

bref

by darren chin

LUNCH 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

# Executive set Lunch Menu

RM168++ p/pax

With a Complimentary Glass of  
Maison Didier Goubet Grape Juice Nectar - Sparkling Semillon

## Chef's Amuse Bouche

### 1<sup>st</sup> Course – Entrée - Choice of either

Mushroom Medley (V)

Crispy Portobello | Pickled Shimeji | Button | Cep | Grilled King Oyster  
Seared Split Gill | Toasted Pine Nuts | Ricotta Cream | Chives Oil

Or

Creamy Jerusalem Artichoke  
Black truffle | Buttered Croutons

### 2<sup>nd</sup> Course - Choice of Mains

Seabream

Whey and Fermented Cherry Tomato Sauce | Leek Fondue | Charred Asparagus | Dill oil

Or

Duck Leg Fricassee  
Potato Pavé | Forestiere Mushrooms | Kohralbi | Mustard Cream

Or

X.O Cappelini

Grilled Fresh Tiger Prawn | X.O Cream | Aged Ponzu | Smoked Olive Oil

### 3<sup>rd</sup> Course Dessert

Charcoal & Black Sesame

Charcoal Light Crunch Meringue | Fromage Blanc Sorbet  
Black Sesame Panna Cotta | Macerated Blueberry | Olive Oil Cake Crumble

# 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

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

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

Australian Black Angus Tenderloin (130g) Truffle Celeriac Cream   Trumpet Mushroom   Charred Broccolini	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
Galician Octopus Slow-cook to Tender   Charred over Binchotan Coals   Grilled Pepperoncini 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
Norwegian Trout Crispy skin   Smoked Cauliflower Cream   Buttered Petit Pois   Oyster Emulsion	125.0
Wild caught Kurou Charred Baby Radish   Marinated Radish Top   Buttermilk Fish Emulsion	110.0

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## DESSERTS

Pistachio Paris-Brest 45.0  
Creme Legre | Pistachio Ice Cream with Olive Oil and Sea Salt

Charcoal & Black Sesame 40.0  
Charcoal Light Crunch Meringue | Fromage Blanc sorbet  
Black Sesame Panna Cotta | Macerated Blueberry | Olive Oil Cake Crumble

## LES FROMAGES

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

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