

All Day Dining
Cafe & Deli

Splendour Fields

Cafe & Deli, Gourmet Grocer
and Urban Garden

Welcome to EatX, where all of our food is prepared fresh by our chefs. Please notify a venue manager or supervisor for 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 that minor cross-contamination will not occur.

We exclude liability to the maximum extent permitted by law.

For the morning

Available from 8am to 3pm

Toasted Rise & Dawn Sourdough 19
(D • G • V)
served with cultured butter and your choice of house spread

Summer Fruit Bowl 38
(D)
vanilla scented yoghurt, local honey, basil, passion fruit sauce

Acai Bowl 56
(N • PB • SES)
blueberry, banana, strawberry, mango, granola, almond butter, sesame brittle

Almond Granola 46
(N • PB)
whipped coconut and chia 'yoghurt', fresh berries, almond milk, coconut almond granola, raspberry crisp

Apple & Cinnamon Porridge 42
(D • N)
caramelised apple, almonds, honey, cinnamon whipped cream cheese, fresh apples

Smashed Avo Toast 46
(V • G • D)
black lime salt, lime, coriander, butter
• Add scrambled eggs +20 AED

Smashed Avo with Marinated Cherry Tomato on Toast 59
(D • G • N • PBO • SES)
Rise & Dawn sourdough, Meredith Goat's cheese, marinated cherry tomatoes, pickled jalapeño, dukkah, balsamic, sorrel leaves
• Add scrambled eggs +20 AED

Eggs on Toast 36
(D • G • E)
eggs your way, cultured butter, parmesan, chives

French Toast 58
(D • G • E)
yuzu chantilly, poached berries, vanilla custard

Ricotta Hotcakes 54
(D • G • E)
orange curd, gingerbread crumbs, blueberries, white chocolate, orange segments, orange candies

Green Falafel Breakfast Bowl 58
(D • N • OG • E • SES • GT)
poached eggs, halloumi, avocado, hummus, kale, quinoa, toasted almonds, lime, red dukkah

Sweetcorn Fritters 56
(D • G • E • OG)
poached egg, kale, rose & tomato harissa chutney, bacon, marinated goat's cheese, lime, mixed herbs

Mushroom & Truffle Benedict 62
(D • G • E • OG)
roasted field mushrooms, poached eggs, hollandaise, toasted English muffin, baby spinach, fresh truffles, truffle oil

Smoked Salmon Plate 72
(D • S • G • E • OG)
salmon roe, scrambled eggs, toasted sourdough, capers, pickled Spanish onion, cream cheese, mesclun, lemon, chives, butter, dill

Turkish Eggs 58
(D • G • E • OG • SES)
spiced labneh, chicken chorizo, local zaatar, scorched padrón pepper, mint salsa verde, mixed herbs, poached eggs, sesame foccacia

Breakfast Sides

Available from 8am to 3pm

Smoked Salmon *(S)*	28	Halloumi *(D)*	16
Beef Bacon *(GT • SEST)*	18	Feta Cheese *(D)*	18
Chorizo *(GT • SEST)*	18	Parmesan *(D)*	18
Side of Smashed Avo	18	Scrambled Egg *(E • D)*	20
Half Avocado	18	Fried Egg *(E)*	8
Granola Side *(N)*	12	Poached Egg *(E)*	8

All prices are inclusive of 5% VAT.
Allergens info: (D) dairy • (G) gluten • (S) Seafood • (N) nuts • (SO) soy • (E) eggs • (OG) onion & garlic • (SES) sesame • (V) vegetarian (PB) plant based • (PBO) plant based optional • (GF) gluten free • (SEST) sesame traces • (NT) nut traces • (DT) dairy traces • (GT) gluten traces

Starters
Available from 11am onwards

Farm to Table Soup 38
(G • PB)
Ask your waiter for today's variety

Spiced Cauliflower 35
(G • E)
turmeric, chilli, tofu citrus sauce

Tempura Zucchini 35
(G • D • PBO • OG)
oregano salt, tzatziki

Crispy Calamari 45
(S • OG • E • G)
samphire, lemon mayo

Fabrique Butchery Antipasti Small 65
(D • N • G • OG)
A selection of charcuterie from Fabrique butchery, Traditional dips, olives, assorted cheese, roasted nuts, rainbow tomatoes, crackers

Fabrique Butchery Antipasti Sharing 105
(D • N • G • OG)
A selection of charcuterie from Fabrique butchery, Traditional dips, olives, assorted cheese, roasted nuts, rainbow tomatoes, crackers

Salads
Available from 11am onwards

Super Salad 56
(N • OG • PBO • G)
avocado, roast chicken, baby gem lettuce, croutons good for you seeds and sprouts, Spanish onion, radish, tomato, cucumber, green beans, hazelnut vinaigrette
• Ask your server to swap out the roast chicken for delicious palm hearts, a perfect plant based option

Buddha Bowl 58
(S • SO • SES • PBO • OG)
pineapple kimchi, avocado, cherry tomatoes, seaweed, edamame, tofu, beet relish, zucchini noodles, sesame, yuzu shoyu
• Add seared sesame crusted tuna +26 AED

Tuna Nicoise Salad 71
(S • E • OG)
gem lettuce, baby potatoes, French beans, olives, tuna, anchovy, hen's eggs with herb dressing, onion, cherry tomato, red radish

Crispy Salmon & Mango Salad 79
(S • G • SES • OG)
soba noodles, green chilli, sweet and chilli dressing, cucumber, edamame, bok choy, cherry tomatoes, chilli garlic oil, red onion

Thai Beef Salad 60
(S • OG • SES • N)
seared beef, glass noodles, coriander, bean sprouts, mint, cherry tomato, chilli lime dressing, cucumber, red & yellow peppers, spinach, Thai basil, red chilli, toasted peanuts

Desserts
Available all day

Baklava Cheesecake 32
(D • G • E • N)
baklava pasty, pistachio, honey, walnut, rose

Apple Crumble Pie 32
(D • N • G • E)
apple, cinnamon, crumble, vanilla ice cream, white chocolate sauce, pistachio

Date Cake 34
(D • E • G)
salted caramel sauce, vanilla ice cream

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Mains
Available from 11am onwards

The Morning After Wrap 48
(D • G • OG)
roast chicken, bacon, cheddar cheese, tomato, sliced avo, lime & black bean salsa, jalapeño crema

Fish Tacos 58
(S • G • OG • PBO • E)
apple, nectarine and kale slaw, our hot sauce, avo mayo, lime, coriander, jalapeño, gherkins, red cabbage, peach dressing
**Ask your server to swap out the fish for delicious palm hearts, a perfect plant based option*

Beef Souvlaki Sough 64
(G • D • N • OG)
marinated grilled beef, zhoug sauce, cauliflower, roasted tomato & barley salad, hummus

Aussie Chicken Parma 64
(D • G • OG • E)
parmesan crusted chicken breast, turkey ham, chunky tomato sauce, fresh mozzarella, chips garden salad

Chicken Fajita Quesadilla 62
(D • G • OG)
chicken, avocado, pickled jalapeño, sour cream, coriander, tomato, garden salad

Stuffed Aubergine 60
(D • G • OG)
mozzarella, cherry tomatoes, curry leaf, garden salad, burgul

Burger & Sandwiches
Available from 11am onwards

Grass Fed Beef Burger 62
(D • G • OG • E)
mature cheddar, bacon, tomato, gherkins, beef, boston lettuce, onions, mayonnaise, house fries

Three Cheese Toastie 35
(D • G • OG)
sourdough, béchamel sauce, comté cheese, smoked cheddar

Croque Monsieur 45
(D • G • OG)
sourdough, béchamel sauce, pickles, turkey ham, Welsh rarebit

Roast Mushroom Truffle Toastie 40
(G • D • S • OG)
sourdough, béchamel sauce, truffle oil, Emmental

SF Fried Chicken Sandwich 52
(G • D • E • S)
spicy breaded chicken masala butter, baby gem, housemade tonkatsu, pickles, Mary Rose dressing

Smoked Salmon Brioche 64
(G • OG • D • S)
smoked salmon, raddichio, capers, cucumber, pickled red onion, toasted brioche

Spicy Meatball Ciabatta 64
(G • OG • D)
arrabiata sauce, smoked cheddar, fresh oregano, basil, garlic oil

Prosciutto, Mozzarella, Focaccia 49
(D • G • OG • S)
beef prosciutto, mozzarella, focaccia, semi-dried tomatoes, caramelized onions, oak leaf

Chicken Caesar 52
(D • G • OG)
ciabatta, crispy beef bacon, Caesar dressing, egg, romaine lettuce

Ricotta on Rye Bread 47
(D • G • N • V)
herbed ricotta, tomato, basil, cucumber, rocket, oak leaf

Halloumi Sandwich 45
(D • G • OG • E)
sourdough, capsicum mayo, housemade semi-dried tomato, fermented chilli honey, oak leaf

Chorizo Cuban Rolls 56
(D • G • OG • S)
housemade tonkatsu, avocado, mozarella, chimichurri

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Encounter Coffee

Encounter Coffee from our Dubai roastery.
Ask our staff for a decaf alternative.

Single Shot Espresso 17
• espresso-based coffee

Double Shot Espresso 19
• espresso-based coffee

Long Black 19 | 21
• espresso-based coffee | hot or cold

Macchiato 20
• milk-based coffee

Magic 20
• milk-based coffee

Piccolo 20
• milk-based coffee

Flat White 20
• espresso-based coffee

Cappuccino 20
• milk-based coffee

Cafe Latte 20 | 22
• milk-based coffee | hot or cold

Mocha 22 | 24
• milk-based coffee | hot or cold

Lavender Latte 25
• milk-based coffee | hot

Spanish Latte 26 | 31
• espresso-based coffee | hot or cold

Avantcha Matcha Latte 26 | 28
Japanese green tea powder finely ground and blended with honey and textured milk
hot or cold

Chai Latte 26 | 28
perfecct blend of Earl Grey, chai spices and textured milk | *hot or cold*

Hot Chocolate 24 | 25
• milk-based drink | hot or cold

Affogato 28
• espresso-based coffee, vanilla ice cream

Specialty Coffee

Ask our staff for our variations of coffee blends

Aeropress 29
It's complex design brews the beans with steam pressure producing a stronger, crisper cup

French Press 24
A golden oldie. This gadget gives you full-bodied coffee from it's long brewing time and coarse texture. This is caused by a metal filter that allows sediments into the cup.

Chemex 25
Designed by chemist Peter Schumbohm to make the cleanest cup of coffee possible. Think pure, mild and elegant.

Syphon 28
This heisenberg-esque laboratory device produces a heavy viscous cup. Choose your beans wisely.

V60 Pour Over 22
The classic pour over, this gadger is versatile and great to use with almost every bean.

Cold Brew 33
Coffee steeped in cold water for no less than 12 hours. This method produces a syrupy coffee with less acidity.

Avantcha & Buckwheat Tea

Available all day at the cafe

Avantcha Organic English Breakfast Tea 26
Avantcha Organic Majestic Earl Grey Tea 26
Avantcha Organic Chamomile Cooler Tea 26
Avantcha Jasmine Phoenix Pearls Tea 36
Avantcha Morrocan Mint 26
Avantcha Ginger Breeze 26
Buckwheat Tea 24
Buckwheat Apple & Cinnamon Tea 24
Buckwheat Mango & Passion Fruit Tea 24
Buckwheat Coconut Tea 24

All prices are inclusive of 5% VAT.
Explore the world of coffee at our in-house roastery, Encounter Coffee Roasters.
@encountercoffeeroasters x. @splendourfields

Smoothies

Available all day at the cafe

Green Beast 36
(PB)
mango, banana, kale, green spirulina, apple juice, agave syrup

Pink Flamingo 36
(PB)
raspberry, banana, pink pitaya, ginger, orange, agave syrup

Encounter 2.0 36
(D • N)
whey vanilla protein, double espresso, banana, peanut butter, almond milk, 70% dark chocolate

So Berry Slim 36
(N)
acai, strawberry, blueberry, banana, peanut butter, homemade almond milk

Tropical Tango 36
(D)
passion fruit, mango, turmeric, yoghurt sorbet, banana

Cinnamon Roll 36
(D • N • G)
whey vanilla protein, banana, keto cashew butter, cinnamon powder, oat milk

Salted Caramel & White Chocolate Frappe 28
(D)
Encounter cold brew, milk, caramel sauce, white chocolate sauce, whipped cream

Organic Matcha Frappe 30
(D)
matcha, coconut milk, white chocolate sauce, whipped cream, coconut flakes

Refreshers & Mocktails

Available all day at the cafe

Orange Juice 28
Apple Juice 28
Watermelon Juice 30

Daily Greens Juice 34
apple juice, kale, celery, pineapple, lemon, cucumber

Ginger Buster Juice 34
orange, carrot, ginger, pineapple, galangal, green apple

Fruity Fuel Juice 34
strawberry, beetroot, red apple, pomegranate, ginger

Magical Lemonade 32
blue matcha, lemon, kaffir lime leaf, agave

Hibiscus & Wild Elderflower Iced Tea 30
hibiscus, wild elderflower, Persian lime

Apple & Cinnamon Buckwheat Iced Tea 30
apple, cinnamon, lemon

Peach & Yuzu Spritz 30
peach, yuzu, sparkling water

Blackberry Bramble 30
blackberries, lime, sparkling water
apple, cinnamon, lemon

Still or Sparkling Water 16 | 21
small or large

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