

bref

by darren chin

SEASONAL
DINNER MENU
2020

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"Bref" is French for "brief" or "short".

Many chefs dream of opening their own restaurant. Opening DC was that dream coming true for me. The heat, the long hours and never-ending pressure, working with my dedicated team and at the end of a long evening, seeing the looks of satisfaction on my customers' faces. I love it all.

But throughout, I found myself yearning for that little retreat. I still wanted to cook the way I used to enjoy cooking. With feeling, with the best (not necessarily the most luxurious) ingredients I could find on the day, aiming only to please the ones I love and enjoy the blessing of their company.

I wanted to share my memories of what good food could be. My experiences working in Paris in Michelin starred-kitchens or cutting-edge bistronomies, visiting the classic brasseries along the Seine, or even cooking for my family in a rustic cottage in Margaret River: a lovely piece of roast beef, a homely soup nurtured for long hours, a myriad of colourful, flavourful salads. I wanted to cook the food that makes me happy, shorn entirely of expectations about what a Darren Chin restaurant should or shouldn't be.

I want Bref to be that place. I want it to be a home for my memories, where my guests can make new and happy ones, and where simplicity can create so much joy.

As approach our second anniversary. Chef Han and his team are ever more assertive, crafting wonderful dishes based on the best seasonal ingredients with their own distinct signature..

I am so privileged to have the chance to welcome you to my little retreat: Bref

Darren Chin, Chef-Patron

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Chef Han's seasonal 4-course set menu

RM288.00++ p/pax (min order is 2pax)

Freshly baked bread with warm artichoke and spinach dip
Grano Padano | Sundried tomato | Onion jam

-Chefs Amuse Bouche-

1st course - Choice of either

Norwegian salmon mille-feuille

Confit and tataki style | Nori and konbu cream | Pickled ginger torch | Puff pastry

Or

Chateaubriand beef tartar

Smoked olive oil | Blinis | Homemade sour cream

2nd course

Bref's signature cold capellini

Creamy abalone dressing | Cured ama-ebi | Alaskan king crab | Ikura | Salted kombu

3rd course – Mains - Choice or either

King Garoupa

Yeast crusted | Fortified soy sauce foam | Pan roasted turnips | Charred chitose spinach

Or

Signature slow-roasted 2-bone rack of lamb

Eggplant puree | Mint foam | Glazed baby carrots | Roasted lamb jus

Or

French duck breast Magret de canard

Dry-aged in house for 7 days | Honey and spice roasted | Pomme puree | Stone Fruit | Fennel

4th course – Dessert - Choice or either

Chocolate dome | Semai 60% Chocolate Mousse | Coconut and pear | Paillete
Feuillete

Or

Assortment of farm fresh French cheeses

ALA CARTE

ENTREE

Irish Premium Oysters Ponzu dressing Ikuro Micro mizuna	15.0 / pcs
Trio of Succulent Hokkaido Scallops Seared in Butter Braised fennel Tangy butter emulsion Mentaiko	75.0
Chateaubriand Beef Tartar Smoked olive oil Blinis Homemade sour cream	48.0
Italian Burrata from Andria, Puglia Hollandaise sauce with mandarin Pickled anchovy fillets	45.0
Frøyo Norwegian Salmon Mille-Feuille Confit & tataki style Nori & konbu cream Pickled torch ginger Puff pastry	45.0
Pan-Seared "Rougié" Duck Foie Gras Cherry gastrique sauce Potato fondant Glazed baby carrots	75.0

Salads & Vegetarian

Ben's Seasonal Garden Salad (V) Composition of organic vegetables from farms around Malaysia Sauce verte (green sauce)	38.0
Mushroom Medley (V) Crispy portobello Pickled shimeji Button Cep Grilled king oyster Seared split gill Toasted pine nuts Ricotta cream Chives oil	38.0

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Soups

Ben's Bouillabaisse Seafood Stew Scallop Live tiger prawns Breaded Atlantic halibut	55.0
Creamy Jerusalem artichoke soup Shaved fresh black truffle Black truffle paté Buttered croutons	35.0

COLD PASTA DISHES

Signature Cold Somen Hokkaido bafun uni Aged ponzu Creamed and truffled roasted celeriac Japanese salmon roe (ikura)	75.0
Signature Cold Cappellini Creamy obalone dressing Marinated omo-ebi (Japanese northern prawn) Alaskan king crab Ikura Salted kombu	75.0

HOT PASTA DISHES

Squid Ink Tagliolini Creamy saffron sauce Charred local squid Parmigiano Reggiano Bottarga	58.0
Pappardelle "Umami XL" Black truffle Salted kombu	68.0
Spaghettoni "Con Gamberi" Fresh sea tiger prawns Crushed pizzutello tomatoes Sweet basil	58.0

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MAINS - 1

Signature Slow-Roasted 2-Bone Rack of Lamb Eggplant purée Mint foam Glazed baby carrots Roasted lamb jus	110.0
Australian Wagyu Beef 250gms (Marble Score 6) (cuts vary by season, please enquire) Grilled on genuine binchotan coals Koji rice paste Charred 'nai pak'	180.0
Australian Black Angus Tenderloin (130gms) Butter-roasted and grilled to finish Glazed seasonal vegetables Potatoes dauphinoise Tangy tomato chimichurri Red wine bone jus	120.0
Chef Han's Signature Boeuf Bourguignon Braised Angus Beef Cheek in red wine Baby carrot Black Trumpet Mushroom Pommes Puree	78.0
Crispy Confit Duck Leg (Silverhill Farm, Ireland) Sauté French boulangerie potatoes with persillade Charred Nai Pak	65.0

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MAINS - 2

French Duck Breast Magret de canard Dry-aged in house for 7 days Honey and spice roasted Pomme puree Stone fruit Fennel	75.0
Sabah Local Rock Lobster Baked in lobster butter Shellfish and bomba rice risotto Herb oil	138.0
Turkish Seabass "Le Bar" Crispy skinned Braised celtuce Roselle Tropical fruit gel Zucchini flower	70.0
King Garoupa Yeast crusted Fortified soy foam Roasted turnips Chitose spinach	90.0

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DESSERTS

Berries & Meringue Strawberry sorbet Panna cotta Macerated summer berries Soft crunch meringue	35.0
Coffee & Banana Mille-Feuille Caramelised banana with spices Bitter coffee ganache Crème pâtissière	35.0
Signature Chocolate Dome Semai 60% cacao chocolate mousse Coconut and pear Pailleté feuilletine	38.0

LES FROMAGES

European Cheese Platter with Chiang Mai wildflower honeycomb

3 varieties	–	45.0
5 varieties	–	75.0

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