

# Component Checklist — the five dishes

FRENCH BORNEO · ATELIER OF AFFINITIES · TWENTY COVERS · THE FRENCH RESIDENCE · REV. 3 · ILLUSTRATIVE

Every component of every course, with its critical spec. Tick **Prepped** when made and held to spec at Taylor's or on arrival; tick **Pass** when checked and ready at the Residence pass. Nothing fires until its line is green. Musang King runs Courses I, II, and IV; Black Thorn lights Courses III and V.

## Course I · Tempoyak, cured sérieole, kombu

### ● MUSANG KING — THE FERMENT

COMPONENT	SPEC TO HIT	PREPPED	PASS
Awase dashi	kombu 55 g + bonito 80 g / 4 L; 60 °C 1 hr, 80 °C 10 min	<input type="checkbox"/>	<input type="checkbox"/>
Tempoyak	3% salt, anaerobic, 26–28 °C 4–5 d; pH ≤ 4.5, clean sour	<input type="checkbox"/>	<input type="checkbox"/>
Tempoyak emulsion	200 g tempoyak + 1 yolk + 80 ml oil; slacken calamansi / dashi	<input type="checkbox"/>	<input type="checkbox"/>
Cured sérieole	700 g, 1:1 salt-sugar 20 min, rinsed, dried; sliced 3–4 mm	<input type="checkbox"/>	<input type="checkbox"/>
Kombu-bonito gelée	awase 250 ml + agar 2 g; set, diced 5 mm	<input type="checkbox"/>	<input type="checkbox"/>
Herb leaf	one, clean	<input type="checkbox"/>	<input type="checkbox"/>
Finishing salt	few grains	<input type="checkbox"/>	<input type="checkbox"/>

## Course II · Savoury durian chawanmushi, mud crab

### ● MUSANG KING — THE CREAM

COMPONENT	SPEC TO HIT	PREPPED	PASS
Custard base	6 egg : 900 ml awase (1:3) + 8 g soy + 4 g salt + 120 g MK purée; strained, 20 cups	<input type="checkbox"/>	<input type="checkbox"/>
Steam	85 °C, 11–13 min, just-set tremble	<input type="checkbox"/>	<input type="checkbox"/>
Picked crab	2 kg live → ~500 g meat	<input type="checkbox"/>	<input type="checkbox"/>
Conpoy nage	awase 200 ml + butter 40 g + conpoy 15 g; par 600 ml	<input type="checkbox"/>	<input type="checkbox"/>
Green dust	aonori (or sayur manis), fine	<input type="checkbox"/>	<input type="checkbox"/>

## Course III · Binchotan scallop, caramelised durian, charred lime

### ● BLACK THORN — THE CARAMEL

COMPONENT	SPEC TO HIT	PREPPED	PASS
Scallops	20 large (+2 spare), dried, salted, oiled; sear 60–90 s, centre translucent	<input type="checkbox"/>	<input type="checkbox"/>
Caramelised Black Thorn	300 g + palm sugar 40 g + dashi + lime; reads savoury	<input type="checkbox"/>	<input type="checkbox"/>
Charred lime	halved, burnt cut-face on binchotan	<input type="checkbox"/>	<input type="checkbox"/>
Sea grape / herb	a few beads	<input type="checkbox"/>	<input type="checkbox"/>
Binchotan fire	lit, stable, extraction on	<input type="checkbox"/>	<input type="checkbox"/>

## Course IV · Roast duck, durian-husk smoke, durian jus

### ● MUSANG KING — THE SMOKE

COMPONENT	SPEC TO HIT	PREPPED	PASS
Duck jus base	duck + chicken bones; mirepoix; 4 hr at 90 °C; reduced ~600 ml	<input type="checkbox"/>	<input type="checkbox"/>
Duck breasts	20 (+1 spare), scored, salted; cold-pan render; core 54 °C, rested 8–10 min	<input type="checkbox"/>	<input type="checkbox"/>
Durian-enriched jus	mount 120 g MK off heat; rice vinegar to correct; passed	<input type="checkbox"/>	<input type="checkbox"/>
Husk-smoked vegetable	pumpkin / celeriac 1 kg; husk cold-smoke 20 min; roast 180 °C tender	<input type="checkbox"/>	<input type="checkbox"/>
Bario cinnamon	a breath in the sauce	<input type="checkbox"/>	<input type="checkbox"/>

## Course V · Black Thorn parfait, Bario cinnamon, calamansi

### ● BLACK THORN — THE SWEETNESS

COMPONENT	SPEC TO HIT	PREPPED	PASS
Parfait	BT 800 g + 6 yolk + 120 g sugar sabayon + vanilla + 3 g Bario; 450 ml cream; moulded 20 +2, frozen -18 °C	<input type="checkbox"/>	<input type="checkbox"/>
Sablé crumb	baked, airtight ambient, crushed; par 250 g	<input type="checkbox"/>	<input type="checkbox"/>
Calamansi gel	calamansi 200 ml + water 200 ml + sugar 80 g + agar 4 g; set, blended; par 400 ml	<input type="checkbox"/>	<input type="checkbox"/>
Durian foam	BT purée + dashi-light water + milk; siphon, charged to order	<input type="checkbox"/>	<input type="checkbox"/>
Bario shaving	micro-shave to finish	<input type="checkbox"/>	<input type="checkbox"/>