

THE LEDGE

BY DAVE PYNT

MODERN BEACH BBQ

@theledgebydavepynt

Burnt Ends Michelin 1* Since 2018

#94 on the San Pellegrino World's 50 Best Restaurant List

#41 on the San Pellegrino Asia's 50 Best Restaurant List

#24 on the San Pellegrino Asia's 50 Best Restaurant List



LUNCH

Fresh Gillardeau Oysters, Mignonette Sorbet	78 for 6
Tuna, Avocado and Yuzu	31
Beef Tartare	42
Jamaican Chicken Wings and Lime Crema	30
Occy Tacos	13
Mexican Brisket Taco	11
Beef Marmalade and House Pickles	21
The Ledge Garden Salad	16
Lobster and Avocado Salad	52
The Ledge Caesar	31
Salt Baked Beetroot, Feta and Aged Balsamic	25
Fresh Fish Fillet and Fennel Salad	57
Lobster and Garlic Butter Sauce	26/ 100g
Grilled Fish Burger	37
The Ledge Cheese Burger	52
Wagyu Steak Sando	65
Chicken Peri Peri	70
Spiced Lamb Chops	57
Blackmore's Minute Steak	90
Blackmore's Wagyu Striploin	90/100g
The Ledge Sourdough	16
Garlic Bread	14
Hand Cut Chips	19
Island Pavlova	21
Berry Tart	12
S'mores Tart	4 each

CHEF'S SELECT

295- 350 Per Person
195++ Wine Pairing

THE LEDGE SIGNATURE MENU

Fresh Oysters, Mignonette Sorbet
Tuna and Caviar Tarlet
Grissini and Ikura
Fish and Chips
Jamaican Chicken Wings
Beef Marmalade and House Pickles

1/2 Lobster,Tobiko, Kombu, Smoked Butter Beurre Blanc

Island Pavlova

Petit Fours

\$195++ Food Menu

\$195++ Wine Pairing

BEERS

Heineken 5.0%	14
Tiger 5.0%	14
Corona pale lager 5.0%	14
Asahi 5.2%	14
Saison Dupont 6.5%	32
St.Bernardus Prior 8 8%	38
La Chouette - Apple Cider France 4.5%	50

COCKTAILS

Gin & Tonic Hendricks, Franklin Tonic, Cucumber	24
Blooming Highball Shiso Tequila, Mezcal Derrumbes, Homemade Apple Soda.	30
Sunny Side Grey Goose Vodka, Aperol, Fresh Lime and Pineapple Juice, Almond Syrup, Mint	28
Ondeh Ondeh Coconut Fat Wash Macallan 12, Homemade banana and Pandan Syrup, Fresh Lemon Juice.	42
Espresso Martini Grey goose Vodka, Kahlua, Espresso, Vanilla Syrup	24
Negroni Monkey 47, Campari, Antica Formula Rosso, Orange Peel	28

WINES BY THE GLASS

Louis Roederer Brut <i>Reims, Champagne NV</i>	48
WHITE WINES	
Domaine Chavy-Chouet, 'Les Saussots' <i>Bourgogne, France 2020</i>	39
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand 2021</i>	38
Alzinger Muhlpoint Smaragd, Gruner Veltliner <i>Wachau, Austria 2017</i>	38
ROSE WINE	
Chateau d'Esclans 'Whispering Angel' <i>Cotes de Provence, France 2021</i>	33
RED WINES	
Domaine Chavy-Chouet, 'La Taupe' <i>Bourgogne, France 2021</i>	48
Penfolds Bin 389, Cabernet-Shiraz <i>South Australia, Australia 2019</i>	78
DIGESTIFS	
Limoncello	18
Sambuca	18
Clase Azul Reposado	66
Macallan 15 Years	55

THE LEDGE

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DINNER

CRUDO

Fresh Gillardeau Oysters	78 for 6	Fish and Chips	52
Tuna and Caviar Tartlets	31	Steak Frites	57
Beef Tartare	42		

SNACKS

Grilled Warm Oysters	13 Each	Mexican Brisket Tacos	11
Grissini and Ikura	21	Beef Marmalade and House Pickles	21
Jamaican Chicken Wings	12	Toast, Tomato's and Jamon Iberico	19
Eggplant and Miso	16	Leek, Hazelnut and Brown Butter	21
Fish Tacos	11	Ledge Caesar Salad	31

BURGERS | SLIDERS

Crab Slider	47	The Ledge Cheese Burger	52
Lobster Roll Caviar	52	Steak Sando	65

FROM THE GRILL

Octopus and Chimichurri	57	Chicken Peri Peri	70
Maldivian Tuna Steak	60	Mediterranean Lamb Chops	57
Fresh Fish Fillet, Fennel Salad	57	Blackmore's Wagyu Tenderloin	80/100g
Lobster and Garlic Butter	26 / 100g	Blackmore's Wagyu Striploin	90/100g

SIDES

The Ledge Sourdough	14
Garlic Bread	14
The Ledge Garden Salad	16
Smoked Potato Purée	15
Hand Cut Chips	19
Grilled Vegetables	26

DESSERT

Island Pavlova	21
Smoked Cheesecake, Strawberries	21
Grilled Peach Tarte Tatin	22
Chocolate Fondant & Smoked Ice - Cream	20
S'mores Tart	4 each

CHEF'S SELECT	295 - 350 Per Person
	195++ Wine Pairing

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 10% Service Charge and 16% GST

THE LEDGE SIGNATURE MENU

Tuna and Caviar Tarlet
Grissini and Ikura
Steak Frites & Fish and Chips
Jamaican Chicken Wings
Beef Marmalade and House Pickles
Tuna and Avocado

1/2 Lobster with Smoked Butter Beurre Blanc

150g Blackmore's Wagyu Striploin

Chocolate Fondant & Smoked Ice Cream

Petit Fours

\$295++ Food Menu

\$295++ Wine Pairing

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