

bref

by darren chin

SEASONAL MENU

2024

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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 dinner set menu

RM388.00 p/pax
RM568.00 p/pax with optional food-wine pairing

Chef's Amuse Bouche

1st Course

Hokkaido Scallop
Leek Fondue, Sea Asparagus, Shellfish Foam, Herb Oil
2020 Domaine Barmes Buecher, Crement d'Alsace

2nd Course

Cold Capellini
Creamy Abalone Dressing, Marinated ama-ebi, Alaska King Crab, Bafun Uni
Emile Beyer Pinot Blanc Tradition 2021, Alsace, France

3rd Course - Mains - Choice of either

Wild Caught Kurau
Roasted Cabbage, Kale Crisp, Salicornia, Smoke Mackerel Emulsion
Emile Beyer Riesling Grand Cru 2020, Pfersigberg, Alsace, France

Or

Cherry Valley Duck Breast
Aged In-house, Honey Glaze, Pomme Puree, Fig, Beets, Baby Eryngii
Roasted Duck Bone Jus
Joseph Drouhin, Cote de Beaune Village 2020 Burgundy, France

Or

Optional Protein Upgrade RM98++
Australian Wagyu Oysterblade mb6
Truffle Celeriac Cream, Trumpet Mushroom, Charred Broccolini
Bordelaise Sauce
Esprit de Povie, Bordeaux 2015, Rouge, France

4th Course - Dessert

Pistachio Paris-Brest
Crème Légère, Pistachio Ice-cream with Olive Oil and Sea Salt

A LA CARTE

With our compliments and love,
Freshly Baked Assorted Bread
Warm Artichoke and Spinach Dip, Grano Padano, Pizzutello Tomato, Onion Jam

ENTREE

Premium Irish Oysters, Aged Ponzu Dressing, Ikura	65.0 for 3 pcs 120.0 for 6 pcs
Italian Burrata From Andria, Puglia Hollandaise Sauce with Mandarin, Pickled Anchovy Fillet Micro Herb Salad	65.0
Hokkaido Scallop Leek Fondue, Sea Asparagus, Shellfish Foam, Herb Oil	80.0
Pan-Seared "Rougie" Duck Foie Gras Reduced Apple Gastrique, Caramelized Apple and Apricot	80.0
Cold Capellini Creamy Abalone Dressing, Marinated Ama-ebi, Alaska King Crab, Bafun Uni	120.0
Beef Tendon Argentinian Braised Beef Tendon, Pearl Onion, Beef Jus	60.0
Tanjung Malim Ceviche Sturgeon Cured and Smoke Sturgeon Fish, Ume Gel, Aguachile, Finger Lime Caviar, Kataifi	65.0
Sabah Baby Octopus Grill Roasted on Charcoal, Romesco, Fennel, Capsicum, Capers, Squid Ink Sauce	70.0
Moules Mariniere Australian Blue Mussel, Sauce Vin Blanc, Green Apple, Capsicum, Shellfish Foam, Pearl Onion	75.0
Buttermilk Fried Chicken Gochujang Aioli, Fermented Umami radish, Fried Curry Leaf	58.0

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SALAD & VEGETARIAN

Panache Of Zucchini (V) 55.0
Char-Roasted Green and Yellow Zucchini, Umami Tomato, Zucchini ribbons
Pumpkin Kernels, Mint Pistou, Smoke Yoghurt, Tempura Zucchini Flower

Mushroom Medley (V) 58.0
Crispy Portobello, Pickled Shimeji, Button, Cep, Grilled King Oyster
Seared Split Gill, Toasted Pine Nuts, Sour Cream, Chives Oil

SOUPS

Diver Clam and Fresh Crab Chowder 58.0
Buttered Crouton, Ardonia Extra Virgin Olive Oil

Crème Du Barry 45.0
Cream of Cauliflower, Shaved Cauliflower, Black Truffle, Toasted Crouton

PASTA

Pappardelle "Umami XL" 88.0
Shaved Black Truffle, Salted Kombu

Spaghetti "Con Gamberi" 80.0
Fresh Sea Tiger Prawn, Crushed Pizzutello Tomatoes, Basil Cress

Mentaiko Capellini 75.0
Spicy Cod Roe, Seared Hokkaido Scallop, Tempura Maitake
Tobikko, Perillo

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MAINS

Signature Slow-Roasted Duo of lamb Australian Rack of Lamb, Lamb Loin, Polenta, Charred Broccolini Pineapple Chutney, Harissa	188.0
Australian Wagyu Ribeye 250g (Marbling Score 7) Grilled on Binchotan Coals, Marinated Porcini, Chaliapin Sauce	290.0
Australian Black Angus Tenderloin (130g) Truffle Celeriac Cream, Trumpet Mushroom, Charred Broccolini, Bordelaise	178.0
Cherry Valley Duck Breast Aged In-house, Honey Glaze, Pomme Puree, Fig, Beets, Baby Eryngii Roasted Duck Bone Jus	128.0
Chicken Supreme Slow Roast Cornish Corn Fed Chicken, Corn Puree, Cordyceps, Truffle Chicken Jus	108.0
Galician Octopus Slow-cook to Tender, Charred over Binchotan Coals Romesco Sauce, Baby Potatoes	188.0
Norwegian Trout Crispy Skin, Morel Mushroom, Chayote, Bottarga Pearl Sauce	98.0
Wild Caught Kurau Roasted Cabbage, Kale Crisp, Salicornia, Smoke Mackerel Emulsion	110.0
John Snapper Potato Scaled, Spring Onion Persillade, Garlic Shoot Buttermilk Fish Emulsion, Chives Oil	110.0

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DESSERTS

Pistachio Paris-Brest Crème Légère, Pistachio Ice Cream with Olive Oil and Sea Salt	45.0
Charcoal & Black Sesame Charcoal Light Crunch Meringue, Fromage Blanc Sorbet Black Sesame Panna Cotta, Macerated Blueberry, Cake Crumble	40.0
Chocolate Magnum Bar Local Semai 70% Cacao Chocolate Mousse, Olive Caramel Olive Oil Sponge Cake, Hazelnut Feuilletine Crunch, Passion Fruit Cremeux	45.0
Tulang Honeymilk Ice Cream Cream Cheese Foam, Earl Grey Sponge, Florentines	45.0

LES FROMAGES

European Cheese Platter With Chiang Mai Wildflower Honeycomb - 6 Varieties	88.0
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