

brief

by darren chin

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3 COURSE MENU

RM348.00++ p/pax

Add on RM188.00++ p/pax for wine pairing

Chef's Amuse Bouche

1st Course

Cold Somen

Momoyo Ponzu | Sakuro Ebi | Crab Meat

Seasonal Fruit Sorbet-Palate Cleanser

2nd Course

– Choice of Mains –

Seabream

Asparagus Mango Salad | Yellow Wine Beurre Blanc | Quinoa

Or

Signature rack Of Lamb

Curry Pumpkin | Beetroot Salad | Lamb Jus

Supplement Protein Upgrade

Wagyu Striploin (Pureblood 120gm)

Pomme Puree | Baby Romaine | Bordelais Jus

Supplement RM150++

3rd Course

Dessert by Pastry Chef Hazel Chan

The Starfruit

Starfruit Sorbet | Starfruit Chips | Elderflower Gel | Jasmine Konnyaku Jelly |

Cinnamon Streusel

– *Chef's Selection Mignardises* –

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5 COURSE MENU

RM438.00++ p/pax

Add on RM288.00++ p/pax for wine pairing

Chef's Amuse Bouche

1st Course

Quail Egg

Chicken Mousse | Siracha Aioli | Chorizo

Fresh Irish Oyster

Champagne Granita | Pickled Cucumber | Chive

2nd Course

Galician Octopus

Romanesco | Kombu Dashi Buttermilk | Asparagus

3rd Course

Canneloni Pasta with Duck Ragout
Braised Duck | Parmesan Espuma | Chives oil

Seasonal Fruit Sorbet-Palate Cleanser

4th Course

– Choice of Mains –

Seabream

Asparagus Mango Salad | Yellow Wine Beurre Blanc | Quinoa

Or

Signature Rock Of Lamb

Curry Pumpkin | Beetroot Salad | Lamb Jus

Supplement Protein Upgrade

Wagyu Striploin (Pureblood 120gm)

Pomme Puree | Baby Romaine | Bordelais Jus

Supplement RM150++

5th Course

Dessert by Pastry Chef Hazel Chan

Tonka Chocolate

Tonka Ice Cream | Egg yolk Jam | Milk Chocolate Tonka Ganache |
Pecan Nuts & Praline | Chocolate Nougatine

– Chef's Selection Mignardises –

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COMMUNAL SET MENU 3-4 PAX

RM 1188.00++ p/set

Add on RM370.00++ p/pox for wine pairing

Chef's Amuse Bouche

1st Course

Quail Egg

Chicken Mousse | Siracha Aioli | Chorizo

Fresh Irish Oyster

Champagne Granita | Pickled Cucumber | Chive

2nd Course

Smoked Beef Tartare

Potato Nest | Anchovy Cream | Egg yolk

3rd Course

Seafood Paella

Spanish Bomba Rice | Squid | Prawn | Mussels | Clams | Lobster sauce Americaine

Seasonal Fruit Sorbet-Palate Cleanser

4th Course

Whole Branzino (European Seabass)

Charred Spinach | Crispy Kale | Pil Pil Sauce

5th Course

Angus T-Bone Steak

Pomme Puree | Asparagus with Mandarin Hollandaise | Bordelaise Jus

6th Course

Bref's Sticky Date Toffee Pudding

Coconut Ice cream | Toffee sauce | Sticky Date Pudding | Caramelised Pecan Nuts |
Coconut Flakes *Rum (Optional)*

– Chef's Selection Mignardises –

ENTRÉES

Fresh Oyster

Champagne Granita | Pickled Cucumber | Chive

3pcs

RM 65.00

6pcs

RM 110.00

Flamed Oyster

A5 tallow, Bergamot Mignonett

3pcs

RM 65.00

6pcs

RM 110.00

Signature Cold Capellini

Abalone Dressing | Marinated Amaebi | Crab Meat | Trout Roe

RM 108.00

Foie Gros

Brioche | Lemon Meringue Shard | Seasonal Fruit Compote

RM 85.00

Stuffed Squid

Chicken Chorizo | Zucchini | Pimento Fumet | Charred Greens

RM 75.00

White Clam

Tamarind | Coconut | Croutons

RM 55.00

Mushroom Soup

Truffle Pate | Buttered Croutons

RM 45.00

Clam Chowder

Vongole | Leek | Butter Croutons

RM 55.00

Pearl Corn

Lime-Soy Dressing | Pecorino Romano

RM 38.00

Maitake

Truffle Custard | Roasted Vege Jus | Rice Puff | Pine Nuts | Pickled Shimeji

RM 45.00

Asparagus

Parmesan Chips | Roselle Glaze | Mandarin Hollandaise

RM 45.00

Grilled Peach & Strawberry

Bufala | Tomato | Focaccia

RM 38.00

Charred Pointed Cabbage

Smoked Hummus | Fermented Radish | Crispy Chili Oil

RM 42.00

FRESH HANDMADE PASTA

Tagliatelle (V) Truffle Pate, Kombu Shio, Pecorino Romano	RM 98.00
Spaghettoni 'Con Gamberi' Pizutello Tomato Sauce, Fresh Sea Tiger Prawn, Basil	RM 85.00
Duck Cannelloni Parmesan Custard Paprika Duck Jus	RM 60.00

FROM THE MIBRASA

Angus Tenderloin	RM 66.00 /100gms
Wagyu Ribeye	RM 96.00 /100gms
Wagyu Striploin	RM 88.00 /100gms
Pureblood Wagyu	RM 108.00 /100gms
Argentinian Tomahawk	RM 580 p/nos
Angus T-Bone	RM 48.00 /100gms

LAMB

Rack Of Lamb Curry Pumpkin Beetroot Salad Lamb Jus	RM 158.00
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POULTRY AND DUCK

Free-range Chicken Half bird	RM 85.00
Full bird	RM 158.00
Cherry Valley Duck Cherry Gastrique Zucchini Roasted Potato	RM 135.00

SEAFOOD

Grilled Whole Turbot Charred Spinach Roasted Potato Pil Pil Sauce	RM 235.00
Seabream (Half) Charred Spinach Roasted Potato Pil Pil Sauce	RM 34 /100gms
Whole Branzino (European Seabass) Charred Spinach Crispy Kale Pil Pil Sauce	RM 218.00
Galician Octopus Romanesco Kombu Dashi Buttermilk Asparagus	RM 165.00

SIDES

Creamed Spinach	RM 30.00
Side Salad	RM 15.00
Pomme Puree	RM 20.00
Hand Cut Chips	RM 20.00

DESSERT

The Starfruit Starfruit Sorbet Starfruit Chips Elderflower Gel Jasmin Konnyaku Jelly Cinnamon Streusel	RM 48.00
Cassis Lavender Cassis Vinegar parfait Lavender Jelly Cassis Lavender Veil Mix berry Compote Raspberry Siphon Sponge	RM 48.00
Chocolate Tonka Tonka Ice Cream Egg yolk Jam Pecan Nuts & Praline Tonka Milk Chocolate Ganache Chocolate Nougatine	RM 48.00
Bref's Sticky Date Toffee Pudding Coconut Ice cream Toffee sauce Sticky Date Pudding Caramelised Pecan Nuts Coconut Flakes *Rum (Optional)*	RM 90.00

CRAFT BOTTLES

Cooper's Brewery, XPA (Extra Pale Ale) Adelaide, Australia	RM 38.00
Cooper's Brewery, Pacific Pale Ale, Adelaide, Australia	RM 38.00
Heiwa Craft Beer IPA (Indian Pale Ale) Wakayama, Japan	RM 55.00

DRAUGHT BEERS

Heineken, Netherlands Half Pint	RM 32.00
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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 28.00
Berry Sparkler Strawberry Yuzu Salt	RM 28.00
Lychee Paradise Infused Peach Tea Lychee Juice Yuzu Lychee Foam	RM 28.00

Fizz

Coke, Coke Zero, Sprite, Ginger Ale	RM 18.00
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H2O

Evian Still	RM 25.00
Evian Sparkling	RM 25.00

LEAFS BY HARNEY & SONS

Black Tea

RM 23.00

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

Oolong Tea

RM 23.00

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

Green Tea

RM 23.00

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

White Tea

RM 23.00

- Mutan White, Fujian Province, China

Tisane

RM 23.00

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

COFFEE BEANS BY 43 COFFEE

The Groove

RM 23.00

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.



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