



ASCEND

PRIME STEAK & SUSHI

CARTS & CAROUSELS

*Mother's Day
Brunch*

MAY
11

10AM - 3PM

145 PER PERSON

Mother's Day Brunch. Reimagined

share as a family

PASTRY & BREAD (v+)

savory knot, fig agepan, lemon poppyseed
puff, nantes & thyme focaccia

WHITE PEACH MILK TEA (v+)

passionfruit espuma, lychee crisps

FRUITS & FLAIR (v+)

red kiwi, apricots, pineberries, oat tuile

PINK PITAYA POSSET

citrus gel, mango curd

trolleys & carousels

CONTEMPORARY SUSHI

tamago oshizushi (v+)
spicy tuna & prosciutto roll
oma sashimi
unagi nigiri
chilled salmon

NEW STYLE TOASTS

foie bavaois
truffle vol au vent (v+)

NOT DIM SUM

smoked salmon churro
chevdo beef tartar
jackfruit cakes (v)
braised choy sum (v+)
smoked oyster

ROYAL MATRIACH

yerba mate and pea flower
infused codigo blanco, albarino,
peaflower and yerba mate rich,
cucumber, lemon

MRS. VOORHEES

absolut vodka, tomato,
celery seed, caraway seed,
lemon juice, yuzu juice, yuzu
koshu, shiro dashi,
worcestershire, tabasco

DEAR MAMA

absolut vodka, ginger liquor,
huckleberry orange cognac
reduction, lemon, tarragon infused
cherry juice, prosecco

MAMA NANI

beefeater gin, hibiscus rich,
pineapple, lemon, lychee puree

MAMA MIA! (N/A)

pathfinder non-alc amaro, yuzu,
spiced honey, gruvi sparkling white

made just for you

select two items

SPRING PEA GNUDI (v+)

pea vines, charred ume,
pea puree

IRODORI WAGYU FILET & CODDLED EGG

yuzu bechamel, pave,
watercress

HALIBUT MOSAIC

shallot ash, fried shiso,
dashi beurre monte

EBI & TOASTED MISO HOMINY

kanzuri espume, kaluga caviar,
beechers flagship

CONFIT WAGYU KOROKEE

tallow creme, bay butter biscuit,
fried quail egg, kyabetsu slaw

SHOKUPAN TAMAGOYAKI

smoked maple syrup, matcha
chantilly, foie custard

the grand finale

ASSORTED MACARONS (V+)
STRAWBERRY RHUBARB SHU (V+)

FIG KAFFEE KUCHEN (V+)
RHubARB FRANGIPANE BITES (V+)

SUDACHI CUSTARD PIE (V+)

V = VEGAN V+ = VEGETARIAN