



..... *An Elevated Izakaya*

Located in Mandarin Oriental Hyde Park, The Aubrey, London's award-winning interior design and thoughtful, attentive service makes every event exceptional.

A labyrinth of interconnecting yet individual rooms, private spaces and a stunning private dining room with it's own private cocktail bar. All decorated in leather, rich velvets, marble & warm wood with walls layered with Japonisme movement art, The Aubrey is also home to some of the finest Japanese cuisine in the UK.

The Aubrey offers a journey of a hungry mind that takes guests on an adventure of innovative cocktails, elevated Japanese flavours and seasonal ingredients.

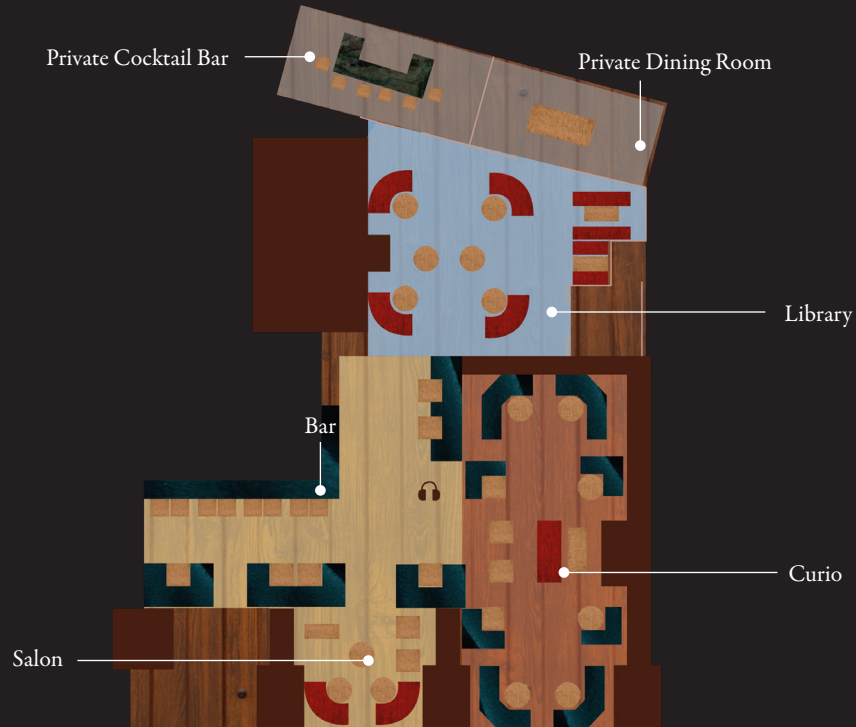
..... *Venue Details*

Area	Capacity	Period of time / no. of guests
Private Cocktail Bar	8 bar stools + 4 in-corner seats	Brunch Dinner Sun–Wed Dinner Thur–Sat
Private Dining Room (PDR)	14 pax	Sun–Thur Fri–Sat
Salon	24 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Library	40 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Curio	55 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Half / Full Venue Hires <i>Contact for further details</i>	Front Seated	74 pax (including bar)
	Back Seated	32 pax + Private Bar + PDR
	Full Seated	106 pax
	Full Standing	210 pax
	Private Bar + PDR	10 pax experience or 30 pax semi-standing

Prices and minimum spending on request

We require 50% payment 28 days before the booking and 50% 14 days before the booking as non-refundable deposit. The rate varies depending on the shift (lunch, dinner or all day) day of the week and the time of year.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.



Private Cocktail Bar



Curio



Salon



The Aubrey

Library



Private Dining Room



Set Menus

Deluxe

Edamame
Yuzu or chilli salt

Shishito Peppers
Katsuobushi

Charcoal Chicken Karaage
Yuzu mayo

Mushroom Gyoza

Gomae
Baby spinach, sesame

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Chef's Selection of Sashimi

Chef's Selection of Nigiri

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Spicy Fried Cauliflower

• • •

Saikyo Miso Sablefish

Iberico Secreto Pork

Asparagus Namban

Mushroom Fried Rice
Onsen egg

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Black Sesame Cheesecake

Premium

Edamame
Yuzu or chilli salt

Shishito Peppers
Katsuobushi

Charcoal Chicken Karaage
Yuzu mayo

Mushroom Gyoza

Truffle Croquettes
Soy béchamel, black garlic, wasabi mayo

Seasonal Tomato Salad
Black garlic & shiso dressing

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Chef's Selection of Sashimi

Chef's Selection of Nigiri

Avocado & Asparagus
Shiso, black garlic mayo

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Japanese Prawn Tempura

• • •

Saikyo Miso Sablefish

Duck Teriyaki
Miso sweet potato

Miso Glazed Aubergine

Wagyu Oxtail & Bone Marrow Fried Rice

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Yuzu & Chocolate Soil

Luxury

Edamame
Yuzu or chilli salt

Charcoal Chicken Karaage
Yuzu mayo

Truffle Croquettes
Soy béchamel, black garlic, wasabi mayo

The Aubrey Salad
*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

A4 Kagoshima Wagyu Sando

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Signature Sashimi Platter

Signature Nigiri Platter

Seared Hamachi & Prawn Maki

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Tempura Platter
Prawn, seafood, vegetable

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Alaskan King Crab Leg
Kimuchi

Lamb Neck Fillet
Tare, egg yolk

Asparagus Namban

Lobster & Hokkaido Uni Fried Rice

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Cherry Forest

Set Menus

Vegetarian Signature

Edamame
Yuzu or chilli salt
Shishito Peppers
Mushroom Gyoza



Vegetarian Nigiri Platter
Avocado & Asparagus Maki
Shiso, black garlic mayo



Gomae
Baby spinach, sesame
The Aubrey Salad
*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

Seasonal Tomato
Black garlic & shiso dressing



Seasonal Mushroom Tempura



Asparagus Namban
Miso Glazed Aubergine
Mushroom Fried Rice
Onsen egg



Yuzu & Chocolate Soil

Pre-dinner Canapés Menu

Deluxe

Chicken Katsu Sando
Sustainable Black Cod Kushiyaki
Miso
Corn Tempura Bites
Black kewpie
Celeriac Tartare on Nori Crisp
Yuzukosho, ponzu, sesame
Cucumber Maki Roll
Hamachi Maki Roll
Yuzukosho, bubu arare
Assorted Bon Bons

Premium

Iberico Pork Kushiyaki
Mushroom and Truffle Croquette
Spicy Fried Cauliflower Bites
Chicken Katsu Sando
Prawn Maki Roll
Ebi miso, crispy yuba
Hamachi Maki Roll
Yuzukosho, bubu arare
Sustainable Black Cod Kushiyaki
Miso
Mini Yuzu Tart

Luxury

Chicken Katsu Sando & Caviar
Snow Crab & Passionfruit Maki Roll
Sustainable Black Cod Kushiyaki
Miso
Iberico Pork Kushiyaki
Beetroot Tartare on Nori Crisp
Mushroom and Truffle Croquette
Asparagus & Avocado Maki Roll
Black garlic
Mini Yuzu Tart
Mini Sesame Cheesecake
Citrus marshmallow



The Aubrey