



LIFESTYLE

FOOD HEROES

Singapore is in the midst of a gastronomic explosion. In the recently announced Asia's Best 50 Restaurants, Singapore took up 10 spots. In the closely-watched Michelin Guide Singapore, as many as 29 local eateries were awarded one to three Michelin stars. A few home-grown chefs made it to the list too. Singapore's culinary masters are going places. But what's their magic?

Food Heroes is an 8-part series that covers some of Singapore's most coveted dining spots to dissect the lives of these ground-breaking local chefs and restaurateurs. Discover their magic via this beautifully-shot ode to how they are pushing the envelope, and keeping diners satiated.

新加坡已经慢慢地成为世界公认的美食地点。在最近的亚洲前50名餐厅排行榜中，新加坡餐馆在50个榜位里占了10个位子！还有，新加坡有29间餐饮业荣获了米其林的荣衔。当中，几位本地的厨师们也获得了米其林的荣誉。新加坡美食真的是越来越精彩了，但是美食背后到底有什么样的秘密呢？

Food Heroes 这个八集的美食节目将采访新加坡最受欢迎的餐馆，了解餐馆背后的人物以及他们对美食的热爱与执著。这些餐馆营业者是如何继续了解突破框框，继续钓美食爱好者的胃口呢？

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Episode 1: Janice Wong - 2AM Dessert Bar

From progressive desserts to food art installations, Janice Wong continues to push boundaries. Her latest experiment? Edible toys.

Janice Wong 擅长做创意甜点以及把美食拼凑成艺术品。她继续挑战自己的极限，近来也制造出美食玩具。

Episode 2: Jason Tan - Corner House

One of Singapore's most celebrated French chefs is Jason Tan. Watch how he transforms the humble onion into high-end French cuisine.

Jason Tan 是新加坡最顶级的法国料理厨师。在这一集的节目中，看看他是如何把看似不起眼的洋葱转变成高档的法国料理。

Episode 3: Hashida "Hatch" Kenjiro

Having apprenticed nearly all his life for his famous sushi chef father in Tokyo, Hashida Kenjiro needed a breakthrough. Watch how he transforms his father's legendary creations into modern Japanese dining.

Hashida Kenjiro 在父亲的东京寿司店做了多年的学徒，他希望能闯出自己的一份名堂。这一集的节目将看看他是如何把父亲的创作现代化，做出一道道摩登日本料理。

Episode 4: Julien Royer - Odette

Growing up in a farm, Julien Royer translates his respect for ingredients into delectable dishes in his 2-Michelin star restaurant.

Julien Royer 从小是在农场长大，对食材方面非常讲究。他是如何把简单的食材变化成一道米其林2星级料理呢？

Episode 5: Loh Lik Peng

Restaurateur Loh Lik Peng's collection of restaurants in Singapore establishes him as the trendsetter in Singapore's culinary scene.

Loh Lik Peng 在新加坡拥有数间餐厅，是新加坡餐饮界的大人物。他开拓了新加坡现代餐饮业的道路，算是餐饮界的潮人。

Episode 6: Han Li Guang - Labyrinth

Han Li Guang distills the flavours of Singapore's street food into surprising dishes like chilli crab ice-cream and new-age chicken rice.

Han Li Guang 擅长把新加坡著名料理改变成一道道创意料理。辣椒螃蟹口味的冰淇淋以及无饭无肉的鸡饭，你听过吗？

Episode 7: Malcolm Lee - Candlenut

Chef Malcolm Lee's restaurant is his tribute to new Peranakan cuisine, fueled by a passion to keep the food culture alive.

Malcolm Lee 对娘惹料理情有独钟。他希望能把娘惹料理发扬光大，以保留娘惹文化。

Episode 8: André Chiang - Restaurant André

Discover the thinking behind Chef André Chiang's innovative creations, and the driving force behind his dogged pursuit of a culinary dream.

这一集的节目将介绍 André Chiang 精心制作的创意料理，了解料理背后的构思与灵感。还有，André Chiang 还会分享他对美食的热忱，以及追梦过程中的点点滴滴。