

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 🍷
- Yakitora *shichimi mayo* 🍷
- Shiitake 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 bead.

Prices are in Hong Kong dollars and
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!

•~• SNACKS & STARTERS •~•

- Edamame yuzu or chili salt 🌿 🌱 🍷 🍷 78
- Shishito Peppers *katsubushi* 🍷 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
- Shiitake 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
- 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* 🍷 🍷 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 🍷 🍷 138
- Asparagus Namban 🍷 178

•~• RICE •~•

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

- 🍷 Healthy 🌿 Vegan 🍷 Vegetarian 🌱 Gluten-free
- 🍷 Organic 🍷 Lactose-free

THE AUBREY 早午餐

盡情享受精選美食與特色風味

每位\$498, 全枱需一同享用

◀ 每枱 ▶

枝豆 柚子或辣椒鹽 (素食) 🌿 🍷 🍷
 香辣虎蝦天婦羅 🍷
 鱈魚乾 七味粉蛋黃醬 🍷
 香菇沙律 雜錦蔬菜沙律、白蘿蔔、青瓜、
 柚子胡椒日式豉油 🍷
 刺身、握壽司及卷物 是日主廚精選 🍷

◀ 主菜 ▶

每人選擇一款
 油甘魚鮫 🍷
 燒牛肋扒 配BBQ豬扒醬 🍷
 伊比利亞黑毛豬頸肉 🍷 🍷
 吉列雞肉三文治 🍷
 野菜天婦羅配冷稻庭烏冬 🍷

◀ 甜品 ▶

雪糕及雪葩 🍷 🌿
 馬卡龍 🍷
 時令生果拼盤 🍷
 麻糬蛋糕 🍷 🌿
 藍莓芝士蛋糕 🍷

◀ 雞尾酒 ▶

Glory Gimlet IMO shochu, citrus, Nikka gin, 148
 earl grey, cardamon, sauvignon blanc
 A Day in Yokohama Bianco Vermouth, Fino 148
 sherry, coconut, elderflower, oregano
 Akemi Altos Blanco, strawberry, brine, shiso, 148
 tomato, citrus
 Earl Grey Martini gin, earl grey tea, citrus, 148
 Angostura

◀ 無限暢飲套餐 ▶

2小時暢飲香檳 458
 R de Ruinart Brut NV
 2小時暢飲氣泡茶 280
 Saicho Jasmine Tea

◀ 酒類選擇 ▶

每杯 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



精選單點

提升您的用餐體驗, 可加點菜單中的任何菜餚,
 豐富您的早午餐!

◀ 小食及前菜 ▶

枝豆 柚子鹽或辣味鹽(素食) 🌿 🍷 🍷 78
 日本青椒仔配鱈魚乾絲 🍷 98
 脆炸辣味椰菜花(素食) 🌿 🍷 118
 唐揚炭粉炸雞 配柚子蛋黃醬 🍷 🍷 168
 日式松露可樂餅 配日本豆奶牛油黑蒜、
 日式芥末蛋黃醬(素食) 🌿 128

◀ 沙律 ▶

菠菜沙律 配日式胡麻醬(素食) 🌿 🍷 🍷 88
 香菇沙律 雜錦蔬菜沙律、白蘿蔔、
 青瓜、柚子胡椒日式豉油 🍷 218

◀ 日式三文治 ▶

招牌A4宮崎和牛三文治 魚子醬、金箔 858
 A5宮崎和牛炸牛柳三文治 688
 A5宮崎和牛烤牛柳三文治 688

◀ 壽司及刺身 ▶

	刺身	握壽司
廚師精選6件 🍷	388	388
每客2件 🍷		
赤鯿	238	238
牡丹蝦	188	188
油甘魚	98	98
左口魚	98	98
帆立貝	158	158
三文魚籽	148	148
金目鯛	188	188
鯖魚	128	128
深海池魚	128	128

◀ 卷物 ▶

炙燒油甘魚及天婦羅蝦卷 🍷 328
 脆炸軟殼蟹卷 🍷 238
 天婦羅牛油果蘆筍卷 配黑蒜蛋黃醬
 (素食) 🌿 🍷 168

◀ 天婦羅 ▶

雜錦天婦羅 廚師精選之鮮蝦、軟殼蟹、
 季節性魚及野菜 🍷 588

◀ 爐端燒 ▶

A5宮崎牛柳 🍷 688/125g
 伊比利亞黑毛豬頸肉 🍷 🍷 378/150g
 燒牛肋扒 配BBQ豬扒醬 🍷 368
 銀鱈魚西京燒 🍷 418
 味噌燒茄子(素食) 🌿 🍷 138
 日本蘆筍 南蠻蛋黃醬(素食) 🌿 178

◀ 飯 ▶

和牛牛尾配味噌牛骨髓炒飯 🍷 278
 龍蝦及北海道雲丹炒飯 🍷 378

🍷 健康之選 🌿 全素 🍷 蛋奶素 🍷 不含麩質
 🍷 有機 🍷 不含乳糖

以每位港幣40元以無限暢飲普通及
 有氣Belu水

所有價目以港元
 計算另加壹服務

於許可的情況下, 我們的食材均來
 自可持續發展的供應商及符合道德
 標準的農場