

bref

by darren chin

DINNER MENU

By Chef Ben Hee



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

Just like the name, we offer up a more simplified and 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.

As a newly appointed head chef, I am proud to present my version of Bref cuisine through these facets of French Technique, Global Cooking, Malaysian Soul-

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.

This year is extra special as we celebrate our 6th year anniversary. My team and I are glad to welcome you to Bref with warmth and sincerity.

To our regulars, we thank you from the bottom of our hearts for your loyalty, your feedback and friendshi. To new guests, we will do our best to win your trust, and to ensure you want to come back for more!

Chef Ben Hee,
Chef Patron of Bref TTDI

Seasonal 5-course Prix-Fixe Menu

RM438.00++ p/pax (min 2 pax)
Add on RM250.00++ p/pax for wine pairing

Bref's Warm Basket of Bread and Dip

Chef's Amuse Bouche

1. Fresh Irish Oyster, Aguachile, Lotok

2020 Domaine Barmes Buecher, Cremen d'Alsace Brut Nature, Alsace France

2. "Tropical Landscape"

Locally Sourced Organic Vegetables, Cured Amberjack

2021 Domaine Barmes Buecher, Pinot Blanc, Rosenberg Alsace, France

3. Shellfish Medley

Hokkaido Scallop, Marinated Longouste, Chitose Spinach, Yuzu Beurre Blanc

Emile Beyer Riesling Grand Cru 2020, Pfersigberg, Alsace, France

4. Mains - Choice of either

Signature Slow-Roasted Rack of Lamb, Polenta, Pineapple Chutney, Harissa

*2019 Stag's Leap Wine Cellars, Cabernet Sauvignon, Merlot
Syrah blends, Napa Valley, USA*

Or

Cherry Valley Duck Breast

Honey Glaze, Pomme Puree, Fig, Baby Eryngii, Duck Bone Jus

Joseph Drouhin, Cote de Beaune Village 2020 Burgundy, France

Or

Wild Caught Kurau

Roasted Cabbage, Kale Crisp, Fennel, Smoke Mackerel Emulsion

Emile Beyer Riesling Grand Cru 2020, Pfersigberg, Alsace, France

Or

****Supplement Protein Upgrade (RM80++)**

Australian Wagyu Striploin MB6

Chestnut, Petite Shiitake, Piquillo Pepper, Beef Jus

*2019 Stag's Leap Wine Cellars, Cabernet Sauvignon, Merlot
Syrah blends, Napa Valley, USA*

Seasonal Fruit Sorbet

5. Course – Dessert

Spring Berries

Strawberry Sorbet, Matcha Panna Cotta, Citrus Wafer Crunch

Chitose Ichigo Strawberries

Seasonal 3-course Prix-Fixe Menu

RM348.00++ p/pax (min 2 pax)

Add on RM180.00++ p/pax for food and wine pairing

Bref's Warm Basket of Bread and Dip

Chef's Amuse Bouche

2020 Domaine Barmes Buecher, Cremenent d'Alsace Brut Nature, Alsace France

1. Grilled Asparagus

Bagna Cauda, Singo Pear, Duck Prosciutto

2021 Domaine Barmes Buecher, Pinot Blanc, Rosenberg Alsace, France

2. Mains - Choice of either

Signature Slow-Roasted Rack of Lamb, Polenta, Pineapple Chutney, Harissa

2019 Stag's Leap Wine Cellars, Cabernet Sauvignon, Merlot, Syrah blends, Napa Valley, USA

Or

Cherry Valley Duck Breast

Honey Glaze, Pomme Puree, Fig, Baby Eryngii, Duck Bone Jus

Joseph Drouhin, Cote de Beaune Village 2020 Burgundy, France

Or

Wild Caught Kurau

Roasted Cabbage, Kale Crisp, Fennel, Smoke Mackerel Emulsion

Emile Beyer Riesling Grand Cru 2020, Pfersigberg, Alsace, France

Or

****Supplement Protein Upgrade (RM80++)**

Australian Wagyu Striploin MB6

Chestnut, Petite Shiitake, Piquillo Pepper, Beef Jus

*2019 Stag's Leap Wine Cellars, Cabernet Sauvignon, Merlot
Syrah blends, Napa Valley, USA*

Seasonal Fruit Sorbet

3. Dessert

Spring Berries

Strawberry Sorbet, Matcha Panna Cotta, Citrus Wafer Crunch,

Chitose Ichigo, Strawberries

A LA CARTE

ENTREE

Fresh Irish Oysters, Aguachile, Lotok (3pcs)	65.0
Bref's Signature Cold Capellini Creamy Abalone Dressing, Marinated Ama-ebi, Alaskan King Crab, Bafun Uni	110.0
Hokkaido Scallop Leek Fondue, Haricot Vert, Saltwort, Sea Foam	80.0
Pan-Seared "Rougie" Duck Foie Gras Reduced Apple Gostrique, Caramelized Apple and Apricot	80.0
Stuffed Artichoke with Italian Burrata Pickled Anchovies, Hot Sauce	58.0

PLANT BASE

Char-Grilled Cameron Pearl Corn Miso Glaze, Grano Padano	40.0
Char-Smoke Organic Cauliflower (V) Homemade Furikake, Yuzu Jalapeno, Cultured Cream	48.0
Grilled Asporogus Bagna Cauda, Singo Pear, Duck Prosciutto	58.0
Panache Of Zucchini (V) Pumpkin Kernels, Mint Pistou, Smoke Yoghurt, Zucchini Flower	55.0
Potage-Crème Du Barry Cream of Cauliflower, Black Truffle, Toasted Crouton	45.0

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PASTA

Pappardelle "Umami XL" Shaved Black Truffle, Salted Kombu	88.0
Rigatoni Al Nero Fresh Sabah Squid, Bottarga, Ardoino Extra Virgin Olive Oil	80.0
Campanelle Duck Ragù Cherry Valley Duck Leg Ragù, Forestiere Mushroom, Arugula	76.0

MAINS

Australian StanBroke Wagyu Ribeye 250g Grilled on Binchotan Coals, Marinated Porcini, Chaliapin Sauce	290.0
Australian Westholme Wagyu Striploin 130g Chestnut, Petite Shiitake, Piquillo Pepper, Beef Jus	198.0
Classic Beouf Bourguignon Tender Angus Beef and Tendons, Pomme Puree, Pearl Onion	110.0
Galician Octopus Slow-cook to Tender, Balado Spice, Eggplant Yoghurt, Salsa Roja, Fried Potatoes	188.0
Norwegian Trout Crispy Skin, Choyote, Roasted Hen Wood Mushroom, Sauce Perles	98.0
Wild Caught Kurau Roasted Cabbage, Kale Crisp, Fennel, Smoke Mackerel Emulsion	110.0

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DESSERTS

Pistachio Paris-Brest Crème Légère, Pistachio Ice Cream with Olive Oil and Sea Salt	45.0
Tuolong Honeymilk Ice Cream Cream Cheese Foam, Earl Grey Sponge, Florentines	40.0
Seasonal Petit Gâteau from Monsieur Darren (Home of Pastry)	40.0

LES FROMAGES

European Cheese Platter 6 Varieties of AOP French Cheeses with Chiang Mai Wildflower Honeycomb Dried Fruits and Crackers	88.0
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