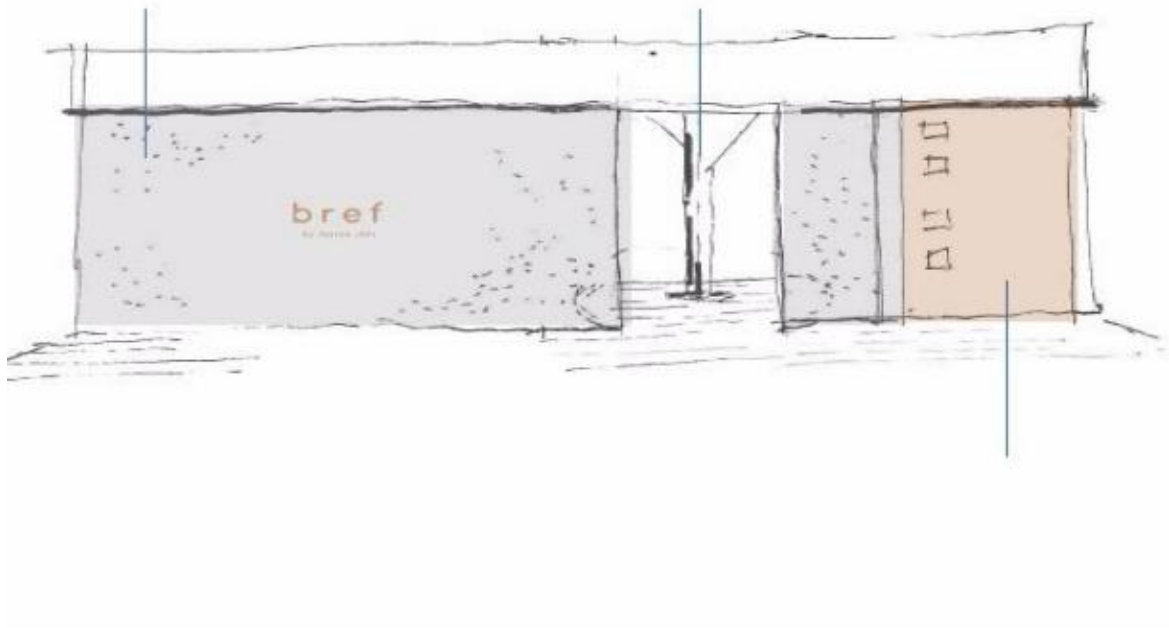




b r e f

by darren chin

VALENTINE'S MENU



5 Course Dinner Menu

RM430++P/pax

Wine Pairing RM288++

Chef's Selection Amuse Bouche

1st Course

Hokkaido Scallop

Yellow Wine Emulsion | Grano Padano Chips | Sunchoke Potage

2nd Course

Vol Au Vant

Cornish Chicken | Mixed Mushroom | Truffle Jus

3rd Course

Bref's Signature Cold Cappellini

Abalone Cream | Aged Ponzu | Bafun Uni | Marinated Amaebi | Snow Crab

4th Course

-Choice of-

Black Cod

Miso Glazed | Fennel Salad | Edamame Puree | Saffron Beurre Blanc

Or

Cherry Valley Duck

Dry Aged Smoked | Pumpkin Puree | Charred Zucchini | Roasted Duck Bone Jus

5th Course

Kiwi

Kiwi compote | Mint | Yogurt Sorbet Crunchy | Honey | White chocolate Chantilly

Bref Dinner Alo Corte

Entrée

Irish Fresh Oyster	3pcs RM65
Champagne Granita Pickled Cucumber Chives	6pcs RM110
Signature “echo of the sea”	RM 108
Cold capellini creamy abalone reduction cured omaebi snow crab bafun uni	
Charred Squid ‘Noodle’	RM 65
Pescado Pickled Pear Crispy Turkey Ham	
Local White Clams	RM 55
Siracha Butter Beef Pastrami Thai Basil	
Charred Pearl Corn (V)	RM 38
Lime-Soy Dressing Pecorino Romano	
Grilled seasonal Pear Salad (V)	RM 38
Fresh burrata Toasted Pumpkin Seeds	

Staple

Fresh truffle tagliatelle (V)

RM98

Salted kombu | Parmesan custard

Spaghettoni 'Con Gamberi'

RM85

Pizutello Tomato | Sea Tiger Prawns | Sweet Basil

Signature Claypot Seafood Rice

RM248

Blue Swimmer Crab | Abalone | Eastern King Prawns

Momoya Seaweed Paste | Shallots and Spring Onion | Pickled Radish

Poultry and Duck

Charcoal Grilled Cornish Chicken

Half Bird RM85

Aji Verde | Crispy Baby Potato | Charred Romaine

Full Bird RM158

Cherry Valley Duck supreme

RM135

Sunchoke | Granny Smith Apple | Cherry Gastrique

Seafood

Branzino (European seabass)

Whole Fish RM238

Pil-pil Sauce | Charred Spinach | Crispy Kale

Seabream (Half)

Half Fish RM102

Pil-pil Sauce | Charred Spinach | Crispy Kale

From The Mibraso

Australian Wagyu RibeyeMB5(200gms)

RM105 p/100gms

Australian Wagyu sirloinMB6(200gms)

RM89 p/100gms

Sides

Creamed Spinach

RM30

Hand Cut Chips

RM20

Cheese

Cheese Platter

RM65

5 types of A.O.P Cheeses | Dried Apricot | Dried Cranberries, Fresh Muscat Grapes | Toasted Pecan | Seasonal Fruit paté, Soda crackers | Chiangmai Longan Honeycomb

Dessert

Classic Profiteroles

RM38

Fresh Madagascan Vanilla Ice Cream | Poached pear
Dark couverture chocolate Sauce | Cacaocrunch

Musk Melon

RM40

Melon sorbet | White wine jelly | Fresh Musk Melon | Iceplant

“Exotic”

RM40

Mango | Coconut | Kaffir Lime Espuma | Waterchestnut
MD2Pineapple Sorbet

Yuzu Citrus fruit salad

RM40

fresh orange | blood orange | Yuzu espuma
Citrus compote | Mandarin sorbet | Meringue

Tropical

RM40

Blood Orange Sorbet | Caramalized
Banana Passionfruit Crèmeux | Chocolate
tuile

Craft bottles

Cooper's Brewery, XPA [Extra Pale Ale] Adelaide, Australia RM38

Heiwa Craft Beer IPA [Indian Pale Ale] Wakayama, Japan RM55

Draught Beers

325ml

Heineken, Netherlands RM25

Fresh Juices

Apple, Watermelon, Orange RM20

Temperance

Saint Amour | Raspberry | Yuzu | Rose RM28

Virgin Padanus Colada | Pineapple RM28

Virgin Lychee Martini | Cassis | Lime RM28

Fizz

Coke, Coke Zero, Sprite, Ginger Ale RM18

H2O

Evian Still water RM25

Evian Sparkling Water RM25