

bref

by darren chin

LUNCH 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

Executive Set Lunch Menu

RM188.00 nett p/pax (min 2 pax)

Add on RM120.00++ p/pax for food and wine pairing

Bref Warm Basket of Bread and Dip

Chef's Amuse Bouche

1. Stuffed Artichoke with Creamy Burrata
Pickled Anchovies, Hot Sauce

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

2. Grilled Cameron Pearl Corn (V)
Miso Glaze, Parmigiano

3. Mains - Choice of either

Wild Caught Kurau
Roasted Cabbage, Kale Crisp, Fennel, Smoke Mackerel Emulsion
Emile Beyer Riesling Grand Cru 2020, Pfersigberg, Alsace, France

Or

Australian Angus Striploin (140gms)
Au Poivre Sauce, Hand Cut Chips
*2019 Stag's Leap Wine Cellars, Cabernet Sauvignon, Merlot
Syrah blends, Napa Valley, USA*

4. Dessert

Spring Berries
Strawberry Sorbet, Matcha Panna Cotta, Citrus Wafer Crunch
Chitose Ichigo strawberries

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A LA CARTE

ENTREE

Fresh Irish Oysters, Aguachile, Lotok (3pcs)	65.0
Bref's Signature Cold Capellini Creamy Abalone Dressing, Marinated Amo-ebi, Alaskan King Crab, Bafun Uni	110.0

PLANT BASE

Char-Smoke Organic Cauliflower (V) Homemade Furikake, Yuzu Jalapeno, Cultured Cream	48.0
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

PASTA

Poppardelle "Umami XL" Shoved Black Truffle, Salted Kombu	88.0
Rigotoni Al Nero Fresh Sabah Squid, Bottarga, Ardoino Extra Virgin Olive Oil	80.0
Campenelle Duck Ragù Mushroom Fricassee, Arugula	76.0

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MAINS

Bref's Signature Cherry Valley Duck Breast Honey Glaze, Beets and Figs, Baby Eryngii, Duck Bone Jus	128.0
Galician Octopus Tentacles Slow-cook to Tender, Balado Spice, Eggplant Yoghurt, Salsa Roja, Fried Potatoes	188.0
Battered Norwegian Skrei Cod Horserodish Tartar Sauce, Hand Cut Chips	98.0
Norwegian Trout Crispy Skin, Chayote, Roasted Hen Wood Mushroom, Sauce Perles'	98.0
Classic Beouf Bourguignon Tender Angus Beef and Tendons, Pomme Puree, Pearl Onion	110.0

DESSERTS

Pistachio Paris-Brest Crème Légère, Pistachio Ice Cream with Olive Oil and Sea Salt	45.0
Tuolang 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 Crockers	88.0
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