Tamarind-Glazed Beef Short Rib

The Southeast Asian Table | Signature plate development notes

Plate for one guest

85–90 g cooked boneless short rib, 30 g roasted shallot purée, 25 ml green peppercorn jus, 8–10 g grilled bitter melon and 10 g drained pickled mustard greens.

Service concept

Braise the short rib until tender, press and portion. Glaze with tamarind at pickup. Keep the jus around the beef so the glaze stays visible. Taste the bitter melon with a bite of beef and sauce to judge its intensity.

Trial to record

Weigh the beef before braising, after pressing and after trimming. Use measured cooked yield to establish a raw purchase quantity. Ingredient formulas, trial results and Singapore costing are pending.