

## 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.

**INTERSECT**

BY LEXUS

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DUBAI

## 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  
🍇 **Champagne, Billecart - Salmon, Brut, France**

**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

**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**

**Homemade Tofu (V)** AED 45  
Soba Noodles with Sesame Pepper Sauce  
🍇 **Gekkeikan, Sparkling Sake, Japan**

**Beet and Barley Risotto (V, D, G)** AED 60  
Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche  
🍇 **Georges Duboeuf "Fluerie" Gamay, France**

**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 90  
Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes  
🍇 **M.Chapoutier, "Tavel" Rose, France**

**Pan-Seared Scallops (S)** AED 95  
Served with Butternut Squash, Samphire, Scallop Crackers

(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

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

🍇 **Georges Duboeuf "Fluerie" Gamay, France**

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

**Organic Irish Salmon (S)** AED 140  
Pan-Seared Fillet, Pickled Salad and Green Pea Puree  
🍇 **Waterkloof 'Seriously Cool', Chenin Blanc, South Africa**

**Chilean Seabass (S)** AED 160  
Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips  
🍇 **Yalumba, 'Y series' Pinot Grigio, Australia**

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

**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**

**First Light Co-Operation Beef Short Ribs** AED 150  
Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree  
🍇 **Casa Lapostolle, 'Cuvee Alexandre', Cabernet Sauvignon, Chile**

**Australian Rib-Eye** AED 250  
220g Black Angus Beef from Rangers Valley, Served with Sautéed Eryngii, Shimeji Shitake and Oyster Mushrooms, Black Bean Jus

## 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)** AED 35

Yemen Honey Caramelized Pecan Nuts

 Montes 'Late Harvest' Gewürztraminer


**Pistachio and Apricot Tart (D, N, G)** AED 35

Almond Ice Cream

 Choya 'Umeshu' Plum Wine

**Chocolate Sacher and Hazelnut Cremeux (D, N, G)** AED 35

Coffee Espuma and Vanilla Ice Cream

 Baileys, 'The Original'

**Date and Sesame Cake (D, N, G)** AED 35

Salted Caramel Fudge and Baklava Ice Cream

 W & J Graham's Late Bottled Vintage 2009

**Cheese Platter (D, N)** AED 40

Artisanal Selection,

Walnuts, Quince Paste and Figs Compote

**Hot Chocolate Milk (D)** AED 22

Prepared with Valrhona 64%

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**Set Menu (3 Courses including one glass of hops or grape)**

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

**Prawn Moghrabieh (S, G)**

Lebanese Style Pasta Pearls cooked in Prawn Stock, Dried Cranberries and Herbs

## Main Courses

**Australian Beef Flank Steak**

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)

## Desserts

Why not choose the best dessert to suit your mood

## Beverage Selection

Beer - Asahi

M. Chapoutier, Belleruche Blanc, France

M. Chapoutier, Belleruche Rouge, France



**Sommelier's Selection** AED 50 per Glass

Ste. Michelle, Brut Rose Sparkling, Washington, USA

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