

## 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 CAPPUCINO | 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.