



...An Elevated Izakaya...

Located in Mandarin Oriental with a spectacular view of Victorian Harbour, The Aubrey is a place not to be missed in event planning. Featuring interiors marrying Japonisme aesthetic and English glamour, and dishes and drinks that deliver traditional flavours in contemporary context, The Aubrey is an elevated izakaya experience inspired by journey of hungry minds and worldly tastes, and leaves guests with unforgettable moments to be shared.

...Venue Details...

Area	Capacity	Day	Min. spend starting at
Private Dining Room	16 pax (long table) 18 pax (separate tables)	Mon-Sun	Lunch \$12,000
		Mon-Sun	Afternoon \$12,000
		Sun-Thurs	Dinner \$25,000
		Fri-Sat	Dinner \$30,000
Curio Lounge	18 pax	Mon-Sun	Lunch \$15,000
		Mon-Sun	Afternoon \$15,000
		Mon-Sun	Dinner \$40,000
Main Bar & Lounge	50+13 bar stools	Mon-Sun	Lunch \$45,000
		Mon-Sun	Afternoon \$45,000
		Mon-Sun	Dinner \$80,000
Semi-Private Lounge	10 pax	Mon-Sun	Lunch \$6,000
		Mon-Sun	Afternoon \$6,000
		Mon-Sun	Dinner \$12,000

(Lunch: 12:00-15:00 | Afternoon: 15:00-18:00 | Dinner: 18:00-24:00)

Plus 10% surcharge. Prices reflect a two-hour experience.



Semi Private Lounge



Main Lounge

Private Dining Room





Private Dining Room



Champagne Bar



Curio Lounge

The Aubrey

...Set Menus – Sharing Style...

Deluxe

\$1600 per person
Minimum 4 persons

Edamame *Yuzu salt*
Charcoal Chicken Karaage *Yuzu mayo*

• • •

Japanese Oyster
Sushi & Sashimi Platter

• • •

Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*

• • •

Iberico Secreto Pork
Sustainable Miso Black Cod
Asparagus Namban *Ginger soy*
Miso-Glazed Eggplant
Mushroom Fried Rice *Onsen egg*

• • •

Black Sesame Cheesecake *Yuzu granita*

Premium

\$1750 per person
Minimum 4 persons

Edamame *Yuzu salt*
Charcoal Chicken Karaage *Yuzu mayo*

Shishito Peppers *Katsuobushi*

Truffle Croquettes *Soy béchamel, black garlic & wasabi kewpie*

• • •

Japanese Oyster
Sushi & Sashimi Platter

• • •

Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*

• • •

Iberico Secreto Pork
Sustainable Miso Black Cod
Asparagus Namban *Ginger soy*
Wagyu Oxtail & Bone Marrow Fried Rice

• • •

Chocolate & Sakura *Almond cake, almond mousse, cherry & yuzu sorbet*

...Set Menus – Sharing Style...

Luxury

\$1850 per person
Minimum 4 persons

Edamame *Yuzu salt*
Chicken Katsu Sando *10g caviar*

• • •

Japanese Oyster
Sushi & Sashimi Platter

• • •

Gomae *Baby spinach, sesame*
The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*

• • •

A5 Miyazaki Wagyu Tenderloin
Sustainable Miso Black Cod
Miso-glazed Eggplant
Asparagus Namban *Ginger soy*
Lobster Fried Rice

• • •

Chocolate & Sakura *Almond cake, almond mousse, cherry & yuzu sorbet*

Vegetarian

\$1050 per person
Minimum 4 persons

Edamame *Yuzu salt*
Spicy Cauliflower
Shishito Peppers
Truffle Croquettes *Soy béchamel, black garlic & wasabi kewpie*

• • •

Gomae
Baby spinach, sesame

Maitake Salad *Mizuna & mixed greens, Okinawa bitter melon, cucumber, yuzukosho ponzu dressing*
The Aubrey Salad *Beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing*

• • •

Seasonal Vegetable Tempura

• • •

Asparagus Avocado Tempura Roll *Black garlic*

• • •

Seasonal Mushrooms
Miso-glazed Eggplant
Asparagus Namban *Ginger soy*
Mushroom Fried Rice *Onsen egg*

• • •

Black Sesame Cheesecake *Yuzu granita*

Beverage Package

|

Custom wine and sake packages are available upon request.

• • •

Corkage Policy

\$750/750ml bottle, maximum of 2 bottles. No brought in beverages after 10pm.

... Set Menus – Individually Plated ...

Deluxe

\$1400 per person

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Sashimi & Nigiri Platter of Chef's Selection

• • •

Gomae
Baby spinach, sesame

• • •

Select One Main Course per Person

Iberico Secreto Pork

Sustainable Miso Black Cod

BBQ Tonkatsu Beef Rib

• • •

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

Premium

\$1650 per person

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Oyster & Uni

• • •

Sashimi & Nigiri Platter of Chef's Selection

• • •

Salmon Sashimi Salad
*Mizuna & mixed greens, Okinawa bitter melon,
cucumber, yuzukosho ponzu dressing*

• • •

Select One Main Course per Person

Iberico Secreto Pork

Sustainable Miso Black Cod

BBQ Tonkatsu Beef Rib

• • •

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

... Set Menus – Individually Plated ...

Luxury

\$1900 per person

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

• • •

Oyster & Uni

• • •

Wagyu Sashimi

Sashimi & Nigiri Platter of Chef's Selection

• • •

The Aubrey Salad
*Beetroot, watermelon radish, pickled mushroom, yuzu
ginger dressing*

• • •

Select One Main Course per Person

A5 Miyazaki Wagyu Tenderloin

Sustainable Miso Black Cod

Hokkaido King Crab Leg
Kimuchi

• • •

Chocolate & Sakura
Almond cake, almond mousse, cherry & yuzu sorbet

Vegetarian

\$930 per person

Edamame
Yuzu salt

Truffle Croquettes
Soy béchamel, black garlic & wasabi kewpie

Spicy Cauliflower

• • •

Gomae
Baby spinach, sesame

• • •

Asparagus Avocado Tempura Roll
Black garlic

• • •

Miso-glazed Eggplant

Mushroom Fried Rice
Onsen egg

• • •

Black Sesame Cheesecake
Yuzu granita

... Canapé Menus ...

Deluxe

2-hour package \$630 per person
Additional hour \$320 per person

Salmon Tataki
Ikura

Sashimi Monaka

Tiger Prawn Skewer (GF)

Prawn Sando

Charcoal Chicken Karaage
Yuzu mayo

Spicy Fried Cauliflower (V)

Japanese Vegetable Kakiage (V)

Yuzu Meringue Tart

Premium

2-hour package \$730 per person
Additional hour \$370 per person

Hamachi
Jalapeno

Nama Hotate
Ikura

Miso Black Cod Skewer (GF)

Menchi Kurobuta Skewer

Chicken Sando

Baby Corn Robata (GF, V)

Momen Tofu Hiyayakko (V)

Chocolate Sesame Tart (V)

Luxury

2-hour package \$980 per person
Additional hour \$490 per person

Big Eye Tuna Tataki

Snow Crab Cucumber Yuba Roll

Scallop Skewer Robata

Miso Black Cod Skewer (GF)

Chicken Sando
Caviar

A5 Wagyu Menchi Skewer

Iberico Pork (GF)

Truffle Croquettes (V)
Soy béchamel, black garlic & wasabi keupie

Chocolate Mousse Tart (V)

Seasonal Fruit Shot (GF, V)



The Aubrey