24 December

The Aubrey

CHRISTMAS EVE IZAKAYA MENU

$1488 per person

STARTER

Kinmedai Uni
Shio-koji

Akamutsu Jalapeño
Jalapeño dressing, menegi

Toro & Tuna Tartare
Crispy nori, avocado puree, XO sauce

Hokkaido Scallop Butter-yaki
Shiso onion salsa, matsutake

MAINS

A5 Miyazaki Wagyu Tenderloin Robata
Truffle teriyaki

Seasonal Mushroom
Garlic-miso butter

Lobster Uni Fried Rice
Ikura shoyuzuke

DESSERT

Hazelnut Chocolate Mousse

Caramel Coffee Ice Cream

Free-flow still and sparkling Belu water $40 per person.
All prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are sourced from sustainable suppliers and ethical farms.

À La Carte Festive Menu
24, 25, 26 & 31 December, and 1 January

OYSTERS & CAVIAR

Royal Cristal Caviar — 10g 328 / 30g 988
Accompanied by house-made shokupan, hard-boiled egg, chives, red onion

Oysters Classic — ½ dozen 588 / 1 dozen 1,138
Chili daikon & ponzu

Oysters Signature — ½ dozen 1,118
Hokkaido uni & salmon roe

SANDOS

Signature A5 Miyazaki Wagyu Katsu Sando 858
Caviar, gold leaf

A5 Miyazaki Wagyu Katsu Sando 688

A5 Grilled Miyazaki Tenderloin Wagyu Sando 698

SNACKS & STARTERS

Toro Tuna Tartare 538
Ikura, house-made XO sauce, avocado, shallots

Seared Tuna 388
Sesame crust, yuzu, truffle mayo

Tuna Sashimi & Mango Salad 338
Ikura, yuzu & jalapeño dressing

Agedashi Tofu 258
Shimeji mushroom ankake, shaved truffle

Signature Lobster Popcorn 438
Spicy mayo

Tempura King Prawns & Uni 488
Wrapped in shiso leaf

A5 Wagyu Gyoza with Shaved Truffle 298
Spicy red vinegar

MAKI ROLLS

Lobster Caviar Maki Roll 1,188
Uni, 10g caviar, truffle teriyaki, garlic miso butter

Spicy Tuna Roll 388
Avocado, beetroot chips

A5 Wagyu Roll 388
Tempura asparagus, yuzu miso

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection Sashimi, nigiri, maki	2,188	1,188
Tuna Selection Sashimi, nigiri, maki, tartare		1,888
Seafood Selection Sashimi, tuna tartare, caviar, oyster		3,288

ROBATA

Signature Miso Black Cod 418
Pickled radish

Hokkaido King Crab Leg 638
Spicy mayo

A5 Miyazaki Wagyu Tenderloin 200g 988 / 500g 2,288
Truffle ponzu

Add miso potato 128

Seasonal Vegetables 308

RICE

Lobster & Hokkaido Uni Fried Rice 378
Ikura, crispy tuile

Wagyu Oxtail & Bone Marrow Fried Rice 278

Signature Dish · Vegan · Vegetarian · Gluten-free · Lactose-free

Free-flow still and sparkling Belu water $40 per person. *** Where available, our ingredients are sourced from sustainable suppliers and ethical farms.

24, 25, 26 & 31 December, and 1 January

The Aubrey

BAR SNACKS

Royal Cristal Caviar
Accompanied by house-made shokupan, hard-boiled egg, chives, red onion
988/30g

Half-Dozen Signature Oysters
Hokkaido uni & ikura
1,188

Toro-Tuna Tartare
Ikura, house-made XO sauce, avocado, shallot
588

Wagyu Roll
Tempura asparagus, yuzu miso
388

Signature A5 Miyazaki Wagyu Katsu Sando
Caviar, gold leaf
858

A5 Miyazaki Tenderloin Grilled Wagyu Sando
698

Signature Lobster Popcorn
Spicy mayo
438

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THE AUBREY SET BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours

$768 per person (full table participation required)

FOR THE TABLE

Organic Edamame
Yuzu or chili salt

Chawanmushi with Snow Crab

Yaki-tara

Tuna Sashimi & Mango Salad
Ikura, yuzu & jalapeño dressing

Sashimi, Nigiri and Maki
Chef's Selection of the day

MAINS

Select one per person

Signature Miso Black Cod
Pickled radish

Wagyu Cheek

Vegetarian Yaki-udon

Chicken Katsu Sando

King Crab Robata *+100*

Robata A5 Miyazaki Wagyu Tenderloin *+300*

Wagyu A5 Miyazaki Katsu Sando *+300*

DESSERT PLATTER

Seasonal Ice cream & Sorbet Selection

House-made Macaron

Mochi Cake

Seasonal Fruit Tart

Blueberry Cheesecake

Meringue

COCKTAILS

Hakka | 148
Woodford Reserve, Hachi Kokuto Shochu, lemon balm, mint, citrus

Pinku No | 148
Aperol, Hassaku Rocks, elderflower, citrus

Yuzu Kikari | 148
Iichiko Saiten, Aubrey Shochu, coconut, yuzu, citrus

Chimamire | 148
Clarified tomato, spices, dry wines, smoke

FREE-FLOW PACKAGES

2-Hour Free-Flow Champagne 458
R de Ruinart Brut NV

2-Hour Free-Flow Sparkling Tea 280
Saicho Jasmine Tea

WINE SELECTION

R de Ruinart Brut NV
238 Glass | 1500 Bottle

Cloudy Bay - 'Te Koko' Sauvignon Blanc
260 Glass | 1200 Bottle
Marlborough, New Zealand 2021

Château d'Esclans - Rock Angel Rosé
180 Glass | 900 Bottle
Côtes de Provence, France 2023

Cloudy Bay, Pinot Noir
160 Glass | 800 Bottle
Marlborough, New Zealand 2022

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A LA CARTE SIGNATURES

Enhance your dining experience by adding dishes from our à la carte menu to complete your brunch.

OYSTERS

Oysters Classic — ½ Dozen 588 / 1 Dozen 1,138
Chili daikon & ponzu

Oysters Signature *(minimum order 2 pcs)* — 1pc 198
Hokkaido uni & salmon roe

Japanese Oyster *(minimum order 2 pcs)* — 1pc 118

SANDOS

Signature A5 Miyazaki Wagyu Katsu Sando 858
Caviar, gold leaf

A5 Miyazaki Wagyu Katsu Sando 688

A5 Grilled Miyazaki Tenderloin Wagyu Sando 698

SNACKS & STARTERS

Organic Edamame 78
Yuzu or chili salt

Shishito 98
Tofu mayo, chili garlic

Spicy Fried Cauliflower 118

SALADS

Tuna Sashimi & Mango Salad 338
Ikura, yuzu & jalapeño dressing

The Aubrey Salad 168
Beetroot, pickled mushroom, yuzu ginger dressing

Gomae 88
Baby spinach, sesame

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection Sashimi, Nigiri, Maki	2,188	1,188
Tuna Platter Sashimi, Nigiri, Maki, Tartare		1,888
Seafood Selection Sashimi, Tuna Tartare, Caviar, Oyster		3,288
Chef's Selection 8 pcs		788
Aburi Sushi 8 pcs		788

MAKI ROLLS

Seared Hamachi & Prawn Tempura Roll 328

Soft-shell Crab Roll 238

Otoro Tuna Roll 328

ROBATA

A5 Miyazaki Wagyu Tenderloin — 200g 988 / 500g 2,288
Truffle ponzu
Add miso potato 128

Iwate Chicken Thigh 348
Tare sauce, egg yolk

Hamachi Collar 248
House-made ponzu

Signature Miso Black Cod 418

Miso-glazed Eggplant 138

Asparagus Namban 178

TEMPURA

Tempura Platter 588
Assorted tempura of kuruma prawn, soft-shell crab, seasonal fish & vegetables

RICE

Lobster & Hokkaido Uni Fried Rice 378

Wagyu Oxtail & Bone Marrow Fried Rice 278

25–26 December



CHRISTMAS KIDS BRUNCH MENU

TWO-LAYER BENTO

$488 per kid

Date-maki
Black sesame

Potato Salad
Takuan pickles, egg

Chicken Teriyaki
Hari nori

Prawn Tempura Roll
Tiger prawn, edomae rice

Satsuma-age
House-made tonkatsu sauce

Salmon Shio-yaki
Hajikami, yuzu zest

DESSERT

Vanilla White Chocolate Popsicle

Available for children at 12 years old or below

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FESTIVE COCKTAIL

Hot Wine
Ratafia Rossi, Shiraz, Torres 10 Brandy, Mugi Shochu,
Mulled Spices, Citrus

180

Edo Yukimi
Aubrey Shochu, The Botanist Islay Gin, Yuzu Sake,
Winter Spices, Hinoki

180

Irori Highball
Michter's Bourbon, Shokupan, Raisin, Brown Butter,
Vanilla, Citrus, Carbonation

180

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