



.....An Eccentric Izakaya .....

Located in Mandarin Oriental Hyde Park, London, The Aubrey is a place not to be missed in event planning.

A labyrinth of individual areas, hidden corners and its own private dining room all decorated in warm velvets and marble, with walls layered with Japonisme movement art, The Aubrey is also home to various intimate spaces waiting to be discovered.

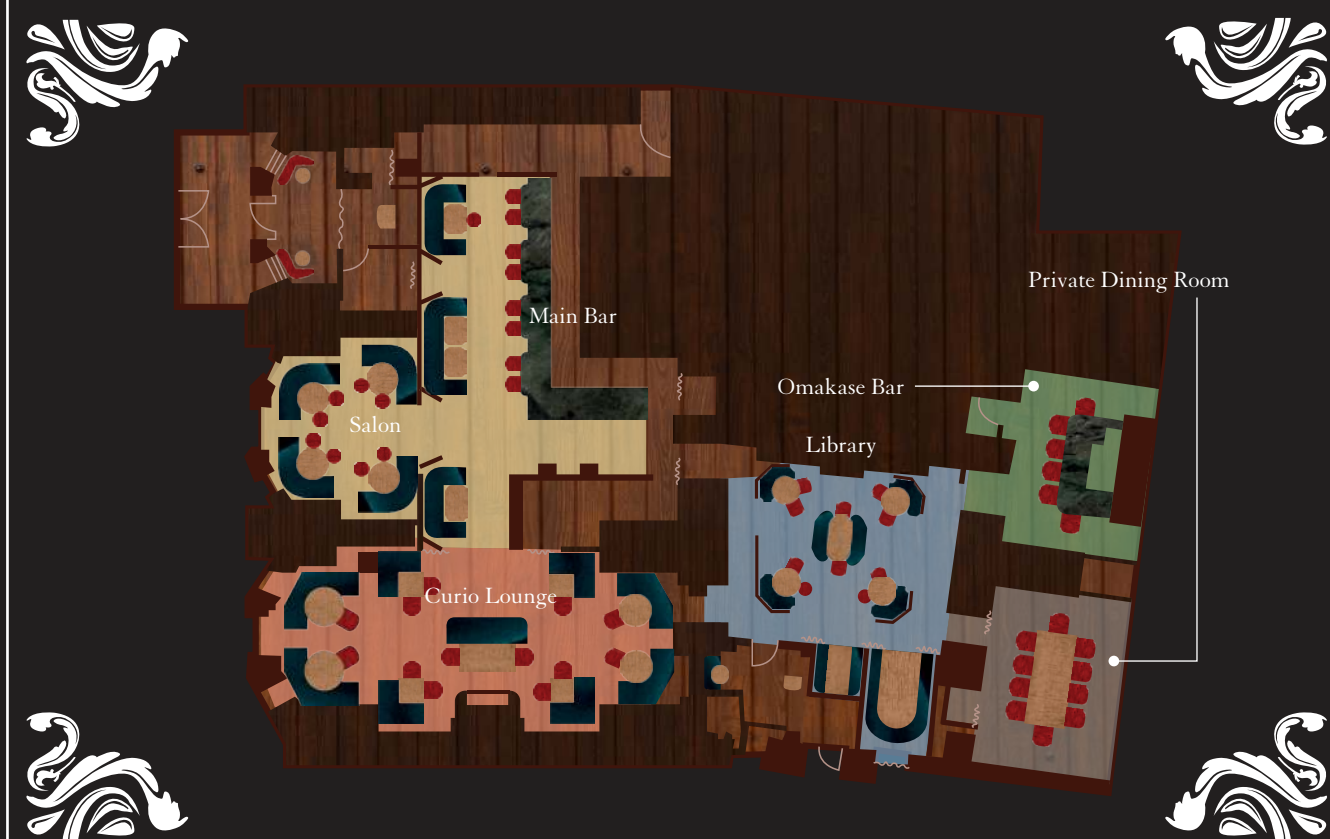
The Aubrey offers a journey of a hungry mind that takes guests on an adventure of innovative cocktails, Japanese flavours and ingredients.

.....Venue Details .....

Area	Capacity	
Private Dining Room (PDR)	12 pax	
Omakase Bar	6 bar stools + 4 on-corner seats	
Library	20 pax + (4+4+6+3+3) One booth for 4, one booth for 8	
Curio Lounge	38 pax	
Salon	20 pax	
Half / Full Restaurant	Front Seated	74 pax (including bar)
Hires	Back Seated	32 pax + Omakase + PDR
<i>Contact for further details</i>	Full Seated	106 pax
	Full Standing	210 pax
	Omakase + PDR	10 pax experience or 30 pax semi-standing

For a tailor-made proposal, please contact us:  
+44 (0)20 7201 3899 or [molon-aubrey@mohg.com](mailto:molon-aubrey@mohg.com).

<https://www.mandarinoriental.com/london/hyde-park/fine-dining/japanese-izakaya/the-aubrey>





Omakase Bar



Curio Lounge



Salon

The Aubrey



Library



Private Dining Room

... Set Menus ...

*Deluxe*

Edamame  
*Yuzu or chili salt*

Shishito Peppers  
*Katsuobushi*

Charcoal Chicken Karaage  
*Yuzu mayo*

Mushroom Gyoza

Gomae  
*Baby spinach, sesame*

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Sashimi  
*Salmon, hamachi, prawn*

Nigiri  
*Salmon, hamachi, prawn*

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Corn Tempura

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Hamachi Collar

Iberico Secreto Pork

Leek  
*Red miso, shiso vinegar*

Aubergine Fried Rice

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White Miso Soufflé

*Premium*

Edamame  
*Yuzu or chili salt*

Shokupan  
*Wagyu fat butter, miso barley*

Charcoal Chicken Karaage  
*Yuzu mayo*

Mushroom Gyoza

Crab Korokke  
*Tonyu béchamel, kani miso*

Tea-Smoked Salmon Salad  
*Whisky cured salmon, sencha smoke, ikura*

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Sashimi  
*Salmon, hamachi, suzuki*

Nigiri  
*Hotate, botan ebi, eel*

Celeriac 'Tartare'  
*Yuzukosho, ponzu, sesame*

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Japanese Prawn Tempura

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Saikyo Miso Sablefish

Free Range Baby Chicken  
*Yuzukosho*

Miso Glazed Aubergine

Wagyu Oxtail & Bone Marrow Fried Rice

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White Miso Soufflé

*Luxury*

Edamame  
*Yuzu or chili salt*

Charcoal Chicken Karaage  
*Yuzu mayo*

Crab Korokke  
*Tonyu béchamel, kani miso*

Seaweed Salad  
*Wakame, ao tosaaka, aka tosaaka, kaiso crystal*

A4 Wagyu Sando

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Nigiri Platter

Sashimi Platter

Salmon Tartare  
*Ponzu, ichimi, tea smoked ikura*

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Tempura Platter  
*Prawn, seafood, vegetable*

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Alaskan King Crab Leg  
*Kimuchi*

Lamb Rack  
*Tare, egg yolk*

Asparagus  
*Onsen egg, furikake*

Lobster & Hokkaido Uni Fried Rice

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White Miso Soufflé

... Set Menus ...

*Vegetarian*

Edamame  
*Yuzu or chili salt*

Shishito Peppers

Seasonal Tomato  
*Black garlic & shiso dressing*



Nigiri  
*Vegetarian selection*



Agedashi Tofu  
*Ankake mushroom*

Locally-Grown Potato Salad

Gomae  
*Baby spinach, sesame*



Corn Tempura



Leek  
*Red miso, shiso vinegar*

Asparagus  
*Onsen egg, furikake*

Aubergine Fried Rice



Yuzu Sorbet

*Vegetarian Signature*

Edamame  
*Yuzu or chili salt*

Shishito Peppers

Mushroom Gyoza



Nigiri  
*Vegetarian selection*



Gomae  
*Baby spinach, sesame*

Seaweed Salad  
*Wakame, ao tosaqa, aka tosaqa, kaiso crystal*

Locally-Grown Potato Salad

Crispy Tofu Salad  
*Mizuna, sesame pearls*



Celeriac 'Tartare'  
*Yuzukosho, ponzu, sesame*



Seasonal Mushroom Tempura



Leek  
*Red miso, shiso vinegar*

Asparagus  
*Onsen egg, furikake*

Aubergine Fried Rice



Yuzu Sorbet



The Aubrey