

THE AUBREY SET BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours

\$568 per person (full table participation required)

FOR THE TABLE

Organic Edamame   

Yuzu or chili salt

Spicy Tiger Prawn Tempura 

Yakitoria 

Shichimi mayo

The Aubrey Salad  

Beetroot, pickled mushroom, yuzu ginger dressing

Sashimi, Nigiri and Maki 

Chef’s Selection of the day

MAINS

Select one per person

Yellowtail Collar 

Iwate Chicken Thigh

Tare sauce, egg yolk

Prawn Katsu Sando

Chicken Katsu Sando

A5 Wagyu Katsu Sando +300

Miso-glazed Eggplant  

Tofu mayo

DESSERT PLATTER

Ice Cream & Sorbet 

House-made Macaron 

Meringue & Fruit Tart 

Mochi Cake 

Blueberry Cheesecake 

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

 Signature Dish

 Vegan

 Vegetarian

 Gluten-free

 Lactose-free

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.

A LA CARTE SIGNATURES

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

OYSTERS

Oysters Classic 

Chili daikon & ponzu

½ Dozen 588

1 Dozen 1,138

Oysters Signature (minimum order 2 pcs) 

Hokkaido uni & salmon roe

1pc 198

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   

Yuzu or chili salt

78

 Shishito 

Tofu mayo, chili garlic

98

Spicy Fried Cauliflower 

118

SALADS

Tuna Sashimi & Mango Salad 

Ikura, yuzu & jalapeño dressing

338

 The Aubrey Salad  

Beetroot, pickled mushroom, yuzu ginger dressing

168

Gomae   

Baby spinach, sesame

88

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

Truffle ponzu

200g 988

Add miso potato 

500g 2,288

128

Iwate Chicken Thigh 

Tare sauce, egg yolk

348

Hamachi Collar

House-made ponzu

248

 Signature Miso Black Cod  

418

Miso-glazed Eggplant  

138

Asparagus Namban 

178

TEMPURA

Tempura Platter 

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

588

RICE

 Lobster & Hokkaido Uni Fried Rice 

378

 Wagyu Oxtail & Bone Marrow Fried Rice

278