

bref

by darren chin

SEASONAL
SPRING / SUMMER 2020
MENU

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"Bref" is French for "brief" or "short".

Many chefs dream of opening their own restaurant. Opening DC was that dream coming true for me. The heat, the long hours and never-ending pressure, working with my dedicated team and at the end of a long evening, seeing the looks of satisfaction on my customers' faces. I love it all.

But throughout, I found myself yearning for that little retreat. I still wanted to cook the way I used to enjoy cooking. With feeling, with the best (not necessarily the most luxurious) ingredients I could find on the day, aiming only to please the ones I love and enjoy the blessing of their company.

I wanted to share my memories of what good food could be. My experiences working in Paris in Michelin starred-kitchens or cutting-edge bistronomies, visiting the classic brasseries along the Seine, or even cooking for my family in a rustic cottage in Margaret River: a lovely piece of roast beef, a homely soup nurtured for long hours, a myriad of colourful, flavourful salads. I wanted to cook the food that makes me happy, shorn entirely of expectations about what a Darren Chin restaurant should or shouldn't be.

I want Bref to be that place. I want it to be a home for my memories, where my guests can make new and happy ones, and where simplicity can create so much joy.

As we celebrate our 1st year anniversary since August 2018. Chef Han and his team is ever more assertive, culminating wonderful crafted dishes based on the best sourcing of high-quality ingredients and seasonality.

I am so privileged to have the chance to welcome you to my little retreat: Bref

Darren Chin, Chef-Patron

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Set Menu Spring/Summer 2020

Chef Han's special seasonal 4-course prix-fixe menu
RM298++ per head (min order is 2 pax)

Chef Han and his team are given "carte blanche" to push boundaries based on seasonal produce and creative hive mind.

Freshly Baked Bread with Complimentary Antipasti

Chef's Complimentary Snacks

1st Course

King Crab

King Crab and Scallop infused Thick Broth | Alaskan King Crab | Tamarillo
Crispy Enoki | Komatsuna

2nd Course

Dc's Signature Cold Somen

Aged Ponzu | Bafun Uni | Ikuro | Truffles celeriac cream

3rd Course - Mains

Choice of either

Norwegian Atlantic Skrei Cod fillet

Braised Celtuce | Roselle | Tropical Fruit Gel | Zucchini Flower | Fish Emulsion

Alternatively

Roasted Lamb loin

Eggplant Puree | Mint foam | Glazed baby Carrot | Charred Brocollini
Roasted Lamb Jus

Alternatively

Angus Tenderloin (120g)

Charcoal grilled | Koji Rice Paste | Charred 'Nai Pak' | Bernaise Sauce

4th Course - Dessert

"Mont Blanc"

Cotton Sponge Soaked in Grand Marnier | Chestnut Cream | Orange Marmalade |
Light Crush Meringue | Yogurt Snow

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ANTIPASTI

Warm bowl of giant mammoth olives | Piquillo peppers | Pepperoncini
Onion jam | Crusty Levain bread - *With our compliments, and love*

PRE-ENTREE

Italian Burrata from Puglia Hollandaise sauce with mandarin Pickled sardine fillets Fresh purple basil	45.0
Duo of 12-month Air-Dried Spanish Beef Cecina & Cured Italian Turkey Ham Buffalo milk Grana Padano 100% Ligurian extra virgin olive oil 9-year-aged balsamic vinegar	48.0
3pcs of Succulent Hokkaido Scallops Seared in butter Braised fennel Tangy Butter Emulsion Mentaiko	78.0
Wild Atlantic Premium Irish Oysters Shucked on order & served fresh with ikura shio Ponzu Grapefruit oil	12p/pc
Wild Atlantic Premium Irish Oysters Lightly poached and topped with pickled Lebanese cucumber Oyster emulsion Local ulam-ulam leaves	12p/pc

ENTREES

Salads & Plant base

Ben's Seasonal Garden Salad (V) Composition of 100% sourced organic vegetables from farms around Malaysia Sauce verte (green sauce)	38.0
Charred Broccolini Smoked salted egg yolk emulsion Parmesan crisp Beef cecina crumble Shaved roasted almonds	38.0

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Mushroom Medley (V) 38.0
Crispy Portobello | Pickled Shimeji | Button Mushroom with Cep
Grill King Oyster Mushroom | Seared Split Gill Mushroom
Toasted Pine Nut | Ricotta Cream | Chives Oil

Potage/ Soup of the day

Jerusalem Artichoke 35.0
Alaskan King Crab | Buttered croutons

Clear porcini broth 35.0
Hearty bowl of chunky Italian porcini mushrooms | Fried croutons
Grated sharp pecorino cheese

PASTAS

Squid Ink Tagliolini 68.0
Creamy saffron sauce | Charred local squid | Parmigiano Reggiano | Bottarga

Fresh Egg Tagliatelle 78.0
With Italian turkey ham and truffled pecorino

Spaghettini with Fresh Red Prawns from Kuala Selangor 58.0
Tomato passata | Fresh basil

Bref's Signature Cold Capellini 85.0
Creamy abalone ponzu dressing | Marinated Amaebi | Alaskan King Crab
Ikura | Salted konbu

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MAINS

Supplement Add-on	75.0
Pan-seared “Rougie” duck foie gras (60gms p/piece)	
DC’s Signature – Slow-roasted 2-bone Rack of Lamb	98.0
Slow-cooked to medium doneness Crusted with Dijon mustard and herbed bread crumbs Charred broccolini	
Stanbroke Wagyu Oyster Blade Steak (250gms, Marble Score 6)	180.0
Glazed seasonal vegetables Potato dauphinoise Tangy tomato chimichurri Sauce a la moutarde	
Australian Black Angus Tenderloin (120g)	150.0
Buttered roasted and charred grilled to finish Pommes puree Glazed form fresh vegetables Red wine jus	
Wagyu Burger	78.0
175gms 100% Wagyu Beef Patty Fontal cheese Heirloom tomatoes “Croll” Bun (Hybrid of a brioche and croissant) Chunky triple fried chips	
Rougie Magret De Conard	75.0
French duck breast dry aged in house for 7 days Cherry gastrique sauce Potato Fondant Glazed baby heirloom carrots	
Turkey Seabass fillet from the Aegean Sea	85.0
Pan fried to crispy goodness Mandarin Buerre Blanc Soft Leeks Wild Mushroom Fricasse Stuffed Zucchini Flower	
Corn-Fed Spring Chicken from Ulu Langat	55.0
Slow-roasted chicken supreme Crispy-skinned chicken roulade Sweet corn puree Black trumpet mushrooms Komatsuna crest Chicken jus	
Braised Angus beef short ribs	80.0
Slow cooked in dry red wine fricassee of “cendawan kukur” Buttery pommes purée	
Giant River Prawns - 1 whole (5/6 sizing)	148.0
Baked in lobster butter shellfish risotto with bomba rice herb oil	

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DESSERTS by CHEF HAN

“Mont Blanc” Cotton sponge soaked in Grand Marnier Chestnut cream Orange marmalade Light crush meringue Yogurt snow	35.0
Berries & Meringue Strawberry sorbet Panna cotta Macerated summer berries Soft crunch meringue	35.0
Coffee & Banana Mille Feuille Caramelised banana with spices Bitter coffee ganache Creme de potissiere	38.0
Signature Chocolate Dome Chocolate Dome Semai 60% chocolate mousse Coconut and pear Paillete Feuilletine	40.0

LES FROMAGES

3 varieties AOP French Cheese Platter with Chiang Mai wildflower honeycomb	45.0
5 varieties AOP French Cheese Platter with Chiang Mai wildflower honeycomb	75.0

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Our purveyors and hardworking farmers

Myseafoodmart - Fresh local catch from Pulau Ketam / Kuala Selangor

Ricky - Local Ulu Langat corn-fed free-range chicken

Dragon Taste Seafood - Wild Atlantic Irish oysters

Classic Fine Foods - Beef / French cheeses

Gourmet Partner - Australian wagyu

Riccardo Ferrarotti - Amazing Italian produce!

Repertoire Malaysia - Fish/ French cheeses / foie gras

Chocolate Concierge - Local cacao foraged by the Semai tribe in Sinderut, Pahang

Southern Rock Seafood - Fresh fish, oysters

Inalco - Olive oil, antipasti, halal cured meats