

bref

by darren chin

SEASONAL
SPRING / SUMMER 2019
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.

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

Darren Chin, Chef-Patron

brief

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Chef Han's Special seasonal 4-course prix-fixe menu

RM268++ p/pax (min order is for 2pax)

We invite you to enjoy the results of our chef's creative spirit, inspired by the season's finest produce

Freshly baked bread with complimentary antipasti

Chef's Amuse bouche

Cold angel hair pasta
Creamy abalone ponzu dressing | marinated amaebi
King crab | ikura shoyu | salted konbu

Hearty clear broth of Italian porcini mushrooms
Chunky porcini | fried croutons | grated sharp pecorino cheese

Australian milk-fed beef tenderloin (180g)
Roasted in French butter to medium-rare | burnt Cameron Highlands leeks
Mustard and shallot sauce

Or

DC's Signature – Slow-roasted Australian rack of lamb (two ribs)
Slow-cooked to medium | crust of Dijon mustard and herbed breadcrumbs |
Cumin-dusted baby heirloom carrots

Or

Fish of the day
Butter-roasted crispy-skinned Turkish seabass fillet
Burnt organic cabbage | kale | Lebanese cucumber salad

Double chocolate tart
60% cocoa ganache | 100% Sicilian pistachio gelato

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HORS D'OEUVRES

Antipasti

Warm bowl of giant mammoth olives | piquillo peppers | pepperoncini
Homemade onion jam | crusty bread - *With our compliments, and love*

Mini croissants

Our specialty, made with 100% French butter - 3 pcs 12.0
- 6 pcs 24.0

Kim's chunky triple-fried chips 20.0
Dusted with *sambal terasi* spice powder | romesco sauce | saffron emulsion

PRE-ENTREE

Premium Irish oysters 12 p/pc
Shucked on order | ikura shio | ponzu | grapefruit oil

Italian burrata 45.0
Hollandaise sauce with mandarin | pickled sardine fillets | fresh purple basil

Artisanal cured meats 48.0
12-month air-dried Spanish beef cecina | Italian turkey "prosciutto cotto"
Buffalo milk Grana Padano | 100% Ligurian extra virgin olive oil

Foie gras fait a la maison, au torchon 55.0
Made in-house using Jean Larnaudie foie gras |
Fresh wildflower honeycomb from Chiang Mai

Butter-seared Hokkaido scallops (3 pcs) 75.0
Braised fennel | saffron jus | spicy mentaiko

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ENTREES

Salads & Vegetables

Chef Han's Caesar Salad A classic done well, made with love & anchovy dressing with 100% Tuscan extra virgin olive oil organic baby gem lettuce crispy beef cecino chips	35.0
Extra-large white asparagus (size 22) from the Landes, France (V) Reduction of beets and balsamico parmesan crisps fried curry leaves	85.0
Ben's seasonal garden salad (V) Daily composition of organic vegetables from "Hatiku" and "Sunrise" farms in Cameron Highlands vinaigrettes	38.0

Soups

Potage of the day Roasted celeriac hand-picked French brown crab (<i>tourteau</i>) meat Buttered croutons	30.0
Hearty clear broth of Italian porcini mushrooms Chunky porcini fried croutons grated sharp pecorino cheese	30.0

Pastas

Squid ink tagliolini Crushed silky pink baby tomatoes kukur mushrooms Shaved Italian <i>bottarga</i> (mullet roe) truffled pecorino	68.0
Fresh egg tagliatelle Italian turkey ham truffled pecorino	78.0
Spaghettoni in tomato sauce "our way" Fresh red prawns from Kuala Selangor tomato passata Shellfish emulsion fresh basil	58.0
DC's Signature - Cold somen Aged ponzu Hokkaido bafun uni king crab meat celeriac cream	85.0

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MAINS (* recommended for sharing)

DC's Signature – Slow-roasted Australian rack of lamb (two ribs) Slow-cooked to medium doneness crust of Dijon mustard and herbed breadcrumbs cumin-dusted baby heirloom carrots	98.0
Italian milk-fed veal chop * (500-600 gms) Slow-roasted in butter with potatoes <i>façon ala champvallon</i>	198.0
Australian Darling Downs F1 wagyu * (280-300 gms; Marble Score 6) Farm fresh vegetables from Cameron Highlands sauce bordelaise	350.0
<i>*Add on - Pan-seared "Rougie" Duck Foie Gras (60g)</i>	75.0
Australian milk-fed beef tenderloin (180g) Roasted in French butter to medium rare burnt Cameron Highlands leeks Mustard and shallot sauce	120.0
<i>*Add on - Pan-seared "Rougie" Duck Foie Gras (60g)</i>	75.0
Fish of the day Butter-roasted crispy-skinned Turkish seabass fillet Burnt organic cabbage kale Lebanese cucumber salad	75.0
French duck breast / <i>magret de canard</i> Breast of French foie gras duck, dry-aged in house for 7days Smoked in hay homemade plum sauce cilantro silky <i>pommes purée</i>	
Half breast (180gms-190gms)	78.0
Full breast * (350gms-400gms)	156.0
Braised angus beef short ribs A la bourguignon fricassée of "cendawan kukur" buttery <i>pommes purée</i>	68.0
Canadian lobster (half) Baked in lobster butter bomba rice shellfish sauce	178.0

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DESSERTS

Fine pear tart Tahitian vanilla sorbet pear coulis with tonka bean Caramel with black olives	35.0
Black: White: Green White chocolate ice cream matcha green tea pannacotta Macerated summer berries soft crunch meringue	35.0
Chef Han's "Chocolate Royale" 70% cacao - planted and grown by the Semai hill-tribes in Sinderut, Pahang. Boozy macerated cherries dark chocolate creme chocolate crisps	35.0
Double chocolate tart 60% cacao ganache 100% Sicilian pistachio ice cream	38.0

LES FROMAGES

Fresh and Matured Cheeses from Europe

3 varieties Fresh Chiang Mai wildflower honeycomb crackers dried fruits and nuts	45.0
5 varieties Fresh Chiang Mai wildflower honeycomb crackers dried fruits and nuts	75.0

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Our purveyors and hardworking farmers

Weeds & More - Cameron Highlands vegetables

Myseafoodmart - Fresh local catch from Pulau Ketam / Kuala Selangor

Ricky Toong - Local “Shanshui” free range chicken

Classic Fine Foods – Beef / French cheeses

Gourmet Partner- Australian wagyu

Bottego Mediterranea - Amazing Italian produce!

Huckleberry Bakery- Fresh baked bread

Repertoire Malaysia - French cheeses / foie gras

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