

Set Menu *(including one glass of hops or grape)*

3 Courses

AED 195

Starters

Cauliflower Soup (V, G, N)

Roasted Cauliflower, Almond Milk and Croutons

Chickpea Salad (V, N)

Braised Chickpeas with Cauliflower Shavings, Radicchio Leaves, Roasted Hazelnuts, Dressed in Citrus Vinaigrette

Grilled Eggplant and Scamorza Salad (D, N)

Cooked with Tomato, Onion and topped with Air Dry Beef and Mixed Tender leaf

Main Courses

New Zealand Wagyu Beef

Sous Vide Grass Fed Steak, Sautéed Eryngii, Shimeji Shitake and Oyster Mushrooms, Black Bean Jus

French Picalou Chicken (N)

Sous Vide Chicken Breast, Spinach and Butternut Squash Mille Feuille and Hazelnut Jus

Homemade Tofu (V, G)

Soba Noodles with Sesame Pepper Sauce

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)

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 banquette 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.

(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

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.

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
 **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 Jeune Blanc, Lebanon**

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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

 **Georges Duboeuf 'Fleurie' 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

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Desserts

Vanilla Cheesecake (D, N, G)
Yemen Honey Caramelized Pecan Nuts

AED 35

Pistachio and Apricot Tart (D, N, G)
Almond Ice Cream

AED 35

Chocolate Sacher and Hazelnut Cremeux (D, N, G)
Coffee Espuma and Vanilla Ice Cream

AED 35

Date and Sesame Cake (D, N, G)
Salted Caramel Fudge and Baklava Ice Cream

AED 35

Cheese Platter (D, N)
Artisanal Selection,
Walnuts, Quince Paste and Figs Compote

AED 40

Hot Chocolate Milk (D)
Prepared with Valrhona 64%

AED 22

Desserts

Chocolate Sacher and Hazelnut Cremeux (D, N, G)
Coffee Espuma and Vanilla Ice Cream

Pistachio and Apricot Tart (D, N, G)
Almond Ice Cream

Seasonal Fruit Platter
with Honey

Beer

Asahi

Wine

M. Chapoutier, Belleruche Blanc, France

M. Chapoutier, Belleruche Rouge, France



Sommelier's Choice

Per Glass

Ste. Michelle, Brut Rose Sparkling,
Washington, USA.

AED 50

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