

THE ART OF ENTERTAINING

A Culinary Network Series

Based on “The Spice Temple” Novel by Cindia Luest



Travel | Create | Connect

Created by Cindia Luest
Hosted by Giovanni Melis

www.spicejourneys.com



WELCOME TO A UNIQUE CULINARY NETWORK SERIES

Inspired by “The Spice Temple” Novel

THE NOVEL:

The world of “The Spice Temple” is centered around a grand villa with a mysterious history. Transformed into a gastronomic temple, it welcomes or warns its guests. With the international cast, the stories allow audiences to travel and taste the unexpected while culinary creativity and cultures are explored – all inspired by some of the world’s best chefs and resorts.



Literary or culinary fiction

THE CULINARY / ART BOOK:

The “Culinary / Art Book” accompanies the novel and reveals the dishes described within the story, has artworks representing characters and themes, and has ideas for conversations. The content of this luxurious coffee table or experience book serves as the playbook for the series.

A CULINARY NETWORK SERIES:

This network series blends drama, culinary documentary, and conversations at the table. The character-driven narrative brings the viewers into the story world. Culinary creations created with our host and guests inspire, and conversations always give the audience *food for thought*. A call-to-action at the end builds community.

ACTS FOR EACH EPISODE

Inspired by world-class chefs and resorts

Recreated by local and international talent



Act 1 - A Non-cooking Segment NARRATIVE INTRODUCTION

Travel with the characters as they share their worlds and stories. Each character-driven narrative and short story leads the viewer to an inspiring dish, which serves as the inspiration for Act 2.



Act 2 - A Cooking Segment CULINARY EXPLORATION

Renowned chefs create or interpret the culinary inspiration from Act 1. Culinary skills, cultural context, producers, and techniques can be features to inspire audiences.



Act 3 - A Non-cooking Segment COMMUNITY CONVERSATIONS

The final segment refers back to Act 1 and offers a talk show format of conversations *at the table*. Viewers are encouraged to later participate in online discussions, challenges, and events after the show.

*Go beyond merely consuming a series.
Become part of an exciting community!*



SEASON 1 - SAMPLE EPISODES

The first episodes will introduce the viewers to the story world and culinary inspirations. With conversation ideas in Act 3 and online challenges after the show, the viewers can engage with the show and become part of a unique community.

01

Flavor Shifter – A Spice Journeys Challenge

Act 1: Chapter “Awakenings” and introducing the “Flavor Shifter”

Act 2: Create small bites to welcome guests with culinary and cultural interpretations

Act 3: Discuss the art of welcoming and how the novel inspires this

Challenge: Create your own version based on creativity, culture, season, etc.

02

Gardens – Tanja Grandits, Stucki, Basel

Act 1: Chapter “Arrivals” and introducing the “Garden Delight”

Act 2: Reinterpret or recreate the dish

Act 3: Discuss sustainability, value in craft, and how to connect with local producers

Challenge: Create a harmonious dish that reflects your local gardens

03

Positivity – Massimo Bottura, Osteria Francescana

Act 1: Chapter “Nighttime Awakenings” and introducing the “Lemon Tart”

Act 2: Recreate this inspiring and playful iconic dish

Act 3: Discuss food for good & finding positivity at the table (Massimo’s Food for Soul)

Challenge: Share a dish or a story that turns a negative into a positive

04

The Spice Exchange – Oberoi and Soneva Resorts

Act 1: Chapter “Spice Exchange” and introducing “Channa Chaat” & “Miang Kham”

Act 2: Create these dishes and introduce one new culture

Act 3: Reflect on how cultures can come together and be shared through cuisine

Challenge: Create a culturally significant dish that Ishan (the character) could add to his multicultural menu

... More episodes and concept to come



OPPORTUNITIES

More Episodes and Seasons

A menu of possibilities for other episodes and seasons

- 5 Creativity – Ferran Adria, elBulli Foundation
- 6 Origins – Peter Gilmore, Quay
- 7 Feast – Oberoi Resorts, Soneva Resorts and Çırağan Palace Kempinski
- 8 Special Celebrations – Grand Resort Bad Ragaz, Renato Wüst
- 9 Something Sweet – Michéle Meier, Lucida
- 10 Liquid Stories – Sommeliers and Mixologists

And many more!

Content for Good

Follow a hero's journey and discover the power of food. These segments can be integrated into the episodes or even be structured into an accompanying after-show or series.

MENTORING

Young chefs learn from professional chefs, sharing culinary skills and personal stories.

UPLIFTING

The professional or young chefs mentor underprivileged youth thereby using food to uplift and demonstrate the power of food for good.

Production Considerations

Expanding reach and engagement

- Viewer Engagement through challenges and online conversations
- Guests from the culinary world or noted personalities
- Partner Content can feature short videos revealing the real inspirations in the story world
- Product Placement can be woven into the narrative and culinary stage
- Web3 experiences can potentiall be integrated

THE CREATORS



CINDIA LUEST

**Chief Executive and Creative Director
Spice Journeys**

Writer & Show Creator

Cindia Luest is an author, culture curator, and founder of Spice Journeys. She is also the creator of this series.

Having worked in management consulting, and in senior roles for the United Nations and in Swiss Banking, she left the large organizations behind to pursue her dream of writing and innovating storytelling.

Spice Journeys has been producing and publishing culture-rich content and experiences. It begins with books, short films, and sensory storytelling products (including literary fragrances). The omni-channel approach has embraced Web3 experiences, including a digital art show, metaverse gallery and plans for gaming.

This series marks the beginning of the next layer of innovative storytelling.



GIOVANNI MELIS

**Chef Patron Restaurant Taube
Owner Hotel La Colombe**

Lead Chef & Culinary Director

Giovanni Melis is a chef, restaurateur, hotelier and TV personality.

At the age of 24, he was awarded “Best Young Chef of the Year in Germany.”

Giovanni spent three years as a private chef for Domenico Dolce and Stefano Gabbana and was also the head chef for the Italian national football team. He has opened restaurants all over the world for the renowned Kempinski hotel chain and five-star hotels in Sardinia and Switzerland.

He participated in both the Swiss and Italian “Kochduell” TV show and was the Lead Chef on TV series in 2019 called “Cook it like Gio”.

Now he is the chef patron and owner of La Colombe Boutique Hotel in Zug with his partner, Aline Sigrist.

The Team

A team of seasoned talents and professionals is being gathered to create this unique and superlative culinary network series.

THE ART OF
ENTERTAINING

HUNGRY FOR MORE?



Travel | Create | Connect

World-class Partners

including amazing chefs, resorts
and creatives are already part of it.
How about you?

Ferran Adria | elBulli Foundation; Massimo Bottura | Osteria Francescana; Peter Gilmore | Quay; Tanja Grandits | Stucki; Michele Meier | Lucida; Oberoi Hotels & Resorts; Soneva Fushi and Resorts; Grand Resort Bad Ragaz; Çırağan Palace Kempinski Istanbul | And many others!

Cindia Luest

cindia.luest@spicejourneys.com

www.spicejourneys.com

Giovanni Melis

g.melis@hotel-lacolombe.com

hotel-lacolombe.com

*Get in touch &
Welcome to the Journey!*

All rights are reserved by Spice Journeys. Unauthorized use, reproduction, or distribution is prohibited without prior written consent. We appreciate respect for this creative work. ❤️