DESSERTS

“CHILL” (vegan) | 12
sorbet trio - coconut pandan, yuzu dragon fruit, white peach champagne, toasted coconut crumb

PANDORA | 14
black currant mousse, hazelnut cremeux, dark chocolate cake, chocolate meringue, basil sponge cake

“MAGIC MUSHROOM”
Small 18
Medium (serves 2 to 4) 24
Large (serves 4 to 6) 42
white chocolate cherry mousse, mocha crumb, matcha shortbread, chocolate pot de creme, honey meringue mushroom

“HALO” | 15
vanilla tuile, coconut ice cream, passion fruit caramel, mango curd, coconut, mango

“SKYFALL” | 16
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 nuttiness

ART OF TEA SELECTION | 7
Matchasticks  Earl Grey
Eisais Choice Sencha  Egyptian Chamomile
Apricot Escape  Pacific Coast Mint
Caramelized Pear

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.