

The Aubrey

..... An Eccentric Izakaya

Located in Mandarin Oriental Hyde Park, London, The Aubrey is a place not to be missed in event planning.

A labyrinth of individual areas, hidden corners and its own private dining room all decorated in warm velvets and marble, with walls layered with Japonisme movement art, The Aubrey is also home to various intimate spaces waiting to be discovered.

The Aubrey offers a journey of a hungry mind that takes guests on an adventure of innovative cocktails, Japanese flavours and ingredients.

..... Venue Details

Area	Capacity
Private Dining Room (PDR)	12 pax
Omakase Bar	6 bar stools + 4 on-corner seats
Library	20 pax + (4+4+6+3+3) One booth for 4, one booth for 8
Curio Lounge	38 pax
Salon	20 pax
.....	
Half / Full Restaurant	Front Seated 74 pax (including bar)
Hires	Back Seated 32 pax + Omakase + PDR
Contact for further details	Full Seated 106 pax
	Full Standing 210 pax
	Omakase + PDR 10 pax experience or 30 pax semi-standing

Minimum spending on request

We take 50% payment 28 days before the booking and 50% 14 days before the booking as non-refundable deposit. The rate varies depending on the shift (lunch, dinner or all day) day of the week and the time of year.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.





Omakase Bar



Curio Lounge



Salon

The Aubrey



Library



Private Dining Room

...Set Menus...

Deluxe

Edamame
Yuzu or chilli salt

Shishito Peppers
Katsuobushi

Charcoal Chicken Karaage
Yuzu mayo

Mushroom Gyoza

Gomae
Baby spinach, sesame

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Chef's Selection of Sashimi

Chef's Selection of Nigiri

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Spicy Fried Cauliflower

• • •

Saikyo Miso Sablefish

Iberico Sereto Pork

Asparagus Namban

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake

Premium

Edamame
Yuzu or chilli salt

Shishito Peppers
Katsuobushi

Charcoal Chicken Karaage
Yuzu mayo

Mushroom Gyoza

Crab Croquettes
Tonkatsu, black garlic mayo

Seasonal Tomato Salad
Black garlic & shiso dressing

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Chef's Selection of Sashimi

Chef's Selection of Nigiri

Avocado & Asparagus
Shiso, black garlic mayo

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Japanese Prawn Tempura

• • •

Saikyo Miso Sablefish

Duck Teriyaki
Miso sweet potato

Miso Glazed Aubergine

Wagyu Oxtail & Bone Marrow Fried Rice

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Yuzu & Chocolate Soil

Luxury

Edamame
Yuzu or chilli salt

Charcoal Chicken Karaage
Yuzu mayo

Crab Croquettes
Tonkatsu, black garlic mayo

The Aubrey Salad
*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

A4 Kagoshima Wagyu Sando

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Signature Sashimi Platter

Signature Nigiri Platter

Seared Hamachi & Prawn Maki

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Tempura Platter
Prawn, seafood, vegetable

• • •

Alaskan King Crab Leg
Kimuchi

Lamb Rack
Tare, egg yolk

Asparagus Namban

Lobster & Hokkaido Uni Fried Rice

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Cherry Forest

...Set Menus...

Vegetarian

Edamame

Yuzu or chilli salt

Shishito Peppers

Seasonal Tomato

Black garlic & shiso dressing

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Vegetarian Nigiri Platter

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Agedashi Tofu

Crispy tofu, shimeji mushroom ankake

The Aubrey Salad

*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

Gomae

Baby spinach, sesame

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Spicy Fried Cauliflower

• • •

Asparagus Namban

Miso Glazed Aubergine

Mushroom Fried Rice

Onsen egg

• • •

Black Sesame Cheesecake

Vegetarian Signature

Edamame

Yuzu or chilli salt

Shishito Peppers

Mushroom Gyoza

• • •

Vegetarian Nigiri Platter

Avocado & Asparagus Maki

Shiso, black garlic mayo

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Gomae

Baby spinach, sesame

The Aubrey Salad

*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

Seasonal Tomato

Black garlic & shiso dressing

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Seasonal Mushroom Tempura

• • •

Asparagus Namban

Miso Glazed Aubergine

Mushroom Fried Rice

Onsen egg

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Yuzu & Chocolate Soil

... Canapes ...

Deluxe

Chicken Katsu Sando
Sustainable Black Cod Kushi-yaki
Miso
Corn Tempura Bites
Black kewpie
Celeriac Tartare on Nori Crisp
Yuzukosho, ponzu, sesame
Cucumber Maki Roll
Hamachi Maki Roll
Yuzukosho, bubu arare
Assorted Bon Bons



Champagne
Hostomme –Tradition Brut Cuvée The Aubrey

White Wine
Gallina de Piel Ikigal

Red Wine
Cadran de Grezette Malbec

Spirits & Mixer
House Spirits

Beer
Asahi Draught

Premium

Iberico Pork Kushi-yaki
Mushroom and Truffle Croquette
Spicy Fried Cauliflower Bites
Chicken Katsu Sando
Prawn Maki Roll
Ebi miso, crispy yuba
Hamachi Maki Roll
Yuzukosho, bubu arare
Sustainable Black Cod Kushi-yaki
Miso

Mini Yuzu Tart



Champagne
Hostomme –Tradition Brut Cuvée The Aubrey

White Wine
Tement Sauvignon Blanc

Red Wine
Bernhard Huber Spatburgunder

Spirits & Mixer
House Spirits

Cocktails
Cocktails with House Spirits

Beer
Asahi Draught

Luxury

Chicken Katsu Sando & Caviar
Snow Crab & Passionfruit Maki Roll
Sustainable Black Cod Kushi-yaki
Miso
Iberico Pork Kushi-yaki
Beetroot Tartare on Nori Crisp
Mushroom and Truffle Croquette
Asparagus & Avocado Maki Roll
Black garlic

Mini Yuzu Tart

Mini Sesame Cheesecake
Citrus marshmallow



Champagne
Bereche & Fils Reserve NV

White Wine
Domaine Chevalier Ladoix Blanc

Red Wine
Domaine Chevalier Ladoix Rouge

Spirits & Mixer
Premium Spirits

Cocktails
Cocktails with Premium Spirits

Beer
Asahi Draught



The Aubrey