

The Aubrey

.....*The Omakase Experience*.....

With drinks being at the heart of The Aubrey, the principal of omakase – translated as ‘I’ll leave it up to you’ – will be applied to a series of cocktails. The revered Bar Director, Pietro Rizzo and his team, will embrace the ancient principals of seasonal and elegant combinations as they create unexpected, seasonal cocktails in The Omakase Bar at The Aubrey.

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

Tucked away within Knightsbridge’s proudest new opening, visits to The Omakase Bar at The Aubrey are by-appointment-only. With only six seats per sitting, bookings are expected to be the most coveted in the city’s drink scene. Carefully selected Japanese-inspired light bites (such as Irish oyster, ponzu, finger lime Yellowtail sashimi) will simply serve to enhance the drinking experience.

.....*Reservations*.....

Bookings will be available for Wednesday, Thursday and Friday evenings at 7:30pm (please contact reservations should this time not work for you).

The experience will cost £198 per person, with an option to enhance your journey, and will only be available by pre-booking and pre-payment via the website. Bookings are made available one month in advance and are expected to fill fast due to the uniqueness of the offering.

