

Delphine.

OF LAND
& SEA



SMALL PLATES

SCALLOP CRUDO, SEA BUCKTHORN
TIGER'S MILK, HERB OIL, CHILI CRISP,
SCALLIONS 32

ARGENTINIAN SHRIMP COCKTAIL
SERVED WITH LEMON, HORSERADISH,
MARYLAND SAUCE 28

BEEF TARTARE CLASSICALLY DRESSED,
PICKLED PEARL ONIONS, CRISPY
WONTONS, CHIVE MAYO 24

GOLDEN BEET SALAD, WHIPPED
LEMON RICOTTA, CANDIED WALNUTS,
MARINATED APRICOTS 20

HONG KONG SHRIMP TOAST, ROASTED
NORI MAYO, PICKLED CHILI 28

WARM OLIVES, CITRUS, MANCHEGO 14

MIXED GREENS, WHITE RADICCHIO,
APPLE VINAIGRETTE, COMPRESSED
APPLES, TOASTED ALMOND 18

SIDES

HONEY ROASTED CARROTS, HOT
HONEY, CAPER GARLIC HERB OIL 14

CRISPY BRUSSELS SPROUTS, CONFIT
GARLIC AIOLI, SHERRY VINAIGRETTE,
SMOKED BACON 18

CHILLED CUCUMBERS, GOCHUGARU
LABNEH, FRESH HERBS, CHILI CRISP 16

POTATO CROQUETTE, MALT VINEGAR,
HERB MAYO 16 *Add white anchovies 6*

PONZU MARINATED MUSHROOMS,
HEMP HEART DRESSING, CAPER
GARLIC HERB OIL 17

LARGE PLATES

CHEF'S FEATURE FISH 48

SEARED CHICKEN, CAULIFLOWER
PURÉE, LEMON CAPER VELOUTÉ,
FINGERLING POTATOES, RED
WATERCRESS 36

LEMON RICOTTA FILLED CAPPELLETTI,
BURNT LEEK CREAM, RAMP OIL,
GRANA PADANO, FINE HERBS 34

CORIANDER CRUSTED DUCK BREAST,
SOUR CHERRY GLAZE, MISO CHARRED
CABBAGE, CHILI CRISP 48

OVER CHARCOAL

Skewers

CUMIN AND FENNEL SPICED
PORK BELLY, PICKLED CUCUMBERS,
CUMIN YOGURT 18

SATAY CHICKEN, SCALLIONS,
TOASTED PEANUTS 18

Shareables

WHOLE ROASTED SEA BREAM,
ROASTED TOMATO HARISSA BUTTER,
FRESH HERBS 44

BEEF SHORT RIB, MIRIN GLAZE,
FERMENTED BLACK BEAN PURÉE,
BRUSSELS LEAVES 58

FLANK STEAK, COCONUT RED CURRY,
NUOC CHAM, MINT, CILANTRO,
CHARRED SHALLOT, PEANUT 48





Delphine.



DESSERT

UBE CREAM PUFF FILLED
WITH UBE ICE CREAM
AND UBE CHANTILLY 16

WARM YUZU MADELEINE,
DULCE DE LECHE, STRAWBERRIES,
CALAMANSI FROZEN YOGURT 15

CARROT CAKE TO SHARE, PUFFED
CINNAMON RICE, CARAMEL SAUCE 28

Delphine.



OF LAND
& SEA

BEER 12

Fast Eddy's Light Lager

PRINCE EDDY'S, PEC
473 ML 4%

Heinzel Kölsch-Style Ale

AURUM, PEC
473 ML 4.5%

Belgian Wit

555'S, PEC
473 ML 4.9%

Rizbal Mango Lassi Sour

PARSON'S, PEC
473 ML 4.8%

Mosey Pilsner

SLAKE, PEC
473 ML 4.8%

Janky IPA

MATRON, PEC
355 ML 6%

ESB

MIDTOWN, PEC
473 ML 5.2%

Firefly West Coast IPA

SLAKE, PEC
473 ML 6.2%

CIDER 11

Low & Slow

STOCK & ROW, PEC
355 ML 5%

Untamed

LOCH MÓR, PEC
355 ML 4.7%

COCKTAILS

Silk Road 19

JASMINE INFUSED ALTOS BLANCO
TEQUILA, TRIPLE SEC, CITRUS
OLEO SACCHARUM, LIME

Stalk & Ember 18

SMOKED HAVANA 7 RUM &
TORRES 10 BRANDY, STRAWBERRY
RHUBARB SYRUP, CINNAMON

El Medico 20

ALTOS BLANCO TEQUILA, LICOR
43, KAHLUA, CHOCOLATE

Scialla 19

CAPPELLETTI APERITIVO, AMARO
AVERNA, PROSECCO

Jade Punch 21

LOT 40 RYE, MATCHA, YUZU,
VANILLA, LEMON, DEL MAGUEY
VIDA MEZCAL

Alora 19

CAZADORES REPOSADO,
BUTTERFLY PEA SYRUP, TRIPLE
SEC, LIME, COCONUT & WHITE
CHOCOLATE FOAM

MOCKTAILS 14

Summer Fling

HONEY, BLOOD ORANGE,
LEMON, SODA

County Shade

MAPLE SYRUP, LIME,
GINGER BEER

Cuppa

ORANGE PEKOE, ORANGE
SYRUP, TONIC, BITTERS

