

LEXINGTON GRILL & BAR

COLD BAR

Freshly Shucked Oysters Lemon, mignonette, Tabasco	half dozen/dozen 150/300
Beef Tartare (G) (E) (N) (S) Hand cut Angus beef, quail egg	92
Tuna Tartare (G) (E) Tuna, spice mayo, guacamole cream	83
Cured Salmon (G) (E) Soya sauce, coriander, black olive mayo, fennel	75
Prawn Cocktail (S) (E) (D) 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
Burrata (D) (N) (G) Marinated candy tomatoes, plums vinaigrette, walnut dip, tarragon	95
Pan seared foie gras (D) (N) (G) (A) Fresh figs chutney, brioche bread, pistachio	85
Diver Scallops (G) (D) Creamy squid ink risotto, saffron espuma, micro greens	120

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
Eggplant Parmigiana (V) Eggplant, zucchini, tomato sauce, vegan cheese	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 220g 420	Ribeye 340g 610
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Prime American Angus Beef USDA
Marble Score 4-5

Tenderloin 250g 380 220g 310 180g 245	Ribeye 400g 330 340g 275	Flank Steak 250g 185
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Lexington in House Dry Aged
Prime American Angus Beef

Bone-in Ribeye 500g 350	Tomahawk 800g/900g 899	Striploin 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

MAIN COURSES

Grilled Seabass Fillet (D) Lime butter, capers, olives, candy tomato, parsley, truffle mush	170
Grill King Prawns (D) Artichokes, herbs garlic butter sauce, lemon	165
Poached Black Cod (D) Apple chutney, lemongrass sauce, salmon caviar foam	175
Spoon Lamb (D) Braised lamb shank, jalapeno chili, coriander, mashed potato	189
Beef Short Ribs (D) (N) (A) Apple celery puree, hazelnut crust, red wine sauce	189
Organic Golden Chicken (D) Stuffed half chicken, spinach mushrooms, truffle mashed potato, foie gras emulsion	144
Confit Duck Leg (D) (A) Parsnip purée, braised red cabbage, parsnip crisp, wine sauce	144
Lexington Burger (D) (G) 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 (D) Carrot puree, lamb jus	370
Whole Dover Sole A La Meuniere (D) (A) Lemon, butter, wine, parsley	325

DESSERTS

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

VEGETABLES & SIDES

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



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(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

