

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



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 🌿 🌱 🥬 🍷 78
- Shishito Peppers katsuobushi 🍷 98
- Spicy Fried Cauliflower 🍷 🍷 118
- Charcoal Chicken Karaage yuzu mayo 🍷 🍷 168
- Truffle Croquettes soy béchamel, black garlic & wasabi kewpie 🍷 128

•~• SALADS •~•

- Gomae baby spinach, sesame 🌿 🌱 🥬 🍷 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 🍷
- Akamutsu 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 168
- black garlic 🍷 🍷

•~• 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 🍷 🍷 138
- Asparagus Namban 🍷 178

•~• RICE •~•

- Wagyu Oxtail & Bone Marrow Fried Rice 🍷 278
- Lobster & Hokkaido Uni Fried Rice 🍷 378

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.