ISLANDS AFTER DARK

Complete development recipes for ten guests

An original Southeast Asian tasting-menu concept for Chef Sixto Carreon.

21 November 2026 | Development edition 1.0

Ten courses. Every component. One working recipe book.

This edition translates the approved menu into measurable kitchen-trial formulas. It contains full ingredient lists, methods, portion targets, holding notes, allergen declarations and a production sequence. It is not a tested production manual or a Michelin-awarded menu.

All quantities are in grams or millilitres. Counts describe service portions, not purchasing units. Ingredient weights are prepared edible weights unless explicitly stated otherwise. Expected yields must be weighed in the kitchen.

Costing status: not priced in this edition. Apply the agreed 27% food-cost target only after Singapore supplier prices and measured yields have been entered. No invented procurement prices or achieved food-cost claims are included.

Menu and service portions

01 | The First Tide

Blue swimmer crab, green mango, coconut cream and seaweed salt in a crisp rice tartlet.

Per guest: 1 shell (about 7 g), 20 g dressed crab, 6 g mango, 5 g coconut cream and 0.2 g seaweed salt. Assemble immediately before dispatch.

02 | Garden Smoke

Pressed young jackfruit with black garlic glaze, tamarind and crisp shallot.

Per guest: 50 g grilled jackfruit, 10 g black garlic glaze, 5 g tamarind dressing and 3 g crisp shallot. Brush glaze after grilling so sugars do not burn.

03 | Warmth

Small pandan brioche with cultured butter and toasted rice salt.

Per guest: one 30-35 g baked bun, 8 g cultured butter and 0.2 g rice salt. Serve warm, not steaming.

04 | Pearl

Seared scallop, cauliflower puree, green peppercorn beurre blanc and pickled green papaya.

Per guest: one 45-50 g raw trimmed scallop (record cooked yield), 35 g puree, 20 ml sauce and 10 g drained papaya.

05 | Forest Rain

Clear roasted mushroom consomme poured over young coconut, shiitake and ginger.

Per guest: 80 ml clear broth, 12 g coconut ribbons, 10 g cooked shiitake and 1 g ginger. Pour tableside from a warmed pot.

06 | Coral

Steamed coral trout with sour pineapple-turmeric broth, charred baby leek and Thai basil oil.

Per guest: 70 g raw trimmed fish, 45 ml broth, 20 g cooked leek and 2 ml basil oil. Record cooked fish yield.

07 | The Signature

Crisp-skinned duck, green banana puree, tamarind-coffee jus, dark-toasted coconut and pickled green mango.

Per guest: target 90 g cooked sliced duck, 45 g banana puree, 30 ml jus, 6 g coconut crumb and 12 g drained mango. Measure duck yield before accepting this portion specification.

08 | Passing Storm

Calamansi granita, compressed cucumber and mint jelly.

Per guest: 35 g granita, 12 g drained cucumber and 5 g mint jelly. Serve in a chilled shallow bowl immediately.

09 | Midnight

Dark chocolate cremeux, black sesame ice cream, coconut tuile and palm-sugar caramel.

Per guest: 40 g cremeux, 30 g ice cream, one 5-6 g tuile and 8 g caramel. Keep the caramel thin and restrained.

10 | The Journey Home

Pandan and brown-butter financiers with toasted coconut, and tart tamarind pate de fruit.

Per guest: one 15-18 g financier and one 10 g pate de fruit. Serve after dessert on a small dry plate.

Kitchen controls and batch conventions

Use a calibrated probe, clean utensils and separate raw-protein preparation from ready-to-eat work. This draft follows the conservative SFA advisory endpoint of at least 75 C for 2 minutes for cooked meat and seafood. Custards are taken to 82-84 C. Any lower-temperature process requires its own validated time-temperature procedure.

Keep chilled perishables at 4 C or below and hot-held food at 60 C or above. Rapidly chill cooked components in shallow containers or a blast chiller. Track cumulative time outside control; do not use a four-hour maximum as a routine working target. The kitchen must apply its approved cooling and service procedures.

All storage periods in individual recipes are conservative planning or quality limits for these trials, not laboratory-validated shelf lives. Follow shorter supplier instructions where applicable. Keep frozen products at -18 C or below. Do not refreeze thawed service portions.

A target yield is not a guarantee. Plate only the specified amount; weigh and label surplus separately. Small sauce, oil, gel and ice-cream batches deliberately exceed ten plated portions so they can be blended, strained or churned reliably.

Sub-recipe accounting: pandan milk, brown butter, pandan extract, consomme base and stock are transformations of their listed raw inputs. Do not count both raw inputs and their intermediate output as new purchases. Cooking/steaming water is specified separately where practical; ordinary washing water is a process utility.

Quick pickles, herb oil and compressed cucumber are refrigerated preparations, not preserved foods. Purchased pasteurised cooked crab and cultured butter are explicit buy-in specifications. The final menu is not vegetarian, vegan, halal-certified, gluten-free or allergen-free.

Equipment baseline: precision scales (0.1 g for agar/pectin), probe thermometer, oven, steamer, grill or plancha, blender, fine sieves, mixer, shallow cooling trays, refrigeration, freezer and ice-cream machine. A refractometer is required for controlled pate de fruit development; a vacuum chamber is optional for cucumber.

Source basis

The recipes are original development formulas, not copied hotel recipes. Food-safety controls were checked against the following Singapore Food Agency references on 21 November 2026. These references do not validate recipe quality or shelf life.

SFA, Advisory on Food Safety Practices for Food Establishments (December 2024): https://www.sfa.gov.sg/docs/default-source/circulars/others/2024/advisory-on-food-safety-practices-for-food-establishments_dec-24.pdf

SFA, Temperature Control in Cooked Food: https://www.sfa.gov.sg/food-safety-tips/food-risk-concerns/risk-at-a-glance/temperature-control-in-cooked-food

01 | The First Tide

Blue swimmer crab, green mango, coconut cream and seaweed salt in a crisp rice tartlet.

SERVICE | Per guest: 1 shell (about 7 g), 20 g dressed crab, 6 g mango, 5 g coconut cream and 0.2 g seaweed salt. Assemble immediately before dispatch.

ALLERGENS | Crustaceans, egg. Check coconut products and seaweed for cross-contact.

EQUIPMENT | Mini tartlet moulds, oven, piping bag, fine sieve, digital scales.

PREPARATION | Shells may be baked ahead; dress crab and cut mango on service day.

Crisp rice tartlet shells

Expected batch yield: 12 small shells; use 10 and retain 2 trial/breakage spares.

Ingredient / specification	Quantity
Rice flour	60 g
Tapioca starch	15 g
Pasteurised egg white	25 g
Water	85 ml
Neutral oil	15 ml
Fine salt	1 g
Neutral oil for moulds	5 ml

1. Whisk dry ingredients, egg white, water and 15 ml oil until smooth. Rest 20 minutes; stir again before each pour.

2. Lightly oil 12 shallow 45-50 mm moulds. Brush about 12-14 g batter into a thin even layer in each. Thickness, rather than filling the mould, determines crispness.

3. Bake at 160 C fan for 15-20 minutes until dry and lightly golden. Unmould carefully and return to the oven for 3-5 minutes if the base is still soft. Cool completely on a rack.

4. Trial one shell with filling for 5 minutes. If it softens too quickly, bake thinner and drier; record final weight.

Holding and service: Keep fully cooled shells airtight and dry; use within 24 hours for this trial. Never seal warm shells.

Calamansi-dressed crab

Expected batch yield: About 225 g; plate 200 g total.

Ingredient / specification	Quantity
Cooked pasteurised blue swimmer crab meat, drained	200 g
Calamansi juice	10 ml
Neutral oil	8 ml
Chives, finely sliced	3 g
Fine salt	1 g

1. Pick chilled crab for shell fragments without shredding the meat.

2. Fold in juice, oil, chives and salt just before service. Taste with mango and seaweed salt before adding any extra seasoning.

Holding and service: Keep at 4 C or below. Follow the supplier open-pack limit; dress only the service quantity and use that service.

Green mango and coconut cream

Expected batch yield: 60 g mango garnish plus about 90 g coconut cream; use 50 g cream.

Ingredient / specification	Quantity
Green mango, peeled, fine dice	60 g
Coconut cream, unsweetened	80 g
Calamansi juice	5 ml
Fine salt	0.5 g

1. Keep diced mango separate and chilled.

2. Whisk coconut cream with calamansi and salt until smooth. Chill until pipeable; the texture depends on the brand. Do not whip until split.

3. Pipe cream into each shell, add crab and mango, then finish with seaweed salt.

Holding and service: Prepare the cream and mango on service day; refrigerate separately at 4 C or below.

Seaweed salt

Expected batch yield: 5 g; use 2 g across ten plates.

Ingredient / specification	Quantity
Nori, plain	2 g
Fine salt	3 g

1. Dry nori in a 120 C oven for 4-5 minutes. Cool, grind finely and mix with salt. Weigh the finishing dose; it is potent.

Holding and service: Store dry and airtight. Reserve unused dry mix separately from the plating station.

02 | Garden Smoke

Pressed young jackfruit with black garlic glaze, tamarind and crisp shallot.

SERVICE | Per guest: 50 g grilled jackfruit, 10 g black garlic glaze, 5 g tamarind dressing and 3 g crisp shallot. Brush glaze after grilling so sugars do not burn.

ALLERGENS | Soy and usually wheat from soy sauce. Check jackfruit brine and stock products.

EQUIPMENT | Shallow pressing tray, weights, steamer, grill, blender, thermometer.

PREPARATION | Press jackfruit overnight under refrigeration; fry shallots on service day.

Pressed young jackfruit

Expected batch yield: Target 550 g pressed cooked slab; cut ten 50 g portions plus trim.

Ingredient / specification	Quantity
Young green jackfruit in water/brine, drained and rinsed	700 g
Onion, finely chopped	60 g
Garlic, minced	10 g
Neutral oil, cooking	15 ml
Light soy sauce	15 ml
Water	150 ml
Tapioca starch	15 g
Water for slurry	25 ml
Neutral oil, grilling	15 ml

1. Remove hard core pieces and squeeze out excess water. Break the jackfruit into short fibres.

2. Sweat onion and garlic in 15 ml oil for 5 minutes. Add jackfruit, soy and 150 ml water. Cover and simmer 15-20 minutes until tender, then uncover and cook off free liquid.

3. Mix starch and 25 ml water. Fold into the hot jackfruit and cook, stirring, for 2-3 minutes until the binder is cooked and the mixture holds together.

4. Pack firmly into a lined shallow tray about 20 mm deep. Rapidly chill under a light clean weight, then refrigerate overnight.

5. Cut ten portions. Brush with grilling oil and grill on a clean oiled grate or plancha until browned and heated through to the cooked-food standard. Handle gently; use a plancha if the trial slab is fragile.

Holding and service: Chill promptly; store at 4 C or below and use the next day. Reheat once for service.

Black garlic glaze

Expected batch yield: About 150 g; use 100 g.

Ingredient / specification	Quantity
Black garlic, peeled	50 g
Water	60 ml
Light soy sauce	15 ml
Palm sugar	15 g
Rice vinegar	15 ml

1. Blend all ingredients until smooth. Simmer gently for 3-5 minutes to a brushable glaze; add measured water only if needed.

2. Pass through a sieve. Taste with jackfruit; the glaze should be savoury and lightly sweet.

Holding and service: Make on service day or rapidly chill and refrigerate overnight. Reheat the required quantity only.

Tamarind dressing

Expected batch yield: About 80 g; use 50 g.

Ingredient / specification	Quantity
Unsweetened seedless tamarind puree, not concentrated extract	25 g
Water	40 ml
Palm sugar	10 g
Fine salt	1 g

1. Warm all ingredients to dissolve sugar, then simmer for 1 minute. Cool.

2. Taste for clean acidity; different tamarind brands vary. Record any adjustment rather than silently changing the batch.

Holding and service: Keep refrigerated and use within 24 hours for the trial.

Crisp shallots

Expected batch yield: Target 35-45 g crisp shallots; use 30 g.

Ingredient / specification	Quantity
Shallots, peeled, evenly sliced 1 mm	150 g
Neutral frying oil, fryer/pan charge	400 ml
Fine salt	0.5 g

1. Pat shallots dry. Add to oil at about 130 C; fry gently, stirring, until pale golden, increasing toward 150 C near the end.

2. Lift out before deep browning; residual heat darkens them. Drain on a rack or paper, season and cool completely.

3. Measure actual oil consumed and replacement allocation for costing; do not charge all 400 ml to this ten-guest batch unless discarded.

Holding and service: Use the same day; store dry and airtight after cooling. Keep oil management separate from recipe yield.

03 | Warmth

Small pandan brioche with cultured butter and toasted rice salt.

SERVICE | Per guest: one 30-35 g baked bun, 8 g cultured butter and 0.2 g rice salt. Serve warm, not steaming.

ALLERGENS | Wheat, egg, milk.

EQUIPMENT | Mixer with dough hook, scale, small bun moulds/tray, thermometer.

PREPARATION | Mix dough the day before; proof and bake on service day.

Pandan milk

Expected batch yield: About 90 ml strained; use 70 ml in dough.

Ingredient / specification	Quantity
Pandan leaves, washed, chopped	20 g
Whole milk	110 ml

1. Blend pandan with milk for 1 minute. Strain through fine cloth, squeezing gently.

2. Measure exactly 70 ml for the dough. The listed starting batch allows straining loss; do not add the full yield automatically.

Holding and service: Prepare cold and refrigerate immediately; use the same day.

Pandan brioche

Expected batch yield: 12 small buns; ten for service plus two trial spares.

Ingredient / specification	Quantity
Bread flour	220 g
Instant dry yeast	3 g
Sugar	25 g
Fine salt	4 g
Pandan milk, above	70 ml
Pasteurised whole egg, dough	75 g
Unsalted butter, soft	65 g
Pasteurised whole egg, glaze	20 g
Milk, glaze	10 ml
Neutral oil for moulds	5 ml

1. Mix flour, yeast, sugar, salt, pandan milk and 75 g egg on low speed for 5 minutes. Knead on medium until elastic. Add butter in small additions; knead until glossy and able to stretch thinly. Keep finished dough below about 27 C.

2. Cover and ferment until visibly expanded, about 60-90 minutes at a moderate room temperature. Fold once, cover and refrigerate overnight.

3. Divide into twelve equal pieces, approximately 38 g each allowing bowl loss. Round tightly and place in lightly oiled moulds. Proof until puffy and a gentle indentation returns slowly, roughly 60-120 minutes depending on temperature.

4. Mix glaze egg and milk. Brush thinly. Bake at 175 C fan for 13-17 minutes until golden and the centre is fully set, about 93-95 C. Cool on a rack.

5. Warm briefly at 140 C before service. Record actual proof time, baking loss and final bun weights.

Holding and service: Dough: refrigerate overnight, then bake. Baked buns: use same day; do not hold warm for hours.

Cultured butter and toasted rice salt

Expected batch yield: 80 g butter for service; 13 g rice salt, of which 2 g is plated.

Ingredient / specification	Quantity
Purchased pasteurised cultured butter	80 g
Raw jasmine rice	10 g
Fine salt	3 g

1. Toast dry rice over medium-low heat, stirring, until evenly golden and fragrant. Cool and grind to a fine powder. Mix with salt.

2. Portion butter into ten 8 g pieces. Sprinkle each with 0.2 g rice salt immediately before service. Cultured butter is a purchased specification; no home fermentation is required.

Holding and service: Butter: refrigerated until shortly before service. Rice salt: dry airtight storage; use a clean dry spoon.

04 | Pearl

Seared scallop, cauliflower puree, green peppercorn beurre blanc and pickled green papaya.

SERVICE | Per guest: one 45-50 g raw trimmed scallop (record cooked yield), 35 g puree, 20 ml sauce and 10 g drained papaya.

ALLERGENS | Molluscs, milk; wine may contain sulphites and alcohol is not assumed eliminated.

EQUIPMENT | Heavy pan, blender, sieve, small sauce pot, probe.

PREPARATION | Puree and papaya prepared ahead; sauce and scallops finished near service.

Seared scallops

Expected batch yield: Ten large dry-packed scallops; expected cooked weight must be measured.

Ingredient / specification	Quantity
Scallop meat, side muscle removed, dry-packed	500 g
Neutral oil	15 ml
Unsalted butter	20 g
Fine salt	3 g

1. Pat scallops very dry; keep chilled until cooking. Season immediately before searing.

2. Heat a heavy pan, add oil and sear in uncrowded batches until golden. Turn, add butter and baste. Finish gently as needed to meet the cooked-food core standard; time alone is not a safety endpoint.

3. Drain briefly on a warm rack and plate immediately. Avoid holding in a covered wet tray.

Holding and service: Cook to order and serve immediately; do not pre-sear and leave at room temperature.

Cauliflower puree

Expected batch yield: Target 450 g; plate 350 g.

Ingredient / specification	Quantity
Cauliflower, trimmed florets	400 g
Whole milk	200 ml
Water	100 ml
Unsalted butter	35 g
Fine salt	3 g

1. Simmer cauliflower in milk and water, partially covered, for 15-20 minutes until very soft. Avoid scorching.

2. Drain, reserving cooking liquid. Blend cauliflower with butter, salt and about 60 ml reserved liquid. Add only enough further liquid for a smooth spoonable puree.

3. Pass through a fine sieve. Weigh the yield and record all added liquid.

Holding and service: Prepare on service day. Hold hot at 60 C or above briefly, or rapidly chill for reheating once.

Green peppercorn beurre blanc

Expected batch yield: Target 230-250 ml; plate 200 ml.

Ingredient / specification	Quantity
Shallots, finely sliced	40 g
Dry white wine	100 ml
White wine vinegar	30 ml
Cream 35%	40 ml
Cold unsalted butter, diced	180 g
Green peppercorns in brine, drained and rinsed	10 g
Fine salt	1 g

1. Simmer shallots, wine and vinegar until about 25 ml liquid remains. Strain, pressing lightly, and discard shallots.

2. Add cream and bring briefly to a simmer. Reduce the heat. Whisk in cold butter a few cubes at a time, keeping the sauce warm enough to emulsify but never boiling after butter is added.

3. Crush half the peppercorns lightly; fold all into sauce and season. Make close to dispatch and serve promptly.

Holding and service: Short service preparation only; do not treat the warm emulsion as shelf-stable. Discard separated or time-abused sauce; no overnight hot holding.

Pickled green papaya

Expected batch yield: About 130 g drained papaya; plate 100 g.

Ingredient / specification	Quantity
Green papaya, peeled, seeded, fine julienne	150 g
Rice vinegar	70 ml
Water	70 ml
Sugar	20 g
Fine salt	2 g

1. Warm vinegar, water, sugar and salt until dissolved. Cool completely.

2. Add papaya and refrigerate 45-60 minutes. Drain the service quantity well. This is a quick pickle, not a fermented preserve.

Holding and service: Refrigerate and use within 24 hours for this development batch.

05 | Forest Rain

Clear roasted mushroom consomme poured over young coconut, shiitake and ginger.

SERVICE | Per guest: 80 ml clear broth, 12 g coconut ribbons, 10 g cooked shiitake and 1 g ginger. Pour tableside from a warmed pot.

ALLERGENS | Egg from clarification; soy/wheat if substituted seasonings are used.

EQUIPMENT | Roasting tray, stockpot, fine cloth, thermometer, service jug.

PREPARATION | Make broth a day ahead; clarify on service day or chill promptly after clarification.

Roasted mushroom broth

Expected batch yield: Target 1,500 ml strained broth for clarification.

Ingredient / specification	Quantity
Button mushrooms, halved	600 g
Fresh shiitake stems and caps, chopped	200 g
Onion, sliced	180 g
Carrot, sliced	80 g
Neutral oil	15 ml
Dried shiitake	15 g
Water	2300 ml
Fresh thyme	2 g

1. Toss fresh mushrooms, onion and carrot in oil. Roast at 200 C fan for 25-35 minutes, turning once, until deeply browned without black burnt edges.

2. Transfer to a pot. Deglaze the roasting tray with some of the measured water; add all water, dried shiitake and thyme. Simmer very gently for 60 minutes.

3. Strain without crushing solids. Reduce or top up with measured boiling water to 1,500 ml. Cool rapidly to 4 C or below before adding clarification ingredients.

Holding and service: Refrigerate overnight if not clarifying immediately. No salt is added until after clarification.

Mushroom consomme clarification

Expected batch yield: Target 1,000-1,100 ml clear consomme; plate 800 ml.

Ingredient / specification	Quantity
Cold mushroom broth, above	1500 ml
Pasteurised egg white	120 g
Button mushrooms, finely minced	100 g
Fine salt	5 g

1. Whisk egg whites just until loosened, not foamy, and mix with minced mushrooms and cold broth.

2. Warm slowly while stirring gently across the base until the egg begins to set. Stop stirring as the raft forms, about 55-60 C.

3. Make a small opening in the raft. Maintain a very gentle simmer for 30-40 minutes; do not boil or break the raft.

4. Ladle through the opening and pass through damp fine cloth without pressing. Season after filtration. Record actual clarified yield; hold back surplus rather than enlarging portions.

Holding and service: Hold above 60 C for brief service or rapidly chill. Egg remains an allergen even after filtration.

Coconut, shiitake and ginger garnish

Expected batch yield: Ten garnishes.

Ingredient / specification	Quantity
Young coconut flesh, clean ribbons	120 g
Fresh shiitake caps, finely sliced	150 g
Fresh ginger, very fine julienne	10 g
Water for simmering shiitake	200 ml
Fine salt	1 g

1. Simmer shiitake in salted water for 5-7 minutes until cooked. Drain; weigh ten 10 g portions and record surplus.

2. Warm coconut and ginger briefly in a small amount of the service consomme, taken from the 800 ml allocation.

3. Arrange garnish in warmed bowls and pour the remaining broth tableside.

Holding and service: Keep coconut refrigerated until needed. Heat garnish close to dispatch; do not keep filled bowls waiting.

06 | Coral

Steamed coral trout with sour pineapple-turmeric broth, charred baby leek and Thai basil oil.

SERVICE | Per guest: 70 g raw trimmed fish, 45 ml broth, 20 g cooked leek and 2 ml basil oil. Record cooked fish yield.

ALLERGENS | Fish.

EQUIPMENT | Steamer, saucepan, grill/plancha, blender, fine cloth, probe.

PREPARATION | Make aromatic broth on service day; fish is cooked to order. Confirm species and supplier traceability.

Sour pineapple-turmeric broth

Expected batch yield: Target 600 ml strained broth; plate 450 ml.

Ingredient / specification	Quantity
Fresh pineapple, peeled, chopped	250 g
Shallots, sliced	50 g
Fresh ginger, sliced	15 g
Fresh turmeric, peeled, sliced	8 g
Lemongrass, bruised	30 g
Neutral oil	10 ml
Water	700 ml
Fish sauce	15 ml
Calamansi juice	25 ml
Palm sugar	8 g
Red chilli, deseeded, sliced	3 g

1. Sweat shallot, ginger, turmeric, lemongrass and chilli in oil for 3 minutes without browning. Add pineapple and water.

2. Simmer gently for 25 minutes. Strain, pressing pineapple lightly, then reduce to about 550 ml.

3. Add fish sauce, sugar and calamansi. Adjust toward 600 ml using measured hot water if necessary. Taste: sour first, then pineapple sweetness and aromatic warmth; chilli should be restrained.

Holding and service: Make on service day or rapidly chill overnight. Reheat once; add a little of the measured calamansi at dispatch if the aroma has faded.

Steamed coral trout

Expected batch yield: Ten raw 70 g portions.

Ingredient / specification	Quantity
Coral trout fillet, skinless, pin-boned and trimmed	700 g
Fine salt	4 g
Neutral oil	10 ml
Ginger slices for steaming	20 g
Spring onion for steaming	30 g

1. Obtain correctly identified fish through an approved traceable supplier. Check for bones and portion evenly. Keep chilled.

2. Lightly oil a shallow steaming tray, lay down ginger and spring onion, and place seasoned fish above.

3. Steam in a preheated steamer, beginning checks around 5-7 minutes depending on thickness and load. Continue until the cooked-food core standard is met. Discard steaming aromatics and liquid.

4. Lift carefully onto the plate and add hot broth around, not over, the top surface.

Holding and service: Cook to order. Any species substitution must be stated on the menu and costed again.

Charred baby leek

Expected batch yield: Target 220-250 g cooked; plate 200 g.

Ingredient / specification	Quantity
Baby leeks, trimmed and thoroughly washed	300 g
Neutral oil	15 ml
Fine salt	2 g
Water for steaming	500 ml

1. Steam leeks over the measured water until just tender, about 5-8 minutes depending on size. Drain and dry well.

2. Brush with oil, season and char briefly on a hot grill or plancha. Cut to neat lengths and weigh ten 20 g portions.

Holding and service: Prepare near service; retain colour and texture. Rapidly chill any advance batch and reheat once.

Thai basil oil

Expected batch yield: About 60-70 ml strained oil; plate 20 ml.

Ingredient / specification	Quantity
Thai basil leaves, washed and dried	20 g
Neutral oil	80 ml

1. Blend basil with oil for 1-2 minutes until fine. Pass through fine cloth without forcing solids through.

2. Transfer immediately to a clean covered container and refrigerate. Make a small batch; do not store fresh herb oil at room temperature.

Holding and service: Use the same day and discard service leftovers. Refrigeration is essential; this is not a preserved oil.

07 | The Signature

Crisp-skinned duck, green banana puree, tamarind-coffee jus, dark-toasted coconut and pickled green mango.

SERVICE | Per guest: target 90 g cooked sliced duck, 45 g banana puree, 30 ml jus, 6 g coconut crumb and 12 g drained mango. Measure duck yield before accepting this portion specification.

ALLERGENS | Wheat, fish, milk; stock may contain celery.

EQUIPMENT | Heavy pan, oven, probe, rack, blender, sieve, scales.

PREPARATION | Make poultry stock ahead; cook duck to order. Prepare mango and crumb on service day.

Crisp-skinned duck breast

Expected batch yield: 1,400 g raw trimmed duck; target at least 900 g cooked sliced meat, subject to trial.

Ingredient / specification	Quantity
Duck breast, boneless, skin on, trimmed	1400 g
Fine salt	11 g
Ground black pepper	1 g

1. Pat duck dry. Score skin in a shallow diamond pattern without cutting into flesh. Season evenly.

2. Lay skin-side down in a cold heavy pan; bring to medium-low heat. Render slowly for roughly 12-18 minutes, adjusting heat to avoid burnt skin. Pour off fat as it accumulates.

3. Turn to colour flesh side briefly. Finish in a 160 C oven as required; verify the thickest part reaches 75 C for 2 minutes for this conservative development process. Do not substitute a pink-duck endpoint without a separately validated process.

4. Rest skin-up, uncovered on a rack, for 8 minutes. Weigh cooked meat, slice across the grain and portion. If yield is short, revise purchase quantities after the trial rather than claiming the target was achieved.

Holding and service: Raw duck refrigerated until cooking; serve immediately after cooking and resting. Track rendered fat as a by-product, with no automatic cost credit.

Green banana puree

Expected batch yield: Target 550-600 g; plate 450 g.

Ingredient / specification	Quantity
Green cooking banana, peeled, sliced	400 g
Unsweetened coconut milk	160 ml
Water for blending	80 ml
Fine salt	4 g
Calamansi juice	10 ml
Water for steaming	800 ml

1. Steam banana over the steaming water until completely tender, about 20-30 minutes. Check there is no chalky raw centre.

2. Blend hot banana with warmed coconut milk, 60 ml blending water and salt. Add remaining blending water only if needed.

3. Pass through a fine sieve, finish with calamansi and record the final yield. Texture should hold a soft spoon trail.

Holding and service: Make on service day; hold briefly above 60 C. Stir gently before portioning; prolonged holding thickens the puree.

Tamarind-coffee jus

Expected batch yield: Target 400-450 ml finished sauce; plate 300 ml.

Ingredient / specification	Quantity
Unsalted roasted poultry stock F1, below	1000 ml
Shallots, sliced	80 g
Ginger, sliced	20 g
Lemongrass, bruised	40 g
Neutral oil	10 ml
Seedless unsweetened tamarind puree	40 g
Palm sugar	24 g
Fresh espresso	30 ml
Fish sauce	10 ml
Cold unsalted butter	30 g

1. Sweat shallot, ginger and lemongrass in oil. Add stock and reduce gently to about 400 ml.

2. Strain and discard aromatics. Add tamarind and sugar; simmer 2 minutes.

3. Add half the espresso and fish sauce, taste, then add the remainder only as balance allows. Record actual additions. Coffee should deepen roast flavour, not dominate.

4. Remove from heat and whisk in butter immediately before service. Record finished yield and portion 30 ml per guest.

Holding and service: Stock reduction may be prepared and chilled overnight before espresso/butter finishing. Reheat once and finish near service.

Dark-toasted coconut crumb

Expected batch yield: About 100 g; plate 60 g.

Ingredient / specification	Quantity
Unsweetened desiccated coconut	70 g
Panko breadcrumbs	25 g
Neutral oil	10 ml
Fine salt	1 g

1. Toast coconut in a dry pan over medium-low heat, stirring constantly, until deep golden brown. Transfer immediately to a cold tray; do not blacken or burn it.

2. Toast panko separately with oil until crisp. Cool and combine with coconut and salt.

3. Keep the crumb beside the duck rather than covering all of its crisp skin.

Holding and service: Use same day; store dry and airtight after cooling.

Pickled green mango

Expected batch yield: About 150-170 g drained mango; plate 120 g.

Ingredient / specification	Quantity
Green mango, peeled, fine julienne	180 g
Rice vinegar	80 ml
Water	80 ml
Sugar	20 g
Fine salt	2 g

1. Warm vinegar, water, sugar and salt to dissolve. Cool fully.

2. Add mango and refrigerate 20-30 minutes. Drain well. Taste alongside duck and jus; the pickle should be crisp and sharp.

Holding and service: Make on service day and refrigerate. This is not a shelf-stable pickle.

08 | Passing Storm

Calamansi granita, compressed cucumber and mint jelly.

SERVICE | Per guest: 35 g granita, 12 g drained cucumber and 5 g mint jelly. Serve in a chilled shallow bowl immediately.

ALLERGENS | No major allergen intentionally added; check all processed ingredients and cross-contact.

EQUIPMENT | Freezer, shallow tray, fork, vacuum chamber or covered bowl, blender.

PREPARATION | Freeze granita a day ahead; prepare cucumber and jelly on service day.

Calamansi granita

Expected batch yield: About 500 g frozen mix; plate 350 g.

Ingredient / specification	Quantity
Water	320 ml
Sugar	90 g
Calamansi juice, strained	90 ml

1. Heat 150 ml water with sugar until dissolved. Add remaining water and cool. Stir in calamansi.

2. Pour into a shallow tray, cover and freeze. Scrape with a fork every 45-60 minutes until fine crystals form, typically 3-5 hours.

3. Taste a small frozen sample. Acidity changes with fruit; document any sugar or water adjustment before repeating the batch.

Holding and service: Keep frozen at -18 C or below; prepare one day ahead. Do not refreeze melted service portions.

Compressed cucumber

Expected batch yield: Ten 12 g drained portions.

Ingredient / specification	Quantity
Cucumber, peeled and deseeded, small dice	150 g
Water	40 ml
Sugar	8 g
Calamansi juice	10 ml
Fine salt	0.5 g

1. Dissolve sugar and salt in water, cool, then add juice.

2. Combine cucumber and dressing in a food-safe vacuum bag. Use one gentle chamber-vacuum cycle to draw dressing in; refrigerate for 20 minutes and drain.

3. Without a chamber, marinate covered under refrigeration for 30 minutes and label it marinated cucumber rather than compressed.

Holding and service: Use within the same service day, refrigerated until plating. Vacuum treatment does not preserve it.

Mint jelly

Expected batch yield: About 170 g; use 50 g, with surplus for cutting and trial.

Ingredient / specification	Quantity
Water	160 ml
Mint leaves	10 g
Sugar	15 g
Agar powder	1.2 g
Calamansi juice	5 ml

1. Blanch mint briefly in a little of the measured boiling water, then blend with the remaining water and strain. Top the strained liquid back to 160 ml with measured water.

2. Mix agar with sugar. Whisk into mint liquid, bring to a boil and boil 60 seconds while stirring.

3. Remove from heat, add calamansi, pour into a shallow tray and set. Refrigerate, then cut small neat cubes.

Holding and service: Use within 24 hours refrigerated. Do not freeze the jelly with the granita.

09 | Midnight

Dark chocolate cremeux, black sesame ice cream, coconut tuile and palm-sugar caramel.

SERVICE | Per guest: 40 g cremeux, 30 g ice cream, one 5-6 g tuile and 8 g caramel. Keep the caramel thin and restrained.

ALLERGENS | Milk, egg, sesame, wheat.

EQUIPMENT | Thermometer, blender, fine sieve, ice-cream machine, freezer, silicone baking mat.

PREPARATION | Make cremeux and ice cream one day ahead; bake tuiles on service day.

Dark chocolate cremeux

Expected batch yield: About 600 g; plate 400 g.

Ingredient / specification	Quantity
Dark chocolate 65-70%, finely chopped	180 g
Whole milk	180 ml
Cream 35%	180 ml
Pasteurised egg yolk	60 g
Sugar	35 g
Fine salt	1 g

1. Warm milk and cream. Whisk yolk, sugar and salt without aerating heavily. Temper with the hot dairy, then return to the pan.

2. Cook gently, stirring continuously, to 82-84 C until lightly thickened; do not boil. Check temperature with a calibrated probe.

3. Strain over chocolate. Wait 1 minute, then blend without drawing in air until glossy.

4. Divide into shallow covered containers and chill rapidly. Refrigerate overnight to crystallise. Portion with a warmed spoon or pipe after gently loosening.

Holding and service: Prepare one day ahead; refrigerate at 4 C or below and use within 48 hours for this trial. Protect from raw-food contact.

Black sesame ice cream

Expected batch yield: About 850-900 g mix before churning; plate 300 g. Batch size supports a small churner.

Ingredient / specification	Quantity
Whole milk	400 ml
Cream 35%	200 ml
Sugar	100 g
Glucose syrup	35 g
Pasteurised egg yolk	60 g
Unsweetened roasted black sesame paste	80 g
Skim milk powder	20 g
Fine salt	1 g

1. Mix sugar and milk powder. Whisk into milk with cream and glucose; heat gently.

2. Temper yolks with hot dairy, return to the pan and cook to 82-84 C while stirring. Strain.

3. Blend in sesame paste and salt until smooth. Chill rapidly to 4 C or below. Mature refrigerated for 4-12 hours.

4. Churn according to machine instructions, transfer to a covered shallow container and harden at -18 C or below. Record actual churned yield and texture.

Holding and service: Use within seven days frozen for this trial as a quality limit, not a validated shelf life. Scoop only service portions; never refreeze melted ice cream.

Coconut tuile

Expected batch yield: 12-14 small tuiles; ten for service.

Ingredient / specification	Quantity
Pasteurised egg white	40 g
Icing sugar	40 g
Plain flour	20 g
Unsalted butter, melted and cooled	25 g
Unsweetened desiccated coconut	20 g
Fine salt	0.3 g

1. Mix egg white and sugar without whipping. Fold in flour, butter, coconut and salt. Rest 20 minutes.

2. Spread 10 g portions very thinly on a silicone mat, allowing space. Bake at 160 C fan for 8-12 minutes until evenly golden.

3. Shape over a curved mould while hot if desired. Cool completely; reject thick or chewy centres.

Holding and service: Cool fully and store airtight with food-safe desiccant kept separate from food. Use same day in humid conditions.

Palm-sugar caramel

Expected batch yield: About 180 g; plate 80 g.

Ingredient / specification	Quantity
Palm sugar, chopped	80 g
Water	30 ml
Coconut cream	80 g
Fine salt	1 g

1. Warm coconut cream separately. Melt palm sugar with water in a heavy pan and simmer until dissolved and slightly thickened. Palm sugar is already dark; do not chase a dark-white-sugar caramel colour.

2. Carefully add warm cream in small additions, stirring and guarding against steam. Simmer 1-2 minutes, add salt and strain.

3. Cool to a pourable sauce; loosen with a measured small amount of hot water if required and record it.

Holding and service: Refrigerate after rapid cooling. Prepare up to one day ahead; warm only the service amount.

10 | The Journey Home

Pandan and brown-butter financiers with toasted coconut, and tart tamarind pate de fruit.

SERVICE | Per guest: one 15-18 g financier and one 10 g pate de fruit. Serve after dessert on a small dry plate.

ALLERGENS | Financier: almond, wheat, egg, milk. Fruit confection: check pectin product and cross-contact.

EQUIPMENT | Mini financier moulds, saucepan, thermometer, refractometer for fruit confection, small frame.

PREPARATION | Bake financiers on service day; set fruit confection one day ahead.

Pandan financier with toasted coconut

Expected batch yield: 12 mini financiers; ten for service.

Ingredient / specification	Quantity
Unsalted butter, starting weight	70 g
Brown butter from above, measured for batter	50 g
Icing sugar	60 g
Almond flour	30 g
Plain flour	20 g
Pasteurised egg white	60 g
Pandan leaves, washed, chopped	15 g
Water for pandan extract	30 ml
Pandan extract from above, measured for batter	10 ml
Unsweetened desiccated coconut	10 g
Fine salt	0.5 g
Neutral oil for moulds	3 ml

1. Brown the 70 g butter gently until milk solids are hazelnut-coloured. Strain and weigh 50 g for batter. The 50 g is a sub-yield, not additional butter to purchase.

2. Blend pandan with 30 ml water and strain firmly. Measure 10 ml extract for batter; do not add both the starting water and extract as separate additions.

3. Mix icing sugar, almond flour, flour and salt. Stir in egg white, then the measured pandan extract and warm brown butter. Refrigerate batter for 1 hour.

4. Toast coconut at 150 C for 4-6 minutes until pale gold. Divide batter among twelve lightly oiled mini moulds, roughly 19 g each, and sprinkle coconut over the tops.

5. Bake at 170 C fan for 12-15 minutes until set and lightly golden. Cool 5 minutes before unmoulding onto a rack.

Holding and service: Use same day for best texture. Refrigerate unbaked batter overnight at most for this trial; do not treat this as a validated shelf-life specification.

Tamarind pate de fruit

Expected batch yield: Target 230-260 g slab; cut ten 10 g service pieces and record surplus.

Ingredient / specification	Quantity
Seedless unsweetened tamarind puree	60 g

Ingredient / specification	Quantity
Unsweetened apple puree	90 g
Water	30 ml
Sugar, for pectin premix	25 g
Yellow/high-methoxyl confectionery pectin, supplier-specified for pate de fruit	4 g
Sugar, main addition	125 g
Glucose syrup	30 g
Caster sugar for coating	20 g

1. Use a small lined frame about 12 x 12 cm. Confirm pectin type; NH pectin and agar are not direct substitutes.

2. Warm tamarind, apple puree and water to about 40 C. Thoroughly mix pectin with the 25 g sugar, then rain it into the warm puree while whisking. Bring to a full boil.

3. Add the 125 g sugar in three additions, keeping the boil, then add glucose. Cook while stirring until a cooled sample reads approximately 75-76 Brix. Temperature may be around 106-108 C but is only a secondary guide.

4. The acidic tamarind supplies acidity; do not add a fixed acid dose blindly. Follow the pectin supplier acidity range and test the set. Pour promptly into the frame and leave undisturbed until firm.

5. Cut ten 10 g pieces and coat lightly with sugar shortly before service. If the slab weeps or does not set, record Brix and acidity and revise the trial rather than presenting it as a proven formula.

Holding and service: Prepare one day ahead. Keep covered and refrigerated for this development batch; no ambient shelf-life or preservation claim. Coat shortly before service to limit sweating.

F1 | Roasted poultry stock

Unsalted foundation for the signature jus. Purchased unsalted gelatin-rich stock is an alternative specification, not an additional ingredient.

SERVICE | Make approximately 2,000 ml; allocate 1,000 ml to the ten-guest jus and label the remainder separately.

ALLERGENS | Celery if used; inspect purchased alternatives.

EQUIPMENT | Roasting tray, stockpot, sieve, shallow cooling containers.

PREPARATION | Prepare the day before; cool rapidly.

Roasted poultry stock

Expected batch yield: Target 2,000 ml finished unsalted stock.

Ingredient / specification	Quantity
Chicken or duck bones, food-grade, chilled	1500 g
Onion, chopped	200 g
Carrot, chopped	100 g
Celery, chopped	80 g
Neutral oil	15 ml
Tomato paste	20 g
Water	3500 ml
Thyme	3 g
Bay leaf	0.3 g

1. Roast bones at 200 C for 40-50 minutes until well browned. Toss vegetables in oil, add to the tray for the final 20 minutes, and spread tomato paste on the bones for the final 5 minutes without burning.

2. Transfer to a pot, deglaze the tray with some measured water and add all water and herbs. Bring just to a simmer and skim.

3. Simmer gently for 3 hours, adding measured water if necessary to keep bones submerged. Strain without pressing. Reduce or top up to 2,000 ml; do not salt.

4. Allocate the required litre to the jus. Divide surplus into shallow containers, rapidly chill and refrigerate or freeze in labelled portions.

Holding and service: Refrigerate at 4 C or below for next-day use, or freeze promptly at -18 C or below. Record actual yield and allocation; do not charge the whole batch twice.

Production sequence for ten guests

When	Work and controls
Day before	Make F1 poultry stock and mushroom broth. Press jackfruit and chill. Mix brioche dough. Make chocolate cremeux, churn/harden sesame ice cream, freeze granita and set tamarind fruit confection. Rapidly cool perishables; label batches.
Service morning	Make rice shells; bake financiers and tuiles. Prepare quick pickles, jelly, herb oil and sauces. Clarify consomme. Weigh portions and check seafood/duck traceability. Keep cold foods under refrigeration.
Before briefing	Trial one complete plate from every course. Taste sauces with proteins and garnishes. Verify cooked yields, equipment capacity, allergens and vegetarian enquiries. Label all service containers.
Close to service	Proof/bake brioche. Prepare purees, heat consomme and finish jus. Prepare a small beurre blanc batch close to scallop dispatch. Chill granita bowls.
During service	Assemble crab tartlets at the pass. Grill jackfruit, sear scallops, steam fish and cook/rest duck in controlled batches. Keep skin and crisp garnishes dry. Portion frozen components last.
After service	Record portions sent, leftovers, waste, actual ingredient usage and quality notes. Discard time-abused food. Compare observed yields with this edition before scaling.

Trial record and 27% costing handoff

For every component record: supplier/SKU; purchase pack quantity and SGD price; tax treatment; prepared weight; cooked/strained yield; portion weight; plated quantity; surplus; process loss; and revised method. Record actual frying-oil consumption and run-level disposal allocation.

Cost per usable gram = total ingredient batch cost / measured usable batch yield. Consumption cost per guest = sum of each plated component quantity multiplied by its usable unit cost. Event cost must additionally account for unavoidable minimum batches, unused surplus, waste and delivery according to your chosen accounting policy.

Minimum net food selling price at 27% = fully allocated food cost per guest / 0.27. Net revenue excludes GST and service charge for this planning model. Labour, equipment and overhead require a separate contribution-margin review.

Review before scaling: rice-shell crispness; jackfruit binding; brioche proof; scallop/duck texture at the approved cooking endpoint; consomme clarity; fish doneness; banana puree stability; coffee intensity; granita sweetness; ice-cream hardness; and pectin set. Do not claim a successful trial until it is recorded.

Chef sign-off: _____ Trial date: _____

Measured event food cost: S$_____ Approved net price: S$_____ Food cost: _____%