

The Aubrey



A Tale of Shochu



The Eccentric Izakaya



The Aubrey is an eccentric Japanese izakaya located on the 25th floor of Mandarin Oriental, Hong Kong and a collaboration between the iconic hotel and Maximal Concepts, the award-winning international restaurant group.

Featuring stunning views across Victoria Harbour, The Aubrey boasts three distinctive bar experiences, a drawing room and a curio lounge.

The spaces are inspired by the journey of a hungry mind and Japanism, the mid-nineteenth-century art movement that influenced the birth of Art Nouveau, whilst the menus offer culturally rich beverage experiences and elevated dining, created as an ode to high-quality Japanese ingredients and cooking techniques.

The beverage programme is led by Hotel Beverage Manager Devender Sehgal and his team of expert bartenders.



Tailored Drinks Experiences

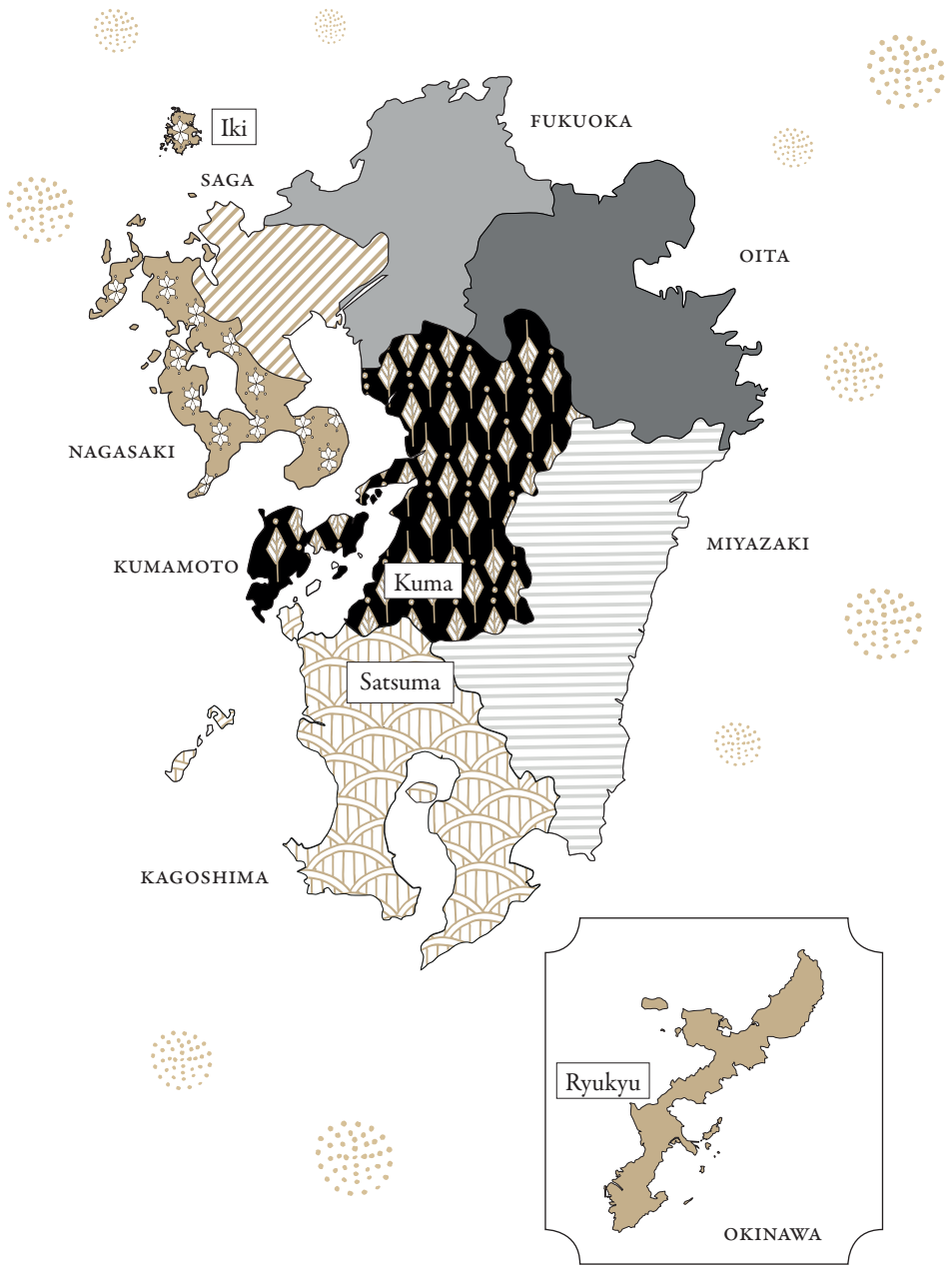


The Aubrey houses three distinct spaces offering unique beverage experiences, inspired by the essence of Japanese izakayas.

At the Main Bar, Devender Sehgal and team offer The Aubrey's Signature Cocktail menu and Seasonal Cocktails. The Signature Cocktail menu evolves annually and is anchored by a theme – moving on from the game of Chess, to the spirit of Shochu. The Seasonal Cocktail menu is a list of 3 cocktails based on a seasonal Japanese fruit that rotates quarterly.

The small and intimate, four-person Omakase Cocktail Bar reinvents the quintessential omakase experience. Our skilled team of mixologists take guests on a unique beverage journey across Japanese spirits and flavours.

The Champagne and Sake Bar celebrates the age-old tradition of oysters and champagne, while also exploring sparkling sakes and wine masterclasses.



Iki

FUKUOKA

SAGA

OITA

NAGASAKI

KUMAMOTO

Kuma

MIYAZAKI

Satsuma

KAGOSHIMA

Ryukyu

OKINAWA

True to the Roots – Shochu and Awamori



Just like wines from Champagne or Bordeaux, or Scotch whisky, Shochu has its own internationally protected geographical indication (GI) that recognises the special qualities of a product from a particular region.

This menu takes inspiration from four prefectures producing four distinct styles of the spirit, that have each been recognised as Geographical Indications, or appellations, by the World Trade Organisation.



IKI ISLAND
Nagasaki,
June 30, 1995



KUMA
Kumamoto,
June 30, 1995

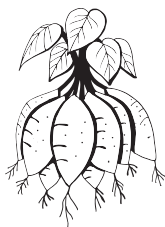


RYUKYU
AWAMORI
Okinawa,
June 30, 1995
(Revised as of
September 14, 2020)



SATSUMA
Kagoshima,
December 22,
2005

Each set of cocktails use shochu based on the specialty of the GI, focusing on Imo (Sweet Potato), Mugi (Barley), Awamori and Kome (Rice), and highlighting each individual flavour profile.



*** *Satsuma* ***

Harmony

*Sauvignon Blanc, Citrus,
Sweet Potato Shochu*

180

Torii

*Vermouth Rosso, Campari,
Amontillado Sherry,
Sweet Potato Shochu*

160



*** *Ryukyu* ***

Mori

*Pear, Honey, Citrus, Ancho,
Mezcal, Awamori*

180

Worship

*Aromatised Wine,
Champagne Vinegar, Mirin,
Crème de Cacao, Awamori*

160



*** *Iki* ***

Rokku

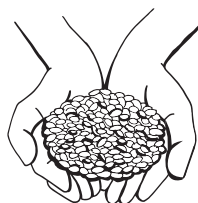
*Shiso, Pineapple, Citrus,
Bourbon, Barley Shochu*

160

Two Row Barley

*Herbal Liqueur, Vermouth Rosso,
Scotch Whisky, Barley Shochu*

160



*** *Kuma* ***

Koriyama

*Elderflower, Citrus, Honey,
Awamori, Rice Shochu*

160

Mizu No Kuni

*Amontillado Sherry, Banana,
Sweet Potato Shochu, Jasmine,
Rice Shochu*

160



*** *Seasonal Cocktails* ***

Orin

Japanese Apple, Avallan, Honey, Citrus, Sherry

180

Aomori

Japanese Apple, Avallan, Stranger & Sons Gin, Jasmine, Orange, Citrus

180

Utō

*Japanese Apple, Michter Bourbon, Green Chartreuse,
Citrus, Cinnamon, Awamori*

180



*** *Highballs* ***

Yuzu Highball

Nikka Coffey Grain, Aerated Water, Yuzu

160

Bothy Highball

Scotch Whisky, Aerated Water, Citrus

160

From The Barrel

Japanese Whisky, Aerated Water, Citrus

160

Prices are in Hong Kong dollars and subject to 10% service charge.



*Please speak with our team to curate an non-alcoholic drink
based on your preference.*

اللَّهُمَّ صَلِّ وَسَلِّمْ وَبَارِكْ عَلَى سَيِّدِنَا مُحَمَّدٍ