

Small Plates

Pumpkin and Orange Soup (N) AED 40
Honey Roasted and Textured Pumpkin and Orange Soup,
Almond Shavings, Toasted Seeds

Chickpea Salad (N) AED 40
Braised Chickpeas with Cauliflower Shavings, Radicchio Leaves,
Roasted Hazelnuts, Dressed in Citrus Vinaigrette

Kale and Avocado Salad (V) AED 40
Fresh Kale and Avocado, Sunflower Seeds, Topped with
a Dehydrated Linseed Wafer

Seasonal mixed Leaf (V) AED 35
Hand Sorted Selection of Mizuna, Mesclun and Valerian Leaves Topped
with Fresh Pomelo Citrus and Dressed in Verbena and Yuzu

Scottish Scallops (S) AED 85
Pan-Seared Loch Fyne Scallops, Butternut Squash,
Samphire, Scallop Crackers

Prawns and Clams Moghrabieh (S, G) AED 80
Clams, Prawns, Tomatoes and Herbs
Lebanese Style Pasta Pearls Cooked Al Dente in Seafood Stock

Portuguese Octopus (S, N) AED 95
Charred Octopus on Smokey Romesco Sauce with Heirloom Tomatoes

French Quail (N, G) AED 85
Roasted French Quail, Braised AOC Le Puy Lentils, Roasted Walnuts

New Zealand Venison AED 80
Slow Cooked First Light Co-Operation Venison Shoulder,
Artichokes, Egg Yolk Confit and Coffee Jus

(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) (small) AED 60
Barley Cooked in Beetroot Juice, with Heirloom Beets
(large) AED 80
and Crème Fraîche

Irish Salmon (S) AED 150
Fillet of Organic Salmon, Dashi Braised Buckwheat, Snow Pea Juice

Chilean Seabass (S) AED 150
Fillet of Chilean Seabass, Glazed with Smoked Onion Puree,
Pak Choi and Yuzu Dressed Turnips

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

First Light Cooperation Beef Short Ribs AED 140
Grass Fed Wagyu Ribs Cooked for 36 Hours, Celeriac and Leek Puree

New Zealand Wagyu Beef AED 150
Sous Vide Grass Fed Steak, Sautéed Eryngii, Shimeji Shitake
and Oyster Mushrooms, Black Bean Jus

Australian Lamb (D, N) AED 160
Pan Seared Mulwara Lamb Loin, Sweet Potato,
Spiced Yoghurt and Savoury Granola

French Duck AED 140
Pan Roasted Normandy Duck Breast Rubbed in Warm Spices,
Root Vegetables, Roasted Garlic Puree Drizzled in Hibiscus and Natural Jus

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

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

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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.