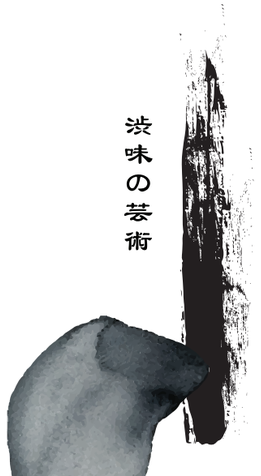
渋味の芸術

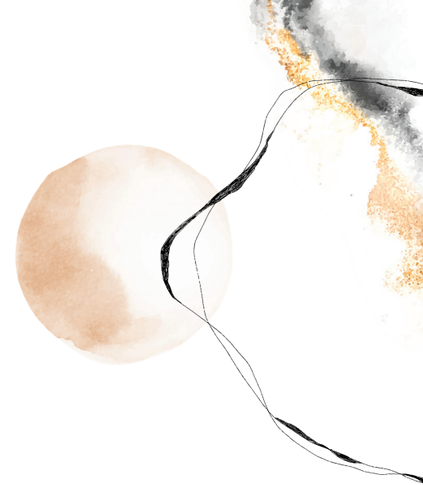
The Aubrey



THE ART OF SHIBUMI

Discover the beauty of restraint, balance, and quiet mastery in every sip. This collection of cocktails celebrates the Japanese philosophy of Shibumi—where elegance is effortless, depth is refined, and imperfection reveals true character. Each drink invites you to experience simplicity that speaks volumes, craftsmanship without showmanship, and moments of genuine connection. Welcome to a journey of taste that is both timeless and profoundly human.

By Stefano Bussi



ELEGANT

優雅 ゆうが

Graceful and poised – minimal ingredients, clean profiles, and perfect balance. An expression of beauty without shouting, inviting admiration through clarity and simplicity.

HANAKOTOBA

Nikka Coffey Gin, Daiyame Imo Shochu, St.Germain
Elderflower Liqueur, Sakura, Cocchi Americano, Jasmine

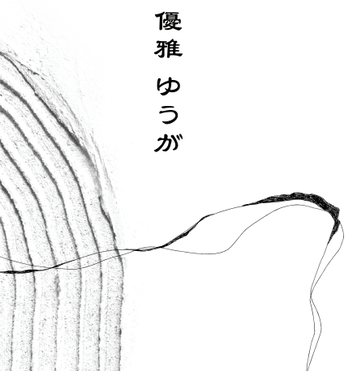
Low ABV / Crisp / Floral

KANSO MARTINI

Roku Gin, Umeshu, Oolong Tea, Pickled Grape, Rose

Playful / Elegant / Complex

優雅 ゆうが



HK170 each.

YŪGA

Ketel One Vodka, Campari, Hassaku Rocks, Strawberry,
Tarragon, Violet, Citrus

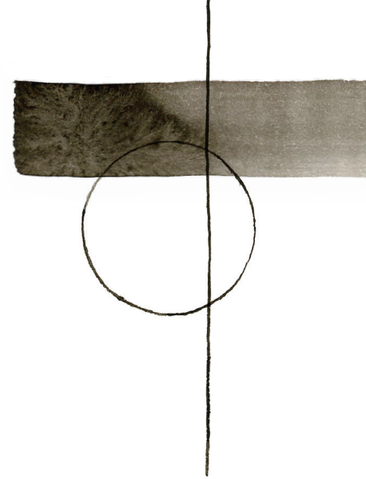
Citrus / Silk / Ripe

YOHAKU NEGRONI

Michter's Bourbon, Ratafia Rossi, Mugi Shochu, Cocchi
Barolo Chinato, PX Sherry, Cherry

Licorice / Cacao / Bold

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



精巧な

REFINED

Delving deeper into layered flavour and technique. Composed and introspective – crafted with precision, aged elements, or complex infusions, but always in balance. Never showy.

精巧な

START HERE

Altos Blanco Tequila, Fruit Shrub, Aromatic Herbs, Citrus, Agave

Rhubarb / Layered / Dill

SEIJAKU SPRITZ

Mancino Bianco Ambrato Vermouth, Mango, Verjus, Brown Butter, Blanc De Blancs

Low ABV / Melon / Dry

HK170 each.

CHINMOKU

Tanqueray N°TEN, Iichiko Saiten, Aubrey Sake, Green Apple, Nori, Chamomile

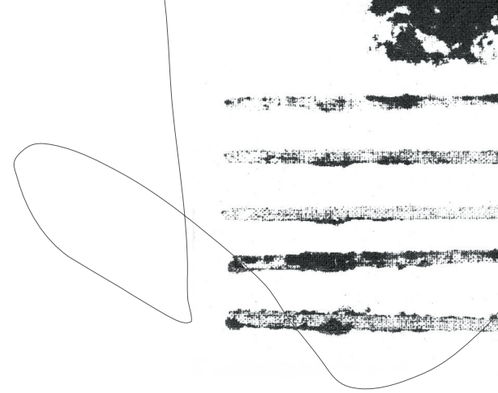
Milk Wash / Bright

SHIZEN SOUR

Nikka From The Barrel, Torres 10 Reserva Imperial Brandy, Pistachio, Caramel, White Miso, Citrus, Togarashi

Nutty / Long Finish

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



侘寂 わびさび

IMPERFECT

Embracing irregularity, surprise, and natural variation. Inspired by wabi-sabi, the Japanese philosophy that finds beauty in imperfection. Served in unique glassware, featuring rustic infusions, and highlighting ingredients in their raw, textural beauty.

侘寂 わびさび

FUKINSEI

Grey Goose Vodka, Citrus, Vanilla, Brown Butter, Olive

Bright / Fresh / Vibrant

KAGE NO

Michter's Rye, Mugi Shochu, Dandelion, Burdock,
Coffee Husk, Salted Coconut

Toffee / Bitter / Chocolate

SHIBUMI

Los Siete Misterios Mezcal, Yuzu, Cinnamon, Dry Wines,
Oregano, Elderflower

Smoke / Vegetal / Mineral

HK170 each.

FLAWED MARTINI

The Botanist Islay Gin, Peanut Butter, Oyster Leaf, Wagyu Oil,
Soy Sauce

Aromatic / Complex / Unexpected

WA-BI-SA NEGRONI

The Botanist Islay Gin, Sunny Cream Imo Shochu,
Banana Bitter Fusetti, Wasabi, Cachaca

Tropical / Cacao / Spice

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

HIGHBALL

UTSUKUSHI 170

Planteray Original Dark, Dry Riesling, Kokuto Shochu, Lemon Balm, Mint, Celery, Cacao Husk, Carbonation

Molasses / Mineral / Spice

MIO HIGHBALL 250

Johnnie Walker Blue Label, Guava, Moscato, Jasmine, Carbonation

Sweet / Floral / Oak

NIHONJIN 170

The Orientalist Dragon Whisky, Kamimura Awamori Danryu, Matcha, Tomato, White Sesame, Carbonation

Umami / Avant-Garde

YUZU HIGHBALL 160

Scotch Whisky, Aerated Water, Yuzu

CLASSIC CHUHAI 160

Shochu of the month - Aerated Water

TRADITIONAL WHISKY HIGHBALL 160

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

BALANCE

調和ちょうわ

Our ‘Balance’ collection invites you to find equilibrium not only in taste but in your day. Crafted with the same dedication to depth, complexity, and the finest ingredients as our culinary creations, these non-alcoholic cocktails offer a moment of clarity and refreshment. Discover a world where vibrant flavours meet refined equilibrium, allowing you to savour every moment, reset your senses, and truly find your personal balance.

SUMI-YŪGA 100

Sabatini 0.0, Strawberry, Citrus, Terragon

Citrus / Silk / Ripe

HAJIMARI 100

Crossip Innovative, Fruit Shrub, Aromatic Herbs, Agave

Rhubarb / Layered / Dill

KAGE NO KAORI 100

Seedlip Spice 94, Dandelion, Burdock, Coconut

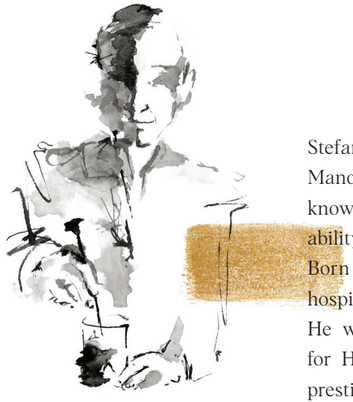
Toffee / Bitter / Chocolate

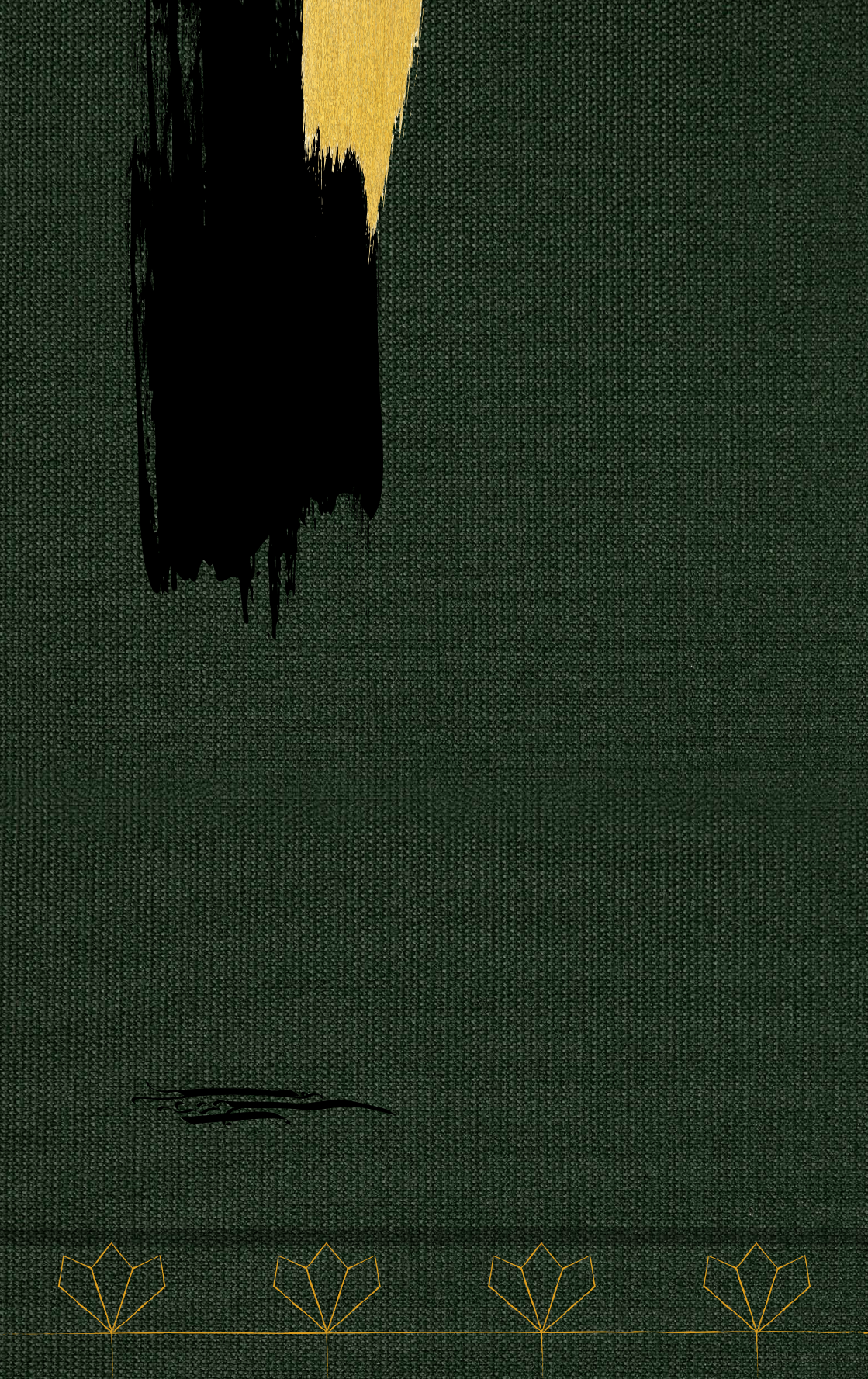
UMAMI NO TSUBU 100

Seedlip Spice 94, Matcha, White Sesame, Tomato, Carbonation

Umami / Avant-Garde

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



STEFANO BUSSI

Stefano Bussi, the Bar Manager at The Aubrey, Mandarin Oriental, Hong Kong, is an acclaimed mixologist known for his refined approach to Japanese spirits and his ability to evolve classic cocktails with innovative techniques. Born and raised in Piedmont, Italy, Bussi's passion for hospitality began at a young age in his family's café and bar. He was named Diageo World Class Bartender of the Year for Hong Kong & Macau 2024 and has honed his skills in prestigious bars worldwide, including The Ritz London and The American Bar at The Savoy. Bussi is dedicated to showcasing the versatility of shochu, an underappreciated spirit he believes is on the verge of global recognition, and aims to deepen guests' understanding of its craftsmanship and production. His philosophy of "less is more" guides his deceptively simple yet deeply layered creations, inspired by the Japanese approach to craftsmanship and focusing on clarity of flavour.