



..... *An Elevated Izakaya*

Located in Mandarin Oriental Hyde Park, The Aubrey, London's award-winning interior design and thoughtful, attentive service makes every event exceptional.

A labyrinth of interconnecting yet individual rooms, private spaces and a stunning private dining room with it's own private cocktail bar. All decorated in leather, rich velvets, marble & warm wood with walls layered with Japonisme movement art, The Aubrey is also home to some of the finest Japanese cuisine in the UK.

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

..... *Venue Details*

<i>Area</i>	<i>Capacity</i>	<i>Minimum spending</i>
Private Omakase Bar	8 bar stools +	Dinner Sun–Thu
The Ukiyo Room	4 in-corner seats	Dinner Fri–Sat
Private Dining Room (PDR)	14 pax	Sun–Thur Fri–Sat
Salon	24 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Library	40 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Curio	55 pax	Brunch Dinner Sun–Wed Dinner Thur–Sat
Half / Full Restaurant	Front Seated	74 pax (including bar)
Hires	Back Seated	32 pax + Private Bar + PDR
<i>Contact for further details</i>	Full Seated	106 pax
	Full Standing	210 pax
	Private Bar + PDR	10 pax experience or 30 pax semi-standing

Prices and minimum spending on request

We require 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.



Private Omakase Bar
The Ukiyo Room

Private Dining Room

Library

Bar

Salon Bar

Curio Lounge



Private Omakase Bar
The Ukiyo Room



Curio



Salon



The Aubrey

Library



Private Dining Room



THE UKIYO ROOM & PRIVATE DINING ROOM

Unique, Immersive, Celebrations & Events

Ukiyo, meaning ‘The Floating World’ is synonymous with the pursuit of pleasure during the Edo period in Japan.

The Ukiyo Room and Private Dining Room are available to hire for breakfast and lunch meetings, corporate events, intimate wedding receptions and celebrations. Our dedicated events team can customise your experience with special or set menus, a private chef and sommelier, entertainment and decorations.

We also offer exclusive elevated omakase experiences for up to 10 guests in the Private Omakase Bar or extended up to 24 guests with the Private Dining Room.

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Private Dining Experience

A journey of discovery through ten courses, selected especially by our chefs and accompanied by curated drinks, from a dedicated sommelier who will be your guide for the evening.

Over the course of the evening, our team will offer guests a unique experience like none other, with much loved favourites and newly developed dishes created from the finest ingredients, made by hand, on-site, such as A5 Wagyu Gunkan with Caviar,

Slow cooked lobster with uni and Alaskan King crab with kimuchi, accompanied by special pours from our captivating Champagne, wine and saké collection.

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Omakase Cocktail Experience

Led by our award-winning mixologists, guests will enjoy a deeply immersive and interactive ever-changing experience, as they travel through the expansive world of Japanese spirits including umeshu, shochu, sake and Asian herbs and spices that will be transformed into new seasonal and exciting serves.

Carefully selected Japanese inspired light bites will simply serve to enhance your drinking experience.

SAMPLE MENU

To Drink

Yamanomori Barley Shochu Highball

Cuvée The Aubrey, Hostomme, Champagne, France

Bachelet Monnot - Chassagne Montrachet 2021,
Burgundy, France

Masumi – Shiro Junmai Ginjo 13%, Nagano, Japan

Vouni Panayia – Xynisteri ‘Alina’, 2021, Cyprus, Greece

Tsuchida Aubrey Junmai 13%, Gunma, Japan

Marco Marengo – Barolo ‘Brunate’ 2014, Piedmont, Italy

Domaine de Terrebrune – Bandol Rouge 2015,
Provence, France

Klein Contstantia, Vin de Constance, Stellenbosch,
South Africa

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To Eat

Signature Oyster *smoked salmon roe, ponzu*

A5 Wagyu Gunkan *caviar, cured frozen yolk*

Salmon Tataki *truffle sumiso, black truffle*

Ebi Tartare *black shokupan, aristocrate Beluga*

Edomae Rice *botan ebi*

Edomae Rice *ebi*

Alaskan King Crab Leg *kimuchi*

Mushroom Fried Rice *onsen egg*

A5 Kagoshima Striploin *crispy garlic, truffle ponzu*

MT Fuji *elderflower mousse, aerated white chocolate,
meringue, poached peach, rice crisps, candy floss,
milk ice cream*



Pre-dinner Canapés Menu

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

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

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

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

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Saikyo Miso Sablefish

Iberico Sereto Pork

Asparagus Namban

Mushroom Fried Rice
Onsen egg

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Black Sesame Cheesecake

Premium

Edamame
Yuzu or chilli salt

Shishito Peppers
Katsuobushi

Charcoal Chicken Karaage
Yuzu mayo

Mushroom Gyoza

Truffle Croquettes
Soy béchamel, black garlic, wasabi 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

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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

Truffle Croquettes
Soy béchamel, black garlic, wasabi 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

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Alaskan King Crab Leg
Kimuchi

Lamb Neck Fillet
Tare, egg yolk

Asparagus Namban

Lobster & Hokkaido Uni Fried Rice

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Cherry Forest

Set Menus

Vegetarian Signature

Edamame
Yuzu or chilli salt
Shishito Peppers
Mushroom Gyoza



Vegetarian Nigiri Platter
Avocado & Asparagus Maki
Shiso, black garlic mayo



Gomae
Baby spinach, sesame
The Aubrey Salad
*Mizuna, beetroot, watermelon radish,
yuzu ginger dressing*

Seasonal Tomato
Black garlic & shiso dressing



Seasonal Mushroom Tempura



Asparagus Namban
Miso Glazed Aubergine
Mushroom Fried Rice
Onsen egg



Yuzu & Chocolate Soil



The Aubrey