

# brief

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## SEASONAL 5 COURSE TRUFFLE SET

RM428.00++ p/pax

Add on RM268.00++ p/pax for food and wine pairing

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

Chef's Amuse Bouche

### 1st Course

Eggs, Caviar, Truffle

### 2nd Course

Flamed Oyster

Basted with A5 tallow, Bergamot Mignonette

*Champagne Villemart & Cie, 1er Cru Rilly De Montagne, France, NV*

### 3rd Course

Stuffed Squid

Chicken Chorizo, Zucchini, Pimento Fumet, Charred Greens

*Domaine Andre Bonhomme, Vire Clesse, Chardonnay, Vieilles Vignes, Burgundy, France, 2021*

Granita

Ginger, Basil, Balsamic

### 4th Course

– Choice of Mains –

Australian Rack of Lamb

Polenta Puree, Pineapple Chutney, Charred Broccolini, Harissa Jus

*Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020*

or

Cherry Valley Duck

Aged In-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus

*Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020*

### Dessert

– Pre Dessert –

Nougat | Parfait Sandwich

– Main Dessert –

Mille Feuille

Puff Pastry | Fromage Blanc | Coffee | Yuzu

# bref

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## SEASONAL 3 COURSE DINNER SET

RM348.00++ p/pax

Add on RM168.00++ p/pax for food and wine pairing

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

Bref's warm basket of bread and dip

Chef's Amuse Bouche

### 1st Course

Bref's Signature Cold Capellini  
Creamy Abalone Dressing, Cured Amaebi, Mud Crab Meat, Trout Roe  
*Zind Humbrect, Riesling Roche Granitique, Alsace, France, 2020*

Granita  
Ginger, Basil, Balsamic

### 2nd Course

– Choice of Mains –

Australian Rack of Lamb  
Polenta Puree, Pineapple Chutney, Charred Broccoli, Harissa Jus  
*Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020*

or

Cherry Valley Duck  
Aged In-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus  
*Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020*

### Dessert

– Pre Dessert –

Nougat | Parfait Sandwich

– Main Dessert –

Cacao  
Cacao Sorbet | Macadamia | Macadamia Sponge

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## SHARING COMMUNAL SET FOR 3 – 4 PAX

RM1388.00++ p/pax

Add on RM350.00++ p/pax for wine pairing

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

Chef's Amuse Bouche

### 1st Course

Eggs, Caviar, Truffle

### 2nd Course

Flamed Oyster

Basted with A5 tallow, Bergamot Mignonette

*Champagne Villemart & Cie, 1er Cru Rilly De Montagne, France, NV*

### 3rd Course

Tuna Tartare

Kombu Dashi Buttermilk, Compressed Watermelon, Almond, Caviar, Potato Chips

*Zind Humbrect, Riesling Roche Granitique, Alsace, France, 2020*

### 4th Course

Seafood Paella with Bomba Rice

*Loimer, Gruner Veltliner, Kamptal, Austria, 2020*

### 5th Course

Grilled Whole French Seabream

Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens

*Montalto, Pinot Noir, Mornington Peninsula, Australia, 2020*

Granita

Ginger, Basil, Balsamic

### 6th Course

Argentinian Angus Tomahawk (1.2kg +/-)

With sauce Bordelaise, Hand Cut Chips, Charred Vegetables

*Domaine Ferrand, Chateauneuf-du-pape Rouge, Rhone Valley, France, 2020*

### Dessert

Rustic Style Apple Tarte Tatin

Madagascar Vanilla Ice Cream, Apple Salted Caramel

## ENTRÉES

<b>Fresh Irish Oyster</b> With Aged Ponzu, Trout Roe	
3pcs	RM 65.00
6pcs	RM 110.00
<b>Flamed Oyster</b> Basted with A5 tallow, Bergamot Mignonett	
3pcs	RM 65.00
6pcs	RM 110.00
<b>Bref's Signature Cold Capellini</b> Creamy Abalone Dressing, Marinated Amaebi, Crab Meat, Trout Roe	RM 108.00
<b>Foie Gras</b> Pan-seared, Muscot Grapes Gel, Brioche, Crumble	RM 85.00
<b>Braised Abalone</b> Momoya Seaweed Cream, Rice Puff, Pickled Kohlrabbi	RM 75.00
<b>Stuffed Squid</b> Chicken Chorizo, Zucchini, Pimento Fumet, Charred Greens	RM 75.00
<b>Mussel And Clam</b> Sriracha Butter, Charred Brocolini, Buttered Crouton	RM 55.00
<b>Clam Chowder</b> Vongole, Leek, Buttered Crouton	RM 55.00
<b>Cream of Jerusalem Artichoke</b> Buttered Croutons, Truffle Pate, Summer Truffle	RM 45.00

## SEASONAL VEGETABLES FROM THE FARM

<b>Charred White Pearl Corn</b> Lime Soy Dressing, Pecorino Romano	RM 38.00
<b>Charred Padrón Pepper</b> Charred And Lightly Salted, Smoked Yoghurt	RM 35.00
<b>Maitake Mushroom</b> Truffle Custard, Roasted Vege Jus, Rice Puff , Pine Nut, Pickled Shimeji	RM 45.00
<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

## FRESH HANDMADE PASTA

Truffle Tagliatelle (V) Truffle Pate, Kombu Shio, Pecorino Romano	RM 98.00
Spaghettoni 'Con Gamberi' Pizutello Tomato Sauce, Fresh Sea Tiger Prawn, Basil	RM 85.00
Campanaelle, Edomame Pesto (V) Pine Nut, Nutritional Yeast	RM 60.00

## FROM THE MIBRASA

Argentinian Angus Tenderloin (200g)	RM 150.00
Australian Wagyu Ribeye MB6 (250g)	RM 228.00
Australian Wagyu Striploin MB7 (250g)	RM 198.00
Argentinian Angus Tomahawk (1.3kg+-) With 2 choice of sides of either Fries, Salad or Potato Puree	RM 550.00
Omi Japanese Wagyu A5 Striploin (160g+-)	RM 320.00
Australian Rack of Lamb Polenta Puree, Pineapple Chutney, Charred Broccolini, Harisso Jus	RM 158.00
Australian Grain-fed Lamb Ribs(800g+-)	RM 188.00

## SEAFOOD

Holland Whole Turbot (500+-) Ala Meuniere, Crispy Kale, Roasted Potato, Buttermilk Emulsion	RM 155.00
French Seabream (500g+-) Smoked Mackerel Emulsion, Roasted Potato, Crispy Kale, Charred Greens	
Half	RM 65.00
Full	RM 120.00
Holland Whole Wild Caught Dover Sole Beurre Noisette, Green Grapes, Almond	RM 188.00
Galician Octopus Romanesco, Kombu Dashi Buttermilk, Asparagus	RM 165.00

## POULTRY

Free-range Chicken	
Half bird	RM 80.00
Full bird	RM 150.00
Cherry Valley Duck Aged in-house, White Onion Cream, Baby Courgette, Broccoli, Duck Jus	RM 130.00

## DESSERT

Seasonal Fruit Tart Cherry Compote, Mix Berry Sorbet, Crème Anglaise	RM 45.00
Hukambi 53% Red Wine Red Wine Chocolate Parfait, Red Wine Jelly, Cinnamon Chocolate Sauce	RM 45.00
Cacao Macadamia Sponge, Cacao Sorbet	RM 45.00
Mille Feuille Puff Pastry, Fromage Blanc, Coffee, Yuzu	RM 45.00

## 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, Pacific 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.



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