

Mise en Place

FRENCH BORNEO · ATELIER OF AFFINITIES · TWENTY COVERS · TWO-SITE (TAYLOR'S → THE RESIDENCE) · REV. 3

The model in one line: everything that holds is made at Taylor's; only what must happen at the moment of service crosses to the Residence. Ferments, reductions, smoking, and all pastry are prepped ahead; curing, steaming, grilling, roasting, emulsifying, saucing, and plating are the Residence's work.

Component allocation and hold

COMPONENT	MADE AT TAYLOR'S	HOLD	FINISHED AT THE RESIDENCE
Tempoyak	D-5 start, D-1 checked to pH ≤ 4.5	0–4 °C, sealed	Emulsified to order
Awase dashi	D-2	0–4 °C, ≤ 3 days	Used cold / warm as needed
Kombu-bonito gelée	D-1, set and diced 5 mm	0–4 °C	Plated cold
Sériole	— (carried raw)	0–2 °C, on ice	Cured on the day, sliced to order
Duck jus base	D-2, reduced to nappe	0–4 °C	Durian mounted to order
Duck breasts	D-2 trimmed, scored, salted, portioned	0–4 °C	Roasted to 54 °C to order
Husk-smoked vegetable	D-2 smoked, par-roasted	0–4 °C	Reheated to order
Crab	D-1 steamed and picked	0–4 °C	Warmed in dashi-butter
Conpoy nage base	D-1	0–4 °C	Finished at the pass
Scallops	D-1 cleaned, trimmed	0–2 °C	Grilled to order
Caramelised Black Thorn	D-1	0–4 °C	Rewarmed to order
Parfait	D-2 churned, moulded, frozen	–18 °C	Held; plated
Sablé crumb	D-3 baked	airtight, ambient	Crushed / plated
Calamansi gel	D-3 set, blended	0–4 °C	Plated
Durian foam base	D-1	0–4 °C	Charged to order

Par levels *(for twenty, 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.

Prep schedule, counted back from 19:30

D-5

Confirm all orders, Black Thorn grade included. Start the tempoyak (or order mature). Confirm the Residence steam, grill, and freezer. Brief the brigade on the two-site plan.

D-4 / D-3

Tempoyak runs. Dry goods and non-perishables in. Pastry: bake and hold the sablé; set the calamansi gel. Pack the transport kit; label containers.

D-2

Buy durian and seafood at peak; confirm duck. Awase dashi; build and reduce the duck jus base; husk-smoke the vegetable; trim, score, portion the duck. Pastry: churn and freeze the parfait; make the foam base.

D-1

Steam and pick the crab; clean the scallops; caramelize the Black Thorn; mix the chawanmushi base; prep herbs, garnishes, salts. Check the tempoyak. Portion, label, pack — cultivar-separated. MEP review with the full brigade.

D-DAY

Final MEP; pack cold chain and frozen; load at 13:00, carry the sériole raw. Arrive 14:00; frozen and chilled away first. Stations set; the day runs to a 19:30 seating.