

The List

For everyone who saw the list and never saw the table.

A SAVRLI ORIGINAL DOCUMENTARY MADE FOR SAVRLI NETWORK

THE SHOW

The List is not a countdown show. It explores the people, rooms, service, cities, critics, chefs, teams, and cultural pressure behind the world's most talked about restaurant rankings.

We follow what happens around the table, not the list itself. The goal is to reveal the world around a ranking, not to repeat one.

THE EPISODES

EP. 01

The Room

Inside the dining room when the list lands. Service, hosts, regulars, the table that gets the call.

EP. 02

The City

How a city carries its restaurants. Neighborhoods, critics, guides, late nights, and local pride.

EP. 03

The Team

The chef and the crew behind the name. Sous chefs, dishwashers, sommeliers, runners, and managers.

EP. 04

The Moment

The cultural pressure of being named. Reservations, press, expectation, and what changes after the list.

BEHIND THE RANKING

Every list has a wider ecosystem around it.

The city, the chef, the reservation, the staff, the memory, the table, and the culture around being named. The List follows that ecosystem, episode by episode, so a ranking becomes a story you can sit inside.

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WHO WE FEATURE

The List features the people who shape the story around the table.

Chefs and the restaurants they run. Dining room teams and front of house leaders. Critics, editors, and city guides. Cultural voices who frame how lists are read, written, and remembered.

We cast across cities and countries so each season carries a clear point of view.

THE FORMAT

Cinematic documentary built around restaurants and the cities they live in.

Long form interviews. Restaurant atmosphere captured in service. City context and street life. Archive and list context when a season calls for it. Service moments at the pass and on the floor. Table experience from arrival to last course.

WHAT WE COVER**THE RANKING AND THE ROOM****The ranking and the room.**

The show follows what happens before and after a restaurant appears on a list. The phone call, the staff meeting, the first night of new pressure, the regulars who notice, the press that arrives, and the city that claims the moment.

SEASON PATH

01

Global Tables

02

Latin America

03

City Stories

04

Chef Rooms

05

Guide Culture

06

Live Events**WHERE TO WATCH**

STREAMING

Roku TV

STREAMING

Apple TV

ORIGINAL HOME

Savrli Network