

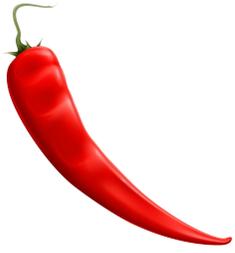
# MAXIMUM FOODIE

12x60' in 4K

Sashi De is on a quest to unearth culinary stories from around the world. He has scoured the globe over the last decade in search of fresh and exciting food experiences to bring to audiences. 'Maximum Foodie' is the culmination of his work.



Contact: Siddh Bhatnagar  
[siddh@optimumtelevision.com](mailto:siddh@optimumtelevision.com)



## SEASON 2 SYNOPSIS:



### **EPISODE 1: Hong Kong - Michelin Madness**

Big money, big city vibes; Hong Kong houses the world's highest number of millionaires and it's something that's not lost on you as venture to Asia's world city. In this episode, Sashi is on a quest to understand how Michelin rates and assesses the sheer depth of eateries in this metropolis. He will meet the top chefs of the city and understand their psyche, their trials and tribulations as they climbed their way to the top of the restaurant industry with 3 Michelin stars. But it's not all high brow cuisine, Sashi will also dive deep into the old school neighborhoods, sampling the local fare and seek out how Michelin is rating Asia's sheer depth of eateries.

### **EPISODE 2: India - The Feast on the East**

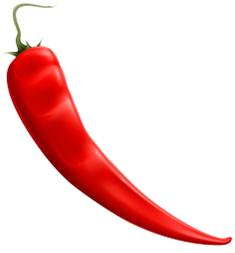
It's a incalculable undertaking to understand the cuisine of India; the depth of it is simply massive. Over the next 2 episodes, Sashi will explore the country from coast to coast, to understand how the cuisine changes as the kilometers rack up; This episode starts off in the colonial splendor of Kolkata, and then tracks down south to Orissa where he comes across a once in a lifetime opportunity and access to Puri's Jagannath temple's maha bhog; the massive effort of religious food offerings made daily to Lord Jagannath, one of the world's largest kitchen operations that feed over a 100,000 people every single day!

### **EPISODE 3 : India - Mughlai Munchies**

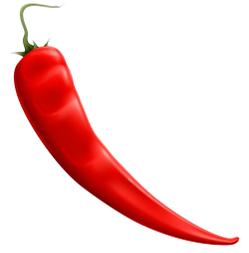
The India foodie saga continues; this time, the journey begins in old Delhi to understand the origins of Mughlai cuisine; from there, it moves to the land of Kings, Rajasthan, eventually tracking back on the western coast of India, making it to India's city of dreams, Mumbai - a multitude of diversity in cuisines already, but the journey is not completely yet until Sashi explores yet another new spectrum of cuisine, in Goa.

### **EPISODE 4: Indonesia - Secret ingredients:**

Indonesia is home to thousands of islands and exotic ingredients. In this episode, Max Foodie uncovers a list of super rare and exotic ingredients that are only endemic to Indonesia's islands. Where do you find them? How do you cook with them? Setting sail across the islands, and spearfishing for the elusive dog-tooth tuna and more, this is an exploration of the rarer side of Indonesian cuisine.



## SEASON 2 SYNOPSIS:



### **EPISODE 5: Philippines - More fun in the Philippines:**

Philippines has had a bad reputation for its cuisine, but since the last decade, all of that is changing. With new chefs raving about the wealth and diversity of the island nation's ingredients, it's a different ball game now. In this episode Maximum Foodie uncovers the plight of top chefs as well as highest rated restaurants, and how they are spearheading the effort to rebrand the Philippine's cuisine as the next hottest foodie destination of Asia.

### **EPISODE 6: Sri Lanka:**

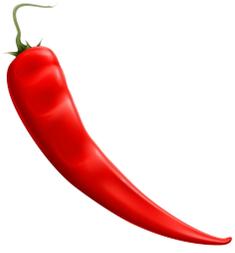
Sri Lanka has recently bloomed as a top Asian tourism destination; however it's cuisine isn't as popular as it's tourism branding. In this episode, Max Foodie dives into the Sri Lankan cuisine scene; from getting hands on with iconic ingredients like robber crabs to the iconic ceylon tea; it's an exploration into not only the cuisine but iconic destinations. This is Max Foodie in Sri Lanka.

### **EPISODE 7: Vietnam - Heart of Hanoi:**

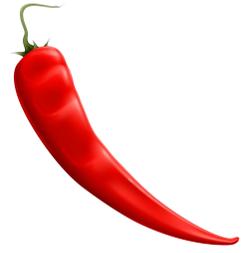
Vietnam offers travelers a wide range of exotic as well as simple homegrown grub. From the exotic cobra heart to a simple and honest bowl of pho. In this episode, Max Foodie uncovers the bustling city of Hanoi and all its trappings. Secret alleyways leading to decades old cafes offering famous brews like egg coffee; to iconic places that serve French style baguettes. From snake wine to a full on 10 course cobra meal, uncover the facets Hanoi like you've never seen before!

### **EPISODE 8: Singapore - Singapore's soul:**

Singapore is one of Asia's most dynamic cities; veteran travelers can call it a bit too sterile for its own good, but no one can claim that about the city's food offerings; from cze chas, to hawker centers, to everything in between, Singaporean cuisine is hard to nail down with it's sheer variety of offerings, but in this episode, Maximum Foodie will uncover how cultural crossroads have made this one of the most dynamic foodie cities in the world, as well as present a guide to tackling the city's food.



## SEASON 2 SYNOPSIS:



### EPISODE 9: Cyprus - Dining in the Island of love:

Cyprus is undoubtedly one of the most beautiful countries in the Mediterranean. Drawing heavy culinary influence from Greece, Cypriot food has now evolved into a sophisticated as well as unique and endemic variety. Sashi will hop on a motorcycle and explore the cuisine of the island of love.. From coastal seafood jaunts in beautiful Pafos, to remote villages nestled in the Troodos mountains seeking out village staples. This is the ultimate hands on foodie exploration of Cyprus.

### EPISODE 10: Turkey - Eurasian delight!:

Is it Asia? Is it Europe ? It's both, imagine what that means for the food! In this episode of Max Foodie, Sashi will hop on a boat and meander over both sides of the Bosphorous to showcase how each side of the strait has its own unique cuisine. Markets, hawkers, and restaurants galore, Sashi will dig deep to understand the influence of the Ottomans and how the mesh of Asian, Middle Eastern, Balkan and Eastern European regions influenced Turkish cuisine. It's less about restaurants here; experience Turkish cuisine the way it's meant to be, straight from the homes of Istanbul.

Contact: Siddh Bhatnagar  
siddh@optimumtelevision.com

