

bref

by darren chin

SEASONAL
DINNER MENU
2021

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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 we celebrate our 5th year anniversary since August 2018. It has been a challenging 2 years facing this unprecedented covid crisis. But we managed to sail through.

Chef Han and his team is ever more assertive, culminating wonderful crafted dishes based on the best sourcing of high-quality ingredients and seasonality.

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

Darren Chin, Chef-Patron

A LA CARTE

With our compliments, and love

Freshly Baked Sourdough Bread

Warm artichoke and spinach dip | Grano Padano | Pizzutello Tomato | Onion jam

ENTREE

Premium Irish Oysters No2 sizing 54.0 for 3 pcs
Aged Ponzu dressing | Ikuro | Lime 108.0 for 6 pcs

Brefs Cold Cappellini 75.0
Reduced abalone dressing | Marinated ama-ebi | Snow crab | Bafun Uni | Ikuro

Italian Buratto from Puglia 48.0
Tomato powder | Basil pesto | Pickled anchovy fillet | Micro herb salad

Chateaubriand Beef Tartar 50.0
Smoked olive oil | Blinis | Buckwheat | Homemade sour cream

Frøya Norwegian Salmon Mille-Feuille 48.0
Confit & Tataki style | Nori & kombu cream | Pickled torch ginger | Puff pastry

Pan-Seared "Rougie" Duck Foie Gras 78.0
Cherry gastrique sauce | Potato Fondant

Foie Gras Terrine 68.0
Foie Gras Mousseline | Pan seared foie gras | Local figs | Brioche melba

Buttermilk Fried Chicken 38.0
Gochujang aioli | Fermented umami radish | Red vein sorrel

XL King Tiger Prawn 65.0
Buckwheat crepe | Spinach lobster mousse | Bonito cucumber yuzu vineigrette

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Salads & Vegetarian

Broco Family (V) 38.0
Charred grilled broccolini | Organic cauliflower meunière
Smoked salted egg yolk | Toasted almond flakes

Mushroom Medley (V) 38.0
Crispy portobello | Pickled shimeji | Button | Cep | Grilled king oyster |
Seared split gill | Toasted pine nuts | Ricotta cream | Chives oil

Soups

Diver Clam and Fresh Crab Chowder 55.0
Buttered Crouton | Ardonia extra virgin olive oil

Creamy Jerusalem Artichoke 35.0
Black truffle | Buttered croutons

PASTA

Pappardalle "Umami XL" 68.0
Shaved black truffle | Salted kombu

Spaghetti "Con Gamberi" 58.0
Fresh sea tiger prawns | Crushed Pizzutello tomatoes | Sweet basil

Linguine Ala Vongolé 55.0
Diver Clams | White wine | Red Chili | Extra virgin olive oil

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MAINS - 1

Signature Slow-Roasted Rack of Lamb Carrot cumin puree Polenta crisps Fregola di sardo Charred baby zucchini Roasted lamb jus	110.0
Australian Wagyu Beef 180g (Marbling Score 6) Grilled on binchotan coals Seasoned Koji rice paste Seasonal Vegetables	160.0
Australian Black Angus Tenderloin (130g) Black garlic puree Caramelized sweet onion Charred broccolini Bourdelaise sauce	128.0
Cherry Valley Duck Breast 7-day Aged Honey and spice glaze Elder flower Caramelized fig and peach Roasted duck bone jus	75.0
Canadian Lobster Poach in lobster butter Saffron risotto Lobster emulsion Baby asparagus	168.0

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MAINS - 2

Galician Octopus Slow-cook to tender Finished over binchotan Grilled peperoncini relish Local ulam salad	115.0
Crispy Skin Organic Spring Chicken Corn fed 30-days and 7-day dry aged Warm potato salad with Italian turkey ham Charred chitose spinach Koji rice sauce	65.0
Turkey Seabream Chou farci Black trumpet mushrooms Nage sauce Chive oil	65.0
Crispy Skinned Norwegian Trout Smoked cauliflower cream Buttered petit pois Oyster emulsion	60.0

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DESSERTS

Pistachio Paris-Brest	40.0
Creme legre Pistachio ice-cream with olive oil and sea salt	
Charcoal & Black Sesame	35.0
Charcoal light crunch meringue Fromage blanc sorbet Black sesame panna cotta macerated cherry Olive oil cake crumble	
Apple & Blonde Dulcey Chocolate	35.0
Caramelized Apple Blonde Dulcey Chocolate mousse Crispy Feuilletine with speculoos spread Brown butter ice cream	
Signature Chocolate Dome	38.0
Semai 60% cacao chocolate mousse Coconut and pear Pailleté feuilletine	

LES FROMAGES

6 types selection of AOP farm fresh cheeses from France and Italy	88.0
Comes with crackers, Chiangmai honeycomb, fresh fruit, dried fruit & toasted nuts	

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