

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 

Yakitoria 
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

Ichiko 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

R de Ruinart Brut NV | 238 By The Glass

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 (<i>minimum order 2 pcs</i>)	1pc 188
Hokkaido uni & salmon roe	
Japanese Oyster (<i>minimum order 2 pcs</i>)	1pc 118






SANDOS

 Signature A5 Miyazaki Wagyu Katsu Sando	858
Caviar, gold leaf	
A5 Miyazaki Wagyu Katsu Sando	688
A5 Grilled Miyazaki Tenderloin Wagyu Sando	698

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	348
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