



Christmas Set Menu

24 – 25 December

*Welcome Glass of Champagne –
Hostomme Tradition Cuvée, The Aubrey*

SANTEN MORI

Japanese Oyster
Ume-shu jelly

Akamutsu
Yuzu shoyu

Gindara
Apple onion dressing, uni



MAINS

Awabi
Dry miso

Ama-Dai Uroko-Yaki
Maitake mushroom

Miyazaki Wagyu Robatayaki
Asparagus, truffle ponzu



PRE-DESSERT

Yuzu Sorbet



DESSERT

Christmas Yule Log Cake
Chocolate cake, chocolate cream

\$1588 per person

Plus 10% surcharge

*Where available, our ingredients are from
sustainable sources and ethical farms*





Christmas Vegetarian Set Menu
24 – 25 December

*Welcome Glass of Champagne –
Hostomme Tradition Cuvée, The Aubrey*



Shishito Peppers

Miso-glazed Eggplant Robata

Truffle Croquettes

Soy béchamel, black garlic & wasabi kewpie

Spicy Cauliflower



Amela Tomato

Silky tofu, black garlic & shiso dressing



Asparagus Avocado Tempura Roll

Black garlic



Matsutake Gohan Stone Rice



Yuzu Sorbet

Mixed fruit

\$1188 per person
Plus 10% surcharge

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The Aubrey Brunch

\$888pp, in sharing style

Welcome Glass of Champagne – Hostomme Tradition Cuvée, The Aubrey

• Snacks & Salads •

Truffle Korokke *homemade tonkatsu, wasabi mayonnaise*

Edamame *yuzu or chili salt*

KFC Daikon *black sesame*

Tsukemono *achara style pickled carrot, soy sauce pickled cucumber*

Heirloom Tomato *black garlic & shiso dressing*

Gomae *baby spinach, sesame*

• Raw •

Signature Japanese Oyster *uni & ikura*

Sushi Platter *chef's selection of sashimi, nigiri & maki*

• Katsu Sandos •

Chicken *kewpie, tonkatsu, cabbage*

Prawn *ebi, tartare sauce, cabbage*

• Robata Skewers •

Wagyu Beef Meatball
Miso Pork Neck *yuzukoshu*
Saikyo Miso Salmon
Miso Glazed Baby Eggplant

• Rice •

Lobster & Hokkaido Uni Fried Rice

• Dessert Platter •

Ice Cream & Sorbet

Macaron

Meringue & Seasonal Fruit

Yuzu Tart

Cherry Cheesecake

• Drinks •

Additional 2hr Free-Flow Champagne & Sake \$528

Hostomme – Tradition Brut Cuvée The Aubrey

Tsuchida Aubrey Sake Junmai

Cocktails

Amaretto Sour *Amaretto, Cognac, Citrus, Angostura* \$148

Earl Grey Martini *Gin, Earl Grey Tea, Citrus, Angostura* \$148

Espresso Martini *Vodka, Coffee Liqueur, Espresso* \$148



Free Flow Still and Sparkling Belu Water \$30 per head.

Plus 10% Surcharge

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