

# THE ART OF CONNECTION

## A Culinary Network Series

Based on “The Spice Temple” Novel by Cindia Luest



**Travel | Taste | Connect**

**Created & Produced by Cindia Luest  
With World-class Chefs & Resorts for  
Impact & Cultural Storytelling**

[www.spicejourneys.com](http://www.spicejourneys.com)

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# 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.

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## 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.

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## 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.

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*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.

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- 02 Gardens – Tanja Grandits, Basel | Peter Gilmore, Australia**  
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

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- 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

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- 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 scripted and ready!



# 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

*Episodes scripted and next seasons defined.*

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## 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.

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## Production Considerations

Expanding reach and engagement

- Viewer Engagement through challenges and online conversations
- Special 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 potentially be integrated, e.g. NFTs, IRL/Metaverse events

# THE CREATORS



## CINDIA LUEST

**Chief Executive and Creative Director  
Spice Journeys**

**Created & Produced by Cindia Luest**

In collaboration with world-class chefs and cultural personalities; Based on the world of The Spice Temple novel

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. With narratives designed to entertain and build community around cultural and social impact initiatives, this series is positioned to be catalyst for connection and positive change.

## GIOVANNI MELIS

An Italian chef patron and owner of La Colombe Boutique Hotel – formerly head chef for Dolce & Gabbana and the Italian national football team – contributing culinary insight and creative inspiration to the project.

## RABA ART

Swiss-based creative studio bringing cinematic storytelling and visual identity to the series.



## The Team

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

THE ART OF  
STORYTELLING

# HUNGRY FOR MORE?



**Travel | Taste | Connect**

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## **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!***

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*Get in touch &  
Welcome to the Journey!*

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