



ASCEND

PRIME STEAK & SUSHI

CARTS & CAROUSELS

*Mother's Day
Brunch*

A TABLE-SIDE BRUNCH,
REIMAGINED AS AN
ALL-INCLUSIVE EXPERIENCE
WITH REVOLVING TROLRIES
OF BITES & CAROUSELS
OF BEVERAGES

MAY
10

10AM - 3PM

145 PER PERSON

Mother's Day Brunch

share as a family

PASTRY & BREAD (V+)

strawberry & creme melonpan, honey butter cornbread cloud (gf), coconut pandan milk bread bun

FANCIFUL FRUITS

red kiwi, pink pineapple, strawberries, jasmine tea anmitsu (gf/v)
peach smoothie (gf), mango vanilla espuma
apple cinnamon overnight oats (gf/v+)

trolleys & carousels

CONTEMPORARY SUSHI

hokkaido scallop nigiri
sashimi duo (gf)
unagi musubi
vegan roll (v, gf)

NEW STYLE TOASTS

wagyu tataki toast
yuba toast (gf/v+)

NOT DIM SUM

wagyu tartare crisp (gf)
sweet miso king mushroom skewer (gf/v+)
oyster bite (gf)
smoked halibut brandade

YO' MOMMA

absolut vodka, st germain, lemon,
raspberry oleo, rhubarb bitters,
prosecco

UMAMI MOMMY

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

MEADOW MAMA

beefeater gin, creme de violet,
lavender blueberry syrup, lemon,
prosecco

GUAVA DAMA

cazcabel tequila, lemon verbena,
orange, lime, vanilla simple,
prosecco

A MOTHER'S GLOW (N/A)

pink guava, pineapple, orange,
yuzu, ginger beer, lemon lime soda

made just for you

select two items

WAGYU EYE OF RIB & EGGS (GF)

soft poached egg, soubise, fresno
relish, tamago

CRAB GNOCCHI

miso butter, togarashi,
turnip greens, parmesan

DUCK CONFIT HASH (GF)

smoked onion, sunny egg,
orange marmalade

BANANA PANCAKE (V+)

maple honey, coconut cream,
powdered sugar, berries,
banana brulee

BUTTER POACHED SALMON (GF)

shiso pistou, mushroom ragu

SHORT RIB BENEDICT

brioche, arugula, hollandaise,
pickled red onion

the grand finale

ASSORTED MACARONS (GF, V+)

BLACK SESAME DOUGHNUT BITES (GF, V+)

BLACKBERRY MARSHMALLOWS (GF)

ROASTED STRAWBERRY CHEESECAKE BITES

ISPAHAN TIRAMISU TRIFLE