

FRENCH BORNEO · SERUMPUN SARAWAK

MASTER DOSSIER · THE COMPLETE RECORD

Serumpun Sarawak

*A biodiversity tasting in five landscapes, read through the eleven
PARA stages — the menu as served, with its production, its
checklist, and its contingencies, consolidated into one record.*



RIVER



FOREST



MOUNTAIN



COAST



SEA

Rumah Serumpun Sarawak, Seaside Studio CASO
Sarawak Week · Osaka World Expo 2025
5–8 August 2025

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PART I

The Occasion & The Menu

Of one root, one family. One land read as five terrains, carried by the Sarawak peoples who know its ground.

The Serumpun Sarawak degustation as served at Rumah Serumpun Sarawak, the Seaside Studio CASO, during Sarawak Week at Osaka World Expo 2025, across four evenings from 5 to 8 August 2025. An amuse-bouche and six courses — River, Forest, Mountain, Coast, Sea, and the close, Harmony — each landscape given to the people who read it. This master gathers what were five working documents into one record: the menu and the eleven PARA stages (Parts I–II), the production and logistics with the mise en place and the contingencies (Part III), and the component checklist (Part IV), with the service photographs, the partners acknowledged, and the veterinary export permits exhibited at the close. Quantities follow the 160-cover procurement; service was forty covers a night across four evenings. Where a source is silent on a figure, the figure is marked to confirm rather than supplied.

THE MENU OF RECORD

OVERTURE · FRIENDSHIP

Of Sea, Forest, and Friendship

Dabai & avocado feather tuile, Bario merah · Job's tear & tekuyung-pasang river-snail cattail · tiger-prawn tofu pearl, yuzu and Sarawak white pepper.

A trio of one-bite compositions — many threads, one cloth.

COURSE I · RIVER — PENAN

Empurau, confit in enkabang & Liberica blossom

The emperor of river fish, confit in nutty enkabang oil drawn through Liberica coffee blossom; sago and hill-rice crust; a collagen broth of its own bones, lifted with snail glacé and wild-herb oil, poured at the table.

A serene, mineral start. Water read not as a resource but as a relation.

COURSE II · FOREST — IBAN

Binchotan chicken, gula apong & Ipa' Kayuh

Free-range chicken charred over binchotan, lacquered in gula apong, Bario cinnamon and Ipa' Kayuh; a velvet cassava-leaf crème; a bright accent of tempoyak.

Smoke, sap, salt and ferment — the Iban hearth, where fire is sustenance and ceremony.

COURSE III · MOUNTAIN — BIDAYUH

Aged venison, tri-colour Bario risotto

Venison crusted in Litsea and Bario salt, resting on a risotto of three Bario rices built on Manok Pansuh broth and a tuak deglaze; a Liberica coffee and tuak jus; fried tepus, pickled terung asam, midin and bracken.

Grain as geography. A tribute to the highlands.

COURSE IV · COAST — MELANAU

Swordfish umai, coconut & weaver-ant foam

Swordfish cured in calamansi, green mango and chilli, set on a cool coconut-and-kesak foam; a black tebaloi crisp; an optional roasted ulat tunduh; sweet-tart pearls.

A tidal pool. The coast tasted as memory.

COURSE V · SEA — KAYAN

Tiger prawn, buah kulim bisque, yam gnocchi

A tiger prawn marinated in torch ginger, wrapped in daun bungkang and grilled; smoky yam gnocchi; a prawn-tomalley and buah kulim bisque poured at the table.

The longhouse hearth, where stories are told. A warm, deep crescendo.

COURSE VI · HARMONY — THE CLOSE

Black rice kuih, matcha warabi mochi, coconut

Pounded black-rice kuih tai tai; matcha warabi mochi of bracken starch; coconut sorbet; soy-caramel sablé; pandan cream.

A sweet farewell, tying Japanese and Bornean threads.

A note on attribution — the mapping is a custodial tribute. The pairing of each course with a Sarawak people is a custodial tribute, not a claim about habitat. Each people is invited to carry a landscape as homage — Penan with River, Iban with Forest, Bidayuh with Mountain, Melanau with Coast, Kayan with Sea — and the carrying is an act of honour, decoupled from where a people lives, farms, or hunts. The Kayan, an upriver people, carrying the Sea is the clearest measure of the device: the mapping is paid as tribute, not assigned as terrain. Habitat custodianship and the stewardship of particular ingredients are distinct, held with community specificity, and honoured in their own right wherever a course draws on them.

May the forest walk beside you, and the river remember your name.

PART II

The Eleven PARA Stages

The menu as executed, run through the operating method — constraints first, deliverables last, the canon gate at the centre.

STAGE 0 · CONSTRAINTS

The occasion set the frame before a single dish did. This was a world-stage showcase, not a restaurant service: Sarawak's presence at Osaka, forty covers an evening across four evenings, and a single hard operational fact that shaped everything — no access to the site before the event day itself. All mise en place was carried out in a rented commercial kitchen in Osaka; only final cooking, assembly, and plating happened at Rumah Serumpun Sarawak. The menu therefore had to be built around components that hold, travel, and finish fast.

The pantry ran on two registers. Sarawak's indigenous identity-bearers — empurau, enkabang oil, Liberica blossom, tempoyak, Ipa' Kayuh, gula apong, Bario salt and cinnamon, Litsea, tekuyung pasang, kesak, ulat tinduh, buah kulim, midin, daun bunggang — were shipped from Sarawak under cold chain and customs documentation. Perishable produce, dairy, common proteins, and pantry staples were sourced in Osaka, in compliance with Japan's restrictions on fresh meat and plant imports. The discipline was not hyperlocalism; it was the right ingredient for the dish from the closest credible origin the law and the season allowed.

The standing canon held throughout. No beef, veal, or pork: the menu's proteins are river fish, free-range chicken, aged venison, swordfish, tiger prawn, river snail, weaver ant, and sago grub. Stock bases do not cross — fish collagen for the river course, Manok Pansuh chicken broth for the meat courses, prawn shell for the sea course. The indigenous ingredient is truth on the plate, not decoration; every flower carries a function. The chef is the final editorial authority on every outcome.

STAGE 1 · BEVERAGE

The beverage direction was woven into the narrative rather than imposed as a classical flight. Each course was conceived to meet a drink that extended its story, with the discipline that a non-alcoholic composition should read as complex as a poured one. The documented register runs from indigenous rice wine through forest-infused mead, nipah-palm cider and toddy, a torch-ginger kombucha as palate cleanser, and a single cocktail served in a carved vessel at the close. Tuak also works inside the kitchen, deglazing the Mountain risotto and lifting its jus.

The pairing logic is the house logic: match the weight, bridge an aromatic family, or cut a richness. The river course's clear collagen broth wants something delicate and mineral; the forest course's smoke and ferment want sweetness and acid to answer the gula apong glaze and the tempoyak crème; the sea course's buah kulim bisque wants depth and lift. The specific pours sit with the beverage team's record; this dossier names the direction, not a bottle list it cannot vouch for.

STAGE 2 · ARCHITECTURE & ARC

The menu is a journey through one land read as five terrains, opening on friendship and closing on harmony. Its spine is Serumpun — of one root, one family — and each course is given to the Sarawak people who know its ground. Overture: a trio that states the theme of many threads, one cloth. Then River (Penan), the quiet, mineral start; Forest (Iban), smoke and ferment, the first rise; Mountain (Bidayuh), the creamy, grain-led midpoint; Coast (Melanau), cool and acidic, a deliberate reset after the risotto; Sea (Kayan), the warm, deep crescendo; Harmony, the dessert, a sweet farewell tying Japanese and Bornean threads.

The sequence is paced like music — light to robust, then cooled, then robust again — so the palate neither tires nor flattens. Temperature alternates; texture alternates; the cool, sharp Coast course sits exactly where a long menu risks fatigue. The amuse opens bright and curious; the close lands meditative.

STAGE 3 · PALETTE

Every course anchors on one or two Sarawak identity-bearers and draws support from the Osaka-sourced pantry and the technique register where the dish requires it.

COURSE	HERO (SARAWAK)	SUPPORTING REGISTER
Amuse	Dabai, tekuyung pasang, tiger prawn	Avocado, Bario merah, Job's tear, silken tofu, yuzu, Sarawak white pepper
I River	Empurau, enkabang oil, Liberica blossom	Sago, Bario hill rice, snail glacé, ulam oil, Sarawak black pepper, Bario salt
II Forest	Ipa' Kayuh, gula apong, Bario cinnamon, tempoyak	Free-range chicken, cassava leaf, coconut, charcoal salt
III Mountain	Litsea, Bario rice (three colours), Bario salt, tepus, midin	Venison, tuak, Liberica coffee, terung asam, bracken, Manok Pansuh broth
IV Coast	Kesak, ulat tunduh, tebaloi, calamansi	Sashimi swordfish, green mango, coconut, pandan, daun kesum
V Sea	Tiger prawn, torch ginger, daun bunggang, buah kulim	Yam, prawn tomalley, enkabang butter, mirepoix
VI Harmony	Pulut hitam, gula apong register, pandan, Bario	Matcha, warabiko, coconut, soy caramel, butterfly pea

The buah kulim in the Sea bisque is the clearest statement of the house's pairing logic: a Borneo nut delivering the earthy, garlic-truffle register a European kitchen would reach to Périgord for — used because it earns its place, not as a substitute for the sake of locality.

STAGE 4 · STRUCTURE

Eight services from one kitchen: a three-bite overture and six courses, each with a defined station discipline and a hold rule.

#	COURSE · PEOPLE	STATION	HOLD DISCIPLINE
—	Overture · Friendship	Cold + fry + pearl	Assemble minutes before; tuile dry, cattail hot, pearl chilled
I	River · Penan	Confit + broth	Broth ultra-hot, poured tableside; fish just-set
II	Forest · Iban	Charcoal + sauce	Glaze flashed to order; purée hot, crème cold
III	Mountain · Bidayuh	Roast + risotto	Risotto hot and flowing; venison sliced to order
IV	Coast · Melanau	Cold + foam	Fish marinated to order; foam charged at the pass
V	Sea · Kayan	Grill + bisque	Prawn grilled last; bisque hot, not boiling
VI	Harmony · the close	Pastry + sorbet	Sorbet quenelled last second

STAGE 5 · RECIPES

Each component with its specification. Figures follow the kitchen's execution notes and the 160-cover procurement; where the notes are silent on a number, it is marked to confirm rather than invented.

*Of Sea, Forest, and Friendship — the overture***Dabai & avocado feather tuile, Bario merah**

Blend pitted dabai flesh with avocado, rice flour, and milled red Bario rice for colour, bound with a little egg white. Spread paper-thin through a feather stencil, 8–10 cm; bake or dehydrate to a black-gold, lace-edged crisp. Season the batter with Sarawak pepper and salt. Hold airtight with silica; stand upright at the pass — an unfilled, first crunchy bite.

Job's tear & snail cattail

Cook Job's tears to just tender; sauté minced tekuyung pasang river snails with shallot, lemongrass, and ginger; bind with mashed yam, season. Form around one end of a tender bamboo skewer (~12 cm) into a 4 cm oblong cattail head; bread with

ground Job's tear; deep-fry golden. Stand upright, fried head uppermost; finish a herb-powder fuzz. Crisp without, chewy-moist within, served warm.

Tiger prawn tofu pearl

A one-bite liquid-centred sphere. Set a rich tiger-prawn bisque into spheres by reverse spherification, or build a poached prawn mousse ball with a molten yuzu-soy gel centre, coated in soft silken tofu and wrapped in sashimi prawn. Flavour the centre with yuzu zest and a dash of Sarawak white pepper — subtle, so as not to shock the palate. Chill until service, bring to room temperature so the flavours bloom; top a dot of yuzu gel and a micro herb. Eaten in one, the pearl bursts. In service the silken-tofu coat greyed; the pearl was wrapped in a shiso leaf, which both dressed it for the table and carried a note of Japan onto the plate.

Course I · River — Penan

Empurau, confit

Fillet ~60–75 g, pin-boned, lightly salted with a few drops of lime to firm. Confit submerged in enkabang (illipe) nut oil infused with Liberica coffee blossoms — the oil warmed an hour beforehand to draw the floral note — at ~60 °C for 10–15 minutes to a target internal ~50 °C: opaque, buttery, never seared. Finish a sprinkle of flaky Bario salt; hold short and warm.

Sago & hill-rice crust

Toast pre-soaked sago pearls and puffed Bario hill rice; bind with a little tempura batter or egg white into shards, or set as a fast torched crust on the fish. It should read like river pebbles and fish scale — a crisp against the soft. Dust with pepper and a hint of kaffir lime.

Collagen snail broth

Roast the reserved empurau bones, fins, and scales lightly with ginger, onion, and lemongrass; simmer several hours for collagen. Separately reduce a snail glacé from blanched tekuyung. Clarify with an egg-white raft to a glossy, body-rich broth; finish drops of ulam-herb oil and reheated enkabang oil for sheen and aroma. Season Bario salt and Sarawak black pepper. ~100 ml a bowl, kept piping hot for tableside pouring.

Plate

A wide-rimmed bowl; the crusted confit centred; crust shards on and beside; broth poured tableside to submerge halfway, raising an aromatic steam. Serene — cream bowl, white broth, a pop of green herb.

Course II · Forest — Iban

Binchotan-roasted chicken

Free-range thigh, boneless and skin-on, ~120 g. Marinate at least four hours in a paste of pounded Ipa' Kayuh, lemongrass, shallot, garlic, ginger, turmeric, and neutral oil with a splash of soy or fish sauce for depth — Ipa' Kayuh generous but balanced, it is the umami star and turns bitter unchecked. Scrape excess marinade, salt, and sear over binchotan for a clean high-heat char, then bring through to ~74 °C; a kiss of smoke, no acrid burn. Rest five minutes.

Gula apong glaze

Melt gula apong with a little water; infuse a Bario cinnamon stick and a few Ipa' Kayuh leaves; cut with tamarind or vinegar so it glazes rather than cloys. Reduce to nappe, strain, brush the rested chicken, and flash under a salamander to a shiny amber lacquer.

Cassava leaf crème

Boil young cassava leaves with a pinch of baking soda 15–20 minutes to soften; sauté in coconut milk with aromatics, simmer, and blend velvety with coconut cream or a knob of enkabang butter; pass through a chinois. Deep green, luscious — the bed for the chicken.

Tempoyak crème

Blend tempoyak with crème fraîche or cream and a touch of lime to brighten; strain out fibre. A tangy, pale accent — about a teaspoon a plate, potent, not the whole plate.

Plate

A flat dark plate; a swipe of cassava purée; sliced glazed chicken on or beside; a quenelle of tempoyak crème; dotted glaze; a leaned Ipa' Kayuh leaf or rice tile for bark; charcoal salt, micro-herbs, a fern. A forest floor — greens, dark wood, the amber of resin.

*Course III · Mountain — Bidayuh***Aged venison**

Loin or tenderloin, ~80–100 g portions. Dry-age roughly seven days to concentrate, or marinate overnight in oil, Litsea, and salt. Crust in coarsely ground Litsea cubeba (LitSara), Bario rock salt, and black pepper. Sear in clarified butter to a brown crust, then roast at 180 °C to ~55–57 °C, medium-rare; rest at least five minutes; brush off excess salt; slice against the grain.

Tri-colour Bario risotto

White, red, and black Bario rice, the tougher grains pre-soaked or parboiled for even cooking. Sweat shallot and garlic in butter; toast the rice; deglaze with a splash of tuak; build with warm Manok Pansuh broth ladle by ladle, ~20–30 minutes to a creamy al dente. Finish a knob of butter and, if needed, the lightest grating of parmesan or a little coconut cream; season white pepper. Heart of palm (upa pantu) folded through.

Liberica coffee & tuak reduction

Reduce Manok Pansuh broth with a shot of Liberica coffee, bay, and peppercorns, ~100 ml tuak, and a touch of palm sugar to a glossy ~50 ml; monté au beurre off the heat. Robust, coffee as undertone.

Garnish — ferns and lifts

Julienne tepus and deep-fry to aromatic hay. Pickle terung asam in rice vinegar, sugar, salt, and turmeric overnight. Blanch midin and bracken fern tips 30–60 seconds, shock, then toss in enkabang butter and garlic with a light char — crisp and vivid green.

Plate

A big earthy plate; a mound of tri-colour risotto off-centre; venison sliced on or leaning; the coffee-tuak sauce dotted around, not over the crust; pickled eggplant scattered; a small pile of ferns; tepus straw on top. Risotto served hot and flowing.

*Course IV · Coast — Melanau***Swordfish umai ceviche**

Sashimi-grade swordfish, ~50–70 g, sliced ~3 mm. At service, toss 2–3 minutes in calamansi and lime with green-mango julienne, sliced shallot, fine chilli rings, salt, and a little sugar; edges opaque, centre raw; drain. Brief, so it cures without cooking.

Coconut & weaver-ant foam

A cool aerated mousse: coconut cream stabilised with gelatin, sugar, and salt, charged in a siphon, folded with kesak purée for a clean formic-acid tang; optionally lifted with lemongrass or kaffir lime. The cool foam answers the cool fish.

Black tebaloi cracker

Sago flour, grated coconut, egg, a little sugar and butter, blacked with food-grade charcoal or toasted black sesame; rolled thin and baked crisp or dehydrated and flash-fried. Jet black, rustic, ~5–6 cm, stood upright — the main crunch.

Roasted ulat tunduh (sago grub)

Cleaned and part-dehydrated in advance; seasoned with salt and a touch of five-spice; roasted 2–3 minutes to a golden, plump crisp. One per willing guest, perched on the cracker or offered discreetly on the side — a coastal delicacy treated with respect, not as spectacle.

Pearls

Pandan-sago pearls boiled in pandan syrup, or spherified calamansi — slightly sweet-tart, scattered for pops of texture.

Plate

A quenelle of coconut-ant foam off-centre; swordfish slices curled over and beside; umai solids spooned over; the black cracker upright; the grub perched or skewered; pearls scattered; daun kesum and micro-flowers. Assembled last-second, kept cold.

Course V · Sea — Kayan

Tiger prawn

U10, roughly one a guest. Shell the tail (tip left on), head on for the bisque and show. Marinate 15 minutes in a torch-ginger paste and a little garlic; wrap each in a daun bungkang for its bay-anise aroma. Grill over binchotan, pan-sear in butter, or roast at 220 °C 5–6 minutes — just opaque, never rubbery; brush with butter, season.

Smoky yam gnocchi

Roast purple yam (ube) or taro; mash with 00 or plain flour and yolk to a soft dough; cut ~2 cm gnocchi; boil to the float plus a minute, shock, then sear in browned butter with thyme to a light crust and a whiff of smoke.

Prawn tomalley & buah kulim bisque

Roast prawn heads and shells with mirepoix and tomato paste; add 2–3 crushed buah kulim; flambé with brandy — or tuak, to keep it Bornean and dry. Cover with water or light stock and aromatics; simmer ~45 minutes; strain and reduce; finish 10–15% cream and a spoon of enkabang confit butter; season, a pinch of sugar if needed; sieve to a silky, medium body. Buah kulim gives the earthy, garlic-truffle depth — present, never bitter. ~50–70 ml a serving.

Plate

A wide shallow bowl; 3–4 yam gnocchi as a base; the grilled prawn (leaf removed) central or offset; bisque poured to pool, the prawn half-submerged; herb-oil drops; fine torch-ginger slivers; a charred strip of bungkang as a visual cue. Plates warmed; bisque hot, not boiling.

Course VI · Harmony — the close

Black rice kuih tai tai

Soak pulut hitam with white glutinous rice (1:1) overnight in coconut milk and water; steam with pandan and salt; enrich with sugar and coconut milk; pound and compress overnight in a banana-leaf-lined mould under weight to a dense cake; cut to neat ~3 cm squares; warm-brush with coconut milk. Chewy, rich, purplish-black.

Matcha warabi mochi

Cook warabiko with sugar, water, and matcha to a translucent, elastic green; set; cut ~2 cm; coat in toasted desiccated coconut to keep the register local. Tender and trembling; 2–3 a portion.

Coconut sorbet

Churn thick coconut milk, water, sugar, and a little glucose to a clean, bright scoop; hold firm; quenelle last second.

Soy caramel sablé

A sablé Breton carrying a spoon of dark soy or soy caramel for a deep, salted-caramel umami; chilled, rolled ~5 mm, baked to rich shortbread.

Pandan cream

A pandan-heavy anglaise, thickened with yolk, lightly sweetened and salted, strained to a bright, fragrant green; dotted or swooshed from a bottle.

Plate

A large flat plate; the black rice cake off-centre; the sablé partially atop or beside; a quenelle of coconut sorbet opposite, set on crumble or a leaf; a cluster of warabi mochi; a semicircle of pandan cream; an edible flower, a few black sesame, flecks of gold. Modern, with negative space. Sorbet plated last.

STAGE 6 · PAIRING FINALISATION

The flight was conceived per course rather than as a classical sequence, and its specific pours sit with the beverage team's record; this dossier carries the documented direction. The principle is consistent: the river's clear broth wants delicacy and minerality; the forest's smoke and ferment want sweetness and acid to meet the gula apong and the tempoyak; the coast's cold, sharp ceviche wants effervescence and lift; the sea's buah kulim bisque wants weight and aromatic depth; the close wants a clean, lightly sweet note that does not compete with the pandan and coconut. Where alcohol enters the kitchen — tuak in the Mountain risotto and jus, brandy in the Sea bisque — a dry, tuak-only path is documented for occasions that require it.

STAGE 7 · HALLUCINATION GATE

The canon checks, run against the menu as executed.

- **proteinClass and stock bases.** River is fish-led on a fish-collagen broth lifted with snail glacé; Forest and Mountain are the meat courses, the risotto built on Manok Pansuh chicken broth; Sea is shellfish on a prawn-shell bisque. No base crosses its class. Holds.
- **No beef, veal, or pork.** The proteins are river fish, chicken, venison, swordfish, prawn, snail, weaver ant, and sago grub. Holds.
- **Indigenous attribution.** Each landscape is held to its people — Penan, Iban, Bidayuh, Melanau, Kayan — and each indigenous ingredient named in its own language. The course-to-people pairing is a custodial tribute, not a habitat claim (Stage 2). The kesak and the ulat tinduh are framed as traditional foods, not novelty. Holds.
- **Alcohol, declared.** Tuak and brandy are used in preparation; this was a public Expo tasting, not a halal-restricted service. Recorded plainly, with the dry path noted. Holds, with note.
- **Figures.** Quantities follow the 160-cover procurement; specifications follow the execution notes; anything the sources do not state is marked to confirm, not supplied. Holds.

STAGE 8 · PLATING

The plating doctrine is the Serumpun signature: organic, not forced; intentional, not decorative; rooted, not theatrical. Clock-position geometry, distance in centimetres, negative space as a constitutive element, rims wiped after garnish. Each plate maps its landscape — the river bowl serene and pale, the forest plate dark and resinous, the mountain plate earthy and multicoloured, the coast plate a bright tidal pool, the sea bowl a warm hearth, the dessert a modern, spare composition.

Flowers follow the functional matrix: every bloom carries aroma, lift, sweetness, freshness, or cultural identity — never colour alone. A maximum of three elements a plate, trimmed to proportion, dry, harvested 2–4 hours before service, and placed last, right before the wipe and the pass. A dedicated garnish lead handles flowers and final micro-herbs so the sequence — base, protein, sauce, texture, flowers, wipe, pass — runs clean.

STAGE 9 · MARKET LIST

The order splits by origin: Sarawak identity-bearers shipped under cold chain and customs documentation; produce, dairy, common proteins, and pantry staples procured in Osaka. Quantities are the 160-cover procurement.

Shipped from Sarawak (indigenous)

ITEM	QTY (160 COVERS)	USE
Empurau fillet	12 kg (20–25 whole, filleted)	Course I confit; bones for broth
Enkabang nut oil (illipe)	5 L	Confit oil; broth sheen; bisque butter
Liberica coffee blossoms	50 g dried	Infuse confit oil; garnish
Liberica coffee beans	50 g	Mountain coffee–tuak reduction
Tekuyung pasang river snails	5 kg whole	Amuse cattaill; Course I snail glacé
Bario salt / rock salt	1 kg	Fish finish; venison crust
Bario hill rice	1 kg	River crust
Bario rice — white / red / black	5 / 3 / 3 kg	Mountain tri-colour risotto
Ipa' Kayuh leaves	200 g	Forest marinade and glaze
Gula apong	1 kg	Forest glaze
Bario cinnamon	2–3 sticks	Forest glaze
Tempoyak	500 g	Forest crème

ITEM	QTY (160 COVERS)	USE
Cassava leaves (young)	5 kg	Forest leaf crème
Litsea cubeba (LitSara)	100 g	Venison crust
Tuak (Sarawak rice wine)	2 L	Mountain risotto and jus; Sea (dry path)
Tepus (wild ginger shoot)	3–4 shoots	Mountain crisp garnish
Terung asam (sour eggplant)	4 kg	Mountain pickle
Midin & bracken fern tips	4 kg each	Mountain ferns
Kesak (weaver ants)	100 g dried	Coast coconut foam
Sago flour	1 kg	Coast tebaloi cracker
Ulat mulong (sago grub)	~180 pieces	Coast garnish
Daun bunggang (Bornean bay)	160 leaves	Sea prawn wrap
Buah kulim	10 fruits	Sea bisque
Torch ginger buds	5 buds	Mountain broth; Sea marinade
Dabai	2 kg	Amuse tuile
Bario merah rice (for flour)	4 kg	Amuse tuile colour
Sarawak black / white pepper	100 / 50 g	Across courses
Job's tears	1.5 kg	Amuse cattail
Pulut hitam (black glutinous)	1–3 kg	Dessert kuih (shared with risotto)
Pandan leaves	20	Coast pearls; dessert
Calamansi	1 kg	Coast ceviche
Daun kesum (Vietnamese coriander)	100 g	Coast garnish
Ulam raja, turmeric leaf	small bunches	River and Forest garnish

Sourced in Osaka

Free-range chicken thigh (~20 kg); venison loin (~16 kg); sashimi-grade swordfish (~10–12 kg); tiger prawn U10 (~18 kg); silken tofu and tofu skin; avocado; yuzu; green mango; purple yam; coconut milk and cream; dairy (cream, butter, crème fraîche); eggs; warabiko, matcha, kinako; sablé and gnocchi flour; sugar, glucose; soy and dark soy; vinegars; mirepoix and aromatics (onion, carrot, celery, ginger, galangal, garlic, lemongrass); brandy; edible flowers and micro-herbs (florist routes from Bentencho, by arrangement); spherification reagents and hydrocolloids; gold leaf, black sesame.

STAGE 10 · COSTINGS

This was a funded showcase, not a sold table, so the costing reads as production cost within an event envelope — not a price per cover.

LINE	ESTIMATE (RM)	NOTE
Event logistics envelope (cap)	200,000	Sarawak Tourism Board budget cap
Total estimate, all lines	~185,000	Flights, accommodation, transport, freight, documentation, contingency
Food & kitchen line	~15,000	Of which the lines below
— Rented Osaka commissary	~2,500	Three days
— Ingredients procured in Osaka	~10,000	Produce, dairy, proteins, pantry

LINE	ESTIMATE (RM)	NOTE
— Disposables & equipment rental	~2,500	Balance of the line
Direct food & kitchen, per cover	~90–95	Against 160 covers; illustrative only

The shipped Sarawak ingredients and the cold-chain freight sit in the freight line, not in the food-and-kitchen line, so true plated cost is higher than the per-cover figure shown. The figure is a planning reference, not a menu price.

STAGE 11 · DELIVERABLES — THE RECORD CONSOLIDATED

This master is itself the deliverable. What were five companion documents are gathered here under one design system: the menu and the eleven stages (Parts I–II); the production and logistics, the mise en place, and the contingencies (Part III); the component checklist (Part IV); and the veterinary export permits (Appendix A). The guest's menu card is archived at www.chefjameswon.com. A one-page voice memo travels alongside for the custodial archive. The menu stands as served at Osaka; figures and any silent specifications await the chef's confirmation. The dossier records; it does not invent.

PART III

Production & Logistics

How an amuse and six courses were carried from Sarawak to a site with no prep access before the day — the brigade, the cold chain, the day counted back, and the contingencies that held.

THE MODEL — ONE LINE

Everything that holds is made in a rented Osaka commissary in the days before; only what must happen at the moment of service crosses to Rumah Serumpun Sarawak. The constraint is absolute — the site is reachable only on the event day itself — so the menu was built around components that travel and finish fast.

THE TWELVE-HAND BRIGADE

The travelling team was thirty: twenty production and emcee, ten front-of-house and support. The kitchen unit at the pass is twelve hands, paired across the stations so no single position carries a course alone, with a dedicated expeditor calling the pass and a tableside lead carrying the poured courses.

HANDS	STATION	CARRIES
2	Fish & broth	Empurau confit; collagen snail broth; the tableside pour for River
2	Meat & risotto	Forest chicken char and glaze; Mountain venison and tri-colour risotto; the jus
2	Cold & foam	Amuse trio; Coast umai and the charged coconut-ant foam
2	Grill & bisque	Sea prawn over binchotan; buah kulim bisque; the tableside pour for Sea
1	Pastry	Harmony — kuih, warabi mochi, sorbet, sablé, pandan cream
1	Garnish lead	Flowers and final micro-herbs across all plates; the wipe before the pass
1	Expediter	Calls the pass; holds the geometry; the final check before food leaves
1	Tableside lead	The poured courses (River, Sea); carries the narrative with the emcee

The source recorded a ten-hand brigade; this pack is built to twelve at the chef's direction, giving each station a clean pair of hands and freeing the expeditor and tableside lead as dedicated roles.

THE COLD CHAIN AND THE CUSTOMS LINE

Two streams of supply. The Sarawak identity-bearers — empurau, enkabang oil, Liberica blossom, tekuyung, tempoyak, Ipa' Kayuh, gula apong, Bario salt and cinnamon, Litsea, kesak, ulat tinduh, buah kulim, midin, daun bunggang, dabai — shipped from Sarawak frozen or vacuum-sealed, under health certification and an ATA Carnet for equipment, in compliance with Japan's restrictions on fresh meat and plant imports. Live and fresh animal products cleared the State Veterinary Authority at Kuching under the Veterinary Public Health Ordinance 1999 before leaving Sarawak; the empurau's permit to export and certificate of health are reproduced in Appendix A. Perishable produce, dairy, common proteins, and pantry staples were procured in Osaka at the wholesale and fish markets. A shipping-and-customs coordinator tracks every consignment and holds the paperwork.

MISE EN PLACE — AHEAD · HOLD · FINISH

Each component is allocated to one of three states. **Ahead** is made at the commissary in the days before. **Hold** carries it across the cold chain or in a thermal vessel, unbroken. **Finish** is the work of the pass.

COMPONENT	STATE	WHAT HAPPENS, AND WHERE
Confit oil (enkabang + Liberica)	Ahead	Rendered and infused at commissary; held warm-ready

COMPONENT	STATE	WHAT HAPPENS, AND WHERE
Empurau confit	Finish	Confit to ~50 °C at the pass, just before the pour
Collagen snail broth	Ahead	Built and clarified ahead; held hot in thermal vessel, poured tableside
Sago & hill-rice crust	Ahead	Toasted and set ahead; held airtight with silica
Chicken marinade & portions	Ahead	Marinated ≥4 h ahead; charred and glazed to order
Gula apong glaze	Ahead	Reduced and strained ahead; flashed onto the chicken at the pass
Cassava leaf crème	Ahead	Cooked and passed ahead; reheated to order
Tempoyak crème	Ahead	Blended and strained ahead; plated cold
Venison portions & crust	Ahead	Aged/marinated, portioned, crusted ahead; seared and roasted to order
Manok Pansuh broth (risotto base)	Ahead	Built ahead; risotto brought up at the pass, hot and flowing
Coffee–tuak jus	Ahead	Reduced ahead; monté and dotted at the pass
Ferns, tepus, pickle	Ahead	Pickle ahead; ferns and tepus flashed to order for crispness
Swordfish slices	Hold	Portioned and held cold; marinated 2–3 min to order
Coconut-ant foam base	Ahead	Base ahead; charged in the siphon at the pass
Tebaloi cracker	Ahead	Baked a day ahead; held airtight with silica
Ulat tinduh	Hold	Part-dehydrated ahead; roasted to golden crisp at the pass, last minute
Tiger prawn	Hold	Marinated and bungkang-wrapped; grilled last
Yam gnocchi	Ahead	Boiled and shocked ahead; seared in browned butter to order
Buah kulim bisque	Ahead	Built and reduced ahead; held hot, not boiling; poured to order
Kuih tai tai	Ahead	Pressed overnight, cut ahead; warm-brushed at service
Warabi mochi	Ahead	Set morning of; cut and coconut-coated; held cool and moist
Coconut sorbet	Ahead	Churned ahead, held firm; quenelled last second
Sablé · pandan cream · pearls	Ahead	Baked / made ahead; plated to order

PAR LEVELS — 40 COVERS

Par is set for one evening of forty, with a breakage and second-chance allowance on the fragile and the fried. The four-night procurement (160) divides to these nightly pars.

COMPONENT	PAR FOR 40	NOTE
Dabai tuiles	48	+8 for snap-test loss and breakage
Snail cattails	44	+4; fried to order
Tofu pearls	44	+4; fragile, held cold
Empurau confit portions	44	~60–75 g each
Collagen snail broth	~4.4 L	~100 ml a bowl
Sago / hill-rice crust	44 sets	Held airtight
Chicken thigh portions	44	~120 g each
Gula apong glaze	~0.6 L	Plus reserve as sauce
Cassava leaf crème	~1.4 L	Bed for the chicken

COMPONENT	PAR FOR 40	NOTE
Tempoyak crème	~0.25 L	~1 tsp a plate
Venison portions	44	~80–100 g each
Tri-colour risotto (cooked)	44 portions	Brought up at the pass
Coffee–tuak jus	~0.5 L	Dotted, not poured
Swordfish portions	44	~50–70 g each
Coconut-ant foam	~2 charges	Siphon, charged to order
Tebaloi crackers	48	+8; brittle
Ulat tinduh	44	One per willing guest + spare
Tiger prawn (U10)	44	One a guest + breakage
Yam gnocchi	~160 pieces	3–4 a plate
Buah kulim bisque	~3 L	~50–70 ml a bowl
Kuih squares	44	~3 cm each
Warabi mochi	~110 pieces	2–3 a portion
Coconut sorbet	~44 quenelles	Pre-scooped, held firm
Soy caramel sablé	48	+8; brittle
Pandan cream	~0.5 L	Squeeze bottle

COUNTED BACK FROM THE SEATING

The weeks and days before

Three weeks out. Sarawak consignment dispatched to the freight forwarder under Carnet and health certificates; the empurau and other live or fresh animal products cleared the State Veterinary Authority at Kuching. Team briefed; travel, passes, and documentation in order. Indigenous ingredients confirmed acquired and packed.

Commissary, days minus three to minus one. Confirm the Osaka market run and the indigenous consignment arrival; quality-check on receipt. Build the broths — empurau collagen, snail glacé, Manok Pansuh. Render the confit oil, infuse the Liberica blossom. Make and reduce the gula apong glaze, the coffee–tuak reduction, the bisque base. Cook the cassava and tempoyak crèmes. Pickle the terung asam. Dry-age or marinate the venison; portion and crust. Marinate the chicken. Bake the tebaloi and the sablé; press the kuih overnight; set the warabi mochi and churn the coconut sorbet; make the pandan cream and the pearls. Toast the sago and hill-rice crust. Portion, label, and pack — Sarawak items and Osaka items kept separate, cold chain unbroken.

Day minus one. Final mise en place review with the full brigade. Pack the transport boxes and the go manifest; load non-perishables and equipment where overnight storage allows; perishables held in refrigeration. Brief the load-in order for the morning.

The event day, hour by hour

The site opens once, on the day. The schedule is read backwards from the evening seating, so the finish lands at temperature and at peak texture.

FROM SEATING	ON THE CLOCK	WORK
–10 h	Before dawn	Move team and gear to Yumeshima; the site's single access window opens
–9 h	Load-in	Cold chain and frozen away first; stations set to the plating geometry; equipment powered and calibrated

FROM SEATING	ON THE CLOCK	WORK
–7 h	Base work	Broths and bisque to temperature; risotto base to hand; jus and glaze ready to flash; pickle and crèmes tempered
–5 h	Portioning check	All pars counted on station against the cover count; fragile items (tuiles, crackers, sablé) checked for the night's breakage allowance
–3 h	Cold & pastry	Swordfish portioned and held; warabi mochi cut and coated; sorbet pre-scooped and held firm; pearls and pandan cream loaded
–2 h	Fire readiness	Binchotan konro lit and stabilised; plancha and baths to temperature; siphon loaded, test-charged once
–1 h	Dress rehearsal	One full plate of each course run and checked by the expediter against the component checklist; geometry locked
–0:15	Final hold	Broth and bisque hot, not boiling; confit oil to temperature; garnish lead set with flowers harvested 2–4 h before
0:00	Seating	The flight runs course by course; finish-cooking fires to the pass; breakdown clears the site the same evening

THE FLIGHT AT THE PASS

The forty-cover seating runs as a single flight, paced to the arc. Each course is called by the expediter; the garnish lead places flowers and wipes the rim; the tableside lead carries the two poured courses with the emcee. The discipline is the plating sequence — base, protein, sauce, texture, flowers, wipe, pass — run clean, every plate identical.

#	COURSE	FIRED AT THE PASS	CARRIED BY
1	Overture · trio	Assembled to order; cattail fried last and mounted hot	Cold & foam → board
2	I River	Confit finished; broth poured tableside	Fish & broth → tableside lead
3	II Forest	Chicken charred to order; glaze flashed; rims wiped	Meat & risotto
4	III Mountain	Venison sliced last second; risotto hot and flowing; jus dotted	Meat & risotto
5	IV Coast	Fish tossed 2–3 min; foam charged at the pass; assembled cold	Cold & foam
6	V Sea	Prawn grilled last; bisque hot, not boiling, poured tableside	Grill & bisque → tableside lead
7	VI Harmony	Everything but sorbet plated; quenelle added last to avoid melt	Pastry

CONTINGENCY & DISASTER MANAGEMENT

Each critical Sarawak item carried a documented fallback: Ipa' Kayuh to dried kelp and sage; bungkan to bay leaf and pandan; tepus to young ginger; terung asam to pea aubergine; calamansi to green lime; Bario cinnamon to Ceylon. The fallbacks are a floor — a last resort that keeps a course from collapsing — not an equivalence; a substitute is a compromise, and the endemic ingredient it stands in for cannot be re-sourced on foreign soil. The discipline that there is no second chance on site is met by making everything that can be made hold, and rehearsing the finish off-site.

The empurau course is where contingency was tested in fact. A tsunami alert fell across the service window, and with the team already barred from the site before the day, the empurau, which had travelled chilled, could not be processed when it should have been and had to be held frozen longer than intended; the over-freezing and its heavy ice-glaze drew the flesh thin and cut the usable yield, and the hero of the River course fell short of what the dish required. The response was the worked remedy the method exists to hold. The serviceable flesh was recovered by binding the thinned fillets with transglutaminase to lift the yield

— a modernist technique applied under duress and kept within the canon, empurau bound to empurau, the River course's fish-collagen base uncrossed — and a second consignment was hand-carried in checked cargo by a senior member of the delegation, roughly doubling the empurau that reached the service, when a formal re-consignment could not be arranged in time. Behind both remedies sat the safeguard the instrument exists to hold: the knowledge of how the fish is handled, preserved, and brought back to a working state, recorded so the team could act at the moment of failure, with or without the chef in the room. The course was served, to standard, across the four nights.

The fault is recorded as a handling rule for the method: over-freezing and glazing cost yield, and handling, not only sourcing, decides whether an ingredient survives the distance.

A note on attribution. Course-to-people pairing across this record is a custodial tribute, not a habitat claim — each people carries a landscape as homage. Habitat custodianship and ingredient stewardship are held with community specificity alongside it. See Part I.

PART IV

The Component Checklist

Every component of every course with the spec to hit. Tick the first box when prepped to standard at the commissary; tick the second when it passes the expeditor's check at the pass. A component is not done until both are ticked.

OVERTURE · OF SEA, FOREST, AND FRIENDSHIP

COMPONENT	SPEC TO HIT	PREPPED	PASS
Dabai & avocado tuile	Paper-thin, black-gold, lace-edged; passes the snap test; held airtight with silica	☐	☐
Job's tear & snail cattail	Crisp without, chewy-moist within; fried last and mounted hot; herb-powder fuzz on	☐	☐
Tiger prawn tofu pearl	Molten/liquid centre; ivory sphere; at room temperature; bursts in one bite	☐	☐
Board assembly	Three bites in narration order; garnish landscapes set; whimsical yet elegant	☐	☐

COURSE I · RIVER — PENAN

COMPONENT	SPEC TO HIT	PREPPED	PASS
Empurau confit	Internal ~50 °C; opaque, buttery, never seared; flaky Bario salt finish	☐	☐
Sago & hill-rice crust	Crisp, river-pebble read; seasoned; kept above the broth line	☐	☐
Collagen snail broth	Glossy, body-rich, not sticky; ~100 ml; piping hot; ulam-oil float	☐	☐
Plate & pour	Wide bowl; fish centred; broth poured tableside to half-submerge; aromatic steam	☐	☐

COURSE II · FOREST — IBAN

COMPONENT	SPEC TO HIT	PREPPED	PASS
Binchotan chicken	Thigh ~74 °C; kiss of smoke, no acrid burn; rested five minutes	☐	☐
Gula apong glaze	Nappe; amber lacquer flashed to order; balanced, not cloying	☐	☐
Cassava leaf crème	Ultra-smooth, no graininess; deep green; warm; the bed for the chicken	☐	☐
Tempoyak crème	Tangy, strained of fibre; ~1 tsp a plate; potent accent, not the whole plate	☐	☐
Plate	Cassava swipe; chicken on or beside; rims wiped (green purée smears)	☐	☐

COURSE III · MOUNTAIN — BIDAYUH

COMPONENT	SPEC TO HIT	PREPPED	PASS
Aged venison	Internal ~55–57 °C medium-rare; Litsea-salt crust; rested; sliced against the grain	☐	☐
Tri-colour Bario risotto	Al dente, hot and flowing; distinct grains; built on Manok Pansuh broth, tuak deglaze	☐	☐

COMPONENT	SPEC TO HIT	PREPPED	PASS
Liberica coffee–tuak jus	Glossy ~50 ml; coffee an undertone; monté au beurre; not boiled after mounting	☐	☐
Tepus crisp	Golden hay; crisp; aromatic	☐	☐
Pickled terung asam	Tangy-sweet; 2–3 pieces a plate; near room temperature, not cold	☐	☐
Midin & bracken ferns	Crisp, vivid green; lightly charred; seasoned	☐	☐
Plate	Risotto off-centre; jus around, not over the crust; ferns and tepus on top	☐	☐

COURSE IV · COAST — MELANAU

COMPONENT	SPEC TO HIT	PREPPED	PASS
Swordfish umai	~3 mm slices; tossed 2–3 min to order; edges opaque, centre raw; drained	☐	☐
Coconut & weaver-ant foam	Cool, airy; clean formic tang; salt-balanced; charged at the pass	☐	☐
Black tebaloi cracker	Jet black; ~5–6 cm; crisp and brittle; stands upright	☐	☐
Roasted ulat tunduh	Golden, plump, crisp; cooked through; one per willing guest; discard option to hand	☐	☐
Pearls	Sweet-tart; clean pops of texture	☐	☐
Plate	Foam base; cracker upright; assembled cold, last-second; tidal-pool look	☐	☐

COURSE V · SEA — KAYAN

COMPONENT	SPEC TO HIT	PREPPED	PASS
Tiger prawn	U10; just opaque, never rubbery; bunggang-wrapped, grilled; brushed with butter	☐	☐
Smoky yam gnocchi	Pillowy inside, light crust; whiff of smoke; warm through	☐	☐
Tomalley–buah kulim bisque	Silky, medium body; hot, not boiling; ~50–70 ml; kulim present, never bitter	☐	☐
Plate & pour	Gnocchi base; prawn offset; bisque poured to pool; prawn half-submerged at most	☐	☐

COURSE VI · HARMONY — THE CLOSE

COMPONENT	SPEC TO HIT	PREPPED	PASS
Black rice kuih tai tai	Dense, chewy; ~3 cm squares; brushed with coconut milk; slightly warm	☐	☐
Matcha warabi mochi	Tender, trembling; 2–3 a portion; coconut-coated; cool room temperature	☐	☐
Coconut sorbet	Smooth, no ice crystals; held firm; quenelled last second	☐	☐
Soy caramel sablé	Rich shortbread; salted-caramel umami depth; not burnt	☐	☐
Pandan cream	Pourable; bright green; fragrant; strained smooth	☐	☐
Plate	Kuih off-centre; sorbet added last; pandan swoosh; negative space held	☐	☐

Standing checks across all courses. proteinClass correct and stock base uncrossed · no beef, veal, or pork · indigenous ingredients named and respected · course-to-people pairing is a custodial tribute, not a habitat claim · alcohol declared, dry

path available · rims wiped before the pass · garnish placed last · figures to the procurement, specs to the execution notes,
silent figures held to confirm.

PHOTOGRAPHS

The Service at Osaka

The plates as served across the four evenings, and the people who carried them — the programme's own service record.

The overture and all six courses are shown as plated, with the chef and the delegation. All photographs by Bonnie Yap.



Plate 1. The chef at Osaka, in Serumpun Sarawak service whites, beside an Orang Ulu ceremonial figure.



Plate 2 · Overture, Of Sea, Forest, and Friendship. The dabai & avocado feather tuile, Bario merah, set on the lacquer box.



Plate 3 · Overture, Of Sea, Forest, and Friendship. The Job's-tear & tekuyung-pasang river-snail cattail, stood upright.



Plate 4 · Overture, Of Sea, Forest, and Friendship. The tiger-prawn tofu pearl, yuzu and Sarawak white pepper, wrapped in shiso — a note of Japan carried onto the plate.



Plate 5 · Course I, River (Penan). Empurau confit, enkabang & Liberica blossom; collagen snail broth.



Plate 6 · Course II, Forest (Iban). Binchotan chicken, cassava-leaf and tempoyak crèmes.



Plate 7 · Course III, Mountain (Bidayuh). Aged venison, tri-colour Bario risotto, coffee-tuak jus.



Plate 8 · Course IV, Coast (Melanau). Swordfish umai, coconut and weaver-ant foam.



Plate 9 · Course V, Sea (Kayan). Tiger prawn, yam gnocchi, prawn-tomalley and buah kulim bisque.



Plate 10 · Course VI, Harmony. The closing sweet course.



Plate 11. The Serumpun Sarawak delegation at Seaside Studio CASO, Osaka.

APPENDIX A

Veterinary Export Documents

The veterinary export clearance for the empurau of the River course, reproduced from the programme's records — the documentary basis for the customs and veterinary line in Part III. Both were issued at Kuching under the Veterinary Public Health Ordinance 1999 by the State Veterinary Authority Sarawak. The documents carry third-party commercial and official names as issued.



FORM B
 E Permit No : YPV131X07000862025
 SVA Ref No : SVA/131/2025/EXP/AQ/12104

State of Sarawak, Malaysia
THE VETERINARY PUBLIC HEALTH ORDINANCE, 1999

PERMIT TO EXPORT
(Seksyen 17(1))

LTT AQUACULTURE SDN BHD of
 NO.23, LOT 120, SECTION 6 JALAN DATUK ABANG ABDUL RAHIM 5 93450 KUCHING SARAWAK MALAYSIA
 is hereby authorised to export to MALAYSIA
 the quantity of animal or animal products or fish or fish products specified below through the following
 or exit port namely: KUCHING, SARAWAK
 subject to the provisions of the Ordinance and to the conditions endorsed below:

Items authorised to be exported

No.	Description	Country of Origin	No / Qty
1.	EMPURAU FISH	MALAYSIA	50 UNIT

Remarks:



Fee paid: RM 10/-

Receipt No. 811250003211

Issued at Kuching, Sarawak this day 04 July 2025
 (DR AINUL RIZA BINTI ABU SEMAN)

Expiry Date : 02/09/2025
 for State Veterinary Authority Sarawak

Note:

(1) Subject to paragraph (2), this permit is valid for a period of 60 days only from the date of issue, and must be produced to a Veterinary Officer or Vet. Port Health Officer and Officer of Customs.
 (2) This permit shall be deemed to have been revoked after landing or entry of the said animal or animal products or fish or fish products stated above or after the expiry of 60 days from the date of issue, whichever is earlier.

c.c Customs at Entry Point

***This is a computer generated and no signatures is required. [07-07-2025 07:31 AM] : [JALIAH BINTI HASDI]

Page 1 of 1

Document 1. Permit to Export (Form B), Veterinary Public Health Ordinance 1999, issued at Kuching, 4 July 2025 — empurau, fifty units, exit port Kuching, valid sixty days.



Form C (1)

SVA/KJE/25/HC/460

State of Sarawak, Malaysia

**THE VETERINARY PUBLIC HEALTH ORDINANCE, 1999
CERTIFICATE OF HEALTH
FOR ANIMAL AND FISH
(Section 84(b))**

Pursuant to section 84(b) of the Veterinary Public Health Ordinance, 1999 of Sarawak, Malaysia [Cap. 32] and in accordance with the International Animal Health Code/International Aquatic Animal Health Code* published by the International Office of Epizootic, an agency of the World Health Organization, I hereby certify that the animals/fish* described hereunder has/have* been examined by me and such examination shows:

(a) the animals/fish* as described below do not show clinical sign of disease:

Description of Product(s)*	Number/Quantity (Kgm)
LIVE EMPURAU FISH	50 heads/tails

Export Permit No. : SVA/131/2025/EXP/AQ/12104

Exporter : LTT Aquaculture Sdn. Bhd.,
No. 23, Lot 120, Section 6,
Jalan Datuk Abang Abdul Rahim 5,
93450 Kuching, Sarawak

Importer : Hoong Kit Enterprise
68, Jalan Batu Belah 4/6,
Taman Desa Padu,
68100 Selayang, Kuala Lumpur

Issued at Kuching on this 4th day of July 2025



DR. AINUL RIZA BT ABU SEMAN DVM
 f. State Veterinary Authority
 Sarawak

Fees paid vide : RM10.00

Receipt No. : 811240003 (part)

* Delete where inapplicable

Document 2. Certificate of Health for Animal and Fish (Form C), Section 84(b), issued at Kuching, 4 July 2025 — live empurau certified free of clinical disease.

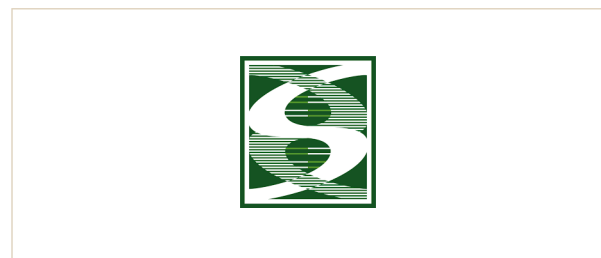
Serumpun — of one root, one family.

ACKNOWLEDGEMENTS

The Work of Many Hands

Serumpun Sarawak was carried within a formal partnership; the record is indebted to each party.

The Culinary Heritage and Arts Society Sarawak led the fieldwork and heritage research, and read the recipes, the narrations, and the menu language against a standard the communities themselves recognise as faithful. The Ministry of Tourism, Creative Industry and Performing Arts mandated the programme and vetted its materials through its own heritage office. The Sarawak Tourism Board and the Sarawak Biodiversity Centre lent institutional and scientific footing; the Borneo Cultures Museum and Atlas Collective supported the cultural and creative record. Professor Gerard Bodeker, the programme's scientific advisor, framed the work and narrated it on stage at Osaka. The endorsement of the UNESCO Creative City of Gastronomy, Kuching, recognised the conservation purpose the programme exists to serve. The Osaka service was photographed by Bonnie Yap.



Partner and endorsing institutions.

ADDENDA

Production Notes from PARA & CADI

The five working documents the instrument generated for the run, preserved as produced — the primary artefacts beneath the consolidated record.

What follows are the original production notes drawn up through PARA and its canon CADI in preparing the Osaka service: the master record of the eleven stages, the production and logistics, the component checklist, the mise en place, and the guest menu card. They are reproduced here as generated, unedited, as the documentary basis for Parts I–IV. Where they differ from the consolidated master, the master governs: it carries the corrections settled after the event — the venue read as Rumah Serumpun Sarawak, the brigade built to twelve, and the empurau contingency as it occurred. The notes are kept whole because they are the evidence of the instrument at work, not a draft to be tidied away.

ADDENDUM	DOCUMENT	AS GENERATED
1	Master Dossier — the eleven PARA stages	The full stage-by-stage working record (12 pp)
2	Production & Logistics	Two-site model, brigade, cold chain, the day (5 pp)
3	Component Checklist	Every component, prepped and pass (4 pp)
4	Mise en Place	Ahead, hold, finish; par levels; the clock (4 pp)
5	Menu Card	The guest-facing menu as printed (3 pp)

These notes still carry the working venue designation and the recorded ten-hand brigade; both are corrected in the consolidated master above. They are left as generated so the instrument’s output stands on the record in its own hand.

The pages that follow are the instrument's own hand.

FRENCH BORNEO · SERUMPUN SARAWAK

DOCUMENT 01 · MASTER DOSSIER

Serumpun Sarawak

A biodiversity tasting, read through the eleven PARA stages — the menu as served, grounded in the kitchen's own record.



RIVER



FOREST



MOUNTAIN



COAST



SEA

CASO Seaside · Malaysia Pavilion
Osaka World Expo 2025
5–8 August 2025

James Won

FRENCH BORNEO

The Serumpun Sarawak degustation as served at CASO Seaside, Malaysia Pavilion, Osaka World Expo 2025, 5–8 August 2025. An amuse-bouche and six courses — River, Forest, Mountain, Coast, Sea, and the close, Harmony — each landscape carried by the people who read it. This dossier records the menu as executed, run through the eleven PARA stages, grounded in the kitchen's execution notes, the procurement record, the event plan, and the emcee narrative. Where a source is silent on a figure, the figure is marked to confirm rather than supplied. Quantities follow the 160-cover procurement; service was forty covers a night across four evenings.

STAGE 0

Constraints

The occasion set the frame before a single dish did. This was a world-stage showcase, not a restaurant service: the Sarawak Tourism Board's presence at the Malaysia Pavilion, forty covers an evening across four evenings, and a single hard operational fact that shaped everything — **no access to the pavilion before the event day itself**. All mise en place was carried out in a rented commercial kitchen in Osaka; only final cooking, assembly, and plating happened on site. The menu therefore had to be built around components that hold, travel, and finish fast.

The pantry ran on two registers. Sarawak's indigenous identity-bearers — empurau, enkabang oil, Liberica blossom, tempoyak, Ipah Kayuh, gula apong, Bario salt and cinnamon, Litsea, tekuyung pasang, kesak, ulat tinduh, buah kulim, midin, daun bunggang — were shipped from Sarawak under cold chain and customs documentation. Perishable produce, dairy, common proteins, and pantry staples were sourced in Osaka, in compliance with Japan's restrictions on fresh meat and plant imports. The discipline was not hyperlocalism; it was the right ingredient for the dish from the closest credible origin the law and the season allowed.

The standing canon held throughout. No beef, veal, or pork: the menu's proteins are river fish, free-range chicken, aged venison, swordfish, tiger prawn, river snail, weaver ant, and sago grub. Stock bases do not cross — fish collagen for the river course, Manok Pansuh chicken broth for the meat courses, prawn shell for the sea course. The indigenous ingredient is truth on the plate, not decoration; every flower carries a function. The chef is the final editorial authority on every outcome.

STAGE 1

Beverage

The beverage direction was woven into the narrative rather than imposed as a classical flight. Each course was conceived to meet a drink that extended its story, with the discipline that a non-alcoholic composition should read as complex as a poured one. The documented register runs from indigenous rice wine through forest-infused mead, nipah-palm cider and toddy, a torch-ginger kombucha as palate cleanser, and a single cocktail served in a carved vessel at the close. Tuak also works inside the kitchen, deglazing the Mountain risotto and lifting its jus.

The pairing logic is the house logic: match the weight, bridge an aromatic family, or cut a richness. The river course's clear collagen broth wants something delicate and mineral; the forest course's smoke and ferment want sweetness and acid to answer the gula apong glaze and the tempoyak crème; the sea course's buah kulim bisque wants depth and lift.

The specific pours sit with the beverage team’s record; this dossier names the direction, not a bottle list it cannot vouch for.

STAGE 2

Architecture & Arc

The menu is a journey through one land read as five terrains, opening on friendship and closing on harmony. Its spine is **Serumpun** — *of one root, one family* — and each course is given to the Sarawak people who know its ground.

Overture: Of Sea, Forest, and Friendship — a trio that states the theme of many threads, one cloth. Then River (Penan), the quiet, mineral start. Forest (Iban), smoke and ferment, the first rise. Mountain (Bidayuh), the creamy, grain-led midpoint. Coast (Melanau), cool and acidic, a deliberate reset after the risotto. Sea (Kayan), the warm, deep crescendo. Harmony, the dessert, a sweet farewell tying Japanese and Bornean threads.

The sequence is paced like music — light to robust, then cooled, then robust again — so the palate neither tires nor flattens. Temperature alternates; texture alternates; the cool, sharp Coast course sits exactly where a long menu risks fatigue. The amuse opens bright and curious; the close lands meditative.

A note on attribution — the mapping is a custodial tribute

The pairing of each course with a Sarawak people is a custodial tribute, not a claim about habitat. Each people is invited to carry a landscape as homage — Penan with River, Iban with Forest, Bidayuh with Mountain, Melanau with Coast, Kayan with Sea — and the carrying is an act of honour, decoupled from where a people lives, farms, or hunts. The Kayan, an upriver people, carrying the Sea is the clearest measure of the device: the mapping is paid as tribute, not assigned as terrain. Habitat custodianship and the stewardship of particular ingredients are distinct from this tribute; they are held with community specificity throughout and honoured in their own right wherever a course draws on them.

STAGE 3

Palette

Every course anchors on one or two Sarawak identity-bearers and draws support from the Osaka-sourced pantry and the technique register where the dish requires it.

COURSE	HERO (SARAWAK)	SUPPORTING REGISTER
Amuse	Dabai, tekuyung pasang, tiger prawn	Avocado, Bario merah, Job’s tear, silken tofu, yuzu, Sarawak white pepper
I River	Empurau, enkabang oil, Liberica blossom	Sago, Bario hill rice, snail glacé, ulam oil, Sarawak black pepper, Bario salt
II Forest	Ipah Kayuh, gula apong, Bario cinnamon, tempoyak	Free-range chicken, cassava leaf, coconut, charcoal salt

COURSE	HERO (SARAWAK)	SUPPORTING REGISTER
III Mountain	Litsea, Bario rice (three colours), Bario salt, tepus, midin	Venison, tuak, Liberica coffee, terung asam, bracken, Manok Pansuh broth
IV Coast	Kesak, ulat tunduh, tebaloi, calamansi	Sashimi swordfish, green mango, coconut, pandan, daun kesum
V Sea	Tiger prawn, torch ginger, daun bungkang, buah kulim	Yam, prawn tomalley, enkabang butter, mirepoix
VI Harmony	Pulut hitam, gula apong register, pandan, Bario	Matcha, warabiko, coconut, soy caramel, butterfly pea

The buah kulim in the Sea bisque is the clearest statement of the house’s pairing logic: a Borneo nut delivering the earthy, garlic-truffle register a European kitchen would reach to Périgord for — used because it earns its place, not as a substitute for the sake of locality.

STAGE 4

Structure

Eight services from one kitchen: a three-bite overture and six courses, each with a defined station discipline and a hold rule.

#	COURSE	PEOPLE · LANDSCAPE	STATION	HOLD DISCIPLINE
—	Of Sea, Forest, and Friendship	Friendship	Cold + fry + pearl	Assemble minutes before; tuile dry, cattail hot, pearl chilled
I	River	Penan	Confit + broth	Broth ultra-hot, poured tableside; fish just-set
II	Forest	Iban	Charcoal + sauce	Glaze flashed to order; purée hot, crème cold
III	Mountain	Bidayuh	Roast + risotto	Risotto hot and flowing; venison sliced to order
IV	Coast	Melanau	Cold + foam	Fish marinated to order; foam charged at the pass
V	Sea	Kayan	Grill + bisque	Prawn grilled last; bisque hot, not boiling
VI	Harmony	The close	Pastry + sorbet	Sorbet quenelled last second

STAGE 5 · FULL SYSTEM DEPTH

Recipes

Each component with its specification. Figures follow the kitchen’s execution notes and the 160-cover procurement; where the notes are silent on a number, it is marked *to confirm* rather than invented.

Of Sea, Forest, and Friendship — the overture

Dabai & avocado feather tuile, Bario merah

Blend pitted dabai flesh with avocado, rice flour, and milled red Bario rice for colour, bound with a little egg white. Spread paper-thin through a feather stencil, 8–10 cm; bake or dehydrate to a black-gold, lace-edged crisp. Season the batter with Sarawak pepper and salt. Hold airtight with silica; stand upright at the pass; an unfilled, first crunchy bite.

Job's tear & snail cattail

Cook Job's tears to just tender; sauté minced tekuyung pasang river snails with shallot, lemongrass, and ginger; bind with mashed yam, season. Form around one end of a tender bamboo skewer (~12 cm) into a 4 cm oblong "cattail head"; bread with ground Job's tear; deep-fry golden. Stand upright in the table arrangement, fried head uppermost; finish a herb-powder fuzz. Crisp without, chewy-moist within, served warm.

Tiger prawn tofu pearl

A one-bite liquid-centred sphere. Set a rich tiger-prawn bisque into spheres by reverse spherification, or build a poached prawn mousse ball with a molten yuzu-soy gel centre, coated in soft silken tofu and wrapped in sashimi prawn. Flavour the centre with yuzu zest and a dash of Sarawak white pepper — subtle, so as not to shock the palate. Chill until service, bring to room temperature so the flavours bloom; top a dot of yuzu gel and a micro herb. Eaten in one, the pearl bursts.

Course I · River — Penan

Empurau, confit

Fillet ~60–75 g, pin-boned, lightly salted with a few drops of lime to firm. Confit submerged in enkabang (illipe) nut oil infused with Liberica coffee blossoms — the oil warmed an hour beforehand to draw the floral note — at ~60 °C for 10–15 minutes to a target internal ~50 °C: opaque, buttery, never seared. Finish a sprinkle of flaky Bario salt; hold short and warm.

Sago & hill rice crust

Toast pre-soaked sago pearls and puffed Bario hill rice; bind with a little tempura batter or egg white into shards, or set as a fast torched crust on the fish. It should read like river pebbles and fish scale — a crisp against the soft. Dust with pepper and a hint of kaffir lime.

Collagen snail broth

Roast the reserved empurau bones, fins, and scales lightly with ginger, onion, and lemongrass; simmer several hours for collagen. Separately reduce a snail glacé from blanched tekuyung. Clarify with an egg-white raft to a glossy, body-rich broth; finish drops of ulam-herb oil and reheated enkabang oil for sheen and aroma. Season Bario salt and Sarawak black pepper. ~100 ml a bowl, kept piping hot for tableside pouring.

Plate. A wide-rimmed bowl; the crusted confit centred; crust shards on and beside; broth poured tableside to submerge halfway, raising an aromatic steam. Serene — cream bowl, white broth, a pop of green herb.

Course II · Forest — Iban

Binchotan-roasted chicken

Free-range thigh, boneless and skin-on, ~120 g. Marinate at least four hours in a paste of pounded Ipah Kayuh, lemongrass, shallot, garlic, ginger, turmeric, and neutral oil with a splash of soy or fish sauce for depth — Ipah Kayuh generous but balanced, it is the umami star and turns bitter unchecked. Scrape excess marinade, salt, and sear over binchotan for a clean high-heat char, then bring through to ~74 °C; a kiss of smoke, no acrid burn. Rest five minutes.

Gula apong glaze

Melt gula apong with a little water; infuse a Bario cinnamon stick and a few Ipah Kayuh leaves; cut with tamarind or vinegar so it glazes rather than cloys. Reduce to nappe, strain, brush the rested chicken, and flash under a salamander to a shiny amber lacquer.

Cassava leaf crème

Boil young cassava leaves with a pinch of baking soda 15–20 minutes to soften; sauté in coconut milk with aromatics, simmer, and blend velvety with coconut cream or a knob of enkabang butter; pass through a chinois. Deep green, luscious — the bed for the chicken.

Tempoyak crème

Blend tempoyak with crème fraîche or cream and a touch of lime to brighten; strain out fibre. A tangy, pale accent — about a teaspoon a plate, potent, not the whole plate.

Plate. A flat dark plate; a swipe of cassava purée; sliced glazed chicken on or beside; a quenelle of tempoyak crème; dotted glaze; a leaned Ipah Kayuh leaf or rice tuile for "bark"; charcoal salt, micro-herbs, a fern. A forest floor — greens, dark wood, the amber of resin.

Course III · Mountain — Bidayuh

Aged venison

Loin or tenderloin, ~80–100 g portions. Dry-age roughly seven days to concentrate, or marinate overnight in oil, Litsea, and salt. Crust in coarsely ground Litsea cubeba (LitSara), Bario rock salt, and black pepper. Sear in clarified butter to a brown crust, then roast at 180 °C to ~55–57 °C, medium-rare; rest at least five minutes; brush off excess salt; slice against the grain.

Tri-colour Bario risotto

White, red, and black Bario rice, the tougher grains pre-soaked or parboiled for even cooking. Sweat shallot and garlic in butter; toast the rice; deglaze with a splash of tuak; build with warm Manok Pansuh broth ladle by ladle, ~20–30 minutes to a creamy al dente. Finish a knob of butter and, if needed, the lightest grating of parmesan or a little coconut cream; season white pepper. Heart of palm (upa pantu) folded through.

Liberica coffee & tuak reduction

Reduce Manok Pansuh broth with a shot of Liberica coffee, bay, and peppercorns, ~100 ml tuak, and a touch of palm sugar to a glossy ~50 ml; monte au beurre off the heat. Robust, coffee as undertone.

Garnish ferns and lifts

Julienne tepus and deep-fry to aromatic "hay." Pickle terung asam in rice vinegar, sugar, salt, and turmeric overnight. Blanch midin and bracken fern tips 30–60 seconds, shock, then toss in enkabang butter and garlic with a light char — crisp and vivid green.

Plate. A big earthy plate; a mound of tri-colour risotto off-centre; venison sliced on or leaning; the coffee-tuak sauce dotted around, not over the crust; pickled eggplant scattered; a small pile of ferns; tepus "straw" on top. Risotto served hot and flowing.

Course IV · Coast — Melanau**Swordfish umai ceviche**

Sashimi-grade swordfish, ~50–70 g, sliced ~3 mm. At service, toss 2–3 minutes in calamansi and lime with green-mango julienne, sliced shallot, fine chilli rings, salt, and a little sugar; edges opaque, centre raw; drain. Brief, so it cures without "cooking."

Coconut & weaver-ant foam

A cool aerated mousse: coconut cream stabilised with gelatin, sugar, and salt, charged in a siphon, folded with kesak purée for a clean formic-acid tang; optionally lifted with lemongrass or kaffir lime. The cool foam answers the cool fish.

Black tebaloi cracker

Sago flour, grated coconut, egg, a little sugar and butter, blacked with food-grade charcoal or toasted black sesame; rolled thin and baked crisp or dehydrated and flash-fried. Jet black, rustic, ~5–6 cm, stood upright — the main crunch.

Roasted ulat tunduh (sago grub)

Cleaned and part-dehydrated in advance; seasoned with salt and a touch of five-spice; roasted 2–3 minutes to a golden, plump crisp. One per willing guest, perched on the cracker or offered discreetly on the side — a coastal delicacy treated with respect, not as spectacle.

Pearls

Pandan-sago pearls boiled in pandan syrup, or spherified calamansi — slightly sweet-tart, scattered for pops of texture.

Plate. A quenelle of coconut-ant foam off-centre; swordfish slices curled over and beside; umai solids spooned over; the black cracker upright; the grub perched or skewered; pearls scattered; daun kesum and micro-flowers. Assembled last-second, kept cold.

Course V · Sea — Kayan**Tiger prawn**

U10, roughly one a guest. Shell the tail (tip left on), head on for the bisque and show. Marinate 15 minutes in a torch-ginger paste and a little garlic; wrap each in a daun bunggang for its bay-anise aroma. Grill over binchotan, pan-sear in butter, or roast at 220 °C 5–6 minutes — just opaque, never rubbery; brush with butter, season.

Smoky yam gnocchi

Roast purple yam (ube) or taro; mash with 00 or plain flour and yolk to a soft dough; cut ~2 cm gnocchi; boil to the float plus a minute, shock, then sear in browned butter with thyme to a light crust and a whiff of smoke.

Prawn tomalley & buah kulim bisque

Roast prawn heads and shells with mirepoix and tomato paste; add 2–3 crushed buah kulim; flambé with brandy — or tuak, to keep it Bornean and dry. Cover with water or light stock and aromatics; simmer ~45 minutes; strain and reduce; finish 10–15% cream and a spoon of enkabang confit butter; season, a pinch of sugar if needed; sieve to a silky, medium body. Buah kulim gives the earthy, garlic-truffle depth — present, never bitter. ~50–70 ml a serving.

Plate. A wide shallow bowl; 3–4 yam gnocchi as a base; the grilled prawn (leaf removed) central or offset; bisque poured to pool, the prawn half-submerged; herb-oil drops; fine torch-ginger slivers; a charred strip of bungkang as a visual cue. Plates warmed; bisque hot, not boiling.

Course VI · Harmony — the close

Black rice kuih tai tai

Soak pulut hitam with white glutinous rice (1:1) overnight in coconut milk and water; steam with pandan and salt; enrich with sugar and coconut milk; pound and compress overnight in a banana-leaf-lined mould under weight to a dense cake; cut to neat ~3 cm squares; warm-brush with coconut milk. Chewy, rich, purplish-black.

Matcha warabi mochi

Cook warabiko with sugar, water, and matcha to a translucent, elastic green; set; cut ~2 cm; coat in toasted desiccated coconut to keep the register local. Tender and trembling; 2–3 a portion.

Coconut sorbet

Churn thick coconut milk, water, sugar, and a little glucose to a clean, bright scoop; hold firm; quenelle last second.

Soy caramel sablé

A sablé Breton carrying a spoon of dark soy or soy caramel for a deep, salted-caramel umami; chilled, rolled ~5 mm, baked to rich shortbread.

Pandan cream

A pandan-heavy anglaise, thickened with yolk, lightly sweetened and salted, strained to a bright, fragrant green; dotted or swooshed from a bottle.

Plate. A large flat plate; the black rice cake off-centre; the sablé partially atop or beside; a quenelle of coconut sorbet opposite, set on crumble or a leaf; a cluster of warabi mochi; a semicircle of pandan cream; an edible flower, a few black sesame, flecks of gold. Modern, with negative space. Sorbet plated last.

STAGE 6

Pairing Finalisation

The flight was conceived per course rather than as a classical sequence, and its specific pours sit with the beverage team's record; this dossier carries the documented direction. The pairing principle is consistent: the river's clear broth wants delicacy and minerality; the forest's smoke and ferment want sweetness and acid to meet the gula apung and

the tempoyak; the coast's cold, sharp ceviche wants effervescence and lift; the sea's buah kulim bisque wants weight and aromatic depth; the close wants a clean, lightly sweet note that does not compete with the pandan and coconut. Where alcohol enters the kitchen — tuak in the Mountain risotto and jus, brandy in the Sea bisque — a dry, tuak-only path is documented for occasions that require it.

STAGE 7

Hallucination Gate

The canon checks, run against the menu as executed.

- **proteinClass and stock bases.** River is fish-led on a fish-collagen broth lifted with snail glacé; Forest and Mountain are the meat courses, the risotto built on Manok Pansuh chicken broth; Sea is shellfish on a prawn-shell bisque. No base crosses its class. **Holds.**
- **No beef, veal, or pork.** The proteins are river fish, chicken, venison, swordfish, prawn, snail, weaver ant, and sago grub. **Holds.**
- **Indigenous attribution.** Each landscape is held to its people — Penan, Iban, Bidayuh, Melanau, Kayan — and each indigenous ingredient named in its own language. The course-to-people pairing is a custodial tribute, not a habitat claim (see Stage 2); habitat custodianship and ingredient stewardship are held with community specificity alongside it. The kesak and the ulat tinduh are framed as traditional foods, not novelty. **Holds.**
- **Alcohol, declared.** Tuak and brandy are used in preparation; this was a public Expo tasting, not a halal-restricted service. Recorded plainly, with the dry path noted. **Holds, with note.**
- **Figures.** Quantities follow the 160-cover procurement; specifications follow the execution notes; anything the sources do not state is marked *to confirm*, not supplied. **Holds.**

STAGE 8

Plating

The plating doctrine is the Serumpun signature: organic, not forced; intentional, not decorative; rooted, not theatrical. Clock-position geometry, distance in centimetres, negative space as a constitutive element, rims wiped after garnish. Each plate maps its landscape — the river bowl serene and pale, the forest plate dark and resinous, the mountain plate earthy and multicoloured, the coast plate a bright tidal pool, the sea bowl a warm hearth, the dessert a modern, spare composition.

Flowers follow the functional matrix: every bloom carries aroma, lift, sweetness, freshness, or cultural identity — never colour alone. A maximum of three elements a plate, trimmed to proportion, dry, harvested 2–4 hours before service, and placed last, right before the wipe and the pass. A dedicated garnish lead handles flowers and final micro-herbs so the sequence — base, protein, sauce, texture, flowers, wipe, pass — runs clean.

STAGE 9 · FULL SYSTEM DEPTH

Market List

The order splits by origin: Sarawak identity-bearers shipped under cold chain and customs documentation; produce, dairy, common proteins, and pantry staples procured in Osaka. Quantities are the 160-cover procurement.

Shipped from Sarawak (indigenous)

ITEM	QTY (160 COVERS)	USE
Empurau fillet	12 kg (20–25 whole, filleted)	Course I confit; bones for broth
Enkabang nut oil (illipe)	5 L	Confit oil; broth sheen; bisque butter
Liberica coffee blossoms	50 g dried	Infuse confit oil; garnish
Liberica coffee beans	50 g	Mountain coffee–tuak reduction
Tekuyung pasang river snails	5 kg whole	Amuse cattaill; Course I snail glacé
Bario salt / rock salt	1 kg	Fish finish; venison crust
Bario hill rice	1 kg	River crust
Bario rice — white / red / black	5 / 3 / 3 kg	Mountain tri-colour risotto
Ipah Kayuh leaves	200 g	Forest marinade and glaze
Gula apong	1 kg	Forest glaze
Bario cinnamon	2–3 sticks	Forest glaze
Tempoyak	500 g	Forest crème
Cassava leaves (young)	5 kg	Forest leaf crème
Litsea cubeba (LitSara)	100 g	Venison crust
Tuak (Sarawak rice wine)	2 L	Mountain risotto and jus; Sea (dry path)
Tepus (wild ginger shoot)	3–4 shoots	Mountain crisp garnish
Terung asam (sour eggplant)	4 kg	Mountain pickle
Midin & bracken fern tips	4 kg each	Mountain ferns
Kesak (weaver ants)	100 g dried	Coast coconut foam
Sago flour	1 kg	Coast tebaloi cracker
Ulat mulong (sago grub)	~180 pieces	Coast garnish
Daun bunggang (Bornean bay)	160 leaves	Sea prawn wrap
Buah kulim	10 fruits	Sea bisque
Torch ginger buds	5 buds	Mountain broth; Sea marinade

ITEM	QTY (160 COVERS)	USE
Dabai	2 kg	Amuse tuile
Bario merah rice (for flour)	4 kg	Amuse tuile colour
Sarawak black / white pepper	100 / 50 g	Across courses
Job's tears	1.5 kg	Amuse cattail
Pulut hitam (black glutinous)	1–3 kg	Dessert kuih (shared with risotto)
Pandan leaves	20	Coast pearls; dessert
Calamansi	1 kg	Coast ceviche
Daun kesum (Vietnamese coriander)	100 g	Coast garnish
Ulam raja, turmeric leaf	small bunches	River and Forest garnish

Sourced in Osaka

Free-range chicken thigh (~20 kg); venison loin (~16 kg); sashimi-grade swordfish (~10–12 kg); tiger prawn U10 (~18 kg); silken tofu and tofu skin; avocado; yuzu; green mango; purple yam; coconut milk and cream; dairy (cream, butter, crème fraîche); eggs; warabiko, matcha, kinako; sablé and gnocchi flour; sugar, glucose; soy and dark soy; vinegars; mirepoix and aromatics (onion, carrot, celery, ginger, galangal, garlic, lemongrass); brandy; edible flowers and micro-herbs (florist routes from Bentencho, by arrangement); spherification reagents and hydrocolloids; gold leaf, black sesame.

STAGE 10 · FULL SYSTEM DEPTH

Costings

This was a funded showcase, not a sold table, so the costing reads as production cost within an event envelope — not a price per cover.

LINE	ESTIMATE (RM)	NOTE
Event logistics envelope (cap)	200,000	Sarawak Tourism Board budget cap
Total estimate, all lines	~185,000	Flights, accommodation, transport, freight, documentation, contingency
Food & kitchen line	~15,000	Of which the figures below
— Rented Osaka commissary	~2,500	Three days
— Ingredients procured in Osaka	~10,000	Produce, dairy, proteins, pantry
— Disposables & equipment rental	~2,500	Balance of the line
Direct food & kitchen, per cover	~90–95	Against 160 covers; illustrative only

The shipped Sarawak ingredients and the cold-chain freight sit in the freight line, not in the food-and-kitchen line, so true plated cost is higher than the per-cover figure shown. The figure is a planning reference, not a menu price.

STAGE 11

Deliverables

This dossier travels with five companions, one design system across all six:

- **Production & logistics pack** — the two-site model, the twelve-hand brigade, the cold chain, and the day counted back from the seating.
- **Component checklist** — every component of every course with its spec to hit, to tick Prepped and Pass.
- **Mise en place** — the made-ahead, hold, and finish allocation, with par levels and the prep schedule.
- **Menu card** — the guest's card, the five landscapes and the close, archived at www.chefjameswon.com.
- **Voice memo** — the editorial record for the custodial archive.

The menu stands as served at Osaka. Figures and any silent specifications await the chef's confirmation; the dossier records, it does not invent.

FRENCH BORNEO · SERUMPUN SARAWAK

DOCUMENT 02 · PRODUCTION & LOGISTICS PACK

Two Sites, One Pass

How an amuse and six courses were carried from Sarawak to a pavilion with no prep access before the day. The twelve-hand brigade and the flight at the pass.



RIVER



FOREST



MOUNTAIN



COAST



SEA

CASO Seaside · Malaysia Pavilion
Osaka World Expo 2025
5–8 August 2025

James Won

FRENCH BORNEO

Companion to the master dossier. How an amuse and six courses were carried from Sarawak to a pavilion kitchen with no prep access before the day, served to forty covers a night across four evenings. The model, the twelve-hand brigade, the cold chain, and the day counted back from the seating — and the flight at the pass.

THE MODEL

One Line

Everything that holds is made in a rented Osaka commissary in the days before; only what must happen at the moment of service crosses to the pavilion. The constraint is absolute — the pavilion is reachable only on the event day itself — so the menu was built around components that travel and finish fast.

THE KITCHEN UNIT

The Twelve-Hand Brigade

The travelling team was thirty: twenty production and emcee, ten front-of-house and support. The kitchen unit at the pass is twelve hands, paired across the stations so no single position carries a course alone, with a dedicated expeditor calling the pass and a tableside lead carrying the poured courses.

HANDS	STATION	CARRIES
2	Fish & broth	Empurau confit; collagen snail broth; the tableside pour for River
2	Meat & risotto	Forest chicken char and glaze; Mountain venison and tri-colour risotto; the jus
2	Cold & foam	Amuse trio; Coast umai and the charged coconut-ant foam
2	Grill & bisque	Sea prawn over binchotan; buah kulim bisque; the tableside pour for Sea
1	Pastry	Harmony — kuih, warabi mochi, sorbet, sablé, pandan cream
1	Garnish lead	Flowers and final micro-herbs across all plates; the wipe before the pass
1	Expediter	Calls the pass; holds the geometry; the final check before food leaves
1	Tableside lead	The poured courses (River, Sea); carries the narrative with the emcee

The source recorded a ten-hand brigade; this pack is built to twelve at the chef's direction, giving each station a clean pair of hands and freeing the expeditor and tableside lead as dedicated roles.

TWO SITES

Commissary and Pass

The Osaka commissary — the prep base

Rented for roughly three days before each service window. Here: the ferments and reductions held from Sarawak stock, the broths, the confit, the marinades, the risotto base broth, the pastry, the cracker, the parfait-stage items, the foam bases, all portioning, labelling, and packing. The kitchen is fitted to the equipment spec — induction, sous-vide circulators, vacuum sealer, blast chiller, combi oven, Thermomix and blenders, a binchotan konro, a plancha, an ice-cream maker, torches, precision baths.

The pavilion — the pass

Only final cooking and assembly: the confit finished and the broth poured, the chicken charred and glazed, the venison roasted and the risotto brought up, the fish marinated and the foam charged, the prawn grilled and the bisque poured, the dessert composed and the sorbet quenelled. Cold chain holds from the commissary to the pavilion in insulated boxes; on the day a refrigerated vehicle keeps food safe in transit.

SUPPLY

The Cold Chain and the Customs Line

Two streams of supply. The Sarawak identity-bearers — empurau, enkabang oil, Liberica blossom, tekuyung, tempoyak, Ipah Kayuh, gula apong, Bario salt and cinnamon, Litsea, kesak, ulat tinduh, buah kulim, midin, daun bunggang, dabai — shipped from Sarawak frozen or vacuum-sealed, under health certification and an ATA Carnet for equipment, in compliance with Japan's restrictions on fresh meat and plant imports. Perishable produce, dairy, common proteins, and pantry staples procured in Osaka at the wholesale and fish markets. A shipping-and-customs coordinator tracks every consignment and holds the paperwork.

COUNTED BACK FROM SERVICE

The Day

Ferments, reductions, broths, the confit oil, the cracker, the kuih, the pastry, and all portioning are done at the commissary. Curing, charring, roasting, grilling, marinating, foaming, saucing, and plating are the pavilion's work — and the pavilion is reached only on the day.

Three weeks out

Sarawak consignment dispatched to the freight forwarder under Carnet and health certificates. Team briefed; travel, passes, and documentation in order. Indigenous ingredients confirmed acquired and packed.

Commissary, days minus three to minus one

Confirm the Osaka market run and the indigenous consignment arrival; quality-check on receipt. Build the broths — empurau collagen, snail glacé, Manok Pansuh. Render the confit oil, infuse the Liberica blossom. Make and reduce the gula among glaze, the coffee-tuak reduction, the bisque base. Cook the cassava and tempoyak crèmes. Pickle the terung asam. Dry-age or marinate the venison; portion and crust. Marinate the chicken. Bake the tebaloi and the sablé; press the kuih overnight; set the warabi mochi and churn the coconut sorbet; make the pandan cream and the pearls. Toast the sago and hill-rice crust. Portion, label, and pack — Sarawak items and Osaka items kept separate, cold chain unbroken.

Day minus one

Final mise place review with the full brigade. Pack the transport boxes and the "go" manifest; load non-perishables and equipment where overnight storage allows; perishables held in refrigeration. Brief the load-in order for the morning.

Event day

Before dawn, the team and the gear move to Yumeshima for the pavilion's single access window. Cold chain and frozen items away first; stations set to the plating geometry. Through the morning, finish-cooking comes up as the seating approaches. Service runs to the evening seating, forty covers, the emcee and front-of-house carrying the narrative course by course. Breakdown clears the pavilion the same evening; the cycle repeats across the four nights.

AT THE PASS

The Flight

The forty-cover seating runs as a single flight, paced to the arc. Each course is called by the expediter; the garnish lead places flowers and wipes the rim; the tableside lead carries the two poured courses with the emcee. The discipline is the plating sequence — base, protein, sauce, texture, flowers, wipe, pass — run clean, every plate identical.

ORDER	COURSE	FIRED	AT THE PASS	CARRIED BY
1	Overture · trio	Assembled to order	Tuile dry, cattail fried last and mounted hot, pearl at room temperature	Cold & foam → board
2	I River	Confit finished; broth at temperature	Fish centred, crust above broth line; broth poured tableside	Fish & broth → tableside lead
3	II Forest	Chicken charred to order	Glaze flashed; purée hot, tempoyak crème cold; rims wiped (green smears)	Meat & risotto
4	III Mountain	Venison sliced last second	Risotto hot and flowing; jus dotted, not over the crust; ferns crisp	Meat & risotto
5	IV Coast	Fish tossed 2–3 min before	Foam charged at the pass; cracker upright; assembled cold, last-second	Cold & foam
6	V Sea	Prawn grilled last	Gnocchi base; prawn offset; bisque hot, not boiling, poured tableside	Grill & bisque → tableside lead
7	VI Harmony	Plated, sorbet held	Everything but sorbet plated; quenelle added last to avoid melt	Pastry

IF SOMETHING FAILS

Contingencies

Each critical Sarawak item carries a documented fallback: Ipah Kayuh to dried kelp and sage; bungkang to bay leaf and pandan; tepus to young ginger; terung asam to pea eggplant; calamansi to green lime; Bario cinnamon to Ceylon. Sashimi fish and prawn are sourced to the highest grade in Osaka; the foam is dialled in on a test batch for gelatin; the cracker is made a day ahead and held with silica. The constraint that there is no second chance on site is met by making everything that can be made hold, and rehearsing the finish off-site.

Course-to-people pairing across this pack is a custodial tribute, not a habitat claim — each people carries a landscape as homage. See Master Dossier, Stage 2.

FRENCH BORNEO · SERUMPUN SARAWAK

DOCUMENT 03 · COMPONENT CHECKLIST

Every Component, Every Course

The spec to hit for each component, with a box to tick at Prepped and a box to tick at Pass.



RIVER



FOREST



MOUNTAIN



COAST



SEA

CASO Seaside · Malaysia Pavilion
Osaka World Expo 2025
5–8 August 2025

James Won

FRENCH BORNEO

Every component of every course, with the spec to hit. Tick the first box when the component is prepped to standard at the commissary; tick the second when it passes the expeditor's check at the pass. A component is not done until both are ticked.

Overture · Of Sea, Forest, and Friendship

COMPONENT	SPEC TO HIT	PREPPED	PASS
Dabai & avocado tuile	Paper-thin, black-gold, lace-edged; passes the snap test; held airtight with silica	☐	☐
Job's tear & snail cattail	Crisp without, chewy-moist within; fried last and mounted hot; herb-powder fuzz on	☐	☐
Tiger prawn tofu pearl	Molten/liquid centre; ivory sphere; at room temperature; bursts in one bite	☐	☐
Board assembly	Three bites in narration order; garnish "landscapes" set; whimsical yet elegant	☐	☐

Course I · River — Penan

COMPONENT	SPEC TO HIT	PREPPED	PASS
Empurau confit	Internal ~50 °C; opaque, buttery, never seared; flaky Bario salt finish	☐	☐
Sago & hill-rice crust	Crisp, river-pebble read; seasoned; kept above the broth line	☐	☐
Collagen snail broth	Glossy, body-rich, not sticky; ~100 ml; piping hot; ulam-oil float	☐	☐
Plate & pour	Wide bowl; fish centred; broth poured tableside to half-submerge; aromatic steam	☐	☐

Course II · Forest — Iban

COMPONENT	SPEC TO HIT	PREPPED	PASS
Binchotan chicken	Thigh ~74 °C; kiss of smoke, no acrid burn; rested five minutes	☐	☐
Gula apong glaze	Nappe; amber lacquer flashed to order; balanced, not cloying	☐	☐
Cassava leaf crème	Ultra-smooth, no graininess; deep green; warm; the bed for the chicken	☐	☐
Tempoyak crème	Tangy, strained of fibre; ~1 tsp a plate; potent accent, not the whole plate	☐	☐
Plate	Cassava swipe; chicken on or beside; rims wiped (green purée smears)	☐	☐

Course III · Mountain — Bidayuh

COMPONENT	SPEC TO HIT	PREPPED	PASS
Aged venison	Internal ~55–57 °C medium-rare; Litsea-salt crust; rested; sliced against the grain	☐	☐
Tri-colour Bario risotto	Al dente, hot and flowing; distinct grains; built on Manok Pansuh broth, tuak deglaze	☐	☐
Liberica coffee–tuak jus	Glossy ~50 ml; coffee an undertone; monté au beurre; not boiled after mounting	☐	☐
Tepus crisp	Golden "hay"; crisp; aromatic	☐	☐
Pickled terung asam	Tangy-sweet; 2–3 pieces a plate; near room temperature, not cold	☐	☐
Midin & bracken ferns	Crisp, vivid green; lightly charred; seasoned	☐	☐
Plate	Risotto off-centre; jus around, not over the crust; ferns and tepus on top	☐	☐

Course IV · Coast — Melanau

COMPONENT	SPEC TO HIT	PREPPED	PASS
Swordfish umai	~3 mm slices; tossed 2–3 min to order; edges opaque, centre raw; drained	☐	☐
Coconut & weaver-ant foam	Cool, airy; clean formic tang; salt-balanced; charged at the pass	☐	☐
Black tebaloi cracker	Jet black; ~5–6 cm; crisp and brittle; stands upright	☐	☐
Roasted ulat tinduh	Golden, plump, crisp; cooked through; one per willing guest; discard option to hand	☐	☐
Pearls	Sweet-tart; clean pops of texture	☐	☐
Plate	Foam base; cracker upright; assembled cold, last-second; tidal-pool look	☐	☐

Course V · Sea — Kayan

COMPONENT	SPEC TO HIT	PREPPED	PASS
Tiger prawn	U10; just opaque, never rubbery; bunggang-wrapped, grilled; brushed with butter	☐	☐
Smoky yam gnocchi	Pillowy inside, light crust; whiff of smoke; warm through	☐	☐
Tomalley-buah kulim bisque	Silky, medium body; hot, not boiling; ~50–70 ml; kulim present, never bitter	☐	☐
Plate & pour	Gnocchi base; prawn offset; bisque poured to pool; prawn half-submerged at most	☐	☐

Course VI · Harmony — the close

COMPONENT	SPEC TO HIT	PREPPED	PASS
Black rice kuih tai tai	Dense, chewy; ~3 cm squares; brushed with coconut milk; slightly warm	☐	☐
Matcha warabi mochi	Tender, trembling; 2–3 a portion; coconut-coated; cool room temperature	☐	☐
Coconut sorbet	Smooth, no ice crystals; held firm; quenelled last second	☐	☐
Soy caramel sablé	Rich shortbread; salted-caramel umami depth; not burnt	☐	☐
Pandan cream	Pourable; bright green; fragrant; strained smooth	☐	☐
Plate	Kuih off-centre; sorbet added last; pandan swoosh; negative space held	☐	☐

Standing checks across all courses. proteinClass correct and stock base uncrossed · no beef, veal, or pork · indigenous ingredients named and respected · course-to-people pairing is a custodial tribute, not a habitat claim (see Master Dossier, Stage 2) · alcohol declared, dry path available · rims wiped before the pass · garnish placed last · figures to the procurement, specs to the execution notes, silent figures held to confirm.

FRENCH BORNEO · SERUMPUN SARAWAK

DOCUMENT 04 · MISE EN PLACE

Made Ahead, Held, Finished

The allocation across the two sites, par levels for forty covers, and the day counted back from the seating.



RIVER



FOREST



MOUNTAIN



COAST



SEA

CASO Seaside · Malaysia Pavilion
Osaka World Expo 2025
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James Won

FRENCH BORNEO

The made-ahead, hold, and finish allocation for one evening of forty covers, with par levels and the day counted back from the seating. The principle is fixed by the constraint: everything that holds is made at the Osaka commissary; only the finish happens at the pavilion, on the day.

THE PRINCIPLE

Ahead · Hold · Finish

Each component is allocated to one of three states. **Ahead** is made at the commissary in the days before. **Hold** carries it across the cold chain or in a thermal vessel, unbroken. **Finish** is the work of the pass — the curing, charring, roasting, grilling, foaming, saucing, and plating that must happen at the moment of service.

COMPONENT	STATE	WHAT HAPPENS, AND WHERE
Confit oil (enkabang + Liberica)	AHEAD	Rendered and infused at commissary; held warm-ready
Empurau confit	FINISH	Confit to ~50 °C at the pass, just before the pour
Collagen snail broth	AHEAD	Built and clarified ahead; held hot in thermal vessel, poured tableside
Sago & hill-rice crust	AHEAD	Toasted and set ahead; held airtight with silica
Chicken marinade & portions	AHEAD	Marinated ≥4 h ahead; charred and glazed to order
Gula apong glaze	AHEAD	Reduced and strained ahead; flashed onto the chicken at the pass
Cassava leaf crème	AHEAD	Cooked and passed ahead; reheated to order
Tempoyak crème	AHEAD	Blended and strained ahead; plated cold
Venison portions & crust	AHEAD	Aged/marinated, portioned, crusted ahead; seared and roasted to order
Manok Pansuh broth (risotto base)	AHEAD	Built ahead; risotto brought up at the pass, hot and flowing
Coffee–tuak jus	AHEAD	Reduced ahead; monté and dotted at the pass
Ferns, tepus, pickle	AHEAD	Pickle ahead; ferns and tepus flashed to order for crispness
Swordfish slices	HOLD	Portioned and held cold; marinated 2–3 min to order
Coconut-ant foam base	AHEAD	Base ahead; charged in the siphon at the pass
Tebaloi cracker	AHEAD	Baked a day ahead; held airtight with silica
Ulat tinduh	HOLD	Part-dehydrated ahead; roasted to golden crisp at the pass, last minute
Tiger prawn	HOLD	Marinated and bungkang-wrapped; grilled last
Yam gnocchi	AHEAD	Boiled and shocked ahead; seared in browned butter to order
Buah kulim bisque	AHEAD	Built and reduced ahead; held hot, not boiling; poured to order
Kuih tai tai	AHEAD	Pressed overnight, cut ahead; warm-brushed at service
Warabi mochi	AHEAD	Set morning of; cut and coconut-coated; held cool and moist

COMPONENT	STATE	WHAT HAPPENS, AND WHERE
Coconut sorbet	AHEAD	Churned ahead, held firm; quenelled last second
Sablé · pandan cream · pearls	AHEAD	Baked / made ahead; plated to order

PAR LEVELS · 40 COVERS

What to Hold on the Pass

Par is set for one evening of forty, with a breakage and second-chance allowance carried on the fragile and the fried. The four-night procurement (160) divides to these nightly pars.

COMPONENT	PAR FOR 40	NOTE
Dabai tuiles	48	+8 for snap-test loss and breakage
Snail cattails	44	+4; fried to order
Tofu pearls	44	+4; fragile, held cold
Empurau confit portions	44	~60–75 g each
Collagen snail broth	~4.4 L	~100 ml a bowl
Sago / hill-rice crust	44 sets	Held airtight
Chicken thigh portions	44	~120 g each
Gula apong glaze	~0.6 L	Plus reserve as sauce
Cassava leaf crème	~1.4 L	Bed for the chicken
Tempoyak crème	~0.25 L	~1 tsp a plate
Venison portions	44	~80–100 g each
Tri-colour risotto (cooked)	44 portions	Brought up at the pass
Coffee–tuak jus	~0.5 L	Dotted, not poured
Swordfish portions	44	~50–70 g each
Coconut-ant foam	~2 charges	Siphon, charged to order
Tebaloi crackers	48	+8; brittle
Ulat tinduh	44	One per willing guest + spare
Tiger prawn (U10)	44	One a guest + breakage
Yam gnocchi	~160 pieces	3–4 a plate
Buah kulim bisque	~3 L	~50–70 ml a bowl
Kuih squares	44	~3 cm each

COMPONENT	PAR FOR 40	NOTE
Warabi mochi	~110 pieces	2–3 a portion
Coconut sorbet	~44 quenelles	Pre-scooped, held firm
Soy caramel sablé	48	+8; brittle
Pandan cream	~0.5 L	Squeeze bottle

Pars are a planning reference at the 160-cover procurement divided across four nights; the chef confirms against the night's confirmed cover count and any silent figure is held to confirm.

COUNTED BACK FROM THE SEATING

The Day's Schedule

The pavilion opens once, on the day. The schedule is read backwards from the evening seating, so the finish lands at temperature and at peak texture.

FROM SEATING	ON THE CLOCK	WORK
-10 h	Before dawn	Move team and gear to Yumeshima; pavilion's single access window opens
-9 h	Load-in	Cold chain and frozen away first; stations set to the plating geometry; equipment powered and calibrated
-7 h	Base work	Broths and bisque to temperature; risotto base to hand; jus and glaze ready to flash; pickle and crèmes tempered
-5 h	Portioning check	All pars counted on station against the cover count; fragile items (tuiles, crackers, sablé) checked for the night's breakage allowance
-3 h	Cold & pastry	Swordfish portioned and held; warabi mochi cut and coated; sorbet pre-scooped and held firm; pearls and pandan cream loaded
-2 h	Fire readiness	Binchotan konro lit and stabilised; plancha and baths to temperature; siphon loaded, test-charged once
-1 h	Dress rehearsal	One full plate of each course run and checked by the expediter against the component checklist; geometry locked
-0:15	Final hold	Broth and bisque hot, not boiling; confit oil to temperature; garnish lead set with flowers harvested 2–4 h before
0:00	Seating	The flight runs course by course; finish-cooking fires to the pass; breakdown clears the pavilion the same evening

Course-to-people pairing is a custodial tribute, not a habitat claim; habitat custodianship and ingredient stewardship are held with community specificity alongside it. See Master Dossier, Stage 2.

FRENCH BORNEO · SERUMPUN SARAWAK

DOCUMENT 05 · MENU CARD

Serumpun Sarawak

Of one root, one family. Five landscapes, an overture of friendship, and a close in harmony.



RIVER



FOREST



MOUNTAIN



COAST



SEA

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Serumpun — of one root, one family. Tonight is one land read as five terrains, carried by the Sarawak peoples who know its ground. An overture of friendship opens the evening; a close in harmony ends it.

OVERTURE

FRIENDSHIP

Of Sea, Forest, and Friendship

Dabai & avocado feather tuile, Bario merah · Job's tear & tekuyung-pasang river-snail cattail · tiger-prawn tofu pearl, yuzu and Sarawak white pepper.

A trio of one-bite compositions — many threads, one cloth.

COURSE I · RIVER

PENAN

Empurau, confit in enkabang & Liberica blossom

The emperor of river fish, confit in nutty enkabang oil drawn through Liberica coffee blossom; sago and hill-rice crust; a collagen broth of its own bones, lifted with snail glacé and wild-herb oil, poured at the table.

A serene, mineral start. Water read not as a resource but as a relation.

COURSE II · FOREST

IBAN

Binchotan chicken, gula apong & Ipah Kayuh

Free-range chicken charred over binchotan, lacquered in gula apong, Bario cinnamon and Ipah Kayuh; a velvet cassava-leaf crème; a bright accent of tempoyak.

Smoke, sap, salt and ferment — the Iban hearth, where fire is sustenance and ceremony.

COURSE III · MOUNTAIN

BIDAYUH

Aged venison, tri-colour Bario risotto

Venison crusted in Litsea and Bario salt, resting on a risotto of three Bario rices built on Manok Pansuh broth and a tuak deglaze; a Liberica coffee and tuak jus; fried tepus, pickled terung asam, midin and bracken.

Grain as geography. A tribute to the highlands.

COURSE IV · COAST

MELANAU

Swordfish umai, coconut & weaver-ant foam

Swordfish cured in calamansi, green mango and chilli, set on a cool coconut-and-kesak foam; a black tebaloi crisp; an optional roasted ulat tunduh; sweet-tart pearls.

A tidal pool. The coast tasted as memory.

COURSE V · SEA

KAYAN

Tiger prawn, buah kulim bisque, yam gnocchi

A tiger prawn marinated in torch ginger, wrapped in daun bungkang and grilled; smoky yam gnocchi; a prawn-tomalley and buah kulim bisque poured at the table.

The longhouse hearth, where stories are told. A warm, deep crescendo.

COURSE VI · HARMONY

THE CLOSE

Black rice kuih, matcha warabi mochi, coconut

Pounded black-rice kuih tai tai; matcha warabi mochi of bracken starch; coconut sorbet; soy-caramel sablé; pandan cream.

A sweet farewell, tying Japanese and Bornean threads. May the forest walk beside you, and the river remember your name.

Each people carries a landscape as homage — a custodial tribute, not a claim of habitat.

The hand-drawn archive of this menu, and the indigenous-stewardship efforts it supports, are held at

www.chefjameswon.com

A beverage composition accompanies each course. Tuak and brandy enter certain preparations; a dry path is available on request.