

bref

by darren chin

SEASONAL
DINNER MENU
2021

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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 third 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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Seasonal Prix Fixe Menu - 2021

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

Chef's Daily Amuse Bouche

1st Course

XL King Tiger Prawn

Buckwheat crepe | Spinach lobster mousse | Cucumber yuzu vinaigrette | Bonito infusion

2nd Course

Bref's Signature Cold Capellini

Abalone reduction | Cured amaebi | Snow crab | Ikura | Salted kombu

Palate Cleanser

Yogurt Snow | Pickled rose apple | Starfruit | Ginger

3rd Course – Mains - Choice or either

Sea Bream

Cabbage chou farci | Black trumpet | Nage sauce | Chive oil

Or

Australian Wagyu Beef (120g) (Marbling score 6)

Black garlic puree | Caramelized onion | Charred broccolini | Sauce bordelaise

Or

Cherry Valley Duck Breast

Honey spice glaze | Elderflower | Caramelised fig and peach | Duck bone jus

4th Course – Dessert

Pistachio Paris-Brest

Crème légère | Pistachio ice-cream with olive oil and sea salt

A LA CARTE

ENTREE

Premium Irish Oysters Ponzu dressing Ikura Wasabina	18.0 / pcs
Chateaubriand Beef Tartar Smoked olive oil Blinis Buckwheat Sour cream	48.0
Italian Burrato from Andria, Puglia Hollandaise sauce with mandarin Pickled anchovy fillets	45.0
Frøya Norwegian Salmon Mille-Feuille Nori & kombu cream Bungo kantan Puff Pastry	45.0
Pan-seared "Rougié" Duck Foie Gras Cherry gastrique sauce Potato fondant	75.0
Terrine de Foie Gras Mousseline of foie Pan seared foie gras Caramelised fig Brioche Roselle	58.0
Buttermilk Fried Chicken Gochujang aioli Umami radish Red-veined sorrel	35.0
XL King Tiger Prawn Buckwheat Crepe Lobster mousse Spinach Cucumber yuzu vinaigrette Bonito infusion Dill oil	65.0

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Salads & Vegetarian

Broco Family (V) 35.0
Charred grilled brocollini | Cauliflower meunière | Smoked salted egg yolk
Toasted almonds

Mushroom Medley (V) 38.0
Different textures of crispy portobello | Pickled shimeji | Button mushroom
Ceps | Grilled king oyster | Split gill | Toasted pine nuts | ricotta cream | Chives oil

Soups

Ben's Bouillabaisse Seafood Stew 55.0
Scallop | Tiger prawn | Breaded Atlantic halibut

Jerusalem Artichoke 35.0
Buttered Croutons | black truffle

PASTA

Bref's Cold Cappelini 75.0
Abalone reduction | Cured amaebi | Snow crab | Bafun uni | Ikura shoyu

Squid Ink Tagliolini 58.0
Creamy saffron sauce | Charred local squid | Bottarga
Aged Grano Padano | Micro basil

Pappardalle "Umami XL" 68.0
Black truffle | Salted kombu

Spaghetti "Con Gamberi" 58.0
Fresh sea tiger prawn | Italian Pizzutello tomatoes | Micro Basil

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MAINS - 1

Bref's Slow-Roasted Rack of Lamb 2-bone rack Eggplant Puree Polenta Charred baby zucchini Roasted lamb jus	110.0
Australian Wagyu Beef 180g (Marbling Score 6) Grilled on binchotan coals Seasoned Koji rice paste Seasonal vegetables	160.0
Australian Black Angus Tenderloin (130g) Black garlic puree Caramelised sweet white onion Broccolini sauce bordelaise	120.0
Cherry Valley Duck Breast Honey and spice glaze Elderflower Caramelised fig and peach Duck bone jus	75.0
Sabah Rock Lobster Pan-roasted in lobster butter Crab risotto Petit pois Crispy "udang geragau"	158.0

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MAINS - 2

Galician Octopus Slow-cooked to tender and finished over binchotan coals Hokkaido scallops Peperoncini relish Local vegetable salad	115.0
Baby Poussin & Foie Gras Free range spring chicken wrapped in Feuille de Brick pastry and foie gras Cordyceps mushroom Chitose spinach Truffled chicken jus	85.0
Seabream Cabbage chou farci Black trumpet mushrooms Nage sauce Chive oil	65.0
Norwegian Trout Smoked cauliflower cream Buttered petit pois Oyster emulsion	75.0

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DESSERTS

Pistachio Paris-Brest Crème légère Pistachio ice-cream with olive oil and sea salt	40.0
Berries & Meringue Strawberry sorbet Panna cotta Macerated summer berries Soft crunch meringue	35.0
Apple & Valrhona's Blond Dulcey Chocolate Caramelised apple Dulcey chocolate mousse Crispy Feuilletine with speculoos biscuit Beurre noisette ice cream	35.0
Signature Chocolate Dome Local Semai chocolate mousse (60% cacao) Coconut and pear Pailleté feuilletine	38.0

LES FROMAGES

Seasonal European cheese platter with Chiang Mai wildflower honeycomb	
3 varieties –	45.0
5 varieties –	75.0

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