

bref

by darren chin

SEASONAL  
MENU  
2020

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

Many chefs dream of opening their own restaurant. Opening DC was that dream coming true for me. The heat, the long hours and never-ending pressure, working with my dedicated team and at the end of a long evening, seeing the looks of satisfaction on my customers' faces. I love it all.

But throughout, I found myself yearning for that little retreat. I still wanted to cook the way I used to enjoy cooking. With feeling, with the best (not necessarily the most luxurious) ingredients I could find on the day, aiming only to please the ones I love and enjoy the blessing of their company.

I wanted to share my memories of what good food could be. My experiences working in Paris in Michelin starred-kitchens or cutting-edge bistronomies, visiting the classic brasseries along the Seine, or even cooking for my family in a rustic cottage in Margaret River: a lovely piece of roast beef, a homely soup nurtured for long hours, a myriad of colourful, flavourful salads. I wanted to cook the food that makes me happy, shorn entirely of expectations about what a Darren Chin restaurant should or shouldn't be.

I want Bref to be that place. I want it to be a home for my memories, where my guests can make new and happy ones, and where simplicity can create so much joy.

As approach our second anniversary. Chef Han and his team are ever more assertive, crafting wonderful dishes based on the best seasonal ingredients with their own distinct signature..

I am so privileged to have the chance to welcome you to my little retreat: Bref

Darren Chin, Chef-Patron

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## Chef Han's special seasonal 4-course prix-fixe menu

RM288.00++ p/pax (min order is 2pax)

Chef Han and his team push creative boundaries, working only with the best seasonal produce.

Freshly baked bread with complimentary antipasti

Chef's complimentary snacks

### 1<sup>st</sup> Course

Duo of Hokkaido scallops seared in butter  
Braised fennel | Tangy butter emulsion | Mentaiko

### 2<sup>nd</sup> Course

Bref's Signature Cold Cappellini  
Creamy abalone dressing | Cured ama-ebi | Alaskan king crab | Ikura | Salted kombu

### 3<sup>rd</sup> Course - Mains

Crispy-Skinned Turkish Seabass  
Braised celtuce | Roselle | Tropical fruit gel | Zucchini flower | Seafood emulsion

Or

Bref's Signature - Slow-roasted 2-bone rack of lamb (cooked to medium doneness)  
Eggplant purée | mint foam | glazed baby carrots | | roasted lamb jus

Or

Australian Black Angus Tenderloin (120gms)  
Butter-roasted and grilled to finish | glazed seasonal vegetables | pommes purée  
Tangy tomato chimichurri | Red wine bone jus

### 4<sup>th</sup> course - Dessert

Chocolate Dome

Semai 60% chocolate mousse | coconut and pear | pailleté feuilletine

# ALA CARTE

## WITH OUR COMPLIMENTS, AND LOVE

Freshly Baked Sourdough Bread

Warm artichoke and spinach dip | Grano Padano | piquillo peppers |  
Pepperoncini and onion jam

## PRE-ENTREE

Italian Burrata from Andria, Puglia 45.0  
Hollandaise sauce with mandarin | pickled anchovy fillets | tamarillo

Trio of Succulent Hokkaido Scallops Seared in Butter 75.0  
Braised fennel | tangy butter emulsion | mentaiko

## ENTREES

### Salads & Vegetarian

Ben's Seasonal Garden Salad (V) 38.0  
Composition of organic vegetables from farms around Malaysia  
Sauce verte (green sauce)

Mushroom Medley (V) 38.0  
Crispy portobello | pickled shimeji | button | cep | grilled king oyster  
Seared split gill | toasted pine nuts | ricotta cream | chives oil

### Burgers and Sandwiches

Signature Wagyu Burger 68.0  
100% Australian Wagyu Beef | emmental cheese | pickles |  
Local heirloom tomatoes | "croll" (brioche-croissant hybrid) | triple-fried chips

Ham-Cheese-Truffle "Sandwich" 38.0  
Flaky onion pastry | premium turkey ham | emmental cheese | black truffle pâté

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## Soups

Jerusalem Artichoke Black truffle pot��   buttered croutons	33.0
Hearty Clear Porcini Broth Chunky Italian porcini mushrooms   fried croutons Grated sharp pecorino cheese	33.0

## COLD PASTA DISHES

DCs Signature Cold Somen Hokkaido bafun uni   aged ponzu   creamed and truffled roasted celeriac Japanese salmon roe (ikura)	75.0
Bref's Signature Cold Cappellini Creamy abalone dressing   marinated ama-ebi (Japanese northern prawn) Alaskan king crab   Ikura   Salted kombu	75.0

## HOT PASTA DISHES

Squid Ink Tagliolini Creamy saffron sauce   charred local squid   parmigiano reggiano Bottarga (cured Italian mullet roe)	68.0
Pappardelle "Umami XL" Black truffle   salted kombu	48.0
Spaghettoni "Con Gamberi" Fresh yellowtail prawns   tomato passata   sweet basil	58.0
Strigoli Pasta Cacio �� P��p�� Sarawak black pepper   D.O.P pecorino romano	48.0

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## MAINS

*Add-on to accompany with your mains*	75.0
Pan-Seared "Rougié" Duck Foie Gras (60gms p/piece)	
Bref's Signature - Slow-Roasted 2-Bone Rack of Lamb (done medium) Eggplant purée   mint foam   glazed baby carrots     roasted lamb jus	108.0
Australian Wagyu Beef 250gms (Marble Score 6) (cuts vary by season, please enquire) Grilled on genuine binchotan coals   koji rice paste   charred 'nai pak'	180.0
Australian Black Angus Tenderloin (130gms) Butter-roasted and grilled to finish   glazed seasonal vegetables Potatoes dauphinoise   tangy tomato chimichurri   red wine bone jus	120.0
French Duck Breast Magret de canard (breast of foie gras duck) dry-aged in house for 7 days Cherry gastrique sauce   potato fondant   glazed baby heirloom carrots	75.0
Crispy-Skinned Turkish Seabass Fillet Braised celtuce   roselle   tropical fruit gel Zucchini flower   roasted bone jus	70.0
Giant River Prawn (5/6 sizing) Baked in lobster butter   shellfish and bomba rice risotto   herb oil	118.0

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## DESSERTS

Berries & Meringue	35.0
Strawberry sorbet   panna cotta Macerated summer berries   soft crunch meringue	
Coffee & Banana Mille-Feuille	35.0
Caramelised banana with spices   bitter coffee ganache   crème pâtissière	
Signature Chocolate Dome	38.0
Semai 60% cacao chocolate mousse   coconut and pear   pailleté feuilletine	

## LES FROMAGES

European Cheese Platter	
Chiang Mai wildflower honeycomb   crackers   nuts   dried fruit	
3 varieties	– 45.0
5 varieties	– 75.0

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