

bref

by darren chin

SEASONAL
DINNER 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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Seasonal Set Menu By Chef Hon and the Bref team

RM348.00++ p/pax (min order is 2pax)

With compliments from the Bref team

Amuse bouche of:

Foie Gras

Pan seared | Brioche toast | Candied kumquat

Tuna

Marinated tuna tartlet | Avocado

Zucchini Flower

Lobster farce | Sauce américaine

1st Course

Scallop

Hokkaido scallop tartare | Fennel and apple dressing | Apple gel | Aonori crisps | Dill oil

2nd Course

Bref's signature cold capellini

Creamy abalone ponzu dressing | Bafun Uni | Marinated amaebi

Snow crab | Ikura | | Konbu Shio

Palate Cleanser

Yoghurt snow | Rose apple | Starfruit | Ginger

3rd Course – Mains - Choice or either

Norwegian Fjord Trout

Smoked cauliflower cream | Buttered petit pois | Pickled cucumber | Oyster emulsion

Or

Black Angus Tenderloin

Charred maitake mushroom | Broccoli puree | Crispy aromatic crumble | Horseradish

Or

Australian Lamb Saddle

Black garlic puree | Charred white onion | Fregula with lamb jus | Leek ash

4th Course – Dessert

Caramel and Chocolate

Caramel ice cream | Frozen chocolate mousse (local Damak 70%)

Hazelnut light sponge | Dehydrated milk foam crisp | Speculoos

ALA CARTE

ENTREE

Irish Premium Oysters Ponzu dressing Ikuro Micro mizuna	15.0 / pcs
Trio of Succulent Hokkaido Scallops Seared in Butter Braised fennel Tangy butter emulsion Mentaiko	75.0
Chateaubriand Beef Tartar Smoked olive oil Blinis Homemade sour cream	48.0
Italian Burrata from Andria, Puglia Hollandaise sauce with mandarin Pickled anchovy fillets	45.0
Frøyo Norwegian Salmon Mille-Feuille Confit & tataki style Nori & konbu cream Pickled torch ginger Puff pastry	45.0
Pan-Seared "Rougié" Duck Foie Gras Cherry gastrique sauce Potato fondant Glazed baby carrots	75.0

Salads & Vegetarian

Ben's Seasonal Garden Salad (V) Composition of organic vegetables from farms around Malaysia Sauce verte (green sauce)	38.0
Mushroom Medley (V) Crispy portobello Pickled shimeji Button Cep Grilled king oyster Seared split gill Toasted pine nuts Ricotta cream Chives oil	38.0

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Soups

Ben's Bouillabaisse Seafood Stew 55.0
Scallop | Live tiger prawns | Breaded Atlantic halibut

Creamy Jerusalem artichoke soup 35.0
Shaved fresh black truffle | Black truffle paté | Buttered croutons

COLD PASTA DISHES

Signature Cold Somen 75.0
Hokkaido bafun uni | Aged ponzu | Creamed and truffled roasted celeriac
Japanese salmon roe (ikura)

Signature Cold Cappellini 75.0
Creamy obalone dressing | Marinated omo-ebi (Japanese northern prawn)
Alaskan king crab | Ikura | Salted kombu

HOT PASTA DISHES

Squid Ink Tagliolini 58.0
Creamy saffron sauce | Charred local squid | Parmigiano Reggiano | Bottarga

Pappardelle "Umami XL" 68.0
Black truffle | Salted kombu

Spaghettoni "Con Gamberi" 58.0
Fresh sea tiger prawns | Crushed pizzutello tomatoes | Sweet basil

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MAINS - 1

Signature Slow-Roasted 2-Bone Rack of Lamb Eggplant purée Mint foam Glazed baby carrots Roasted lamb jus	110.0
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 Han's Signature Boeuf Bourguignon Braised Angus Beef Cheek in red wine Baby carrot Black Trumpet Mushroom Pommes Puree	78.0
Crispy Confit Duck Leg (Silverhill Farm, Ireland) Sauté French boulangerie potatoes with persillade Charred Nai Pak	65.0

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MAINS - 2

Cherry Valley Duck (Penang, Malaysia) – corn-fed for 100 days
Dry aged for 7 days, Honey and spiced roasted, pomme puree,
Stone fruit, fennel 75.0

Sabah Local Rock Lobster 138.0
Baked in lobster butter | Shellfish and bomba rice risotto | Herb oil

Turkish Seabass “Le Bar” 70.0
Crispy skinned | Braised celtuce | Roselle | Tropical fruit gel | Zucchini flower

King Garoupa 90.0
Yeast crusted | Fortified soy foam | Roasted turnips | Chitose spinach

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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 with Chiang Mai wildflower honeycomb

3 varieties	–	45.0
5 varieties	–	75.0

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