

# LEXINGTON GRILL

## Seafood Starters

Alaskan Crab Doughnut (D/G) Mild Jalapeño Tartar, Cucumber & Grapefruit Salad	107
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Atlantic Smoked Salmon (G/D/N) Doubled Smoked, Mango Mustard, Pumpernickel Bread	75
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Seared Boston Bay Scallops (N/D) Romanesco Puree, Roasted Cauliflower, Hazelnuts	99
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Salt Brick King Prawns Cocktail & Marie Rose Sauce, Pineapple Caviar	107
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## Starters

Classic Caesar Salad (V/G) Add: Grilled Corn-Fed Chicken Breast Add: Marinated Black Tiger Prawns	76 93 105
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Flavours of Waldorf Salad (N) Classic, Liquid	52
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Seared Foie Gras (N/G/D) Celeriac Banana Purée, Pine Nut Butter, Brioche	99
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Lexington Steak Tartar (G) USDA Prime Beef Tenderloin, Purple Mustard	99
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Burrata & Tomato (V) Colourful Cherry Tomato, Chive Powder, Basil	98
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Lexington Seasonal Salad (V/G) Green Peas, Quinoa, Roasted Carrots, Datterini Tomatoes Ginger, Sweet Potato Crisps, Flaxseed Croutons	52
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## Lexington Maple Special

Lexington Spring Salad (N) Baby Spinach, Green Apple, Mango, Maple Dijon Vinaigrette	52
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Baked & Smoked Camembert (N/G) Maple Garlic Glazed, Rustic Bread, Nuts & Dried Fruits	70
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Pan Roasted Atlantic Salmon (G/D) Maple Soy Marinated, Baby Asparagus, Tomato & Fava Bean	197
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## Soups

Organic Tomato Soup (V/D) Basil, Olive Oil	65
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Prawn Bisque (A/D/G) Tortellini, Brandy Cream	70
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## Grills

All Grills are Served with One Side & Sauce

### USDA 'Fox River' Certified Prime American Beef

Rib-Eye Steak	300g.	301
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NY Striploin	350g.	255
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Tenderloin	220g.	278
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T-Bone Steak	500g.	307
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### American 'Calvetti Farm'

#### Full Blood Wagyu Beef – Grade 6-7

Rib-Eye Steak	300g.	455
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Tenderloin	200g.	399
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### USDA Dry Aged 'Green Bay' Certified Prime American Beef - Aged for 45 Days

Rib-Eye Steak	300g.	295
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Striploin	250g.	226
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## Sauces

12

Béarnaise (D)	Black Peppercorn
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Lemon Butter (D)	Wild Mushroom Cream (D)
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Red Wine Bordelaise (A)	Whole Grain Mustard (D)
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Stilton Cheese (D)	
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## Sides

30

Potato Gratin (D)	Baked Potato and Sour Cream (D)
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Grilled Vegetables	Mashed Potato Classic or Truffle (D)
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Creamy Spinach (D)	Hand Cut Fries
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Macaroni and Cheese (D)	Tomato Salad (V)
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Corn on the Cob (D)	Sautéed Wild Mushrooms
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## Shared Grills

Châteaubriand	500g.	520
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Chef's Selection of Finest Meats & Seafood (A)		393
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USDA 'Fox River' Prime Tenderloin, Beef Short Rib Maine Lobster & King Prawns	per person	
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## Other Grills

Whole Grilled Maine Lobster	485
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Grilled King Prawns	220
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## Surf & Turf

360

USDA's 'Fox River' Prime Tenderloin & ½ Maine Lobster	
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## Mains in Lexington Grill

Beef BBQ Short Ribs (G/D)	215
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Smoked BBQ Ribs Braised For 12 Hours Lamb Shoulder (D/G)	175
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Braised for 10 Hours, Kale, Flaxseed Muffin, Mashed Potatoes	
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Pan Seared Line Caught Sea Bass (D)	203
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Sautéed Spinach, Lemon Butter Sauce	
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Corn-Fed Baby Chicken Brick (D/G)	175
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Rosemary Fingerling Potatoes, Brocolini, Crispy Shallots	
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Braised Wagyu Beef Cheek & Smoked Angus Beef Tenderloin (A/G)	226
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Salsify, Asparagus, Gnocchi	
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## Vegetarian

Barley "Risotto" with Herbs Juice (D)	81
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Beetroot Chips, Wild Mushrooms, Nage Olive Oil Reduction	
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Fermented Smoked Tofu, Napa Cabbage (D)	99
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Asparagus, Roasted Carrots, Soba Noodles	
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Contains: (A) Alcohol (V) Vegetarian (N) Nuts, (G) Gluten, (D) Dairy. All prices are in United Arab Emirates Dirham and inclusive of 10% service charge and 5% VAT.

If you have a food allergy or special dietary requirement please inform a member of our hospitality team.

# LEXINGTON GRILL

## The Dessert

<b>Red Velvet Souffle</b>	<b>64</b>
Aged Barrel Maple Ice Cream, Candied Pecan	

<b>Warm Blue Cheesecake (G/D/A)</b>	<b>65</b>
Baked to Order, Berry Tea Ice Cream Red Wine Fluid Gel	

<b>Lemon Meringue (G/D)</b>	<b>47</b>
Lemon Curd, Torch Meringue Vanilla Ice cream	

<b>Chocolate Pavé (N/D/G)</b>	<b>58</b>
Dark Chocolate & Blueberry Cremeux, Mint Milk Sorbet	

<b>Churros (D/G)</b>	<b>52</b>
Half Footlong, Maple Chocolate Dip	

<b>Crème Brûlée (D)</b>	<b>52</b>
Classic with Cherry Pond Bottom, Berries Sesame Tuile, Cherry Jelly	

<b>Lexington Sundae (D/N)</b>	<b>52</b>
Popcorn Ice Cream, Warm Toffee Sauce Peanuts Brittle, Caramel Popcorn	

<b>Chocolate Soufflé (G/D)</b>	<b>65</b>
Raspberry, Cream Anglaise	

<b>3 Ice Creams or Sorbet</b>	<b>54</b>
Ice Creams (D): Vanilla, Chocolate, Strawberry, Coffee Sorbet: Raspberry, Lemon, Mango, Green Apple	

<b>Seasonal Fruit Platter</b>	<b>52</b>
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<b>Cheese Platter (D)</b>	<b>87</b>
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## Dessert Wines by Glass 75 ml

<b>Nederberg Noble Late Harvest, South Africa, 2011</b>	<b>58</b>
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<b>Chateau Le Juge, Sauternes France, 2006</b>	<b>81</b>
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## Port Wines by Glass 75 ml

<b>Old Tawny Port, Cockburns</b>	<b>52</b>
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<b>Six Grapes Reserve, Grahams</b>	<b>58</b>
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<b>LBV, Quinta de Noval, 2008</b>	<b>70</b>
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## Grappa Glass 30 ml

<b>Limoncello</b>	<b>52</b>
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<b>Moscato</b>	<b>47</b>
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<b>Tignanello</b>	<b>70</b>
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<b>Gaia – Grappa di Barbaresco</b>	<b>87</b>
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