

The Aubrey

...An Elevated Izakaya...

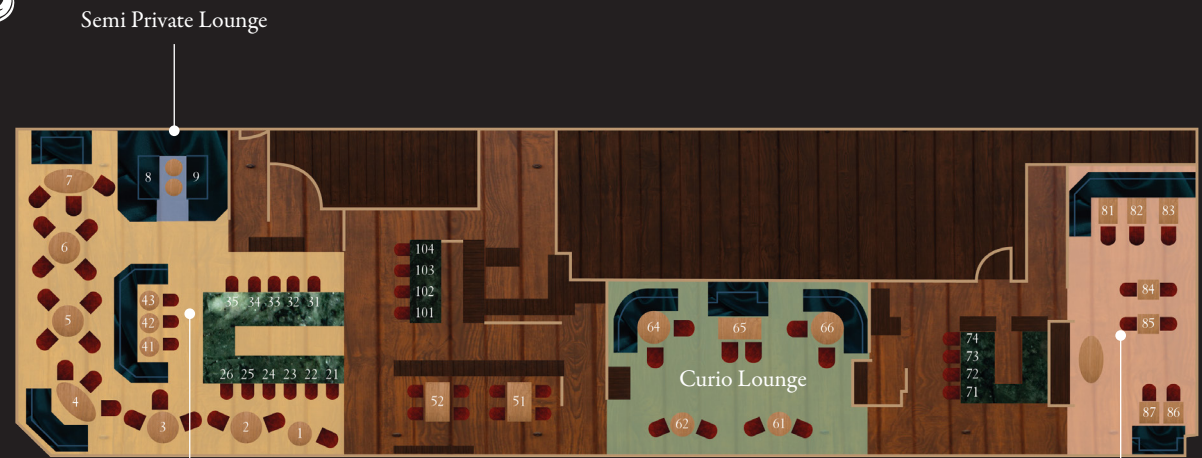
Located in Mandarin Oriental with a spectacular view of Victorian Harbour, The Aubrey is a place not to be missed in event planning. Featuring interiors marrying Japonisme aesthetic and English glamour, and dishes and drinks that deliver traditional flavours in contemporary context, The Aubrey is an 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 | 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



Main Lounge

Curio Lounge

Private Dining Room





Private Dining Room

The Aubrey



Champagne Bar



Curio Lounge

... Set Menus – Sharing Style ...

Deluxe

Edamame Hummus *Lotus chips*

Charcoal Chicken Karaage *Yuzu mayo*



Irish 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

Miso-Glazed Eggplant

Mushroom Fried Rice *Onsen egg*



Black Sesame Cheesecake *Yuzu granita*

Premium

Edamame Hummus *Lotus chips*

Charcoal Chicken Karaage *Yuzu mayo*

Shishito Peppers *Katsuobushi*

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



Irish 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

Seasonal Mushrooms

Wagyu Oxtail & Bone Marrow Fried Rice



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

...Set Menus – Sharing Style...

Luxury

Edamame Hummus *Lotus chips*

Chicken Katsu Sando *10g caviar*



Irish Oyster

Sushi & Sashimi Platter



Amela Tomato *Black garlic & shiso dressing*

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



A4 Wagyu

Sustainable Miso Black Cod

Miso-glazed Eggplant

Asparagus Namban

Lobster Fried Rice



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

Vegetarian

Edamame Hummus *Lotus chips*

Spicy Cauliflower

Shishito Peppers

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



Gomae

Baby spinach, sesame

Amela Tomato *Black garlic & shiso 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

Mushroom Fried Rice

Onsen egg



Black Sesame Cheesecake *Yuzu granita*

Beverage Package

Custom wine and sake packages are available upon request.



Corkage Policy

\$500/750ml bottle, maximum of 2 bottles. No brought in beverages after 10pm.

... Set Menus – Individually Plated ...

Deluxe

Edamame Hummus
Lotus chips

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

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Sashimi & Nigiri Platter
Chef's Selection

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Gomae
Baby spinach, sesame

• • •

Select One per Person

Iberico Secreto Pork
Sustainable Miso Black Cod
BBQ Tonkatsu Beef Rib

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Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

Premium

Edamame Hummus
Lotus chips

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

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Oyster & Uni

• • •

Sashimi & Nigiri Platter
Chef's Selection

• • •

Amela Tomato
Black garlic & shiso dressing

• • •

Select One per Person

Iberico Secreto Pork
Sustainable Miso Black Cod
BBQ Tonkatsu Beef Rib

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Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

... Set Menus – Individually Plated ...

Luxury

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

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Oyster & Uni

• • •

Wagyu Tartare

Sashimi & Nigiri Platter
Chef's Selection

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Amela Tomato
Black garlic & shiso dressing

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Select One per Person

A4 Miyazaki Striploin

Sustainable Miso Black Cod

Hokkaido King Crab Leg
Kimuchi

• • •

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

Vegetarian

Edamame Hummus
Lotus chips

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Spicy Cauliflower

• • •

Gomae
Baby spinach, sesame

• • •

Asparagus Avocado Tempura Roll
Black garlic

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Miso-glazed Eggplant

Mushroom Fried Rice
Onsen egg

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Black Sesame Cheesecake
Yuzu granita

... Canapé Menus ...

Deluxe

Charcoal Chicken Karaage
Yuzu mayo

Saikyo Miso Sablefish Skewer

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Prawn Sando

Hamachi Maki

Spicy Fried Cauliflower

Oshinko Maki

Yuzu Cheesecake

Premium

Chicken Sando

Iberico Secreto Pork Skewer

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Spicy Salmon Maki

Prawn Maki
Panko

Saikyo Miso Sablefish Skewer

Corn Tempura
Black garlic mayo

Genmaicha & Chocolate Tart

Luxury

Chicken Sando
Caviar

Iberico Secreto Pork Skewer

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Wagyu Beef Roll
Asparagus

Seared Hamachi & Prawn Tempura Roll

Prawn Sando

Chicken Meatball

Saikyo Miso Sablefish Skewer

Sesame Cheesecake

Genmaicha & Chocolate Tart



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