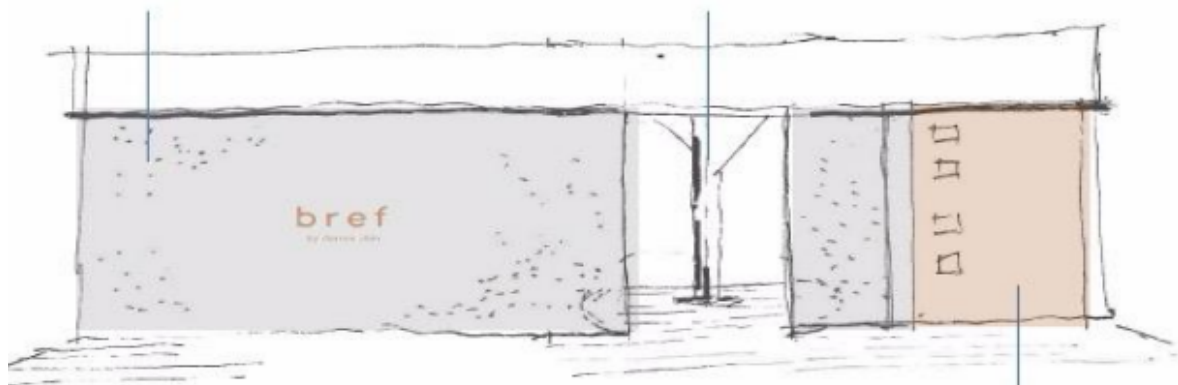




bref

by darren chin

Christmas
MENU



5 Course Dinner Menu

RM 480++ P/pax

Wine Pairing RM228++

Non-alcoholic Pairing RM98++

Chef's Amuse bouche

1st Course

Scallop Carpaccio

Burnt Butter Ponzu | Purple Carrot | Pickled Pear

2nd Course

Cornish Chicken

Charred Pointed Cabbage | Green Mango | Kombu Cream

3rd Course

Norwegian Cod

Mackerel Farce | Broccolini Salsa | Pineapple Curry

4th Course

-Choice of-

Pureblood Wagyu Striploin 130g

4 Pepper Crusted | Charred Greens | Horseradish Foam

Or

Cherry Valley Duck supreme

Petit Pois | Pickled Apple | Cherry Gastrique

5th Course

Vocherin

Raspberry Sorbet | Vanilla ice cream | Meringue | Berries compote | Sugar Tuile

5 Course Communal Set Menu (3-4 Pax)
RM1380+++P/Set

Wine Pairing RM228++
Non-alcoholic Pairing RM98++

Chef's Amuse bouche

1st Course

Cold Somen

Momoya Ponzu | Sakura Ebi | Snow Crab

2nd Course

Charred Squid

Pescado | Pickled Pear | Crispy Turkey Ham

3rd Course

Orange Roughy Whole Fish (Headless)

Yellow Wine Yuzu Beurre Blanc | Pico de Gallo

Leek Lime Floss | Sauteed Mushroom

&

Signature Claypot Seafood Rice

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

4th Course

Argentinian Angus Tomahawk

Roasted Potato | Fresh Garden Salad | Bordelais Jus

5th Course

Vacherin

Raspberry Sorbet | Vanilla ice cream | Meringue | Berries compote | Sugar Tuile

Bref Dinner Alo Carte

Entrée

Irish Fresh Oyster

3pcs RM65

Champagne Granita | Pickled Cucumber | Chives

6pcs RM110

Signature “echo of the sea”

RM108

Cold capellini | Creamy abalone reduction |

Cured amaebi | Snow crab | Bafun uni

Charred Squid ‘Noodle’

RM 65

Pescado | Pickled Pear | Crispy Turkey Ham

Local White Clams

RM 55

Sriracha 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

Staple

Fresh truffle tagliatelle (V)

Salted kombu | Parmesan custard

RM 98

Spaghetтини 'Con Gamberi'

Pizutello Tomato | Sea Tiger Prawns | Sweet Basil

RM 85

Signature Claypot Seafood Rice

Blue Swimmer Crab | Abalone | Eastern King Prawn

Momoya Seaweed Paste | Shallots and Spring Onion | Pickled Radish

RM 248

Poultry and Duck

Charcoal Grilled Cornish Chicken

Aji Verde | Crispy Baby Potato | Charred Romaine

Half Bird RM85

Full Bird RM158

Cherry Valley Duck supreme

Sunchoke | Granny Smith Apple | Cherry Gastrique

RM135

Seafood

Branzino (European seabass)

Pil-pil Sauce | Charred Spinach | Crispy Kale

Whole Fish RM238

Seabream (Half)

Pil-pil Sauce | Charred Spinach | Crispy Kale

Half Fish RM102

From The Mibrosa

Australian Wagyu Ribeye MB5(200gms)

RM 105 p/100gms

Australian Wagyu sirloin MB6(200gms)

RM 89 p/100gms

Sides

Creamed Spinach

RM 30

Hand Cut Chips

RM 20

Cheese

Cheese Plotter

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 |

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

Drought 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 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*

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