

## 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 

Yakitara   
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 

Mother of Memories  
Mango mousse, passion fruit jelly, passion fruit custard,  
green tea ice cream

### 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 (*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   
Tofu mayo, chili garlic 98

Spicy Fried Cauliflower   118

### SALADS

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

 The Aubrey Salad    
Beetroot, pickled mushroom, yuzu ginger dressing 168

Gomae   88  
Baby spinach, sesame

### SUSHI & SASHIMI SELECTION

 The Aubrey Selection Large Regular  
Sashimi, Nigiri, Maki 2088 1188

 Tuna Platter 1888  
Sashimi, Nigiri, Maki, Tartare

 Seafood Selection 3288  
Sashimi, Tuna Tartare, Caviar, Oyster

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 200g 988  
Truffle ponzu 500g 2288  
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