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• *Embracing Kaizen* •

The Aubrey

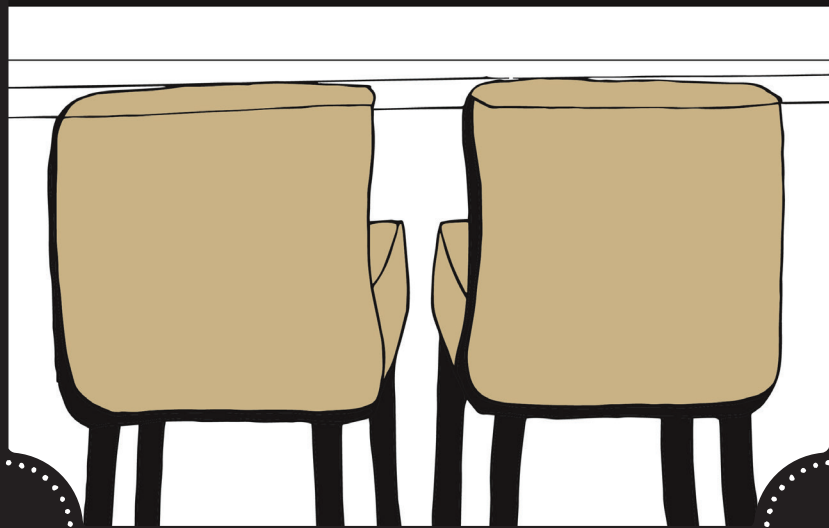
V.3 2024/2025

The Eccentric Izakaya



Welcome to The Aubrey, an eccentric 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 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, experience 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 3 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.

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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 emphasizes 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.



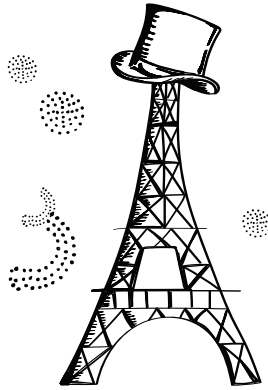
•~• *Glory Gimlet* ~••

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.



•• *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 a classic cocktail with roots in 1920s Paris. This refined take on the original Boulevardier, a bourbon - based cousin of the Negroni, was named after the French word for a stylish man-about-town. At The Aubrey, we've infused this timeless drink with our Kaizen philosophy, making subtle enhancements to elevate its taste and sophistication.



•>• *In Between the line* •<•

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

Spicy • Refreshing • Floral

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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

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Signature Cocktails by Amanda Schuster details 500 years of cocktail history, including the Bamboo Cocktail, created by Louis Eppinger in the 1870s and popularized in Japan at Yokohama's Grand Hotel. This low-ABV classic, using a split base of sherry and vermouth with bitters, remains a staple in modern mixology. Our take on this Savory cocktail balances sherry's crispness with vermouth sweetness, enhanced with Coconut, Elderflower, and Oregano, offering a classic low-ABV drink.



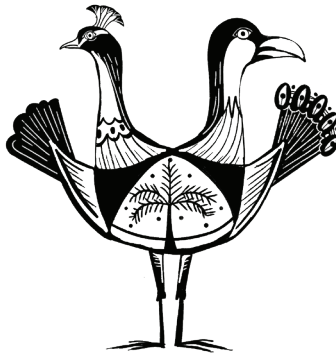
•• *Akemi* ••

Altos Blanco, Strawberry, Brine, Shiso, Tomato, Citrus

Fresh • Savory • Vibrant

170

A Red Eye is a beer cocktail featuring two parts beer, one part tomato juice, and a fresh squeeze of lemon, influenced by the Bloody Mary. Popularized by the 80's film "Cocktail," it usually omits the raw egg found in the movie version. Traditionally made with lighter beers like 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.



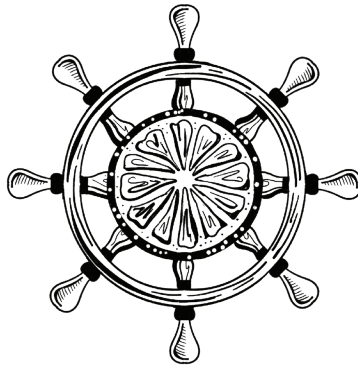
•• *Sea & Son* ••

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 • Christmas • Stimulating

170

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



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

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

Aromatic • Spirit Forward • Complex

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Emerging in the 1800s as the Whisky cocktail, the Old Fashioned was originally a simple mix of spirit, sugar, water, and bitters. Our variation uses Nikka FTB instead of classic Bourbon, enhanced with Imo Shocho aged in Mizunara Cask, Hinoki Bitters, and Demerara Sugar. Blended with Japanese flair, Sherry adds a delightful softness and smoky whisky, elevating the traditional Old Fashioned's taste and profile.

•• *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

•• *Non-alcoholic* ••



Sid to Lip

Seedlip Spice 94, Pineapple, Citrus, Yuzu, Carbonation

100

Rose & Berry

Seedlip Spice 94, Cranberry, Rose, Citrus

100

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 lens of Kaizen.

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



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