

## Small Plates

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

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

All Prices are Exclusive of 10% Municipality Fee and Inclusive 10% Service Charge

Valet Ticket validation with a minimum spend of AED 50

## Large Plates

<b>Beet and Barley Risotto (V, D, G)</b> Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche  <b>Georges Duboeuf "Fluerie" Gamay, France</b>	AED 80
<b>French Picalou Chicken (N)</b> Sous Vide Chicken Breast, Spinach and Butternut Squash Mille Feuille and Hazelnut Jus	AED 120
<b>Organic Irish Salmon (S)</b> Pan-Seared Fillet, Pickled Salad and Green Pea Puree  <b>Waterkloof 'Seriously Cool', Chenin Blanc, South Africa</b>	AED 140
<b>Chilean Seabass (S)</b> Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips  <b>Yalumba, 'Y series' Pinot Grigio, Australia</b>	AED 160
<b>French Quail (N, G)</b> Roasted French Quail, Braised Freekeh, Raisin Jus and Walnut Crouton	AED 120
<b>Australian Lamb Rack (N)</b> Pan Seared Doper Lamb Rack, Seasonal Vegetables Coated with Walnut Thyme Pesto  <b>Two Hands, Angel's Share, Shiraz, Australia</b>	AED 180
<b>First Light Co-Operation Beef Short Ribs</b> Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree  <b>Casa Lapostolle, 'Cuvee Alexandre', Cabernet Sauvignon, Chile</b>	AED 150
<b>Australian Rib-Eye</b> 220g Black Angus Beef from Rangers Valley, Served with Sautéed Eryngii, Shimeji Shitake and Oyster Mushrooms, Black Bean Jus	AED 250
<b>Sides</b>	
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 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 98

3 Courses

AED 110

### Small Plates

**Onion Soup (V, G)**  
with Thyme Crouton

**Potato Gnocchi (D)**  
with Cheese Sauce

**Indonesian Chicken (N)**  
with Red Cabbage Salad and Peanut Dressing

### Large Plates

**Pan Seared Salmon (S, D, G)**  
with Tomato Bulgur, Broccoli and Hollandaise

**Lamb Rendang (N)**  
with Japanese Saffron Rice and Creamy Coconut Sauce

**Baked Sweet Potato (V, D)**  
with Ratatouille and Chive & Mint Labnah

### Desserts

**Lemon Cake (D, G)**  
with Yuzu Cream and Mix Berries Compote

**Date Cake (D, N, G)**  
with Almond Ice Cream and Salted Caramel

### 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 & Bartender's Choice Per Glass

Vicari Verdicchio, Italy AED 30

Moncaro, Marche IGT Rosso, Italy AED 30

Summer Delight Iced Tea AED 20

Mocktail of the Day AED 20

### 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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