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• *Embracing Kaizen* •

The Aubrey

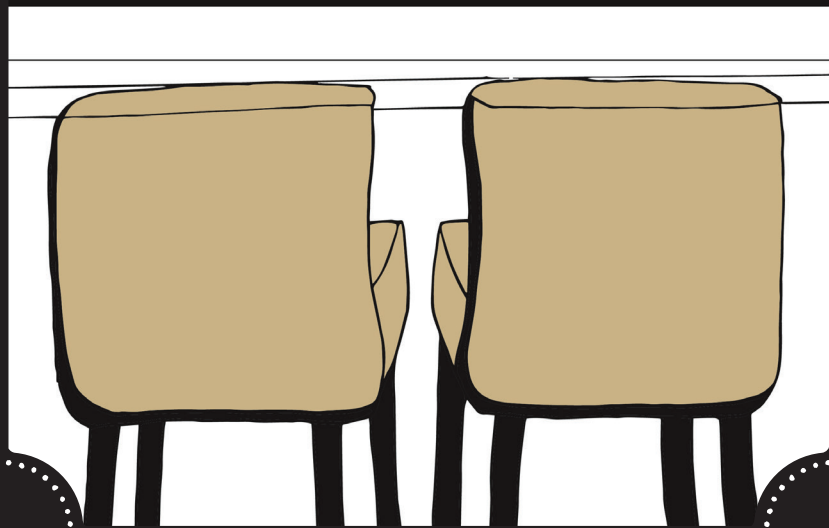
V.3 2024/2025

The Elevated Izakaya



Welcome to The Aubrey, an elevated Japanese izakaya on the 25th floor of Mandarin Oriental, Hong Kong. With amazing views of Victoria Harbour, we offer three unique bar experiences, a cozy drawing room, and a curio lounge. Inspired by Japanese art and culture, our menus feature high-quality Japanese ingredients and traditional cooking techniques.

Our beverage programme, led by Devender Sehgal and his team of expert bartenders, promises an unforgettable dining and drinking experience with every visit.



Tailored Drinks Experiences



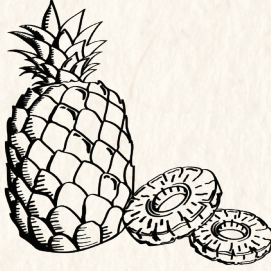
The Aubrey houses three distinct spaces offering unique beverage experiences, inspired by the essence of Japanese izakayas.

At the Main Bar, Devender Sehgal and team offer The Aubrey's Signature Cocktail menu and Seasonal Cocktails. The Signature Cocktail menu evolves annually and is anchored by a theme – moving on from the game of Chess, to the spirit of Shochu. The Seasonal Cocktail menu is a list of three cocktails based on a seasonal Japanese fruit that rotates quarterly.

The small and intimate, four-person Omakase Cocktail Bar reinvents the quintessential omakase experience. Our skilled team of mixologists take guests on a unique beverage journey across Japanese spirits and flavours.

The Champagne and Sake Bar celebrates the age-old tradition of oysters and champagne, while also exploring sparkling sakes and wine masterclasses.

•• *Seasonal Cocktail* ••



Cheek to Cheek

Okinawa Pineapple, Rice Shochu, Plantation Dark,
Crème of Coconut, Sherry, Curry Leaf

Creamy • Tropical • Fresh

180

Utogi

Okinawa Pineapple, Cascahuin Blanco, Wasabi, Cumin, Citrus

Toasty • Grassy • Refreshing

180

Nago

Okinawa Pineapple, Botanist Citrus, Lavender, Honey

Spicy • Floral • Fruity

180

Prices are in Hong Kong dollars and subject to 10% service charge.

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A Philosophy of Continuous Improvement

Kaizen, a Japanese term meaning “change for better,” is a philosophy that focuses on the practice of continuous improvement. This mindset serves as the guiding principle for our new menu. This philosophy emphasises the importance of small, incremental changes that lead to perfection over time.



*Kaizen in Mixology:
The Art of Perfecting Cocktails*

At The Aubrey, we've embraced Kaizen to breathe new life into a variety of classic cocktails. This approach involves making small, consistent changes to our recipes and presentation, enhancing their flavours and appeal for today's discerning palate. Each cocktail on our menu reflects a continuous commitment to improvement and a dedication to perfecting the craft - a lifelong commitment and a never-ending journey.



•• *Glory Gimlet* ••

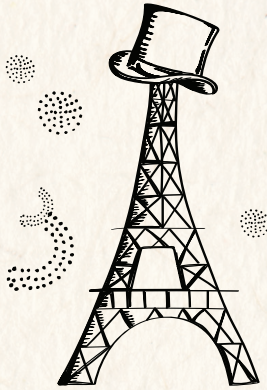
IMO Shochu, Citrus, Nikka Gin, Earl Grey, Cardamon, Sauv Blanc

Citrusy • Bright • Herbal

170

The classic Gimlet cocktail, a three-ingredient masterclass in simplicity and balance, has sailed through history since the 1920s as a British naval remedy for scurvy. With Gin, lime juice, and sugar, it paved the way for countless cocktails, becoming an icon in the sour category. Our Glory Gimlet pays homage to this legacy with The Aubrey spin, incorporating Imo Shochu, Sauvignon Blanc, and Earl Grey tea with cardamom, celebrating both its rich maritime past and enduring appeal.

Prices are in Hong Kong dollars and subject to 10% service charge.



•• *Noble Man* ••

Michter's Rye, Old Duff Genever, Campari, Malvasia, Orange

Bitter • Complex • Spirit Forward

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The Noble Man is a reinterpretation of Boulevardier, the classic cocktail with roots from Paris in 1920s. A Bourbon based variation of the classic Negroni. At The Aubrey, we've infused this forgotten classic with our Kaizen philosophy, making subtle enhancements to elevate its taste and sophistication.

Prices are in Hong Kong dollars and subject to 10% service charge.



•>• *In Between the Line* •<•

IMO Shochu, Botanist Gin, Basil, Habanero, Citrus, Ginger

Spicy • Refreshing • Floral

170

An award-winning drink that claimed victory at the Cocktail competition in 2015 returns with a light and fresh twist. Featuring Imo Shochu from Kagoshima, Habanero and Ginger, In Between the Line delights with its sweet, sour, and herbal notes. Perfectly balanced with Botanist Gin and Yasuda Imo Shochu. This vibrant cocktail offers a refreshing and invigorating experience, ideal for those seeking a harmonious mix of flavours in their drink.

Prices are in Hong Kong dollars and subject to 10% service charge.



•• *A Day in Yokohama* ••

Bianco Vermouth, Fino Sherry, Coconut, Elderflower, Oregano

Low ABV • Light • Refreshing • Herbal

170

The first Gin based cocktail created in the 1890s by bartender Louis Eppinger for Yokohama Grand Hotel which subsequently developed Japan's cocktail culture and well documented by Amanda Schuster's "Signature Cocktails". This low-ABV classic is a savoury based cocktail, bitters balance the sweetness of Vermouth and the crispness of Sherry with a hint of coconut, elderflower and oregano.

Prices are in Hong Kong dollars and subject to 10% service charge.



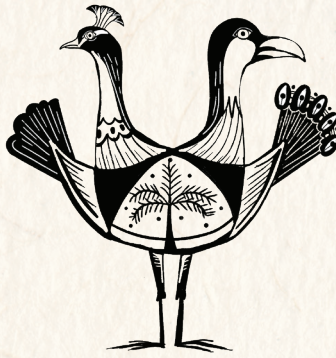
•~• *Akemi* •~•

Don Julio Blanco, Strawberry, Brine, Shiso, Tomato, Citrus

Fresh • Savoury • Vibrant

170

Akemi is The Aubrey's version of Red Eye - a Beer cocktail influenced by the famed Bloody Mary. A lighter drink for those who prefer Beer to Vodka. Popularised by the 80's film "Cocktail," it usually omits the raw egg found in the movie version. Traditionally made with Japanese lagers, it pairs well with the tomato juice's sweetness and acidity. Originating from a time when pubs had to offer non-alcoholic options, patrons would mix tomato juice with beer to enjoy a lighter drink.



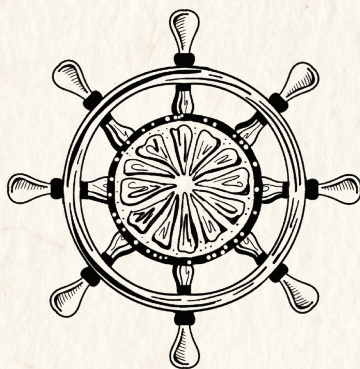
•• *Sea & Son* ••

Strangers & Son Gin, Pineapple, Citrus, Honey, Campari, Curry Leaf

Herbal • Tropical • Refreshing

170

Sea & Son is our twist on the traditional Jungle Bird cocktail, which dates back to the 1970s. Originally served as a welcome drink at the former Kuala Lumpur Hilton, the Jungle Bird was crafted by Jeffrey Ong at the hotel's Aviary Bar, earning its name from being served in a porcelain bird-shaped vessel. The Jungle Bird made its recipe book debut in 1989 in "The New American Bartender's Guide" by John J. Poister and was later featured in Jeff "Beachbum" Berry's "Intoxica" in 2002. Sea & Son retains the tropical and fruity essence of the original while adding a touch of curry leaf and herbal notes of yellow chartreuse.



• *Lonely Street* •

MUGI Shochu, Michter's Rye, Cinnamon, Hassaku Rocks, Citrus

Sweet & Sour • Festive • Stimulating

170

The first mention of the Whisky Sour was in 1862 from The Bartenders Guide by Jerry Thomas. However, it's likely that people were drinking Whisky Sours long before this. Like so many spirits and cocktails, we can thank sailors for this delicious cocktail. The Aubrey's classic take on Whisky Sour features Hassaku Rocks, Michter's Rye and Barley Shochu from Miyazaki Prefecture.

Prices are in Hong Kong dollars and subject to 10% service charge.



•> • *Twenty Twenty - Four Fashion* •<•

Nikka FTB, Mizunara Imo Shochu, Hinoki, Sherry, Smoke

Aromatic • Spirit Forward • Complex

170

Developed in the early 1800s as the most classic Whisky based cocktail. The Old Fashioned is a three simple ingredient recipe. The Aubrey's take on this classic cocktail uses Nikka FTB in place of the classic Bourbon, enhanced with Imo Shochu aged in Mizunara Cask, Hinoki Bitters, and Demerara sugar. Blended with Sherry to add a delightful softness and smokey aroma to elevate the classic.

•• *Highball* ••



Yuzu Highball

Scotch Whisky, Aerated Water, Yuzu

160

Bothy Highball

Single Malt, Aerated Water, Citrus

160

From The Barrel

Japanese Whisky, Aerated Water, Citrus

160

Prices are in Hong Kong dollars and subject to 10% service charge.

A Lifelong Commitment to Excellence

At The Aubrey, we believe in honouring the past while embracing the future. Our new cocktail menu reflects this belief, bringing forgotten classics into the spotlight and introducing them to a new generation of cocktail enthusiasts.

We invite you to join us and experience the art of mixology through the philosophy of Kaizen.

Please speak with our team to curate a non-alcoholic drink based on your preference.



Devender Sehgal

Beverage Manager, Mandarin Oriental, Hong Kong

Devender Sehgal, the esteemed Beverage Manager at The Aubrey, has been a key figure since its inception in 2020. Known for his innovative cocktails featuring niche Japanese spirits, Devender's contributions have led to The Aubrey's recognition in the Top 10 of Asia's Top 50 Bars, after only 3 short years. He has also been named in the Top 100 of Drinks International's 2024 Bar World 100 ranking. With accolades such as Bartender of the Year by Time Out Awards 2022, Tatler Awards 2022, and The Bar Awards 2017, and his impressive career trajectory, including pivotal roles at Michelin-starred establishments, Devender's dedication and creativity continue to elevate the bar experience in Hong Kong. His contributions have solidified The Aubrey's reputation as a premier destination for exceptional cocktails and hospitality.



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