

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 are given "carte blanche" to push boundaries based on seasonal produce and creative mind.

Freshly baked bread with complimentary antipasti

Chef's complimentary snacks

1st Course

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

2nd Course

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

3rd Course – Choice of either

Turkish Seabass pan seared to Crispy
Charred braised Cabbage | Leek Floss | Roasted fish bone 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

4th 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 Burrato from Andrio, Puglia 45.0
Hollandaise sauce with mandarin | Pickled anchovy fillets

Trio of Succulent Hokkaido Scallops Seared in Butter 75.0
Braised fennel | Tangy butter emulsion | Mentaiko

“FRØYA” Norwegian Salmon Mille-Feuille 65.0
Confit & Tataki style | Nori & Konbu Cream | Pickled Torch Ginger | Puff Pastry

Irish Premium oysters 13.0 / pcs
Ponzu Dressing | Ikura | Micro Mizuna

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

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Soups

Jerusalem Artichoke 33.0
Black truffle pot   | Buttered croutons

Hearty Clear Porcini Broth 33.0
Chunky Italian porcini mushrooms | Fried croutons
Grated sharp pecorino cheese

COLD PASTA DISHES

Signature Cold Somen 75.0
Hokkaido uni | King crab | Aged ponzu | Creamed and truffled roasted celeriac
Ikuro shoyu zuke

Bref's Signature Cold Cappellini 75.0
Creamy abalone dressing | Cured amaebi | Alaskan king crab
Ikuro shoyu zuke | Salted kombu

HOT PASTA DISHES

Squid Ink Tagliolini 68.0
Creamy saffron sauce | Charred local squid | Parmigiano reggiano
Bottarga (cured Italian mullet roe)

Pappardelle "Umami XL" 48.0
Black truffle | Salted kombu

Spaghettoni "Con Gamberi" 58.0
Fresh yellowtail prawns | Tomato passata | Sweet basil

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MAINS - 1

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
Chef Darren Chin's Signature Wagyu Burger 100% Australian Wagyu Beef Emmental cheese Pickles Local heirloom tomatoes "Croll" (brioche-croissant hybrid) Triple-fried chips	68.0

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MAINS - 2

Add-on to accompany with your mains	75.0
Pan-Seared "Rougié" Duck Foie Gras (60gms p/piece)	
French Duck Breast	75.0
Magret de conard (breast of foie gras duck) dry-aged in house for 7 days Spiced honey glazed Pomme Puree Seasonal Stone Fruit Fennel	
Crispy-Skinned Turkish Seabass Fillet	70.0
Braised Charred Cabbage Leek Floss Roasted fish bone emulsion	
King Garoupa fillet	90.0
Yeast crusted Fortified soy sauce foam Pan roasted turnips Charred chitose spinach	
Giant River Prawn (5/6 sizing)	118.0
Baked in lobster butter Shellfish and bomba rice risotto Herb oil	

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DESSERTS

Berries & Meringue Strawberry sorbet Panna cotta Macerated summer berries Soft crunch meringue	35.0
Coffee & Banana Mille-Feuille Caramelised banana with spices Bitter coffee ganache Crème pâtissière	35.0
Signature Chocolate Dome Semai 60% cacao chocolate mousse Coconut and pear Pailleté feuilletine	38.0

LES FROMAGES

European Cheese Platter with Chiang Mai wildflower honeycomb	
3 varieties –	45.0
5 varieties –	75.0

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