

bref

by darren chin



# brief

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## 5 COURSE FESTIVE SEASON

RM468.00++ p/pax

Add on RM288.00++ p/pax for wine pairing

Menu by Chef Lim Wei Han  
(Min. order 2 pax)

### Chef's Amuse Bouche

#### 1st Course

Part 1 Quail Egg Fritters  
Chicken Mousse | Siracha Aioli | Chorizo

Part 2 Fresh Irish Oyster  
Champagne Granite | Pickled Cucumber | Chive  
NV Champagne Cossy 1er Cru, Épernay

#### 2nd Course

Spanish Galician Octopus  
Dashi Buttermilk | Romesco | Asparagus  
2022 Domaine Andre Bonhomme, Vire Clesse, Chardonnay, Vieilles Vignes, Burgundy

#### 3rd Course

Cold Somen  
Aged Ponzu | Snowcrab | Sakura Ebi  
2018 Zind Humbrecht, Riesling Granitique, Alsace

#### 4th Course

-choice of Mains-

Branzino (European seabass)  
Charred Spinach | Crispy Kale | Pil Pil Sauce  
2021 Chateau Haut-Serre, Malbec, Cahors

or

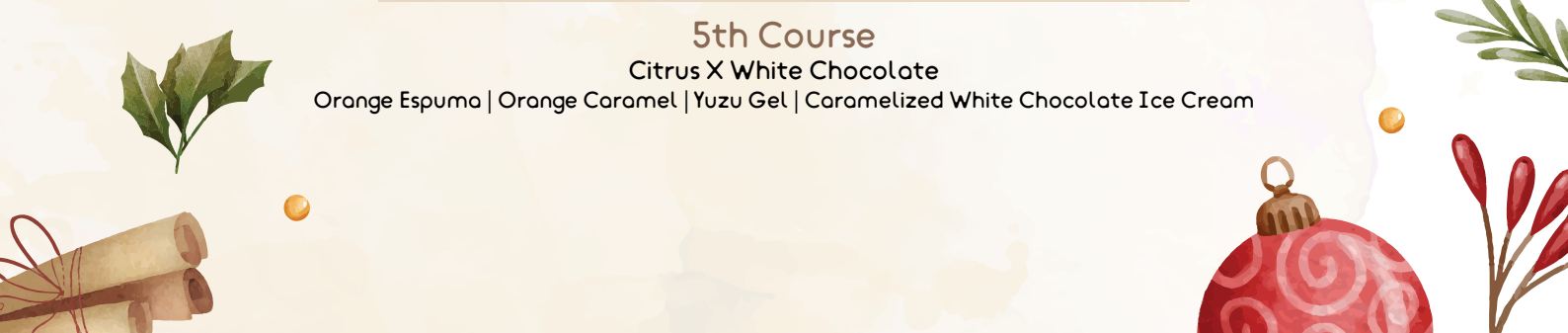
Cherry Valley Duck  
Cherry Gastrique | Zucchini | Roasted Potato  
2021 Chateau Haut-Serre, Malbec, Cahors

\*Supplement Protein Upgrade\*

Pureblood Wagyu MBS 9 Striploin (120gm +/-)  
Potato Pave | Charred Kohlrabi | Bordelais Sauce  
Supplement RM150++  
2013 Grant Burge Shadrach, Cabernet Sauvignon, Barossa Valley

#### 5th Course

Citrus X White Chocolate  
Orange Espuma | Orange Caramel | Yuzu Gel | Caramelized White Chocolate Ice Cream





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## 5 COURSE COMMUNAL SET MENU 3-4 PAX

RM 1188.00++ p/set

Menu by Chef Lim Wei Han  
(Min. order 3 pax)

### Chef's Amuse Bouche

#### 1st Course

Part 1 Quail Egg Fritters  
Chicken Mousse | Siracha Aioli | Chorizo

Part 2 Fresh Irish Oyster  
Champagne Granite | Pickled Cucumber | Chive

#### 2nd Course

Seafood Poello with Bomba Rice  
Bomba Rice | Sofrito | Charred Prawn and Squid | Sauce Americaine

#### 3rd Course

Grilled Whole French Seabream  
Smoked Mackerel | Roasted Potato | Beurre Blanc

#### 4th Course

Argentinian Tomahawk (1.2 kg +/-)  
Pomme Puree | Asparagus with Green curry Beurre Blanc | Bordelais

#### 5th Course

Sticky Date Toffee Pudding  
Coffee Sauce | Coconut Ice Cream | Pecan Nut



## FRESH HANDMADE PASTA

|                                                                                   |          |
|-----------------------------------------------------------------------------------|----------|
| Truffle Tagliatelle (V)<br>Truffle Pate, Kombu Shio, Pecorino Romano              | RM 98.00 |
| Spaghettini 'Con Gamberi'<br>Pizutello Tomato Sauce, Fresh Sea Tiger Prawn, Basil | RM 85.00 |
| Campanaelle, Edamame Pesto (V)<br>Pine Nut, Nutritional Yeast                     | RM 60.00 |

## FROM THE MIBRASA

|                                                                                                                   |                                        |
|-------------------------------------------------------------------------------------------------------------------|----------------------------------------|
| Australian Wagyu Ribeye MB6 (250g)                                                                                | RM 96.00 p/100gms                      |
| Australian Wagyu Striploin MB7 (250g)                                                                             | RM 88.00 p/100gms                      |
| Australian Wagyu Striploin Pure Blood MBS 8-9                                                                     | RM 108.00 p/100gms                     |
| Argentinian Angus Tomahawk (1.2kg+-)<br>With 2 choice of sides of either<br>Fries, Salad or Potato Puree          | RM 580.00                              |
| Australian Rack of Lamb<br>Polenta Puree, Pineapple Chutney, Charred Broccolini, Harissa Jus                      | RM 158.00                              |
| Free-range Chicken<br>Half bird<br>Full bird                                                                      | RM 85.00<br>RM 158.00                  |
| Cherry Valley Duck<br>Aged in-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus                        | RM 135.00                              |
| Holland Whole Turbot (500+-)<br>Ala Meuniere, Crispy Kale, Roasted Potato, Buttermilk Emulsion                    | RM 235.00                              |
| French Seabream (500g+-)<br>Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens<br>Half<br>Full | RM 34.00 p/100gms<br>RM 40.00 p/100gms |
| Galician Octopus<br>Romanesco, Kombu Dashi Buttermilk, Asparagus                                                  | RM 165.00                              |



## SIDES

|                                                      |           |
|------------------------------------------------------|-----------|
| Fresh Irish Oyster                                   |           |
| With Aged Ponzu, Trout Koe                           |           |
| 3pcs                                                 | RM 65.00  |
| 6pcs                                                 | RM 110.00 |
| Foie Gras                                            |           |
| Pan-seared, Muscot Grapes Gel, Brioche, Crumble      | RM 85.00  |
| Australian Jumbo Asparagus                           |           |
| Green Curry Beurre Blanc, Chorizo Crumble, Trout Roe | RM 48.00  |
| Grilled Broccolini                                   | RM 30.00  |
| Charred Cabbage                                      | RM 30.00  |
| Creamed Spinach                                      | RM 30.00  |
| Side Salad                                           | RM 15.00  |
| Pomme Puree                                          | RM 20.00  |
| Hand Cut Chips                                       | RM 20.00  |

## DESSERT

|                                                                                   |          |
|-----------------------------------------------------------------------------------|----------|
| Citrus x White Chocolate                                                          | RM 40.00 |
| Orange Espuma   Orange Caramel   Yuzu Gel   Caramelized White Chocolate Ice Cream |          |
| Paddy Field Harvest                                                               | RM 40.00 |
| Purple Rice Espuma   Jasmine Ice Cream   Elder Flower Jelly   Rice Puff           |          |
| Sticky Date Toffee Pudding – Sharing                                              | RM 65.00 |
| Coffee Sauce   Coconut Ice Cream   Pecan Nut                                      |          |

## CRAFT BOTTLES

|                                                            |          |
|------------------------------------------------------------|----------|
| Cooper's Brewery, XPA (Extra Pale Ale) Adelaide, Australia | RM 38.00 |
| Cooper's Brewery, Pacific Pale Ale, Adelaide, Australia    | RM 38.00 |
| Heiwa Craft Beer IPA (Indian Pale Ale) Wakayama, Japan     | RM 55.00 |

## DRAUGHT BEERS

|                                 |          |
|---------------------------------|----------|
| Heineken, Netherlands Half Pint | RM 28.00 |
|---------------------------------|----------|

## FRESH JUICES & TEMPERANCE

### Fresh Squeezed Juices

|                           |          |
|---------------------------|----------|
| Apple, Watermelon, Orange | RM 18.00 |
|---------------------------|----------|

### Temperance

|                                                        |          |
|--------------------------------------------------------|----------|
| Watermelon Agua Fresca<br>Watermelon   Mint   Jalapeno | RM 28.00 |
|--------------------------------------------------------|----------|

|                                          |          |
|------------------------------------------|----------|
| Berry Sparkler<br>Strawberry   Yuzu Salt | RM 28.00 |
|------------------------------------------|----------|

|                                |          |
|--------------------------------|----------|
| Ananas<br>Pineapple   Cinnamon | RM 28.00 |
|--------------------------------|----------|

### Fizz

|                                     |          |
|-------------------------------------|----------|
| Coke, Coke Zero, Sprite, Ginger Ale | RM 18.00 |
|-------------------------------------|----------|

### H2O

|                 |          |
|-----------------|----------|
| Evian Still     | RM 25.00 |
| Evian Sparkling | RM 25.00 |

## LEAFS BY HARNEY & SONS

### Black Tea

RM 23.00

- English Breakfast Tea, Anhui Province, China
- Earl Grey, India
- Darjeeling, Himalayan foothills, India
- Lapsang Souchong, Wuyi Mountains, Fujian, China

### Oolong Tea

RM 23.00

- Pomegranate Ti Kuan Yin Oolong, Anxi, Fujian province, China

### Green Tea

RM 23.00

- Japanese Sencha, Shizuoka province, Japan
- Genmaicha, Kyoto, Japan
- Jasmine Baozhong Green Tea, Fujian province, China

### White Tea

RM 23.00

- Mutan White, Fujian Province, China

### Tisane

RM 23.00

- French Superblue Lavender, Provence, France
- Chamomile, Egypt
- Peppermint, Washington State, America
- Raspberry Herbal, America

## COFFEE BEANS BY 43 COFFEE

### The Groove

RM 23.00

A heart roasting for this distinguished, powerful and smooth espresso coming from a blend of the finest arabica coffees. The aroma is sweet and mellow with notes of dark chocolate. The palate is intense yet refined and rounded, softening to a gentle sweetness. A long and lingering finish with grilled aromas and hints of caramel and licorice.



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