



...An Elevated Izakaya...

Located in Mandarin Oriental with a spectacular view of Victorian Harbour, The Aubrey is a place not to be missed in event planning. Featuring interiors marrying Japonisme aesthetic and English glamour, and dishes and drinks that deliver traditional flavours in contemporary context, The Aubrey is an elevated izakaya experience inspired by journey of hungry minds and worldly tastes, and leaves guests with unforgettable moments to be shared.

...Venue Details...

Area	Capacity	Available Period
Private Dining Room	16 pax (long table) 18 pax (separate tables)	Mon – Sun Lunch, Afternoon, Dinner
Curio Lounge	18 pax	
Main Bar & Lounge	50+13 bar stools	
Semi-Private Lounge	10 pax	

(Lunch: 12:00–15:00 | Afternoon: 15:00–18:00 | Dinner: 18:00–24:00)

Plus 10% surcharge



Semi Private Lounge



Main Lounge

Private Dining Room





Private Dining Room



Champagne Bar



Curio Lounge

...Set Menus – Sharing Style...

Deluxe

Edamame *Yuzu salt*
Charcoal Chicken Karaage *Yuzu mayo*

• • •

Japanese Oyster
Sushi & Sashimi Platter

• • •

Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled
mushroom, yuzu ginger dressing*

• • •

Iberico Secreto Pork
Sustainable Miso Black Cod
Asparagus Namban *Ginger soy*
Miso-Glazed Eggplant
Mushroom Fried Rice *Onsen egg*

• • •

Black Sesame Cheesecake *Yuzu granita*

Premium

Edamame *Yuzu salt*
Charcoal Chicken Karaage *Yuzu mayo*

Shishito Peppers *Katsuobushi*

Truffle Croquettes *Soy béchamel,
black garlic & wasabi kewpie*

• • •

Japanese Oyster
Sushi & Sashimi Platter

• • •

Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled
mushroom, yuzu ginger dressing*

• • •

Iberico Secreto Pork
Sustainable Miso Black Cod
Asparagus Namban *Ginger soy*
Wagyu Oxtail & Bone Marrow Fried Rice

• • •

Chocolate & Sakura *Almond cake, almond mousse,
cherry & yuzu sorbet*

...Set Menus – Sharing Style...

Luxury

Edamame *Yuzu salt*
Chicken Katsu Sando *10g caviar*



Japanese Oyster
Sushi & Sashimi Platter



Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*



A5 Miyazaki Wagyu Tenderloin
Sustainable Miso Black Cod
Miso-glazed Eggplant
Asparagus Namban *Ginger soy*

Lobster Fried Rice



Chocolate & Sakura *Almond cake, almond mousse, cherry & yuzu sorbet*

Vegetarian

Edamame *Yuzu salt*
Spicy Cauliflower
Shishito Peppers
Truffle Croquettes *Soy béchamel, black garlic & wasabi kewpie*



Gomae
Baby spinach, sesame

Maitake Salad *Mizuna & mixed greens, Okinawa bitter melon, cucumber, yuzukosho ponzu dressing*

The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*



Seasonal Vegetable Tempura



Asparagus Avocado Tempura Roll *Black garlic*



Seasonal Mushrooms
Miso-glazed Eggplant
Asparagus Namban *Ginger soy*
Mushroom Fried Rice *Onsen egg*



Black Sesame Cheesecake *Yuzu granita*

Beverage Package



Custom wine and sake packages are available upon request.



Corkage Policy

\$750/750ml bottle, maximum of 2 bottles. No brought in beverages after 10pm.

... Set Menus – Individually Plated ...

Deluxe

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Sashimi & Nigiri Platter of Chef's Selection

• • •

Gomae
Baby spinach, sesame

• • •

Select One Main Course per Person

Iberico Secreto Pork

Sustainable Miso Black Cod

BBQ Tonkatsu Beef Rib

• • •

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

Premium

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Oyster & Uni

• • •

Sashimi & Nigiri Platter of Chef's Selection

• • •

Salmon Sashimi Salad
*Mizuna & mixed greens, Okinawa bitter melon,
cucumber, yuzukosho ponzu dressing*

• • •

Select One Main Course per Person

Iberico Secreto Pork

Sustainable Miso Black Cod

BBQ Tonkatsu Beef Rib

• • •

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

... Set Menus – Individually Plated ...

Luxury

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Oyster & Uni

• • •

Wagyu Sashimi

Sashimi & Nigiri Platter of Chef's Selection

• • •

The Aubrey Salad
*Beetroot, watermelon radish, pickled mushroom, yuzu
ginger dressing*

• • •

Select One Main Course per Person

A5 Miyazaki Wagyu Tenderloin

Sustainable Miso Black Cod

Hokkaido King Crab Leg
Kimuchi

• • •

Chocolate & Sakura
Almond cake, almond mousse, cherry & yuzu sorbet

Vegetarian

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Spicy Cauliflower

• • •

Gomae
Baby spinach, sesame

• • •

Asparagus Avocado Tempura Roll
Black garlic

• • •

Miso-glazed Eggplant

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

...Canapé Menus...

Deluxe

Salmon Tataki
Ikura

Sashimi Monaka

Tiger Prawn Skewer (GF)

Prawn Sando

Charcoal Chicken Karaage
Yuzu mayo

Spicy Fried Cauliflower (V)

Japanese Vegetable Kakiage (V)

Yuzu Meringue Tart

Premium

Hamachi
Jalapeno

Nama Horate
Ikura

Miso Black Cod Skewer (GF)

Menchi Kurobuta Skewer

Chicken Sando

Baby Corn Robata (GF, V)

Momen Tofu Hiyayakko (V)

Chocolate Sesame Tart (V)

Luxury

Big Eye Tuna Tataki

Snow Crab Cucumber Yuba Roll

Scallop Skewer Robata

Miso Black Cod Skewer (GF)

Chicken Sando
Caviar

A5 Wagyu Menchi Skewer

Iberico Pork (GF)

Truffle Croquettes (V)
Soy béchamel, black garlic & wasabi keupie

Chocolate Mousse Tart (V)

Seasonal Fruit Shot (GF, V)



The Aubrey