

COLD BAR

FRESHLY SHUCKED LOCAL OYSTERS FROM DIBBA BAY [Ⓢ]	Half dozen/Dozen 150/275
Lemon, Mignonette, Tabasco	
BEEF TARTARE, OUR WAY ^{ⓐⓔⓃⓈ}	105
TUNA TARTARE ^{ⓐⓔ}	98
Almond purée, Passion fruit, Red radish, Fennel, Lemon caviar, Zorri cress	
PRAWN COCKTAIL ^{Ⓢⓔⓓ}	115
Traditional with cocktail sauce, Horseradish, Avocado cream	
HANDPICKED CRAB MEAT ^{Ⓢⓓ}	95
Tomato consommé, Compressed watermelon, Ginger & dashi gel, Fermented red pepper, Sea grapes	

STARTERS

THE WALDORF SALAD ^{ⓔⓃ}	72
Apple, Celery, Truffle mayonnaise, Grapes & walnuts	
LEXINGTON SALAD [Ⓢ]	85
Mixed lettuce, Crab claw meat, Asparagus, Avocado, Orange dressing	
BURRATA ^{ⓓⓈ}	115
Green peas, Asparagus, Edamame, Grapefruit, Osetra caviar, Hummus leaves	
HERITAGE BEETS ^{ⓋⓃ}	72
Goat cheese mousse, Red apple, Pumpkin seed butter	
SMOKEY DIVER SCALLOPS ^{Ⓢⓓ}	125
Charred corn, Potato & saffron cream, Black leek, Yuzu skin, Citra	
GRILLED OCTOPUS ^{ⓓⓈ}	95
Beef chorizo, Passion fruit, Tomato ragout, Apple blossom	
LOCAL INSPIRED SEAFOOD BOUILLABAISSE ^{Ⓢⓓⓔⓖ}	75
Local seafood, Sumac aioli, Grilled crostini	
ASPARAGUS ^{ⓓⓔⓃⓖ}	82
Charred corn, Potato & saffron cream, Black leek, Yuzu skin, Citra	

PLANT-BASED GLUTEN & LACTOSE FREE
all dishes are plant based, gluten, lactose free & locally sourced

HUMMUS ^{ⓋⓃ}	65
Crispy rice chips, Pickle cauliflower, Pistachio crumbs	
EGGPLANT PARMIGIANA [Ⓥ]	75
Eggplant, Zucchini, Tomato sauce, Cheese	
SAFFRON RISOTTO [Ⓥ]	75
Smoked capsicum pesto, Green asparagus	
CAULIFLOWER "STEAK" ^{ⓋⓃ}	83
Roasted cauliflower, Carrot curry sauce, Lentils, Cured raisins, Almond	
SWEET & SOUR	80
Chickpea patty, Portobello mushroom, Multi seed bun, Asian slow, Guacamole	

STEAKS

FULL BLOOD CARRARA WAGYU 400 DAYS GRAIN MARBLE SCORE 4-5	
TENDERLOIN 220g	395
STRIPLOIN 300g	365
USDA PRIME AMERICAN ANGUS	
TENDERLOIN 300g	425
TENDERLOIN 250g	365
TENDERLOIN 220g	325
STRIPLOIN 300g	300
STRIPLOIN 235g	235
RIBEYE 400g	415
RIBEYE 340g	375
T-BONE 750g	725
LEXINGTON HOUSE DRY AGED PRIME US ANGUS	
RIBEYE BONE IN 700g	535
STRIPLOIN 250g	295
TOP UP YOUR STEAK	
KING PRAWNS	50

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

TOMAHAWK MADNESS
Savor our delectable Tomahawk

AUSTRALIAN BLACK ANGUS MARBLE 3+, 1000GR
750

Served with
Two carved table side dishes and sauces inclusive paired with a bottle of our finest house wine



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MAIN COURSES

From the sea	
GRILLED SEA BREAM FILLET [ⓓ]	165
Burnt cauliflower, Braised fennel, Salt-baked beetroot, Fermented lemon juice	
GRILL KING PRAWNS	180
Artichokes, Green peas, Herbs garlic butter sauce, Lemon	
BUTTER POACHED BLACK COD [ⓓ]	210
Beef chorizo, Roasted peppers, Cherry tomato, Avocado purée, Fried anchovies	
CINNAMON GRILLED YELLOW FIN TUNA [ⓓ]	195
Smoked eggplant tartar, Homemade mango kimchi, Charred baby carrot	
From the land	
INDIVIDUAL BEEF WELLINGTON 250GR	240
Classic potato purée, Baby carrots and Red wine sauce	
SUMAC INFUSED LAMB LOIN ^{ⓓⓃⓖ}	225
Cauliflower rice, Fried eggplant, Pomegranate, Dukkha crumble, Crème fraîche	
GOLDEN CHICKEN [ⓓ]	144
Stuffed half chicken, Spinach mushrooms, Truffle mashed potato	
SLOW COOKED APPLE CIDER BEEF SHORT RIBS ^{ⓓⓃⓐ}	195
Fermented carrot & pumpkinslaw, Buttermilk cream, Peanut gremolata, Oyster leaves	
BEEF BACK RIBS ^{ⓓⓃⓐ}	190
Beer glazed, Smoky bbq sauce	
LEXINGTON BURGER ^{ⓓⓖ}	140
Lettuce, Truffle brie, Smoked onion jam	

PLATTERS FOR TWO
carved table, one side and one sauce inclusive

BEEF WELLINGTON FOR TWO 500GR	425
Classic potato purée, Baby carrots & red wine sauce	
WAGYU TOMAHAWK MARBLE 4/5, 1400G	1150
CHATEAUBRIAND TENDERLOIN PRIME 500G	765

VEGETABLES & SIDES

SAUTÉED MUSHROOMS, PARSLEY, BUTTER, SHERRY VINEGAR ^{ⓓⓋⓐ}	38
WOODFIRE GRILLED SEASONAL VEGETABLES ^{ⓓⓋ}	38
POTATO PURÉE, CLASSIC OR TRUFFLE ^{ⓓⓋ}	38
BABY SPINACH, SAUTÉED OR CREAMED [ⓓ]	38
GREEN ASPARAGUS, BUTTER LEMON [ⓓ]	38
HOMEMADE STEAK FRIES	38
SAUTÉED BRUSSELS SPROUTS, ALMOND FLAKES ^{ⓓⓃ}	38
SAVOURY BAKED PUMPKIN, LEMON YOGHURT SAUCE, PINE NUTS ^{ⓓⓃ}	38
GARDEN GREEN SALAD, MACADAMIA NUT, STRAWBERRY [Ⓝ]	38