

THE AUBREY SET BRUNCH


Indulge in a delightful selection of gourmet treats and signature flavours

\$498 per person (requires full table participation)

FOR THE TABLE

Organic Edamame  
yuzu or chili salt

Spicy Tiger Prawn Tempura 

Yakitora 
Shichimi mayo

The Aubrey Salad 
Beetroot, pickled mushroom, yuzu ginger dressing

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

MAINS

Select one per person

Yellowtail Collar 

Iwate Chicken Thigh
Tare sauce, egg yolk

Prawn Katsu Sando

Chicken Katsu Sando

A5 Wagyu Katsu Sando +300

Miso-Glazed Eggplant  
Tofu mayo

DESSERT PLATTER

Ice Cream & Sorbet  

Homemade Macaron 

Meringue & Fruit Tart 

Mochi Cake  

Blueberry Cheesecake 

COCKTAILS

Hakka | 148

Woodford Reserve, Hachi Kokuto Shochu,
lemon balm, mint, citrus

Pinku No | 148

Aperol, Hassaku Rocks, elderflower, citrus

Yuzu Kikari | 148

Iichiko Saiten, Aubrey Shochu, coconut, yuzu, citrus

Chimamire | 148

Clarified tomato, spices, dry wines, smoke

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 | 238

R de Ruinart Brut NV

Cloudy Bay - 'Te Koko' Sauvignon Blanc | 260/1200
Marlborough, New Zealand 2021

Château d'Esclans - Rock Angel Rosé | 180/900
Côtes de Provence, France 2023

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

 Signature Dish  Vegan  Vegetarian  Gluten-free  Lactose-free

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

*** 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!

OYSTERS

Oysters Classic ½ Dozen 568
Chili daikon & ponzu 1 Dozen 999

Oysters Signature (*minimum order 2 pcs*) 1pc 188
Hokkaido uni & salmon roe

Japanese Oyster (*minimum order 2 pcs*) 1pc 118

SANDOS

 Signature A5 Miyazaki Wagyu Katsu Sando 858

Caviar, gold leaf


A5 Miyazaki Wagyu Katsu Sando 688

A5 Grilled Miyazaki Tenderloin 698

Wagyu Sando

SNACKS & STARTERS

 Organic Edamame  
Yuzu or chili salt 78

 Shishito  98

Tofu mayo, chili garlic

Spicy Fried Cauliflower   118

SALADS

Tuna Sashimi & Mango Salad 338
Ikura, yuzu & jalapeño dressing

 The Aubrey Salad   168

Beetroot, pickled mushroom, yuzu ginger dressing

Gomae   88

Baby spinach, sesame

SUSHI & SASHIMI SELECTION

Large Regular

 The Aubrey Selection 2088 1188

Sashimi, Nigiri, Maki

 Tuna Platter 1888

Sashimi, Nigiri, Maki, Tartare



 Seafood Selection 3288

Sashimi, Tuna Tartare, Caviar, Oyster

Chef's Selection 8pcs 788

Aburi Sushi 8pcs 788

MAKI ROLLS

 Seared Hamachi & Prawn Tempura Roll  328

 Soft-Shell Crab Roll  238

O-toro Tuna Roll 328

ROBATA

 A5 Miyazaki Wagyu Tenderloin 988/200g

Truffle ponzu 2288/500g

Add miso potato 128

Iwate Chicken Thigh 248

Tare sauce, egg yolk

Hamachi Collar 248

Homemade ponzu

 Signature Miso Black Cod  418

Miso-Glazed Eggplant   138

Asparagus Namban  178

TEMPURA

Tempura Platter  588

Assorted tempura of kuruma prawn,
soft shell crab, seasonal fish & vegetables

RICE

 Lobster & Hokkaido Uni Fried Rice  378

 Wagyu Oxtail & Bone Marrow Fried Rice 278