



SUPPERCLUB -

“ A documentary that honors the world of Food, Art & Music. ”

“ A global feast where *inspiration* and *conversation* come together ”

Lulu Bagaman | Edmond Wong

Description

The brand-new series SUPPER CLUB follows Michelin Three Star “Demon Chef” Alvin Leung — proprietor of the Michelin three-star Bo Innovation restaurant in Hong Kong — as he visits some of the most exciting restaurants in the San Francisco Bay Area. More than just a showcase for seriously delectable cuisine, SUPPER CLUB explores the importance of ingredients, craft and personal vision across the evolving Culinary, Art and Music industries.

Culinary

Episode 1 and 2 - Leung first speaks with RN74 chef Michael Mina about their shared love for trans-cultural flavors; he then visits Ken Tominaga at his Rohnert Park restaurant, Hana, to pay tribute to Japanese cuisine’s global influence. Next, Leung explores Asian flavors and innovative techniques with Corey Lee at Benu and drops by Adam Mali’s Mandarin Oriental to appreciate the seasonality and simplicity of good ingredients. Amid candid discussions about working in one of the most dynamic food scenes in the country, Leung and the chefs also prepare dishes that contribute to a wider dialogue about food and culinary culture.

Episode 3 – Features Bay Area Sugar Bowl Bakery’s Chef Kevin Ly as he samples the best sweets Hong Kong has to offer. A molecular wonder impresses at Demon Chef Alvin Leung’s Bo Innovation and Executive pastry Chef Yves Matthey takes Kevin on a tour at the renowned cake shop of the Mandarin Oriental Hotel Hong Kong. He then visits the China Club and learned how to make one of the most iconic ‘ egg tart ‘ dessert of Hong Kong - At Supper Club.

Art

Episode 4 and 5, features International Celebrity Photographer Russel Wong as he takes us thru his favorite landmarks of Kyoto. Russel captures the beauty of geishas and the mystical bamboo forest, a visit to a 500 year old soba restaurant, and samples the best Kansai style sushi and wild boar hot pot.

Music

Episode 6 – a special episode filmed in Singapore featuring award winning bassist Nathan East as he discovers the lion city with Chef Alvin. They then meet up with photographer Russel Wong and jams with music director and long time fan – Max Tu.

Episode 7 features renowned singer Emil Chau Wakin as he takes us on a musical journey with Chef Alvin, singing a duet and sharing a calligraphy session.

Credits

Executive Producer: Lulu Bagaman | lulu@qproduction.com | Dir: +415-731-7763 | Mobile: +415-290-8880

Director: Edmond Wong | huangyawen@gmail.com

The Team:



Lulu Bagaman
Executive Producer

Lulu formed Q Production Inc. in year 2000 – an events and music production company that has reset standards in the industry. She is a firm believer in quality, excellence and never exits without recognizing behind the scenes efforts. An honor roll graduate from University of San Francisco, Lulu began her career as a recording engineer, and continued her professional career as Production Director for three major broadcast networks – NBC Susquehanna KNBR, Clear Channel's KKSF and Bonneville's Corporation – KOIT 96.5. Undaunted by any challenges, she is a recognized expert in her field.

“ Lulu Bagaman is a self made success. A humble childhood that took her from Hong Kong to Vancouver to San Francisco. Lulu is a story teller in her award winning commercial production work, her showcase events and her documentaries. Her solid work ethic, sensitivity to people from international luminaries to the smallest child is her true north. She sees the multiple layers in the world around her and expresses it elegantly in her work. Lulu's friends are fiercely loyal, her clients marvel at her magic and people who may never meet her are dazzled by her magic. “



Edmond Wong
Director

Is an award winning filmmaker, his acclaimed documentary Where the Sun Rises (also known as A Hero's Journey) featured Xanana Gusmao, the former guerrilla leader who became the first President of an independent East Timor. The film won Amnesty International's Movies that Matter Award, the Special Jury Prize from the American Film Institute International Film Festival, and a Gold Award for cinematography from the Australian Cinematographers Society. It has been released in cinemas and licensed for television internationally, translated into 8 languages and screened in over 20 countries.

Edmond started in production with Viacom, producing programs for MTV, VH1 and Nickelodeon, later becoming Supervising Producer for 360 Media in California producing for UNICEF's Speak Your Mind campaign.

Prior to his move into media, he was an investment banker for 8 years with JP Morgan and ABN Amro, specializing in fixed income. He is a graduate of the London School of Economics and has lived and worked in the United States, the United Kingdom, Australia, Singapore and Hong Kong. He is a masterful skier, snow boarder, scuba diver, and accomplished gourmet cook. Edmond is fluent in English, Cantonese and Mandarin Chinese, and is functional in Japanese.



Brad Dillon ACS
Artistic Director /
Cinematographer

Is considered one of the most talented cinematographers in Asia. Whatever the circumstances and whatever the genre his aim is always to acquire stunning visuals at the service of the story at hand. Apart from his sharp eye, producers and directors appreciate his unflappable attitude on locations that can often be challenging and highly unpredictable.

Brad began his career multitasking: while still at the Brisbane School of Cinematography he started work at Network Ten, Australia. There, he worked on pretty much everything going: commercial and studio production, drama, documentaries, wildlife, travel, kids content, sports and outside broadcasts, music videos, news & current affairs, and short films. He also got to spend time in the edit room, and with the lighting department, working both in studios and on location. In 1996 he relocated to Singapore to help set up the production arm of a soon to be launched Singapore Television network. Three years later, he set up Most Wanted Pictures, through which he continues to offer his services as DOP – and he has been able to build up a client base of production companies and broadcasters around the world.

To date Brad has received more than 70 international awards for his camera work in categories as diverse as Commercial, Dramatised Documentary, Documentary – Cinema & TV, Wildlife & Nature, Lifestyle & Magazine, Corporate & Educational, TV Station Break – Openers/Closers, Reality, News & Current Affairs.

In 2012, the Australian Cinematographers Society (ACS) presented Brad the 'Golden Tripod' in the Dramatized Documentary Category of the National Awards. He then went on to win 'Best Cinematography' at the Asian Television Awards. To top the year off, the ACS granted Brad accreditation. He is now proudly Brad Dillon ACS, number 338. A lifetime dream realized!

SUPPER CLUB Project Outline:

Lead Host: Michelin Three Star – Demon Chef – Alvin Leung – Hong Kong
Special Co-Host: Artist/Vocalist – Emil Chau Wakin – Taipei
Featured Guests: Celebrity Chef – Michael Mina – San Francisco
Chef Ken Tominaga – San Francisco
Chef Corey Lee – San Francisco
Chef Adam Mali – San Francisco
Wine Maker – Korbin Ming – Sonoma County California
Chef Kevin Ly – Sugar Bowl Bakery – San Francisco
International Celebrity Photographer – Russel Wong - Singapore
Artist/Musician – Nathan East – Los Angeles
Music Director – Max Tu – Taipei

SAN FRANCISCO

Episode 1 | Featuring
Michelin Three Star Demon Chef Alvin Leung
Chef Michael Mina of Michael Mina Group
Chef/Owner Ken Tominaga of Restaurant Hana & Pabu



Alvin Leung | Bo Innovation Hong Kong

With his trademark blue-streaked hair, earrings and revolutionary approach to his art, Alvin is best known in Hong Kong as the DEMON Chef, the enfant terrible of the culinary scene.

He graduated in 1986 with a Bachelor of Science degree in Environmental Science from South Bank University. A bon vivant, the self taught chef took his unique and dedicated professional approach to his cooking and became one of Hong Kong's most celebrated hosts. Leung owns and operates Michelin Three Star – Bo Innovation Hong Kong – and Michelin One Star – MIC Kitchen.



Michael Mina | Mina Group Chef/Owner

When Michael began his love affair with San Francisco, the earth moved. The 22-year-old chef been given the opportunity of a lifetime to help design an upscale seafood restaurant from scratch, and he threw himself into it heart and soul. The now legendary Aqua opened to widespread acclaim in 1991 and quickly became a destination restaurant in a city. Now, 20 years and 19 restaurants later, one of his latest creation is Pabu with Chef Ken Tominaga famMinaed for his sushi craft at Hana in Sonoma. The team brings forth a modern take on traditional Izakaya-style fine dinning.



Ken Tominaga | Hana & Pabu

Tokyo native and revered Chef/Owner Ken Tominaga of Hana Japanese Restaurant in Sonoma County has established himself as one of the Bay Area's leading Japanese restaurateurs.

Tominaga's evolving cuisine is based off the core principles of using only the highest quality, freshest fish and incorporating the best local produce. After graduation, Tominaga moved to California to join his family's business, an optics company that had established a presence in Santa Rosa. The local restaurants and the influence of French, Italian, and Chinese cuisine began to influence his culinary point of view. He opened Hana Japanese Restaurant in 1990 and it has since developed a devoted cult following amongst fellow chefs and the local restaurant industry. Media accolades followed and the San Francisco Chronicle stated it was "one of the best restaurants in all of Sonoma County". He sees Hana in Rohnert Park as a continuation of his learning process, and strives every day to refine his cuisine.

SAN FRANCISCO
(PART 2)

Episode 2 | Featuring
Chef Corey Lee of Benu
Executive Adam Mali of Mandarin Oriental Hotel San Francisco
Korbin Ming of Korbin Kameron Winery



benu Corey Lee | Benu

Corey Lee is the James Beard Award-winning chef and owner of Benu, where he leads a team of hospitality professionals dedicated to providing Benu's guests with highest level of cuisine and service. To realize his vision for a unique and personal restaurant, Corey spent over a year collaborating with countless purveyors, designers, gardeners, architects and manufacturers to detail each aspect of the experience at Benu.

Corey's career spans over 15 years working at some of the most acclaimed restaurants in the world, including seven 3-star Michelin restaurants in England, France and the U.S. Immediately prior to opening Benu, Corey was the chef de cuisine at The French Laundry, Thomas Keller's destination restaurant in Yountville, California. During his tenure at The French Laundry, the restaurant was named 'Best Restaurant in North America' by Restaurant Magazine and garnered the highest rating from Michelin, Mobil Guide and San Francisco Chronicle



Adam Mali | Mandarin Oriental Hotel San Francisco

Award-winning Executive Chef Adam Mali's culinary philosophy stems from his vast experience and his passion for food. In his role as Executive Chef at Mandarin Oriental, San Francisco, Mali will be responsible for spearheading all menus at the luxury hotel, including the new Brasserie S&P, a contemporary restaurant where Mali will offer reinvigorated menus of brasserie style San Francisco cuisine and refined cocktails complemented with a diverse wine program. Prior to joining Mandarin Oriental, San Francisco, Mali served as Executive Chef at Nick's Cove in Tomales Bay, California. Worked hand-in-hand with Chef and Owner Mark Franz, the restaurant earned three stars from the San Francisco Chronicle's executive food and wine editor and restaurant critic Michael Bauer. Chef Mali has garnered much recognition, having been honored by the James Beard Foundation in 2005 as a "Great Regional Chef in America."



Korbin Ming | Korbin Kameron Winery

Born in San Francisco and grew up in the Bay Area his entire life. Korbin graduated in 2007 with a BS in Hospitality, always wanting to pursue a career in that field, but after spending three summers interning at different hotels and restaurant groups, he realized that it wasn't for him. His major offered wine courses, which ignited a curiosity and opened up an entirely new and interesting world with limitless possibilities.

After graduation, Korbin spent the summer and fall in Sonoma, learning from his father's vineyard manager and winemaker. Korbin's father, Mitchell Ming, started a vineyard and wine brand in 2000 on the ridge of Mt. Veeder, which lies on the Napa/Sonoma County line. The inaugural 2004 vintage was ready to be released in 2008, and that was the perfect opportunity for Korbin to launch the brand.

Since then, Korbin has grown the brand to 2,000 cases while using estate fruit the entire time. He is now the General Manager and does everything from order fulfillment to national and international sales, and works on the vineyard as much as possible. The wines are now distributed in 10 states and are also exported to Hong Kong and Taiwan.

HONG KONG

Episode 3 | Featuring Chef Kevin Ly – Sugar Bowl Bakery



Kevin Ly | Sugar Bowl Bakery

Is the Executive Pastry Chef and Operations Manager of his family's business, Sugar Bowl Bakery, a famous San Franciscan bakery known for its quality desserts and pastries. At the young age of 12, Ly relished in experimenting with ingredients readily available to him as well as learning the ins and outs of running a business. He went on to receive a Baking and Pastry Arts degree in 2000 from the Culinary Institute of America. Ly decided to rejoin Sugar Bowl Bakery and has since aided in the consistent growth of the company. Sugar Bowl Bakery began with \$150,000K in annual sales and has since ballooned to \$60 million in sales with over 300 employees.

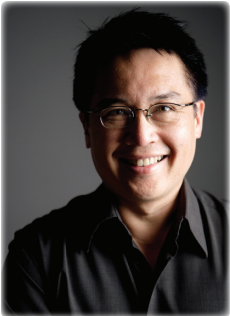
Ly's tasty treats are enjoyed by both national and international dessert lovers.

In addition to managing Sugar Bowl Bakery, Ly enjoys consulting for various hotels, restaurants, and catering companies. Ly is an active Board Member for the Chef's Association of the Pacific Coast, the American Culinary Foundation's San Francisco chapter.

KYOTO

Episode 4 | Featuring – International Celebrity Photographer – Russel Wong (Part 1)

Episode 5 | Featuring – International Celebrity Photographer – Russel Wong (Part 2)



Russel Wong | Celebrity Photographer

Is one of the most profiled photographers in Singapore and in Asia. enjoys the acclaim of being the first Singaporean to break into the notoriously difficult Hollywood movie industry. Influenced by Irving Penn, Richard Avedon, Helmut Newton and Herb Ritts -

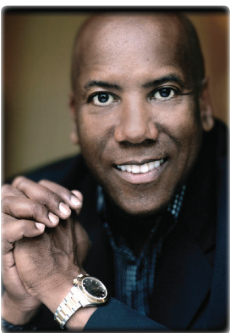
Russel has also taken his place among the elite photographers commissioned to photograph covers for Time magazine and the high fashioned magazine – Vogue.

Russel began sports photography, covering world record miler Sebastian Coe. From there, Russel went on to carry out coveted photographic work for the Nike Shoe Company, capturing luminaries such as Carl Lewis and John McEnroe. He earned a degree in Photography from the prestigious Art Center College of Design in Los Angeles which opened the door to top celebrities like Joan Chen, Oliver Stone, Paloma Picasso, Michael Jackson, Andrew Lloyd Weber, David Lynch, Bruce Willis and Jackie Chan. Supermodels Cyndi Crawford, Naomi Campbell, designers Kenzo, Anna Sui and musicians Yoyo Ma and Luciano Pavarotti completes his stunning profile.

Most famously, Russel photographed on Lee Ang's Crouching Tiger Hidden Dragon and Zhang Yimou's Hero and House of Flying Daggers to cement his position as one of the biggest talents in the industry.

SINGAPORE

Episode 6 | Featuring award winning bassist – Nathan East (Part 1)



Nathan East | Musician

Born in Philadelphia, Pennsylvania to Thomas and Gwendolyn East, Nathan is one of seven children raised in San Diego. At age fourteen he developed an interest in the bass guitar. His early influences included Ray Brown, Ron Carter & Charles Mingus on upright bass; and James Jamerson, Paul McCartney and Chuck Rainey on electric bass.

He attended University of California, San Diego where he earned his Bachelor of Arts Degree in Music in 1978.

East has recorded, performed and co-written songs with Anita Baker, Babyface, B.B. King, Eric Clapton, George Harrison, Elton John, Michael Jackson, Stevie Wonder, Sting, Quincy Jones, Al Jarreau, Kenny Loggins, and Herbie Hancock. He co-wrote the Number one hit song "Easy Lover" for Phil Collins and Philip Bailey. He performed on the Grammy award winning Unplugged album with Eric Clapton which featured the classic song "Tears In Heaven" (1992). East, a long-time member of Eric Clapton's studio and touring bands since the early 1980s also played on Clapton's "Change The World" which won Song of the Year at the 1997 Grammy Awards. Other DVD/Videos Nathan appears on include Babyface Unplugged (1997), Phil Collins "Live & Loose in Paris" (1998), Clapton's "24 Nights", "One More Car, One More Rider" (2001), Crossroads (2005), Fourplay "Live in Cape Town (2006), Andrea Bocelli's, Vivere: Live in Tuscany (2007) & David Foster & Friends (2008). Nathan appeared at the Barack Obama Inaugural Celebration Concert - "We Are One" at the Lincoln Memorial in Washington, D.C. (2009)



Emil Chau Wakin | Vocalist

Born in Hong Kong - Emil Chau Wakin is one of the best-loved entertainers in Asia and internationally for more than a decade. Emil's career in music has soared ever since. From 1987, he has released as many as 30 records in Mandarin, Cantonese and English.

His platinum albums such as You Make Me Happy and Sad, The Flowery Heart, Music Brings Us Together, and Emil & Friends have brought him numerous awards from Taiwan, Hong Kong and Singapore. Alongside his singing career, Wakin has appeared in a number of films – Rumble in the Bronx with Jackie Chan and has hosted numerous TV and radio shows in Hong Kong, Taiwan and Singapore. Besides being a successful entrepreneur, he is also very active in international charitable causes, such as kidney disease charities in Singapore, the December 2000 all-star concert in Las Vegas, and the January 2002 "Take a Deep Breath" concert in Taipei to raise money for local health-care organizations.

With his friendly disposition, and passion for music, Emil Chau Wakin remains one of the most admired artists in the entertainment industry.



Max Tu | Music Director

Recognized as one of the most sort after music director in all of Asia –

Max started his music career early and sold his first composition to a record company at the age of 16. He started as a bass player and established his first music group 'Blue Angels'. Since then, Max concentrated his performance as a keyboard player and spent most of his time in the 90s as a dedicated arranger. His repertoire covered over 3500 songs during his 25 year career.

Max has received numerous recognition such as –
 Best Pop Music Arranger 1990
 2000-2001 Golden Melody Awards
 2002年台灣金曲獎最佳編曲得獎
 2003年香港TVB8金曲榜最佳編曲得獎
 1990年台灣金曲獎最佳編曲得獎
 2009年台灣金曲獎《最佳作曲人獎》

In 1998- Max took on live concert performance and has toured with renowned artists such as Chau Wakin, Faye Wong, Jonathan Lee, Winni Hsin, Man Fong, just to name a few. Max enjoys a relaxing bike ride on his JADE Harley Davison and a heartfelt home cooked meal with friends. Food and Music – has become Tu's two favorite past time.

CREDITS

Executive Producer

Lulu Bagaman
Q Production Inc.

Director

Edmond Wong

Director of Photography

Brad Dillon

Second Camera

Kristy Campbell
Eric Goodfield

Sound Mixer

Adriano Bravo

Audio

Dominic Yip

Still Photography/ Production Assistant

Josh Lee

Show Hosts

Demon Chef Alvin Leung
Bo Innovation Hong Kong

Kevin Ly
Executive Chef
Sugar Bowl Bakery

Russel Wong
Russel Wong Photography

Nathan East
Artist/Musician

Emil Chau Wakin
Artist/Musician

Post Production

editlounge

Editors

Daryl Burney
Chris Blakey
Andrea Beverly Tjoe
Chris Baclig

Colorist

Daryl Burney
Effie Toh
Cindrey Liu

Opening Titles

Effie Toh

Additional Footage

James Martinez
Hideto Shimizu
June Brulee
Hideto Shimizu
Liu Keen Bong
Liu Keen Hung

Guest Chefs

Michael Mina
Michael Mina group

Ken Tominaga
Hana Restaurant
Rohnert Park CA

Pabu Restaurant
San Francisco

Pabu Restaurant
Baltimore Maryland

Corey Lee
Benu Restaurant
San Francisco

Adam Mali
Executive Chef
Mandarin Oriental Hotel
San Francisco

Sous Chef Devil
Choy Siu Nam
Bo Innovation Hong Kong

Chef Andy Ma
Sous Chef
Bo Innovation Hong Kong

Chef Yves Matthey
Executive Pastry Chef
Mandarin Oriental Hotel
Hong Kong

Special Thanks To

Max Tu
Music Director

Star Ferry Studio

Christian Westbeld
Hotel Manager
Raffles Hotel Singapore

Pierre Burgade
Executive Chef
Raffles Hotel Singapore

Ariko Inaoka
Honke Owariya

Kitamura Norio
Izuju Restaurant

Mr. Shinzo
Hatakaku Restaurant

Mr. Fujimoto
Saito Shuzo/Moromine

Randy Channell
Tea Master

Shinichi Takashima
Koshun Kiln

Mr. Izutsu
Izutsu Textiles

Michael Baxter

Chika Yoshida

Kyoto Media Support Center

Morton Johnston
General Manager
Regent Hotel Taipei

Simon Wu
Regent Hotel Taipei

About The Center for Asian American Media

About The Center for Asian America Media

The Center for Asian American Media (CAAM) is a nonprofit organization dedicated to presenting stories that convey the richness and diversity of Asian American experiences to the broadest audience possible. We do this by funding, producing, distributing and exhibiting works in film, television and digital media. For 35 years, CAAM has exposed audiences to new voices and communities, advancing our collective understanding of the American experience through programs specifically designed to engage the Asian American community and the public at large.

Public Broadcast

CAAM presents innovative, engaging Asian American works on public television through our dynamic documentary programs. CAAM's award-winning public TV programs are seen by millions of viewers a year across the United States, including 47 documentary shows in the last four years. Since launching the groundbreaking Asian American anthology series *Silk Screen* (1982-1987) on PBS, CAAM has continued to bring works to millions of viewers nationwide. CAAM is a member of the National Minority Consortia, designated by the Corporation for Public Broadcasting (CPB) to provide diverse programming to the Public Broadcast Service (PBS).

CAAM is widely recognized for its artistic and programmatic excellence. Films supported by CAAM include *Who Killed Vincent Chin?* (1989) by Christine Choy and Renee Tajima Pena (Oscar nominee), *Days of Waiting* (1988) by Steven Okazaki (Oscar winner), *Maya Lin: A Strong Clear Vision* (1994) by Freida Lee Mock (Oscar winner), a.k.a. *Don Bonus* (1995) by Spencer Nakasako and Sokly Ny (Emmy winner), *Jake Shimabukuro: Life on Four Strings* (2013) by Tadashi Nakamura (Gotham Audience Award winner) and *American Revolutionary: The Evolution of Grace Lee Boggs* (2014) by Grace Lee (Peabody Award). These and other CAAM supported films have formed the canon of Asian American studies programs and virtually defined the development and evolution of a distinctive Asian American voice in the media for over three generations.

About PBS

PBS, with 350 member stations, offers all Americans the opportunity to explore new ideas and new worlds through television and online content. Each month, PBS reaches nearly 100 million people through television and nearly 33 million people online, inviting them to experience the worlds of science, history, nature and public affairs; to hear diverse viewpoints; and to take front row seats to worldclass drama and performances. PBS' broad array of programs has been consistently honored by the industry's most coveted award competitions. Teachers of children from preK through 12th grade turn to PBS for digital content and services that help bring classroom lessons to life. PBS' premier children's TV programming and its website, pbskids.org, are parents' and teachers' most trusted partners in inspiring and nurturing curiosity and love of learning in children. More information about PBS is available at www.pbs.org, one of the leading dotorg websites on the Internet, or by following PBS on Twitter, Facebook or through our apps for mobile devices. Specific program information and updates for press are available at pbs.org/pressroom or by following PBS Pressroom on Twitter.

For further inquiries on SupperClub contact:

Lulu Bagaman

Q Production Inc.

lulu@qproduction.com

Dir: 415-731-7763

Fax: 415-759-0222