

PARA DOSSIER · CIP CRADLE DEMONSTRATION EXEMPLAR



TWO SUNS · MUSANG KING · BLACK THORN

Atelier of Affinities

Durian Across Two Suns

French Borneo · a five-course chef's table read through two cultivars

The French Residence, Kuala Lumpur · hosted by H.E. Marc Abensour · twenty covers

Rev. 3 · figures illustrative · awaiting the chef's editorial pass

Prepared for Chef James Won

CIP Cradle demonstration exemplar. This dossier is produced to show a complete PARA output end to end, with the beverage and pairing subsystem fully engaged. Every figure is [illustrative] — a realistic Kuala Lumpur estimate for the durian season, not a quotation. The menu and the flight are the locked spine.

Demonstration scenario — read this first. The venue and the brigade are real: this menu was executed at the French Residence, hosted by H.E. Marc Abensour, prepped at Taylor's Culinary Institute and finished at the Residence. The wine flight is engaged here as an illustrative demonstration of PARA's beverage-pairing subsystem run in full. The actual ambassadorial service ran food-led under halal handling, with beverage stood down; that literal record is held separately (the 11 June dossier, rev. 3). This exhibit shows the system whole; it is not a claim that a flight was poured on the night.

Two-site execution. Bulk mise en place at Taylor's; final mise en place and plating at the Residence. The companion Production and Logistics Pack carries the transport, cold chain, and the Residence-kitchen dependencies.

How to read this dossier

The eleven PARA stages are set out in order. Unlike a food-led service, beverage is fully engaged here: Stage 1 designs the flight against the two-sun logic, and Stage 6 finalises it course by course with a verdict and a carrying axis. The dinner runs two-site — bulk mise en place at Taylor's Culinary Institute, final mise en place and plating at the French Residence — so the companion Production and Logistics Pack carries the brigade, the counted-back prep schedule, the transport and cold chain, the Residence-kitchen dependencies, the beverage service choreography, and the pass. The hallucination gate at Stage 7 lists every assumption and every figure still to confirm.

The signature of this menu is the **two suns**. Durian is not one flavour. **Musang King** is the loud sun — savoury, sulphurous, given to ferment, cream, and smoke; it lights Courses I, II, and IV. **Black Thorn** is the sweet sun — cleaner, caramel-edged, floral; it lights Courses III and V. The fruit is carried across the menu in five states, and the cultivar is chosen to the register each course needs rather than used interchangeably. This is the conceptual heart, and the costing, procurement, and pairing all answer to it.

Stage 0 — Constraints

CONSTRAINT	SETTING
Covers	20 (chef's table)
Date and service	[illustrative] — within the durian peak, July 2026; seated 19:30
Venue	The French Residence, Kuala Lumpur
Host	H.E. Marc Abensour, Ambassador of France to Malaysia
Execution model	Two-site — bulk mise en place at Taylor's Culinary Institute; final mise en place and plating at the Residence
Occasion	Atelier of Affinities — a chef's-table degustation, durian as hero across two cultivars
Hero	Durian — Musang King (savoury sun: I, II, IV) and Black Thorn (sweet sun: III, V); one distinct technique per course
Courses	Four savoury, one dessert; palate reset carried by the flight's acidity and effervescence
Protein exclusions	No pork; no beef or veal (standing canon)
Dietary / temperance	None flagged; full wine flight poured. A non-alcoholic flight is held in reserve should a guest require it
Allergens	Shellfish (crab, scallop) and fish present; declared to guests at booking
Sourcing	Kuala Lumpur; durian at July peak; Black Thorn sourced to grade, Musang King to A-grade
Service style	Plated degustation; wine flight poured to each course
Brigade	Seven hands: Chef James Won, two lecturers, and four final-year students. The flight is poured by the Residence service team under the Stage 6 selections
Kitchen note	Bulk prep at Taylor's (a teaching kitchen — designated clean stations, segregated from teaching production); finishing at the Residence subject to its kitchen capability (Production Pack, confirm-or-carry)

Canon set for this menu. Courses I, II, and III are non-meat preparations; their stock is kombu-and-bonito dashi (a kombu-dashi glaze on Course III). Course IV is a meat preparation and takes chicken stock enhanced by the roasted duck carcass. These bases do not cross. The cultivar is canon here too: Musang King and Black Thorn are not interchangeable, and each course names the sun it is cooked under. Barrio cinnamon and premium vanilla are drawn from standing pantry. As the service carries a wine flight, classical reductions are available where they serve; the kitchen's idiom otherwise holds — rice vinegar, calamansi, and verjus for acid and lift.

Stage 1 — Beverage

The flight is engaged and led from the front, because durian is the hardest hero in the cellar to pour against. Its sulphur and fat flatten tannin and oxidise delicate aromatics; the productive directions are **high acid, low tannin, and either residual sugar or effervescence** to lift the fat and reset the palate. The two-sun logic governs the flight as it governs the

plate: the savoury Musang King courses want mineral, cutting whites and a low-tannin red; the sweet Black Thorn courses want oak-and-butter weight and, at the close, sweetness in the glass to meet sweetness on the plate.

The flight, course by course, finalised at Stage 6:

#	SUN	THE GLASS
I	Musang King — the ferment	Chablis Grand Cru 2022, Les Vaudésir (Domaine Long-Depaquit)
II	Musang King — the cream	Riesling Grand Cru "Frankstein" 2019 (Charles Frey) — sake alternate held
III	Black Thorn — the caramel	Chassagne-Montrachet 2020 (Philippe Colin)
IV	Musang King — the smoke	Nuits-Saint-Georges 2020, Château Gris
V	Black Thorn — the sweetness	Moët & Chandon Impérial Demi-Sec

The affinities below are **culinary** — a shared aromatic family, a matched weight, a structural cut. They are not pairing-database scores. Where the dish reaches into the Sarawak heart, the match reads as a proposal, honestly held.

Stage 2 — Architecture and arc

The single risk in carrying durian across a whole menu is not flavour but fatigue. Lead with sweet custard and the palate has nowhere left to travel. The arc therefore withholds the fruit's sweetness until the very end and moves it through five states, so each course meets a durian the guest has not yet tasted. The cultivar is chosen to the state: the savoury, fermented, creamy, and smoked courses are Musang King's; the caramelised and the pure-sweet are Black Thorn's.

	COURSE	SUN (CULTIVAR)	DURIAN STATE	TECHNIQUE	PROTEINCLASS / BASE
I	Tempoyak, cured sériole, kombu	Musang King	Fermented — sour, savoury, no sweetness	Lacto-fermentation and cure	Non-meat / kombu-bonito dashi
II	Savoury durian chawanmushi, mud crab	Musang King	Fresh — fat and body, not sweetness	Gentle steamed custard	Non-meat / kombu-bonito dashi
III	Binchotan scallop, caramelised durian, charred lime	Black Thorn	Caramelised — fire, deep, toffee-edged	Live-fire grill	Non-meat / kombu-dashi glaze
IV	Roast duck, durian-husk smoke, durian jus	Musang King	Enriching fat and aromatic smoke	French roast and sauce work; husk smoke	Meat / chicken stock + roasted duck carcass
V	Black Thorn parfait, Barrio cinnamon, calamansi	Black Thorn	Pure, sweet, at peak	Frozen and aerated, modernist	Dessert

The savoury line climbs through the fire course before the main. The custard runs into the grilled scallop without a reset between them — both are warm and ascending, and a cleanser there would break the build. The flight does the palate-reset work the rest of the way: Chablis after the ferment, the high-acid Riesling against the cream, the cut of charred lime and oak through the fire, and the effervescence of the Demi-Sec to close.

Stage 3 — Palette

Course I. Sour and saline. Tempoyak funk against cured sériole fat, a clean kombu spine beneath, one bright herb above. No sweetness anywhere. Musang King's sulphurous depth is the point of the ferment.

Course II. Round and marine. Musang King read as cream, dashi keeping it savoury, sweet mud crab. Depth from a marine umami spine — the awase dashi reinforced with a little dried scallop (conpoy) in the crab nage, and a fine green dust to finish.

Course III. Char, sweet-savoury, citrus. A scallop seared hard over binchotan, **Black Thorn** caramelised in the pan to a toffee depth — its cleaner sweetness takes the fire without turning sulphurous, where Musang King would fight it — charred lime to cut, a clean herb or sea grape for lift. The savoury peak, and the only course where durian meets direct fire.

Course IV. Roast, funk, smoke. Caramelised duck skin, a jus built on the bird's own bones with Musang King folded in as a foie-like enrichment, a vegetable carrying durian-husk smoke, Bario cinnamon warming the sauce from behind.

Course V. Sweet, cool, lifted. **Black Thorn** at its fullest — the cultivar whose clean, floral sweetness rewards being shown whole — Bario cinnamon and vanilla for warmth, calamansi as the acid that cuts the fat and keeps the finish clean.

Standing pantry, in hand, no procurement: Bario cinnamon (Kelabit-stewarded native Bornean cinnamon) and premium vanilla. Where indigenous technique is used it is attributed: tempoyak is the fermented-durian condiment of the Malay and Iban kitchens; Bario cinnamon is stewarded by the Kelabit highlands.

Stage 4 — Structure

Course I — Tempoyak, cured sériole, kombu (*Musang King*) - Tempoyak emulsion (lacto-fermented Musang King, salt, bird's eye chilli, calamansi) - Lightly cured sériole (greater amberjack), sliced - Clear kombu-dashi gelée - One herb leaf; finishing salt

Course II — Savoury durian chawanmushi, mud crab (*Musang King*) - Awase dashi chawanmushi custard with fresh Musang King folded through - Picked mud crab, warmed in dashi butter - Crab-and-dashi nage, reinforced with dried scallop (conpoy) - Fine green finishing dust

Course III — Binchotan scallop, caramelised durian, charred lime (*Black Thorn*) - Hokkaido scallop, seared hard over binchotan - Caramelised Black Thorn, pan-glazed with palm sugar and a touch of dashi - Charred lime - Sea grape (umibudo) or clean herb

Course IV — Roast duck, durian-husk smoke, durian jus (*Musang King*) - Roasted duck breast, skin rendered - Duck jus enriched with Musang King - Husk-smoked vegetable (celeriac or local pumpkin) - Barrio cinnamon in the sauce

Course V — Black Thorn parfait, Barrio cinnamon, calamansi (*Black Thorn*) - Black Thorn parfait, aerated and frozen - Barrio cinnamon and vanilla sablé crumb - Calamansi gel - Light durian foam to serve

Stage 5 — Recipes

Quantities for 20 covers with working margin. The cultivar named for each course is canon; do not substitute Musang King for Black Thorn or the reverse. Where each preparation is made — at Taylor's ahead, or finished at the Residence — is allocated dish by dish in the Production and Logistics Pack. Every component carries its spec to hit — weight, temperature, time, pH, cut, yield, and hold — and a par level for the service.

Base — Awase dashi (*Courses I, II, and the Course III glaze*)

Kombu 55 g, katsuobushi 80 g, water 4 L. Steep the kombu in cold water 30 min; bring to 60 °C and hold 1 hr; lift the kombu; raise to 80 °C, add the bonito, draw off the heat, infuse 10 min; strain gently through muslin. Yield ~3.6 L. Hold 0–4 °C, use within 3 days.

Base — Duck jus (*Course IV*)

Duck carcasses and bones ~3 kg chopped and roasted hard to deep brown. Sweat a mirepoix of onion, shallot, garlic, carrot, celery, and ginger; add the bones; cover with chicken stock ~4 L; simmer 4 hr at ~90 °C, skimming throughout; strain and reduce to nappe. Yield ~600 ml. A short red-wine deglaze is available for this service; correct and lift with rice vinegar. Hold 0–4 °C; durian mounted to order.

Course I — Tempoyak, cured *sériole*, kombu (*Musang King*)

- **Tempoyak** (*start D-5*) — Musang King flesh 500 g, sea salt 15 g (3%), bird's eye chilli 2. Mash, pack anaerobically with a weight below the surface, ferment at 26–28 °C for 4–5 days to a clean sour at pH ≤ 4.5. Hold 0–4 °C, sealed. *Fallback: mature KL tempoyak.*
- **Tempoyak emulsion** (*to order*) — tempoyak 200 g + egg yolk 1 + neutral oil 80 ml blended loose; slackened with calamansi and a little dashi; seasoned. Par ~400 g.
- **Cured *sériole*** — loin 700 g cured 1:1 salt-sugar 20 min, rinsed, dried; sliced 3–4 mm to order. Yield ~600 g sliced. Carried raw at 0–2 °C and cured on the day.
- **Kombu-bonito gelée** — awase 250 ml + agar 2 g, boiled to dissolve, set, diced 5 mm. Hold 0–4 °C.
- **Finish** — one clean herb leaf; a few grains of finishing salt.
- **Plate** — *sériole* over the diced gelée, three points of emulsion, herb, salt.

Course II — Savoury durian chawanmushi, mud crab (*Musang King*)

- **Custard base** — egg 6 : awase 900 ml (1:3) + light soy 8 g + salt 4 g + Musang King purée 120 g; strained; portioned to 20 cups. Steam 85 °C, 11–13 min to a just-set tremble. Hold base 0–4 °C; steam to order.
- **Picked crab** — live mud crab 2.0 kg steamed and picked → ~500 g meat. Hold 0–4 °C; warmed at the pass in dashi-butter.
- **Conpoy nage** — awase 200 ml + butter 40 g + dried scallop (conpoy) 15 g, infused and reduced lightly. Par 600 ml. Finished at the pass.
- **Green dust** — aonori, or sayur manis, fine.
- **Plate** — warm crab and a touch of nage over the set custard; green dust.

Course III — Binchotan scallop, caramelised durian, charred lime (*Black Thorn*)

- **Scallops** — 20 large Hokkaido (+2 spare), dried, lightly salted, oiled; seared hard over binchotan 60–90 s on one face, the centre left translucent. Hold raw 0–2 °C; grilled to order.
- **Caramelised Black Thorn** — flesh 300 g caramelised dry with palm sugar 40 g to a toffee depth; slackened with a spoon of dashi and a squeeze of lime so it reads savoury, not cloying. Hold 0–4 °C; rewarmed to order. Black Thorn's cleaner sugar caramelises true and does not turn sulphurous over fire.
- **Charred lime** — limes halved, burnt cut-face down on the binchotan.
- **Sea grape / herb** — a few beads.
- **Binchotan** — lit, stable, extraction on, before the course fires.
- **Plate** — scallop char-up over a swipe of caramelised durian; charred lime alongside; sea grape.

Course IV — Roast duck, durian-husk smoke, durian jus (*Musang King*)

- **Duck breasts** — 20 (+1 spare), skin scored, salted; started skin-down in a cold dry pan and rendered slowly to deep gold; finished to a core of 54 °C; rested 8–10 min. Hold trimmed 0–4 °C; roasted to order.
- **Durian-enriched jus** — the reduced base (~600 ml) mounted off the heat with Musang King 120 g so it reads as fat and funk, not sweetness; corrected with rice vinegar; passed.
- **Husk-smoked vegetable** — pumpkin or celeriac 1 kg cut to batons, cold-smoked over smouldering durian husk 20 min, then roasted 180 °C to tender. Hold 0–4 °C; reheated to order.
- **Bario cinnamon** — a breath in the sauce.
- **Plate** — sliced duck, smoked vegetable, jus to order, cinnamon.

Course V — Black Thorn parfait, Bario cinnamon, calamansi (*Black Thorn*)

- **Parfait** — Black Thorn flesh 800 g puréed; egg yolk 6 + sugar 120 g whisked over a bain to a sabayon; the purée, a scraped vanilla pod, and ground Bario cinnamon 3 g folded through; cream 450 ml whipped to soft peak folded in. Moulded (20 portions +2), frozen –18 °C.
- **Sablé crumb** — Bario cinnamon-vanilla sablé baked, held airtight at ambient, crushed. Par 250 g.
- **Calamansi gel** — calamansi juice 200 ml + water 200 ml + sugar 80 g + agar 4 g, set and blended smooth. Par 400 ml. Hold 0–4 °C.
- **Durian foam (to serve)** — Black Thorn purée loosened with dashi-light water and milk, charged in a siphon.
- **Plate** — parfait on crumb, dots of calamansi gel, a quenelle of foam, a micro-shaving of Bario cinnamon.

Par levels (for 20, with margin)

Tempoyak 500 g · awase dashi 3.6 L · gelée 250 ml set · cured sériole ~600 g sliced · tempoyak emulsion ~400 g · chawanmushi base 20 cups · picked crab ~500 g · conpoy nage 600 ml · scallops 20 + 2 · caramelised Black Thorn 300 g · duck breasts 20 + 1 · jus ~600 ml · smoked vegetable 1 kg batons · parfait 20 + 2 · sablé crumb 250 g · calamansi gel 400 ml.

Stage 6 — Pairing finalisation

The flight, finalised, with the carrying axis and the verdict per course. Read against structured tasting and the two-sun logic; the affinities are culinary, never database scores.

I · Chablis Grand Cru 2022, Les Vaudésir (Long-Depaquit) — *Sings*. Saline minerality and high acid against oily cured sériole and the tempoyak ferment. The carrying axis is acid-and-mineral cutting fat. Watch that the ferment does not overrun the wine; keep the tempoyak emulsion measured at the pass.

II · Riesling Grand Cru "Frankstein" 2019 (Charles Frey) — *Holds, with care*. Bold contrast: the off-dry Riesling rounds the dashi-and-durian cream and its acid scours the fat. The textbook synergy here is a junmai or daiginjo sake, whose umami meets the custard more quietly. Carry both and taste at the pass; pour the Riesling unless the sake reads truer on the night.

III · Chassagne-Montrachet 2020 (Philippe Colin) — *Sings; the best match of the flight*. Oak, hazelnut, and butter meeting caramelised Black Thorn and a hard-seared scallop. The carrying axis is a shared toasted-and-buttery aromatic family, weight matched to weight. This is the pairing to build the table's confidence around.

IV · Nuits-Saint-Georges 2020, Château Gris — *Sings on the duck*. A low-tannin, red-fruited Burgundy against roast duck and Musang King jus. The carrying axis is fruit-and-earth meeting roast and funk. Watch the one danger zone: tannin against the bark-smoke can tip to bitterness. Keep the husk smoke a veil, not a statement; if the smoke runs assertive, a smoky-streaked Northern Rhône Syrah is the fallback.

V · Moët & Chandon Impérial Demi-Sec — *The fix*. A Brut clashed here — a dry wine against a sweet parfait reads sour and thin. The Demi-Sec corrects it: its residual sugar meets the Black Thorn's sweetness, and the effervescence lifts the fat and resets the close. This correction is the locked decision from the pairing diagnosis.

Cumulative load and service. Five pours across a two-and-a-half-hour dinner; pours measured to keep the table comfortable. Whites and Champagne served at 10–12 °C, the Riesling a touch cooler, the Nuits-Saint-Georges at 15–16 °C and given air. Glassware and pour timing are carried in the Production and Logistics Pack. A non-alcoholic flight — verjus spritz, cold-brew genmaicha, a low-second-ferment calamansi kombucha, a sparkling tea — is held in reserve for any guest who needs it.

Stage 7 — Hallucination gate

Every assumption and every open figure, surfaced honestly.

Figures are illustrative. All unit costs and the menu price at Stage 10 are realistic Kuala Lumpur estimates for the durian season, not quotations. They need confirming against the durian dealer, the seafood wholesaler, the duck supplier, and the wine merchant before the market list and the cover price are committed.

Two-site execution. Bulk mise en place is built and held at Taylor's; final mise en place and plating are at the Residence. The plan finishes as designed only if the Residence kitchen can carry the steam, fire, and freeze the menu needs on the night; whatever is absent travels from Taylor's. The cold chain between the two kitchens is the live operational risk, and the *sériole* travels raw and is cured at the Residence rather than carried cured. The Production Pack carries the confirm-or-carry list, the cold chain, and the day.

A demonstration scenario, not a beverage record. The flight is engaged here to exhibit PARA's pairing subsystem in full. The literal ambassadorial service ran food-led under halal handling, with beverage stood down, recorded in the 11 June dossier (rev. 3). This exhibit does not claim a flight was poured on the night; it shows the system whole.

Two cultivars, two sourcing risks. Musang King at A-grade is reliable through July. **Black Thorn is the rarer fruit** — shorter window, dearer, and not always at the grade the dessert and the caramel course want. Confirm Black Thorn supply and grade at market two to three days out; if it is short, the honest fallback is a single premium Musang King for III and V, at the cost of the two-sun concept. That trade is the chef's call, not the kitchen's.

Tempoyak lead time. A true ferment needs four to five days. Start it at D-5, or source mature tempoyak in KL. Decision needed at the top of the prep week.

Teaching-kitchen integrity. Taylor's is a shared teaching kitchen and may run concurrent production on shared equipment. The dinner's mise en place uses designated clean boards, containers, and surfaces, segregated from teaching production, with a clean-down before work begins.

Seafood handling. *Sériole*, mud crab, and Hokkaido scallop are standard sashimi-and-live handling; the *sériole* is the temperature-sensitive item and is cured to order, not held cured.

Allergens. Shellfish and fish run through the savoury line; declared to guests at booking.

Pairing honesty. The flight's affinities are culinary — matched weight, a structural cut, a shared aromatic family — not scores from a pairing database. Course II carries a live choice between the Riesling and the sake, settled at the pass. Course IV carries one named danger zone, managed by keeping the smoke a veil.

Canon check passed. No pork, beef, or veal. Bases do not cross: kombu-bonito dashi on Courses I, II, and the Course III glaze; chicken stock plus roasted duck carcass on Course IV. The cultivar is held as canon — Musang King on I, II, IV; Black Thorn on III, V — and not crossed. Bario cinnamon and vanilla from standing pantry. Indigenous technique attributed.

On the system itself. This dossier is a PARA output; it does not claim that the instrument learned or improved itself in producing it. The reasoning is the system applied, the figures are the chef's to confirm.

Stage 8 — Plating

Restraint, French-Japanese technique, a warm earthen register, a single considered herb. The instrument disappears into the work; nothing on the plate that does not earn its place.

I. Cool, flat, pale. Sériole over clear gelée, three measured points of tempoyak emulsion, one herb leaf laid with intent. The plate reads bright and savoury and gives no hint of durian until tasted.

II. Served in the cup. The set custard pale gold, crab and nage spooned at the centre, a fine fall of green dust. Warmth and steam are part of the course.

III. Dark and direct. The scallop carrying its char face-up, a swipe of toffee-deep Black Thorn beneath, charred lime cut-side to the guest. The smell of fire arrives before the fork. The most visceral plate of the night.

IV. The most composed plate. Sliced duck fanned, the smoked vegetable as a dark counterweight, jus drawn to order. Terracotta and char against rosy meat.

V. The release. Clean ground, the Black Thorn parfait centred on its crumb, calamansi gel and a single shaving of Bario cinnamon. After four withholdings, the fruit arrives whole and sweet — and the guest meets the second sun for the first time as itself.

Stage 9 — Market list

KL sourcing, 20 covers with margin. Each line carries grade, quantity with margin, supplier, the order-and-collect timing, and the substitution where one exists. Cultivar is canon: the Musang King and Black Thorn lines do not substitute for one another.

Durian — two cultivars - Musang King, fresh de-husked pulp, A-grade — 2.5 kg (Courses I, II, IV; +0.3 kg margin) — SS2 / Bentong dealer — order D-5, collect D-2 at peak. *No substitution — canon for the savoury line.* - **Black Thorn, fresh de-husked pulp, premium** — 2.0 kg (Courses III, V; +0.3 kg margin) — specialist dealer; **confirm grade** — order D-5, collect D-2. *Fallback if short: single premium Musang King for III and V, at the cost of the two-sun concept.* - **Whole Musang King, husks retained** — 3 fruit, for husks and flesh buffer — same dealer — collect D-2. Husks dried for the Course IV smoke.

Duck - Duck breast — 20 pieces (~5.0 kg, +1 spare) — poultry supplier — order D-5, collect D-2. *Substitution: breast and bones bought separately if better value.* - **Duck carcass and bones** — ~3.0 kg, for the jus — same supplier — collect D-2.

Seafood - Sériole (greater amberjack) loin, sashimi grade — 0.8 kg — Japanese supplier / Pudu wholesale — order D-3, collect D-2; carried raw, cured on the day. *Substitution: kanpachi or ikan kurau, equivalent cut.* - **Live mud crab** — 2.0 kg (→ ~500 g picked) — Pudu / wet market — collect D-1, kept live. - **Hokkaido scallop, large** — 1.2 kg (20 + 2 spare) — Japanese / seafood specialist — order D-3, collect D-2.

Dashi, dairy, eggs - Kombu 60 g; katsuobushi 80 g — Japanese supplier — in by D-3. - Free-range eggs — 3 dozen — in by D-2. - Cream 35% 1.5 L; milk 0.5 L — in by D-2.

Umami and aromatics (*KL-available; technique attribution per Stage 3*) - Dried scallop (conpoy) — 30 g, for the crab nage — Chinese dry-goods — in by D-3. - Sayur manis (cangkuk manis) or aonori — for the finishing dust — wet market / Japanese — D-2. - Micro-herbs, cress, sea grape (umibudo) — to garnish — micro-herb supplier — D-1. - Calamansi 0.5 kg; lime 14 — wet market — D-1.

Fuel and pantry - Binchotan charcoal — one box, for the grill course — in by D-2. - Light soy, rice vinegar, sea salt, palm sugar, gula apong, caster sugar, neutral oil, agar — pantry top-up — D-3. - Bario cinnamon, vanilla — in standing pantry, no procurement.

Wine flight (*three bottles per course for 20 covers at ~7 pours/bottle; +bedroom*) - Chablis Grand Cru 2022, Les Vaudésir (Long-Depaquit) — 3 bottles — merchant / Residence cellar — confirm D-5. - Riesling Grand Cru "Frankstein" 2019 (Charles Frey) — 3 bottles, +1 junmai/daiginjo sake as the Course II alternate — confirm D-5. - Chassagne-Montrachet 2020 (Philippe Colin) — 3 bottles — confirm D-5. - Nuits-Saint-Georges 2020, Château Gris — 3 bottles; opened to breathe on the day — confirm D-5. - Moët & Chandon Impérial Demi-Sec — 3 bottles — confirm D-5.

Stage 10 — Costings

KL estimates, durian season 2026, [illustrative] throughout. To be confirmed per Stage 7.

Food — line costing, 20 covers

GROUP	LINE	QTY	RM/UNIT	RM
Durian	Musang King pulp, A-grade	2.5 kg	95	238
	Black Thorn pulp, premium	2.0 kg	160	320
	Whole fruit (husks + buffer)	3 fruit	45	135
Duck	Duck breast	5.0 kg	55	275
	Duck carcass / bones	3.0 kg	12	36
Seafood	Sériole loin, sashimi grade	0.8 kg	150	120
	Live mud crab	2.0 kg	75	150
	Hokkaido scallop, large	1.2 kg	115	138
Dashi/dairy/eggs	Kombu + katsuobushi	—	—	55
	Eggs	3 doz	14	42
	Cream + milk	—	—	43
Umami/aromatics	Dried scallop (conpoy)	—	—	45
	Micro-herbs, cress, sea grape, finishing dust	—	—	110
	Citrus — calamansi, lime	—	—	45
Fuel/pantry	Binchotan charcoal	—	—	30
	Seasonings, agar, oils, sugars	—	—	110
Pantry (in hand)	Bario cinnamon, vanilla	—	—	0
	Food subtotal			1,892
	Contingency 10%			189
	Food total			2,081
	Food per cover			104

Food — per course

COURSE	PRINCIPAL COST DRIVERS	FOOD COST RM	PER COVER RM
I · Tempoyak, sérieole, kombu	sérieole, Musang King, gelée	210	10.50
II · Chawanmushi, mud crab	mud crab, conpoy nage, custard	270	13.50
III · Scallop, caramelised Black Thorn	Hokkaido scallop, Black Thorn	343	17.15
IV · Roast duck, husk smoke	duck + carcass, husk fruit, Musang King	456	22.80
V · Black Thorn parfait	Black Thorn, cream, sablé, calamansi	245	12.25
Shared	bases, aromatics, fuel, seasonings, buffer	368	18.40
Subtotal		1,892	94.60
Contingency 10%		189	9.45
Food total		2,081	104.05

Beverage — the flight, 20 covers

WINE	BOTTLES	POURS/BTL	RM/BOTTLE	RM/POUR	RM
Chablis Grand Cru 2022, Les Vaudésir	3	7	520	74	1,560
Riesling Grand Cru Frankstein 2019	3	7	300	43	900
Chassagne-Montrachet 2020 (P. Colin)	3	7	560	80	1,680
Nuits-Saint-Georges 2020, Château Gris	3	7	620	89	1,860
Moët & Chandon Impérial Demi-Sec	3	7	340	49	1,020
Beverage total	15				7,020
Beverage per cover					351

(The Course II sake alternate, if poured, is carried within the beverage contingency; one bottle covers the table.)

Cover economics

LINE	PER COVER (RM)	× 20 COVERS (RM)	% OF PRICE
Food cost	104	2,081	6.9%
Beverage cost	351	7,020	23.4%
Combined cost	455	9,101	30.3%
Chef's-table price (all-in)	1,500	30,000	100%
Gross margin	1,045	20,899	69.7%

The flight is the dominant cost — beverage is roughly three-quarters of the combined cost, the signature of a Grand Cru-and-Burgundy table. The blended cost lands at 30%, inside the 28–32% target. Should Black Thorn run short and the menu fall back to a single premium Musang King for Courses III and V, the food line eases by roughly RM130; the concept, not the economics, is what is paid for.

Stage II — Deliverables

All eleven stages resolved, beverage and pairing fully engaged.

DOCUMENT	STATUS
Printed menu card (A4 PDF, two-sun motif)	To issue on the chef's editorial pass
Master dossier (this document)	Draft exemplar, rev. 3 — awaiting the chef's pass
Production and Logistics Pack	Issued alongside this dossier (rev. 3)
Market list (Stage 9) and costing (Stage 10)	Draft; unit prices and the cover economics to confirm
Voice memo for the card	To follow on sign-off (custodial archive)

Still on the clock: 1. **Black Thorn supply and grade** — confirm at market; set the single-cultivar fallback if short. (*Concept-critical.*) 2. **Tempoyak** — start the ferment at D-5, or source mature. 3. **The Residence kitchen** — confirm steam, binchotan with extraction, and freezer capacity, or set the items to travel from Taylor's. (*The single biggest two-site dependency.*) 4. **Suppliers and merchant** — confirm durian, seafood, duck, and the five wines, then commit the market list and the cover price.

With those settled the plan is closed end to end, and the Production and Logistics Pack carries it from the first prep day to the last pour.