


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

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

Iichiko Saiten, Aubrey Shochu, coconut, yuzu, citrus

Chimamire | 148

Clarified tomato, spices, dry wines, smoke

FREE-FLOW PACKAGES

2-Hour Free-Flow Champagne 458

R de Ruinart Brut NV

2-Hour Free-Flow Sparkling Tea 280

Saicho Jasmine Tea

WINE SELECTION

R de Ruinart Brut NV 238 Glass

Cloudy Bay - 'Te Koko' Sauvignon Blanc

260 Glass /1200 Bottle

Marlborough, New Zealand 2021

Château d'Esclans - Rock Angel Rosé

180 Glass /900 Bottle

Côtes de Provence, France 2023

Cloudy Bay, Pinot Noir

160 Glass /800 Bottle

Marlborough, New Zealand 2022

 Signature Dish  Vegan  Vegetarian  Gluten-free  Lactose-free

Free-Flow Still & Sparkling Belu Water HKD 40 per person

All prices are in Hong Kong dollars and subject to a 10% service charge.

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


A LA CARTE SIGNATURES

Enhance your dining experience
by adding 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>) Hokkaido uni & salmon roe	1pc 188
Japanese Oyster (<i>minimum order 2 pcs</i>)	1pc 118




SANDOS

 Signature A5 Miyazaki Wagyu Katsu Sando Caviar, gold leaf	858
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 Ikura, yuzu & jalapeño dressing	338
 The Aubrey Salad  Beetroot, pickled mushroom, yuzu ginger dressing	168
Gomae  Baby spinach, sesame	88

SUSHI & SASHIMI SELECTION

	Large	Regular
 The Aubrey Selection Sashimi, Nigiri, Maki	2088	1188
 Tuna Platter Sashimi, Nigiri, Maki, Tartare		1888
 Seafood Selection Sashimi, Tuna Tartare, Caviar, Oyster		3288
Chef's Selection 8 pcs		788
Aburi Sushi 8 pcs		788


MAKI ROLLS

 Seared Hamachi & Prawn Tempura Roll 	328
 Soft-Shell Crab Roll 	238
Otoro Tuna Roll	328

ROBATA

 A5 Miyazaki Wagyu Tenderloin Truffle ponzu Add miso potato	200g 988 500g 2288 128
Iwate Chicken Thigh Tare sauce, egg yolk	348
Hamachi Collar Homemade ponzu	248
 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