THE AUBREY

MANDARIN ORIENTAL, HONG KONG

SET LUNCH AND BAR SNACKS

SET LUNCH

THREE-LAYER BENTO SET 538

Chawanmushi

CHOICE OF

Yakitori Chicken Thigh

Hamachi Kama

Vegetarian Unagi nasu, sweet soy

Tamago Sando

A5 Miyazaki Wagyu Tenderloin Robata 100g +300

ACCOMPANIED BY

Tsukemono

Mozuku and Bonito Vinegar

Prawn Popcorn

Sashimi Selection

Miso Soup

Hokkaido Rice

CHIRASHI DON SET 698

Chawanmushi

Kaiso Salad

Chef's Sashimi Selection Over Edomae Rice

Miso Soup

Free-flow still and sparkling Belu water $40 per person.
All prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are sourced from sustainable suppliers and ethical farms.

SET LUNCH

TEISHOKU SET — 688

Chawanmushi

King Crab miso
— or A5 Miyazaki Wagyu Tenderloin Robata 100g +300

Sashimi Selection

Miso Soup

Hokkaido Rice

DESSERT

White Chocolate & Strawberry Ice Cream Bar
— or Yuzu Crème Brûlée

All set menus include a dessert course to follow.

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BAR SNACKS

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Signature A5 Miyazaki Wagyu Katsu Sando Caviar, gold leaf	858
A5 Miyazaki Tenderloin Wagyu Katsu Sando	688
Chicken Katsu Sando Tonkatsu, kewpie	268
Organic Edamame Yuzu or chili salt	78
Shishito Tofu mayo, chili garlic	98
Wagyu Croquettes Soy béchamel, black garlic & wasabi kewpie	188
Spicy Fried Cauliflower	118
Charcoal Chicken Karaage Yuzu mayo	188

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