



our menu is built for two to enjoy, with pricing denoted with the entrees selections

AMUSE BOUCHE

choose one per guest

FOIE & STRAWBERRY TORCHON

strawberry rose gel, almond crumb, champagne espuma

UNI TOAST*

ikura creme fraiche, quail egg yolk, nori

CONTESSA CLOUD (v)

tomato gelee, basil oil, crispy capers

APPETIZER TO SHARE

serves two, choose one per couple

PICKLED BEEF TARTARE*

pink peppercorn, oka-su, umeboshi

BOTAN EBI CARPACCIO*

crispy ginger, shiso gremolata, tallow chips

RISOTTO SAKURAIRO (veg)

brown butter powder, pickled cherry blossom, meyer lemon ash

ENTREE DUE TO SHARE

serves two, choose one per couple

WAGYU & LOBSTER* – \$310

white soy, rose, gnudi, foie bordelaise, poached lobster claw

IBERICO SECRETO W/ SCALLOPS* – \$240

quinoa, cauliflower giardiniera, iberico jus

KIMCHI TOFU & GOCHUJANG CAULIFLOWER (v) – \$180

beet xo, hearts of palm puree, marinated romanesco

DESSERT

PETALS BERRY CHEESECAKE

raspberry, rose, cocoa, matcha

COCKTAILS

PRETTY IN PINK* – \$22

grey goose, st-germaine, vanilla raspberry syrup, lemon, raspberry, egg white

GONE WITH THE GIN – \$22

coconut fat-washed beefeater gin, mancino sakura vermouth, lillet blanc, kalani coconut

(v) – vegan (veg) – vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 2.75% will be added to your bill; 100% distributed only to our kitchen and culinary employees.