



# MONSIEUR DARREN

HOME OF PASTRY

## bref

by darren chin



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## VIENNOISERIE

Butter Croissant	RM 12.00	Tomato Twist	RM 15.00
Pain Au Chocolat	RM 15.00	Onion Cheese Twist	RM 15.00
Kouign Amann	RM 14.00	Laughing Cow Cheese Danish	RM 15.00

## SANDWICHES

Grilled Chicken Croissant Sandwich	RM 36.00	Sourdough Ham and Cheese Sandwich	RM 38.00
Ciabatta Steak Sandwich	RM 58.00		

## HEALTHY CHOICE

Roasted Sweet Potato Kale Sandwich	RM 28.00	California Avocado toast with Smoked Salmon and Poached Egg	RM 52.00
Ultimate Apple and Brie Sandwich ( Plant base )	RM 28.00	Special Substitution <i>Gluten free bread for Plant base Sandwich</i>	



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# High Tea Specials

**RM148.00 p/set**  
for 2 pax

4pm - 6pm

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## **Sweet**

Macaron

Petits Four

Bon-bon

## **Scone And Tea Cake**

Scone

Financier

( *Housemade Jam, Creamcheese* )

## **Savoury**

Finger Sandwich

Savoury canape

Fried Bites

Snack

*Chef selection of 1 Viennoiserie*



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## PETITS GÂTEAUX

Oeuf RM 45.00

- Sea Buckthorn Jelly • Mascarpone Whip
- Bergamot Curd

Pecan Tart RM 45.00

- Pecan Caramel • Pate Sable
- Almond Sponge

Forêt Noire RM 45.00

- Chocolate Sponge • Cherry compote
- Vanilla Whip

Griotte RM 45.00

- Cherry Compote • Cherry Cream
- Cheese Mousse • Lady Fingers Sponge

Popcorn Délice RM 45.00

- Macadamia Vanilla Cremeux
- Popcorn Mousse • Dulcey Dip

Black Sesame Hazelnut RM 45.00

- Hazelnut • Orange Black Sesame Sponge
- Dulcey Sesame Ganache

Paris Brest RM 45.00

- Almond Choux Pastry • Hazelnut Praline
- Hazelnut Cream

Intensité Cacao 70% RM 45.00

- Dark Chocolate Mousse • Milk Chocolate
- Ganache • Dark Chocolate Sponge

Fromage Blanc RM 45.00

- Vanilla Yogurt Mousse • Yuzu Curd
- Almond Sponge

Strawberry Tart RM 45.00

- Balsamic Strawberry jam • Madagascar Vanilla
- Chantilly • Fresh Strawberry

Fraise RM 45.00

- Mascarpone Whip • Lorenzo Olive Oil
- Sponge • Sarawak Pepper
- Strawberry Cremeux

## ENTREMET

Fleur De Cacao 70% RM 220.00

*2 days pre-order*

- Dark Chocolate Mousse • Milk Chocolate
- Ganache • Hazelnut Cacao Feuilletine Base

Fromage Blanc Yuzu RM 180.00

*2 days pre-order*

- Madagascar Vanilla Yogurt Mousse • Yuzu Curd
- Almond Sponge

L'Amour RM 198.00

*2 days pre-order*

- Raspberry Marmalade • Rose Jelly • Dulcey
- Mousse

# brief

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## EXÉCUTIVE LUNCH SET

RM188 nett p/pax for 4 Course  
Add on RM128.00++ p/pax for food and wine pairing

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

Bref's warm basket of bread and dip

Chef's Amuse Bouche

### 1st Course

Kale and Sweet Potato Salad  
Harissa Greek Yoghurt, Crispy Chickpea, Feta Cheese, Sunflower Seed

### 2nd Course

Hokkaido Scallops  
Sunchoke Potage, Buttered Croutons, Shaved Truffle, Lemon Marineres Emulsion  
*Zind Humbrect, Riesling Roche Granitique, Alsace, France, 2020*

### 3rd Course

– Choice of Mains –

French Seabream  
Charred Cabbage, Chorizo Crumble, Smoked Yuzu Fumet, Foliage Puree

or

Cornish Chicken Supreme  
Corn Puree, Brocollini, Chicken Jus  
*Montalto Pinot Noir, Mornington Peninsula, Australia, 2020*

### Desserts

– Main –

Grapefruit Berries  
Grapefruit Curd, Herbs Burnt Meringue, Brown Butter Sponge

– Finale –

Affogato  
Madagascar Vanilla Ice Cream, Groove Blend Espresso Shot (Ethiopia & Brazil)

## ENTRÉE

<b>Buttermilk Chicken Cutlet</b> Gochujang Aioli, Pickled Cucumber, Furikake	RM 45.00
<b>Mussel And Clam</b> Sriracha Butter, Charred Broccolini, Buttered Crouton	RM 55.00
<b>Charred Tiger Prawn</b> Blistered Kai Lan, Sauce Americaine	RM 55.00
<b>Clam Chowder</b> Vongole, Leek, Buttered Crouton	RM 55.00
<b>Hokkaido Scallops</b> Sunchoke Potage, Buttered Croutons, Shaved Truffle, Lemon Marineres Emulsion	RM 80.00

## SEASONAL VEGETABLES FROM THE FARM

<b>Charred White Pearl Corn</b> Lime Soy Dressing, Pecorino Romano	RM 38.00
<b>Charred Cameron Cauliflower</b> Cultured Cream, Furikake	RM 35.00
<b>Charred Padrón Pepper</b> Charred And Lightly Salted, Smoked Yoghurt	RM 35.00
<b>Salt Baked Beetroot</b> Smoked Straciatella, Roselle Glaze, Pumpkin Seed, Basil	RM 38.00
<b>Australian Kohlrabbi</b> Truffled Celeriac Puree, Aged Ponzu, Furikake, Charred Greens	RM 45.00
<b>Australian Jumbo Asparagus</b> Green Curry Beurre Blanc, Chorizo Crumble, Trout Roe	RM 48.00

## HAND MADE FRESH PASTA

Bref's Signature Cold Cappelini Creamy Abalone Dressing, Marinated Amaebi, Crab Meat, Trout Roe	RM 108.00
Truffle Tagliatelle Truffle Paste, Kombu Shio, Pecorino Romano	RM 98.00
Spaghettoni 'Con Gamberi' Pizutello Tomato Sauce, Fresh Sea Tiger Prawn, Basil	RM 85.00

## FROM THE MIBRASA / MAINS

Holland Whole Turbot (500g+-) Ala Meuniere, Crispy Kale, Roasted Potato, Buttermilk Emulsion	RM 155.00
French Seabream (500g+-) Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens	RM 65.00
Half	RM 120.00
Full	
Galician Octopus Romanesco, Kombu Dashi Buttermilk, Asparagus	RM 165.00
Australian Wagyu Striploin MB6 (250g) Glazed Seasonal Vegetables, Potato Purée, Sauce Bordelaise	RM 188.00
Wagyu Burger Croll Bun, Aged Cheddar, Garlic Aioli, Fries	RM 75.00
Crispy Chicken Burger Fermented Cabbage 'Kimchi', Sriracha Aioli, Aged Cheddar	RM 65.00

## DESSERT

Berries Grapefruit Grapefruit Curd, Herbs Burnt Meringue, Brown Butter Sponge	RM 45.00
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## CRAFT BOTTLES

Magners, Cider Berry, Country Tipperary, Ireland	RM 48.00
Cooper's Brewery, XPA (Extra Pale Ale) Adelaide, Australia	RM 38.00
Cooper's Brewery, Pasific Pale Ale, Adelaide, Australia	RM 38.00
Estrella Galicia Cerveza Especial, Galicia, Spain	RM 48.00
Estrella Galicia Sin Gluten (Gluten Free) Galicia, Spain	RM 48.00
Heiwa Craft Beer IPA (Indian Pale Ale) Wakayama, Japan	RM 55.00

## DRAUGHT BEERS

Heineken, Netherlands Half Pint	RM 28.00
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## FRESH JUICES & TEMPERANCE

### Fresh Squeezed Juices

Apple, Watermelon, Orange	RM 18.00
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### Temperance

Watermelon Agua Fresca Watermelon   Mint   Jalapeno	RM 28.00
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Berry Sparkler Strawberry   Yuzu Salt	RM 28.00
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Ananas Pineapple   Cinnamon	RM 28.00
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### Fizz

Coke, Coke Zero, Sprite, Ginger Ale	RM 18.00
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### 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.

