

The Aubrey

... An Elevated Izakaya ...

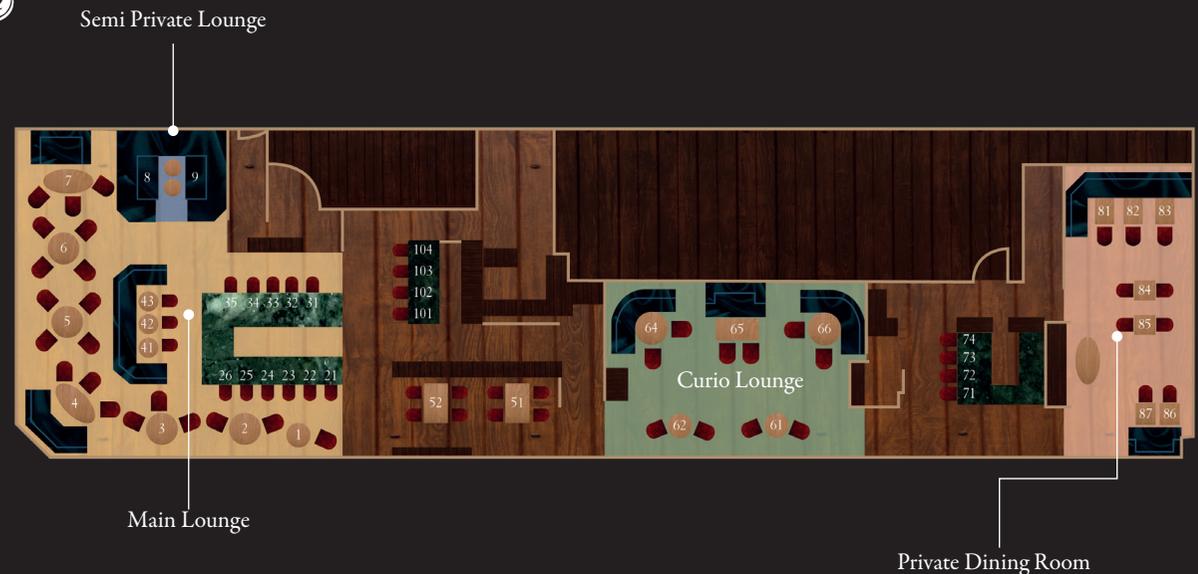
Located in Mandarin Oriental with a spectacular view of Victorian Harbour, The Aubrey is a place not to be missed in event planning. Featuring interiors marrying Japonisme aesthetic and English glamour, and dishes and drinks that deliver traditional flavours in contemporary context, The Aubrey is an 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	Day	Min. spend starting at
Private Dining Room	16 pax (long table) 18 pax (separate tables)	Mon-Sun	Lunch \$12,000
		Mon-Sun	Afternoon \$12,000
		Sun-Thurs	Dinner \$25,000
Curio Lounge	18 pax	Mon-Sun	Lunch \$15,000
		Mon-Sun	Afternoon \$15,000
		Mon-Sun	Dinner \$40,000
Main Bar & Lounge	50+13 bar stools	Mon-Sun	Lunch \$45,000
		Mon-Sun	Afternoon \$45,000
		Mon-Sun	Dinner \$80,000
Semi-Private Lounge	10 pax	Mon-Sun	Lunch \$6,000
		Mon-Sun	Afternoon \$6,000
		Mon-Sun	Dinner \$12,000

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

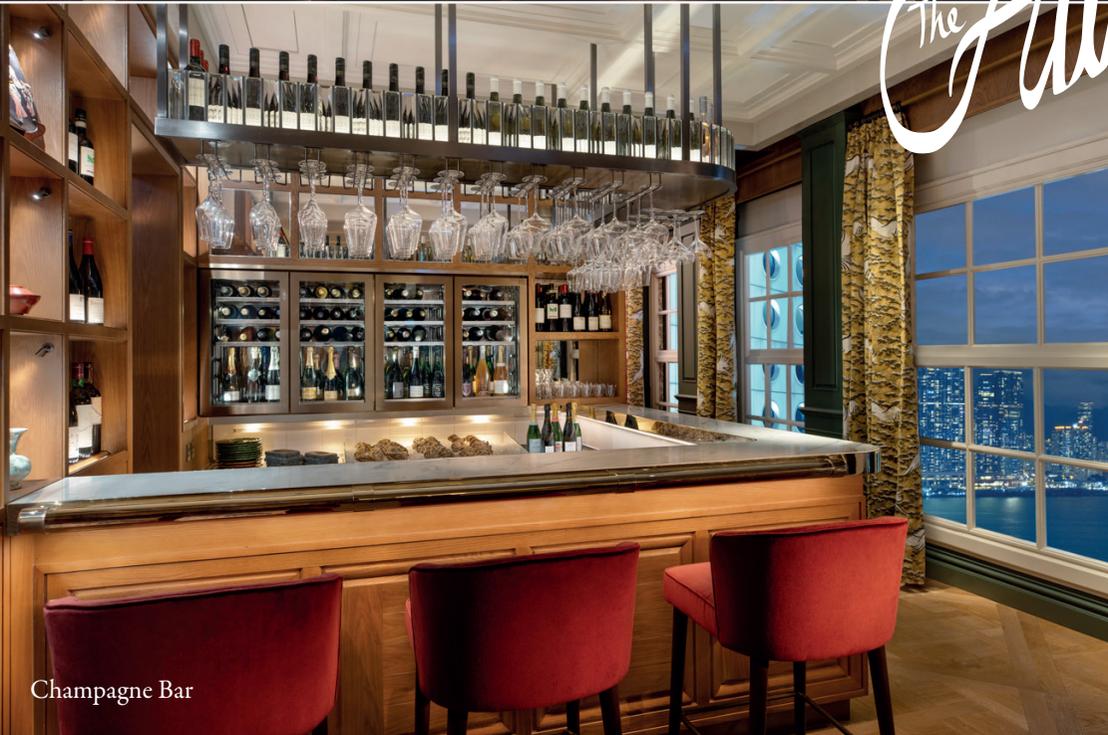
Plus 10% surcharge. Prices reflect a two-hour experience.





Private Dining Room

The Aubrey



Champagne Bar



Curio Lounge

••• Set Menus – Izakaya Style •••

••• PREMIUM •••

\$1758 per person
Minimum 10 persons



Edamame
Yuzu salt

Toro Tuna Tartare
Ikura, house-made XO sauce, avocado, shallots

Signature Lobster Popcorn
Spicy mayo

The Aubrey Salad
Beetroot, pickled mushroom, yuzu ginger dressing

The Aubrey Selection
Sashimi, Nigiri, Maki

A5 Miyazaki Tenderloin
Truffle ponzu

Signature Miso Black Cod
Pickle radish

Iwate Chicken Thigh
Tare sauce, egg yolk

Asparagus Namban
Ginger soy

Miso potato

Seasonal Mushroom
Garlic miso butter

Wagyu Oxtail & Bone Marrow Fried Rice

Chocolate & Pear
*White chocolate ice cream, shaved chocolate,
miso custard, sake pears, meringue*

•••

Add on dessert \$ 28 per pax:

Baked Cheesecake
Housemade strawberry spread, berries

••• Set Menus – Izakaya Style •••

••• LUXURY •••

\$1858 per person
Minimum 10 persons



Edamame
Yuzu salt

Toro Tuna Tartare
Ikura, house-made XO sauce, avocado, shallots

Signature Lobster Popcorn
Spicy mayo

A5 Miyazaki Wagyu Katsu Sando

Tuna Sashimi & Mango Salad
Ikura, yuzu & jalapeño dressing

The Aubrey Selection
Sashimi, Nigiri, Maki

Agedashi Tofu
Crispy tofu, shimeji mushroom ankake, shaved truffle

A5 Miyazaki Tenderloin
Truffle ponzu

Signature Miso Black Cod
Pickle radish

Iwate Chicken Thigh
Tare sauce, egg yolk

Asparagus Namban
Ginger soy

Miso potato

Seasonal Mushroom
Garlic miso butter

Lobster & Hokkaido Uni Fried Rice

White Miso Soufflé
Coconut ice cream, citrus curd

•••

Add on dessert \$ 28 per pax:
Baked Cheesecake
Housemade strawberry spread, berries

••• Canapé Menus •••

PREMIUM

2-hour package \$738 per person
Additional hour \$378 per person



Hamachi Roll

Sashimi Monaka

Chicken Katsu Sando

Miso Black Cod Kushiyaki

Truffle Croquettes

Black garlic mayo

Nama Hotate

Ikura

Prawn Sando

Spicy Salmon Tartare

Crispy Rice



Add on dessert \$ 48 per pax for sweet canapes:

Chocolate Sesame Tart

Yuzu Merengue Tart

LUXURY

2-hour package \$988 per person
Additional hour \$498 per person



Wagyu Croquettes

Black garlic mayo

Spicy Tuna

Crispy rice

Chicken Katsu Sando

Caviar

Snow Crab Cucumber Yuba Roll

Miso Black Cod Kushiyaki

A5 Wagyu Monaka

Wasabi mayo

Lobster Popcorn

Scallop Robata

O-toro Roll



Add on dessert \$ 48 per pax for sweet canapes:

Chocolate Sesame Tart

Japanese Seasonal Fruit Shot

Mint granita



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