

bref

by darren chin

LUNCH MENU

(Available only on Wednesday – Sunday, 12pm – 3pm)

Assortment of French Pastries

Pain aux Raisins (Raisin bread with crème pâtissière)	RM10.0 p/pc
Classic French Croissants	RM6.0 p/pc
Flaky Pastry with Tomato, Olive and Floxseed	RM10.0 p/pc
Flaky Pastry with Savoury Onion & Emmental Cheese Bechamel, White Quinoa and Nigella Seeds	RM10.0p/pc

Madame Nuonto's Authentic Thai Dishes

Khao Soi, a Northern Chiang Mai Staple	RM38.0
Fresh egg "wontan mee" noodles, both crispy and blanched, in a spicy broth of fresh coconut milk and ground chilli boh	
"Pad Ped Kee Mao"	RM38.0
With freshly caught stingray, "ka chai" ginger, holy basil and saffron rice	
Thai Green Curry	RM42.0
with Australian wagyu beef and aromatic saffron rice	
Isoon style Beef salad "Loab Neûx"	RM35.0
(100% Pure Australian angus beef) shallots, mint, chilli, lime	

Salad

Bens Garden Salad (V)	RM38.0
Mixed organic greens crispy portobello pickled shimeji button cep Grilled king oyster Seared split gill toasted pine nuts Ricotta cream chives oil	

Soup

Jerusalem Artichoke	RM36.0
Black truffle pot�� buttered croutons	

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Burgers and sandwiches

Chef Darren Chin's Signature Wagyu Burger RM68.0
100% Australian Wagyu beef | emmental cheese | pickles
local heirloom tomatoes | "croll" (brioche-croissant hybrid) | triple-fried chips

Ham-Cheese-Truffle "Sandwich" RM38.0
Flaky onion pastry | premium turkey ham |
Emmental cheese | black truffle pâté.

Cold Pasta

DC's Signature Cold Somen RM80.0
Hokkaido bafun uni | aged ponzu | creamed and
truffled roasted celeriac | Japanese salmon roe (ikura)

Hot pastas

Spaghettoni "Con Gamberi" RM48.0
Fresh yellowtail prawns | tomato passata | sweet basil

Pappardelle "Umami XL" RM45.0
Black truffle | salted kombu

Mains

Bref's Signature - slow-roasted 2-bone rock of lamb (done medium) RM98.0
Eggplant puree | mint foam | glazed baby carrots | | roasted lamb jus

Crispy-skinned Turkish Seabass Fillet RM65.0
Braised celtuce | roselle | tropical fruit gel | roasted bone jus

Dessert

Berries & Meringue RM35.0
Strawberry sorbet | panna cotta | macerated summer berries
Soft crunch meringue

Coffee & Banana Mille-Feuille RM35.0
Caramelised banana with spices | bitter coffee ganache | crème pâtissière

Value set lunch

RM75.00++ p/pax

(Choice of Starter + Choice of Mains OR Choice of Mains + Dessert)

Or

RM95.00++ p/pax

(Choice of Starter + Choice of Mains + Dessert)

Choice of starters

Isoon style beef salad “Loab Ne^âix (100% Pure Australian angus beef)”, shallots, mint, chilli and lime.

Or

Bens Garden Salad (V)

Mixed organic greens | crispy portobello | pickled shimeji | button | cep | grilled king oyster | seared split gill | toasted pine nuts | ricotta cream | chives oil

Or

Jerusalem Artichoke Soup

Black truffle pot^é | buttered croutons

Choice of Mains

Khao Soi

Fresh egg "wontan mee" noodles, both crispy and blanched | spicy broth of fresh coconut milk | ground chilli boh.

Or

“Pad Ped Kee Mao”

Freshly caught Sting Ray | “Ka chai” ginger | holy basil | aromatic saffron rice

Or

Thai Green Curry

Australian wagyu beef | aromatic saffron rice

Or

Pappardelle "Umami XL"

Black truffle | salted kombu

Or

Strigoli Pasta Cacio é P^ép^é

Sarawak black pepper | D.O.P pecorino

Dessert

Coffee & Banana Mille-Feuille

Caramelised banana with spices | bitter coffee ganache | cr^ême p^âtiss^ère