

## Small Plates

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

**Chickpea Salad (V, 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, G)** AED 45  
Hand Sorted Selection of Mizuna, Red Chard and Mustard Leaves Topped with Fresh Pomelo Citrus and Dressed in Verbena and Yuzu

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

**Scottish Scallops (S)** AED 85  
Pan-Seared Loch Fyne Scallops, Butternut Squash, Samphire, Scallop Crackers  
🍷 Domaine Cordier 'Macon - Fuisse', Chardonnay, France

**Prawns Moghrabieh (S, G)** AED 80  
Prawns, Lebanese Style Pasta Pearls Cooked Al Dente in Prawn Stock Dried Cranberries and Herbs  
🍷 Yalumba "Y Series" Pinot Grigio, Australia

**Portuguese Octopus (S, N)** AED 95  
Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes

**Grilled Eggplant and Scamorza Salad (D, N)** AED 65  
Cooked with Tomato, Onion and topped with Air Dry Beef and Mixed Tender leaf  
🍷 Chateau Musar, Musar Jenne Blanc, Lebanon

## Large Plates

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

🍷 Georges Duboeuf "Fluerie" Gamay, France

**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

**Chilean Seabass (S)** AED 160  
Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips  
🍷 Waterkloof "Seriously Cool" Chenin Blanc, South Africa

**French Picalou Chicken (N)** AED 120  
Sous Vide Chicken Breast, Spinach and Butternut Squash Mille Feuille and Hazelnut Jus

**First Light Co-Operation Beef Short Ribs** AED 150  
Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree

**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

🍷 Two Hands, Angel's Share, Shiraz, Australia

## 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.

### Set Lunch (including water service)

2 Courses

AED 90

3 Courses

AED 110

### Small Plates

**Lentil Soup (V, D, G)**

With Crouton and Chorizo Oil

**Heirloom Tomato Salad (V, D, G)**

With Scamorza Cheese and Basil Vinaigrette

**Indonesian Chicken (N)**

with Red Cabbage, Carrot Salad and Peanut Dressing

### Large Plates

**Spicy Tiger Prawns (S, D)**

with Coriander Mash, Grilled Radicchio and Prawn Bisque

**Chicken Breast (D, G)**

With Baked Pistachio Polenta and Orange Chicken Jus

**Mushrooms Barley Risotto (V, G, D)**

With Sour Cream

### Desserts

**Coconut Panna Cotta (D, G)**

With Homemade Berries Compote and Nutty Crumbles

**Seasonal Fruits**

with Honey

### Sandwiches

**Steak and Tomato Relish (G, D)**

Slices of First Light Cooperation New Zealand Wagyu Beef,  
Caramelized Red Onions Served in Our In-House Rustic Baguette  
with Signature Tomato Relish

AED 50

**Roasted Peppers & Goat Cheese (V, G, D)**

Locally Sourced Bell Peppers Served with Whipped Goat and Ricotta Cheese,  
Jordanian Black Olive Tapenade on Open Sourdough

AED 40



### Sommelier's Choice

**Per Glass**

Rare Vineyard, Marsanne - Viognier, France

AED 30

Dezzani Barbera D'Asti, Italy

AED 30

### Sides

**AED 20 each**

Lemon Butter Potatoes (D)

Mixed Leaf Salad with Yuzu Dressing (V)

Glazed Carrots with Puffed Buckwheat (D, V)

Heirloom Tomatoes and Onion Salad (V)

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