



# EQUAL MEASURE

Episode Breakdown  
and Season Synopsis  
10 x 23' 4k & HD

# Season Overview:

10 x 23' 4k & HD

To be a chef in a foreign land unquestionably demands humility, grace, respect, skill, dedication, courage and passion – all in equal measure.

This series pivots around and seeks insight into – why our chefs do what they do. For over a decade, the various broadcast platforms have churned out glossy “cooking shows” creating hyper-real and inaccessible celebrity chefs.

Our show is most definitely not that beast.

Our show pivots around the men and woman who still stay “in service” – the chefs who continue to learn, to explore, to practice and to refine the precious knowledge base and imbed it in their craft.

What is it that inspires our chefs? How do these chefs adapt and remain agile – what is it like to be a fish in unfamiliar water? What are the perils, pitfalls, frustrations benefits and joys?

Our chefs share insights acquired along their various journeys. Our chefs have amassed a knowledge base, be it the history, the produce, the flavours, the cultural diversity and the spirituality, all within a framework of hard earned commitment and trust. Our show then explores how this knowledge is transferred into everyday practice.

What is it that drives our chefs and fuels their passions? Why did they decide to uproot their lives and begin again in a new and culturally different environment? What unifies these expats and the repatriated Indonesian's, many who have worked around the globe to embark upon or return to the destination that they hold so dear to their heart and is home.

Having been asked, “Is there a host?” The answer to that is a resounding yes – the geography or in this episode, the island of Bali, is our warm and beautiful host.

To lead a brigade of chefs can only be done with support, trust, dedication and the totality of the entire restaurant team who all in turn seek to immerse a diner in a glorious and unique experience where ultimately it is the diner who shares, savours and explores this wonderful knowledge of precious ingredients, skill, passion and joy.

## Episode Breakdowns:

### Episode One - BALI:

In the first episode, we will traverse Bali – island of the gods – to explore the rich culinary fabric of this tourist hotspot. **Chef Williams** scratches the top off ancient cooking techniques of the island, with a passion for provenance and supply. Venturing inland to the jungle-top resort town of Ubud, **Chef Meyrick** casts his net of inspiration wider across the archipelago and showcases regional Indonesian classics while keeping one eye firmly rooted in cultural preservation. **Chef Warokka** then leads us through the factors that drive him to push cuisines utilising modern techniques and creative dish design. Closing out the trip across Bali we head beachside to Canggu where **Chef Cross** creates amazing tapas, where he sources so many of his unexpected ingredients from the local providores.

### Episode Two - BANGKOK:

Arriving in Thailand we head directly to the river to explore this vibrant city from a local perspective, being served age-old Thai recipes aboard a luxury wooden rice barge that has been modelled in to a floating diner. **Chef Satongum** shares her own visions and ideas on Thai cuisine incorporating styles learnt in Australia's Southern Highland. **Chef Jones** also shares his views as an Australian on cultural preservation through his time accurate replications of Thai cuisines. The **Twin Sühring brothers**, drive the modern European angle showcasing their German creations with a rare level of perfectionism and creative flair, a collaboration developed with wide ranging early career influences. Finally **Chef Arora**, brilliantly executes modern Indian fine dining through a range of exotic ingredients and time-old techniques to add her own brand of spice to this Asian capitals rich cultural tapestry.

### Episode Three - TOKYO:

**Chef Namae** presents his own brand of Japanese terroir influenced, French gastronomy. He cut his teeth abroad with Heston Blumenthal and Michel Bras. His French food is punctuated playfully by his range of desserts. **Chef Frebel** introduces his Nordic Inspired cuisine having fine fine-tuned his trade at Noma in Copenhagen. Telling his culinary story through Japanese ingredients, **Chef Frebel** has already caught the city's, (and the worlds) attention in less than a year of opening. We segue to **Chef Dow** who brings a new American cuisine to Tokyo. Australian **Chef Crago**, has a far more obscure and interesting offering, her 14 seater only serves truffle pasta and Barolo wines to a strictly Led Zeppelin only soundtrack. Also from Australia, **Chef Crabbe** sets to wow the crowds of diners each evening with his fire inspired theatrics. With a wealth of global experience his creations are a melting pot of influence.

### Episode Four – SHANGHAI:

The wildly avant garde, experiential dining created by Frenchman **Chef Pairet** is as exciting as it is unique .Elevating the guest experience in to a multi-sensory feast, not just through food but also aural and visual execution. **Chef Pedersons** brand-new Nordic creation is gaining a loyal following and isn't strictly defined by geography or anything really, apart from the love of food as he serves dishes from dry-aged beef, house-smoked salmon through to burnt butter corn with hotdogs. At the age of 11 Kiwi **Chef Thornley** started in the kitchen to save money. Now he prepares food in a stylish modern setting far from his launching pad of New Zealand. One of the first brave restaurateurs to open on the Bund, Australian **Chef Garnaut** has gone from strength to strength delivering her take on modern western food across a variety of restaurants throughout China. Yet another Australian with a string of success stories is **Chef Willis** who passionately tells us about the spin he puts on his dishes .

## Episode Breakdowns:

### Episode Five – HONG KONG:

Celebrated Canadian-born **Chef Chow** arguably labeled as the best female chef in Asia tempts us with verve, delicacy and fun. Yet another Canadian, **Chef Abergel** turns heads with extraordinary Japanese offerings. **Chef Calvert** delivers Neo-Parisian dishes with local Chinese influence. Australian **Chef Osborn** creates a modern European experience unlike any in the city - he was the first Australian in Hong Kong to be awarded a Michelin star. Celebrated Thai food **Chef Thompson** wow's us with his established new eatery where he continues to tell Thailand's extraordinary food story.

### Episode Six – VIETNAM:

**Chef Tung** regularly delights all with his artful food in his riverside restaurant. Another local **Chef Duc Bien** has moved around the globe and now returned to his homeland to share the delights of Vietnamese gastronomy. Frenchman **Chef Rascolou** has been inspired by food from the Mediterranean to India and prepares a delicate mixture of flavours and spices. Meanwhile further up the coast in famous resort town Hoi An, Mexican **Chef Zarate** blazes out his creations over coffee and cashew coals under the direction of Australian expat, **Chef Attwater**. Back in Hanoi, **Chef Smart** from Australia delivers a mash-up of neo-colonial and old faithful French cuisine in a restaurant that has been lauded as the city's best for over 100 years.

### Episode Seven – TAIPEI:

The undisputed king of the Taipei dining scene is **Chef Chiang** and his following is well deserved. Superbly modern and artful food inspires the diners based around his "octo-philosophy" where eight elements comprise each dish. Australian **Chef Ward** and Hong Kong **Chef Lim** have created an award winning restaurant in Taipei. **Chef Shunkai** has returned to his homeland to create French masterpieces where by the food is delicate and amazing. Returning to his chosen homeland after a break working in Japan, **Chef Gerlach** considers his next move after leaving Australia years ago to pursue his dreams as an international chef.

### Episode Eight – INDIA:

Serving modern Goan cuisine, **Chef Shahzad** has upped the ante in India. Developing skills in one of New York's finest dining rooms and embraced flair and brilliance on his return home. Another Indian making gastronomic waves is **Chef Zacharias** as he travels the globe gaining inspiration from traditional techniques, determined to preserve his grandmothers recipes from yesteryear. **Chef Gielbaum** delivers a stylish and design-centric offering with his menu design at his equally stylish eatery. Their beachside location and interior design is only surpassed by their polished, French Bistro fare. Fellow countryman, **Chef Bazire**, shares time between his city and coastal restaurants. In the same beachside resort town, Australian **Chef Todd** has rebuilt her stylish beach-club.

# Episode Breakdowns:

## Episode Nine – SINGAPORE:

Singapore is a shining light on the culinary landscape. British expat **Chef Westaway** has carved out a solid reputation channeling his deeply rooted passion for natural flavours that are reminiscent of his childhood in England. A short, park-side stroll away, Frenchman, **Chef Royer** has been the hottest seat in Asia since opening his new dining room - paying homage to his grandmothers cooking and her name. Seen by some, as the best restaurant in all of Asia. With a hard focus on salted and curing meats, **Chef Nocente** demonstrates ably the current predilection for high-end meat creations, served with a first class consistency, in more casual, laid back environs. Keeping the coals charged in a similar sense is **Chef Pynt** who continues to delight with his char-grilled goodness, raising the bar for barbecue restaurants in Asia.

## Episode Ten – MALAYSIA:

Another artisan taking most of his inspiration from within his own homeland, **Chef Teoh** has borrowed from the secrets and influences of the traditional cooks in his family. With that same curiosity he extends these influences creating his own story... one that pushes the cultural heritage of his homeland in to new territory. Harnessing the same curiosity, **Chef Won** gained experience in some of France and Japan's finest 3 star Michelin restaurants. Chef Won embraces heritage, identity and culture. Italian-born **Chef Liocce** creates the freshest of pastas and sauces for his diverse range of guests. The local culinary landscape, is spearheaded by Japanese – American **Chef Ramsay**. Having cut his teeth in Japan, Ramsay espouses 'fun' dining instead of fine-dining, albeit with artful finesse. We meet with Australian **Chef Aisbett** to dig a little deeper on his latest venture in Malaysia, having taken Singapore by storm.

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