

brief

by darren chin

bref

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SEASONAL DINNER SET

RM388.00++ p/pax

RM550.00++ p/pax with optional food and wine pairing

Chef's Amuse Bouche

1st Course

Hokkaido Scallop
Leek Fondue, Samphire, Shellfish Foam

2nd Course

Bref's Signature Cold Capellini
Creamy Abalone Dressing, Marinated Amoebi, Crab Meat, Bafun Uni

3rd Course

– Choice of Mains –

Murray Cod
Charred Cabbage, Crispy Kale, Smoked Mackerel Emulsion

or

Cherry Valley Duck
Aged In-house, Honey Glaze, Caramelized Figs

or

Optional Protein Upgrade (RM80++)
Australian Ribeye MB8
Chestnut, Caramelized Shiitake, Beef Jus

Dessert

Apple Tart Tatin
Caramel Yuzu Cream, Mascarpone Ice Cream

COLD ENTRÉES

Fresh Irish Oyster
With Aged Ponzu, Ikura

3pcs
6pcs

RM 55.00
RM 95.00

Flamed Oyster
Basted with A5 beef tallow, Bergamot Mignonett

3pcs
6pcs

RM 65.00
RM 120.00

Beef Tartare
Smoked Olive Oil, Black Garlic Cream, Potato Chips

RM 60.00

Bref's Signature Cold Capellini
Creamy Abalone Dressing, Aged Ponzu, Marinated Amaebi,
Bafun Uni, Crab Meat, Trout Roe

RM 130.00

HOT ENTRÉES

Smoked Australian Blue Mussels
Sriracha Butter, Grilled Brocollini

RM 65.00

Braised Abalone
Momoya Seaweed Cream, Crispy Rice, Pickled Kohlrabbi

RM 75.00

Stuffed Squid
Bomba Rice , Chicken Chorizo, Smoked Paprika

RM 50.00

Maitake Mushroom (V)
Truffle Custard, Pickle Leek Jus, Pearl Barley, Pickled Walnut

RM 45.00

Heirloom Tomato Tart (V)
Puff Pastry, Buratto, Basil

RM 45.00

Sweet Potato & Kale Salad (V)
Harissa Greek Yoghurt, Crispy Chickpea, Feta Cheese, Sunflower Seed

RM 55.00

Australian Kohlrabbi (V)
Truffle Celeriac, Pickled Kohlrabbi, Aged Ponzu, Charred Greens

RM 45.00

Cameron Leeks
Cantabarian Anchovy Cream, Leek Floss, Chives Oil, Leek Emulsion

RM 48.00

FRESH HANDMADE PASTA

Truffle Tagliatelle (V) Truffle Paste, Kombu Shio, Grano Padano	RM 88.00
Conchiglie 'Con Gamberi' Fresh Sea Tiger Prawn, Pizutello Tomato, Basil Crest	RM 80.00
Mafalde Slow Braised Duck Ragù, Wild Arugula, Grano Padano	RM 75.00
Squid Ink Alla 'Chitarra' Chicken chorizo, charred squid, sundried tomato	RM 70.00
Companelle, Edamame Pesto (V) Pine nut, nutritional yeast, crispy broccoli	RM 55.00

FROM THE MIBRASA

beef-small cuts

Argentine Angus-Sirloin (200g)	RM 80.00
Argentine Angus-Ribeye (200g)	RM 95.00
Australian Grain-Fed Angus Tenderloin (200g)	RM 120.00
Australian Wagyu Ribeye MB6 (200g)	RM 215.00
Australian Wagyu Striploin MB8 (200g)	RM 180.00

beef-larger cuts

Australian Angus T-Bone (Bone in short loin)	RM 350.00
Argentine Angus Tomahawk	RM 450.00

DUCK / POULTRY

Cornish hen Dry Aged, Corn Puree, Chicken Jus	
Half bird	RM 77.00
Full bird	RM 145.00
Local Cherry Valley Duck Supreme Dry Aged, Pomme Purée, Caramelized Figs, Duck Jus	RM 120.00

SEAFOOD

Whole Turbot (500g+-) Ala Meuniere, Crispy Kale, Buttermilk emulsion	RM 158.00
Norwegian Mackerel Smoked Mackerel Cream, Crispy Kale	RM 85.00
Grilled Wild caught Red Snapper (500g) Ala Meuniere, Soft Baby Pototo	RM 120.00
Galician Octopus Romenasco, Baby Asparagus, Toasted Almond	RM 150.00
Whole Wild Caught Dover Sole (Holland) Beurre Noisette, Green Grapes, Almond Flakes	RM 165.00

PAELLA

Seasonal mix seafood Bomba Rice, Saffron	RM 180.00
Saffron Cornish Chicken Pieces, Chicken Chorizo	RM 130.00

LAMB

Bref's signature rack of Lamb Polenta Purée, Charred Brocollini, Pineapple Chutney	RM 158.00
Australian grain-fed lamb ribs Polenta Puree, mustard Glaze, Wild Arugula	RM 150.00
Australian grain-fed Lamb Loin Polenta Puree, Pineapple Chutney, Harissa Jus	RM 148.00

DESSERT

Classic Apple Tart Tatin Caramel Yuzu Sauce, Mascarpone Ice Cream	RM 38.00
Citrus Cheese Baked Soft Cheese Cake, Savoury Chips, Black Pepper Citrus Sorbet	RM 38.00
Hukambi 53% Red Wine Red Wine Chocolate Parfait, Red Wine Jelly, Cinnamon Chocolate Sauce	RM 38.00
Berries Grapefruit Grapefruit Curd, Herbs Burnt Meringue, Brown Butter Sponge	RM 38.00
Les Fromages European Cheese Platter With Chiang Mai Wildflower Honeycomb – 6 varieties	RM 88.00

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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