

Delphine.

OF LAND
& SEA



RAW BAR

Seafood Towers

Market Selection

1 TIER 60

2 TIERS 115

OYSTERS - EAST AND WEST COAST
WITH YUZU JALAPEÑO MIGNONETTE

Half Dozen 25 Full Dozen 48

SCALLOP CRUDO, SEA BUCKTHORN
TIGER'S MILK, HERB OIL, CHILI CRISP,
SCALLIONS 36

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

OVER CHARCOAL

Skewers

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

SATAY CHICKEN, SCALLIONS,
TOASTED PEANUTS 18

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



MAINS

SEARED COD, ANCHOVY BUTTER
SAUCE, FINGERLING POTATOES,
SWISS CHARD 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

SMALL PLATES

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

GOLDEN BEET SALAD, WHIPPED
LEMON RICOTTA, CANDIED WALNUTS,
MARINATED APRICOTS 18

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

MIXED GREENS, WHITE RADICCHIO,
APPLE VINAIGRETTE, COMPRESSED
APPLES, TOASTED ALMOND 20

SMOKED WHITE BEAN DIP, MARINATED
GARLIC LIMA BEANS, CAPERS 18

WARM OLIVES, CITRUS, MANCHEGO 14

Land

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

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

BEEF SHORT RIB, MIRIN GLAZE,
FERMENTED BLACK BEAN PURÉE,
BRUSSELS LEAVES 60

Sea

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

GRILLED OCTOPUS, SUNCHOKES,
CHARRED TOMATOES, GREEN TOMATO
CHOW CHOW 36

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*



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%

MOCKTAILS 14

Summer Fling

HONEY, BLOOD ORANGE,
LEMON, SODA

County Shade

MAPLE SYRUP, LIME,
GINGER BEER

Cuppa

ORANGE PEKOE, ORANGE
SYRUP, TONIC, BITTERS



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 APERTIVO, 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