

# THE LEDGE

BY DAVE PYNT

## CRUDO

Fresh Gillardeau Oysters	70 for 6	Warmed Gillardeau Oysters	12 for 1
Fish and Chips	50	Steak Frites	55

## SNACKS

Tuna and Caviar Tartlets	30	Eggplant and Miso	15
Jamaican Chicken Wings	10	Fish Tacos	10
Ledge Caesar Salad	30	Mexican Brisket Tacos	10
Toast, Tomatoes and Jamon Iberico	18	Beef Marmalade and House Pickles	20

## BURGERS | SLIDERS

Lobster Slider Caviar	50	Steak Sando	60
The Ledge Cheese Burger	50	Crab Slider	45

## FROM THE GRILL

Spiced Mediterranean Lamb Chop	55	Chicken Peri Peri	60
Blackmore's Wagyu Striploin	80 per 100g	Lobster and Garlic Butter	24 per 100g
Blackmore's Wagyu Flat Iron, Smoked Potato Puree and Sauce Syrah	70 per 100g	Maldivian Grilled Tuna Steak	60
		Reef Fish Fillet, Roast Tomatoes and Capers Butter	48

## SIDES

The Ledge Sourdough	14
Garlic Bread	13
Garden Salad	15
Smoked Potato Purée	10

## DESSERT

Grilled Peach Tart Tatin	22
Chocolate Fondant & Smoked Ice Cream	18
Island Pavlova	20
S'mores Tart	5

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## CHEF'S SELECT 180 - 250 Per Person

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All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in US Dollars and are subject to service charge and applicable taxes.

# CHEF'S MENU

Tuna Tart  
Grissini and Ikura  
Steak Frites & Fish and Chips  
Jamaican Chicken Wings  
Eggplant and Miso  
  
Lobster Roll Caviar  
Beef Marmalade and House Pickles

Blackmore's Wagyu Striploin

Chocolate Fondant & Smoked Ice Cream

Petit Fours

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## COCKTAILS

The Ledge Old Fashioned <i>Woodford Reserve Bourbon, brown sugar, bitters</i>	24
Gin & Tonic <i>Hendricks, Franklin Tonic, cucumber</i>	24
Sunny Side <i>Grey Goose Vodka, Aperol, fresh lime juice, almond syrup, fresh pineapple juice, mint</i>	28
Big Man <i>Monkey Shoulder, Chivas Regal 12yr, Ardbeg 10yr, Jack Daniel, homemade Five Spice syrup, Whiskey Bitter, Angostura Bitter</i>	32
Negroni <i>Monkey 47, Campari, Antica Formula Rosso, orange peel</i>	24

## WINES BY THE GLASS

Veuve Clicquot, Ponsardin <i>Remis, Champagne   NV</i>	45
Domaine Michel Punier, Chardonnay <i>Burgundy, France   2020</i>	48
Pascal Jolivet, Sauvignon Blanc <i>Sancerre, France   2020</i>	40
Chateau Minuty, M De Minuty <i>Cotes de Provence, France   2020</i>	22
Domaine Michel Prunier, Pinot Noir <i>Burgundy, France   2020</i>	50
Roger Sabon Chateauneuf-du-Pape, Grenache, Shiraz, Mourvedre <i>Rhone Valley, France   2016</i>	46
Elio Grasso d'Alba Dei Grassi, Dolceto <i>Piedmont, Italy   2017</i>	35
Penfolds Bin 2, Shiraz, Mataro <i>Barossa Valley, Australia   2019</i>	35

