

bref

by darren chin

SEASONAL MENU

2022

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"Bref" is French for "brief" or "short".

Bref started life as a "shorter", more casual version of our sister restaurant, DC. And indeed, we strive to provide all our patrons a memorable dining experience in a casual setting full of joy, laughter and of course good food and wine.

Over the last few years, we have strived to find a balance between pushing the boundaries of creativity, and maintaining the classic dishes that put us on the map. But regardless, we cook not to please ourselves, but only for your pleasure.

I spent most of my youth in the kitchen, and was lucky to get my first head chef job here at Bref. Yet being a cook is not an easy vocation. We spend more time in the kitchen with our teams than with our loved ones, our holidays at the stoves instead of gathering with family and friends. Our only fuel is our love for cooking, and the most valuable reward we can have is when our guests say 'Thank you for a wonderful dinner'.

My team and I are glad to welcome you to Bref. To our regulars, we thank you from the bottom of our hearts for your loyalty, your feedback and friendship, especially over the last two difficult years. To new guests, we will do our best to win your trust, and to ensure you want to come back for more!

Chef Lim Wei Han, Chef Patron

Bref seasonal dinner set menu

RM388.00 p/pax
RM678.00 p/pax with optional food-wine pairing

Chef's Amuse Bouche

1st Course

Hokkaido Scallop

Yacon | Stuffed Sweet Pepper | Bonito Cucumber Yuzu Vineigrette | Dill oil

*Frederic Magnien Cremant de Bourgogne, Blanc de Noir,
Extra brut, Bourgogne, France, NV*

2nd Course

Cold Cappelini

Creamy Abalone Dressing | Marinated ama-ebi | Alaska King Crab | Bafun Uni | Ikura

Pio Cesare, Gavi di Gavi, Cortese, Piedmont, Italy, 2019

3rd Course - Mains - Choice of either

Wild Caught Kurau

Charred Baby Radish | Marinated Radish Top | Buttermilk Fish Emulsion | Chives Oil

J.Moreau & Fils, Chablis 1er Cru Vaillons, Bourgogne, France, 2018

Or

Cherry Valley Duck Breast

Aged In-house | Honey and Spice Glaze | Elder Flower | Caramelized Fig and Peach
Roasted Duck Bone Jus

*Craggy Range Te Muna Road Vineyard, Pinot Noir,
Martinborough, New Zealand 2018*

Or

Optional Protein Upgrade

RM98.00++

Australian Wagyu mb7

Truffle Celeriac Cream | Trumpet Mushroom | Charred Brocollini | Bourdelaise Sauce

Dandelion vineyards, Shiraz, Barossa Valley, Australia, 2018

4th Course - Dessert

Pistachio Paris-Brest

Creme Legre | Pistachio Ice-cream with Olive Oil and Sea Salt

De Bortoli Noble One Botrytis, Semillon, Riverina, Australia 2010

A LA CARTE

With our compliments, and love

Freshly Baked Sourdough Bread

Warm Artichoke and Spinach Dip | Grano Padano | Pizzutello Tomato | Onion Jam

ENTREE

Premium Irish Oysters 65.0 for 3 pcs
Aged Ponzu Dressing | Ikura 120.0 for 6 pcs

Cold Cappellini 120.0
Creamy Abalone Dressing | Marinated Amo-ebi | Alaska King Crab | Bafun Uni

Abalone & Nori 75.0
Sabah Braise Abalone | Seaweed Chips | Nori Oil | Burnt Zucchini | Bamboo Shoot

Hokkaido Scallop 75.0
Yacon | Stuffed Sweet Pepper | Bonito Cucumber Yuzu Vineigrette | Dill oil

Duck Leg Fricassee 70.0
Potato Pavé | Forestiere Mushrooms | Kohralbi | Mustard cream

Italian Buratto 55.0
Tomato Powder | Basil Pesto | Pickled Anchovy Fillet | Micro Herb Salad

Chateaubriand Beef Tartar 60.0
Smoked Olive Oil | Blinis | Buckwheat | Homemade Sour Cream

Pan-Seared "Rougie" Duck Foie Gras 75.0
Cherry Gastrique Sauce | Potato Fondant

Buttermilk Fried Chicken 58.0
Gochujang Aioli | Fermented Umami radish | Fried Curry Leaf

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Salads & Vegetarian

Panache Of Zucchini 55.0
Char-Roasted Green and Yellow Zucchini | Umami Tomato | Zucchini ribbons
Pumpkin Kernels | Mint pistou | Smoke Yoghurt | Tempuro Zucchini Flower

Mushroom Medley (V) 58.0
Crispy portobello | Pickled Shimeji | Button | Cep | Grilled King Oyster
Seared Split Gill | Toasted Pine Nuts | Ricotta Cream | Chives Oil

Soups

Diver Clam and Fresh Crab Chowder 58.0
Buttered Crouton | Ardonia Extra Virgin Olive Oil

Creamy Jerusalem Artichoke 45.0
Black Truffle | Buttered Croutons

PASTA

Pappardalle "Umami XL" 98.0
Shaved Black Truffle | Salted Kombu

Spaghetti "Con Gamberi" 85.0
Fresh Sea Tiger Prawn | Crushed Pizzutello Tomatoes | Basil Crest

X.O Cappelini 78.0
Grilled Fresh Tiger Prawn | X.O cream | Aged Ponzu | Smoked Olive Oil

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MAINS - 1

Signature Slow-Roasted Rack of Lamb Harissa Lamb Merguez Potato Charred Baby Zucchini Fermented Gooseberry	188.0
Australian Wagyu Beef 250g (Marbling Score 7) Grilled on Binchotan Coals Marinated Porcini Chaliapin Sauce	290.0
Australian Black Angus Tenderloin (130g) Truffle Celeriac Cream Trumpet Mushroom Charred Brocollini	178.0
Cherry Valley Duck Breast Aged In-house Honey and Spice Glaze Elder flower Caramelized Fig and Peach Roasted Duck Bone Jus	128.0
Canadian Lobster Poach in Lobster Butter Spaghetini Lobster Emulsion Baby Asparagus	298.0

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MAINS - 2

Galician Octopus Slow-cook to Tender Charred over Binchotan Coals Grilled Peperoncini relish Local Vegetable Salad	188.0
Dry Aged Spring Chicken Marinated Dry Aged Crispy Skin Warm Potato Salad with Turkey Ham Charred Broccolini Koji Rice Sauce	148.0
Seabream Whey and Fermented Cherry Tomato Sauce Leek Fondue Charred Asparagus Dill oil	98.0
Norwegian Trout Crispy skin Smoked Cauliflower Cream Buttered Petit Pois Oyster Emulsion	125.0
Wild caught Kurau Charred Baby Radish Marinated Radish Top Buttermilk Fish Emulsion	110.0

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DESSERTS

Pistachio Paris-Brest Creme Legre Pistachio Ice Cream with Olive Oil and Sea Salt	45.0
Charcoal & Black Sesame Charcoal Light Crunch Meringue Fromage Blanc sorbet Black Sesame Panna Cotta Macerated Blueberry Olive Oil Cake Crumble	40.0
Signature Chocolate Dome Semai 60% Cocoa Chocolate Mousse Coconut and Pear Pailleté Feuilletine	45.0
Avocado-Yuzu Ice cream White Chocolate Frozen Mousse Pistachio Sponge Milk Wafer Yuzu Caviar	45.0

LES FROMAGES

European cheese platter With Chiang Mai Wildflower Honeycomb - 6 Varieties	88.0
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