

bref

by darren chin



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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

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Valentine's Menu

Amuse-Bouche

1st Course

Crustacean Medley

Marinated Lobster | Prawn Mosaic | Chitose Spinach
Beurre Blanc Sauce of Sturgeon Caviar & Ikura

2nd Course

Stuffed Artichoke

Burrata | Lily Bulb | Fennel | Hot Sauce | Shaved Truffle

3rd Course

Uni Tagliatelle

Creamy Umami Sauce | Jumbo Crab | Bafun Uni | Lotok

4th Course - Mains - Choice of either

Australian Murray Cod

White Miso | Asparagus | Clam Ragout | Kohlrabi

Or

Australian Wagyu Striploin (MB8-9)

Chanterelles | Grilled Carrot | Hunter Sauce | Bell Pepper Jam

5th Course – Dessert

Spring Berries

Strawberry Sorbet | Citrus Wafer Crunch | Chitose Ichigo | Crème Patisserie

RM 498++p/pax

MICHELIN
2024

All Prices in Ringgit Malaysia and subject to 10% Service Charge and 6% Govt SST

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Limited Alo Carte Entrée

Premium Irish Oysters, Aged Ponzu Dressing, Ikura	55.0 for 3 pcs 110.0 for 6 pcs
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 Amo-ebi, Alaska King Crab Bofun Uni	120.0
Panache Of Zucchini (V) Char-Roasted Green and Yellow Zucchini, Umami Tomato, Zucchini ribbons Pumpkin Kernels, Mint Pistou, Smoke Yoghurt, Tempura Zucchini Flower	52.0
Diver Clam and Fresh Crab Chowder Buttered Crouton, Ardonia Extra Virgin Olive Oil	58.0

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Limited A la Carte Mains

Signature Slow-Roasted Duo of Lamb Australian Rock of Lamb, Lamb Loin, Polenta, Charred Broccolini Pineapple Chutney, Harissa	188.0
Australian Wagyu Beef 250g (Marbling Score 7) Grilled on Binchotan Coals, Marinated Porcini, Chaliapin Sauce	290.0
Norwegian Skrei Cod Fish Bruised Tomatoes, Porcini, Charred Spinach, Smoke Mushroom Sauce	120.0
Cherry Valley Duck Breast Aged In-house, Honey Glaze, Pomme Puree, Beets, Baby Eryngii Fig, 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, Chayote, Bottargo Pearl Sauce	98.0

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Dessert

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

Les Fromages

European Cheese Platter With Chiang Mai Wildflower Honeycomb - 6 Varieties	110.0
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