

brief

by darren chin

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SEASONAL 5 COURSE TRUFFLE SET

RM 428.00++ p/pax

Add on RM268.00++ p/pax for food and wine pairing

Menu by Chef Lim Wei Hon
(Min. order 2 pax)

Chef's Amuse Bouche

1st Course

Eggs, Caviar, Truffle

2nd Course

Flamed Oyster

Basted with A5 tallow, Bergamot Mignonette

Champagne Villemart & Cie, 1er Cru Rilly De Montagne, France, NV

3rd Course

Stuffed Squid

Chicken Chorizo, Zucchini, Pimento Fumet, Charred Greens

Domaine Andre Bonhomme, Vire Clesse, Chardonnay, Vieilles Vignes, Burgundy, France, 2021

Granita

Ginger, Basil, Balsamic

4th Course

– Choice of Mains –

Australian Rack of Lamb

Polenta Puree, Pineapple Chutney, Charred Broccolini, Harissa Jus

Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020

or

Cherry Valley Duck

Aged In-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus

Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020

Dessert

– Pre Dessert –

Nougat | Parfait Sandwich

– Main Dessert –

Mille Feuille

Puff Pastry | Fromage Blanc | Coffee | Yuzu

bref

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SEASONAL 3 COURSE DINNER SET

RM 348.00++ p/pax

Add on RM168.00++ p/pax for food and wine pairing

Menu by Chef Lim Wei Hon
(Min. order 2 pax)

Bref's warm basket of bread and dip

Chef's Amuse Bouche

1st Course

Bref's Signature Cold Capellini
Creamy Abalone Dressing, Cured Amaebi, Mud Crab Meat, Trout Roe
Zind Humbrect, Riesling Roche Granitique, Alsace, France, 2020

Granita
Ginger, Basil, Balsamic

2nd Course

– Choice of Mains –

Australian Rack of Lamb
Polenta Puree, Pineapple Chutney, Charred Broccoli, Harissa Jus
Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020

or

Cherry Valley Duck
Aged In-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus
Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020

Dessert

– Pre Dessert –

Nougat | Parfait Sandwich

– Main Dessert –

Cacao
Cacao Sorbet | Macadamia | Macadamia Sponge

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SHARING COMMUNAL SET FOR 3 – 4 PAX

RM 1388.00++ p/set

Add on RM350.00++ p/pax for wine pairing

Menu by Chef Lim Wei Hon
(Min. order 3 pax)

Chef's Amuse Bouche

1st Course

Eggs, Caviar, Truffle

2nd Course

Flamed Oyster

Basted with A5 tallow, Bergamot Mignonette

Champagne Villemart & Cie, 1er Cru Rilly De Montagne, France, NV

3rd Course

Tuna Tartare

Kombu Dashi Buttermilk, Compressed Watermelon, Almond, Caviar, Potato Chips

Zind Humbrect, Riesling Roche Granitique, Alsace, France, 2020

4th Course

Seafood Paella with Bomba Rice

Loimer, Gruner Veltliner, Kamptal, Austria, 2020

5th Course

Grilled Whole French Seabream

Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens

Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020

Granita

Ginger, Basil, Balsamic

6th Course

Italian Carima Beef (Dry aged for 35days, marble score 7)

T-bone-Bistecca alla Fiorentina or Prime rib on the bone

With sauce Bordelaise, Hand Cut Chips, Charred Vegetables

Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020

Dessert

Rustic Style Apple Tarte Tatin

Madagascar Vanilla Ice Cream, Apple Salted Caramel

ENTRÉES

Fresh Irish Oyster With Aged Ponzu, Trout Koe	
3pcs	RM 65.00
6pcs	RM 110.00
Flamed Oyster Basted with A5 tallow, Bergamot Mignonett	
3pcs	RM 65.00
6pcs	RM 110.00
Bref's Signature Cold Capellini Creamy Abalone Dressing, Marinated Amaebi, Crab Meat, Trout Roe	RM 108.00
Foie Gros Pan-seared, Muscot Grapes Gel, Brioche, Crumble	RM 85.00
Braised Abalone Momoya Seaweed Cream, Rice Puff, Pickled Kohlrabbi	RM 75.00
Stuffed Squid Chicken Chorizo, Zucchini, Pimento Fumet, Charred Greens	RM 75.00
Mussel And Clam Sriracha Butter, Charred Broccolini, Buttered Crouton	RM 55.00
Clam Chowder Vongole, Leek, Buttered Crouton	RM 55.00
Cream of Jerusalem Artichoke Buttered Croutons, Truffle Pate, Summer Truffle	RM 45.00

SEASONAL VEGETABLES FROM THE FARM

Charred White Pearl Corn Lime Soy Dressing, Pecorino Romano	RM 38.00
Charred Padrón Pepper Charred And Lightly Salted, Smoked Yoghurt	RM 35.00
Maitake Mushroom Truffle Custard, Roasted Vege Jus, Rice Puff , Pine Nut, Pickled Shimeji	RM 45.00

Salt Baked Beetroot RM 38.00
Smoked Straciatella, Roselle Glaze, Pumpkin Seed, Basil

Australian Kohlrabbi RM 45.00
Truffled Celeriac Puree, Aged Ponzu, Furikake, Charred Greens

Australian Jumbo Asparagus RM 48.00
Green Curry Beurre Blanc, Chorizo Crumble, Trout Roe

FRESH HANDMADE PASTA

Truffle Tagliatelle (V) RM 98.00
Truffle Pate, Kombu Shio, Pecorino Romano

Spaghettini 'Con Gamberi' RM 85.00
Pizutello Tomato Sauce, Fresh Sea Tiger Prawn, Basil

Campanoelle, Edamame Pesto (V) RM 60.00
Pine Nut, Nutritional Yeast

FROM THE MIBRASA

Italian Carima Beef (Dry aged for 35days, marble score 7) RM 500.00 p/kg
T-bone-Bistecca alla Fiorentina (1kg-1.2kg)

Italian Carima Beef (Dry aged for 35days, marble score 7) RM 550.00 p/kg
Prime rib on the bone (1kg-1.2kg)

Argentinian Angus Tenderloin (200g) RM 150.00

Australian Wagyu Ribeye MB6 (250g) RM 228.00

Australian Wagyu Striploin MB7 (250g) RM 198.00

Argentinian Angus Tomahawk (1.3kg+-) RM 550.00
With 2 choice of sides of either
Fries, Salad or Potato Puree

Omi Japanese Wagyu A5 Striploin (160g+-) RM 320.00

Australian Rack of Lamb RM 158.00
Polenta Puree, Pineapple Chutney, Charred Broccolini, Harissa Jus

Australian Grain-fed Lamb Ribs(800g+-) RM 188.00

SEAFOOD

Holland Whole Turbot (500+-) RM 155.00
Ala Meuniere, Crispy Kale, Roasted Potato, Buttermilk Emulsion

French Seabream (500g+-)
Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens
Half RM 65.00
Full RM 120.00

Holland Whole Wild Caught Dover Sole RM 188.00
Beurre Noisette, Green Grapes, Almond

Galician Octopus RM 165.00
Romanesco, Kombu Dashi Buttermilk, Asparagus

POULTRY

Free-range Chicken
Half bird RM 80.00
Full bird RM 150.00

Cherry Valley Duck RM 130.00
Aged in-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus

DESSERT

Seasonal Fruit Tart RM 45.00
Cherry Compote, Mix Berry Sorbet, Crème Anglaise

Hukambi 53% Red Wine RM 45.00
Red Wine Chocolate Parfait, Red Wine Jelly, Cinnamon Chocolate Sauce

Cacao RM 45.00
Macadamia Sponge, Cacao Sorbet

Mille Feuille RM 45.00
Puff Pastry, Fromage Blanc, Coffee, Yuzu

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 28.00
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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
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Berry Sparkler Strawberry Yuzu Salt	RM 28.00
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Ananas Pineapple Cinnamon	RM 28.00
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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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