

bref

by darren chin

LUNCH MENU (DINE IN)

Assortment of French Pastries

French plain butter croissants	RM 6.0 p/pc
XL Croissant with chocolate nibs and hazelnut praliné	RM 10.0 p/pc
Bref's signature Croll Bun Hybrid cross between a croissant and brioche	RM 10.0 p/pc
Flaky pastry with onion and Emmenthal bechamel, White quinoa and nigella seeds	RM 10.0 p/pc
Flaky pastry with tomato, olive and flaxseed topped with Cantabrian Spanish anchovies	RM 10.0 p/pc

Light Entrées

Chateaubriand beef Tartar Smoked olive oil Blinis Homemade sour cream	RM 48.0
“Frøyo” Norwegian Salmon Mille-feuille Confit and Tataki style Nori and Konbu cream Pickled ginger torch Puff pastry	RM 45.0
Mushroom Medley salad (V) Split gill mushroom Grilled eringii Tempura portobello Pickled shimeji Button mushrooms Baby spinach Vegetal jus	RM 38.0
Italian Buratto from Andria, Puglia Mandarin Hollandaise Pickled anchovy Buttered croutons Microherbs	RM 48.0

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Sandwiches & Burgers

“Ham and cheese” RM 40.0
Onion flaky pastry with Italian turkey ham,
Fontal cheese and black truffle paté

Signature Wagyu Burger RM 65.0
Wagyu beef patty | "Croll" bun (brioche-croissant hybrid) | Anchovy cream
Local heirloom beef tomato | Chunky triple fried chips and side salad

Signature Wagyu Burger With pan fried Rougie duck foie gras RM 110.0

Pastas

Bref's Signature Cold Capellini RM 75.0
Creamy abalone dressing | Cured amaebi | Snow crab leg | Salted kombu | Ikura

Pappardelle “Umami XL” RM 58.0
Black truffle | Salted kombu

Squid Ink Tagliolini RM 50.0
Charred cuttlefish | Live tiger prawns | Crushed pizzutello tomatoes

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Main Course

Ben's Bouillabaisse Seafood Stew RM 55.0
Scallop | Live Tiger Prawns | Breaded atlantic Halibut

Chef Han's Signature Boeuf Bourguignon RM 78.0
Braised Angus beef cheek in red wine | Baby carrot
Black trumpet mushroom | Pommies puree

Crispy Confit Duck Leg (Silverhill Farm, Ireland) RM 50.0
Sauté French boulangere potatoes with persillade | charred Noi Pak

Slow-Roasted 2-Bone Rack of Lamb RM 98.0
Eggplant puree | Mint foam | Glazed baby carrots | Roasted lamb jus

Desserts

Signature Chocolate Dome RM 35.0
Semai 60% chocolate mousse | Coconut and pear | Paillete feuilletine

Berries & Meringue RM 35.0
Strawberry sorbet | Panna cotta |
Macerated summer berries | Soft crunch meringue

Value western set lunch

2 course set lunch – RM 98.0++ p/pax
(Entree + Mains)

Or

(Mains + Cheese / Dessert)

3 course set lunch – RM 120.0++ p/pax
(Entree + Mains + Cheese or Dessert)

Choice of entrée

Chateaubriand beef Tartar
Smoked olive oil | Blinis | Homemade sour cream

Or

“Froya” Norwegian Salmon Mille-feuille
Confit and Tataki style | Nori and konbu cream | Pickled ginger torch | Puff pastry

Or

Mushroom Medley Salad (V)
Split gill mushroom | Grilled eringii | Tempura portobello | Pickled shimeji |
Button mushrooms | Baby spinach | Vegetal jus

Choice of Main course

Pappardelle "Umami XL"
Black truffle | Salted kombu

Or

Ben's Bouillabaisse Seafood Stew
Scallop | Live tiger prawns | Breaded Atlantic halibut

Or

Crispy Confit Duck Leg (Silverhill Farm, Ireland)
Sauté French boulangerie potatoes with persillade | charred Nai Pak

Dessert

Choice of
Signature chocolate dome | Semai 60% chocolate mousse
Coconut and pear | Paillete Feuilletine

Or

Assortment of farm fresh French cheeses