



# MONSIEUR DARREN

HOME OF PASTRY

## brief

by darren chin



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## SAVOURY SNACKS

Truffle Croquettes with Smoked Duck ( 3 Pieces )	RM 25.00	Charred Cauliflower <i>Cultured Cream, Homemade Furikake</i>	RM 35.00
Arancini with Burratta ( 3 pieces )	RM 25.00	Mushroom Medley <i>Tempura Portobello, Charred Eringii, Pickled Shimeji, Sour Cream</i>	RM 45.00

## VIENNOISERIE

Butter Croissant	RM 8.00	Tomato Twist	RM 12.00
Pain Au Chocolate	RM 10.00	Onion Cheese Twist	RM 12.00
Kouign Amann	RM 9.00	Apple Turnover	RM 12.50
Brioche	RM 8.50	Laughing Cow Cheese Danish	RM 13.80

## SANDWICHES

Grilled Chicken Croissant Sandwich	RM 28.00	Sourdough Ham and Cheese Sandwich	RM 30.00
Ciabatta Steak Sandwich	RM 45.00	Chicken liver pate toast , yuzu jam and pickled vegetables	RM 30.00
Sourdough Pastrami Sandwich	RM 35.00		

## HEALTHY CHOICE

Breakfast Sandwich <i>Avocado , egg , Tomato , mix greens</i>	RM 25.00	Roasted Sweet Potato Kale Sandwich ( Plant base )	RM 25.00
Ultimate Apple and Brie Sandwich	RM 22.00	California Avocado tToast with Smoked Salmon and Poached Egg	RM 40.00
Grilled Portobello Mushroom Sandwich	RM 25.00	Special Substitution ( <i>Gluten free bread for Plant base Sandwich</i> )	



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# High Tea Specials

**RM98.00 p/set**  
for 2 pax

3pm - 6pm

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## Sweet

Raspberry Guava Choc Bon-Bon

MD Almond Rocher

Yuzu Jasmine Macaron

Vanilla Choux Roll

## Scone And Tea Cake

Cranberry Parmesan Scone  
( Housemade Jam ,Creamcheese)

Walnut and Fig Financier

Savoury

Mini Croissant Sandwich

Savoury Canape

Fried Bites



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## PETITS GATEAUX

Oeuf RM 35.00

- Sea buckthorn Jelly • Mascarpone Curd
- Bergamot Curd

Pecan Tart RM 35.00

- Pecan Caramel • Pate Sable
- Almond Sponge

Forêt Noire RM 35.00

- Chocolate sponge • Cherry compote
- Vanilla Whip

Griotte RM 35.00

- Cherry Compote • Cherry Cream
- Cheese Mousse • Ladies Finger Sponge

Popcorn Délice RM 35.00

- Macadamia Vanilla Cremeux
- Popcorn Mousse • Dulcey Dip

Black Sesame Hazelnut RM 35.00

- Hazelnut • Orange Black Sesame Sponge
- Dulcey Sesame Ganache

Paris Brest RM 35.00

- Almond Choux Pastry • Hazelnut Praline
- Hazelnut Cream

Intensité Cacao 70% RM 35.00

- Dark Chocolate Mousse • Dark Chocolate
- Ganache • Blood Orange Jelly

Fromage Blanc RM 35.00

- Vanilla Yogurt Mousse • Yuzu Curd
- Almond Sponge

Strawberry Tart RM 35.00

- Almond Cream • Balsamic Strawberry Jam
- Imported Strawberry

Fraise RM 35.00

- Mascarpone Whip • Lorenzo Olive Oil
- Sponge • Sarawak Pepper
- Strawberry Cremeux

## ENTREMET

Fleur De Cao 70% RM 185.00

*2 days pre-order*

- Dark Chocolate Mousse
- Blood Orange Jelly • Cacao Feuilletine Base

Fromage Blanc Yuzu RM 155.00

*2 days pre-order*

- Vanilla Yogurt Yuzu • Yuzu Curd
- Almond Sponge

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## EXÉCUTIVE LUNCH SET

RM158.00++ p/pax for 3 Course

Complimentary freshly baked bread and anti-pasti dip  
Complimentary Chefs Amuse Bouche

### 1st Course

– Entrée –

#### Clam and Mussel

Australian Blue Mussel, Sriracha Butter, Melba Toast

Optional Upgrade (RM50++)

#### Bref's Signature Cold Capellini

Creamy Abalone Dressing, Marinated Amaebi, Crab Meat, Trout Roe

### 2nd Course

– Choice of Mains –

#### Red Snapper

Soft Baby Potato, Crisp Kale, Smoke Mackerel Cream

or

#### Cornish Chicken Supreme

Corn Puree, Charred Broccolini, Truffled Chicken Jus

or

#### Angus Beef Cheek

Braised In Red Wine, Pomme Purée, Baby Vegetables

### Desserts

– Choice of –

#### Grapefruit Berries

Grapefruit Curd, Herbs Burnt Meringue, Brown Butter Sponge

or

#### Citrus Cheese

Baked Soft Cheese Cake, Savoury Chips, Black Pepper Citrus Sorbe

## SEASONAL VEGETABLES FROM THE FARM

Salt Baked Beetroot Smoked Straciatella, Roselle Glaze, Pumpkin Seed	RM 35.00
Charred White Pearl Corn Ribs Lime Dressing, Pecorino Romano	RM 40.00
Australian Kohlrabbi Truffled Celeriac, Pickle Kohlrabbi, Aged Ponzu, Charred Greens	RM 45.00

## STARTERS

Mussel and Clam Sriracha Butter, Charred Broccolini, Melba Toast	RM 55.00
Hokkaido Scallops Leek Fondue, Shellfish Foam, Samphire	RM 75.00
Beef Tartare Smoked Oil, Black Garlic Cream, Potato Chips	RM 60.00
Buttermilk Chicken Cutlet Gochujang Aiolo, Furikake, Pickled Cucumber	RM 45.00
Wagyu 'Karubi' Wagyu Belly Skewers, Ponzu, Kisami Wasabi, Furikake	RM 65.00

## SOUPS

Cream of Jerusalem Artichoke Truffle Poté, Butter Croutons	RM 45.00
Clam Chowder Vongole, Leeks, Butter Croutons	RM 55.00

## HAND MADE FRESH PASTA

Bref's Signature Cold Cappelini Creamy Abalone Dressing, Marinated Amaebi, Crab Meat, Trout Roe	RM 130.00
Truffle Tagliatelle Truffle Paste, Kombu Shio, Pecorino Cheese	RM 88.00
'Conchiglie "Con Gamberi" Rich Pizutello Tomato Sauce , Fresh Sea Tiger Prawn, Crushed Pizutello	RM 80.00



## FROM THE MIBRASA GRILL

<b>Whole Turbot (500g+-)</b> Alo Meurriere, Crispy Kale, Buttermilk Emulsion	RM 120.00
<b>Spatchcock Chicken</b> Charred Over Hot Coals, Charred Zuchni, Crispy Potato	RM 75.00
<b>Australian Angus MB5 Striploin (150g)</b> Steak and Egg, Roasted Potato, Chimichurri	RM 95.00
<b>Wagyu Burger</b> Croll Bun, Aged Cheddar, Fries	RM 60.00
<b>Galician Octopus</b> Romenesco, Baby Asparagus, Toasted Almond	RM 90.00

## DESSERT

<b>Citrus Cheese</b> Baked Soft Cheese Cake, Savoury Chips, Black Pepper Citrus Sorbet	RM 38.00
<b>Berries Grapefruit</b> Grapefruit Curd, Herbs Burnt Meringue, Brown Butter Sponge	RM 38.00

## CRAFT BOTTLES

Magners, Cider Berry, Country Tipperary, Ireland	RM 48.00
Cooper's Brewery, XPA (Extra Pale Ale) Adelaide, Australia	RM 38.00
Cooper's Brewery, Pacific Pale Ale, Adelaide, Australia	RM 38.00
Estrella Galicia Cerveza Especial, Galicia, Spain	RM 48.00
Estrella Galicia Sin Gluten (Gluten Free) Galicia, Spain	RM 48.00
Heiwa Craft Beer IPA (Indian Pale Ale) Wakayama, Japan	RM 55.00

## DRAUGHT BEERS

Heineken, Netherlands Half Pint	RM 25.00
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## FRESH JUICES & TEMPERANCE

### Fresh Squeezed Juices

Apple, Watermelon, Orange	RM 18.00
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### Temperance

Watermelon Agua Fresca Watermelon   Mint   Jalapeno	RM 25.00
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Wildcot Cooler Blueberries   Strawberries   Soda	RM 25.00
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Winter Cola Coca Cola   Maple Syrup   Soy Sauce	RM 25.00
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### Fizz

Coke, Coke Zero, Sprite, Ginger Ale	RM 18.00
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## LEAFS BY HARNEY & SONS

### Black Tea RM 22.00

- English Breakfast Tea, Anhui Province, China
- Earl Grey, India
- Darjeeling, Himalayan foothills, India
- Lapsang Souchong, Wuyi Mountains, Fujian, China

### Oolong Tea RM 22.00

- Pomegranate Ti Kuan Yin Oolong, Anxi, Fujian province, China

### Green Tea RM 22.00

- Japanese Sencha, Shizuoka province, Japan
- Genmaicha, Kyoto, Japan
- Jasmine Baozhong Green Tea, Fujian province, China

### White Tea RM 22.00

- Mutan White, Fujian Province, China

### Tisane RM 22.00

- French Superblue Lavender, Provence, France
- Chamomile, Egypt
- Peppermint, Washington State, America
- Raspberry Herbal, America

## COFFEA BEANS BY CAFÉ RICHARDS

### Florio RM 22.00

A heart roasting for this distinguished, powerful and smooth espresso coming from a blend of the finest arabica coffees. The aroma is sweet and mellow with notes of dark chocolate. The palate is intense yet refined and rounded, softening to a gentle sweetness. A long and lingering finish with grilled aromas and hints of caramel and licorice.



### Perle Noir RM 22.00

Perle Noire, In the image of the greatest chefs It defines the inimitable style of French coffee and highlights all the know-how of Cafés Richard. A generous, full bodied yet round palate finishing with spicy notes of gingerbread and fruit. An exceptional cup with incomparable refinement.





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