

bref

by darren chin

SEASONAL MENU
SPRING / SUMMER 2022

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

Bref started life as a "shorter", more casual version of our sister restaurant, DC. And indeed, we strive to provide all our patrons a memorable dining experience in a casual setting full of joy, laughter and of course good food and wine.

Over the last few years, we have strived to find a balance between pushing the boundaries of creativity, and maintaining the classic dishes that put us on the map. But regardless, we cook not to please ourselves, but only for your pleasure.

I spent most of my youth in the kitchen, and was lucky to get my first head chef job here at Bref. Yet being a cook is not an easy vocation. We spend more time in the kitchen with our teams than with our loved ones, our holidays at the stoves instead of gathering with family and friends. Our only fuel is our love for cooking, and the most valuable reward we can have is when our guests say 'Thank you for a wonderful dinner'.

My team and I are glad to welcome you to Bref. To our regulars, we thank you from the bottom of our hearts for your loyalty, your feedback and friendship, especially over the last two difficult years. To new guests, we will do our best to win your trust, and to ensure you want to come back for more!

Chef Lim Wei Han, Chef Patron

Bref seasonal course menu

(Pre-order 1 day in advance)

Chef's Amuse Bouche

1st Course

Hokkaido Scallop

Yacon | Stuffed Tempura Zucchini Flower | Bonito Cucumber Yuzu vinaigrette

2nd Course

Bref's Signature Cold Capellini

Creamy Abalone Dressing | Cured Amo-ebi | Snow Crab | Ikuro | Salted Kombu

Palate Cleanser

Yoghurt Snow | Yuzu Ginger Pickled Apple

3rd Course - Mains - Choice of either

Kuhlbara Barramundii

Whey and Fermented Cherry Tomato Sauce | Leek Fondue | Charred Asparagus |
Buerre Noisette Grapes | Dill Oil

Or

Cherry Valley Duck Breast

Aged in-house | Honey and Spice Glaze | Elderflower | Caramelised Fig and Peach
Roasted Duck Bone Jus

Or

Supplement protein upgrade

Australian Wagyu mb8 (120g)

Potato Dauphinoise | Charred Broccolini | Sauce au Poivre
RM100.00

4th Course - Dessert

Pistachio Paris-Brest

Pistachio Crème Légère | Pistachio Ice Cream with Olive Oil and Sea Salt

RM 330.00++ p/pax

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	60.0 for 3 pcs
Aged ponzu dressing Ikura	115.0 for 6 pcs
Cold Cappellini	120.0
Creamy abalone dressing Marinated ama-ebi Snow crab Bafun Uni Ikura	
Italian Buratta	55.0
Tomato powder Basil pesto Pickled anchovy fillet Micro herb salad	
Chateaubriand Beef Tartar	60.0
Smoked olive oil Blinis Buckwheat Homemade sour cream	
Froya Norwegian Salmon Mille-Feuille	60.0
Confit & Tataki style Nori & kombu cream Pickled torch ginger Puff pastry	
Pan-Seared "Rougie" Duck Foie Gras	75.0
Cherry gastrique sauce Potato Fondant	
Foie Gras Terrine	75.0
Foie Gras Mousseline Pan seared foie gras Caramelized figs Brioche melba	
Buttermilk Fried Chicken	48.0
Gochujang aioli Fermented umami radish Red vein sorrel	
Hokkaido Scallop	75.0
Yacon Stuffed zucchini flower Bonito cucumber yuzu vineigrette Dill oil	

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Salads & Vegetarian

Broco Family (V) Charred grilled broccolini Organic cauliflower meunière Smoked salted egg yolk Toasted almond flakes	45.0
Mushroom Medley (V) Crispy portobello Pickled shimeji Button Cep Grilled king oyster Seared split gill Toasted pine nuts Ricotta cream Chives oil	58.0

Soups

Diver Clam and Fresh Crab Chowder Buttered Crouton Ardonia extra virgin olive oil	58.0
Creamy Jerusalem Artichoke Black truffle Buttered croutons	40.0

PASTA

Pappardalle "Umami XL" Shaved black truffle Salted kombu	88.0
Spaghetti "Con Gamberi" Fresh sea tiger prawns Crushed Pizzutello tomatoes Basil crest	80.0
Linguine Ala Vongolé Diver Clams White wine Red Chili Extra virgin olive oil	78.0

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MAINS - 1

Signature Slow-Roasted Rack of Lamb Carrot cumin puree Polenta crisps Braised Fregola Charred baby zucchini Roasted lamb jus	150.0
Australian Wagyu Beef 250g (Marbling Score 8) Grilled on binchotan coals Seasoned Koji rice paste Seasonal Vegetables	250.0
Australian Black Angus Tenderloin (130g) Black garlic puree Caramelized Australian sweet onion Charred broccolini Bourdelaise sauce	168.0
Cherry Valley Duck Breast Aged in-house Honey and spice glaze Elder flower Caramelized fig and peach Roasted duck bone jus	120.0
Canadian Lobster Poach in lobster butter Saffron risotto Lobster emulsion Baby asparagus	298.0

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MAINS - 2

Galician Octopus Slow-cook to tender Charred over binchotan coals Grilled peperoncini relish Local vegetable salad	178.0
Dry Aged Spring Chicken Marinated dry aged Crispy skin Warm potato salad with turkey ham Charred chitose spinach Koji rice sauce	138.0
Seabream Whey and fermented cherry tomato sauce Leek fondue Charred asparagus Dill oil	88.0
Norwegian Trout Crispy skin Smoked cauliflower cream Buttered petit pois Oyster emulsion	88.0

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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

Signature Chocolate Dome 40.0
Semai 60% cacao chocolate mousse | Coconut and pear | Pailleté feuilletine

Avocado-Yuzu Ice cream 40.0
White chocolate frozen mousse | Pistachio sponge | Milk wafer | Yuzu caviar

LES FROMAGES

European cheese platter 88.0
with Chiang Mai wildflower honeycomb - 6 varieties

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