



CHOOSE YOUR ENCOUNTER

ENCOUNTER X

SIGNATURE HOUSE BLEND

Medium-full bodied with notes of milk chocolate, roasted nuts and molasses sweetness

BLEND: Brazil and Colombia

VOYAGER

HOUSE BLEND

Our famous house blend medium body, milk chocolate with a hint of fruit juice

BLEND: Ethiopia, Brazil and Colombia

BRAZIL

CAMPOS DAS VERTENTES

Chocolate aroma, peanut, medium body, medium to low acidity, chocolate flavour aftertaste

BURUNDI

NYAGISHIRU

Grapefruit, pear, kiwi, hints of lime and long lingering of brown sugar

COLOMBIA

REGIONAL CAUCA

Bergamot, nutty aroma, roasted peanuts, sparkling acidity with medium-full body, molasses sweetness, long & clean finish

DECAF COLOMBIA

MEDELLIN

Hints of cacao nibs, citrusy, sweetness of sugar cane

ETHIOPIA

GUJI SHAKISO

Floral, medium-light body, medium acidity, jasmine and vanilla finish

HONDURAS

EL QUIDAMBAR HONEY

Roasted almonds, round and silky body with a caramel aftertaste

ECUADOR

SANTA GERTRUDIS

Floral, pears, green apple, red fruits, orange

PURE ENCOUNTER

ETHIOPIA, SISAY

Blend of berry & dried fruit notes, complemented by hints of blood orange, vanilla & a sweet citric flavor with a syrupy mouthfeel

SWEETS & PASTRIES

Today's Selection of Pastries
Ask our staff for today's variety

Plain Croissant (G - D)	10
Almond Croissant (G - D - N)	14
Zaatar & Cheese Croissant (G - D - E)	15
Pain Au Chocolat (G - D)	12
Banana Bread (G - D - N)	16
Dark Chocolate Cookie (G - D)	16
Oat & Pistachio Cookie (G - D - N)	16
Mini Chocolate Brownie (D - N)	8
Cinnamon Doughnut (G - D)	8
Portuguese Tart (G - D)	12
Raspberry Tart (G - D - N)	14
Blueberry Coconut Muffin (G - D - E)	21

ALL DAY BREAKFAST

Todays Selection of Pastries Ask our staff for today's variety	
Sourdough Toast (G - D - SES) With butter & spreads	20
Acai Bowl (PB - N) Banana, fresh mango, berries, chia • Add cashew butter +6 AED	63
Home-made Yoghurt Granola (D - N - G) Candied coconut, nuts, dates	58
Souffle Pancakes (D - G - E) Vanilla curd, poached berries, yuzu Chantilly	60
Vanilla Curd French Toast (D - G - E) Custard, crème Chantilly, strawberry compote, berries	58
Eggs Your Way (G - E - N - D) Toasted sourdough, Caseificio Parmigiano	42
Smashed Avocado (G - D - SES) Charcoal sourdough, goat's cheese, togarashi, pickled onions • Add poached eggs +20 AED	56
Scrambled Eggs on Toast with Mushroom (G - D) Roasted field mushroom, basil, goats cheese béchamel	85
Big Keto Breakfast (N) Eggs your way, halloumi, kale, beef bacon, kraut, nut crusted avocado, pumpkin seed toast	76

Bacon Benedict (E - G - D) English muffin, beef bacon, hollandaise, baby spinach, chives	65
Salmon Benedict (E - G - D - S) English muffin, smoked salmon, hollandaise, baby spinach, fried capers, parsley, chives	76
Turkish Eggs (D - G - V - SES - N) Melted tomato, sweet peppers, coriander, saffron yoghurt, goat's cheese, dukkah	69
Encounter Breakfast Burger (G - D) Egg, cheese, spicy sauce, beef patty, hash browns	68

BURGERS & SANDWICHES

Served with Rise & Dawn Focaccia	
Cheese Burger (G - D) Boston lettuce, burger sauce, onion, pickle, tomato, beef patty, fries	72
Spicy Chicken Burger (S - G - SES - N) Hot & sweet gochujang, nashi pear slaw, Kewpie mayo	65
Tuna Melt (S - G - D - E) Aged cheddar, roasted jalapeño, mayo, dill, red onion, fresh rocket	48
Pei Peri Chicken (D - G - E) Peri peri roasted chicken, avocado, habanero mayo, mango, relish, cabbage slaw	58
Classic Chicken (D - G - E) Lemon roasted chicken, garlic aioli, crispy bacon, cucumber, lettuce	55

BOWLS

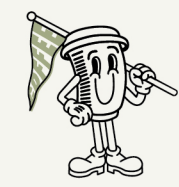
Pumpkin & Feta Salad (D - PBO) Rocket, Dijon mustard, lemon oil	35
Big Chicken Salad (G - N) Roasted chicken, fresh greens, avocado, pear, parmesan, green bean, beef bacon, pickled red onion, sourdough crouton, macadamia pesto, apple cider vinaigrette	55
Halloumi Bowl (V - N) Poached egg, avocado, kale, lemon, buckwheat, grilled halloumi, asparagus, zaatar cracker, enoki, activated almonds, smoked-garlic hummus	62
Chicken Katsu Bowl (S - G - SES) Sticky rice, cucumber kimchi, bulldog sauce, Kewpie mayonnais	64

SIDES

Cold Smoked Salmon (S)	32
Fried or Poached Eggs	20
Scrambled Eggs	22
Sauteed Mushroom (PBO)	22
Hash Browns	20
Beef Bacon	22
Chicken Chorizo (G)	24
Sliced or Smashed Avocado (PB)	18
Halloumi	16

SNACKS

French Fries (PB) Vegan chipotle mayo, Encounter seasoning	22
Sweet Potato Fries (PB) Vegan chipotle mayo, Encounter seasoning	26



D Dairy • **G** Gluten • **S** Seafood • **N** Nuts
SO Soy • **E** Eggs • **OG** Onion & Garlic
SES Sesame • **M** Mustard • **PB** Plant Based
PBO Plant Based Optional • **C** Celery
L Lupin • **GE** Gelatin • **SUL** Sulphites

Disclaimer Welcome to EatX, where all our food is prepared fresh by our chefs. Please notify a venue manager or supervisor of any allergies or intolerances at the start of your meal. We take extensive precautions and highlight allergens on each of our menus, however due to the design of our kitchens, we cannot guarantee minor cross-contaminations will not occur. We exclude liability to the maximum extent permitted by law.

COFFEE FOR THE
MODERN TRAVELLER



AVANTCHA & BUCKWHEAT

Organic Matcha Latte (ICED - HOT)	31	28
Organic English Breakfast Tea		26
Organic Majestic Earl Grey Tea		26
Jasmine Phoenix Pearls Tea		26
Organic Chamomile Cooler Tea		26
Organic Ginger Breeze		26
Moroccan Mint		26
Buckwheat Tea		28
Buckwheat Apple & Cinnamon Tea		28
Buckwheat Coconut Tea		28

KOMBUCHA

Original Kombucha		35
Ginger Kombucha		35
Saffron Rose Kombucha		35
Hibiscus Kombucha		35

REFRESHERS

Traditional Lemonade		30
Sparkling Peach & Yuzu		38
Hibiscus Elderflower Iced Tea		35
Watermelon Slush		35

DOLOMIA WATER

	SM	LG
Still Water	20	26
Sparkling Water	22	28

SMOOTHIES

Hyde Park Smoothie		38
Green spirulina, banana, peach, kale, pear, lemon, cucumber, peach syrup, pineapple, celery, green apple		
Caribbean Smoothie (D - N)		38
Mango, home-made yoghurt, turmeric, banana, flax seeds, roasted cashew, passion fruit		
Encounter (D - N)		38
Banana vanilla, whey protein, almond milk, double espresso, keto peanut butter		
Açaí Bliss (N)		38
Acai,blueberry,mango,banana, chia, almond milk		

MILKSHAKES

Strawberry Milkshake (D - E)		36
Chocolate Milkshake (D)		36
Vanilla Milkshake (D - E)		36
Encounter Chocolate Cold Brew (D)		36

FRESH JUICE

Orange Juice		32
Watermelon Juice		32
Beetroot, watermelon, red apple, ginger, strawberry, pomegranate		36
Kale, celery, pear, cucumber, lemon, pineapple, green apple		36

BLACK

Espresso	18
Long Black	19
Cold Brew	25
Batch Brew	19

LATTE

Piccolo	19
Magic	20
Flat White	20
Cappuccino	20
Latte	20
Spanish Latte	25
Lavender Latte	25
Honey Latte	25
Chocolate	25
Chai Latte	25

MANUAL BREW

V60 Pour Over	28
Chemex	28
Aeropress	28
Syphon	28

COFFEE KLATCH

Our Single Origin Coffee extracted in two ways	
Espresso + Piccolo + Sparkling Water	30

ICED COFFEE

Iced Long Black	19
Iced Latte	27
Iced Spanish Latte	28
Iced Lavender Latte	28
Iced Honey Latte	28
Iced Chocolate	28
Iced Chai Latte	29
Tiragatto (D)	28
Our take on affogato versus tiramisu	

FRAPPE

Crème Brûlée (D)	35
Vanilla caramel blended with Encounter cold brew	
Peppermint Mocha (D)	35
70% Dark chocolate, peppermint, Encounter cold brew	
Salted Caramel & White Chocolate (D)	35
Blended with Encounter cold brew	

ADD ONS

Make it large	5
Almond Milk (N)	6
Coconut Milk	6
Oat Milk	6
Whipped Cream	6