

Small Plates

Pumpkin and Orange Soup (N) Honey Roasted and Textured Pumpkin and Orange Soup, Almond Shavings, Toasted Seeds	AED 40
Chickpea Salad (N) Braised Chickpeas with Cauliflower Shavings, Radicchio Leaves, Roasted Hazelnuts, Dressed in Citrus Vinaigrette	AED 40
Kale and Avocado Salad (V) Fresh Kale and Avocado, Sunflower Seeds, Topped with a Dehydrated Linseed Wafer	AED 40
Seasonal mixed Leaf (V) Hand Sorted Selection of Mizuna, Mesclun and Valerian Leaves Topped with Fresh Pomelo Citrus and Dressed in Verbena and Yuzu	AED 35
Scottish Scallops (S) Pan-Seared Loch Fyne Scallops, Butternut Squash, Samphire, Scallop Crackers	AED 85
Prawns and Clams Moghrabieh (S, G) Clams, Prawns, Tomatoes and Herbs Lebanese Style Pasta Pearls Cooked Al Dente in Seafood Stock	AED 80
Portuguese Octopus (S, N) Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes	AED 95
French Quail (N, G) Roasted French Quail, Braised AOC Le Puy Lentils, Roasted Walnuts	AED 85
New Zealand Venison Slow Cooked First Light Co-Operation Venison Shoulder, Artichokes, Egg Yolk Confit and Coffee Jus	AED 80

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

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

Large Plates

Beet and Barley Risotto (D, G) Barley Cooked in Beetroot Juice, with Heirloom Beets and Crème Fraîche	(small) (large)	AED 60 AED 80
Irish Salmon (S) Fillet of Organic Salmon, Dashi Braised Buckwheat, Snow Pea Juice		AED 150
Chilean Seabass (S) Fillet of Chilean Seabass, Glazed with Smoked Onion Puree, Pak Choi and Yuzu Dressed Turnips		AED 150
French Picalou Chicken (N) Sous Vide Chicken Breast, Kale and Butternut Squash Mille Feuille and Hazelnut Jus		AED 120
First Light Cooperation Beef Short Ribs Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree		AED 140
New Zealand Wagyu Beef Sous Vide Grass Fed Steak, Sautéed Eryngii, Shimeji Shitake and Oyster Mushrooms, Black Bean Jus		AED 150
Australian Lamb (D, N) Pan Seared Mulwara Lamb Loin, Sweet Potato, Spiced Yoghurt and Savoury Granola		AED 160
French Duck Pan Roasted Normandy Duck Breast Rubbed in Warm Spices, Root Vegetables, Roasted Garlic Puree Drizzled in Hibiscus and Natural Jus		AED 140
Sides		
Heirloom Tomatoes and Onion Salad (V)		AED 20
Lemon Butter Potatoes (D)		AED 20
Braised Buckwheat (V)		AED 20
Creamy Barley (G)		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.

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.