FIRE & COAST

Complete menu, recipes and Singapore costing

Sixto Carreon | Singapore | 16 November 2026

27% food cost standard

Currency: SGD. Required net selling price = food cost / 0.27. Apply the target to the complete menu, including amuse-bouche, bread and petit fours. Net food selling revenue excludes service charge and GST.

36 component recipes support the nine-stage menu, with bread service and two alternative mains. Recipes and yields are development drafts; none has been kitchen-tested. The accompanying workbook holds all ingredient quantities, prices and formulas.

Completed planning baseline

Every ingredient has a costing input. Published Singapore retail/supplier prices fill the previous gaps, with clearly labelled specification or yield proxies where needed. Four requisition rates remain approval-pending references. This is a complete planning cost model, not an approved purchase quotation.

Full tasting menu	Cost / guest	Minimum net at27%	Suggested net	Food cost
Beef main	27.05	100.17	115.00	23.5%
Chicken main	19.88	73.63	85.00	23.4%
Vegetable main	19.98	74.02	85.00	23.5%

Basis: a separate 10-guest service for each main choice; whole component batches; 5% unplanned food loss; SGD30 delivery allowance per service. The suggested price includes a 10% cost buffer and rounds up to SGD5. These allowances are editable planning choices, not quoted charges. Prices exclude service charge and GST.

At the suggested prices, a further 10% rise in the whole event cost gives food costs of beef 25.9%, chicken 25.7%, vegetable 25.9%. The 27% target is a ceiling, not a promise of operating profit.

Recipes, portion yields and selling prices require a kitchen trial and procurement sign-off before launch. No recipe is represented as physically tested.

Menu and plating specifications

Amuse-bouche - Charred corn tartlet

Savoury tartlet shells 10 g; Sweetcorn cream 15 g; Charred corn and paprika 5.1 g; Calamansi gel 2 g.

Bread - Warm sourdough and two butters

Warm sourdough 40 g; Whipped roast-garlic butter 10 g; Miso butter 5 g.

Cold starter - Tomato and pomelo

Tomato, pomelo and cucumber 78 g; Basil oil 3 g; Calamansi dressing 10 g.

Warm starter - Grilled tiger prawn

Grilled tiger prawn 48 g; Roasted pumpkin puree 40 g; Prawn bisque reduction 20 g; Crisp garlic 2 g.

Fish - Crisp-skin barramundi

Crisp-skin barramundi 64 g; Charred cabbage 40 g; Ginger butter sauce 30 g; Spring onion oil 3 g.

Main - Charcoal-grilled beef striploin

Grilled beef striploin 90 g; Potato pave 60 g; Roasted shallot 30 g; Sauteed oyster mushrooms 30 g; Green peppercorn jus 30 g.

Pre-dessert - Pineapple and lime granita

Pineapple-lime granita 50 g.

Dessert - Chocolate tart and coconut ice cream

Chocolate tart shells 15 g; Dark chocolate cremeux 45 g; Coconut ice cream 35 g; Toasted coconut 5 g.

Petit four - Pandan financier

Pandan financier 15 g.

Petit four - Tamarind caramel bonbon

Tamarind caramel bonbon 20 g.

Alternative main - Lemongrass-grilled chicken

Lemongrass-grilled chicken 105 g; Potato pave 60 g; Roasted shallot 30 g; Sauteed oyster mushrooms 30 g; Chicken jus 30 g.

Alternative main - Cauliflower and white bean

Roasted cauliflower 130 g; White bean puree 70 g; Sauteed oyster mushrooms 30 g; Coriander herb relish 10 g; Toasted pumpkin seeds 5 g.

Protein portion definitions: prawn 60 g raw peeled per guest; barramundi 80 g raw trimmed; beef 120 g raw trimmed; chicken alternative 140 g raw trimmed. Assembly quantities above are expected cooked weights. Cooking yields must be measured.

Course costing and pricing basis

Course / item	Ingredient cost per plate SGD
Charred corn tartlet	0.32
Warm sourdough and two butters	0.89
Tomato and pomelo	1.14
Grilled tiger prawn	5.79
Crisp-skin barramundi	2.28
Charcoal-grilled beef striploin	9.71
Pineapple and lime granita	0.32
Chocolate tart and coconut ice cream	1.14
Pandan financier	0.28
Tamarind caramel bonbon	0.43
Lemongrass-grilled chicken	2.90
Cauliflower and white bean	3.00

Plate figures show ingredient consumption only. They do not individually include the event waste allowance, whole-batch excess or delivery. Those charges are included in the complete-menu pricing on page1. Alternative mains substitute for beef. Both petit fours are included.

Food cost includes the edible portion, trim losses, cooking losses in finished yields, sauces and garnish. Full-prawn costs are assigned to prawn meat; reused heads and shells are not charged twice. Process water is an overhead. Unused purchased ingredient packs remain inventory unless wasted; the event production model charges unused cooked components.

Using the recipe and costing system

Each component specifies a finished batch yield in grams. Ingredient quantities are edible weights before cooking, unless the method explicitly describes a purchased finished ingredient. For liquids, use ml as shown; do not convert oil ml to grams without measuring density.

Purchase quantity = edible recipe quantity / preparation yield. Pack price / pack quantity gives purchase cost per g or ml. Batch cost is the sum of purchase quantities multiplied by their unit costs. Finished component cost per g = batch cost / actual saleable finished grams.

Plate cost is the sum of plated component grams multiplied by each finished cost per g. Common courses plus one main give the full-menu cost. Required net price at the 27% standard = menu cost / 0.27. Round the selling price upward, never downward, if 27% is a maximum.

For events, enter total covers and the number choosing beef, chicken or the vegetable main. Counts must reconcile. The workbook rounds each component to whole batches and charges unused production to the event. This is conservative for small services and prevents an unproven leftover credit.

The optional extra-waste allowance defaults to 5%. It covers unplanned loss only. Preparation yield, cooking yield and full-batch excess are already included. An allowance of 5% increases ingredient cost by dividing by 0.95, not multiplying by 1.05. The SGD30 event delivery budget is added after this adjustment.

Enter current Singapore supplier pack quantities, prices and measured preparation yields in the amber fields. Unknown prices stay blank; a confirmed zero is entered as 0. Missing prices block affected totals. A missing beef price does not block the chicken-menu calculation.

Bought-in ingredients are intentionally specified for sourdough, ready-to-use stocks, pandan extract, commercial ice-cream stabiliser and cooked drained beans. Their supplier specifications are part of the recipe. A concentrated stock paste is not priced as ready-to-use liquid stock.

The vegetable option replaces the main only. The remaining tasting menu is not vegan. A full vegan menu needs further substitutions.

Dark chocolate cremeux is served set and briefly tempered for pickup. The earlier warm-cremeux wording is refined here because oven reheating would melt the filling.

Procurement decisions and tax treatment

The model assumes a GST-registered outlet with valid input-tax recovery. FairPrice, RedMart, Cold Storage and explicitly tax-inclusive references are normalised using a 9% included-GST credit. Entries with unconfirmed retailer tax status retain the displayed price conservatively. Requisition and Eggs Online prices are already before tax. Update each credit rate against the invoice; do not claim a tax credit without entitlement.

The four existing requisition rates are from Andaz SNAZRQ00134220 dated5November2026, marked approval pending: chicken thigh SGD6/kg; cucumber1.65/kg; coriander8.90/kg; spring onion4/kg. They are not approved invoice prices.

Whole eggs: the public price is per packet. The 1000g packet size is a planning assumption. Confirm the actual packet weight. Egg white and yolk are quoted per kg.

Calamansi: a 100% unsweetened puree is the price proxy for juice. The estimate assumes 1000g gives1000ml before further straining. Weigh actual yield and density. A sweetened calamansi drink is not an acceptable substitute.

Unsalted chicken and beef stocks: public regular-stock prices are used as price-only proxies. Confirm unsalted product availability and cost. Do not reduce a salted retail broth as though it were unsalted.

Canned beans assume60% drained yield. Green peppercorns in brine assume50% drained yield. Tamarind paste assumes80% usable smooth pulp. Weigh these yields and check tamarind concentration and ingredients.

Milk powder, stabiliser, calamansi and green peppercorn listings include stock restrictions. They are price benchmarks, not confirmed available stock. Confirm equivalent products, allergen declarations and stabiliser dosage before ordering.

The beef rate prices chilled grass-fed striploin, not wagyu or dry-aged prime beef. Changing grade requires a new quote. Prawns are HOSO8-10/kg; portion to60g raw edible meat per guest and collect shells for bisque.

Delivery30/event, unplanned loss5%, cost buffer10% and rounding5 are explicitly authored budget assumptions. Change these to the actual service and supplier arrangement. Labour, rent, utilities, equipment, packaging and beverage costs are outside this food-only menu model.

IRAS: price display and GST treatment

Production controls

All component yields, timings and preparation yields are trial starting points. Record actual purchase, trimmed, cooked and saleable weights. Include losses from straining, trimming, breakage and marinade disposal. Every plated garnish must appear in Assembly.

Apply the outlet food-safety plan. Use a calibrated probe. SFA guidance advises at least 75 C for 2 minutes for cooked meat and poultry. Rare steak service requires a separately validated outlet procedure; this recipe pack does not provide one. Cook seafood thoroughly.

Hold hot food at or above 60 C and chilled prepared food at 4 C or below. Cool large preparations quickly in shallow portions, under the approved cooling procedure. Reheat once to the approved temperature. Keep raw-protein utensils separate from ready-to-eat garnish tools.

No extended shelf life is assigned. Plan fresh components for the same service day. Dough, pressed potato, frozen desserts and chocolate production may require advance preparation; use the outlet documented cooling, refrigeration/freezing, labelling and shelf-life controls. Do not use generic room-temperature storage for cream-filled bonbons or herb oils.

Allergens identify intentional ingredients. Confirm supplier specifications for miso, soy sauce, stock, chocolate, bread, pandan extract and stabiliser. Check shared equipment and cross-contact. No halal or allergen-free claim is made.

Recommended equipment: accurate gram scales including a fine scale for agar, probe thermometer, grill/plancha, convection oven, blender, fine sieve, shallow cooling trays, tartlet moulds, ice cream machine, freezer, chocolate thermometer and bonbon moulds.

Trial order: protein yields and sauces first; tart shells and cremeux setting second; ice cream and petit fours third; full timed service last. Keep a photo and measured plating specification for each approved course.

Food-safety sources

SFA food-establishment advisory

SFA temperature control

C01 / Savoury tartlet shells

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.88 | Finished cost/g: SGD 0.0088

Ingredient	Edible qty	Unit	Line cost SGD
Plain flour	80	g	0.158
Unsalted butter	40	g	0.630
Pasteurised whole egg	20	g	0.090
Salt	1	g	0.001

Method

1. Rub butter into flour and salt. Add egg and combine without kneading. Chill 30 minutes.

2. Roll to 2 mm, line ten small tartlet moulds and chill 20 minutes. Bake blind at 165 C for 12-16 minutes; uncover and bake until dry.

3. Cool completely. Target ten saleable shells at 10 g. Include offcuts in the batch cost; record actual yield.

Used in

Charred corn tartlet: 10 g per guest.

Allergens: Wheat, milk, egg

Trial checkpoint: Use a 0.1 g scale for small batches. Do not fill until pickup.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C02 / Sweetcorn cream

Target saleable batch: 150 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.48 | Finished cost/g: SGD 0.0099

Ingredient	Edible qty	Unit	Line cost SGD
Frozen sweetcorn kernels	170	g	0.803
Cream 35%	50	ml	0.518
Unsalted butter	10	g	0.157
Salt	1	g	0.001
Water	30	ml	0.000

Method

1. Simmer corn, cream and water until tender, about 8 minutes.
2. Blend very smooth with butter and salt, pass through a fine sieve and adjust to 150 g by reduction or water.
3. Cool rapidly if preparing ahead.

Used in

Charred corn tartlet: 15 g per guest.

Allergens: Milk

Trial checkpoint: The strained solids are a yield loss, not free portions.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C03 / Charred corn and paprika

Target saleable batch: 51 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.47 | Finished cost/g: SGD 0.0092

Ingredient	Edible qty	Unit	Line cost SGD
Frozen sweetcorn kernels	70	g	0.331
Neutral oil	5	ml	0.014
Smoked paprika	1	g	0.126
Salt	0.5	g	0.000

Method

1. Dry kernels and sear in oil in a hot pan until lightly charred.

2. Toss with paprika and salt. Weigh 51 g finished garnish for ten plates.

Used in

Charred corn tartlet: 5.1 g per guest.

Allergens: None intentionally added

Trial checkpoint: Avoid bitter blackened kernels.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C04 / Calamansi gel

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.62 | Finished cost/g: SGD 0.0162

Ingredient	Edible qty	Unit	Line cost SGD
Calamansi juice unsweetened	50	ml	1.465
Water	40	ml	0.000
Sugar	12	g	0.020
Agar agar	1	g	0.130

Method

1. Whisk agar into water and sugar. Bring to a boil and simmer for 1 minute to hydrate.
2. Add calamansi, return briefly to a boil, pour into a shallow tray and chill until set.
3. Blend to a smooth gel; add a few grams of water if needed to reach 100 g.

Used in

Charred corn tartlet: 2 g per guest.

Allergens: None intentionally added

Trial checkpoint: Dose 2 g per amuse; the batch serves 50. Whole-batch costing captures unused gel at small events.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C05 / Warm sourdough

Target saleable batch: 400 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 6.57 | Finished cost/g: SGD 0.0164

Ingredient	Edible qty	Unit	Line cost SGD
Sourdough loaf	400	g	6.568

Method

1. Buy a consistent loaf specification and portion ten 40 g servings.

2. Refresh at 180 C for 4-6 minutes; serve warm. This is a bought-in bread service recipe.

Used in

Warm sourdough and two butters: 40 g per guest.

Allergens: Wheat; supplier-dependent

Trial checkpoint: The purchase yield includes crust and slicing losses. Obtain the bakery price per pack and pack weight.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C06 / Whipped roast-garlic butter

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.52 | Finished cost/g: SGD 0.0152

Ingredient	Edible qty	Unit	Line cost SGD
Unsalted butter	85	g	1.338
Garlic	20	g	0.119
Olive oil	3	ml	0.066
Salt	1	g	0.001

Method

1. Roast peeled garlic with oil, covered, at 160 C until tender. Cool promptly.
2. Beat softened butter with garlic and salt. Weigh 100 g finished; chill and portion.

Used in

Warm sourdough and two butters: 10 g per guest.

Allergens: Milk

Trial checkpoint: Serve 10 g each. No unrefrigerated storage of garlic in oil.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C07 / Miso butter

Target saleable batch: 50 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.77 | Finished cost/g: SGD 0.0154

Ingredient	Edible qty	Unit	Line cost SGD
Unsalted butter	42	g	0.661
White miso	8	g	0.110

Method

1. Beat softened butter and miso together, chill and portion into ten 5 g servings.

Used in

Warm sourdough and two butters: 5 g per guest.

Allergens: Milk, soy; check miso grains

Trial checkpoint: Taste supplier miso before adding any extra salt.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C08 / Tomato, pomelo and cucumber

Target saleable batch: 780 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 7.99 | Finished cost/g: SGD 0.0102

Ingredient	Edible qty	Unit	Line cost SGD
Tomatoes	400	g	1.513
Pomelo	250	g	6.250
Cucumber	130	g	0.226

Method

1. Remove pomelo membranes without crushing the segments. Dice tomatoes and ribbon cucumber.

2. Keep separately chilled; allocate 40 g tomato, 25 g pomelo and 13 g cucumber per starter.

Used in

Tomato and pomelo: 78 g per guest.

Allergens: None intentionally added

Trial checkpoint: All listed quantities are edible weights after trimming.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C09 / Basil oil

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 3.77 | Finished cost/g: SGD 0.0377

Ingredient	Edible qty	Unit	Line cost SGD
Basil	25	g	1.802
Olive oil	90	ml	1.965

Method

1. Blanch basil briefly, chill and squeeze dry. Blend with oil until bright green.

2. Strain and standardise to 100 g finished. Refrigerate and use the same service day.

Used in

Tomato and pomelo: 3 g per guest.

Allergens: None intentionally added

Trial checkpoint: Dose 3 g per plate; cost straining losses into the batch.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C10 / Calamansi dressing

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 2.24 | Finished cost/g: SGD 0.0224

Ingredient	Edible qty	Unit	Line cost SGD
Calamansi juice unsweetened	35	ml	1.026
Olive oil	55	ml	1.201
Sugar	8	g	0.013
Salt	2	g	0.002
Water	10	ml	0.000

Method

1. Whisk all ingredients, weigh and standardise to 100 g. Taste with tomatoes.

Used in

Tomato and pomelo: 10 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 10 g per starter. Add extra water only to standardise actual mass.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C11 / Grilled tiger prawn

Target saleable batch: 480 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 51.79 | Finished cost/g: SGD 0.1079

Ingredient	Edible qty	Unit	Line cost SGD
Tiger prawns whole head-on	600	g	51.733
Neutral oil	20	ml	0.058
Salt	4	g	0.003

Method

1. Purchase whole head-on prawns. Peel and devein to obtain 600 g meat; retain clean shells for C13.

2. Oil, season and grill in one layer until thoroughly cooked. Target 480 g cooked meat, ten portions.

Used in

Grilled tiger prawn: 48 g per guest.

Allergens: Crustaceans

Trial checkpoint: 600 g means edible meat before cooking. At assumed 45% prep yield, purchase is 1333 g. Validate this yield.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C12 / Roasted pumpkin puree

Target saleable batch: 400 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 4.24 | Finished cost/g: SGD 0.0106

Ingredient	Edible qty	Unit	Line cost SGD
Pumpkin	430	g	3.140
Unsalted butter	30	g	0.472
Cream 35%	60	ml	0.622
Salt	4	g	0.003

Method

1. Roast trimmed pumpkin at 190 C until tender and lightly coloured.
2. Blend with warmed cream, butter and salt. Reduce or adjust with water to 400 g.

Used in

Grilled tiger prawn: 40 g per guest.

Allergens: Milk

Trial checkpoint: Serve 40 g per warm starter.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C13 / Prawn bisque reduction

Target saleable batch: 200 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.58 | Finished cost/g: SGD 0.0079

Ingredient	Edible qty	Unit	Line cost SGD
Prawn shells from same batch	400	g	0.000
Onion	80	g	0.226
Carrot	50	g	0.119
Celery	40	g	0.212
Tomato paste	20	g	0.132
Neutral oil	20	ml	0.058
Water	700	ml	0.000
Cream 35%	80	ml	0.829
Salt	3	g	0.002

Method

1. Roast shells at 200 C for 12-15 minutes. Sweat vegetables in oil; cook tomato paste briefly.
2. Add shells and water. Simmer gently 25 minutes, strain carefully and reduce.
3. Add cream and salt; bring to a simmer and standardise to 200 g.

Used in

Grilled tiger prawn: 20 g per guest.

Allergens: Crustaceans, milk, celery

Trial checkpoint: Shells are charged through C11, never twice. If sourcing separate shells, enter their actual purchase cost.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C14 / Crisp garlic

Target saleable batch: 20 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.27 | Finished cost/g: SGD 0.0133

Ingredient	Edible qty	Unit	Line cost SGD
Garlic	40	g	0.238
Neutral oil	10	ml	0.029

Method

1. Slice garlic evenly. Shallow-fry gently until pale golden and drain.

2. Target 20 g crisp finished garlic. Record actual oil depletion; 10 ml is a provisional consumption allowance, not fryer capacity.

Used in

Grilled tiger prawn: 2 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 2 g each; garlic darkens after removal.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C15 / Crisp-skin barramundi

Target saleable batch: 640 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 16.99 | Finished cost/g: SGD 0.0265

Ingredient	Edible qty	Unit	Line cost SGD
Barramundi skin-on boneless fillet	800	g	16.927
Neutral oil	20	ml	0.058
Salt	6	g	0.005

Method

1. Check pin bones and cut ten 80 g raw portions. Dry skin well.

2. Sear skin-side down on an oiled plancha. Turn and finish gently until thoroughly cooked under the approved procedure.

Used in

Crisp-skin barramundi: 64 g per guest.

Allergens: Fish

Trial checkpoint: Target 64 g cooked per portion; cooking yield is an untested development assumption.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C16 / Charred cabbage

Target saleable batch: 400 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.43 | Finished cost/g: SGD 0.0036

Ingredient	Edible qty	Unit	Line cost SGD
Cabbage	500	g	1.371
Neutral oil	20	ml	0.058
Salt	4	g	0.003
Water	40	ml	0.000

Method

1. Keep a small piece of core on each wedge. Oil and season. Grill cut sides to colour.

2. Finish covered at 180 C with water until tender, then uncover to dry the surface.

Used in

Crisp-skin barramundi: 40 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 40 g cooked cabbage per fish course.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C17 / Ginger butter sauce

Target saleable batch: 300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 4.25 | Finished cost/g: SGD 0.0142

Ingredient	Edible qty	Unit	Line cost SGD
Ginger	25	g	0.297
Shallot	25	g	0.382
Rice vinegar	20	ml	0.165
Water	100	ml	0.000
Cream 35%	70	ml	0.726
Unsalted butter	170	g	2.676
Salt	2	g	0.002

Method

1. Simmer ginger, shallot, vinegar and water; reduce to about 70 g and strain.
2. Add cream and simmer. Over gentle heat whisk in cold butter gradually. Season and adjust to 300 g.
3. Prepare near service and avoid boiling after mounting.

Used in

Crisp-skin barramundi: 30 g per guest.

Allergens: Milk

Trial checkpoint: Serve 30 g per fish course; follow the approved emulsion holding procedure.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C18 / Spring onion oil

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.45 | Finished cost/g: SGD 0.0045

Ingredient	Edible qty	Unit	Line cost SGD
Spring onion	40	g	0.188
Neutral oil	90	ml	0.261

Method

1. Blanch spring onion briefly and chill; squeeze dry. Blend with oil and strain.

2. Standardise to 100 g, refrigerate promptly and use the same day.

Used in

Crisp-skin barramundi: 3 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 3 g each. This is fresh herb oil, not a shelf-stable preserve.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C19 / Grilled beef striploin

Target saleable batch: 900 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 76.49 | Finished cost/g: SGD 0.0850

Ingredient	Edible qty	Unit	Line cost SGD
Beef striploin boneless	1200	g	76.330
Neutral oil	25	ml	0.072
Salt	10	g	0.008
Black pepper	2	g	0.076

Method

1. Trim and cut ten 120 g raw steaks. Dry, season and oil lightly.

2. Grill to colour, finish using the outlet-approved core-temperature procedure, and rest.

Used in

Charcoal-grilled beef striploin: 90 g per guest.

Allergens: None intentionally added

Trial checkpoint: Target 90 g cooked beef each. This workbook does not validate rare service; see food-safety note.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C20 / Potato pave

Target saleable batch: 600 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 3.72 | Finished cost/g: SGD 0.0062

Ingredient	Edible qty	Unit	Line cost SGD
Potatoes	700	g	1.164
Cream 35%	160	ml	1.659
Unsalted butter	50	g	0.787
Salt	6	g	0.005
Ground nutmeg	0.3	g	0.044
Neutral oil	20	ml	0.058

Method

1. Thinly slice peeled potatoes. Layer in a lined small loaf tin with cream, 30 g melted butter, salt and nutmeg.

2. Cover and bake at 160 C until tender, about 60-80 minutes. Cool rapidly using the approved procedure and press chilled.

3. Cut ten 60 g portions. Pan-fry with remaining butter and oil, then reheat thoroughly before service.

Used in

Charcoal-grilled beef striploin: 60 g per guest.

Lemongrass-grilled chicken: 60 g per guest.

Allergens: Milk

Trial checkpoint: Record offcuts and cooked yield. Do not press and cool a deep hot slab at room temperature.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C21 / Roasted shallot

Target saleable batch: 300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 6.24 | Finished cost/g: SGD 0.0208

Ingredient	Edible qty	Unit	Line cost SGD
Shallot	380	g	5.801
Olive oil	20	ml	0.437
Salt	3	g	0.002

Method

1. Halve peeled shallots, oil and season. Roast covered at 180 C until tender; uncover to caramelise.

Used in

Charcoal-grilled beef striploin: 30 g per guest.

Lemongrass-grilled chicken: 30 g per guest.

Allergens: None intentionally added

Trial checkpoint: Ten 30 g finished portions.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C22 / Sauteed oyster mushrooms

Target saleable batch: 300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 4.86 | Finished cost/g: SGD 0.0162

Ingredient	Edible qty	Unit	Line cost SGD
Oyster mushrooms	400	g	4.211
Olive oil	25	ml	0.546
Garlic	10	g	0.059
Salt	3	g	0.002
Black pepper	1	g	0.038

Method

1. Tear mushrooms into even pieces. Sear in batches with oil; add garlic near the end.
2. Season and weigh finished yield.

Used in

Charcoal-grilled beef striploin: 30 g per guest.

Lemongrass-grilled chicken: 30 g per guest.

Cauliflower and white bean: 30 g per guest.

Allergens: None intentionally added

Trial checkpoint: Ten 30 g portions; also used for both alternative mains.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C23 / Green peppercorn jus

Target saleable batch: 300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 5.82 | Finished cost/g: SGD 0.0194

Ingredient	Edible qty	Unit	Line cost SGD
Ready-to-use unsalted beef stock	600	ml	3.165
Shallot	50	g	0.763
Green peppercorns drained	15	g	1.542
Neutral oil	10	ml	0.029
Unsalted butter	20	g	0.315
Salt	2	g	0.002

Method

1. Sweat shallot in oil, add lightly crushed peppercorns and stock. Reduce slowly.
2. Strain if desired, whisk in butter and adjust to 300 g.

Used in

Charcoal-grilled beef striploin: 30 g per guest.

Allergens: Milk; check stock allergens

Trial checkpoint: Use ready-to-use stock price, not concentrated-paste price. Serve 30 g each.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C24 / Pineapple-lime granita

Target saleable batch: 500 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 3.19 | Finished cost/g: SGD 0.0064

Ingredient	Edible qty	Unit	Line cost SGD
Pineapple	360	g	1.875
Lime juice	35	ml	1.015
Sugar	50	g	0.083
Water	70	ml	0.000
Mint	5	g	0.216

Method

1. Dissolve sugar in water and cool. Blend pineapple with syrup, lime and mint. Strain only if required.
2. Standardise to 500 g and freeze in a shallow covered tray, scraping every 30-45 minutes until granular.

Used in

Pineapple and lime granita: 50 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 50 g immediately from frozen. Pineapple prep yield is separate from granita freezing yield.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C25 / Chocolate tart shells

Target saleable batch: 150 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.12 | Finished cost/g: SGD 0.0075

Ingredient	Edible qty	Unit	Line cost SGD
Plain flour	90	g	0.178
Unsalted butter	45	g	0.708
Icing sugar	30	g	0.146
Pasteurised whole egg	20	g	0.090
Salt	1	g	0.001

Method

1. Cream butter and sugar lightly, mix in egg, then flour and salt. Chill 30 minutes.

2. Roll to 2 mm, line ten tartlet moulds and blind-bake at 165 C until crisp and dry, about 15-20 minutes.

Used in

Chocolate tart and coconut ice cream: 15 g per guest.

Allergens: Wheat, milk, egg

Trial checkpoint: Target ten 15 g shells; include offcuts and breakage in measured saleable yield.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C26 / Dark chocolate cremeux

Target saleable batch: 450 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 6.82 | Finished cost/g: SGD 0.0152

Ingredient	Edible qty	Unit	Line cost SGD
Dark chocolate 65%	150	g	4.650
Cream 35%	150	ml	1.555
Milk	90	ml	0.169
Pasteurised egg yolk	45	g	0.405
Sugar	25	g	0.041

Method

1. Heat milk and cream. Whisk yolks and sugar, temper with hot dairy and cook while stirring to 82-84 C.
2. Pour over chopped chocolate and emulsify without incorporating air. Weigh finished yield, target 450 g.
3. Fill ten shells with 45 g each, chill promptly until set. Serve tempered briefly for service, not oven-reheated.

Used in

Chocolate tart and coconut ice cream: 45 g per guest.

Allergens: Milk, egg; soy possible in chocolate

Trial checkpoint: The earlier warm-cremeux description is refined to a set tart: hard reheating would melt the filling.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C27 / Coconut ice cream

Target saleable batch: 600 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 3.27 | Finished cost/g: SGD 0.0054

Ingredient	Edible qty	Unit	Line cost SGD
Coconut cream	300	ml	1.514
Milk	180	ml	0.339
Cream 35%	60	ml	0.622
Sugar	65	g	0.107
Glucose syrup	25	g	0.115
Milk powder	15	g	0.482
Ice cream stabiliser	2	g	0.092

Method

1. Mix sugar, milk powder and stabiliser. Whisk into milk, cream and coconut cream; add glucose.

2. Heat with stirring to 82-85 C, following the stabiliser supplier instructions. Cool rapidly and age under refrigeration at least 4 hours.

3. Churn, harden frozen and weigh saleable yield; target 600 g.

Used in

Chocolate tart and coconut ice cream: 35 g per guest.

Allergens: Milk

Trial checkpoint: Serve 35 g per dessert. Overrun changes volume, not grams. This dairy-containing ice cream is not vegan.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C28 / Toasted coconut

Target saleable batch: 50 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.51 | Finished cost/g: SGD 0.0303

Ingredient	Edible qty	Unit	Line cost SGD
Coconut flakes	55	g	1.514

Method

1. Toast at 150 C, stirring, until light golden. Cool and store dry for same-day service.

Used in

Chocolate tart and coconut ice cream: 5 g per guest.

Allergens: Check supplier allergens

Trial checkpoint: Serve 5 g each. Coconut is not automatically a tree-nut allergen classification.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C29 / Pandan financier

Target saleable batch: 150 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 2.80 | Finished cost/g: SGD 0.0187

Ingredient	Edible qty	Unit	Line cost SGD
Unsalted butter	45	g	0.708
Pasteurised egg white	60	g	0.270
Icing sugar	45	g	0.219
Almond flour	30	g	0.881
Plain flour	20	g	0.039
Pandan extract	3	ml	0.682
Salt	0.5	g	0.000

Method

1. Brown butter gently; strain and cool slightly. Whisk dry ingredients, fold in egg white and pandan, then butter.

2. Rest chilled 30 minutes, pipe into ten mini moulds and bake at 175 C for about 10-14 minutes until cooked through.

Used in

Pandan financier: 15 g per guest.

Allergens: Milk, egg, wheat, almonds

Trial checkpoint: Ten saleable financiers of 15 g. Verify the pandan extract strength and allergens.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C30 / Tamarind caramel bonbon

Target saleable batch: 200 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 4.30 | Finished cost/g: SGD 0.0215

Ingredient	Edible qty	Unit	Line cost SGD
Dark chocolate 65%	120	g	3.720
Sugar	40	g	0.066
Cream 35%	25	ml	0.259
Unsalted butter	10	g	0.157
Tamarind puree unsweetened	10	g	0.049
Glucose syrup	10	g	0.046
Salt	0.5	g	0.000

Method

1. Heat cream separately. Cook sugar and glucose to an amber caramel; carefully add hot cream, then butter, tamarind and salt. Cool filling below 28 C.

2. Temper dark couverture using its supplier curve; typical starting points are melt 45-50 C, cool 27-28 C, working 31-32 C. Line ten bonbon moulds.

3. Pipe cooled caramel, leaving space to cap. Cap with tempered chocolate and crystallise. Target ten 20 g saleable bonbons.

Used in

Tamarind caramel bonbon: 20 g per guest.

Allergens: Milk; soy possible in chocolate

Trial checkpoint: 120 g chocolate is net consumed shell/cap mass, not the larger tempering charge. Record recovery and losses. No shelf life is validated for the filling.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C31 / Lemongrass-grilled chicken

Target saleable batch: 1050 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 9.69 | Finished cost/g: SGD 0.0092

Ingredient	Edible qty	Unit	Line cost SGD
Chicken thigh boneless skin-on	1400	g	8.842
Lemongrass	35	g	0.344
Garlic	20	g	0.119
Ginger	15	g	0.178
Light soy sauce	30	ml	0.126
Neutral oil	20	ml	0.058
Sugar	12	g	0.020

Method

1. Blend aromatics with soy, oil and sugar. Marinate ten 140 g chicken portions chilled for 2-4 hours.

2. Grill to colour, finish at 180 C as needed and verify at least 75 C for 2 minutes at the thickest part.

Used in

Lemongrass-grilled chicken: 105 g per guest.

Allergens: Soy, wheat

Trial checkpoint: Ten alternative mains. Marinade is fully costed even though part is discarded.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C32 / Chicken jus

Target saleable batch: 300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 4.54 | Finished cost/g: SGD 0.0151

Ingredient	Edible qty	Unit	Line cost SGD
Ready-to-use unsalted chicken stock	650	ml	3.429
Shallot	50	g	0.763
Neutral oil	10	ml	0.029
Unsalted butter	20	g	0.315
Salt	2	g	0.002

Method

1. Sweat shallot in oil, add stock and reduce. Strain, whisk in butter and standardise to 300 g.

Used in

Lemongrass-grilled chicken: 30 g per guest.

Allergens: Milk; check stock allergens

Trial checkpoint: Serve 30 g each.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C33 / Roasted cauliflower

Target saleable batch: 1300 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 12.29 | Finished cost/g: SGD 0.0095

Ingredient	Edible qty	Unit	Line cost SGD
Cauliflower	1600	g	10.338
Olive oil	60	ml	1.310
Smoked paprika	5	g	0.629
Salt	12	g	0.010

Method

1. Cut trimmed cauliflower into even steaks and attractive florets. Brush with oil, paprika and salt.

2. Roast at 200 C for 25-35 minutes until tender; char briefly on the grill.

Used in

Cauliflower and white bean: 130 g per guest.

Allergens: None intentionally added

Trial checkpoint: Ten 130 g cooked portions. Use florets alongside steaks to control trim waste.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C34 / White bean puree

Target saleable batch: 700 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 10.16 | Finished cost/g: SGD 0.0145

Ingredient	Edible qty	Unit	Line cost SGD
Cooked drained white beans	600	g	7.982
Ready-to-use vegetable stock	150	ml	0.743
Garlic	15	g	0.089
Olive oil	35	ml	0.764
Lime juice	20	ml	0.580
Salt	5	g	0.004

Method

1. Simmer beans, stock and garlic 10 minutes. Blend with oil, lime and salt.

2. Reduce or adjust with stock to 700 g.

Used in

Cauliflower and white bean: 70 g per guest.

Allergens: Check stock allergens

Trial checkpoint: Serve 70 g each. Supplier pack quantity must use drained bean weight or a documented draining yield.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C35 / Coriander herb relish

Target saleable batch: 100 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 1.86 | Finished cost/g: SGD 0.0186

Ingredient	Edible qty	Unit	Line cost SGD
Coriander	35	g	0.445
Spring onion	10	g	0.047
Olive oil	35	ml	0.764
Calamansi juice unsweetened	20	ml	0.586
Garlic	3	g	0.018
Salt	1	g	0.001

Method

1. Finely chop herbs and garlic; fold with oil, juice and salt. Standardise to 100 g.

2. Keep chilled and add just before service.

Used in

Cauliflower and white bean: 10 g per guest.

Allergens: None intentionally added

Trial checkpoint: Serve 10 g each; this is a fresh relish.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

C36 / Toasted pumpkin seeds

Target saleable batch: 50 g. Confirm by weighing the finished batch.

Estimated batch food cost: SGD 0.86 | Finished cost/g: SGD 0.0172

Ingredient	Edible qty	Unit	Line cost SGD
Pumpkin seeds	52	g	0.859

Method

1. Toast at 160 C for 6-8 minutes until fragrant. Cool completely and keep dry.

Used in

Cauliflower and white bean: 5 g per guest.

Allergens: Check supplier cross-contact

Trial checkpoint: Serve 5 g per cauliflower main.

Costs use the sourced planning baseline and estimated preparation yields. Replace price and yield assumptions with approved procurement and kitchen measurements.

Singapore ingredient price register

All amounts SGD. Observed price is the public listing or requisition rate. Cost price is the amount used after the stated GST credit assumption. Source links and qualifications are retained in the workbook. Retrieved16November2026.

I001 / Plain flour

Pack 1000 g. Observed SGD2.15; cost SGD1.97; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice plain flour. Single-pack price; multi-buy excluded.

Source: www.fairprice.com.sg

I002 / Unsalted butter

Pack 5000 g. Observed SGD85.79; cost SGD78.71; included-GST credit 9%. Prep yield 100%. Published price.

Anchor unsalted butter 5 kg; displayed public price. GST-inclusive assumption.

Source: sg.estore.asia

I003 / Pasteurised whole egg

Pack 1000 g. Observed SGD4.50; cost SGD4.50; included-GST credit 0%. Prep yield 100%. Pack-size estimate.

SGD4.50 ex GST per packet. Packet weight assumed 1 kg for planning; confirm before purchase.

Source: www.eggsonline.com.sg

I004 / Salt

Pack 500 g. Observed SGD0.45; cost SGD0.41; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice fine salt.

Source: www.fairprice.com.sg

I005 / Sugar

Pack 1000 g. Observed SGD1.80; cost SGD1.65; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice fine sugar.

Source: www.fairprice.com.sg

I006 / Frozen sweetcorn kernels

Pack 1000 g. Observed SGD5.15; cost SGD4.72; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice corn kernels.

Source: payment.fairprice.com.sg

I007 / Dark chocolate 65%

Pack 1000 g. Observed SGD31.00; cost SGD31.00; included-GST credit 0%. Prep yield 100%. Published price.

Van Houten Supreme 65.7% used as specified 65% couverture. Tax not confirmed: displayed price retained.

Source: axquisite.com.sg

I008 / Icing sugar

Pack 500 g. Observed SGD2.65; cost SGD2.43; included-GST credit 9%. Prep yield 100%. Published price.

SIS super fine icing sugar.

Source: www.fairprice.com.sg

I009 / Almond flour

Pack 1000 g. Observed SGD32.00; cost SGD29.36; included-GST credit 9%. Prep yield 100%. Published price.

RedMan super fine ground blanched almond. Regular price32; promotion25.60 excluded.

Source: www.fairprice.com.sg

I010 / White miso

Pack 500 g. Observed SGD7.47; cost SGD6.85; included-GST credit 9%. Prep yield 100%. Published price.

Hikari organic white miso. Regular price; promotion excluded.

Source: www.fairprice.com.sg

I011 / Agar agar

Pack 10 g. Observed SGD1.42; cost SGD1.30; included-GST credit 9%. Prep yield 100%. Published price.

Swallow white agar powder, not sweetened jelly premix.

Source: www.fairprice.com.sg

I012 / Pumpkin seeds

Pack 1000 g. Observed SGD18.00; cost SGD16.51; included-GST credit 9%. Prep yield 100%. Published price.

RedMan pumpkin seed kernels. Regular price; promotion excluded.

Source: www.fairprice.com.sg

I013 / Cooked drained white beans

Pack 400 g. Observed SGD3.48; cost SGD3.19; included-GST credit 9%. Prep yield 60%. Drain-yield estimate.

Cirio cannellini 400g can. Assume 60% drained yield (240g); weigh drained beans.

Source: www.fairprice.com.sg

I014 / Coconut flakes

Pack 200 g. Observed SGD6.00; cost SGD5.50; included-GST credit 9%. Prep yield 100%. Published price.

Unsweetened dried coconut flakes; tax included.

Source: scoopwholefoodsshop.com

I015 / Smoked paprika

Pack 35 g. Observed SGD4.80; cost SGD4.40; included-GST credit 9%. Prep yield 100%. Published price.

MasterFoods smoked paprika.

Source: www.fairprice.com.sg

I016 / Black pepper

Pack 100 g. Observed SGD4.13; cost SGD3.79; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice ground black pepper.

Source: www.fairprice.com.sg

I017 / Glucose syrup

Pack 6000 g. Observed SGD30.00; cost SGD27.52; included-GST credit 9%. Prep yield 100%. Published price.

RedMan glucose Brix81%. Regular price30; promotion24 excluded.

Source: www.fairprice.com.sg

I018 / Milk powder

Pack 200 g. Observed SGD7.00; cost SGD6.42; included-GST credit 9%. Prep yield 100%. Published / stock risk.

RedMan skimmed milk powder; listed out of stock.

Source: omni.fairprice.com.sg

I019 / Ice cream stabiliser

Pack 500 g. Observed SGD25.00; cost SGD22.94; included-GST credit 9%. Prep yield 100%. Published / stock risk.

RedMan beverage/ice cream stabiliser; out of stock. Validate dosage for purchased blend.

Source: www.fairprice.com.sg

I020 / Ground nutmeg

Pack 40 g. Observed SGD6.45; cost SGD5.92; included-GST credit 9%. Prep yield 100%. Published price.

McCormick ground nutmeg.

Source: www.fairprice.com.sg

I021 / Cream 35%

Pack 1000 ml. Observed SGD11.30; cost SGD10.37; included-GST credit 9%. Prep yield 100%. Published price.

Anchor whipping cream1L. Tax included. Product heading is1L; pack detail inconsistently says1kg. Confirm carton label.

Source: sg.estore.asia

I022 / Milk

Pack 1000 ml. Observed SGD2.05; cost SGD1.88; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice full cream UHT milk. Single-pack price; multi-buy excluded.

Source: www.fairprice.com.sg

I023 / Neutral oil

Pack 5000 ml. Observed SGD15.80; cost SGD14.50; included-GST credit 9%. Prep yield 100%. Published price.

FairPrice vegetable oil. Regular price; promotion excluded.

Source: www.fairprice.com.sg

I024 / Olive oil

Pack 500 ml. Observed SGD11.90; cost SGD10.92; included-GST credit 9%. Prep yield 100%. Published price.

Naturel extra virgin olive oil500ml. Displayed Singapore price.

Source: www.fairprice.com.sg

I025 / Calamansi juice unsweetened

Pack 1000 ml. Observed SGD29.30; cost SGD29.30; included-GST credit 0%. Prep yield 100%. Specification / yield proxy.

Capfruit100% puree1kg, no added sugar, backordered. Cost proxy for strained juice: assume1kg=1000ml. Measure density/straining loss.

Source: www.shop.euraco.com.sg

I026 / Lime juice

Pack 250 ml. Observed SGD7.90; cost SGD7.25; included-GST credit 9%. Prep yield 100%. Published price.

Biona organic lime juice; use unsweetened juice, not a lime drink.

Source: www.fairprice.com.sg

I027 / Rice vinegar

Pack 500 ml. Observed SGD4.50; cost SGD4.13; included-GST credit 9%. Prep yield 100%. Published price.

Shih Chuan rice vinegar; water/rice formulation.

Source: www.fairprice.com.sg

I028 / Light soy sauce

Pack 640 ml. Observed SGD2.92; cost SGD2.68; included-GST credit 9%. Prep yield 100%. Published price.

Tai Hua standard light soy sauce.

Source: www.fairprice.com.sg

I029 / Coconut cream

Pack 1000 ml. Observed SGD5.50; cost SGD5.05; included-GST credit 9%. Prep yield 100%. Published price.

Kara UHT coconut cream. Regular price; promotion excluded.

Source: www.fairprice.com.sg

I030 / Ready-to-use unsalted chicken stock

Pack 1000 ml. Observed SGD5.75; cost SGD5.28; included-GST credit 9%. Prep yield 100%. Specification proxy.

Price-only proxy: Campbell's real stock1L. This is NOT proof of unsalted specification. Obtain unsalted stock quote; do not reduce salted retail stock as specified.

Source: www.fairprice.com.sg

I031 / Ready-to-use unsalted beef stock

Pack 1000 ml. Observed SGD5.75; cost SGD5.28; included-GST credit 9%. Prep yield 100%. Specification proxy.

Price-only proxy: Campbell's real stock1L. This is NOT proof of unsalted specification. Obtain unsalted stock quote; do not reduce salted retail stock as specified.

Source: www.fairprice.com.sg

I032 / Ready-to-use vegetable stock

Pack 1000 ml. Observed SGD5.40; cost SGD4.95; included-GST credit 9%. Prep yield 100%. Published price.

Woolworths liquid vegetable stock1L regular price. Check allergens and salt.

Source: redmart.lazada.sg

I033 / Garlic

Pack 500 g. Observed SGD2.85; cost SGD2.61; included-GST credit 9%. Prep yield 88%. Published price.

Chef China pure white garlic, unpeeled.

Source: www.fairprice.com.sg

I034 / Onion

Pack 700 g. Observed SGD1.90; cost SGD1.74; included-GST credit 9%. Prep yield 88%. Published price.

Chef large yellow onions.

Source: www.fairprice.com.sg

I035 / Pumpkin

Pack 900 g. Observed SGD4.60; cost SGD4.60; included-GST credit 0%. Prep yield 70%. Published price.

Whole pumpkin900g-1kg. Use lower900g pack weight conservatively. Tax unconfirmed; retained.

Source: www.marketboy.sg

I036 / Tomatoes

Pack 600 g. Observed SGD2.35; cost SGD2.16; included-GST credit 9%. Prep yield 95%. Published price.

Fresh tomatoes.

Source: www.fairprice.com.sg

I037 / Pomelo

Pack 1000 g. Observed SGD12.00; cost SGD12.00; included-GST credit 0%. Prep yield 48%. Published price.

Whole pomelo approximately1kg; tax unconfirmed; retained.

Source: marketfresh.com.sg

I038 / Basil

Pack 30 g. Observed SGD1.65; cost SGD1.51; included-GST credit 9%. Prep yield 70%. Published price.

Simply Finest fresh basil.

Source: www.fairprice.com.sg

I039 / Ginger

Pack 200 g. Observed SGD2.20; cost SGD2.02; included-GST credit 9%. Prep yield 85%. Published price.

Simply Finest old ginger.

Source: www.fairprice.com.sg

I040 / Cabbage

Pack 1000 g. Observed SGD2.33; cost SGD2.33; included-GST credit 0%. Prep yield 85%. Published price.

Round cabbage estimated1kg per unit. Follow product title, not old URL slug. Tax unconfirmed; retained.

Source: ljh.com.sg

I041 / Potatoes

Pack 1000 g. Observed SGD1.45; cost SGD1.33; included-GST credit 9%. Prep yield 80%. Published price.

Holland potatoes China. Test starch level for pave.

Source: www.fairprice.com.sg

I042 / Shallot

Pack 140 g. Observed SGD1.98; cost SGD1.82; included-GST credit 9%. Prep yield 85%. Published price.

Fresh shallot prepacked, unpeeled.

Source: www.fairprice.com.sg

I043 / Oyster mushrooms

Pack 150 g. Observed SGD1.50; cost SGD1.50; included-GST credit 0%. Prep yield 95%. Published price.

Oyster mushroom150g. Tax unconfirmed; retained.

Source: www.hongfu.com.sg

I044 / Pineapple

Pack 2000 g. Observed SGD5.00; cost SGD5.00; included-GST credit 0%. Prep yield 48%. Published price.

Whole pineapple approximately2kg. Tax unconfirmed; retained.

Source: marketfresh.com.sg

I045 / Mint

Pack 100 g. Observed SGD3.30; cost SGD3.03; included-GST credit 9%. Prep yield 70%. Published price.

Yuan Zhen Yuan mint leaves100g.

Source: www.fairprice.com.sg

I046 / Lemongrass

Pack 100 g. Observed SGD0.59; cost SGD0.54; included-GST credit 9%. Prep yield 55%. Published price.

Pasar lemongrass.

Source: www.fairprice.com.sg

I047 / Cauliflower

Pack 1000 g. Observed SGD4.20; cost SGD4.20; included-GST credit 0%. Prep yield 65%. Published price.

Whole cauliflower1kg per unit. Tax unconfirmed; retained.

Source: ljh.com.sg

I048 / Carrot

Pack 500 g. Observed SGD1.10; cost SGD1.01; included-GST credit 9%. Prep yield 85%. Published price.

Pasar prepacked carrots.

Source: www.fairprice.com.sg

I049 / Celery

Pack 1000 g. Observed SGD4.90; cost SGD4.50; included-GST credit 9%. Prep yield 85%. Published price.

Australian celery1kg.

Source: coldstorage.com.sg

I050 / Pandan leaves

Pack 100 g. Observed SGD0.47; cost SGD0.43; included-GST credit 9%. Prep yield 90%. Published price.

Unused pantry record retained; no recipe charge.

Source: www.fairprice.com.sg

I051 / Cucumber

Pack 1000 g. Observed SGD1.65; cost SGD1.65; included-GST credit 0%. Prep yield 95%. Provisional requisition.

Andaz requisition SNAZRQ00134220, 5 Nov 2026; Sea Bulk; approval pending; SGD/kg before tax

I052 / Coriander

Pack 1000 g. Observed SGD8.90; cost SGD8.90; included-GST credit 0%. Prep yield 70%. Provisional requisition.

Andaz requisition SNAZRQ00134220, 5 Nov 2026; LIM JOO HUAT; approval pending; SGD/kg before tax

I053 / Spring onion

Pack 1000 g. Observed SGD4.00; cost SGD4.00; included-GST credit 0%. Prep yield 85%. Provisional requisition.

Andaz requisition SNAZRQ00134220, 5 Nov 2026; AT Fresh; approval pending; SGD/kg before tax

I054 / Chicken thigh boneless skin-on

Pack 1000 g. Observed SGD6.00; cost SGD6.00; included-GST credit 0%. Prep yield 95%. Provisional requisition.

Andaz requisition SNAZRQ00134220, 5 Nov 2026; Toh Thye San Farm; approval pending; SGD/kg before tax

I055 / Tiger prawns whole head-on

Pack 1000 g. Observed SGD38.80; cost SGD38.80; included-GST credit 0%. Prep yield 45%. Published price.

HOSO tiger prawns8-10/kg. 60g edible raw per guest; portion by weight. Tax unconfirmed; retained.

Source: mmmm.com.sg

I056 / Barramundi skin-on boneless fillet

Pack 1000 g. Observed SGD21.91; cost SGD20.10; included-GST credit 9%. Prep yield 95%. Published price.

Catch Seafood skin-on portions1kg. Regular price21.91; sale17.80 excluded. Confirm pin-bones and thaw yield.

Source: www.fairprice.com.sg

I057 / Beef striploin boneless

Pack 250 g. Observed SGD15.60; cost SGD14.31; included-GST credit 9%. Prep yield 90%. Published price.

Hego chilled grass-fed striploin250g. Regular price15.60; sale11.90 excluded. Does not price wagyu/prime.

Source: www.fairprice.com.sg

I058 / Sourdough loaf

Pack 500 g. Observed SGD7.80; cost SGD7.80; included-GST credit 0%. Prep yield 95%. Published price.

Nick Vina classic sourdough500g;2-day preorder. Tax unconfirmed; retained.

Source: order.nickvina.com

I059 / Prawn shells from same batch

Pack 1000 g. Observed SGD0.00; cost SGD0.00; included-GST credit 0%. Prep yield 100%. Internal zero.

Internal by-product. Full prawn purchase cost is allocated to prawn meat; no second charge for shells.

I060 / Water

Pack 1000 ml. Observed SGD0.00; cost SGD0.00; included-GST credit 0%. Prep yield 100%. Internal zero.

Process water excluded from ingredient cost; utility expense belongs in overhead.

I061 / Pandan extract

Pack 33 ml. Observed SGD7.50; cost SGD7.50; included-GST credit 0%. Prep yield 100%. Published price.

RedMan pandan liquid extract33ml. Marketplace price; delivery excluded. Tax unconfirmed; retained.

Source: www.foodpanda.sg

I062 / Green peppercorns drained

Pack 500 g. Observed SGD25.70; cost SGD25.70; included-GST credit 0%. Prep yield 50%. Drain-yield estimate.

Hela green peppercorns500g tin, sold out. Assume50% drained yield. Tax unconfirmed; retained.

Source: helaspicesg.com

I063 / Tamarind puree unsweetened

Pack 300 g. Observed SGD1.28; cost SGD1.17; included-GST credit 9%. Prep yield 80%. Specification / yield proxy.

Dahlia tamarind paste price proxy. Assume80% smooth usable pulp after sieving; verify no added sugar and concentration for bonbon.

Source: www.fairprice.com.sg

I064 / Tomato paste

Pack 140 g. Observed SGD1.01; cost SGD0.93; included-GST credit 9%. Prep yield 100%. Published price.

Gilda tomato paste.

Source: payment.fairprice.com.sg

I065 / Pasteurised egg yolk

Pack 1000 g. Observed SGD9.00; cost SGD9.00; included-GST credit 0%. Prep yield 100%. Published price.

Pasteurised liquid yolk9/kg excluding GST.

Source: www.eggsonline.com.sg

I066 / Pasteurised egg white

Pack 1000 g. Observed SGD4.50; cost SGD4.50; included-GST credit 0%. Prep yield 100%. Published price.

Pasteurised liquid white4.50/kg excluding GST.

Source: www.eggsonline.com.sg