like no other in Miami;  
at the vibrant heart of community and culture.



## Refined Residences

Magnificently designed interiors by Yabu Pushelberg reflect the lush landscape outdoors, with spacious layouts and harmonious color palettes.

## Epicenter of Culture

The museums, galleries, and plentiful public art in the Design District are mere blocks away.



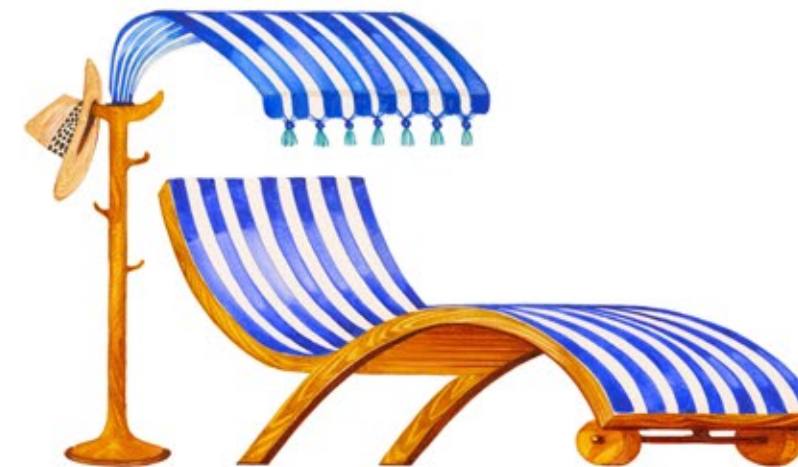
## Incredible Views

From two rooftop levels, experience cinematic views of downtown Miami and Biscayne Bay.



## Dining by Jean-Georges

On the ground floor, a tropical restaurant and café inspired by local flavors buzzes from day to night.



## Finest Amenities & Services

Residents have free reign at the rooftop pool, gorgeous courtyard, fitness room, and spa — just a few of the building's many amenities.

# A Place to Belong

From inside to out, Miami Tropic's architecture and design form a strong connection between the building and the people who live there.

## GROUND FLOOR

### Retail & Dining

Curated retail and gourmet food and beverage program by Jean-Georges, including a fine-dining restaurant and an all-day café.

## LEVEL 2

### Arrival

Private drive-up porte-cochère with dedicated valet, seamless drop-off at reception, concierge desk and mailroom.

## LEVEL 5

### Coworking & Entertainment

Generous coworking area with podcast studio space, private dining room and chef's kitchen, residents' lounge, and multi-function room.

## LEVEL 7

### Fitness & Spa

Indoor and outdoor fitness center with treatment rooms, saunas, plunge pools, squash court, yoga studio, juice bar, and more.

## LEVEL 8

### Pool & Restaurant

Resort-style pool with private cabanas, gardens, kids' pool, outdoor theater, kitchen, lounge, and indoor restaurant by Jean-Georges.

## LEVELS 9-47

### Residences

Luxury residences with multiple layouts, floor-to-ceiling windows, sweeping views, kitchens inspired by Jean-Georges, and spacious balconies.

## LEVEL 48

### Penthouse

Penthouse with spectacular views, private elevator, and premium finishes.

## LEVEL 49

### Rooftop Skydeck

Pool with panoramic city views, courtyards, bar, private dining room, and catering pantry.

Rooftop Pool Deck Level 49

Penthouse Level 48

Residences Levels 9 - 47

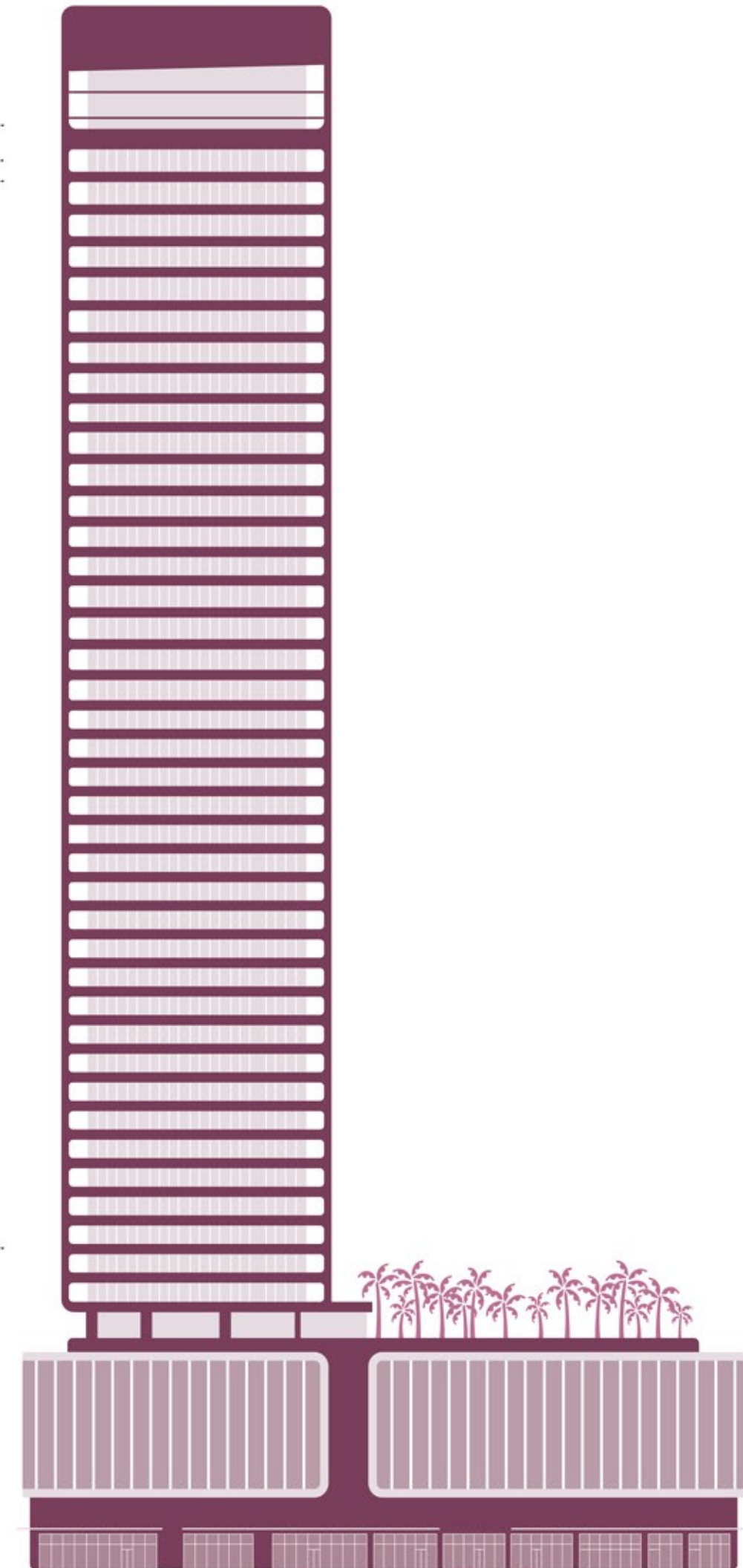
Pool & Restaurant Level 8

Fitness & Spa Level 7

Co-working & Entertainment Level 5

Arrival & Main Lobby Level 2

Retail & Dining Ground Floor



#### À la Minute

Jean-Georges built his career on vibrant, fresh cooking that uses a kaleidoscope of spices and global influences.



#### DINING

# Jean-Georges

The world-renowned restaurateur brings a lifetime of experience and ceaseless creativity to a project like none other at Miami Tropic.

Though Jean-Georges Vongerichten is one of the world's most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges is responsible for the operation and success of 60 restaurants worldwide. In Miami, Jean-Georges takes in the scene around him, a paradise of possibility. The colorful, multicultural cuisine that saturates the city with spice and personality. The ocean in view, flowing with fish, shrimp, and oysters. The tropical landscape with flowers in constant bloom, palms swaying in the breeze. Every element will inform his food and beverage programming at Miami Tropic.

Born and raised on the outskirts of Strasbourg in Alsace, France, Jean-Georges' earliest memories are of his mother's cooking. At the age of 16, he began his culinary journey washing dishes in a work-study program at Auberge de l'Ille as an apprentice to Chef Paul Haeberlin, then went on to work under Paul Bocuse and Louis Outhier at L'Oasis in Southern France.

With this impressive foray into the restaurant industry, Jean-Georges continued his training at the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore, and the Mandarin Hotel in Hong Kong. Jean-Georges' global travels inspired his love for the exotic and aromatic flavors and ingredients of the East. In 1986, he moved to New York, where he cemented his reputation at Lafayette at The Drake Hotel and in 1991, opened his first restaurant, JoJo. 51 years later, his global footprint is unparalleled with restaurants in 13 countries and counting.

His signature cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavors and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes. Jean-Georges' culinary vision has redefined industry standards and revolutionized the way we eat.



**A Summer Break**

Jean-Georges with his mother, home on a visit from New York City where he was a chef at the Lafayette.

JEAN-GEORGES

# A Chef's Story

From rural beginnings to Michelin-starred kitchens, Jean-Georges has redefined the standard of fine dining across the globe.



**A Vongerichten Family Meal**

Young Jean-Georges stands in front of his grandmother.

**1957-1973**

## Lunch in Alsace

Jean-Georges' childhood home was like a mini restaurant. Every day, his mother prepared lunch and dinner for 12, 20, 40 guests at a time (for her family and her husband's employees), while her children peeled potatoes. From her, Jean-Georges learned to appreciate quality ingredients, avoid waste, and the art of building flavor. But as a child, he was a "bad altar boy" — stealing cigars, and once, a motorbike, skipping school, and rebelling at every turn.

On his 16th birthday, his parents took him to Auberge de l'III, a three Michelin-restaurant, where his father asked the celebrated chef Paul Haerberlin if his son could help do the dishes. Jean-Georges began an apprenticeship that would set the course of his life. Briefly stationed on an army boat, the young chef was introduced to new spices and ingredients that sparked a lifelong love of exploration.

**1973**

Auberge de l'III, France apprenticeship

**1976**

LOasis apprenticeship

**1980**

Mandarin Oriental, Bangkok opening

**1983**

Travels to Singapore, Osaka, Geneva, Lisbon, London

**1985**

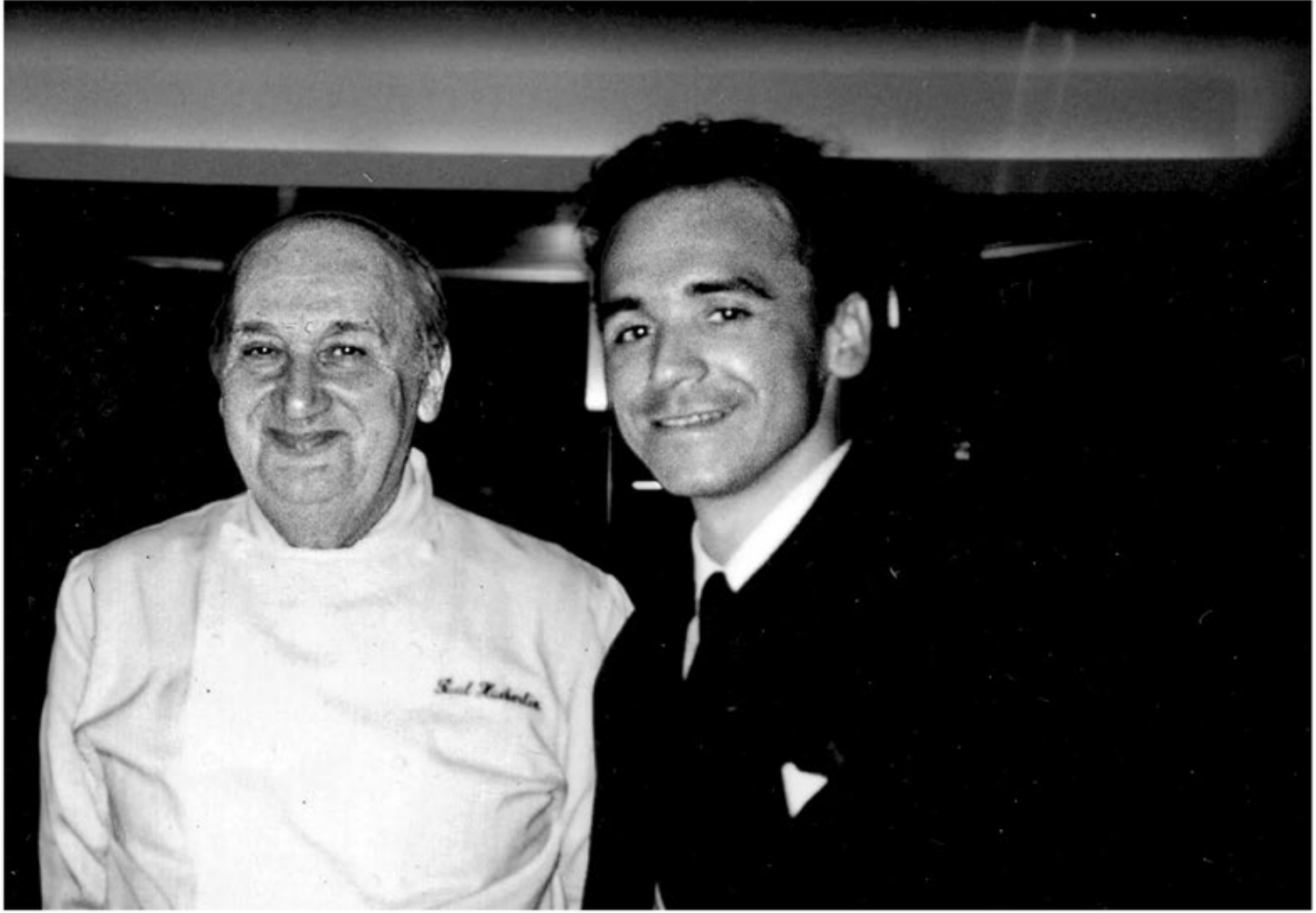
Le Marquis de Lafayette, Boston opening

**1986**

Lafayette, NYC opening

**1991**

JoJo, NYC opening



**Oui, Chef**  
The legendary French chef Paul Haeberlin, left, with his protégé Jean-Georges.

1975-1985

## Dinner in Bangkok

Jean-Georges continued his culinary education in Southern France at another Michelin-starred restaurant, L'Oasis, under revered chef Louis Outhier before heading to Lyon to train under chef Paul Bocuse. He was recruited back to Outhier, who sent him to open restaurants in the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore, and the Mandarin Hotel in Hong Kong, experiences that defined his cross-cultural cooking style.

- 1992**  
Vong, NYC opening  
The Lipstick Café, NYC opening
- 1995**  
Vong, London opening
- 1997**  
Jean-Georges Restaurant, NYC opening  
Nougatine, NYC opening  
Vong, Hong Kong opening
- 1998**  
The Mercer Kitchen, NYC opening  
Prime, Las Vegas opening
- 2001**  
Market, Paris opening
- 2002**  
Vong, Chicago opening
- 2003**  
60, NYC opening



**A New Path**

Menus at Jean-Georges' restaurants reflect his playful ingenuity and well-traveled palate.

**1985 – 2009**

**Live from New York**

In the 1980s, Jean-Georges opened 10 restaurants under chef Outhier, including Lafayette at The Drake Hotel, in New York, in 1986, which earned a rare 4-star review from The New York Times. In 1991, he ventured on his own with Jojo (his childhood nickname), which became an immediate sensation, followed by Vong, Jean-Georges, The Mercer Kitchen, Prime in the Bellagio Las Vegas, Spice Market, Perry Street, and the list keeps going. At each new project, he explored new concepts and inventive menus, creating restaurants with their own unique character. Unlike the French chefs who came before him, Jean-Georges refused to be confined to his homeland cuisine, cooking with the rebellious and playful spirit of his childhood. His canonical 1990 cookbook, Simple Cuisine, inspired a generation of chefs.

**2004**

Spice Market, NYC opening  
Jean Georges, Shanghai opening  
Bank, Houston opening

**2006**

Perry St, NYC opening  
Café Martinique, Bahamas opening

**2007**

Chambers Kitchen, Minneapolis opening  
Mercato, Shanghai opening

**2008**

J&G Steakhouse, Scottsdale opening  
Matsugen, NYC opening

**2009**

Market at Hotel Shangri-La, Vancouver opening  
Jean Georges Steakhouse, Las Vegas opening

**2010**

abc kitchen, NYC opening  
The Mark, NYC opening  
Dune at the Ocean Club, Bahamas Opening

**2010-2016**

**Expansion & Exploration**

As he continued to expand his reach across the country, Jean-Georges was declared the most influential chef of the decade by New York Magazine in 2005. He wrote award-winning cookbooks, earned a constellation of Michelin stars, and developed a reputation as remarkable as his food by tapping into his deep understanding of the restaurant world and pairing it with his forward-thinking vision.

Untethered to tradition, his next projects reached beyond the typical restaurant structure, with abc kitchen — a farm-to-table restaurant inside a luxury home furnishing store — hotel partnerships, and destination restaurants such as The Sand Bar in St. Barths and Le Dock in Fire Island.

**Head of the Table**

Once a protégé, now Jean-Georges has become the mentor to a new generation of ambitious chefs.





**abcV**

2017 brought the arrival of abcV, a plant-based dining destination known for its vibrant dishes and commitment to sustainability.

**2017-2022**

## Bigger & Bolder

As Jean-Georges evolved his business over the years, many pillars remained consistent: a commitment to organic, locally sourced ingredients, sustainable practices, and an obsession with quality and guest experiences. He made waves with the opening of abcV in 2017, a revolutionary plant-based restaurant that upended the standard for vegan dining in New York.

Recently, in the city's seaport neighborhood, Jean-Georges conceived a sprawling culinary destination in the Tin Building with 12 dining venues, a gourmet market, fishmonger, butcher, and flower shop. The lively space, inspired by both the French markets of his childhood and the historic New York fish markets, is constantly crowded with shoppers seeking the freshest catch, fine cuts from the butcher, and tables at the restaurants. Yet with 60 restaurants worldwide, Jean-Georges still can't help but keep asking: What's next?

**2023-PRESENT**

## Today's Special

For the first time, Jean-Georges is envisioning how residents can live alongside culinary excellence at Miami Tropic, where his restaurant fosters a deep connection with the community and neighborhood. The space will anticipate residents' needs and desires, with a coffee shop and bakery, a flower shop, and takeaway options in addition to an impressive dining room offering a table for casual family dinners, special occasions, or a quick drink — there will be everything for everyone, seamlessly woven into daily life.



**abc cocina**

abc cocina offers a refined dining experience that fuses bold, contemporary flavors with traditional Latin influences.

**2011**

Simply Chicken, NYC opening  
Sand Bar, St. Barths opening  
On the Rocks, St. Barths opening

**2013**

abc cocina, NYC opening  
JG Tokyo, Japan opening

**2014**

The Inn at Pound Ridge, New York opening  
Matador Room, Miami opening  
Tropicale, Miami opening  
Mercato, Moscow opening

**2015**

Seared, Mexico opening  
Suviche, Mexico opening  
Jean-Georges Kitchen, Dubai opening

**2016**

Jean-Georges at Topping Rose House, Bridgehampton opening  
Mercato, Hong Kong opening  
Le Dock, Fire Island opening

**2017**

abcV, NYC opening  
Public Kitchen, NYC opening  
Louis, NYC opening  
Jean-Georges Steakhouse, Las Vegas opening  
Jean-Georges Beverly Hills, LA opening

The Rooftop by JG, LA opening  
Tangará, São Paulo opening  
Jean-Georges at the Connaught, London opening  
The Dempsey Cookhouse & Bar, Singapore opening

**2018**

Vong Kitchen, Jakarta opening

**2019**

The Paris Café, NYC opening  
The Fulton, NYC opening  
Jean-Georges Philadelphia opening  
SkyHigh, Philadelphia opening

**2020**

The Connaught Grill, London opening  
L'Italian, Marrakech opening  
L'Asiatique, Marrakech opening

**2021**

Mercato, Dubai opening  
Marigold, Keswick opening  
La Piscine, French Riviera opening

**2022**

Tin Building, NYC opening  
Happy Monkey, Greenwich opening  
Drusie & Darr, Nashville opening  
The Pink Hermit, Nashville opening  
Curiosa, Qatar

**2023**

Four Twenty Five, NYC opening  
Jean-Georges at The Shinmonzen, Kyoto opening

**2024**

abc kitchens at The Emory, London opening  
Jean-Georges at The Leinster, Dublin opening  
Chez Margaux, NYC opening

# Around The World

There are over 60 Jean-Georges restaurants across the globe, from sublime island resorts to bustling city centers. Each location embodies the chef's impeccable standards for food, sustainability, and experience.



## UNITED STATES

### NEW YORK CITY

abc cocina  
abc kitchen  
abcV  
Jean-Georges  
Nougatine  
Jojo  
Perry St  
The Mark  
The Fulton  
Paris Café  
Tin Building by Jean-Georges  
Four Twenty Five  
Chez Margaux

### BRIDGEHAMPTON

Jean-Georges at Topping  
Rose House

### GREENWICH

Happy Monkey

### KESWICK

Marigold

### LAS VEGAS

Prime Steakhouse  
Jean-Georges Steakhouse

### MIAMI BEACH

Matador Room  
Market at EDITION  
Tropicale  
abc kitchens at Miami Tropic

### NASHVILLE

Drusie & Darr  
The Pink Hermit

### PHILADELPHIA

Jean-Georges Philadelphia  
Jean-Georges Sky High

### POUND RIDGE

The Inn At Pound Ridge

## OTHER COUNTRIES

### PARADISE ISLAND, BAHAMAS

Dune

### SÃO PAULO, BRAZIL

Tangara Jean-Georges

### SHANGHAI, CHINA

Jean-Georges  
Mercato

### GUANGZHOU, CHINA

Mercato

### LONDON, ENGLAND

abc kitchens  
Jean-Georges at  
The Connaught  
The Connaught Grill

### PARIS, FRANCE

Market

### ROQUEBRUNE-CAP-MARTIN, FRANCE

La Piscine

### ST BARTHS, FRENCH WEST INDIES

Sand Bar

### JAKARTA, INDONESIA

Vong Kitchen

### DUBLIN, IRELAND

Jean-Georges at The Leinster

### TOKYO, JAPAN

Jean-Georges Tokyo

### KYOTO, JAPAN

Jean-Georges at  
The Shinmonzen

### LOS CABOS, MEXICO

Searched  
Suviche

### SINGAPORE, SINGAPORE

The Dempsey Cookhouse and  
Bar

### MARRAKECH, MOROCCO

L'Italian  
L'Asiatique

### DOHA, QATAR

Curiosa by Jean-Georges



DESIGN DISTRICT

# A Neighborhood with Global Influence

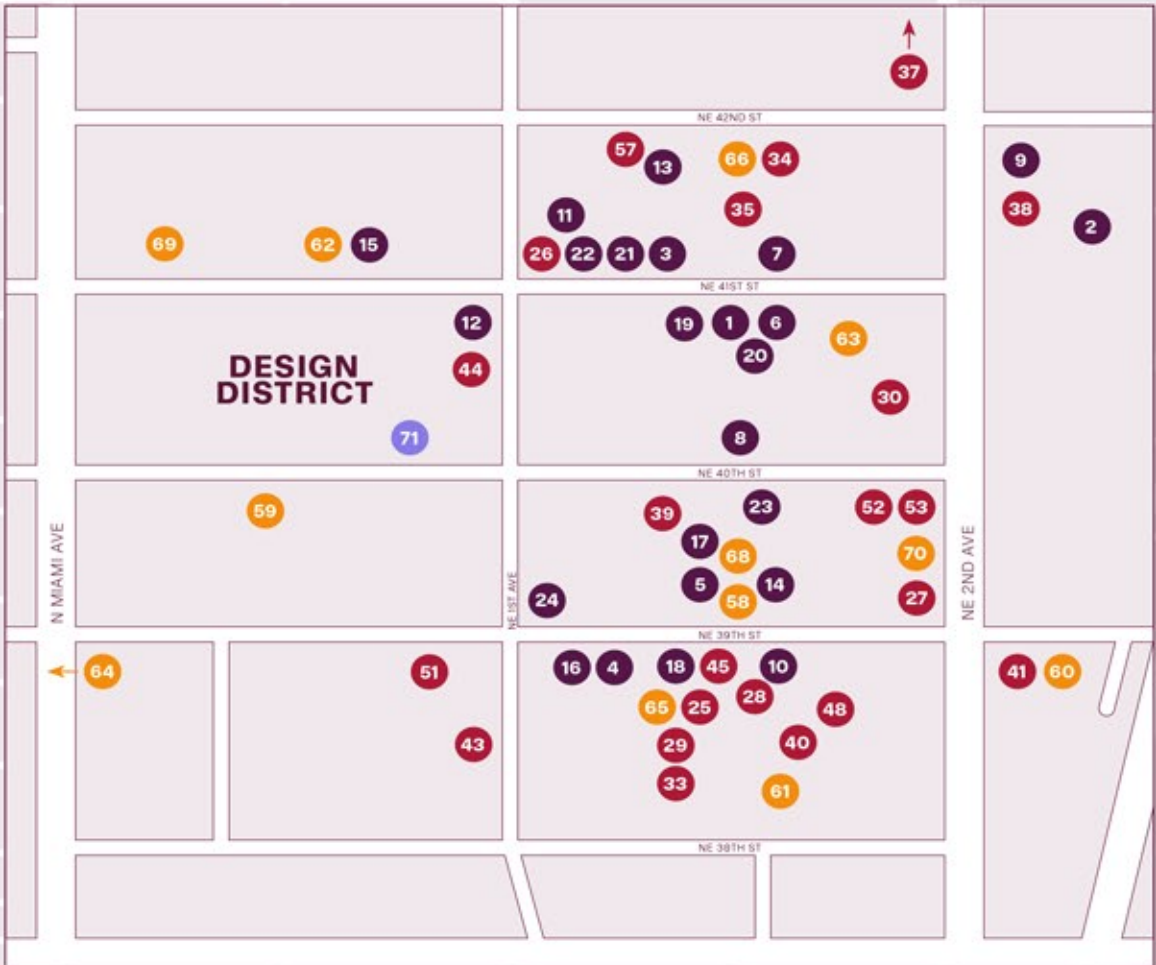
An intimate neighborhood of under 20 city blocks, the Miami Design District is a global beacon of arts, shopping, and dining. Those who gather here don't have their finger on the pulse. They are the pulse.

The sidewalks of the Design District flow gently yet rhythmically as waves of people move in and out of the city's best — everything. Prestigious fashion houses and design brands, fine dining, and renowned galleries. The stores are art themselves, with sculptural facades that shape a one-of-a-kind skyline. The sidewalks offer trees for shade, interactive public art, and a labyrinth of pathways for endless exploration. Every year, over 20 million visitors pass through with shopping bags, pushing strollers, and speaking diverse languages. It's hard to imagine that this neighborhood was once a pineapple farm. The first retailer in the area was a colossal furniture store, the Moore Building, in the 1920s (now a luxury restaurant, hotel, and private club). After a period of disrepair, the District picked right back up where it started. Today, it's home to over 130 businesses — and counting.

\*ARTIST'S CONCEPTUAL RENDERING. SEE DISCLAIMER PAGE.

# A Natural Sense of Connection

A universe unto itself, the Design District is concentrated with high-end shopping interwoven with restaurants, galleries, and parks all within walking distance of Miami Tropic.



DESIGN DISTRICT

FLORIDA STATE ROAD 112

JEAN GEORGES  
MIAMI TROPIC  
RESIDENCES

MIDTOWN

EDGEWATER

WYNWOOD

MIAMI INTERNATIONAL AIRPORT

**RETAIL**

- 1. Alexander McQueen
- 2. B&B Italia
- 3. Bottega Veneta
- 4. Burberry
- 5. Cartier
- 6. Celine
- 7. Chanel
- 8. Christian Louboutin
- 9. Design Within Reach
- 10. Dior
- 11. Dion Lee
- 12. Golden Goose
- 13. Gucci
- 14. Hermès
- 15. Kith
- 16. Loewe
- 17. Loro Piana
- 18. Louis Vuitton
- 19. Maison Margiela
- 20. Prada
- 21. Rick Owens
- 22. Stone Island
- 23. Tiffany & Co
- 24. Tom Ford

**FOOD & DRINK**

- 25. Baccarat Bar & Lounge
- 26. Contessa
- 27. Cote Miami
- 28. Dior Café
- 29. Ella
- 30. Elastika at The Moore
- 31. Ghee
- 32. Itamae AO
- 33. Ladurée
- 34. L'atelier De Joël Robuchon
- 35. Le Jardinier
- 36. Little Hen
- 37. Mandolin Aegean Bistro
- 38. MC Kitchen
- 39. Michael's Genuine
- 40. Mia Market Foodhall
- 41. Mother Wolf
- 42. Pastis
- 43. Pura Vida
- 44. Rosetta Bakery
- 45. Saint Roch Market
- 46. Salvaje Miami
- 47. Salumeria 104
- 48. Sofia
- 49. Sparrow
- 50. Sugarcane Raw Bar
- 51. Swan
- 52. TABLE by Antonio Bachour
- 53. Tacombi
- 54. Tap 42 Kitchen & Bar
- 55. Uchi
- 56. Zak the Baker
- 57. ZZ's Club

**ART & LANDMARKS**

- 58. Conscious Actions
- 59. Dalé Zine
- 60. David Rosen Galleries
- 61. Fly's Eye Dome
- 62. ICA Miami
- 63. Jade Alley
- 64. Locust Projects
- 65. Netscape
- 66. Opera Gallery
- 67. Sol Lewitt Garden
- 68. Support System
- 69. The de la Cruz Collection of Contemporary Art
- 70. The Office

**PARKS & RECREATION**

- 71. Design District Dog Park
- 72. M Park
- 73. Martell Park
- 74. Paraiso Park
- 75. Roberto Clemente Park
- 76. Stearns Park
- 77. Woodson Mini Park

DESIGN DISTRICT

# Artful Encounters

When the Design District resurgence began in the 1990s, developer Craig Robins envisioned the neighborhood as an open-air museum. Among sculptural designer storefronts, the sidewalks are adorned with ever-changing installations, explosively colorful murals, and interactive art, like the famous Fly's Eye Dome at the heart of the District. There's no other neighborhood in the country like it.



**A World of Artful Retail**  
Here, art and world-class shopping converge. The minimalist elegance of the Celine storefront, with its clean lines, hints at the sophistication inside.

**Fly's Eye Dome**  
This futuristic structure, based on designs by Buckminster Fuller in 1965, is a landmark of the Design District.





#### ICA Miami

The Institute of Contemporary Art in Miami is always free, open to the public, and full of thought-provoking contemporary works.



#### Striking Exteriors

Shopping can feel more like gallery hopping because each boutique is so architecturally unique. The Gucci flagship that captivates with its striking bronze and stone façade.

**MIDTOWN MIAMI**

# Make It Happen in Midtown

Miami Tropic sits perfectly between the vibrant Design District to the north and bustling Midtown to the south. Here, residents are steps from an array of boutique gyms, fitness studios, essential grocery stores, trendy casual dining spots, spas, and lush parks.

Midtown buzzes with energy, where locals and regulars gather for drinks, run errands, and stroll with their dogs, creating a lively, connected neighborhood that's always in motion.



**A Green Rest Spot**  
A serene space in Miami's Midtown, M Park is where city energy meets open-air tranquility.



**Elevated Fitness**  
Anatomy Fitness streamlines the gym experience with cutting-edge equipment, expert trainers, and a sleek, stylish atmosphere.



Sky

**The Residences**  
Informed by the Tropical Sky

**L8 – Restaurant, Pool, Kids & Teens**  
Informed by the Forest Canopy



**L7 – Fitness & Spa**  
**L5 – Co-working & Entertainment**  
Informed by the Forest Flora

**L2 – Arrival Lobby**  
**L1 – Street Level Lobby**  
Informed by the Earth

Earth

**BUILDING SCHEME**

# From Earth to Sky

The design of Miami Tropic flows from the ground up, inspired by the natural evolution of a tropical landscape as it reaches higher and higher into the atmosphere.

Miami-based CLAD landscape architects and renowned design studio Yabu Pushelberg collaborated on a cohesive vision for Miami Tropic that imagines a residence informed by a lively and lush tropical environment. The lower floors are grounded with deep earth tones informed by the forest floor, while the color palettes and plants lighten and awaken as the building ascends to an otherworldly rooftop inspired by the forest canopy.

It's rare to encounter microclimates, a grove of trees, and secret gardens in a tower 49 stories high — but not here. Organic, natural materials and sustainable practices bring this unique vision to life in a residence that feels utterly transportive, a testament to the delicate balance between reality and dreams.

# Defining A Mood

Inspired by tropical elements, Yabu Pushelberg sought to instill a sense of discovery, vitality, and natural beauty throughout the entire building.



## Immersed in Color

The interior design materials and palettes are rooted in rich, saturated tones, sumptuous fabrics and textures that evoke the tropics.



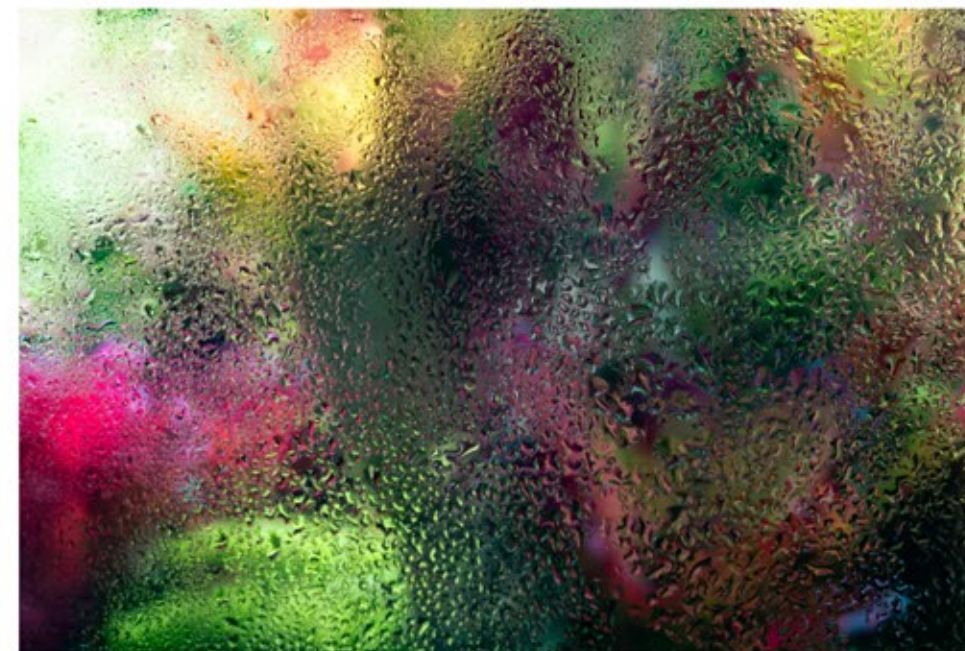
## Joy and Spontaneity

The interior layout and design were carefully designed to create moments of discovery and unexpected experiences for residents.



## Transformation

A vibrant living environment permeates the building, greenery strategically chosen to remain consistently lush regardless of the changing seasons.



## Engaging the Senses

Live greenery, tactile finishes, and expansive views combine to create an entirely immersive environment for residents.



## Discovery Along the Journey

Curated pathways, lush gardens, and decorative screens provide an experience where each moment forward reveals something new and unexpected.

#### Continual Terraces

The terrace overhangs have a sustainable purpose, protecting the building from sun and lowering its energy use.



#### AT HOME

## Residences

Focusing on light, openness, and spatial design, Yabu Pushelberg's interior design reflects Miami's unique ability to cultivate spaces that are both tranquil and lively.

In the midst of a busy urban center, the interiors of the residences at Miami Tropic offer a place of escapism. Tranquility. A sense of luxurious retreat. The residences, which begin on the 9th floor, are informed by the tropical sky, with wide, floor-to-ceiling windows that let natural light dapple through each room. "Miami residents are sophisticated yet fun and spontaneous," said the designers. "Our design infuses commissioned art, embraces deep luxuries, and plays with color and materials. We aimed to evolve the idea of what a residence in Miami can mean. Luxury, often associated with stiffness and grandeur, doesn't have to be separate from joy and playfulness."

## A KITCHEN VETTED BY JEAN-GEORGES

Jean-Georges worked hand-in-hand with Yabu Pushelberg to refine the kitchen layout design, appliance and fixture selections, storage solutions, and island configuration. The space was intentionally crafted to be both functional and compelling. The islands received special focus, serving as a culinary and entertaining center stage.



\*ARTIST'S CONCEPTUAL RENDERING. SEE DISCLAIMER PAGE.

## Appliances fit for a world-class restaurant kitchen

### STOVES

Electric induction stovetops allow for energy-efficient cooking without harmful emissions — plus easy clean-up.

### OVEN

Handleless Gaggenau wall ovens open by touch, with intuitive controls and understated knobs.

### REFRIGERATORS

Gaggenau stainless steel fridges with a professional freshness system are fully integrated into the wood cabinetry.

### LIGHTING

Subtle recessed lighting above the island and backsplash cast the kitchens in a warm, well-lit glow.

### SINKS

Deep set sinks designed to fit large pots and pans, with sleek faucets by Gessi.

### STORAGE

The kitchen design maximizes storage, with ceiling-height cabinetry and island drawers and storage.

## The Dawn Kitchen

Creamy beige stone islands with thin veining bring lightness to Dawn palette kitchens.



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**Take Care**

With an ethereal, nature-entwined design, the amenities at Miami Tropic promote wellness as an essential facet of daily life.



#### Earthy Wonders

The entrance to the coworking space and gardens on Level 5.



#### LIVING WELL

## Amenities & Services

The amenities programming at Miami Tropic provides residents with essentials that feel like escapes — and escapes that become essentials.

A thoughtfully curated and diverse selection of world-class amenities flows from the lobby to rooftop, designed to seamlessly fold into every aspect of residents' lifestyles. The indoor-to-outdoor fitness area, resplendent with landscaping, resembles a tropical spa retreat. Co-working spaces don't just offer space to efficiently work, but spark creativity and collaboration. The expansive rooftop pool deck feels as meandering as Central Park, with private cabanas that prove difficult to leave. Interior courtyards with thriving trees unite shared areas flushed with natural light, nourishing a sense of community. Spaces for entertainment, from an outdoor amphitheater to squash courts, game rooms, art gallery, and private lounges, provide countless ways to host, unwind, and recharge. A connective focus on joyful living and wellbeing run through each amenity space, with interior design full of unexpected details and richly diverse landscaping that's always in bloom.

## A Dining Experience by Jean-Georges

The street level of Miami Tropic is a universe unto itself. There, a sprawling 8,000-10,000 sq. ft restaurant by Jean-Georges feeds every whim, every appetite, from daybreak until the glittering depths of night. A place where residents are instant regulars, pulling up a seat at the bar for a cocktail, stopping by for a casual family dinner, or popping Champagne for a special occasion.

The menu will reflect the fresh flavors of Miami, and embody Jean-Georges' reputation for sustainability, thoughtful sourcing, and impeccable food upheld to the highest of standards.



### Dining In

With sidewalk seating and overflowing landscaping, the restaurant's design will mirror the magnetism of the city around it.



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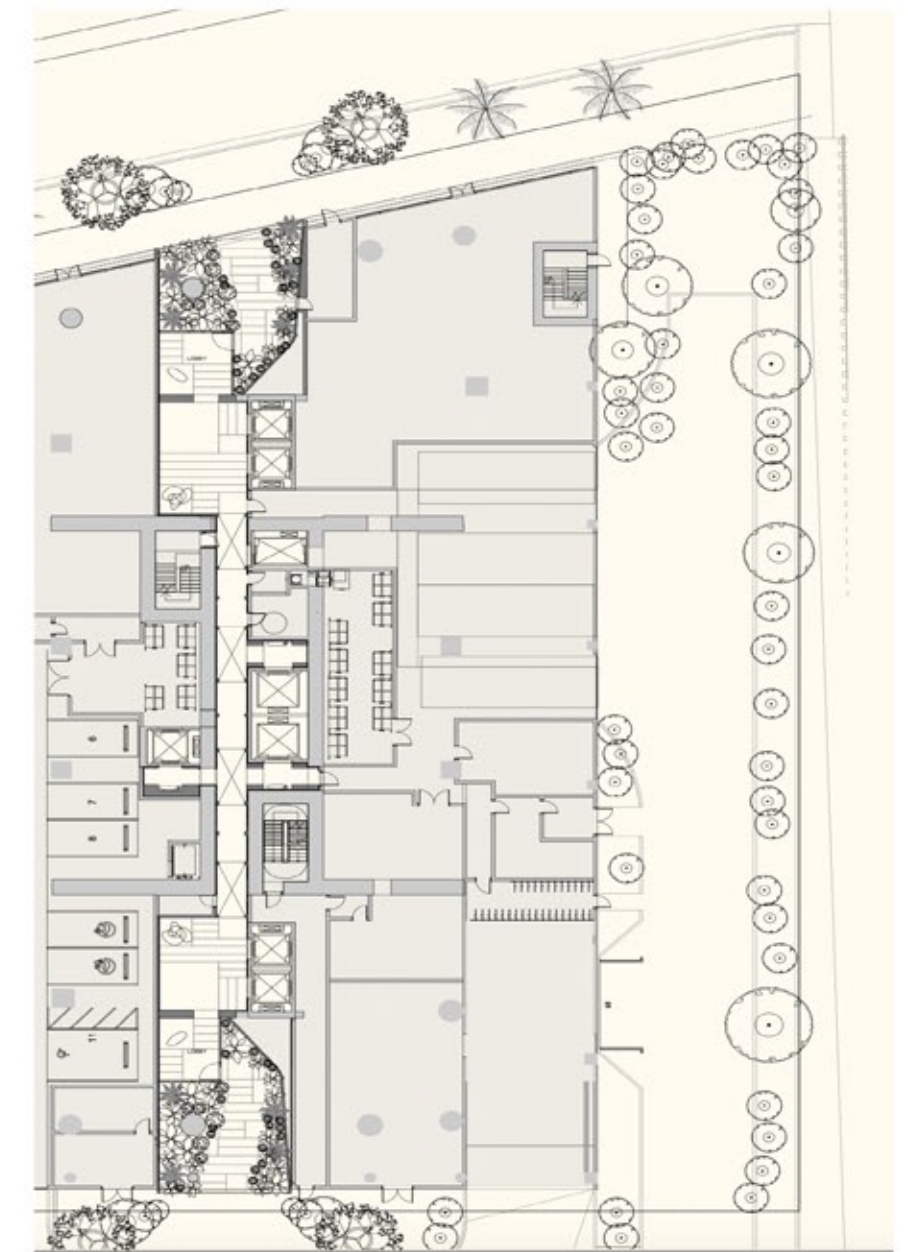
### A Tropical Entry

Leafy ferns and palm plants line the entrance to Miami Tropic, setting the tone for what awaits inside.

## LEVEL 1

### Ground Floor

The landscape architecture designed by CLAD for Miami Tropic goes far beyond what typical residential greenery entails, nearly recreating a tropical rainforest on a concrete city block. It begins at the moment of arrival at the building's dual entrances, where feathery ferns and glossy palms line the staircase, like winding through the forest floor.



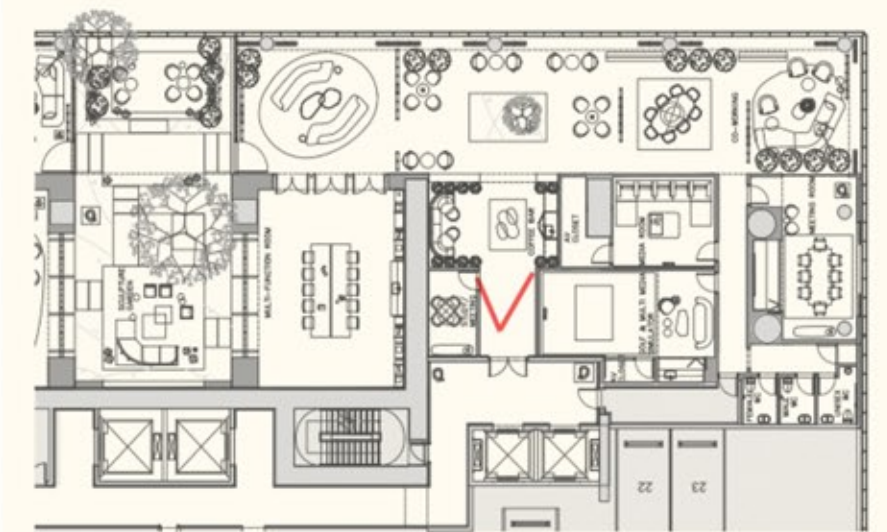


## Coworking

Expansive coworking areas in Miami Tropic offer flexible ways to work in an environment that feels more like a luxurious, comfortable restaurant than an office. The space opens into a large courtyard to take calls, breaks, and find inspiration in nature. Residents can use a large conference room, a podcast studio, art gallery, and a multi-function room for presentations or screenings.

### Office Hours

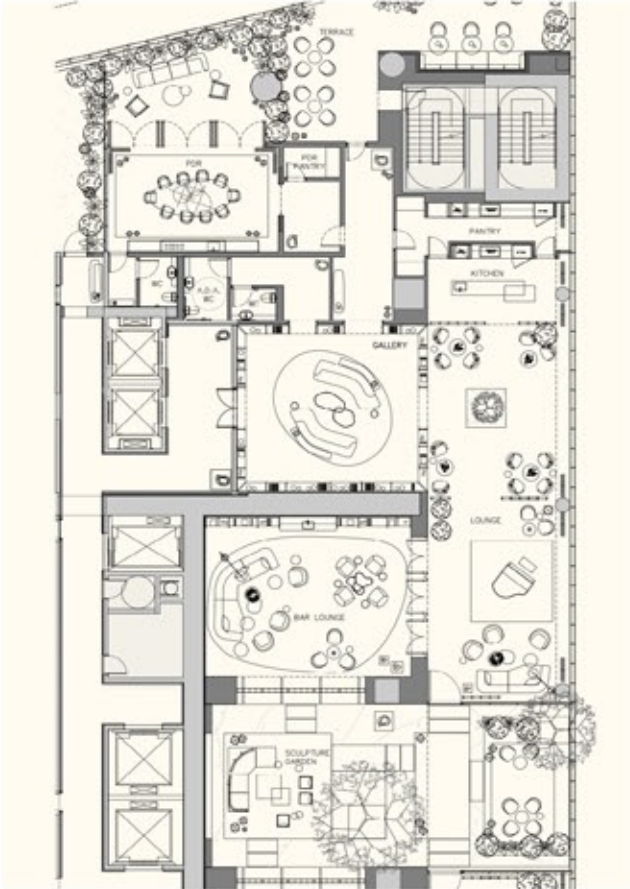
The co-working area includes a much-needed feature: a coffee bar.



LEVEL 5

# Lounge

A beautiful interior courtyard and Sculpture Garden leads to a residents' lounge, fostering a natural connection between sunlit communal spaces. Varied seating areas in plush, luxe fabrics invite residents to stop by with a magazine, or gather with friends and stay awhile. Wispy grasses and lush greenwalls make it too easy to forget you're in fact, indoors.



### Courtyard

The trees in the courtyard create a microclimate that helps filter the air and naturally lower the temperature.





DEVELOPER

# Lion Development Group

Lion Development Group specializes in world-class development and redevelopment projects in communities centered on the intersection of technology, culture, and the arts.

As President and CEO, Michael Simkins is tirelessly dedicated to spearheading Miami's exponential growth. The Simkins family, with deep South Florida roots that span decades, is highly respected for supporting collaborative, community-focused projects that drive sustainable economic growth and bring global visibility to the region. Committed to the betterment of Miami, both the family and Simkins himself are involved in various local philanthropic initiatives, including juvenile diabetes research—a cause dear to both his wife and mother. He also serves on the boards of the Miami Jewish Federation and Miami Beach JCC, as well as the Young Presidents' Organization (YPO), fostering connections and support within the community.

Born and raised in Miami Beach as the youngest of five children, Simkins attended Ransom Everglades and later the University of Miami, where he received a degree in finance. He obtained a law degree from Brooklyn Law School and practiced real estate law at Akerman Senterfitt until 2007, when he chose to fully dedicate himself to his passion for real estate investment and development, contributing to Miami's ongoing transformation.



## LANDSCAPE ARCHITECTURE

# CLAD

Carolina Monteiro founded CLAD after 15 years of practicing landscape architecture, focusing on creating harmonious outdoor spaces that beautifully intertwine architecture and nature.

Carolina Monteiro founded CLAD in 2017 after 15 years in landscape architecture and firm management in Miami. The firm specializes in creating timeless outdoor spaces, from private residences to boutique hotels, with a strong focus on personalized designs that meet each client's unique needs. CLAD emphasizes a seamless integration of architecture, landscape, and the environment, using a controlled material palette to produce calming and sophisticated gardens. The firm prioritizes detail, considering plant textures, layered volumes, focal points, and elements of surprise in its designs, while also ensuring functionality and easy maintenance to enhance clients' outdoor experiences.

Raised by an architect father and a landscape architect mother, Carolina's upbringing fostered her passion for design. She was trained as an architect in São Paulo, Brazil, before moving to Europe to further her career. After relocating to the USA, she completed her Master's in Landscape Architecture and led a prominent landscape architecture firm until founding CLAD. Since its inception, CLAD has designed over 200 gardens, with more than half already realized, showcasing Carolina's commitment to excellence and attention to detail.



**Private Residence**  
 Defined by a sequence of outdoor rooms, the garden harmoniously unifies the architecture with its surrounding environment.

Carolina Monteiro brings a fresh perspective to landscape design, crafting outdoor spaces that are as inviting as they are beautiful. Her focus on seamless integration between architecture and nature ensures that each garden feels like a natural extension of its surroundings. With an eye for detail and a passion for greenery, Monteiro aims to create serene havens that not only enhance the beauty of their environments but also enrich the lives of those who inhabit them.



**S Hotel Jamaica**  
 CLAD's landscape design for Montego Bay's first boutique hotel envisioned an oasis of swaying palms.

The New Miami

Miami Tropic is a residence that's as bold, unique, and multifaceted as its neighborhood.

