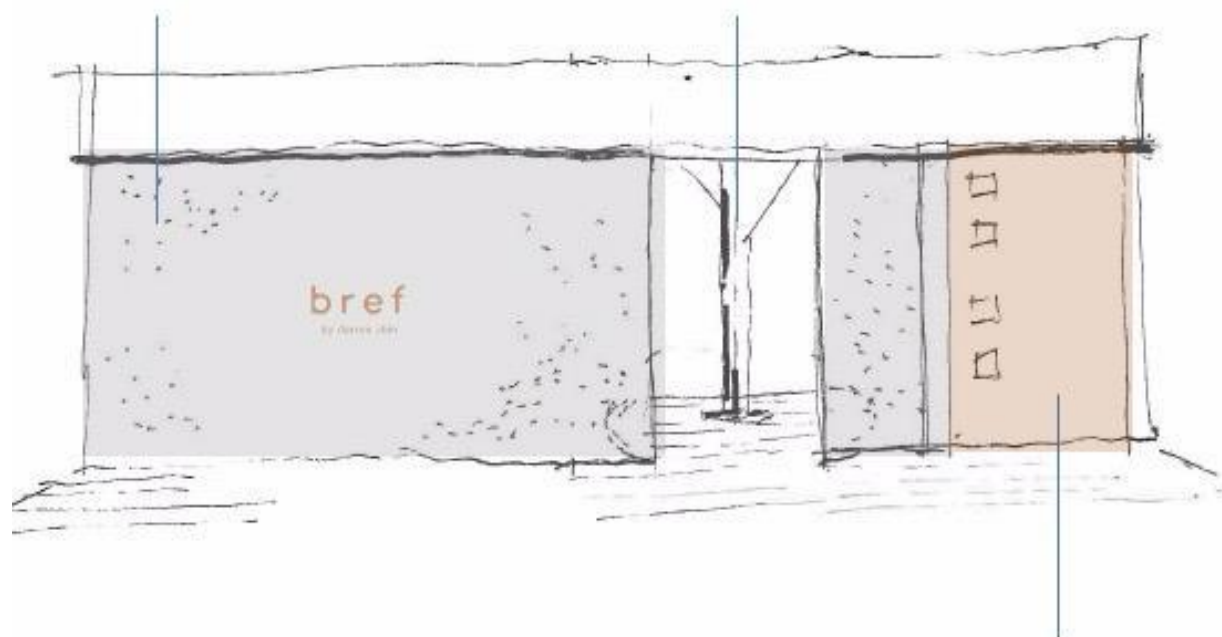


b r e f

by darren chin

Lunch



# bref

by darren chin

Bref—French for “brief” or “short”—was born as a more casual, approachable counterpart to our sister restaurant, DC. From the beginning, our aim has been simple: to create a dining experience that is joyful, relaxed, and memorable, where good food and wine bring people together.

Over the years, we have searched for balance—between innovation and tradition, between pushing creative boundaries and staying true to the classic dishes that made us who we are. But above all, our cooking has never been for ourselves. It is always, only, for your pleasure.

I was fortunate to begin my journey as a head chef here at Bref, a place that has shaped me as much as I have shaped it. Yet, being a cook is not an easy vocation. We spend more time in the kitchen than at home, celebrate our holidays by the stoves rather than at family tables. What sustains us is love—the love of cooking—and the greatest reward we can receive is hearing a guest say, “Thank you for a wonderful dinner.”

To our regular guests, we are deeply grateful for your loyalty, your trust, and your friendship, especially through the difficult years we have all endured. To those visiting us for the first time, welcome—we will do our utmost to win your trust, and to ensure that tonight is not your last visit, but the first of many.

Chef Lim Wei Han

(Executive Chef)



Michelin Select 2023 and 2024



Tatler Top 20 Restaurants 2023

## Bref Lunch ala carte

### Warm Entrees

Wild mushroom velouté	RM 45
mixed forest mushrooms, truffle paté, butter croutons	
Sunchoke velouté	RM 45
Creamy sunchokes with black truffle and butter croutons	
Charred cameron highlands pearl corn, parmigiano, furikake, ponzu sauce (V)	RM 38

### Italian and Spanish deli sandwiches

Turkey Chorizo & Roasted Pepper Bocadillo with Warm Sourdough loaf	RM 38
Surf and Turf Deli Sandwich	RM 45
With air dried beef Cecina, Smoked Salmon and Sourdough rye loaf	
Turkey (Salchichón) Club Sandwich	RM 38
with Toasted brioche loaf	
Ultimate Italian 'BMT'	RM 45
with toasted Focaccia loaf, Stracciatella Cheese, sweet basil pesto, Truffle Pecorino, roasted peppers in chilli oil, Turkey Salami, ham and beef Cecina	

### Signature Croll Burger

-Pure wagyu patty, American cheese, lacto-fermented cucumber, vine tomatoes, frites, fresh salad	RM 75
-Fried buttermilk chicken, white kimchi, vine tomatoes, frites, fresh salad	RM 65

## Nostalgic memories of Pasta

Signature “echo of the sea” RM 108

Cold capellini, creamy abalone reduction, cured amaebi, snow crab, bafun uni

Aglione olio “fruits de mere” RM 58

Fresh prawns, clams and squid

Truffle Fresh tagliatelle (V) RM 88

salted kombu, parmesan custard

## Main course

Argentina oxtail, Pressure cooked RM 65

Seasonal garden vegetables, sweet potato chips, smoked potato espuma

A “Hook & Batter” Chippy Special RM 75

Premium Norwegian cod fillet, crispy batter, hand cut frites, fresh wasabi tartare, mushy peas

Australian wagyu rib eye (MB5) Rm105 p/100gms

Potato pavé, charred broccolini, sauce bordelaise(200gms)

## Cheese

Cheese Platter RM 65

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries, Fresh Muscat Grapes |toasted Pecan, Seasonal fruit paté, soda crackers, Chiangmai Longan Honeycomb

# brief

by darren chin

## EXECUTIVE LUNCH SET

RM 118 Nett P/pax

Add on RM78++ p/pax for wine pairing (3 glasses)

Add on RM68++ p/pax for food and non-alcoholic pairing

Warm basket of bread and dip (artichoke, spinach,  
roasted onion, concentrated tomato, fromage blanc)

### Chef's Amuse Bouche

#### 1<sup>st</sup> Course

Grilled Pear Salad

Fresh Burrata, grilled pear, roasted pumpkin seeds, focaccia croutons

#### 2nd Course

-Choice of main course-

European Seabream  
mango curry, harissa roasted cauliflower

*Or*

Angus sirloin steak (Argentina) 180gms  
Frites, pickled green peppercorn sauce, fresh salad

Add on supplement course

-Hokkaido scallops, artichoke soubise, crispy potato RM 38

*Or*

-Grilled cornish hen, oji verde, radish pickle RM 38

#### 3rd Course

Musk Melon

Melon sorbet | white wine jelly | Fresh Musk Melon | ice plant

## Craft bottles

Cooper's Brewery, XPA [Extra Pale Ale] Adelaide, Australia	RM38
Cooper's Brewery Pacific Pale Ale, Adelaide, Australia	RM38
Heiwo Craft Beer IPA [Indian Pale Ale] Wakayama, Japan	RM55

## Draught Beers

*325ml*

Heineken, Netherlands	RM25
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## Fresh Juices

Apple, Watermelon, Orange	RM20
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## 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
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## H2O

Evian Still water	RM25
Evian Sparkling Water	RM25

## Leafs by Harney & Sons

### Black Tea

RM23

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

### Oolong Tea

RM23

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

### Green Tea

RM23

- Japanese Sencha, *Shizuoka, Japan*
- Genmaicha, *Kyoto, Japan*
- Jasmin Baozhong Green Tea, *Fujian, China*

### White

RM23

- Mutan White, *Fujian, China*

### Tisane

RM23

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

Characteristics	Intensity	Acidity	Floral	Spicy
	●●●●●●●●○○	★☆☆	☆☆☆	★★★
-Americano	-Cappuccino		-Lotte	
-Piccolo Latte	-Espresso		-Flat White	
-Coffe Macchiato	-Mocha		-Iced Coffees	

b r e f

by darren chin

**Dinner**

## Bref dinner ala carte menu

### Entrée

Irish Fresh Oyster 3pcs RM65

Champagne Granita | Pickled Cucumber |Chives 6pcs RM110

Irish Flamed Oyster 3pcs RM65

A5 Beef Tallow | Bergamot Mignonette 6pcs RM110

### New items

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

Charred Pointed Cabbage (V) RM 45

Smoked Hummus | Lacto-Fermented Radish | roasted Chilli Oil

## Nostalgic Brief memories

Signature “echo of the sea” RM 108

Cold capellini, creamy abalone reduction,  
cured amaebi, snow crab, bafun uni

Foie Gras RM 85

Brioche | citrus Meringue| Seasonal Fruit confiture

Wild mushroom velouté RM 45

mixed forest mushrooms, truffle paté, butter croutons

Sunchoke velouté RM 45

Creamy sunchokes with black truffle and butter croutons

## Gourmet Pastas by Chef Hon

Fresh truffle tagliatelle (V) RM 98  
salted kombu, parmesan custard

Spaghettoni ‘Con Gamberi’ RM 85

Pizutello Tomato Sauce, Sea Tiger Prawns, sweet Basil

Blue Swimmer Crab Pasta RM 118

Jumbo lump Crab | Reduced smoked fish Creme | Crispy Shallots | Pickled Jalapeno

Aglione olio “fruits de mere” RM 58

Fresh prawns, clams and squid

## From The Mibrosa

### Beef

Argentina Angus sirloin (300gms)	RM 45 p/100gms
Australian Wagyu Ribeye MB5 (200gms)	RM 105 p/100gms
Australian Wagyu sirloin MB6 (200gms)	RM 89 p/100gms
Australian Pureblood Wagyu Sirloin MB9 (200gms)	RM 125 p/100gms
Argentina Angus Tomahawk (1.2kg-1.3kg)	RM 58 p/100gms

### Lamb

Rock of Lamb	RM 158
Pistachio Crust   Caramelized Eggplant   Lamb Jus	

### Poultry and Duck

Charcoal Grilled Cornish Chicken	Half Bird RM85
Aji Verde   Crispy Baby Potato   Charred Romaine	Full Bird RM158
Cherry Valley Duck supreme	RM 135
Sunchoke   Granny Smith Apple   Cherry Gastrique	

## Fruits de mere

Orange Roughy	<i>Half Fish (Headless)</i> RM128
Yellow Wine Yuzu Beurre Blanc   Pico de Gallo	<i>Whole Fish (Headless)</i> RM220
Leek Lime Flos   Sauteed Mushroom	
Branzino (European seabass)	<i>Half Fish</i> RM138
Pil-pil Sauce   Charred Spinach   Crispy Kale	<i>Whole Fish</i> RM238

## “Rice”

Signature Claypot Seafood Rice	RM 248
Blue Swimmer Crab   Abalone   Eastern King Prawn	
Momoya Seaweed Paste   Shallots and Spring Onion   Pickled Radish	

## Sides

Creamed Spinach	RM 30
Fresh garden Salad	RM 15
Hand Cut Chips	RM 20

## Cheese

Cheese Platter RM 65

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries,  
Fresh Muscat Grapes |toasted Pecan, Seasonal fruit pâté,  
soda crackers, Chiangmai Longan Honeycomb

## Dessert

Classic Profiteroles RM 38

Fresh Madagascan Vanilla Ice Cream, poached pear,  
dark couverture chocolate Sauce, cacao crunch

Musk Melon RM 40

Melon sorbet | white wine jelly | Fresh Musk Melon | ice plant

“Exotic” RM 40

Mango | coconut | Kaffir Lime Espuma | water chestnut | MD2 Pineapple Sorbet

Citrus RM 40

fresh orange | blood orange | yuzu espuma  
citrus compote | Mandarin sorbet | meringue

Tropical RM 40

Blood Orange Sorbet | Caramelized Banana  
Passion fruit Crèmeux | chocolate tuile |

# brief

by darren chin

## 4 course Dinner Menu

RM 368 ++ P/pax

Wine Pairing RM168++

Non-alcoholic pairing RM68++

Warm basket of bread and dip (artichoke, spinach, roasted onion, concentrated tomato, fromage blanc)

### Amuse bouche

#### 1st Course

Scotch quail Egg | turkey Chorizo

Egg Espuma | Forest Mushroom | Brioche | parmigiano

#### 2nd Course

Seabream kombujime, mandarin hollandaise, aged ponzu, crispy leek and potato

#### 3rd Course

*-Choice of Main course-*

Cherry Valley Duck supreme

Sunchoke, charred Broccolini, Muscat grape and Cherry Gastrique

*Or*

French Seabream

Mango Curry | Harissa Roasted Cauliflower | Crispy Kale | Quinoa

Supplement add on Course RM 125 p/100gms

Australian pure blood Wagyu sirloin MB10 (100-130gms)

Potato Pave | Charred Broccolini | Bordelaise Jus

Sorbet Limoncello

#### 4th Course

*-Choice of either Cheese or dessert-*

Classic Profiteroles

Fresh Madagascan Vanilla Ice Cream, poached pear, dark couverture chocolate Sauce, cacao crunch

*Or*

Cheese Platter

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries, Fresh Muscat Grapes | toasted Pecan, Seasonal fruit paté, soda crackers, Chiangmai Longan Honeycomb

# brief

by darren chin

## 6 course dinner menu RM458++ p/pox Wine Pairing RM228++ Non-alcoholic Pairing RM98++

Warm basket of bread and dip (artichoke, spinach, roasted onion, concentrated tomato, fromage blanc)

### Chef's Amuse bouche

#### 1st Course

Scotch quail Egg

Turkey Chorizo | Egg Espuma | Forest Mushroom | Brioche | Parmigiano

#### 2nd Course

Tai

Kombujime mandarin hollandaise, aged ponzu, crispy leek and potato

#### 3rd Course

Canadian rock Lobster mi cuit

Pearl Barley risotto, Asparagus Leek cream, lacto Fermented cape Gooseberry, Bajong Rice Puffs

#### 4th Course

Blue Swimmer Crab Pasta

Jumbo lump Crab | Reduced smoked fish Creme | Crispy Shallots | Pickled Jalapeno

#### 5th Course

-Choice of-

Cherry Valley Duck supreme

Sunchoke, charred Broccolini, Muscat grape and Cherry Gastrique

Or

French Seabream

Mango Curry | Harissa Roasted Cauliflower | Crispy Kale | Quinoa

Supplement add on course RM 125 p/100 gms

Australian pure blood Wagyu sirloin MB10 (100-130gms)

Potato Pave | Charred Broccolini | Bordelaise Jus

Sorbet Limoncello

#### 6th Course

-choice of either cheese or dessert -

Tropical

Blood Orange Sorbet | Caramelized Banana | Passion fruit Crèmeux | chocolate tuile |

Or

Cheese Platter

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries, Fresh Muscat Grapes | toasted Pecan, Seasonal fruit paté, soda crackers, Chiangmai Longan Honeycomb

## 5 Course Communal Set Menu (3-4 Pax)

RM1288++ P/Set

Wine Pairing RM228++

Non-alcoholic Pairing RM98++

Warm basket of bread and dip (artichoke, spinach, roasted onion, concentrated tomato, fromage blanc)

Chef's Selection Amuse Bouche

Ocean Variant

Raw

Hokkaido Scallop

Pickled Packham Pear | Lacto-Fermented Gooseberry | Burnt Butter Ponzu

Irish Oyster

Champagne Granita | Pickled Cucumber | Chives

Fried

Tiger Prawn

Kataifi Pescado | Kombu Buttermilk

Grilled

Galician Octopus

Romesco | Pico de Gallo | Crispy Potato

Staple

Bref's Signature Claypot Seafood Rice

Blue Swimmer Crab | Abalone | Eastern King Prawn | Momoya Seaweed Paste | Shallots and Spring Onion | Pickled Radish

Meat

Australian Angus T- Bone

With sides of Salad | Pomme Puree | Bordelaise Sauce

-Limoncello ice cream / sorbet-

Dessert

-Choice of-

Exotique

Sze Chuan Pepper | Mango Compote | Coconut Kaffir Lime Espuma | Pineapple Sorbet

or

Cheese Platter

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries, Fresh Muscat Grapes | toasted Pecan, Seasonal fruit paté, soda crackers, Chiangmai Longan Honeycomb

## Craft bottles

Cooper's Brewery, XPA [Extra Pale Ale] Adelaide, Australia	RM 38
Cooper's Brewery Pacific Pale Ale, Adelaide, Australia	RM 38
Heiwa Craft Beer IPA [Indian Pale Ale] Wakayama, Japan	RM 55

## Draught Beers

325ml

Heineken, Netherlands	RM 25
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## Fresh Juices

Apple, Watermelon, Orange	RM 20
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## Temperance

Saint Amour   Raspberry   Yuzu   Rose	RM 28
Virgin Padanus Colada   Pineapple	RM 28
Virgin Lychee Martini   Cassis   Lime	RM 28

## Fizz

Coke, Coke Zero, Sprite, Ginger Ale	RM 18
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## H2O

Evian Still water	RM 25
Evian Sparkling Water	RM 25

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- Earl Grey, *India*
- Darjeeling, *Himalayan Foothills, India*
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### Oolong Tea

RM23

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

### Green Tea

RM23

- Japanese Sencha, *Shizuoka, Japan*
- Genmaicha, *Kyoto, Japan*
- Jasmin Baozhong Green Tea, *Fujian, China*

### White

RM23

- Mutan White, *Fujian, China*

### Tisane

RM23

- French Superblue Lavender, *Provence, France*
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Characteristics	Intensity	Acidity	Floral	Spicy
	●●●●●●●●○○	★☆☆	☆☆☆☆	★★★
-Americano	-Cappuccino	-Latte		
-Piccolo Latte	-Espresso	-Flat White		
-Caffe Macchiato	-Mocha	-Iced Coffees		