

Value Western Set Lunch

2 course set lunch – RM 98.0++ p/pax
(Entree + Mains)

Or

(Mains + Dessert)

3 course set lunch – RM 120.0++ p/pax
(Entree + Mains + Cheese or Dessert)

Choice of entrée

Terrine de Foie Gras

Caramelized local Figs | Brioche melba | Roselle gel | Petit salad

Or

Frøya Norwegian Salmon Mille-Feuille

Confit & totaki style | Nori & kombu cream | Pickled torch ginger | Puff pastry

Choice of Main course

Crispy Duck Leg Confit (Silverhill Farm, Ireland)

Sauté boulangerie potatoes with persillade | Charred Nai Pak | Duck jus

Or

“Arroz de Marisco” (Bouillabaisse Seafood Stew)

Of scallops | Sea tiger prawn | Atlantic halibut | Risotto

Or

Crispy Sea Bream

Cameron Chitose cherry tomato | Porcini | Capers | Pommes Purée
Sauce vin blanc

Dessert

Berries & Meringue

Strawberry sorbet | Panna cotta | Macerated summer berries | Soft crunch
meringue

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LUNCH MENU 2021 (DINE-IN ONLY)

Assortment of French Pastries

French butter croissants	RM 6.0 p/pc
Bref's signature Croll Bun Hybrid cross between a croissant and brioche	RM 10.0 p/pc
Flaky pastry with onion and Emmenthal bechamel, White quinoa and nigella seeds	RM 10.0 p/pc
Flaky pastry with tomato, olive and flaxseed topped with Cantabrian Spanish anchovies	RM 10.0 p/pc

Light Entrées

Bref's Signature Cold Capellini Creamy abalone dressing Cured amaebi Snow crab Salted kombu Ikura	RM 75.0
Châteaubriand Beef Tartar Smoked olive oil Blinis Homemade sour cream	RM 48.0
“Frøyo” Norwegian Salmon Mille-feuille Confit and Tataki style Nori and Konbu cream Pickled ginger torch Puff pastry	RM 45.0
Brocco Family (V) Charred grilled broccolini Organic cauliflower meunière Smoked salted egg yolk Toasted almond flakes	RM 35.0
Mushroom Medley (V) Crispy portobello Pickled shimeji Button Cep Grilled king oyster Seared split gill Toasted pine nuts Ricotta cream Chives oil	RM 38.0
Terrine de Foie Gras Caramelized local figs Brioche Melba Roselle gel Petit salad	RM 58.0

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Pastos

Pappardelle "Umami XL" RM 58.0
Black truffle | Salted kombu

Squid Ink Tagliolini RM 50.0
Charred cuttlefish | Sea tiger prawn | Italian Pizzutullo tomatoes

Main Course

"Arroz de Marisco" (Bouillabaise Seafood Stew) RM 55.0
Of scallops | Sea tiger prawn | Atlantic halibut | Risotto

Chef Han's Signature Boeuf Bourguignon RM 78.0
Braised Angus beef cheek in red wine | Baby carrot
Black trumpet mushroom | Pomme purée

Crispy Duck Leg Confit (Silverhill Farm, Ireland) RM 50.0
Sauté boulangere potatoes with persillade | Charred Nai Pak | Duck jus

Crispy Sea Bream RM 55.0
Cameron Chitose cherry tomato | Porcini | Capers
Pommes puree | Sauce vin blanc

Steak Frites RM 98.0
Black Angus skirt steak | Homemade shoe string frites | Sauce Au Poivre

Bref's Wagyu Burger RM 68.0
180gms Australian Wagyu beef patty (cooked to medium rare)
Red Leicester cheddar | Wasabi cream | Beefsteak tomatoes | Croll bun |
Homemade shoe string frites | Petit salad

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Chef Han's Dessert Bar

Decadent Chocolate Dome Made with local Semai chocolate mousse Coconut and pear Paillette Feuilletine	RM 38.0
Pistachio Paris-Brest Crème légère Pistachio ice cream with olive oil and sea salt	RM 40.0
Berries & Meringue Strawberry sorbet Panna cotta Macerated summer berries Soft crunch meringue	RM 35.0
Apple & Valrhona's Blond Dulcey Chocolate Caramelised apple Dulcey chocolate mousse Crispy Feuilletine with speculoos biscuit Beurre noisette ice cream	RM 35.0