

DESSERTS

"CHILL" (vegan) | 13

sorbet trio - coconut pandan, yuzu dragon fruit, white peach champagne, toasted coconut crumb

"PANDORA" | 16

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

"MAGIC MUSHROOM"

Small 20 | Medium (serves 2 to 4) 27 | Large (serves 4 to 6) 46

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

"HALO" | 16

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

"SKYFALL" | 17

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

NEW "HIVE" | 68 (serves 4 to 6)

jasmine ice cream, matcha jaconde cake, hojicha buttercream, brown sugar syrup, toki whiskey

LA COLOMBE COFFEE SERVICE

FRENCH PRESS | Large 14 (serves 4) | Small 10 (serves 2)

smoky notes of chocolate, hazelnut and dark fruits

DECAF FRENCH PRESS | Large 14 (serves 4) | Small 10 (serves 2)

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

ESPRESSO | 6 CAPPUCINO | 8

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

ART OF TEA SELECTION | 8

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 ideal in bringing equality to kitchen wages;
an incremental fee of 2.5% will be added to your bill. 100% of this fee is retained by the company.

We use these funds to support our kitchen and culinary team.