

*Welcome back friends, we
have missed you!*

We kindly share the
following commitments and
recommendations for your
safety and enjoyment.-

WHAT YOU CAN EXPECT FROM US -

- One touch, single use menus
made just for you
- Our wine list via QR-Code
to view from your own device
- Healthy team members with
daily temperature checks
- Tables and seating thoroughly
sanitized after each use
- Social distance dining reconfigured
layouts at least six feet apart
- Masks on every team member
- Frequent handwashing by every
team member
- Hand sanitizer stations at every
passage, doorway, host podium
and service station for your
safety and convenience

OUR RECOMMENDATIONS OF YOU -

- Plan ahead with a reservation
- Refrain from congregating in
the corridors, patios, and bars
- Give fellow guests their space
- Wear a mask when not at
your table (available upon
request)

ASCEND
PRIME STEAK & SUSHI

DESSERT MENU

a 20% gratuity will be automatically added to
parties of 6 or more guests, and 100% shared
by all members of your service team.

Ascend has adopted the "living wage" ideals in
bringing equality to kitchen wages. an
incremental fee of 2.5% will be added to your
bill; 100% distributed only to our kitchen and
culinary employees.

AFTER DINNER PORT + WINE SELECTIONS

GRAPPA

Marolo, Grappa di Moscato di Alba,
Piemonte, IT 19 (2oz pour)

MADEIRA

Cossart Gordon, Bual, Madeira,
POR, 1961, 90 (2oz pour) | 1,080 (750ml)

PORTS

Ramos Pinto, LBV, Porto,
POR 2013 - 13 (2oz pour) | 156 (750ml)

Ramos Pinto 10yr Tawny, Porto,
POR - 19 (2oz pour) | 228 (750ml)

Ramos Pinto Vintage, Porto,
POR, 1997 - 30 (2oz pour) | 360 (750ml)

Wine and Soul, 5G Tawny Port, Porto,
POR - 150 (1oz pour)

DESSERT WINES - 2oz pour

Royal Takaji Co, Late Harvest, Furmint,
HU, 2015 - 10 (2oz pour) | 80 (500ml)

Kracher, Trockenbeerenauslese, Burgenland,
AT, NV - 65 (187ml)

Weingut Hexamer, Riesling Eiswein,
Meddersheimer Altenberg, Nahe,
DEU - 35 (2oz pour) | 210 (375ml)

Chateau Climens, 1er Cru Barsac,
Sauternes,
FRA 2010 - 35 (2oz pour) | 420 (750ml)

DESSERTS

"CHILL" (vegan) | 12

sorbet trio - coconut pandan, yuzu dragon fruit,
strawberry lychee, toasted coconut crumb

PANDORA | 13

huckleberry mousse, hazelnut cremeux,
dark chocolate cake, chocolate meringue,
basil sponge cake

"MAGIC MUSHROOM"

Small 16

Medium (serves 2 to 4) 22

Large (serves 4 to 6) 40

white chocolate cherry mousse, mocha crumb,
matcha shortbread, chocolate pot de creme,
honey meringue mushroom

"HALO" | 14

vanilla tuile, coconut ice cream, passion fruit
caramel, mango curd, coconut, mango

"SKYFALL" | 15

miso chocolate caramel, shiso berry gastrique,
blueberry macaron, goat cheese panna cotta,
butter cream

LA COLOMBE COFFEE SERVICE

FRENCH PRESS

Large 12 (serves 4) | Small 8 (serves 2)

smoky notes of chocolate, hazelnut and dark fruits

DECAF FRENCH PRESS

Large 12 (serves 4) | Small 8 (serves 2)

full body and moderate acidity in perfect balance
without the caffeine featuring notes of chocolate
and caramel

ESPRESSO | 5 CAPPUCCINO | 6

medium roast, notes of caramel, toffee and
cocoa with a fragrant honey-sweet roasted
nuttness

ART OF TEA SELECTION | 7

Matchasticks

Eisais Choice Sencha

Apricot Escape

Caramelized Pear

Earl Grey

Egyptian Chamomile

Pacific Coast Mint