

bref

by darren chin

SEASONAL

MENU

AUTUMN / WINTER 2018

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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.

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

Darren Chin, Chef-Patron

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ANTIPASTI

Giant mammoth olives | piquillo peppers | pepperoncini | onion jam
Crusty bread - *With our compliments, and love*

Our best mini croissants made with 100% French butter – 3 pcs 12.0
- 6 pcs 24.0

Italian burrata | hollandaise sauce with mandarin 45.0
Pickled sardine fillets | fresh purple basil

12-month air-dried Spanish beef Cecina 45.0
Grano padano made of buffalo milk | 100% Tuscan olive oil

Torchon of foie gras fait a la maison 55.0
Made in-house using Jean Larnaudie foie gras
Wild flower honeycomb from Chiang Mai

ENTREES

Chef Han's Caesar Salad 35.0
A classic done well, made with love & anchovy dressing with 100% Tuscan
extra virgin olive oil | organic baby gem lettuce | crispy beef cecino chips

Vine-ripened cherry tomatoes 32.0
Tomato water | simmered baby radishes | pickled coriander sprouts

Salt-baked beets 32.0
Glazed in beet jus | Brillat-Savarin triple cream cheese

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Potage of the day
Butternut squash with cardamom 28.0

Burnt Cameron Highlands leeks
With sauce à la moutarde (creamed mustard sauce) 30.0

PASTAS

Black Autumn truffle pasta
Fresh tagliatelle | black autumn truffle | wild mushrooms | soft leeks 78.0

Fresh egg Tagliatelle carbonara with Hokkaido scallops
Mentaiko | salicorne 78.0

Spaghettini with fresh red prawns from Kuala Selangor
Tomato passata | fresh basil 58.0

DC's Signature
Cold somen | aged ponzu | Hokkaido bafun uni | roasted celeriac 75.0

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MAINS

Recommended shared between 2-3 pax where applicable

Galician octopus (350 gms) Saffron sobayon triple-fried chips balado chilli spice powder	148.0
Italian milk-fed veal chop (500-600 gms) Slow-roasted in butter with potatoes façon ala champvallon	198.0
Australian Darling Downs F1 wagyu (280-300 gms; Marble Score 6) Tomato relish Cameron Highland leeks with Moutarde a l'ancienne & farm fresh vegetables	298.0
Australian grass-fed rib eye steak au poivre (280-300gms) Roasted celeriac cream: buttered kale	120.0
Fish of the day Giant grouper fillet pan-roasted in butter Kale Lebanese cucumber salad	75.0
Shanshui free range chicken slow-roasted in hay (1/2 chicken about 900gms) Wild mushrooms in chicken jus couscous tomato chilli salsa Creamy chestnut purée	138.0
Rougie French magret de canard (350-400 gms) French duck breast with herb spices fregola de sarda Braised red cabbage & raisins sauce gastrique made with beets	158.0

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Braised angus beef short ribs 65.0
A la bourguignon: fricassée of “cendawan kukur” | buttery pomme purée

Half spiny lobster from the Caribbean Sea slow-roasted in lobster butter 155.0
Tagliatelle with creamy sweet basil pesto

DESSERTS

Tarte fine aux poires 35.0
Fine pear tart | Tahitian vanilla sorbet | pear coulis with tonka bean |
Caramel with black olives

Black: White: Green 35.0
White chocolate ice cream | matcha green tea pannacotta
macerated summer berries | soft crunch meringue

Seasonal Fruit 35.0
Poached fresh peaches | Duo of Mara de bois strawberry
& Philly cheese ice-cream | muesli crumble

“Chocolate” 35.0
60% & 70% cacao. Planted and grown by the Semai hill-tribes
in Sinderut, Pahang. Chef Han's chocolate royale |
Boozy macerated cherries | dark chocolate creme | chocolate crisps

LES FROMAGES

3 varieties cheese platter 45.0
with Chiang Mai wild flower honey

5 varieties cheese platter 75.0
with Chiang Mai wild flower honey

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Our purveyors and hardworking farmers

Weeds & More - Cameron Highlands vegetables

Myseafoodmart - Fresh local catch from Pulau Ketam / Kuala Selangor

Ricky - Local “Shanshui” free range chicken

Classic Fine Foods – Beef / French cheeses

Riccardo - Amazing Italian produce!

Huckleberry Bakery- Fresh baked bread

Repertoire Malaysia - French cheeses / foie gras

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