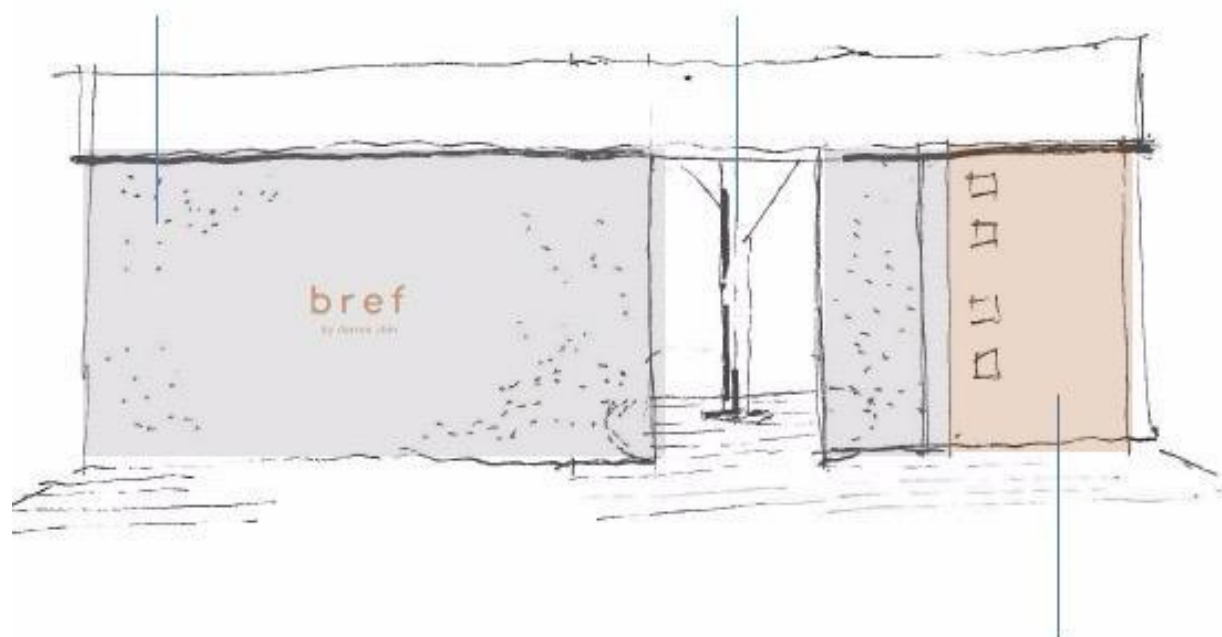


b r e f

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 pot��, butter croutons	
Sunchoke velout��	RM 45
Creamy sunchokes with black truffle and butter croutons	
Charred cameron highlands pearl corn, parmigiano, furikake, ponzu sauce (V)	RM 38

Gourmet Sandwiches

Rosemary Focaccia with smoked turkey chorizo	RM 32
Sourdough grilled cheese sandwich with smoked turkey ham and Red Leicester cheddar.	RM 36
Sourdough open-face sandwich with avocado, poached kodawari eggs and fresh spinach (V)	RM 30
Black sesame pocket bread with roasted pumpkin (V)	RM 28

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

Aglia 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

RM118 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

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
Heiwa Craft Beer IPA [Indian Pale Ale] Wakayama, Japan	RM55

Draught Beers

325ml

Heineken, Netherlands	RM25
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Fresh Juices

Apple, Watermelon, Orange, Rock Melon	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 copellini, 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 Han

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 Mibraso

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) RM58 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 RM135

Sunchoke | Granny Smith Apple | Cherry Gastrique

Fruits de mere

Orange Roughy *Half Fish (Headless)* RM128

Yellow Wine Yuzu Beurre Blanc | Pico de Gallo *Whole Fish (Headless)* RM220

Leek Lime Flos | Sauteed Mushroom

Branzino (European seabass) *Half Fish* RM138

Pil-pil Sauce | Charred Spinach | Crispy Kale *Whole Fish* RM238

Spanish Mackerel fillet RM 78

Brazilian mushroom fricassee, Preserved black olive sauce, tomato Confit

“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

Yuzu Citrus fruit salad 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 RM125 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, Rock Melon	RM 20
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Temperance

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

Fizz

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

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Evian Sparkling Water	RM 25

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- 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 Baozhang 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*

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-Americano	-Cappucino	-Latte		
-Piccolo Latte	-Espresso	-Flat White		
-Caffe Macchiato	-Mocha	-Iced Coffees		