

Small Plates

Cauliflower Soup (V, G, N) Roasted Cauliflower, Almond Milk and Croutons	AED 40
Chickpea Salad (V, N) Braised Chickpeas with Cauliflower Shavings, Radicchio Leaves, Roasted Hazelnuts, Dressed in Citrus Vinaigrette  Gekkeikan, Sparkling Sake, Japan	AED 45
Kale and Avocado Salad (V) Fresh Kale and Avocado, Sunflower Seeds, Topped with a Dehydrated Linseed Wafer  Kapuka, Sauvignon Blanc, New Zealand	AED 45
Chef Seasonal Mixed Leaf Salad (V, G) Hand Sorted Selection of Mizuna, Red Chard and Mustard Leaves Topped with Fresh Pomelo Citrus and Dressed in Verbena and Yuzu	AED 45
Homemade Tofu (V) Soba Noodles with Sesame Pepper Sauce	AED 45
Scottish Scallops (S) Pan-Seared Loch Fyne Scallops, Butternut Squash, Samphire, Scallop Crackers  Champagne, Billecart - Salmon, Brut, France	AED 95
Prawns Moghrabieh (S, G) Prawns, Lebanese Style Pasta Pearls Cooked Al Dente in Prawn Stock Dried Cranberries and Herbs	AED 80
Portuguese Octopus (S, N) Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes  M.Chapoutier, "Tavel" Rose, France	AED 90
Grilled Eggplant and Scamorza Salad (D, N) Cooked with Tomato, Onion and topped with Air Dry Beef and Mixed Tender leaf  Chateau Musar, Musar Jenne Blanc, Lebanon	AED 65
Beet and Barley Risotto (V, D, G) Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche  Georges Duboeuf "Fluerie" Gamay, France	AED 60

(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

Large Plates

Beet and Barley Risotto (V, D, G) Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche  Georges Duboeuf "Fluerie" Gamay, France	AED 80
French Quail (N, G) Roasted French Quail, Braised Freekeh, Raisin Jus and Walnut Crouton	AED 120
Organic Irish Salmon (S) Pan-Seared Fillet, Pickled Salad and Green Pea Puree  Waterkloof 'Seriously Cool', Chenin Blanc, South Africa	AED 140
Chilean Seabass (S) Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips  Yalumba, 'Y series' Pinot Grigio, Australia	AED 160
French Picalou Chicken (N) Sous Vide Chicken Breast, Spinach and Butternut Squash Mille Feuille and Hazelnut Jus	AED 120
First Light Co-Operation Beef Short Ribs Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree  Casa Lapostolle, 'Cuvee Alexandre', Cabernet Sauvignon, Chile	AED 150
Australian Lamb Rack (N) Pan Seared Doper Lamb Rack, Seasonal Vegetables Coated with Walnut Thyme Pesto  Two Hands, Angel's Share, Shiraz, Australia	AED 180

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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ABOUT INTERSECT BY LEXUS

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.

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.