

THE AUBREY SET BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours

\$498 per person, full table participation required

•~• FOR THE TABLE •~•

Edamame yuzu or chili salt (v)

Spicy Tiger Prawn Tempura

Yakitoro *shichimi mayo*

Salmon Sashimi Salad *mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing*

Sashimi, Nigiri and Maki *Chef's Selection of the day*

•~• MAINS •~•

Select one per person

Yellowtail Collar

BBQ Tonkatsu Beef Rib

Iberico Secreto Pork

Chicken Katsu Sando

Vegetable Kakiage with Cold Inaniwa Udon

•~• DESSERT PLATTER •~•

Ice Cream & Sorbet

Homemade Macaron

Meringue & Fruit Tart

Mochi Cake

Blueberry Cheesecake

•~• COCKTAILS •~•

Glory Gimlet *IMO shochu, citrus, Nikka gin, earl grey, cardamon, sauvignon blanc* 148

A Day in Yokohama *Bianco Vermouth, Fino sherry, coconut, elderflower, oregano* 148

Akemi Altos Blanco, *strawberry, brine, shiso, tomato, citrus* 148

Earl Grey Martini *gin, earl grey tea, citrus, Angostura* 148

•~• FREE-FLOW PACKAGES •~•

2hr Free-Flow Champagne 458

R de Ruinart Brut NV

2hr Free-Flow Sparkling Tea 280

Saicho Jasmine Tea

•~• WINE SELECTION •~•

By The Glass 180

R de Ruinart Brut NV

Cloudy Bay – 'Te Koko' Sauvignon Blanc 160/900
Marlborough, New Zealand 2021

Château d'Esclans, Whispering Angel Rosé 140/700
Provence, France 2023

Cloudy Bay, Pinot Noir 160/800
Marlborough, New Zealand 2022



Free Flow Still and Sparkling Belu Water
\$40 per head.

All items are subject to
10% service charge.

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

A LA CARTE SIGNATURES

Enhance your dining experience by adding any dishes from our à la carte menu to complete your brunch!

•~• OYSTERS •~•

½ Dozen Classic *chili daikon & ponzu* 528

•~• SNACKS & STARTERS •~•

Edamame yuzu or chili salt (v) 78

Shishito Peppers *katsubushi* 98

Spicy Fried Cauliflower (v) 118

Charcoal Chicken Karaage *yuzu mayo* 168

Truffle Croquettes *soy béchamel, black garlic & wasabi kewpie (v)* 128

•~• SALADS •~•

Gomae *baby spinach, sesame (v)* 88

Salmon Sashimi Salad *mizuna & mixed greens, Okinawa bitter melon, cucumber, yuzukosho ponzu dressing* 218

•~• SANDOS •~•

Signature A4 Miyazaki Wagyu Katsu Sando *caviar, gold leaf* 858

A5 Miyazaki Tenderloin Wagyu Katsu Sando 688

A5 Miyazaki Tenderloin Grill Wagyu Sando 688

•~• SUSHI & SASHIMI •~•

Sashimi Nigiri

Chef's Selection 6pcs 388 388

2pcs per order

Akamatsu *rosy seabass* 238 238

Botan Ebi *botan prawn* 188 188

Hamachi *yellowtail* 98 98

Hirame *flounder* 98 98

Hotate *scallop* 158 158

Sake *salmon* 88 88

Ikura *salmon roe* 148 148

Kinmedai *splendid alfonsino* 188 188

Saba *mackerel* 128 128

Shima Aji *striped jack* 128 128

•~• MAKI •~•

Seared Hamachi & Prawn Tempura Roll 328

Soft-Shell Crab Roll 238

Asparagus Avocado Tempura Roll *black garlic (v)* 168

•~• TEMPURA •~•

Tempura Platter *assorted tempura of kuruma prawn, soft shell crab, seasonal fish & vegetables* 588

•~• ROBATA •~•

A5 Miyazaki Tenderloin 688/125g

Iberico Secreto Pork 378/150g

BBQ Tonkatsu Beef Rib 368

Sustainable Miso Black Cod 418

Miso-Glazed Eggplant (v) 138

Asparagus Namban (v) 178

•~• RICE •~•

Wagyu Oxtail & Bone Marrow Fried Rice 278

Lobster & Hokkaido Uni Fried Rice 378