

RECEIVING SPECIFICATION**KITCHEN PRODUCTION / BANQUETING – HOT SECTION****FROM BUTCHER COMMISSARY**

Portion control pre-cut meat or fish
Meat and fish sliced or any specified cut
Small meat or fish preparation such as: brochette, sate, meatballs, etc....
Mince meat or fish
Farces, mousses
Smoked meat or fish
Whole pieces of meat or fish trimmed or de-nerved ready to be cooked.

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked
Peeled and washed trimmed vegetables

FROM THE GARDE MANGER PRODUCTION

Salad dressing, cold sauces

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat
Basic Japanese / Chinese stock and sauces

GARDE MANGER PRODUCTION / BANQUETING**FROM THE BUTCHER**

Portion control pre-cut meat and fish

Meat or fish sliced, diced or any specified cut

Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....

Mince meat or fish

Farces, mousses

Smoked meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked

Peeled and washed trimmed vegetables

Salad leaves ready to served

Salad leaves head trimmed, ready to be processed

Peel fruits as per list

FROM KITCHEN PRODUCTION

Sous vide products and special requirements

FROM BAKERY PRODUCTION

Assortment of canapé breads, sandwich, breads rolls, special breads and any special requirement from in house line product

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat

Basic Japanese / Chinese stock and sauces

Sushi & Sashimi

STAFF DINING RESTAURANT**FROM THE BUTCHER COMMISSARY**

Portion control pre-cut meat and fish

Meat or fish sliced, diced or any specified cut

Mince meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked

Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Basic stocks and basic sauce

FROM PASTRY COMMISSARY

Full pastry set up display on bulk

FROM THE BAKERY PRODUCTION

Assorted rolls, whole breads and any special requirements, from in house line production

JAPANESE RESTAURANT**FROM THE BUTCHER COMMISSARY**

Portion control pre-cut meat and fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

Whole pieces of meat or fish not processed, are to be delivered to samurai restaurant who will then process it by the respective restaurant chefs

FROM VEGETABLE COMMISSARY

Peeled and washed trimmed vegetables

FROM THE PASTRY PRODUCTION

The pastry chef will act a consultant for the samurai restaurant for any special desserts requirement, promotion or party and a la carte.

ROOM SERVICE**FROM THE BUTCHER COMMISSARY**

Portion control pre-cut meat and fish

Meat or fish sliced, diced or any specified cut

Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....

Mince meat or fish

Farces, mousses

Smoked meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked

Peeled and washed trimmed vegetables

Salad leaves ready to served

Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Soups

Basic stocks and basic sauce

Wet dishes and dishes suitable for cook chill

Hot Mezza & pre-cooked Arabic food

FROM GARDE MANGER PRODUCTION

Composed salads in bowls for buffet ready, to be displayed lunch, diner

Mezza platter

Salad dressing and cold sauce

Pates, terrines

FROM THE PASTRY PRODUCTION

Full pastry mise en place set up for a la carte menu, in bulk, assembled by the sous chef in charge.

Sorbets and ices creams

Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time .

Danish, croissants, and cookies for breakfast

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat

Basic Japanese / Chinese stock and sauces

Sushi & Sashimi

COFFEE SHOP**FROM THE BUTCHER COMMISSARY**

Portion control pre-cut meat and fish

Meat or fish sliced, diced or any specified cut

Small; eat and fish preparation such as: brochettes, sate, meatballs, ECT....

Mince meat or fish

Farces, mousses

Smoked meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked

Peeled and washed trimmed vegetables

Salad leaves ready to served

Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Soups

Basic stocks and basic sauce

Wet dishes and dishes suitable for cook chill

Hot Mezza & pre-cooked Arabic food

FROM GARDE MANGER PRODUCTION

Cold food platters for buffet ready to be displayed, breakfast, lunch, dinner

Composed salads in bowls for buffet ready, to be displayed lunch, dinner

Salad dressing and cold sauce

Mezza platter

Marinade for fish or meat

Pates, terrines

FROM THE PASTRY PRODUCTION

Full pastry mise en place set up for a la carte menu, in bulk, assembled by the sous chef in charge

Sorbets and ices creams

Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time .

Danish, croissants, and cookies for meeting coffee break

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat

Basic Japanese / Chinese stock and sauces

Sushi & Sashimi

FRENCH RESTAURANT**FROM THE PASTRY PRODUCTION**

Plated desserts
Sorbets and ices creams
Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time.

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and fish
Meat or fish sliced, diced or any specified cut
Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....
Mince meat or fish
Farces, mousses
Smoked meat or fish
Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
Peeled and washed trimmed vegetables
Salad leaves ready to served
Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Basic stocks and basic sauce