



The Aubrey Brunch

\$728pp, in sharing style

• Snacks & Salads •

Truffle Korokke *homemade tonkatsu, wasabi mayonnaise*

Edamame *yuzu or chili salt*

KFC Daikon *black sesame*

Tsukemono *achara style pickled carrot, soy sauce pickled cucumber*

Heirloom Tomato *black garlic & shiso dressing*

Gomae *baby spinach, sesame*

• Raw •

Oysters *ponzu, chili oroshi, spring onion*

Sushi Platter *chef's selection of sashimi, nigiri & maki*

• Katsu Sandos •

Chicken *kewpie, tonkatsu, cabbage*

Prawn *ebi, tartare sauce, cabbage*

• Robata Skewers •

Wagyu Beef Meatball
Miso Pork Neck *yuzukoshu*
Saikyo Miso Salmon
Miso Glazed Baby Eggplant

• Rice •

Mushroom Fried Rice

• Dessert Platter •

Ice Cream & Sorbet

Macaron

Meringue & Seasonal Fruit

Yuzu Tart

Cherry Cheesecake

• Drinks •

Additional 2hr Free-Flow Champagne \$388

Pierre Gimonnet – Cuis 1er Cru Blanc de Blancs Cui

Additional 2hr Free-Flow Champagne & Sake \$528

Hostomme – Tradition Brut Cuvée The Aubrey

Tsuchida Aubrey Sake Junmai

Cocktails

Amaretto Sour *Amaretto, Cognac, Citrus, Angostura* \$148

Earl Grey Martini *Gin, Earl Grey Tea, Citrus, Angostura* \$148

Espresso Martini *Vodka, Coffee Liqueur, Espresso* \$148



Free Flow Still and Sparkling Belu Water \$40 per bead.

Plus 10% Surcharge

Where available, our ingredients are from sustainable sources and ethical farms