



# The Aubrey Brunch

\$728pp

## • Snacks & Starters •

Roasted Cauliflower *yuzu brown butter, chives*

'Not' Crab Korokke *homemade tonkatsu, wasabi mayonnaise*

Edamame *yuzu or chili salt*

Daikon *black sesame*

Tsukemono *achara style pickled carrot, soy sauce pickled cucumber*

Oysters *ponzu, chili oroshi, spring onion*

Sushi Platter *chef's selection of sashimi, nigiri & maki*

## • Free-Flow Sandos •

Select two per table

Chicken *kepzie, tonkatsu, cabbage*

Pork *kepzie, tonkatsu, cabbage*

Prawn *ebi, tartare sauce, cabbage*

Ham & Cheese *roasted ham, brie*

## • Salads •

Select two per table

Heirloom Tomato *black garlic & shiso dressing*

Sunomono Asparagus *sesame vinegar dressing*

Potato Salad *yuzu mayo*

Gomae *baby spinach, sesame*

Tofu Salad *mixed greens*

## • Robata Skewers •

Select three per table

Miso Pork Neck *yuzukoshu*

Chicken Heart *scallion*

Chicken Meatball *black garlic kepzie*

Wagyu Meatball

Prawn *lime*

Saikyo Miso Salmon

Mentaiko

Miso Glazed Baby Eggplant

Shiitake Mushroom *salt*

Leek *shiso vinegar*

Okra *smoked salt*

Mochi *yakitori sauce*  
add 10g uni +MP

## • Rice & Noodles •

Select one per table

Eggplant Fried Rice

Mushroom & Onsen Egg Fried Rice

BBQ Ribs Fried Rice

Seafood Udon Noodle

Traditional Japanese Cold Soba

## • Dessert Bento Box •

Japanese Choux

Yuzu Cheesecake

Seasonal Fruit

## • Drinks •

2hr Free-flow Drinks

Champagne and Sake

Hostomme – Tradition Brut Cuvée

The Aubrey 388

Roger Coulon – Heri-Hodi 1er Cru

Extra Brut 488

Cocktails

Amaretto Sour

Amaretto, cognac, citrus, angostura 148

Earl Grey Martini

gin, Earl Grey tea, citrus, angostura 148

Espresso Martini

vodka, coffee liqueur, espresso 148

