

Small Plates

Cauliflower Soup (V, G, N) AED 40
Roasted Cauliflower, Almond Milk and Croutons

Chickpea Salad (N) AED 45
Braised Chickpeas with Cauliflower Shavings, Radicchio Leaves, Roasted Hazelnuts, Dressed in Citrus Vinaigrette

Kale and Avocado Salad (V) AED 45
Fresh Kale and Avocado, Sunflower Seeds, Topped with a Dehydrated Linseed Wafer
🍷 Kapuka, Sauvignon Blanc, New Zealand

Chef Seasonal mixed Leaf Salad (V) AED 35
Hand Sorted Selection of Mizuna, Red Chard and Mustard Leaves Topped with Fresh Pomelo Citrus and Dressed in Verbena and Yuzu

Homemade Tofu (V, G) AED 45
Soba Noodles with Sesame Pepper Sauce

Scottish Scallops (S) AED 85
Pan-Seared Loch Fyne Scallops, Butternut Squash, Samphire, Scallop Crackers
🍷 Bucci 'Castelli di Jesi', Verdicchio, Italy

Prawns Moghrabieh (S, G) AED 80
Prawns, Lebanese Style Pasta Pearls Cooked Al Dente in Prawn Stock Dried Cranberries and Herbs

Portuguese Octopus (S, N) AED 95
Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes
🍷 J. Palacios 'Petalos', Mencia, Spain

Large Plates

Beet and Barley Risotto (D, G) (small) AED 60
Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche (large) AED 80

French Quail (N, G) AED 120
Roasted French Quail, Braised Freekeh, Raisin Jus and Walnut Crouton

Organic Irish Salmon (S) AED 140
Pan-Seared Fillet, Pickled Salad and Green Pea Puree
🍷 Fred Loimer, Gruner Veltliner, Austria

Chilean Seabass (S) AED 160
Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips
🍷 Domaine Cordier 'Macon - Fuisse', Chardonnay, France

French Picalou Chicken (N) AED 120
Sous Vide Chicken Breast, Spinach and Butternut Squash Mille Feuille and Hazelnut Jus
🍷 Bucci 'Rosso Piceno', Sangiovese Montepulciano, Italy

First Light Co-Operation Beef Short Ribs AED 150
Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree
🍷 Two Hands 'Angel's Share', Shiraz, Australia

Australian Wagyu AED 220
250g Grade 7 Ribeye, Sautéed Eryngii, Shimeji Shitake and Oyster Mushrooms, Black Bean Jus
🍷 Casa Lapostolle 'Cuvee Alexandre', Cabernet Sauvignon, Chile

Australian Lamb Rack (N) AED 180
Pan Seared Doper Lamb Rack, Seasonal Vegetables Coated with Walnut Thyme Pesto

Sides

Glazed Carrots with Puffed Buckwheat (D, V) AED 20
Heirloom Tomatoes and Onion Salad (V) AED 20
Lemon Butter Potatoes (D) AED 20
Seasonal Mixed Leaf (V) AED 20

(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts (S) Seafood/Shellfish (V) Vegan

All Prices are Exclusive of 10% DIFC Authority Fee

Valet Ticket validation with a minimum spend of AED 50

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ABOUT THE FOOD AT INTERSECT BY LEXUS

There's a story behind each dish developed
by our creative kitchen team.

The "Culinology" experience of the eatery starts
from sourcing only the finest ingredients.

The menu showcases raw and organic foods of the highest quality,
foods that exalt the innate wholesomeness and splendor
of fruits and vegetables, as well as meat, seafood and grains.

The food itself is dynamic, full of "youth" and "energy". It is artisanal and
is presented with quintessential quality and craftsmanship, divided into
Small and Large plates ideal for sharing. Guests may choose to sample,
by taste or glass, some of the best new and old world wines,
offering customers another unique experience in the space.

An artisanal eatery offering an authentic and evolving culinary journey
with a focus on pure,
handcrafted organic cuisine and beverages.

ABOUT INTERSECT BY LEXUS

After Tokyo in 2013, Dubai is the second city in the world to host
INTERSECT BY LEXUS.

Developed by Masamichi Katayama (Wonderwall Inc.),
the world-renowned interior designer,
INTERSECT BY LEXUS is a place like no other in the city.

Neither a dealership, nor a traditional retail space,
Intersect by Lexus is a third space between home and work
for our guests to experience the Brand without getting
behind the steering wheel of one of our cars.

A high attention to details can be seen across the space.
Among many others, the bamboo wall is a design representation
of the Lexus Spindle Grille while the banquettes are made of the same
leather used in the Lexus LFA supercar.
To find out more, please feel free to ask any of our staff members about
the story and details behind INTERSECT BY LEXUS.