

**LEXINGTON
GRILL & BAR**

COLD BAR

Freshly Shucked Oysters Lemon, mignonette, tabasco	half dozen/dozen 150/300	
Beef Tartare (E) (N) (S) Hand cut Angus beef, quail egg		92
Tuna Tartare (E) (E) Tuna, spice mayo, guacamole cream		83
Cured Salmon (E) (E) Soya sauce, coriander, black olive mayo, fennel		75
Prawn Cocktail (S) (E) (E) Cocktail sauce, horseradish, avocado cream		125

STARTERS

The Waldorf Salad (E) (N) Apple, celery, truffle mayo, grapes & walnuts		64
Lexington Salad (S) Mixed lettuce, king crab, asparagus, avocado, orange dressing		64
Caillit "Caesar" (E) (E) Baby gem, Caesar dressing, parmesan, dry age veal leg, sun dried tomato, quail egg		85
Burrata (E) (N) (E) Marinated candy tomatoes, plums vinaigrette, walnut dip, tarragon		95
Heritage Beets (V) (N) Goat cheese mousse, red apple, pumpkin seed butter		68
Pan seared foie gras (D) (N) (E) (A) Fresh ligs chutney, brioche bread, pistachio		85
Diver Scallops (E) (E) Creamy squid ink risotto, saffron espuma, micro greens		120
White Asparagus (E) (E) (V) Steamed white asparagus, Hollandaise espuma, truffle		72

PLANT BASED

All dishes are plant based, gluten, lactose free & locally sourced

Green Gardens (V) (N) Kale, rocket, snow peas, red radish, mint sesame dressing, macadamia nuts, pumpkin		62
Hummus (V) (N) Crispy rice chips, pickle cauliflower, pistachio crumbs		65
Sweet Corn Soup (V) Creamy sweet corn, popcorn, espelette pepper		65
Eggplant Parmigiana (V) Eggplant, zucchini, tomato sauce, vegan cheese		75
Saffron Risotto (V) Smoked capsicum pesto, green asparagus		75
Beyond BBQ Steak (V) Vegan meat, pickled mushrooms, sweet potato fries		165
Cauliflower "Steak" (V) Date jam, lentils, pumpkin seeds, fresh pomegranate		70

STEAKS

Full Blood Carrara Wagyu & 400 Days Grain Fed
Marble Score 6-7 Marble Score 8+

Tenderloin 8 oz/220g 420	Ribeye 12 oz/340g 610
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Prime American Angus Beef USDA
Marble Score 4-5

Tenderloin 10 oz/250g 380	Ribeye 14 oz/400g 330	Flank Steak 10 oz / 250g 185
8 oz/220g 310	12 oz/340g 275	
6 oz/180g 245		

Lexington in House Dry Aged
Prime American Angus Beef

Bone-in Ribeye 12oz/340g 350	Tomahawk 800g/900g 899	Striploin 10oz/250g 260
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Top Up Your Steak

Pan seared foie gras 50g - 50
Shaved truffles (seasonal price)
Carabineros - 50

Steaks are served with your choice of sauce
Red wine / Pepper / Béarnaise / Chimichurri / Mushroom

VEGETABLES & SIDES

Sautéed mushrooms, parsley, butter, sherry vinegar (D) (V) (A)	38
Wood fire grilled seasonal vegetables (E) (V)	38
Grilled avocado, jalapeno sour cream (E) (V)	38
Potato puree, classic or truffle (E) (V)	38
Baby spinach, sautéed or creamed (E)	38
Green asparagus, butter lemon (E)	38
Homemade steak fries	38



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MAIN COURSES

Grilled Live Canadian Lobster 1kg (S) (E) Lobster tomato bisque, salsa verde, steak fries	Whole / Half 545/275
Grilled Seabass Fillet (E) Lime butter, capers, olives, candy tomato, parsley, truffle mush	170
Grill King Prawns (E) Artichokes, herbs garlic butter sauce, lemon	165
Poached Black Cod (E) Apple chutney, lemongrass sauce, salmon caviar foam	175
Spoon Lamb (E) Braised lamb shank, jalapeno chili, coriander, mashed potato	189
Golden Chicken (E) Stuffed half chicken, spinach mushrooms, truffle mashed potato, foie gras emulsion	144
Confit Duck Leg (E) (A) Parsnip purée, braised red cabbage, parsnip crisp, wine sauce	144
Lexington Burger (E) (E) Lettuce, truffle brie, smoked onion jam	140
Platters for Two (cut on the table & inclusive of one side dish)	
Tomahawk USDA Prime 1200g	770
Chateaubriand Tenderloin Prime 500g (choice of sauce)	700
Rack of Lamb (E) Carrot puree, lamb jus	370
Whole Dover Sole A La Meunier (E) (A) Lemon, butter, wine, parsley	325

DESSERTS

Lexington Chocolate Fondant (E) (N) (E) Chocolate, frozen raspberry espuma, caramel sauce	75
Apple Tatin (E) (E) Caramelised apple, vanilla ice cream	45
Brownie (E) (N) (E) (E) Soft caramel glaze, chocolate glaze, peanuts ice cream	45
New York Style Cheese Cake (E) (N) (E) Seasonal coulis	45
Key Lime Pie (E) (N) (E) (E) Lime meringue, lime	45
Tropical Fruit Carpaccio Seasonal fruits, raspberry sorbet	45

(V) vegetarian (D) dairy (A) alcohol (E) egg (S) shellfish (G) gluten (N) nuts
Please inform our team about any food allergy or special dietary requirement
Prices are in United Arab Emirates Dirhams and inclusive of 10% service charge,
7% destination fees and 5% VAT