

bref

by darren chin

LUNCH 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

# Executive Set Lunch Menu

RM168.00++ p/pax

With a Complimentary Glass of  
Maison Didier Goubet Grape Juice Nectar-Sparkling

## Chef's Amuse Bouche

### 1<sup>st</sup> Course-Entrée- Choice of either

Mussel and Toast  
Australian Blue Mussel, Sauce Vin Blanc  
Green Apple, Capsicum, Shellfish Foam  
Pearl Onion, Toasted Bread

Or

Crème Du Barry  
(Cream of Cauliflower Soup)  
Shaved Cauliflower, Black Truffle, Toasted Crouton

Or

### Optional Upgrade (RM25++)

Pan-Seared "Rougie" Duck Foie Gras  
Reduced Apple Gastrique, Caramelized Apple and Apricot

### 2<sup>nd</sup> Course-Choice of Mains

Hake & Pomme Frites  
Battered Fried Netherland Hake, Horseradish Tartar Sauce, Fries

Or

Confit Duck Leg  
Potato Pave, Forestiere Mushroom, Kohralbi  
Mustard Cream

Or

Mentaiko Capellini  
Spicy Cod Roe, Seared Hokkaido Scallop  
Tempura Maitake, Tobiko, Perilla

Or

### Optional Upgrade (RM50++)

Australian Angus Striploin (180g)  
Chargrill over Binchotan Coals, Pomme Frites, Au Poivre Sauce

### 3<sup>rd</sup> Course - Dessert

Charcoal & Black Sesame  
Charcoal Light Crunch Meringue  
Fromage Blanc Sorbet, Black Sesame Panna Cotta  
Macerated Blueberry, Cake Crumble

# A LA CARTE

With our compliments and love,  
Freshly Baked Butter Croissant  
Served with Salted French Butter

## ENTREE

Premium Irish Oysters, Aged Ponzu Dressing, Ikura	65.0 for 3 pcs 120.0 for 6 pcs
Cold Capellini Creamy Abalone Dressing, Marinated Ama-ebi, Alaska King Crab, Bofun Uni	120.0
Italian Burrata From Andria, Puglia Hollandaise Sauce with Mandarin, Pickled Anchovy Fillet Micro Herb Salad	65.0
Buttermilk Fried Chicken Gochujang Aioli, Fermented Umami radish, Fried Curry Leaf	58.0
Panache Of Zucchini (V) Char-Roasted Green and Yellow Zucchini, Umami Tomato, Zucchini ribbons Pumpkin Kernels, Mint Pistou, Smoke Yoghurt, Tempura Zucchini Flower	55.0
Mushroom Medley (V) Crispy Portobello, Pickled Shimeji, Button, Cep, Grilled King Oyster Seared Split Gill, Toasted Pine Nuts, Sour Cream, Chives Oil	58.0
Diver Clam and Fresh Crab Chowder Buttered Crouton, Ardonia Extra Virgin Olive Oil	58.0

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## PASTA

Pappardelle "Umami XL" Shaved Black Truffle, Salted Kombu	88.0
Spaghetti "Con Gamberi" Fresh Sea Tiger Prawn, Crushed Pizzutello Tomatoes, Basil Cress	80.0
Mentaiko Capellini Spicy Cod Roe, Seared Hokkaido Scallop, Tempura Maitake, Tobikko, Perillo	75.0

## MAINS

Cherry Valley Duck Breast Aged In-house, Honey Glaze, Pomme Puree, Fig, Beets, Baby Eryngii Roasted Duck Bone Jus	128.0
Galician Octopus Slow-cook to Tender, Charred over Binchotan Coals Romesco Sauce, Baby Potatoes	188.0
Norwegian Trout Crispy Skin, Morel Mushroom, Choyote, Bottargo Pearl Sauce	98.0
Wild Caught Kurau Roasted Cabbage, Kale Crisp, Salicornia, Smoke Mackerel Emulsion	110.0
Australian Angus Beef Cut of the Day (180g) Chargrill over Binchotan Coals, Pomme Frites, Au Poivre Sauce	160.0
Beouf Bourguignon Braised Australian Angus Beef, Tendons, Pomme Puree, Pearl Onion	110.0

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## DESSERTS

Chocolate Magnum Bar 45.0  
Local Semai 70% Cocoa Chocolate Mousse, Olive Caramel  
Olive Oil Sponge Cake, Hazelnut Feuilletine Crunch, Passion Fruit Cremeux

Charcoal & Black Sesame 40.0  
Charcoal Light Crunch Meringue, Fromage Blanc Sorbet  
Black Sesame Panna Cotta, Macerated Blueberry, Cake Crumble

## LES FROMAGES

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

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