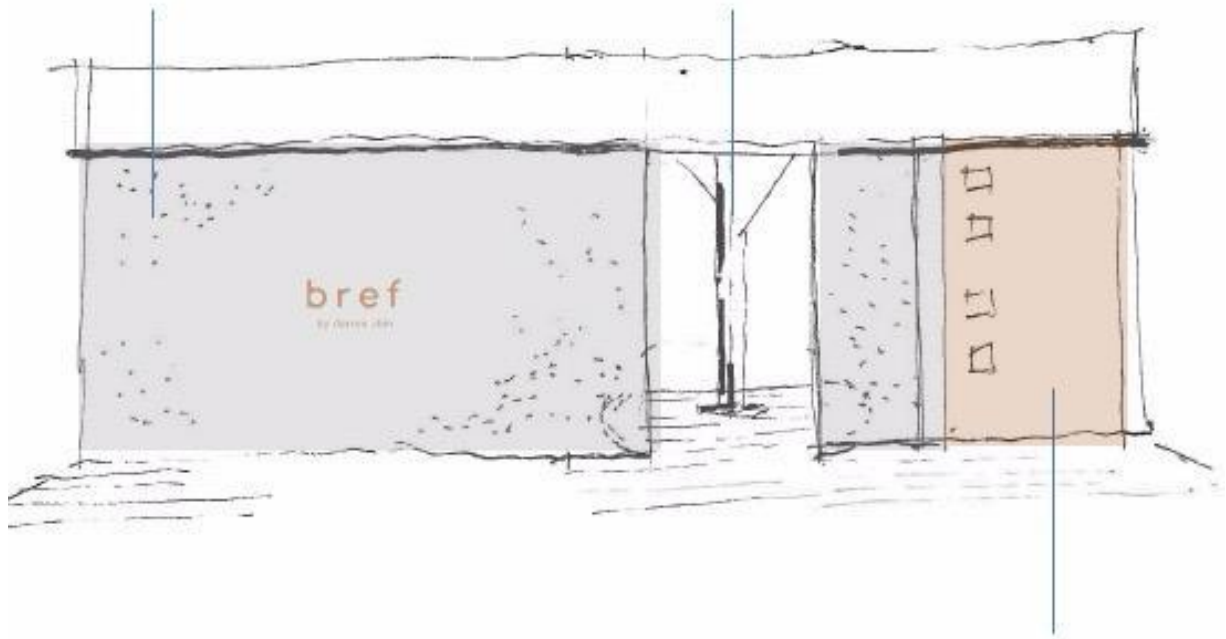


b r e f

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

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

1st Course

Grilled Pear Salad

Fresh Burrata | Grilled Pear | Roasted Pumpkin Seeds | Focaccia Croutons

2nd Course

-Choice of main course-

Fourfinger Threadfin

Wilted Spinach | King Oyster Mushroom | Yuzu Beurre Blanc

Or

Uruguayan Angus Striploin 180gms

Frites | Pickled Green Peppercorn Sauce | Fresh Salad

Add on supplement course

-Hokkaido Scallops, Artichoke Soubise | Crispy Potato RM 38

Or

-Grilled Cornish Hen, Aji Verde | Radish Pickle RM 38

3rd Course

Musk Melon

Melon Sorbet | White Wine Jelly | Fresh Musk Melon | Ice Plant

Bref Lunch ala carte

Warm Entrees

Wild Mushroom Velouté RM 45

Mixed forest Mushrooms | Truffle Poté | Butter Croutons

Charred Cameron Highlands Pearl Corn, RM 38

Lime-Soy Dressing | Furikake | Grana Padano (V)

Italian and Spanish deli sandwiches

Turkey Chorizo & Roasted Pepper Bocado 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

Main course

Signature “echo of the sea” **RM 108**

Cold Capellini | Creamy Abalone Reduction | Cured Amaebi
Snow Crab | Bafun Uni

Aglia olio “fruits de mere” **RM 68**

Fresh Prawns | Clams and Squid

Truffle Fresh tagliatelle (V) **RM 98**

Salted Kombu | Parmesan Custard

A “Hook & Batter” Chippy Special **RM 75**

Premium Norwegian Cod Fillet | Crispy Batter | Hand Cut Frites
Fresh Wasabi Tartare | Mushy Peas

Australian Wagyu Ribeye (MB5) **Rm105 p/100gms**

Crispy Potato | Charred Kale | Sauce Bordelaise (200gms)

Uruguayan Angus Striploin **Rm45 p/100gms**

Crispy Potato | Charred Kale | Sauce Bordelaise (200gms)

Cheese

Cheese Platter **RM 65**

5 types of A.O.P Cheeses | Dried Raisin | Dried Nut
Fresh Muscat Grapes | Seasonal Fruit Paté
Soda Crackers | Chiangmai Longan Honeycomb

Dessert

Classic Profiteroles **RM 38**

Fresh Madagascar | 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 |

Craft bottles

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

Draught Beers

325ml

Heineken, Netherlands RM25

Fresh Juices

Apple, Watermelon, Orange RM20

Temperance

Second Bloom RM30

Cherry | Oolong Tea | Lime | Mint

Leaf and Honey RM28

Earl Grey | Chiangmai Honey | Citric Acid

Espresso Highball RM28

Espresso | Tonic Water | Orange Zest

Fizz

Coke, Coke Zero, Sprite, Ginger Ale RM18

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 Souchang, *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	-Latte		
-Piccolo Latte	-Espresso	-Flat White		
-Coffe Macchiato	-Mocho	-Iced Coffees		

Infusion Leafs by Rhymba Hills

Non caffeinated tea, Lemongrass Tea Series

-Pandan (Reelax)	RM 23
-Bentong Ginger (Reevitalise)	RM 23
-Bentong Ginger & Pandan (Reefresh)	RM 23
-Kaffir Lime Leaves, Roselle, Cinnamon & Tumeric (Antyoxy)	RM 23
-Kaffir Lime Leaves & Pandan	RM 23
-Java Tea Blend & Ceylon Cinnamon	RM 23
-Kaffir Lime Leaves, Roselle, Cinnamon	RM 23

Ingredients Origin

Lemongrass, Pandan, Misai Kucing Kaffir Lime Leaves	-Kedah
Roselle	-Pahang
Bentong Ginger	-Pahang
Ceylon Cinnamon	-Sri Lanka
Turmeric	-India

b r e f

by darren chin

Dinner

bref

by darren chin

Discovery Menu RM 250 Nett Wine Pairing RM188++

Warm basket of bread and dip (Artichoke | Spinach | Roasted Onion | Concentrated Tomato | Fromage Blanc)

Amuse bouche of the Day Bites

Wagyu Karubi Skewer | Plum compote | Furikake

1st Course

Line Caught Fish of the Day

Yuzu Beurre Blanc | Fennel Salad

2nd Course

Crispy Skin Chicken

Ginger Chicken Fat Emulsion | Baby Gem

3rd Course

Cold Somen

Truffle Celeriac | Sakura Ebi | Aged Ponzu

4th Course

-Choice of Main course-

Smoked Duck

Curry Pumpkin | Zucchini | Cherry Gastrique

Or

Supplement add on Course RM 30 150gm (+-)

Uruguayan Angus Ribeye

Roasted Potato | Charred Kale | Bordelaise

5th Course

*-Choice of either Cheese or dessert-
Exotic*

Mango | Coconut | Kaffir Lime Espuma | Water Chestnut | MD2 Pineapple Sorbet

Or

Cheese Platter

5 types of A.O.P Cheeses | Dried Raisin | Dried Nuts | Fresh Muscat Grapes | Seasonal Fruit Paté |
Soda Crackers | Chiangmai Longan Honeycomb

bref

by darren chin

6 course dinner menu
RM458++ p/pax
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

Seared Scallop

Artichoke Puree | Marinere Foam | Crispy Potato

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

Cold Somen

Aged Ponzu | Snow Crab | Sakura Ebi

5th Course

-Choice of-

Uruguayan Angus Ribeye

Sugar Snap Pea | Roasted Potato | Bordelaise Sauce

Or

Fourfinger Threadfin

Yuzu Beurre Blanc | Wilted Spinach | King Oyster Mushroom

Palate Cleanser

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 Raisin | Dried Nuts | Fresh Muscat Grapes | Seasonal Fruit Paté |
Soda Crackers | Chiangmai Longan Honeycomb

bref

by darren chin

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 Rockefeller

Béchamel | Chopped Spinach | Herb Crust

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 | Momoyo Seaweed Paste | Shallots and Spring Onion | Pickled Radish

Meat

Argentinian Angus Tomahawk (1.5kg)+-

With sides of Salad | Hand Cut Chips | Bordelaise Sauce

Palate Cleanser

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 Raisin | Dried Nuts | Fresh Muscat Grapes | Seasonal Fruit Paté | Soda Crackers | Chiangmai Longan Honeycomb

Bref dinner ala carte menu

Entrée

Irish Fresh Oyster 3pcs RM65
Champagne Granita | Pickled Cucumber | Chives 6pcs RM110

Irish Rockefeller Oyster 3pcs RM65
Béchamel|Chopped Spinach | Herb Crust 6pcs RM110

Trio of Ceviche Cornet RM 27
Salmon, Dill | Aioli
Tuna, Avocado | Aged Ponzu | Sesame Seeds
Tai, Sesame Oil | Shoyu

Charred Squid ‘Noodle’ RM 65
Pescado | Pickled Pear | Crispy Turkey Ham

Wild Mushroom Velouté RM 45
Mixed Forest Mushrooms | Truffle Paté | Butter Croutons

Foie Gras RM 85
Brioche | Citrus Meringue | Seasonal Fruit Confiture

Charred Cameron Highlands Pearl Corn (V) RM 38
Lime-Soy Dressing | Grano Padano | Furikake

Grilled seasonal Pear Salad (V) RM 38
Fresh Burrata | Grilled Pear | Roasted Pumpkin Seeds | Focaccia Croutons

Charred Pointed Cabbage (V) RM 45
Smoked Hummus | Lacto-Fermented Radish | Roasted Chilli Oil

Signature “echo of the sea” RM 108
Cold capellini | Creamy Abalone Reduction | Cured Amaebi | Snow Crab | Bafun Uni

Gourmet Pastas by Chef Han

Fresh truffle tagliatelle (V) RM 98
Salted Kombu | Parmesan Custard

Spaghettoni 'Con Gamberi' RM 88
Pizutello Tomato Sauce | Sea Tiger Prawns | Sweet Basil

Aglione olio "fruits de mer" RM 68
Fresh Prawns | Clams and Squid

From The Mibroso

Beef

Uruguayon Angus Striploin (300gms) RM 45 p/100gms

Australian Wagyu Ribeye MB5 (200gms) RM105 p/100gms

Australian Pureblood Wagyu Striploin MB9 (200gms) RM 125 p/100gms

Argentinian Angus Tomahawk (1.5kg) RM58 p/100gms

Lamb

Rock of Lamb RM158
Pistachio Crust | Caramelized Eggplant | Red Chimichurri

Poultry and Duck

Charcoal Grilled Chicken Half Bird RM85

Aji Verde || Crispy Baby Potato || Charred Romaine Full Bird RM158

Cherry Valley Duck supreme RM 98
Curry Pumpkin | Zucchini | Cherry Gastrique

Mibroso Skewers

Korubi Beef

Dijon Mustard Marinated | Bell Pepper | Onions | Peppercorn Sauce **RM 68**

Chicken

Paprika | Cumin | Greek Yogurt Marination | Tzatziki Sauce **RM 48**

Fruits de mer

Orange Roughy

Half Fish (Headless) RM128

Virgin Sauce | Pico de Gallo

Whole Fish (Headless) RM220

Leek Lime Flos | Sauteed Mushroom

Norwegian Fjord Trout

RM88

Yuzu Beurre Blanc | Wilted Spinach | King Oyster Mushroom

“Rice”

Signature Claypot Seafood Rice

RM 248

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

Sides

Creamed Spinach

RM30

Fresh garden Salad

RM15

Hand Cut Chips

RM20

Cheese

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Fresh Muscat Grapes | Seasonal Fruit Paté
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Dessert

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- Genmaicha, *Kyoto, Japan*
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- Mutan White, *Fujian, China*

Tisane **RM23**

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- Chamomile, *Egypt*
- Peppermint, *Washington State, America*
- Raspberry herbal, *Oregon, America*

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