

THE AUBREY SECURES COVETED POSITION AMONG ASIA'S 50 BEST BARS OF 2024



Hong Kong, 18 July 2024 -- [The Aubrey](#), an elevated Japanese Izakaya restaurant and bar on the 25th floor of Mandarin Oriental, Hong Kong has entered the Top 10 in this year's Asia's 50 Best Bars list. An astonishing leap to No.10, elevated by 7 positions from 2023, as recently announced at the Asia's 50 Best Bars Award Ceremony celebrated by newcomers, stalwarts and top talents from across the region. The 2024 list of Asia's 50 Best Bars reaffirmed Hong Kong's positioning as a global epicentre for exceptional bar talents and innovation, with more prestigious rankings than any other Asian destinations in the Top 10.

Since opening in 2021, The Aubrey gained its first recognition making its debut at No. 38 in 2022 and No.17 in 2023, and continues to push its boundaries with thought-provoking drink experiences with Japanese spirits and seasonal ingredients at the forefront. With three distinct bar areas, the award-winning team of mixologists offer everything from Omakase Cocktail experience, champagne masterclasses, sake breweries to meticulously crafted signature and seasonal cocktails for tailored drinks experiences.

“We are honoured to be recognised by Asia's 50 Best Bars and I am thrilled for all our industry peers in Hong Kong for achieving many top spots this year. The team and I will continue to serve as stewards of Japanese spirits and celebrate the beverage culture in Hong Kong” says Devender Sehgal, Beverage Manager. Recently named amongst the World's Top

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100 Industry's Most Influential Figures by 2024 Drinks International Bar World 100, Sehgal continues to raise the bar for The Aubrey as a premier destination for exceptional cocktails and hospitality.

In celebration of 2024 Asia's 50 Best Bars achievement, The Aubrey will be introducing a new "Kaizen" cocktail menu from this week. Inspired by a Japanese philosophy, Kaizen means "change for the better", this mindset serves as a guiding principle behind the creation of these cocktails. The menu reflects Kaizen philosophy of honouring the past while embracing the future by reimagining forgotten classics to modern interpretation of mixology and introducing them to a new generation of cocktail enthusiasts. Signature cocktails include *Twenty Twenty – Four Fashion*, a three simple ingredient recipe originally developed in early 1800s, the classic Bourbon is replaced by Nikka FTB and enhanced by Imo Shochu aged in Mizunara Cask, Hinoki Bitters and Sherry; *The Noble Man*, a reinterpretation of Boulevardier, the classic cocktail with roots from Paris in 1920; *Glory Gimlet*, an iconic British naval remedy for scurvy since the 1920s with gin, lime juice and sugar takes incorporates Imo Shochu, Savignon Blanc and Earl Grey tea with cardamon for a modern adaptation.

Greg Liddell, General Manager and Area Vice President, Operations added "I am immensely proud of The Aubrey team for their commitment to excellence and passion for innovation in delivering an exceptional experience to all our guests. Hong Kong truly is a vibrant and unique destination, and the resounding success of Asia's 50 Best Bars presents an exciting opportunity for the city to continue to showcase its world-class hospitality and reinforcing its reputation amongst the best gastronomic destinations and craftsmanship."

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About Mandarin Oriental, Hong Kong

The iconic [Mandarin Oriental, Hong Kong](#) is the epitome of contemporary luxury combined with Oriental heritage. Having delighted guests with award-winning services and impressive facilities for 60 FANtastic years, it is a much-loved address for those seeking an exclusive sanctuary in the heart of the city. The hotel's spacious rooms and suites offer magnificent views of the renowned Victoria Harbour and the city's skyline. A collection of nine outstanding restaurants and bars, including two that hold Michelin Star status, a luxurious club lounge, a Shanghainese-inspired holistic spa, an indoor pool and a state-of-the-art fitness centre, make Mandarin Oriental, Hong Kong the quintessential "home away from home" for discerning leisure and business travellers alike.

About Mandarin Oriental Hotel Group

Mandarin Oriental is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Recognised for creating exceptional properties, each destination reflects the Group's oriental heritage, local culture and unique design. The Group's mission is to completely delight and inspire guests through delivering passionate service. Having grown from its Asian roots over 60 years ago into a global brand, the Group now operates 40 hotels, 12 residences and 24 *exclusive homes* in 26 countries and territories with many more projects under development. Mandarin Oriental continues to drive its reputation as an innovative leader in luxury hospitality, delivering sustainable growth over the long term.

Further information is available on our Social Media channels and website: www.mandarinoriental.com, including [Media Centre](#). Alternatively, please contact:

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