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EDITOR'S NOTE

NOVEMBER

AS I FOLLOW IN THE FOOTSTEPS OF SOMEONE WITH SUCH SIZABLE FEET, MY inaugural editor's note is ripe for clichés about the difficulty of filling shoes. I shall resist. Nonetheless, it seems fitting to open with a tribute to my friend and predecessor Stephen George, whose nose for stories (and dogged pursuit of them) helped make *That's Beijing* what it is today.

Two years ago, when Steve first approached me for a role at the magazine, he sold me a vision of a publication that could produce quality long-form journalism while still bringing you all the day-to-day things that make living in Beijing so rewarding. It is my hope that we can continue doing this as successfully as we were able to under his editorship.

Photography has always been central to the magazine, so this month we hand over our cover story to some of China's best photojournalists. The Eyes on China Project stands out not only for the quality of the images it produces, but for the medium they appear on – Instagram. Turn to page 38, where we bring some of the feed's best pictures to life in glorious print, and speak with the photographers behind them. (Be sure to follow our own Instagram account @thatsbeijing as well – just don't expect photos of quite the same quality.)

Elsewhere in the magazine, Dominique Wong unpicks China's complex relationship with uniforms, complete with portraits from our very own talented photojournalist, Holly Li (page 10); Marianna Cerini profiles some of the country's most interesting designers ahead of China Fashion Week (page 20); Andrew Chin talks to rock legend and P.K. 14 frontman, Yang Haisong (page 36); Noelle Mateer tries out the latest food apps before bringing you her characteristically droll take on Beijing's latest restaurant and bar openings (from page 52); and, as if from beyond the grave, Stephen George files for the last time as he talks to the team that recently redesigned one of his favorite drinking spots – Great Leap's original #6 location.

Finally, a special thanks to Eyes on China's co-founder Kevin Frayer, who allowed us to splash text (and our own logo) over one of his beautiful photographs for this month's cover.

Onwards and/or upwards,



Oscar Holland
Editor-in-Chief





Noelle and I herald in a new era with bottles of Rio and Bacardi Breezer respectively. Our choice of drinks was of course made in the name of quality journalism, and you can read the results of our alcopop head-to-head on page 50.

DEALS

Follow us on WeChat to get your votes in ahead of our Golden Fork Restaurant Awards this December. Message us with the word 'GOLDENFORK' for more information. Following us will also deliver all manner of other great things to your phone: giveaways, discounts, news and more.



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QUOTE OF THE MONTH

“School uniforms in China are ugly with a capital U”

Catalina Calin, director of Calin Fashion Academy, on the tracksuit uniforms found in China's schools, page 10

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Because China's new eco-friendly burial movement is killing it

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CITY



BUGGIN' OUT

All publicity's good publicity, eh? Booths advertising "insect feasts" attracted crowds at a market in Donghuamen, although more for the purpose of photo-taking than snacking – fried snakes and spiders went for RMB30 and 80, respectively.

THE (FRAGRANT) HILLS HAVE EYES

Ever feel like you're being watched? You are. Last month, Beijing police announced that their camera surveillance system now covers "100 percent" of the city. The announcement came just in time for the National Day holiday, during which 8 million tourists visited the capital – and the 4,300 police in charge of camera footage (theoretically) watched every one.

Beijing police have steadily increased their surveillance coverage by 29 percent year-on-year. But if the idea of being constantly watched freaks you out, don't go all NIMBY on Beijing police and wag your fingers at China. Many cities worldwide, including London, have significantly more surveillance cameras. So you're not just being watched in Beijing. You're being watched... everywhere.

RANDOM NUMBER

2.9 MILLION

... is the number of parking spaces available for Beijing's 5.6 million cars. While busy cities don't need a 1:1 car-to-space ratio, studies of other large metropolises suggest that the capital still requires around 600,000 additional spaces to meet demand. Unfortunately, the annual number of parking spaces created in the city is currently identical to the number of Beijing license plates issued to new cars each year – 150,000. In response, Beijing's Deputy Mayor Zhang Yankun has proposed that from 2016, anyone buying a car will have to prove that they have a parking space.



ROBO-MONK

Traditional meets cute at Longquan Temple with the addition of new houseguest Xian'er, a bald and jolly robot monk. The 50cm-tall android resembles a Buddhist monk with a permanent expression of surprise. But don't be fooled: Xian'er is smarter than he looks, and has enough AI to sense his surroundings and answer basic questions about Buddhism. The temple hopes that the bot will promote religion among tech-obsessed youngsters and it has also created a cartoon series, *Trouble, You Seek for Yourself*, which dispenses easily digested bites of wisdom for laypeople. Xian'er is based on the protagonist of said cartoon series and is also social-media savvy: he has his own Weibo account.



QUOTE OF THE MONTH

"It's not like this air pollution never existed in Beijing before"

A spectator at the China Open, surnamed Du, dishes some real talk in response to reporters' inquiries about the harmful levels of smog at the international tennis event. On October 6, as smog was classified as 'hazardous,' some tennis players took to social media to complain. One, France's Jo-Wilfried Tsonga, stopped his match for a medical checkup. We guess this means the China Open just doesn't have the international clout to warrant 'APEC blue.'



ASK A LAOBEIJING

We met Qiao, 62, sitting outside his apartment in Shilihe

Do you think that today's young people undervalue marriage?



"These days, a lot of people have stopped respecting marriage. The result is that people don't think it's a big deal to get divorced.

When I was younger, we considered separation as an extremely bad thing – a situation in which you'd lose face. But I think it's definitely becoming more commonplace. I know a lot of people in my family who have gotten divorced. It's bad news when a family separates, as it is the child that suffers because they are without a stable home.

People are getting married later in life because quality of life has improved. And a lot of families just have one child now. This child grows up wanting to enjoy life and have a good time; they don't want to get married early and take on other responsibilities. They think that if they get married, their freedom will be stifled.

After graduating, the first thing a lot of young people want is to get a job with a good salary, enjoy life for a few years and then get married. I think this is both a good and bad thing.

It's bad because when people get married so late, they also have children later. By this time, their parents will also have grown older and may not be able to help care for the child. Or not as much as if they were younger, anyway. So in this sense, it's not exactly the best situation to be in.

But waiting may also mean that you can save money and be more ready, financially, to bring up a child. Plus, when young men have a house and a car, it is easier for them to get married and meet a partner. It might be harder for them if they don't have these possessions first.

There are a lot of *sheng nu* ['left-over women'] these days, because people don't want to get married. They don't see it as a priority but I think they may also be setting their expectations too high."

As told to Dominique Wong

TALES OF THE CITY

ECO-BURIALS: ENVIRONMENT A GRAVE CONCERN

The drive to make the city more environmentally friendly takes many forms. But recent news suggests that the authorities have been thinking outside the box – or casket, rather.

Last month, the government announced plans to ensure that at least half of its deceased citizens have ‘eco-friendly’ funerals by 2020 in an effort to save space and reduce the environmental impact of scattered ashes.

To help spread the message, the Beijing Civil Affairs Department has asked all districts with cemeteries to build a ‘green cemetery’ for show, and is instructing them to turn traditional cemeteries into green ones. In Beijing, more than 30 currently offer eco-friendly funerals.

So what exactly does that mean? Examples of ‘green burials’ include burying a deceased loved one’s ashes under a tree or in a flowerbed, or spreading them in the



sea. Another suggested method is to use dissolvable urns, which have been offered in Tianjin since 2012.

But despite the alleged environmental benefits, the eco-funeral faces resistance. This is due, in part, to ingrained cultural traditions that see taking care of the

deceased’s remains as a sign of love and respect.

In the past, traditional land burials (involving a plot of land and tombstone) have been the preferred method, as many in China believe this brings peace to the deceased. There is of course an entire festival (Qingming), dedicated to the sweeping of ancestor’s tombs.

As such, the government’s goal to increase eco-friendly burials is undoubtedly a little green around the edges, and still in its early stages. But there are positive signs. Since opening eco-friendly packages in August, authorities at the Babaoshan Revolutionary Cemetery say they have received nearly 100 applications so far. But bearing in mind that nine million people die across China every year, there’s some way to go before there’s a green life after death.

Dominique Wong

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Modern Dilemmas, Age-Old Wisdom

WHAT WOULD CONFUCIUS DO



Q My parents divorced two years ago when my father left the family for another woman. He is wealthy but only provides us with minimal financial support. I'm old enough to support myself but my mother's salary is small, so it is hard for her and my younger brother (who must work long hours to pay for his university tuition, and his grades are worse accordingly). I've spoken to my father but he is defensive and refuses to believe that he's treating us unfairly. He'll visit me in Beijing next month – do I raise the issue again? And if so, what's the best way to do it? How can I be a good daughter to my father and a good sister to the rest of my family?

A You have asked three questions but the most important question is 'how to be a good daughter?' The answer is: by respecting your father.

According to traditional Chinese ethics, the parent-child relationship is based on *fucizixiao* (filial piety: 'benevolent father, loving son').

Confucius emphasizes that filial piety means, in practice, showing respect for one's parents (*Analects*, chapter 2:7), while maintaining a pleasant attitude (*Analects*, chapter 2:8). But I know that in many parent-child relationships, it can be hard to fulfill both of these requirements, which often breeds resentment.

Confucius explicitly says: "Do not resent your parents" (*Analects*, chapter 4:18). But what happens when parents are in the wrong? Your obedience and piety should not be inviolable qualities (*Analects*, chapter 2:5). You can, for example, point out problems and discourage your parents in

tactful ways. But remember: if your parents disagree, you must continue to respect them without complaint (*Analects*, chapter 4:18).

This applies to all of your questions. Your father really has done wrong! But do you want to be a good daughter? If so, you must go down the path of filial piety. He may remain unchanged, but your relationship with him will take an important step. If you act with love and show your father respect there's more chance he'll change his ways.

I know you love your mother and your brother, but you must also love your father. In doing so, you can become a role model for your younger sibling. Filial piety can be difficult to follow in the modern world, I know, but it is the right choice.

Wang Xuejun is a lecturer at Beijing Language and Culture University, specializing in Chinese culture. His most recent book is entitled *Teaching Methods of Chinese Language and Traditional Culture*. Send him your ethical dilemma via bjeditor@urbanatomy.com



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CUT FROM THE SAME CLOTH

words by Dominique Wong, photos by Holly Li

China's Love Affair with Uniforms







Liu | 51, is a street cleaner stationed near Tiananmen Square wears a blue uniform and rides in an electric cart.

"We have to wear [it] but my uniform is comfortable and the blue looks good."



Xing | a safety officer from Shanxi, strikes a confident pose.

"I feel like a soldier when I wear my uniform. I like all of it."



Zhao | street cleaner based in Dongzhimen, enjoys the outdoor nature of his work but is less complimentary about the uniform.

"If I could change my uniform I'd change the color because the orange doesn't look very attractive."

Uniforms are a pervasive part of many societies. For centuries they have colored battlefields, distinguished authority figures from the masses and lent an unspoken sense of formality to events and individuals. They signify belonging to a certain group and can have both positive and negative connotations. Soldiers are typically viewed as heroic, prisoners feared and police officers regarded as somewhere in the middle, depending on the observer.

But in China there seems to be a particular adherence to uniforms. The chances are that at some point today, you have come across more than one. From entering the subway, passing security and stepping onto the train, you will have encountered not one, but multiple uniformed staff. Walking down the street will have meant dodging bright orange street cleaners, food-delivery staff on scooters or identically dressed salon workers receiving their morning briefing. Upon entering your office, you may have passed uniformed security guards on your way to colleagues dressed in suits and ties. They're inescapable.

The uniform's place in Chinese society can be traced back through the country's history. As in most places across the world, they have been worn throughout the ages in the military to distinguish between factions and provide protection. Each dynasty favored a different style for its soldiers. Drawings of soldiers from the Eastern Zhou Dynasty (770-221 B.C.) show studded boots and uniforms with heavy arm and torso protection, whereas similar depictions from the Sui Dynasty (A.D. 581-618) illustrate draped and layered military wear [see collage]. Uniforms were often as fierce as the battles their wearers fought in.

Uniforms were also designed to show status and mark levels of authority. In China, the Terracotta Warriors in Xi'an were molded to wear styles commonly found in the Qin Dynasty (221-207 B.C.). Officers' ranks were discernible by their dress, with generals

wearing a dual long jacket, long pants, thigh protectors, a crest hat and a pair of boots with square tips.

But at points throughout history, uniforms were deemed fashion items too. By the 20th century, Chinese fashion began to differ significantly from the more individualistic styles developing elsewhere (in the West particularly), with style in 1950s China becoming uniform in the other sense of the word.

Zhongshan suits (Chinese tunic suits) were hugely popular among males, with women's clothing based on a similar style. Introduced by Sun Yat-Sen shortly after the founding of the PRC (and made famous by Mao Zedong who favored it in public, hence the nickname 'Mao suit'), the clothing became a form of national dress. It was seen as a counterpart to the Western business suit, but with distinct political implications due to its association with Chinese communism.

Referred to as 'cadre clothes,' the tunic suits were also popular because of the economic situation at the time - materials were scarce and the style promoted function over form. The once-typical feminine aspects of women's clothing almost disappeared from view, with baggy and plain-colored designs effectively hiding the female body.

By the start of the Cultural Revolution in 1966, the uniform had become a fashion genre unto itself. It became the default choice of everyday wear for many across China. On a basic level, it showed alliance to the Party: By reducing the personality expressed via dress, it reinforced the notion that the whole (society) was more important than its parts (individuals).

A recognizable uniform from this period is that of the Red Guards, the paramilitary groups of civilians formed to attack the 'Four

Olds' of Chinese society (customs, culture, habits, and ideas). They sported distinctive military-style uniforms: green jackets, similar to those worn by the Chinese army at the time, with red armbands attached to one of the sleeves. The Red Guards were young (often university or high school students), so their ascendance marked a reversal of roles in society. As such, their uniforms supported their newfound power and clearly indicated to enemies of the Cultural Revolution who they should be wary of.

This notion that military style symbolized authority - and thus status - was ubiquitous at the time. With colorful and extravagant clothing seen as a mark of the feudal and bourgeois classes, uniforms became so popular that both men and women would wear them to get married.

China has moved on from this era, both politically and stylistically. But while uniforms are still prevalent in many aspects of Chinese society, they have evolved to fit modern times.

In the military, clothing now follows the generic western style of pants, jacket and a hat. After new ceremonial and casual uniforms were unveiled in 2007 - adopting chest insignia for the first time - Chief of the PLA General Logistics Department, General Liao Xilong, explained that: "Increasing global military exchanges have upped the requirements for PLA uniforms. The new outfits fuse global trends with Chinese



Zhao | from Hebei, works at a Yunnan-style restaurant in Beijing.
“The uniform is Yunnan dress, but I’m not sure which [Yunnan] minority it is exactly. I don’t really feel any connection to it.”



Fu | a student at Beijing No. 55 Middle School, wears the mandatory tracksuit school uniform.
“Foreigners at my school don’t have to wear the uniform. I’d rather not have to either because I don’t think it looks very good. Other countries’ school uniforms look much better.”



Zhang | a server at Guijie restaurant Culiang Renjia, wears a floral-printed top and pant combination.
“I like my uniform because it’s unique and looks nice.”

characteristics.”

The Zhongshan suit has also undergone modernization. With an altered shape and more streamlined look, the once shapeless garment is now fitted and more flattering for the male body. But while it is still a popular choice for Chinese leaders during important events, tunic suits are rarely seen in wider society.

Yet, there are many places where uniforms live on. This is the case in the hospitality industry in particular, explains Catalina Calin, director of Calin Fashion Academy in Beijing.

“In Europe, you don’t see uniforms that often [compared to China]. Hospitality is the one industry that is still using them because they can project the type of service or professionalism that you are expecting,” she says. “A uniform is very important for how a client sees you, but it’s also important for how the employee is feeling. The uniform has to be fitted right for the person to feel confident and beautiful.”

Calin believes there will be more emphasis on uniforms’ appearance in the future: “Chinese ladies are starting to become more conscious of their appearance and beauty. This flows through to the places they work, which have to fit their needs,” she says, citing

staff the New World Hotel’s Yin on 12 bar as an example of progression. “They wear short black skirts, rock-style shoes and dark make-up. This brings a very cool image to the bar.”

But China’s love affair with uniforms stretches far beyond hospitality. While there is no single explanation for this, it may reflect a more inherently collectivist culture, where self-identity is shaped by group memberships. In the workplace, or in schools, people feel a stronger sense of self if they are able to define themselves as part of a group. It is perhaps natural that uniforms are increasingly shunned in more individualistic societies, so might the lack of creative expression frustrate China’s millions of uniformed workers?

“I’m unsure if this is wrong or good, because it can be both,” says Calin. “But from a fashion point of view, of course you need to be original. This is difficult in China.”

On the streets of Beijing, the way people feel about wearing uniforms varies wildly.

Outside Ginza Mall we find Xing, a safety officer from Shanxi, wearing a dark blue-black shirt, pants and hat. “I feel like a soldier when I wear my uniform,” he declares, demonstrating an army-like pose. “It makes me feel like I’m part of a team. I like all of it.”

But not all are so positive about their work clothes. Zhao, a 55-year-old former architect from Zhangjiakou, has been a cleaner around Dongzhimen for half a year. Like most cleaners, he is given two uniforms (one for winter and a lighter one for summer). Currently, he is wearing an orange jacket and pants and a pair of worn-out gray gloves, while carrying a straw broom and bucket in hand.

“I don’t like the color. If I could change my uniform I’d change the color because the orange doesn’t look very attractive. The

uniform isn't comfortable. It's checked regularly though so we can't change it in any way," says Zhao, who says that cleaners all wear their own shoes but that their employers provide washing powder.

In fact, cleaners' uniforms in Beijing differ according to location. One cleaner at Tiananmen Square, Liu, 51, wears a royal-blue suit with yellow accents as he rides in a small electric cart with a bucket picking up trash. "My uniform is comfortable and I think the blue looks good," he says.

His uniform is in stark contrast to Zhao's bright orange. The latter's dress may be down to practical considerations, such as the heavy traffic in Dongzhimen and the need for greater visibility. But in the restaurant world, the style of uniform is largely dependent on the establishment's level of service and cuisine. High-end restaurants feature more of a classic style (shirt, pants) than those found in fast-food restaurants, for instance, which favor casual wear in the form of polos and tracksuits.

Zhang, a server at the popular Guijie restaurant Culiang Renjia, wears a floral-printed top-and-pant combination with simple black shoes and pigtailed hair. Apart from a faint resemblance to pajamas, the uniform is visually appealing, and it fits the restaurant's theme of nostalgia.

"I like my uniform because it's unique and looks nice," she says. "It's very comfortable."

As in most countries, uniform wearing begins from a young age in China. A student at Beijing No. 55 Middle School, 12-year old Fu, wears the mandatory tracksuit school uniform in blue, white and red. The tracksuit-style uniform has been worn by schoolchildren for more than two decades.

"Foreigners at my school don't have to wear the uniform. I'd rather not have to wear it either because I don't think it looks very good. I

think other countries' school uniforms look much better."

She tells us that her school has three uniforms (though all are variations on the tracksuit), which cost RMB480 altogether. The tracksuits were designed – like many school uniforms – to prevent comparisons between students' appearances and to eliminate worries over clothing choice. The style fulfills these criteria, but at what cost? As one online commentator bluntly assessed: "They are the ugliest in the world."

This particular comment came after US First Lady Michelle Obama visited a Beijing high school in 2014 and photos from the trip were splashed across social media. Commentators pointed out that the tracksuit is practical and wear-resistant, though many expressed that other designs can fulfill the same goals.

For students, as with adults, uniforms can increase the wearer's confidence. Some believe that more stylish school wear may help students perform better (or feel happier, at least). In April 2013, the Henan Provincial Experimental School in Zhengzhou decided to let students design their own uniforms. The results were met with praise from parents and the public, and delight from students.

"Students have their own sense of aesthetics at their age," the school's Student Affairs Director, Feng Yan, told CCTV.

Such experiments are not necessarily a sign of relaxing attitudes toward uniforms in contemporary China. Despite a growing sense of individualism among younger generations, uniforms' historic, cultural and practical role may see them widely retained across the country – and across industries. But while dressing in the same way may be, in some respects, the antithesis of fashion, uniforms are also subject to change over time. If these changes can accommodate both function and form, their place in society may be safe for some time to come. ■



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Feichai \fèi chái\ 废柴 **n.** *People of low social status or low-paid employment who dream of improving their lives and work hard to better their circumstances.*

A Look at those young salesmen working for four kuai an hour. Why are they so happy?

They are *feichai* but they are happy because they have goals to chase.

B

A Yes, but how many of them can actually make it in the world?

It's about the journey, not the destination.

B

The Chinese language loves analogies. One of its favorites is to liken people to trees, because trees are to construction what people are to societies. People who grow up to become valuable members of society and pillars of their communities are called *cai* — strong timber that can hold up great houses. Conversely, a person who has no skills and is useless to society is more like that wood you can't do anything with. It can't be used for furniture or building materials; it's just firewood (*chai*).

Then there's a level of wood even lower: the stuff that won't even make good firewood. It's too skinny and flimsy. That is *feichai*.

Literally meaning sub-par firewood — abandoned for its low value — the term *feichai* is an old Cantonese term. Just like the useless wood tossed outside the house, *feichai* (sometimes shortened to FC) refers to the unfortunate members of society who are cast away because of their low value. A typical *feichai* is someone from a working-class family who is poorly educated and cannot get a professional job, but who reads *The 7 Habits of Highly Effective People* and does whatever it tells them so they can one day become 'successful.'

Although the term emerged long before the Internet, it is making a comeback in the cyber vernacular. This may be because *feichai* are now able to easily find each other online. In forums and blog comment

sections, *feichai* from all over China share their experiences and complaints, huddling for warmth and renewing each other's faith in 'making it big one day.'

Not to be confused with *diaosi* (a much more cynical group of so-called losers), *feichai* never give up. While *diaosi* give in to their status, accepting and embracing their pathetic lives, *feichai* keep their dreams alive. *Diaosi* are happy playing online games for 18 hours a day but *feichai* get up at 6am every morning to work hard and strive to win employee of the month. They retain the belief that through hard work and sacrifice, they too can become useful pieces of wood one day. They choose optimism over cynicism, because they know that the secret to happiness is simply keeping the dream alive.

By day, **Mia Li** is a news reporter in Beijing; at night, she tries to turn that news into standup comedy.



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LIFE & STYLE

SPOTLIGHT

Yanie Durocher, fashion/lifestyle blogger and founder of The Marginalist

— How did you get into blogging?

I got into blogging in 2012 as a way to express my passions. I was working and traveling between Milan and Dubai at the time, and found myself exposed to such a wide diversity of styles, cultures and lifestyles. They were so different from what I was used to back home – which is Montreal, Canada – so I decided I wanted to share my experience with others.

— The Marginalist, in a nutshell.

The Marginalist is a fashion and lifestyle blog that aims to give a personal angle to insider news at the forefront of fashion, lifestyle and digital trends in China and abroad. It's a blog that connects people with what's happening inside and outside of the country. I cover fashion weeks, trade shows and major inaugurations, but also collaborate with some of the biggest fashion brands and events around.

— How did you pick the name?

Creating The Marginalist was tied to the concept of taking the road less traveled – walking on the fine lines of life, taking risks and embracing the unknown.

— What are some of the challenges of being a fashion blogger?

The biggest challenge is to reinvent yourself and understand what the 'next big thing' is, while always being in sync with fast-moving trends. Renewing yourself through continuous fresh content is also very important, and so is acknowledging that a blogger's lifespan is not that long – there'll always be younger,



PHOTO BY ALISHA SHI

newer and fresher influencers coming onto the scene, so staying ahead of them is crucial.

— How has living in the West and now Shanghai influenced the direction of the blog?

Growing up in Montreal and living and working in New York City, Paris, Milan and Casablanca has allowed me to bring a pretty international perspective to my readers. As for Shanghai, I think the city has become a pivotal hub for the fashion industry. The whole world is curious about what's going on here. I like to think of The Marginalist as a bridge between China-centric fashion news and aesthetics, and the international audience. Similarly, I also strive to show local

readers a Western take on fashion's international ecosystem and culture.

— How would you describe your style?

Rough-edged leather and denim lover, casual but always with a twist.

— Favorite Chinese or China-based designers?

Uma Wang, ByFang, Chloe Chen, Kris Xu, Mozaik and Celia B.

— What piece of advice would you give to someone interested in starting a fashion blog?

Stand out from the crowd and explore areas of blogging you think you are strong in – whether it's street-style shooting, editorial content creation, interviews or styling tips.

— What is the style trend you're most looking forward to for fall?

Moving away from last season's overdone monochrome shades and commercial crop-tops towards more daring prints, colors and extravagant, but still wearable, shapes.

— What's in your bag right now?

My MacBook and iPhone 6, earphones, moisturizer, cat-eyed Prada sunglasses, Missy Skins leather sleeping mask, a hotel card, a Moleskine notebook and pencil, Nivea lipstick, Mary H leather wallet and keychain, chargers, and some tickets. It's a big bag.

— Fashion is...

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www.themarginalist.com, WeChat: TheMarginalist



COVET

Culinary Delight

Shanghai-based design brand Pinyin Press never fails to get us stoked. Its designs are fun and clever, and its products are functional, yet present-ready. The brand's latest creations – feel-good aprons featuring baozis and noodles – make for the perfect (and only, if you ask us) kitchen look. You don't even need to cook anything. Just wear these, and your neighbors will be impressed.

RMB200, www.pinyinpress.com

MADE IN CHINA

Bag it

The Everyday Bag: Every woman has one. It's usually a far cry from the so-small-you-can-barely-fit-your-lip-stick-in clutch that you go out with on a Saturday night. But it also isn't the shapeless tote you stuff your groceries in. The Everyday Bag is stylish and practical. It makes you feel good about yourself, and it's always there for you like a good, reliable friend. This winter, that friend is a Miamai sling bag. Launched in 2009 by German designer and Beijing resident Theresa Roll, Miamai does gorgeous, handmade, foldable bags that are spacious enough to carry your daily essentials (that includes your laptop or tablet of course). Each of these triangle-shaped beauties comes in sleek prints made of cloth or wool mixes. You'll also find two inside pockets – a must for any Everyday Bag – and a strong lining equipped with a magnetic snap closure. Your new BFF, we tell you. RMB250.

etsy.com/shop/mymiamai or
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UNDER THE LENS

Hatters' Hub

A 'Mad Hatter Party' took over Shanghai last month as part of Shanghai New Couture Week, a fashion event promoting haute couture made in China. The second Hatters' Hub Cup – an international hat design competition started in China in 2012 – was then held at the city's swanky Bund 22 building. It featured as many as 60 hats, all meticulously designed by what appears to be a rising cluster of Chinese milliners. Centered around the theme "I Care," the runway show saw a plethora of headpieces spanning the quirky, the avant-garde and the downright bizarre, from a bonnet made of paper clips to hats composed of corals. The most unusual of the lot had a black veil with a red cross that fell over the wearer's lips, calling to ban the consumption of shark fin. This is real Lewis Carroll territory.



OVERHEARD

"IN THE SPORT THAT IS KNOWN AS FIRST LADY FASHION WATCH, MADAME PENG IS NOT JUST HOLDING HER OWN, BUT HELPING TO DEFINE THE NEW WORLD-FACING IMAGE OF CHINA."

An extract from a Daily Telegraph editorial about Peng Liyuan and the art of diplomatic dressing. The author, fashion journalist Harriet Quick, went on to comment how Mrs Peng's wardrobe shows "the First Lady can hold her own in the fashion stakes," noting that the clothes she chose for the UK state tour the Chinese presidential couple made last month were style more than fashion savvy. Indeed, the First Lady showed a pretty low-key, yet on-the-game series of looks by Chinese designers, shunning overtly showy garbs for garments that were all about proportion, discretion and decorum.



"Lan Yue" Leather Bag
RMB 22,800



In a post-industrial culture that romanticizes the handmade, high-end lifestyle brand Shang Xia is ahead of its time. The brand – one of China's first high-end ventures, having been launched in 2009 – is all about bridging the chasm between ancient Chinese craft and today's luxury consumers. Its products, which span furniture, jewelry, garments and porcelain strive to preserve heritage artistry by blending traditional know-how with modern product innovation.

Shang Xia's notion of style is that of a state of harmony achieved by a dynamic flow between past, present and future. For CEO and Artistic Director Jiang Qiong'er, that has meant traveling the regions of China to find the workshops and ateliers that still possessed the expertise to produce Chinese goods at the very pinnacle of luxury production.

The Lan Yue bags – Shang Xia's signature totes – are a perfect example of that. This season, they've been given a bright makeover, and come in gorgeous ranges of red, blue and green hues inspired by the murals of Dunhuang, in Gansu Province. Originally in leather, they have been now updated to feature the softest cashmere felt, for a texture that modulates even the brightest colors, giving them a soft, moon-light glow. Sculpted – literally: each tote shows no stitching – spacious and light-weight, these one-of-a-kind pieces have been made with a technique that was once used to make yurts, enlisting the expertise of Mongolian craftswomen.

For a bag that makes a statement, these are definite noteworthy showstoppers – and evidence of a craftsmanship that goes way back, yet feels oh-so contemporary.

SHANG Crafty Totes

"Lan Yue"
Embroidered
cashmere felt &
leather tote bag
(black)
RMB 14,800

"Joy"
Dipdyed knit
cardigan
RMB 5,600

"Breeze"
Light crepe
de Chine silk
pantiskirt
RMB 6,800

"Satis-Feet"
Banboo woven
effect leather
high boots
RMB 7,800



"Lan Yue"
Embroidered
cashmere felt &
contrasted leather
handbag (satsuma)
RMB 11,800

"Sun & Moon"
Wool jersey
reversible overcoat
RMB 15,000

"Satis-Feet"
Mat calf leather
Chinese pointy
ballerinas
RMB 3,600



"Lan Yue"
Cashmere Felt Tote Bag
RMB 11,800

"Sun & Moon"
Cashmere overcoat
RMB 38,000

"Satis-feet"
Women's shoes
RMB 3,600



"Hidden Dargon"
Woman's Shawl
RMB 25,000



"LAN YUE"
Leather Bag
RMB 22,800



"Satis-feet"
Women's Shoes
RMB 3,600



XIA



Lan Yue bags retail at RMB11,800. Find them at Shang Xia store in SB107B, B1 China World Mall, China World Trade Center, 1 Jianguomen Waidajie, Chaoyang 建国门外大街1号中国国际贸易中心 国贸商城地下一层第SB107B号 (6505 7358)



- Lan Yue cashmere felt bags of Shang Xia 2015 Autumn/ Winter collection.
- The colors of the Lan Yue bags are inspired by the murals of Dunhuang, Gansu Province.
- The bags are crafted through felt-making, an ancient technique invented by herdsman to make non-woven cloth. Herdsmen use felt to make their rugs, yurts, clothing and cooking utensils. The same skill used by nomadic people to make yurts, combined with original innovative designs, are used to create seamless felted cashmere one-off and unique garments with no stitching.



"Lan Yue"
Cashmere Felt Tote Bag
RMB 14,800

THE FASH PACK

Chinese Designers to Watch

BY MARIANNA CERINI

Chinese fashion means serious business. And with China Fashion Week starting this month (October 25 - November 11), it's once again time to assess where things stand. If the signs from October's Shanghai Fashion Week (SFW) - arguably the country's most dynamic style bonanza to date - are anything to go by, we can expect great things. The event, which kicked off October 13, showed a more serious mood through polished, grown-up and visually compelling collections. Most poignantly, everyone in attendance bore witness to the same fact: after a decade-long battle to defend its credentials as a player on the global stage, Chinese fashion has finally matured into something worth watching and raving about. Among the many designers on the schedule, we picked out the ones we thought represent the best of the country's fashion pack. Take note: these names are going to make waves.

Zhang Na of Fake Natoo

Beijing-born Zhang Na - a graduate of the Xi'an Academy of Fine Arts and College of Mod'Art - has been crafting and nurturing her own brand, Fake Natoo, since 2008. The label's debut at last season's SFW featured a fall/winter collection that was a real visual treat, offering a sophisticated blend of oversized silhouettes, multiple layers and looks made from Tibetan yak wool.

Zhang's spring/summer 2016 line last month didn't disappoint either. The selections that walked down the runway made for an extremely polished affair - all clean lines, and styles that screamed boho-chic. Boxy cotton shirts and draped dresses - held together by the thinnest of spaghetti straps - presented a modern, feminine vision of womanhood, while asymmetric cuts and the odd bow added depth and diversity of the garments.



Nicole Zhang

One of the leading figures of Shanghai's fashion scene, Wenzhou-born Nicole Zhang made her name through collections that are functional and sporty while retaining plenty of sex appeal. She designs for women like her - "confident, independent, well-traveled" - and leans towards fashion that's unfussy and fun. Her Shanghai show confirmed that. Models in 80s-inspired makeup and hair (hello perms!) rocked outfits that took inspiration from the disco era of the 70s and 80s - think Lurex, denim, sneakers and tropical prints. The high-energy collection also featured a mix of deliciously dated color combos and power jackets that would do Grace Jones proud.



Museum of Friendship

Based in London but traveling frequently to China, Tianmo Momo Wang defines herself as an "arts-and-crafts artist and pragmatic dreamer."

The Liaoning-born, Central Saint Martins-educated designer has been on the fashion circuit since 2011, when her graduation show, 'I Love My Print Room,' earned her three major awards from her university. The following year, she established her personal studio, Mending Point, in London. More recently, she launched her label Museum of Friendship in the UK capital.

Wang has a whimsical, boisterous approach to fashion. Her clothes often draw on reinvention and revalue – whether via scraps found in the night markets of her hometown of Jinzhou or the flea shops of London.

And so it was no surprise that for her SFW debut, the young creative looked back to the 90s. Titled 'After School,' her collection could be described as Harajuku-meets-Saved by the Bell. Models came skipping, bouncing and dancing down the runway in a series of eccentric outfits, from wide-leg trousers with flower appliques to silver-sequined pants, tennis skirts and crop tees bearing kitten and puppy motifs.

The show presented a tongue-in-cheek, refreshing approach to fashion. It did not take itself too seriously, and Wang seemed to suggest that neither should we. All in all, she is one of the most original, playful designers around.

Boundless

Zhang Da is a veteran as far as China's fashion industry goes. The Shanghai-based designer started his conceptual label Boundless in 2005, and, besides a stint as head designer at the Hermès-backed Chinese luxury brand Shang Xia, he has been quietly focusing on crafting starkly simple, yet powerful clothes ever since.

His collections are each based on a distinct experimental design. He could be described as a Chinese Martin Margiela: his aesthetic is minimal and charged with cultural references deeply rooted in contemporary Chinese history. His garments often show a conceptual approach, investigating and uprooting standard notions of form and asking wearers to consider alternatives to traditional silhouettes.

This season, he offered a prim collection of looks that spanned soft tailoring, modern prints and a humble dressing reminiscent of old-school Chinese uniforms. Crisp, asymmetric tops fell over wide-leg pants, while unhemmed white shirts were paired with demure skirts and trousers. Slits and maxi pockets added an element of diversion from the otherwise minimal looks, as did the bright prints and slogans in Chinese and English that appeared on some sweatshirts, pants and tees towards the end of the show.

Zhang's appeal lies in his scholarly approach, which incorporates research on culture, anthropology and nature. This collection showed that in a beautifully subtle way.



Black Spoon

Mix goth and romanticism together, and you get the aesthetic of Moti Bai, a graduate of London's Central Saint Martins who splits her time between China and the UK. Her label Black Spoon, which first showed at SFW last season, wowed us with its verve and panache. Bai may be young, but she has a clear direction in mind. Her pieces, which are characterized by voluminous silhouettes, are remarkably feminine despite a playfully pirate-like vibe.

Bai's strength is in her design and fabric development, which she proved this season. Her looks feature beautiful Renaissance-inspired prints on silk – think Caravaggio and Velazquez – but also a series of classic cocooning shapes (à la Balenciaga), voluminously wide sleeves, billowy gowns, layers upon layers of organza, drop waist dresses and ruffle blouses.

Her aesthetic is grand, excessive and dramatic – and that makes her shows all the more noteworthy.



Zhou Xiaowen of HIUMAN

Menswear designers are still a relatively rare breed in China. Zhou Xiaowen is one of them, and from what we've seen so far, we're completely on board with her frills-free aesthetic.

The ESMOD Paris graduate, whose debut show was supported by China's *Elle Men*, told a beautifully crafted story for her spring/summer 2016 collection. Silhouettes were kept simple and snug with comfy sweatpants and jackets, as well as trousers reminiscent of Aikido uniforms. Inspired by nature, the minimal lineup featured soft tailoring juxtaposed with more casual styles, all in a calming palette of earthy, natural hues.

While not exactly avant-garde, Wen's clothing shifts easily between urban cool and pragmatic, always displaying relaxed shapes and lines that make dressing very easy.



Feng Cheng Wang

Another Beijing-born designer, Feng Cheng Wang graduated from London's Royal College of Art last year, and was invited to participate in September's New York Fashion Week almost straight away.

With a sartorial vision that wouldn't be out of place in a post-apocalyptic future, Feng is perhaps one of China's most compelling new designers. Her menswear collection, which she brought to Shanghai after New York, was avant-garde to say the least, a mix of performance art and fashion.

The inspiration behind the designer for her 'Love & Life' spring/summer 2016 line was a rather somber occurrence: her father's liver cancer diagnosis. Feng made the most of the bad situation, however, channeling pain and healing into her clothes.

The result was a show that was conceptually charged – a *Blade Runner*-meets-*The Matrix* affair. Using the idea of illness as starting point, garments showed plenty of medical references. Some were overt, like the IV bags dripping black liquid atop the models' shoulders. Others were a little quieter, like zippers added to look like operative scars or incisions, and clothes bursting with oversized shapes supposed to resemble organs.

As weird as it sounds, the show was truly inspiring. With flowing trousers, samurai-style shorts and foam-injected shapes, Feng's designs were delicate and proportional, the result of her remarkably technical and creative perspectives.



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SCENE & HEARD

words by Marianna Cerini

1 M GOODS

M Goods is your best bet for a fashion house that captures arty cool with a modern spin, complete with funky accessories and hipper-than-thou design items. Opened by the founders of Sanlipop and the art gallery M Woods (the latter of which is just next door), this industrial, 50sqm space in 798 is a fusion of affordable international finds, both quirky and innovative. Each item – from the tableware to unusual storage solutions – is a conversation piece in its own right.

The owners are passionate design curators who handpick every object and don't let customs or distance stand in the way. This is the place to score pieces by Danish design pros Hay, or comic hero toys by Korean brand Momot. Things you don't really need but are just way too fun to live without. A truly interesting addition to the city design scene, M Goods is, simply put, pretty rad.

D-06 2 Jiuxianqiao Lu (next to M Wood gallery) 798 Art District, Chaoyang 朝阳区酒仙桥路2号798艺术区2号院 D06 木木美术馆旁

2 10/10 APOTHECARY

Let's face it: Beijing gals (and guys) are still somewhat at a loss for beauty meccas. You can find top-notch nail art salons and excellent massage places but, besides the ubiquitous Sephora and Innisfree, solid beauty supply stores are still pretty hard to come by. Well, that was the case until Apothecary 10/10 opened shop in Taikoo Li South. A Taiwanese import, the sleek, bright emporium – which is beautifully designed with a glossy, spa-like interior – boasts an amazing edit of body must-haves and skincare essentials.

It currently stocks indie fragrances, candles and cosmetics brands – hello Eve Lom and The Laundress – as well as more 'famous' names like Diptyque, Malin + Goetz and Marvis. New brands – both niche and not-so-niche – are set to be introduced each month, making this a unique spot for beauty hoarders wanting to eschew Sephora's overwhelming selection of products. Most lines are higher-end, so expect to pay premium prices, but we firmly believe that anything going on your skin should be of the best quality. So in that sense, 10/10 Apothecary nails it.

Sanlitun Taikoo Li South, Bldg 6, unit S6-19A, Chaoyang 朝阳区三里屯太古里南区6号楼一层 S6-19A 单元 www.1010apothecary.com.cn

3 BALMAIN X H&M

Another season, another designer/H&M collaboration hitting our high streets. This time, historic fashion house Balmain is teaming up with the Swedish retail giant. Known to blend couture spirit and streetwear attitude, the French brand owns a unique style that is equal parts opulent and direct, sensual and energetic. These traits are reflected in the collection, which, from the few campaign images released, shows sharp-shouldered jackets and military detailing. It's good stuff, and under the leadership of the brand's 29-year-old creative director Olivier Rousteing, it's set to be a hit among those fans of the label who can't afford the real thing. We're into the more simple pieces: the black leather backpack, the suede high-tops, that killer military coat for men and the ruched skirt and velvet jacket-dress for the ladies. A few pieces are uncannily similar to looks from Balmain's autumn/winter collections from the last three years, which, again, is going to make many of us 'commoners' quite happy. Prices aren't super purse-friendly. But hey, it's Balmain baby. The line hits stores and H&M's digital platforms on November 5. Prepare for the scrum.

www.hm.com





Redesigning Beijing's Original Craft Brewery

GREAT EXPECTATIONS

by Stephen George images by Holly Li





In the space of five short years, Great Leap Brewing has gone from being Beijing's most difficult-to-find craft beer bar to its most ubiquitous. As much a part of the city today as bad air and unfriendly cab drivers, the brewery's two sizable central locations are among the most popular places to meet and drink in the capital. Such is their level of fame, that newcomers to the city often remain entirely unaware of the company's third, more modest courtyard setting: the original Great Leap brewpub.

Hidden away on Doujiao Hutong in Dongcheng district – not far from the Drum and Bell Towers – Great Leap Brewing #6 (GLB locations are known simply by their street numbers) is both the smallest and least prominent of the brewery's quickly expanding empire. This is due in part to the bar's somewhat limited indoor seating. Housed within a former library, the Qing-era building is centered around a large open patio, with the bar itself taking up much of the indoor space – ideal during Beijing's sweltering summer months, less so throughout its long, cold winter. Co-owner Carl Setzer, who along with his wife Liu Fang opened #6 in October 2010, describes the courtyard location as a work in progress. "There was never a master plan," he explains. "Numbers 12 and 45 were designed as you see them today from the outset. We never had that luxury with the original courtyard. Sure, we had an idea of what we wanted to achieve, but it was really a case of pragmatism. How do we turn this incredible derelict space into somewhere we can brew and sell our beer?"

"There have been gradual and necessary changes over time, like the refit inside the bar area a few years back, but for most the part, the courtyard is the very same courtyard I first walked into five years ago – just without the huge pile of trash in the center."

As if to prove his point, Carl draws our attention to the old 1950s bicycle suspended on the outside wall. "That was here, amid all the junk, when we first arrived," he says, laughing. "We just picked it up and hung it on the wall, and now it's a part of the bar's folklore."

That sense of tradition, however new, is something Carl has worked hard to nurture and preserve. The courtyard, itself a product of a long and difficult search to find a site that reflected something of Beijing's cultural past, has been carefully modified so as to protect many of its original features; while its location – notoriously difficult to find, especially for tourists – was selected to help foster a sense of community, both among regular patrons and local neighbors.

"But that's not to say we're 100 percent happy with how it turned out," says Carl. "It's worked for us to a point, but would we have designed it like this given the opportunity



again today? Would I have brought these tables and chairs? The answer is no. And that's why we want to go back, now we have the chance, and bring it up to the level of our other locations."

Enter Bill Webb, head of Make Architects' Beijing studio. The British designer, whose recent work includes the Temple House Hotel in Chengdu (owned and operated by Swire, the same company responsible for Sanlitun's The Opposite House hotel and Taikoo Li), first met Carl last year during Beijing Design Week, when the two worked together on an art installation at the #45 location.

"I've been a huge fan of Great Leap from my first visit onwards," says Bill. "I remember being led down this maze of lanes and alleys to #6 and thinking, *where the hell am I being taken?* Then all of a sudden, walking through that big iron door and into this bright, packed courtyard. It's one of those genuine Beijing moments, when you feel as if you've found something wholly unique and secret."

Having struck up a firm friendship with Carl, it seemed only natural that Bill would be the American-born brewer's first choice to discuss possible renovations to the original site. "When Carl approached me initially, it was more to get my thoughts on the idea," explains Bill. "Carl has a very strong vision for his brand that's evident throughout, but he's also very open to suggestions. And as the conversation progressed, it became clear this was a chance to do something really exciting."

Together, the two men came up with an idea that subtly improved Great Leap's customer experience without detracting from what made #6 so unique to begin with.

As Carl explains: "We've got customers today who have been coming here every week since we opened. It was very important that we didn't alter the essence of the courtyard or ruin that sense of communal shared space. What's the point of maintaining a bar here in the hutongs if it looks and feels like every other bar in the city?"

"But at the same time, if this bar is to exist into the future, there are certain necessary improvements that need to be carried out."

Upgrades, specifically those relating to the site's year-round usage and customer flow, fell to Bill, whose expertise in maximizing public space saw the designer come up with a plan to draw patrons away from the center and into the peripheral areas.

"There was a significant amount of underused space," he says. "If you looked at the courtyard previously, customers were bunched up in the middle, with everyone arranged across small self-enclosed clusters. By introducing these outward-facing exterior seats along the courtyard wall, you open up the space, and encourage a greater degree of participation."

This idea was repeated in the main structure too, where Bill transformed the window areas into seated alcoves, connecting the interior to the exterior. "We wanted to break down the barrier that existed between the two spaces," he explains.

Adding to this 'opening up' of disused areas was the duo's most ambitious segment: an outdoor shelter, for use in the colder months.

"Beijingers tend to be a hardy bunch," explains Carl. "So you'll get people drinking outside until it freezes over. But there is always a period when the courtyard becomes unusable. The new area will help to shorten that."

Doubling as a storage space during the harshest weeks of the year and a much-needed spot of shade during the very hottest, the new outdoor bar is constructed from a reused shipping container. Bill, whose company sourced the container and cut it to shape, explains: "It was important that the outdoor bar didn't look like a foreign object that has just been dumped in the courtyard. Great Leap has this strong industrial aesthetic - from the clenched fist logo, to the exposed brickwork and cast-iron fittings - so I wanted to replicate that."

In addition to its strong industrial look, the container's corrugated roof panel mirrors the wavy pattern of the courtyards roof tiles. "Carl was very adamant that the new fittings shouldn't dominate the existing space. I think we've been able to achieve that." ■

Great Leap Brewing #6, see Listings for details



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OFF-SEASON FOR GOOD REASON

BY CHRIS WARNOCK



Let's start with the glaringly obvious: China is overpopulated. Evading crowds and the mayhem that comes with them is something of an art form in a country with a population hovering around 1.4 billion. Though masses of people are a constant, there are certain times of year when planes, trains and points of interest are more accessible. We call this off-season, but in many ways it is on-season. Arguably these are the preferable times to travel. Government mandated public holidays mean that the majority of people take their vacations at the exact same time. Try booking a flight to Thailand from October 1-7, then check the fares for the following week. Peak travel times result in insanely inflated ticket costs, reduced choices and higher prices for accommodations, not to mention crowded airports, train stations and destinations.

The periods immediately following public holidays offer travelers the most advantageous off-seasons. In fact, we are in one of China's most pristine travel down times right now. A post-Golden Week getaway means all the standard perks of traveling when demand is low with the added bonus of amazing weather. While not taking advantage of required time off can feel like a waste,

it is almost more criminal to let off-season travel periods pass you by. It isn't solely after holidays that travel demand lulls—seasonal destinations are generally avoided during certain times of year. It isn't always the case that the commonly touted “best time of year” to visit a place is actually the “best time of year” to visit a place. For example, travelers seeking pleasure tend to have an aversion to even mildly cold weather and typically avoid visiting certain places in the cooler months.

The best times of year to travel

Many say October is the best time of year to travel in China. As long as you avoid the first week, Golden Week, you're looking at sweet weather and relatively quiet tourist attractions. In late spring (April to May) you'll encounter ideal temperatures, low prices and fewer tourists. Just be sure to avoid the three-day holidays for the Qingming Festival and May 1. Though things start to warm up in September, this is still a great time to travel. Simply head north to beat the heat. Summer is one of the worst times to travel in China as hordes of students are making use of their long vacation. Some destinations

are particularly rainy during the summer as well. Your best bet this time of year is to visit remote areas, as the warmer weather means off the beaten path destinations are more accessible and less dangerous.

In line with the aforementioned traveler's fear of cold weather, November to early March tends to be a low season. In early spring (March) flowers are in bloom, late autumn (November) offers fall colors as the leaves change, and winter months (December to February) are the cheapest periods with the least tourist crowds. Exceptions include major tourist attractions like Harbin's Ice and Snow Festival and, of course, Chinese New Year. Take a break from the cold by heading to Hainan Island or the tropical rainforest in Yunnan.

Ctrip can help

If you don't believe us, take a look for yourself. We've selected several 'Things To Do' that are being offered at off-season prices to places that might be a nightmare to visit during a busier time of year. See some of urban China's most essential destinations by visiting this link: <http://t.ctrip.cn/bZHGF1>

Get in on Off-season

Most travelers don't object to fewer crowds and discounted travel costs. This quick guide will show you where to travel and when to avoid missing out on off-season advantages.

Spring

Visit China's famous rice paddies in spring to see beautiful, sopping wet paddies without encountering a swarm of selfie stick toting college kids on vacation.



Summer

Hordes of student travelers make summer a tricky time to travel. Escape the masses by visiting China's more remote areas when the weather is warmer and conditions safer.



Fall

After Golden Week chaos, an autumn coolness fills the air creating the perfect environment for exploring China's lively metropolises.



Winter

The countryside has an obvious appeal in warmer months, but natural beauty doesn't disappear when the temperature changes. This winter, get out of the big cities and head for the hills.



When & Where

January

亚布力

Yabuli,
Chengdu

February

哈尔滨

Harbin,
Kaili

March

苏州

Suzhou,
Dali

April

成都

Longji Rice Terraces,
Shangri-La,
Sanya, Chengdu

May

杭州

Hangzhou,
Guangzhou,
Chongqing, Dalian

June

乌鲁木齐

Hohhot, Urumqi,
Kashgar

July

昆明

Jiayuguan, Kunming,
Yangtze River Cruise

August

敦煌

Dunhuang

September

九寨沟

Jiuzhaigou

October

桂林

Guilin, Huangshan,
Daocheng, Zhangjiajie

November

张家界

Guilin, Huangshan,
Daocheng,
Zhangjiajie

December

阳朔

Yangshuo,
Lijiang

SOMETIMES IT PAYS TO BE A FOLLOWER

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Visit <http://t.ctrip.cn/bZHGF1> to discover Things To Do during the post Golden Week off-season!

WHAT'S NEW



Wuhan emo group Chinese Football have been bubbling under the surface with melodic math rock for a while now. But the band make their boldest statement yet with a 13-track self-titled debut album which packages youthful angst in shimmering guitar riffs, heartfelt vocals and slices of indie-pop that will lodge their way into your head. Available to download at chinesefootball.bandcamp.com.



Historical graphic novels have been a thriving genre since Art Spiegelman's *Maus* became the genre's first recipient of a Pulitzer Prize in 1992. China's history is the latest to go under a cartoonist's pen in Ethan Young's *Nanjing: The Burning City*. The story follows two abandoned Chinese soldiers who become trapped after the Imperial Japanese Army invades. Available on Amazon.



Just like previous Netflix originals *House of Cards* and *Orange Is the New Black*, thriller-drama *Bloodline* has been a hit with the critics. The series follows the story of the Rayburn family, who have run a Florida Keys beachside hotel for 45 years before the return of their eldest son threatens to destroy their legacy. Episodes are available to stream at tv.sohu.com.

DRUMROLL

DJ YUDDAI



A pioneer in Beijing's music scene, DJ Youdai has been pushing boundaries since becoming the first person to play Western music on Chinese radio in the early 90s. He still DJs across the country, and we caught up with him ahead of his show at Black Sheep – a new night starting at Lantern this month.

— **What difficulties did you face in the early 90s as you started your radio career?**

As the first DJ to play Western rock, pop and jazz on the radio, not everybody was happy with me. Also, you couldn't find any record shops in China at the time. The only thing I had was cassettes lent to me by foreign friends studying here, so I copied them and became known as a big tape collector. When the radio station decided it wanted to play something different from news and revolutionary songs, they found me.

— **In Chinese, your DJ name sounds a lot like 'to have cassettes' – with the death of tapes did you consider changing your name to DJ YouCD or DJ YouMP3?**

No [laughs]. My name in Chinese means 'something or somebody that you're waiting for in your life.' Plus I really love cassettes

and vinyl. I used to hate MP3 but now I think it's really cool and convenient. I can send my radio program to people online. When I'm DJing, all I need is a memory stick in my pocket.

— **Do you think radio has a future in China or will the internet make it obsolete?**

Around 1999 to 2000 radio became more commercial – only playing adverts or music that people already knew. Then, when everybody in China got cars, people only listened to the traffic radio stations. With the Internet, people are listening to stuff online when they're at home. So I think radio is dead. It has no chance.

— **You signed off all of your shows by saying 'Music can change the world.' Tell us more.**

My life changed when I first listened to rock 'n' roll music. And if every individual can change, then the world can change. If you say money or technology can change the world... that's all bullshit. Those things can only change the way we do things. **OH**

Nov 7, 11pm-late, RMB50, Lantern (see Listings for details)



CANVASSED
Li Ming

The third installment of UCCA's 'New Directions' series sees Hangzhou-based performance artist Li Ming combining light, sound and video to turn the Long Gallery into an intimate and interactive space. Viewers are transported into the artwork's narrative, taking on

both active and passive roles.

> RMB10 (free Thursdays), Tue-Sun, 10am-7pm, until January 3, Ullens Center for Contemporary Art (UCCA), 798 Art District, 4 Jiuxianqiao Lu, Chaoyang 尤伦斯当代艺术中心朝阳区酒仙桥路4号798艺术区 (5780 0200, www.ucca.org.cn)

HAO BU HAO

Hao

Apple's extensive catalogue of music, movies and books is now available in China, and you can now get a free three-month trial membership to Apple Music, which features millions of songs and exclusives from the likes of Taylor Swift. Now that the government has banned the streaming of unlicensed songs, music licensing deals will matter more – but can Apple topple QQ Music and Xiami?

Bu Hao

The Mainland's hopes of winning its first Academy Award for Best Foreign Language Film suffered a last-minute blow after changes to entry regulations made *Wolf Totem* ineligible. The proportion of Chinese nationals among the film's senior creative staff (which includes French director Jean-Jacques Annaud and lead screenwriter Alain Godard) was deemed too low to qualify for nomination.

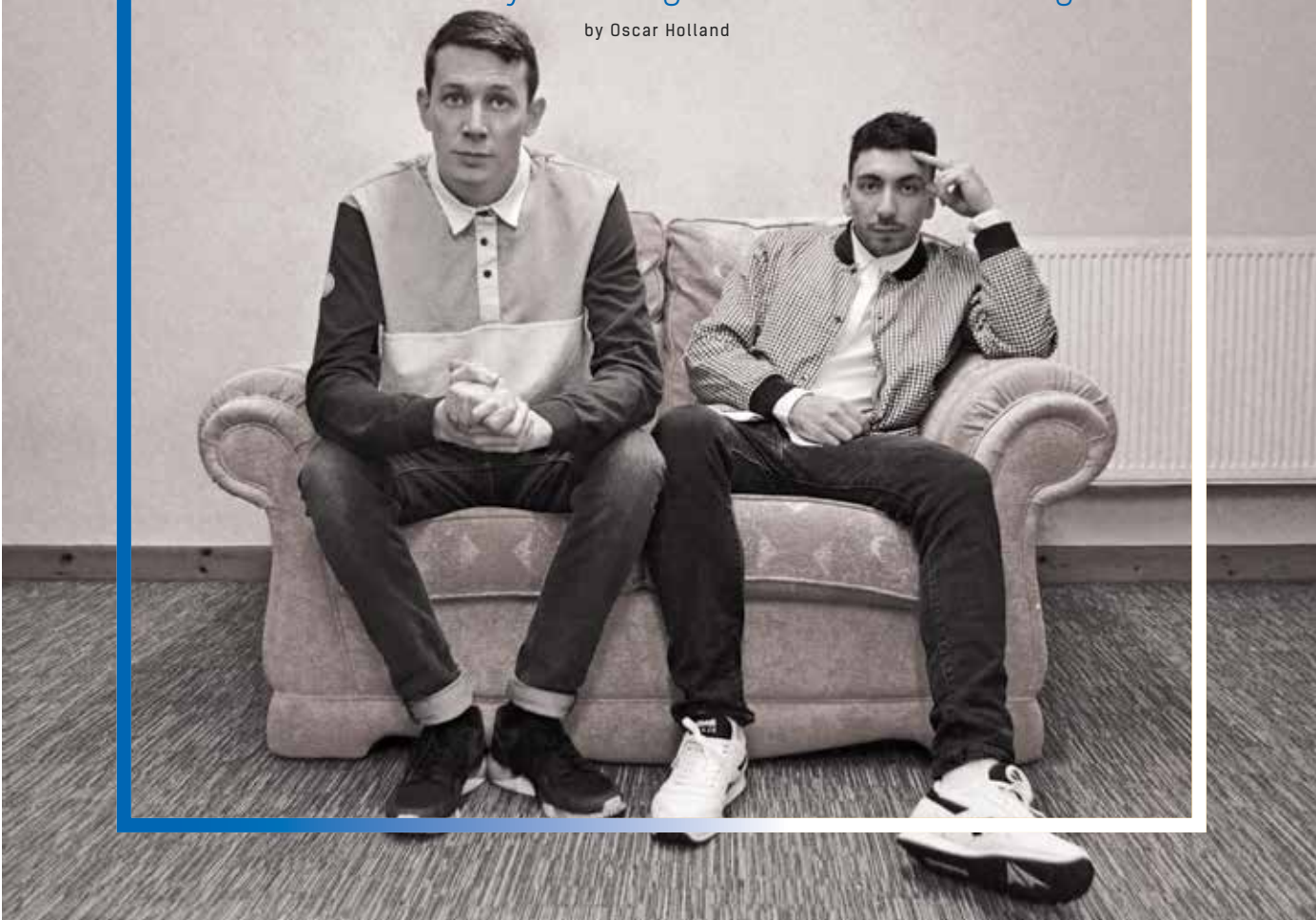




SONS OF A GUN

UK Bass Duo My Nu Leng are Back with a Bang

by Oscar Holland



Those unaware that 'leng' is a British slang term could be forgiven for thinking that UK electronic duo, My Nu Leng, recently purchased an elevated bank around a field (*léng*, 塋) or some spinach which they address in antiquated terms (*léng*, 莖). For those who are aware that the word refers to a gun, the first obvious question would be: what happened to their previous one?

"There never was an old leng," admits one half of the pair, James 'Jammo' Irving. "And we don't promote gun violence whatsoever!"

With the serious business out of the way, there is another pressing issue to address. Having gained plaudits for a string of EPs going into the beginning of 2014, the up-and-coming duo then left a gap of over a year between releases. The decision meant risking a loss of momentum in the quickly-evolving zeitgeist of electronic music. So was there – as the title of their menacingly bassy pre-hiatus EP implied – a *Masterplan*?

"We've just been touring extensively," Irving explains. "When we're on tour, little ideas will happen and we've got so many recordings just called 'plane ting' or 'bus ting.' Some of them have turned into finished tracks but most of them... I've never really been able to zone in when I'm traveling. It's better when I'm at home in my studio with no distractions."

In addition to regular shows in their native UK, My Nu Leng's summer schedule included international dates from Sweden to India, and over a month spent in the US. Although Irving says that "making original music" has always been the pair's priority, they managed to remain on people's radars with a number of high-profile remixes.

Yet impatience brewed. When this year's EP *Horizons* finally appeared in May 2015, popular online retailer Juno Records joked: "Word on the street was that... My Nu Leng were going to change their name to My Nu Long because we've waited so long." Irving, while clearly grateful for the experiences of a summer touring, seems relieved at the response to their new material.

"Not many people have been lucky enough to release with 14 months in between and still get a lot of bookings, recognition and that buzz that makes people want to come and see them," he explains.

The renewed enthusiasm among fans may result from the fact that *Horizons* is a remarkable record – laden with lurking bass and just as relevant as their previous output. While still existing in the unclassifiable territory between house, techno, garage and bassline, it displays a softer, more nuanced approach to production.

"I think that our music started to broaden to a point where we're not just playing dark, evil music," Irving

continues. "We want to show our diversity. But I do think that the music that's appreciated and accepted goes in waves, and in the last year or two people have really liked to go clubbing to dark music – that's really helped us."

With bookings still coming thick and fast, The Syndicate secured a stop on My Nu Leng's Asia mini-tour. The Beijing promotions crew, which turned 11 last month, bring the duo to Dada in partnership with Black Butter Records, a label that is home to some of both the UK bass scene's most established names (Sub Focus, Rudimental, Redlight) and its most exciting prospects (Kidnap Kid, Nvoy and Woz, with the latter set to warm up the decks at Dada).

Upon returning to the UK, Irving is confident that releases will be somewhat more prolific ("we definitely don't want to wait another 14 months"). His base in Bristol, Southwest England, where he lives close to My Nu Leng's other half, Tommy (gun?) Jackson, could hardly be more suitable for getting into the production mindset. Since the emergence of Massive Attack, Portishead and the so-called 'Bristol sound' of the 1990s, the city of under 500,000 people continues to pioneer electronic music that is exported across the world.

"At the moment there's not a new 'Bristol genre,' and I don't think it's the hub of 130 [bpm] stuff, because that's all over the UK," he explains. "But Bristol was a hub for dubstep, drum 'n' bass and then the trip-hop stuff as well. If it's not at the forefront of a new genre then it's definitely pushing the best artists in those different genres. In five years time, who knows if something else is going to come through."

"I think it's the community vibe you get here – the collaboration of club nights and production. You can just hit up a producer, ask for advice, use their studios. It's great to be an up-and-coming producer here because people respect your individuality. People around the world are mad jealous of our weekends when there's these big nights on. We're very lucky to have the electronic music that we do in this city."

So while they hope to bring a slice of Bristol to Beijing, no lings, old or new, will be making the journey. Posed with a range of Chinese alternatives for the duo's name, Irving opts for the old term for spinach – "I like a bit of spinach with my dishes."

You heard it here first. ■

Fri November 27, RMB70, The Syndicate at Dada, see Listings for details. Support comes from Woz, Blackie, Kay C, Clir and Donkey Tonk.



FRANKENSTEIN: THE MONSTER AND THE MYTH

TNT Theatre's Twisted Gothic Comedy Creation

by Andrew Chin

A decade since bringing *Oliver Twist* to China, TNT Theatre has become synonymous with bold adaptations of classic theater productions. British royalty even appointed founder Paul Stebbings as a prestigious Member of the British Empire (MBE) for his efforts promoting culture, which include establishing a touring circuit from Beijing to Shenzhen.

But now the theater group is breaking the mold with *Frankenstein: The Monster and the Myth*, their first original show to be staged in China.

"Shakespeare, TNT and China have been a three-way marriage that has been something of a dream for the last decade," Stebbings says. "But outside of China, we offer a wider repertoire. Bringing *Frankenstein* is an experiment. We hope that it works so we can broaden the range of productions we stage here."

But while this stage version is original, the tale is anything but. Conceived after a contest between Romantic legends Mary Shelley, Percy Shelley, Lord Byron and John Polidori to see who could write the best horror story, *Frankenstein* was first published in 1818. Written by then 20-year-old Mary Shelley, it's a pillar in Gothic and horror traditions, as well as a precursor to science fiction.

"I think the myth of *Frankenstein* is close to us in this digital age. Surely we all feel that technology is out of control and worry about a future where humans may be dominated by our own creations," Stebbings says. "We all feel that heart transplants are a normal part of modern life, but how will we feel about the first head transplant?"

Rather than simply adapt Shelley's original, Stebbings and co-producer Phil Smith have created an interpretation of the tale that is somewhat more lighthearted. They describe their *Frankenstein* as "gothic comedy," rooted in the melodramatic tradition that produced Edgar Allan Poe, Bram Stoker and Sherlock Holmes while incorporating laughs, à la Mel Brook's *Young Frankenstein*.

"Gothic comedy has the best of both worlds," Stebbings explains. "It is funny but dark; stylized but heartfelt; frightening but hilarious."

The production also features an electronic score by longtime TNT collaborator, Paul Flush, which Stebbings promises will "heighten the drama." Sound effects like thunder crashing and the howling of giant dogs will complement the show, adding to its intentionally cinematic feel.

Veteran TNT actors like Gareth Fordred

(*Much Ado About Nothing*), George McLean (*Hamlet*, *The Taming of the Shrew*) and Monique Squeri will take to the stage once more, with Stebbings noting that "comedy improves with repetition."

"We know of no other version that attempts to mix the serious scenes in Mary Shelley's novel with the comedic elements of the Boris Karloff films," he adds. "But we also ask some serious questions, like, what is the moral responsibility of science? 'What can be done *must* be done' is a dangerous statement and one that is questioned in the play. Plus, no-one has dared to stage an ending like ours!"

Nov 17-20, 7.30pm, RMB120-380 (RMB60 for students). Beijing Chaoyang 9 Theatre-Che, Chaoyang District Culture Center, 17 Jintai Xili, Xiaozhuang 朝阳区小庄金台西里17号朝阳区文化馆内(400 610 3721, en.damai.cn)
Nov 24, 7pm, RMB100-280 (RMB60 for students). Rulun Lecture Hall of Renmin University, 59 Zhongguancun Street, Haidian 海淀区中关村大街59号, 人民大学北路(400 610 3721, en.damai.cn)



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GOING UNDERGROUND

in Association with Woozy.cn

by Sophia Pederson

PHOTOS BY HOLLY LI

HOWIE LEE KNOWS HOW TO DO HITS

interview by Bobby Lu

Those familiar with China's underground dance scene will recognize the name Do Hits. Started in 2011 by four guys – Howie Lee, Billy Starman, Guzz and Sulumi – the crew grew stronger when Lee, probably their most well-known member, returned from a brief stint in the UK. They have continued to evolve and perfect their respective sounds throughout 2015, and in August, they released their second EP, Do Hits Vol. 2. The compilation features some of the freshest and best artists in China right now.

Below are highlights translated from interviews that Woozy.cn did with Howie Lee and the Do Hits crew in recent months. To read the full interviews in Chinese, check out the links below.



IN CONVERSATION WITH HOWIE LEE

A lot of American and European artists are using Eastern music samples. When you're making music (especially with personal project Eastside), does your location make a difference to your creations?

Howie Lee: Yeah, without a doubt. Look at Bonobo soaking up a lot of Filipino music, or FlyLo, who uses a lot of really Eastern sounds. My last EP *Borderless Shadows* had a lot of Eastern melodies. More importantly though, I just use music samples that I think are badass and turn them into something new; something modern that will get you dancing. It's that simple.

As well as producing music, you teach university workshops and translate teaching materials. Which is more important for the development of China's electronic music scene: lifestyle or technical ability?

HL: Definitely lifestyle is more important! Some things you just can't teach others, it comes naturally. You've got to have this life. Beijing and Shanghai have some party vibes but they are still a minority, and most people taking part are foreigners or people with foreign friends. But then it's only been 20 years since the Reform and Opening-Up in China.

My generation doesn't have any dance culture, just those nightclubs with a bunch

of people drinking Chivas. This is something China needs to develop, learn from and then find our own path. That's why I translate books. It's a long-term project, but the book I translated a while back is getting picked up by high school kids and was on CCTV.

<http://www.woozy.cn/archives/21157>

IN CONVERSATION WITH THE DO HITS CREW

Do Hits recently turned 4. What's the world going to look like when the crew turns 10 in 2021?

BS: The world will still be just as crazy.

G: I hope Beijing has better air.

HL: Oh, in six years? Everyone will still be just as stupid, China will have a lot of terrible EDM music festivals [and] Do Hits will be the independent leaders of sexiness. We make the best music.

What was the most memorable Do Hits Party?

Billy Starman: Every time Do Hits has a party it's a good experience. The one that left the deepest impression is the time when Mike Gao played in Beijing last year. We didn't sell many tickets – only five foreigners bought them – but the vibe at that party was still amazing.

Guzz: The farewell party for Sulumi – the sound system was really messed up but the vibe was great. At 10.30pm the dance floor

was completely full, with the crowd going crazy. As soon as I walked in, I was like: "What the fuck... what happened here?"

HL: Last year [at Dada] was good. But I can't remember anything about Do Hits at School Bar other than there was hardly ever any crowd.

<http://www.woozy.cn/archives/23744>

To hear more Do Hits check out their Soundcloud (www.soundcloud.com/do_hits) or Bandcamp (dohits.bandcamp.com)



Going Underground with Woozy is a monthly column written by Sophia Pederson, exploring China's music scene.

About Woozy: Launched in April 2009, Woozy.cn is a Chinese-language online specialist music site, focusing on the latest and best underground and mainstream sounds from China and beyond.

PORTRAIT OF THE ARTIST AS A MIDDLE-AGED MAN

The Evolution of P.K. 14's Yang Haisong

by Andrew Chin

P.K. 14 and labelmates Alpine Decline and Zhu Wenbo during a recent live performance. From L-R: Yang Haisong (vocals, P.K. 14); Pauline Mu and Jonathan Zeitlin (Alpine Decline); Xu Bo (guitar, P.K. 14); Zhu Wenbo; Jonathan Leijonhufvud (drums, P.K. 14), Shi Xudong (bass, P.K. 14)



FOR OVER 15 YEARS, P.K. 14 HAVE BEEN spreading their own thoughtful take on post-punk. In that same time, frontman Yang Haisong has become one of the most important names in modern Chinese rock, inspiring and shaping China's indie music scene along the way. Yet instead of getting comfortable, his band's recently released sixth album, *Music for an Exhibition*, made an unexpected detour into the experimental.

"Basically the show is a soundtrack to an exhibition by the artist Sun Qiuchen," explains frontman Yang Haisong. "The concept was that we would write four new songs, make a live recording and then release it all as a double LP. There's a song on each side with a title that perfectly matches each character of the idiom 金蝉脱壳 [the cicada sheds its shell] – to tactically remove oneself from danger]."

While recording last year at UCCA, the group performed behind a floor-to-ceiling white cloth heaving with bone-dry cicada shells. Labelmates Alpine Decline and Beijing experimental stalwarts Zhu Wenbo contributed modular synths, clarinet, sax and circuit-bent noise.

"They were the best sailors to help us cross this unknown ocean of psychedelic and experimental music," Yang enthuses. "We really enjoyed playing with them, especially since this was a one-off show."

The veteran frontman assures long-time fans that "this was an adventure with friends," and the quartet are currently writing more songs with an eye to recording again next year. But quite how he will find the time is anyone's guess. In addition to his commitments with P.K. 14, Yang takes on

almost every role in the industry imaginable, from label boss to a respected producer in his own right.

And this is before we even begin on his prolific record of collaboration. Most recently, he joined up with singer and renowned poet Xie Yugang (of Dalian post-punk pioneers Wang Wen) for a joint ambient record *White Shirt*. Released on Yang's own Share the Obstacles label, it's another detour into improvisation, with Xie barking out lyrics inspired by Sylvia Plath's *Ariel*.

"I watched Xie play solo at XP and got the feeling that we had to work together," Yang says of the collaboration. "We spent four days in a studio in Dalian before mixing the record in Beijing. We're happy that people like it. I'm very open to more collaborations with other artists."

On top of this variety of projects, Yang keeps up his day job as CEO of much-loved indie label Maybe Mars. Recent months have seen him plugging upcoming releases by Dear Eloise, Skip Skip Ben Ben and new Guizhou act Run Run Run. With its 10th anniversary fast approaching, the label's standout year was best exemplified by the success of new signings Hiperson. And guess what? He produced their debut album too.

Ever since overseeing Carsick Cars' game-changing 2007 debut *Panda Noise*, Yang has served as a producer for some of the Mainland's most important rising acts. It's a role he continues to relish, recently working with The Eat, Gate to Other Side, Skip Goat and The Fuzz at his Psychic Kong studio.

After all of that, there's still enough time to attend live shows, where Yang remains an

enthusiastic presence, despite his decades in the scene. While he laments the closure of the Maybe Mars-owned XP Livehouse, he notes: "Thankfully, Beijing never lacks venues. Now we go to School Bar, Yugong Yishan and Modernsky Lab to see bands."

In fact, the latter venue is set to host the first of Maybe Mars' new 'Independent China in Stereo' series, dedicated to showcasing young acts from different cities across China. Taking place on November 14, the inaugural edition focuses on Shanghai acts Dream Can, Naohai and The Psyders. Live shows like this are a prerequisite for any potential Maybe Mars signee. "It's very important that we see what kind of energy bands have directly," Yang explains.

With more livehouses, young acts and record labels launched by new media giants like Douban, Yang operates in (and contributes to) a music industry that is significantly more robust than when P.K.14 started in Nanjing in 1997. Although he notes that China's smaller cities remain in need of more labels and venues, Yang lays out the philosophy that kept him in the game for so long: "Great bands, great recordings and great shows are what always make me happy," he says. "Great things are always happening before people realize it." ■

Independent China in Stereo (featuring Noahai, Dream Can, The Psyders): November 14, 8pm-late, RMB50-80. Modernsky Lab, 5-108, Floor B1, Building D, Galaxy SOHO, Dongcheng 东城区朝阳门银河SOHO D座B1层5-10. P.K. 14's album *Music for an Exhibition* is available at downloads.maybemars.org.



EYES
ON

China

THE COUNTRY'S
BEST PHOTO-
JOURNALISTS
HAVE CREATED AN
INSTAGRAM FEED
EXPOSING SIDES
OF CHINA NOT
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MEDIA. *OSCAR
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THE PEOPLE WHO
THINK THE WORLD
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MORE THAN JUST
FACTORIES AND
MAO PORTRAITS

MATJAZ

The photo was taken at a marriage market in Shanghai. We'd spent the afternoon trying to chat with these 'hustlers' who match couples. We were walking around and this guy definitely stood out. He had this huge wall of ads with descriptions of people – height, age, education and sometimes a photo. If you are interested in someone, you pay a small fee and he'll give you a contact. For 50 to 100 renminbi he'll keep your ad on the wall for a month and try to get you a partner.

He was really chatty and funny. But when I asked him to pose for a photo he did this really serious face, so he looks like a mobster (or a pimp, which is even more appropriate for his kind of job). This market isn't the easiest place to shoot because it's quite personal – there are parents looking for partners for their kids. So it was nice to get a guy who was like "sure, bring it on – take a photo."

@MATJAZTANCIC



Gaining 24,000 Instagram followers in four months is something of an achievement. Doing so organically – without ever being one of the social media app's 'suggested users' – makes the feat even more impressive. But photojournalist Kevin Frayer, a co-founder of the Eyes on China Project (@eyesonchinaproject), seems more excited by an email he's just received from a follower.

"Hi, I'd just like to say that I think the project is a fantastic idea," he reads aloud from his phone. "Many people, especially where I come from in Scotland, have a very stereotypical view of China. They picture it to be very industrial and are only aware of the touristy spots shown in the media. However, the images in your project help show China in a completely different light, which should hopefully refresh some opinions."

"I can go a month without writing a message that long to my mother," Frayer jokes.

The email perfectly encapsulates the Canadian's hopes for the project. Along with fellow co-founder Fred Dufour, Frayer has brought together "twenty-something" professional photographers from across the country to present a more nuanced view of life in China. From intimate portraits of the mentally ill to street scenes in first-tier cities, the contributors' portraits offer a range of perspectives arguably unparalleled in traditional media.

"When I was a consumer of images from China from the outside, the standard view was always something very austere – or just people walking past a Mao portrait," explains Frayer, whose career has seen him win a World Press Photo Award and a Pulitzer Prize nomination. "There is this very narrow picture of China that so many people have.

"As a photojournalist working here, I understand you have to take those kinds of pictures sometimes – because it's National Day or the marathon. But beneath that tiny layer there are so many more incredible layers. There was

one month that I started with drag queens in Guangxi and ended in the Altai Mountains in minus-35 with Kazakh horseman. That's China."

The project's success may stem, in part, from the diversity of its contributors. Hailing from Beijing, Shanghai, Guangzhou, Shenzhen, Chengdu and beyond, the group brings together professionals from across the newspaper, newswire and video-production industries. The foreign-to-Chinese ratio is evenly split at present, but the founders hope to tilt the balance toward Mainland photographers when the project gains more industry recognition ("the last thing we ever want this to be is White Guys' Eyes on China," Frayer stresses).

While the feed occasionally touches on the daily news cycle (relatives of MH370 victims or the caged rabbits used to test toxicity after the Tianjin blast, for instance), the majority of images show everyday scenes from the Mainland. Some are urban, others rural. Some are intimately human, while others put humanity to scale. Some are one-offs – stand-alone images that simply caught the eye – while others are shots from contributors' own projects, such as Beijing-based Zhang Lijie's collection on rare diseases like albinism (see overleaf). This variety is a direct result of the founders' decision to put as few restrictions on their photographers as possible, Frayer explains.

"We started this as an exercise in photography. There's no grand vision. We don't curate it, and there are no regulations other than basic journalistic ethics and a standard of photography that is of a certain level. That's it. We're letting everyone take it wherever it wants to go. The only thing we ask our contributors to do is communicate and post pictures on the feed more than an hour apart from one another."

The photographers in the project seem motivated by the chance to collaborate with likeminded people (or, as Frenchman Gilles Sabrié tells me of his reasons for joining the group: "Being a photographer



When I was taking this photo on my cell phone, one of the migrant workers asked me: "Do you consider us migrant workers (农民工, literally 'peasant worker') or workers (工人)?" I thought "worker" sounded more respectful, so I said "workers" and asked his opinion. He said he was a migrant worker because he has a rural hukou and migrated from Sichuan to Hebei to work. Wondering why he'd asked, I inquired about the difference. He said: "There's no difference. There shouldn't be. My former employer once told me: 'Don't think of yourself as a migrant worker. You're a worker.' For me they are equal."

Despite my hesitancy, he was perfectly comfortable with the term and wanted to redefine it. People often talk about migrant workers' struggle to enjoy the same rights as urban residents, but I found it unusual to hear him express his desire for respect in such a personal and thoughtful way.

@YANCONGPHOTO

CONG



Morning commuters on the Third Ring Road, Beijing
By Sharron Lovell @sharron_l

A couple looks at a map in the Beijing subway on a rainy day
By Fred Dufour @freddufour_afp

A day of celebration in Kashgar, Xinjiang
By Qi Tian @james__quincy

An 11-year-old with albinism, Wang Shiqin, pictured in Tianjin
By Zhang Lijie @vincentsop



A parked car in Shaoyaoju, Beijing
By Giulia Marchi @giuliamarchiphoto

Rabbits are used to test for poisonous chemicals after the Tianjin blast
By Liu Bowen @lbwsmail

A Tibetan novice monk with his family's Yak herd in Qinghai
By Kevin Frayer @kevinfrayer

People cool down under a sprinkler on a hot Shanghai day
By Johannes Eisele @johaynz

can be a lonely life!”). Wider audiences and potential commissions may sweeten the deal, but Frayer believes they are attracted to “a non-competitive place in a competitive industry.”

As for the two co-founders’ motivations? It is a testament to their passion for Eyes on China that they take two hours from their work schedules (with Getty Images and Agence France-Presse respectively) to talk with me about an Instagram feed. But this is perhaps also a testament to the importance of social media in modern photography. Instagram, which turned 5 last month, has had a transformative effect on the way people take and consume photos, says Frayer.

“Visual media has never been more important than it is right now. It might not be so lucrative, but it’s more sought after – people are thirsty for it. When your 70-year-old mother has an Instagram account and she’s putting a Hudson filter on her picture from the lake in the summer...” he pauses, perhaps carefully choosing words about his mother. “It doesn’t mean that it’s a great picture, but it’s interesting to see somebody explore something that they otherwise wouldn’t.”

It is this very democratization of photography which may attract criticism for accounts like Eyes on China. The fact that Instagram is currently blocked in the Mainland may pose the most obvious threat to the project’s growth, but there is another possible critique – that using industry-standard DSLRs and then later uploading the pictures undermines the instantaneous, layperson principles that the service was built on.

“Normally there’s no heavy filters but they still work,” argues



These two men were fishing in the pond of Xian Village, which is in the center of Guangzhou. There has been conflict between locals and real-estate developers for more than seven years because of the unequal compensation and the corruption of the village’s leaders. Xian epitomizes modern China.

It was my second time visiting the village, and the pond and buildings were still there as before. When I climbed on top of a mountain of bricks I saw the two men fishing in the pond. The old buildings, and the high modern ones behind them, made for a huge contrast. People are really living in this environment. The scene was amazing, so I took out my camera and shot several images.

@YUYANG_LIU

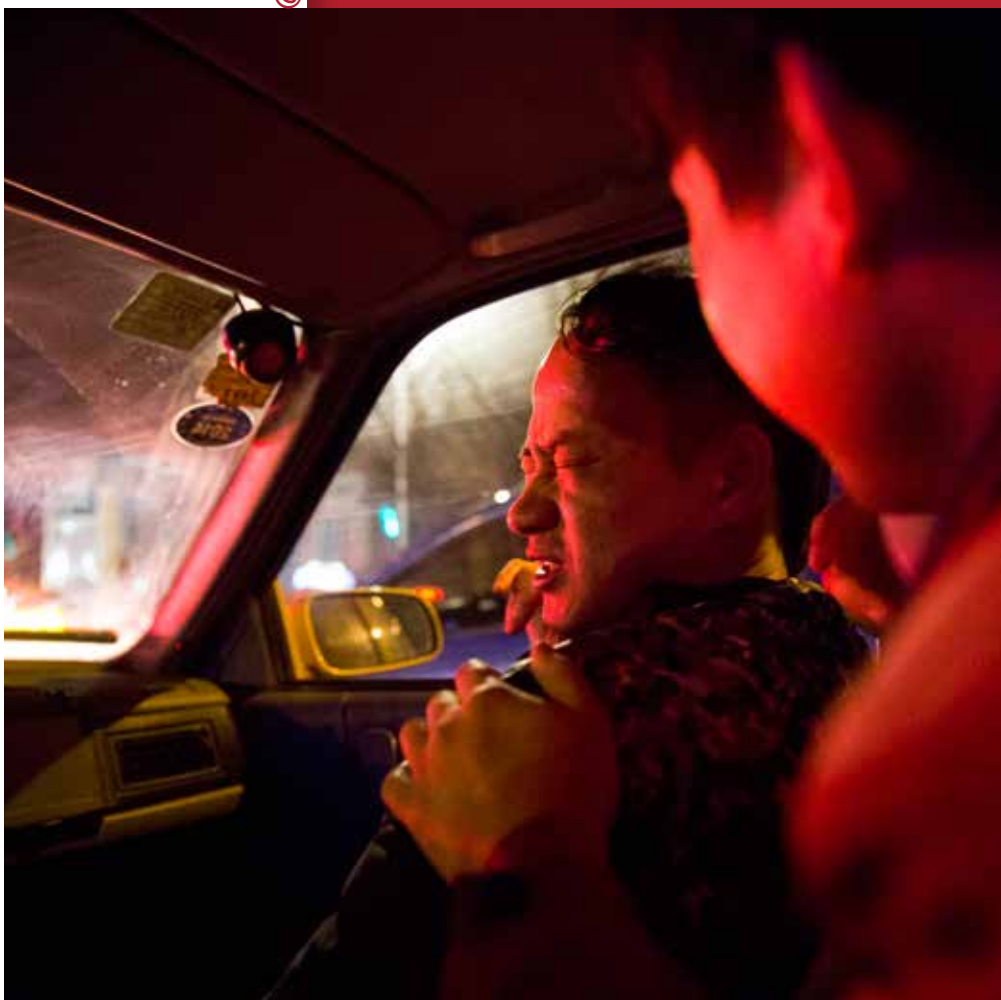
LIU

WU

@WUHAOPHOTOGRAPHY

Du Jin is from Baotou city, Inner Mongolia and is 25 years old. He was diagnosed with manic depression (bipolar affective disorder) in 2012. I first met Du in Beijing when he'd just been fired from a tattoo shop and he was completely drunk. He'd decided to go home to Baotou the following day because it had hit him so hard. I went with him and met some of his friends while they hung out drinking almost every night. Alcohol seems to be Du's only way out from his suffering, even though it provokes his condition.

I took this photo after Du's friend had sent him home in a taxi. He was in manic state after days of drinking. For me, the red light on his struggling face indicated what he had been through. His friend tried to comfort him, which, at that moment, made me feel hope. I've got many shots of him alone but this one helps me better understand the relationship between Du and the people around him.





A gold miner battling silicosis examines his lung x-ray
By Sim Chiyin @chiyin_sim

Men in ceremonial dress at Labrang Monastery, Xiahe, Gansu
By Kevin Frayer @kevinfrayer

A sidewalk barber in Northern Shenzhen
By Theodore Kaye @theodorekaye

A man transports a ram from a Shanghai mosque during Eid al-Adha
By Johannes Eisele @johaynz



A woman smokes in a Beijing bar
By Fred Dufour @freddufour_afp

Children play under cardboard by an unfinished villa in Northern Beijing
By Liu Bowen @lbwsmail

Swimmers relax after their daily swim in Beihai lake, Beijing
By Matjaz Tancic @matjaztancic

Salesmen walk past a poster outside a Beijing mall
By Wang Zhao @wangzhaopix



I took this in Yushu, Qinghai. The city was half-empty because everyone had gone to pick up cordyceps – a caterpillar fungus used in Chinese medicine. We met a trader who took us to meet some nomads collecting the fungus, while in the town we found the market where it is sold.

I needed to show the money – because this stuff sells for a lot. But I also wanted to show that it is the intermediaries who make the most. In the center you see the middle-man, who is obviously not a nomad, and beside him you have the nomads looking at the money with envy.

It's the same in every business. It's not the gold diggers who make the money, it's the people who take it to market. In some ways he's exploiting them, because many of the nomads don't have much education. But they make quite a lot too.

@GILLESSABRIE

Dufour, the quieter of the pair. "We're all professionals, so it's out of respect for the pictures and respect for the feed."

"It's all very straight and I like that – It's done with no smoke and mirrors," Frayer adds. "Plus, I would actually say that 80 percent of what I post is with my iPhone. The quality of the images on the iPhone 6 and the Samsung Galaxy is like 10 times better than on that one," he says, motioning toward my battered 4S.

Exactly where the project goes from here is uncertain. The explosion of followers was unforeseen by both Frayer and Dufour. In any case, their hands-off approach means that the project's future is not just up to them, but the group. As well as adding more photographers from different parts of China to help reach further into the country, an exhibition is also in the works. Neither this nor the pursuit of more followers is the real objective, says Frayer, though the latter may be beyond his control.

SABRIÉ

ZHANG

“The goal isn’t to have a million followers. It’s great if we do, but if 990,000 of them don’t really care about having Eyes on China in their feed, then it’s still just the 10,000 who we need. We have over 20,000 followers and we’re getting 800 likes on a picture, so you’re talking about almost five percent. Whereas you can have these accounts with a million followers who only get like 10,000 likes a picture [one percent].

“Anyway, the whole reason why we started this thing is that there are these huge parts of the country that just aren’t a part of China’s visual narrative. And it’s not just China. The criticism you have working in India [where Frayer was based before China] is that it ends up looking like one big religious festival. Or look how the North Korea narrative is always about people on the subway, when actually there’s everyone from farmers to people living in buildings that don’t look much different from Central Park.

“This is our chance to try and fill in all the blanks... or at least a few of the blanks.”

China's first blind skiing team was established in the beginning of this year – before it had been announced that the 2022 Winter Olympics and Paralympics would be hosted by Zhangjiakou and Beijing.

These students, all visually impaired and at a special needs school in Zhangjiakou, are aged between 12 and 16. This was the first time they’d been given a pair of rollerblades and stood on snow tracks. Although a lot of us find it hard to believe that blind people could enjoy skiing, the children loved the feeling of “flying.” After spending two days with them, I understood that the limits are not set by them, but by us.

@VINCENTSOP



EAT & DRINK

SNACKS AND THE CITY

While pondering this month's Snacks and the City – our new Sex-and-the-City-parody/food-and-drink-news column (duh) – I puffed on my vape and looked out my high-rise apartment window onto the gargantuan traffic circle below. I wondered: Is everyone in Manhattan – I mean within the Third Ring, sorry – just going in circles?

In a city where everyone is literally going in (five concentric, traffic-clogged) circles, who will give it to us straight? Brian McKenna certainly won't. Rather, it appears Beijing's own celeb chef has made a left-turn of his own, abandoning his newly opened gastropub **Molly Malone's** before I even had the chance to visit.

Rob Cunningham, meanwhile, is more reliable. EAST Beijing's executive chef won the **Fideuà de Gandía** by cooking the best fideuà in Beijing, and he didn't even know what fideuà was until a few days before. (We're still not quite sure what it is... something kind of like paella?)

Ugh, I'm succumbing to existential rancor again. I puff my vape. I wonder: Could food fill the baozi-shaped hole in our hearts? Could drinks put fiery passion in our veins?

Definite yes to that last question. Which is why I'm excited about the **Arrow Factory Brewery**, to open in December in what was **Vineyard Cafe By The River**. Til then, however, Beijing must be content with the other breweries' pumpkin beers – **Great Leap** and **Jing-A** both have 'em – and Thanksgiving dinners (see Pulse, page 64 for details). Are those merely distractions from our inner emptiness, though? This and other faux-poignant questions to be explored in next month's Snacks and the City. **NM**

OFF THE BEATEN PLATE

Shitty honey, stinging alcohol, a clunky wooden cup – the very things that make Knights and Merchants' honey wine utterly gross are exactly what make it an authentic medieval drink. Many Beijing bars riff on nostalgia but none go as far as Knights and Merchants, which – for the uninitiated or unknighthed – is Beijing's one and only medieval bar, replete with full suits of armor, helmets and a sexy damsel (mannequin) posing next to the throne in the back. It's not the hippest thing to hit the Andingmen area, but the sword fights that take place out front (we're not joking) make it worth a trip. Our suggestion? Get drunk off the tiki drinks at next-door neighbor Bungalow's happy hour, then tipsily wander outside and watch the battles unfold.

Available at Knights and Merchants, RMB38; daily, 3pm-late; 34 Jiaodaokou Beisantiao, Dongcheng 东城区交道口北三条34号 (8044 3250)



HEAD-TO-HEAD / ALCOPOP



Rio (grape and brandy)

锐澳紫葡萄味

Available at 7-Eleven, RMB7.5



Bacardi Breezer (grape and rum)

百加得冰锐葡萄味

Available at BHG Marketplace, RMB7.5

VERSUS

FIRST IMPRESSIONS

The frosted glass effect and lilac coloring make us think this is marketed to children. The incredibly low 3.8 percent alcohol makes us sure of it.

This looks like Rio's evil twin and has the alcohol content to match: 4.8 percent. (OK, that's still not steep, but we're comparing it to Rio here.)

INITIAL TASTE

Tastes like something that's light purple and comes in a frosted bottle, and by that we mean it's way too sweet.

Maybe this is a sign of how low our standards for alcopops are, but we are positively thrilled to taste the alcohol in this. Bravo!

SECOND SIP

We can practically feel the sugars and chemicals lining our teeth. Where's the brandy?

Our jubilation proved premature. The rum is drowning in sickly sweet artificial goop, or as the bottle kindly puts it: "fruit flavors and sparkling water."

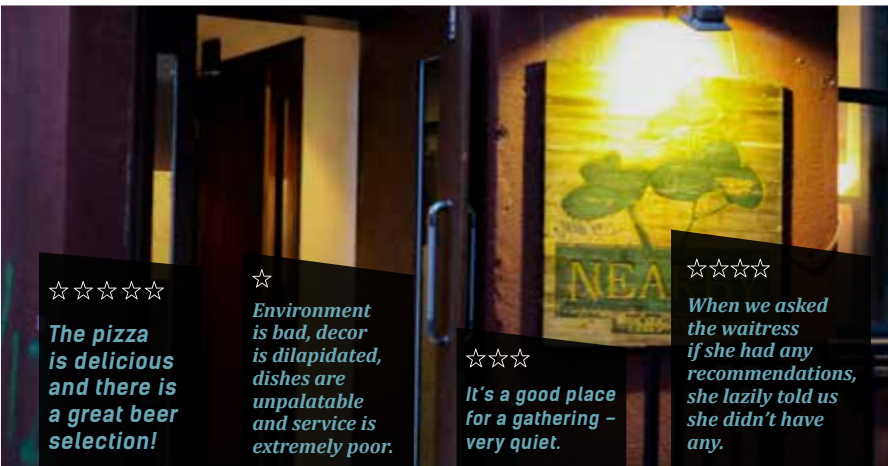
VERDICT

Bacardi Breezer's higher alcohol content would have garnered it the win, regardless of taste (you have to be drunk to drink these things, right?). But fortunately for us, it also doesn't taste like last year's rotting Halloween candy. Now, excuse us while we wash our mouths out with craft beer.

THEY SAID IT, WE READ IT

Nearby The Tree

Ever wondered what kids these days think of some of Beijing's long-standing food-and-drink establishments? To give you an idea, we've handpicked and translated some comments from popular ratings site dianping.com. This month: a bar that is neither The Tree nor the erstwhile By The Tree, but **Nearby The Tree**.



NEWS BITES

Bringing Down the (Noodle) House



Every month, we face the macabre task of sifting through food-safety scandal after food-safety scandal while researching for the magazine. Our ability to flip nonchalantly through it all is the result of a sobering fact: in China, food scandal news is so frequent, it's not news. Food is simply, reliably unsafe.

This month, however, is different. On October 1, a new law went into effect – an amendment to a 2009 ruling – that is now China's toughest food-safety regulation to date. According to Xinhua, the law bans a number of toxic chemicals and tightens labeling standards. It will also make punishments for violators more severe, with businesses found culpable of distributing unsafe products facing "restrictions on loans, taxation, bidding and land use." Those who tattle, meanwhile, will be rewarded by the China Food and Drug Administration.

Does this mean we can eat without fear? Not exactly. Critics of the new law say it's too vague on enforcement. But it is, at the very least, an acknowledgement of the need for change. And change is coming... slowly.

BARTISANS

This month, Mike, an affable bartender mixing cocktails at Rosewood Beijing's **MEI**



'Chic' equals 'foreign' in too many parts of this city. But just south of foreigners' paradise (Sanlitun) at MEI, the Rosewood's new drinking spot, bartenders in chic surrounds serve chic customers equally chic cocktails... featuring baijiu. MEI offers everything from Scottish whiskies to French champagne, but its baijiu-based Panjiayuan Bramble (RMB80) has proved to be one of the bar's most successful drinks.

This month's Bartisan, Mike (cheerful man pictured above), walked us through the drink, which, despite its 2oz of baijiu, tastes more like a refreshing fruit punch than something your hutong neighbors might throw back at a rowdy dinner.

— What is in this drink?

Baijiu, creme de mure [a sweet blackberry liqueur], lemon juice and then raspberry puree.

— What kind of baijiu do you use?

This baijiu is from Beijing, and its basic ingredient is wheat. How people make it is quite complicated – they ferment it in two large pots and then mix the two together. People usually drink it straight, from a little cup.

— Tell us about the presentation. Why is there a... spoon?

The cup is more traditional, old-fashioned Chinese-style. And the spoon? On the one hand, it helps to mix the things inside. But on the other hand, it makes this cocktail seem like a dish instead of a drink. Visually, that makes it look beautiful and appetizing.

— How popular has the Panjiayuan Bramble been?

Very popular! People say it's delicious. [Smiles.] **NM**
MEI, Mon–Wed 6pm–2am, Thu–Sat 6pm–3am, Sun 5pm–midnight, 5/F Rosewood Beijing, Jing Guang Center, Chaoyang Beijie, Chaoyang 朝阳区呼家楼朝阳北路京广中心5层 (6536 0083)

Swipe Right for Food

With the Arrival of
New Food Apps,
Noelle Mateer
Checks Out the
Mobile Mifan

Testing out a personal-chef app sounds easy enough. Download the app, hire the chef on it, wait for him to show up at your house with dinner. There are even a couple to choose from.

My original plan was to test both of them out. We'd order one chef from Hao Chushi and another from Shao Fan Fan, and then have them fight for culinary supremacy in our kitchen – like a shittier version of *Iron Chef* that we have to pay for.

Then my editor vetoed that idea. “Too mean,” he said. Loser.

So then came our next plan – one chef at one house, one at another. They wouldn't even know they were competing against each other. I'd just run back and forth between the houses like that girl who says yes to two prom invites and doesn't want the guys to find out about each other. This would be tricky. But maybe at the end I'd reveal all in some goofy sitcom-esque turn of events. Or maybe this would be a horrible mess and I'd break down in tears, just like I did at my real prom! *Why didn't we just order a pizza?!*, I'd sob into my flip phone.

That is a good question, though. Why would anybody download some weird app when they could just as easily call Sherpa's and get ready-made food delivered? Would having a chef that we found online be awkward, like meeting up with someone from Tinder in real life? Maybe. Would it be worth a try? APPS-o-lutely! (Sorry.)





IMAGES BY HOLLY LU

Try No. 1 failed, however. Apparently you have to book 12 hours in advance. I repeat, notice to readers: You have to book 12 hours in advance. This is not Uber; this is a private-chef app. So whatever happens, *do not* invite all your friends and colleagues over for Saturday dinner and then try to book on the same morning. *Do not* talk about the dinner all week, promising wine and drumming up excitement, only to fuck it up at the last minute because you're being lazy. This is stupid. You are a careless idiot for doing this, and now you are incredibly, incredibly sorry for your friends and colleagues, who are deservedly mad at you because they had to eat dumplings on Andingmen Nei instead of take part in a magazine shoot they'd been vaguely excited about. [Ed: Stop using the magazine for personal apologies and don't call me a loser.] Book the day before.

Try No. 2 failed, too. Note to self: Learn Chinese.

Try No. 3. Well, the rest of this article is about Try No. 3.

Upon logging in to Hao Chushi, we are presented with a number of colorful icons. We tap the serving-plate icon to see the app's recommended menus. Gorgeous high-res food-porn photos advertise the suggested sets, which come with six to eight dishes and one soup. We choose one offering Southern-style dishes: sweet-and-sour fish, sweet lotus root, shrimp, chicken, broccoli, pork balls and mushroom soup.

Upon logging in to Shao Fan Fan, meanwhile, we are presented with not much at all. It appears the app went bust – it's unusable, and says that the chef-hire function

is no longer available. This is possibly because its competition, Hao Chushi, is killing it.

Back to Hao Chushi then. When you book your meal, you can choose whether you want to grocery shop or have the chef do it. We choose the lazy option. Then you leave a phone number, pay the meal's set fee (RMB139, in this case), and wait for your chef to give you a call – this is the part that we like Uber.

From this point forward, you're pretty much done with the app. Until your chef shows up, all you have to do is play phone tag. For example, when my friend is like, "Ew, I don't want fish," he calls our buddy Chef Wang and orders an extra beef dish. When Wang can't find reasonably-priced lotus root, he calls us and asks if we are OK with eggplant instead. We are OK with eggplant instead.

Our man shows up early in a full chef's uniform, complete with puffy white hat. He chops and stirs in the kitchen, silently, for two hours. Meanwhile, we set the table and occasionally poke around in the kitchen to ask him questions.

"It's getting more competitive," he says of his app. "I used to take orders from the company, but now I talk with all my customers directly."

Cooking for Hao Chushi customers is Wang's full-time job. He used to work in a restaurant, but says cooking through the app is "more fun, and more rewarding financially." On top of his flat meal fee (the RMB139 we paid on the app), he gets 5,000-kuai bonus from the company if he does more than 50

orders a month, which he does. (I lived on less as an intern last summer at a major Chinese media outlet that I will not name – a lotta 10-kuai pints at Laker's, thanks for asking).

Overall, it's indicative of where the F&B industry is headed – more variety, more technology, more autonomy.

And more good food. When Wang brings his dishes to our table, we realize just how much we'd got ourselves into. Two entrees and a soup would probably have been enough for our group of five (our fifth member is our photographer, Holly, not pictured above – not Wang). Yet we have eight dishes, including meatballs, each the size of a baseball. For non-North Americans who don't get that reference: That's like, large.

The food is of restaurant quality. And our environment is too (after we find a smooth jazz station on Spotify, pro tip). Wang cleans the kitchen and cheers-es a Yanjing with us. And then he leaves. It was brief, yet intimate, our time with Wang. I miss him already.

The total price comes to RMB440, which you can break down into the flat rate for six dishes and one soup (RMB139), the cost of the two extra dishes we added (RMB90), and the cost of ingredients (RMB211). Wang leaves the leftover ingredients – rice, vegetables, chili – with us. Overall, this comes to RMB88 a person – and we could easily have fed more than five. It's been almost a week, and there are still leftovers in the fridge.

Hao Chushi is available for iOS and Android

Hao Chushi isn't the only food app worth a try. Here are the best of the rest:

What's Appearing



HUOLI

The Huoli Grail of Dinner Parties

The self-appointed Airbnb of food, Huoli allows users to throw dinner parties and charge guests a (typically low) attendance fee.

App administrators screen each host – to guarantee that your food is not only free of roofies, but also well prepared. As soon as you book your spot through the app, you're placed in a group chat with fellow dinnergoers.

We imagine this would be killer for tourists looking to try Beijing food, as served by actual Beijingers. But our meal is Southern, and we don't mean Guangzhou: host Will Cannon whips up South Carolina barbecue chicken, baked beans and biscuits worthy of a big ol' Sunday roast (that means good). We have eight people in total, including Will and his wife, and it makes for a relaxed setting. Will starts off talking about Southern cuisine, but soon the conversation drifts to TV and football – all in all, a pleasant way to pass the evening.

Huoli emphasizes this social aspect of its dinners. And social it was: When the dinner ends I find myself asking "You guys ever been to Bungalow?" and cabbing it to Andingmen with the majority of dinner participants for drinks. We actually hang out all night – until 3.30am, that is, when I hop on the back of my friend's motorized mini-cart en route to Dada. Sorry guys, you got my WeChat, right?



ENJOY

A Big Deal

Enjoy is for food deals of the non-budget variety: hotel brunches, imported bottles of champagne, steak filet. The app partners with the city's higher-end restaurants to offer limited-time specials and discounted menus at places that might otherwise leave your wallet worse for wear. You better believe they're promoting the *shit* out of hairy crab season right now.

We tested out an abalone and sea urchin deal at Hagaki that is sadly no longer available (RIP), but it featured multiple courses of sashimi and matsutake soup, as well as a fresh sea urchin. (Urchins aren't cheap.)

If fine dining isn't your thing, then ~~what the hell is wrong with you~~ the app offers other options. There are deals on gourmet coffee beans, whiskies, tins of chocolates and other food products. Best of all: There's an entire page dedicated to discounted wines.





LIVING ROOM COFFEE

Dashilar's newest enclave of freshly roasted hipness is Living Room Coffee, whose coffees are ordered off adorably illustrated menus by hutong-hoppers all week long (or all Design Week long, at least). Its true gift to Beijing's fledgling third-wave cafe scene, however, is Kopi (RMB25), a delightfully buttery Singaporean-style espresso.

Daily 10am-10pm; 23 Tan'er Hutong, Xicheng 西城区炭儿胡同23号 (5722 3061)



POP-UP BEIJING

We were intrigued by the idea of drinking in a store – would we have to feign interest in antique photo frames? Would we end up purchasing the stools we're sitting on? The answer is no, but you can if you like, and that's exactly the beauty of this bar-within-an-interior-design shop, which has its grand opening this month: wine is also sold at retail prices, with high-quality varieties going for RMB35 a glass.

Daily 11am-9pm, North side, ground level, Building 22, 4 Gongti Beilu, Chaoyang 朝阳区工体北路4号院22号楼北侧首层 (6502 5725)



HOTALONO KOREAN BARBECUE

Otherwise known as That Place Next to Great Leap #12, Hotalono serves low-quality Korean hot pot. Fortunately, the prices are also low – we paid RMB68 for a piping hot bowl that three of us couldn't finish – which makes this an ideal spot if you're stumbling out of Great Leap and hankering for some kimchi.

Daily 11am-10.30pm, 12 Xinzhong Jie, Dongzhimen, Dongcheng 东城区东直门新中街乙12号



KOHARU BIYORI

Beixinqiao subway station's Exit C is now home to a veritable war of casual Japanese restaurants. Kidding – Suzuki Kitchen is way too chill to brawl with the equally chill Koharu Biyori, whose sliding-door entrance opens up into a quiet shop serving ramen, sushi rolls and yakitori. The food isn't spectacular, but good quality for the price (RMB50-70 per person for a bowl of ramen and sides).

Daily 11.30am-2pm, 5.30-10pm, 288-16 Dongzhimen Nei Dajie, Dongcheng 东城区东直门内大街288-16号 (176 0083 1976)



MODERNISTA

Modernista's empire has fully expanded: after adding brunch this summer, they've now started on dinner. Food is high-end without the price tag to match – we loved the salmon wrapped in bacon (RMB88) and the tuna tataki (RMB62), but the highlight was undoubtedly the chocolate fondant at the end (RMB42).

Modernista, see Listings for details



COLORFUL DRINKS STREET

When we found out the newly renovated Yashow had something that its signage refers to as a 'Colorful Drinks Street,' we were straight over there. Alas – it's a couple of bubble tea shops and a durian dessert place. The presence of a new branch of Cheers is the street's only saving grace.

Daily 10am-11pm, Yashow Market, 58 Gongti Beilu 雅秀市场, 朝阳区工体北路58号(6415 1726)

CAFÉ FLATWHITE

Owner Michael Hongfu Talks Beijing's Original Flat White Coffee

words by Noelle Mateer



IMAGE BY PHOLLY LI

Michael Hongfu has gotten a lot of phone calls lately.

First, there was last month's China Open – during which his business, Café Flatwhite (one of the tournament sponsors) caffeinated everyone from international athletes Novak Djokovic and Rafael Nadal to Chinese film stars. But then came big-time industry news: Starbucks had redesigned

its menu to feature its new coffee – the flat white.

"We got lots of phone calls from people asking: 'Why are they using Flatwhite?' I had to tell them we didn't invent flat whites!" he says with a laugh.

Who did, then? That's a question Australians and New Zealanders might argue over. But there's no doubt that the drink was refined and perfected in New Zealand, where he lived for over 15 years. Today, Michael is the man responsible for introducing New Zealand-style coffee to Beijing. So in the wake of Starbucks' recent changes, we caught up with him – over coffee, naturally – to find out what, exactly, that means.

"New Zealand is a small country. If you go there, you just feel at home," he says. "I think [Café Flatwhite] is in typical New Zealand style – people can relax, and there's a homey feeling and friendly service. I've been to the US a couple times, and I can feel the difference."

New Zealand cafes are famous for popularizing the flat white, which is espresso and milk. Sound like a latte? It's not – in fact, it's both smaller and stronger, so it packs a more powerful punch. The drink grew in popularity in Wellington cafes before making it big in the UK. And while flat whites aren't as well-known in the States, they're getting there: Starbucks introduced the drink to US outlets in January of this year. (China is merely the latest to get the mega-corporation flat white treatment.)

"Normally a latte contains one shot of espresso but a flat white has two," says Jake,

a Flatwhite barista. "And a flat white has less milk."

Michael decided to take Jake with him to Wellington. As well as being introduced to influential New Zealand roasters, Michael's apprentice then worked at Fidel's (the famous New Zealand cafe, not the former Cuban leader's home). The two studied local drinks in order to better replicate them in Beijing, and now Flatwhite's beans are provided by Rickshaw Roasters (the cafe's own roasting company in 751 Art District).

One of the results of this was the long black – another drink popular in New Zealand that non-Antipodeans may not recognize – which is a double espresso and hot water. You'd be forgiven for confusing that with an Americano, but the difference is that the hot water comes separately, in a glass to the side.

"Long' just means 'long time' – for people who want to spend a long time in the cafe," explains Jake. "They have a bottle of hot water and a double espresso. So sometimes they can add water to the espresso."

The whole point, of course, is to spend hours relaxing in the cafe. That, after all, is the essence of New Zealand cafe culture. When asked if he's worried about Starbucks encroaching on his flat white game, Michael shrugs.

"We trust that if we do quality food and quality coffee, we'll go far," he says. And then, like a true Kiwi, he adds: "I'm pretty relaxed."

See Listings for details of all five branches,
(www.cafeflatwhite.com)



JOIN THE TRIBE

We Meet the Eaters, Friends and Lovers who Already Have



Beijing – thankfully – isn't *Mean Girls*. But take a second, if you will, to imagine that it is. Which cafeteria table would you sit at? Who's in your clique?

Or, to put it another way, who's in your tribe?

The chefs, servers and staffers at TRIBE like to consider themselves, well, a tribe – like a high school clique, but friendlier, healthier and tastier. So we talked to some of the tribe members to see what being part of the TRIBE is all about.

"I always have the same thing," says Glenn Schuitman over a bowl of Israeli Lentils. "I think wherever we live in the world, we look for comfort in the familiar – somewhere where we can feel happy and secure and this is one of those places for me," he adds, sweetly.

Glenn has always been interested in healthy eating. He was a vegan for three years while working as an opera singer (yes, an opera singer – he might just win the title for Beijing's Most Interesting Man), but intention and execution are two different things entirely. Glenn may work long hours at the showroom of his interior design haven, Pop-Up Beijing, but he pops down to TRIBE whenever he gets the chance: "There's only a few places that we sneak out to when we can, and this is one."

Also popping regularly into TRIBE is Sun Qikai. And when we say "regularly," we mean it – he's here every day (if you've ever been to TRIBE for lunch you've almost definitely seen him). Over a bowl of Summery Summer Squash Pad Thai Salad, he says TRIBE is a lifesaver. Because while his life is certainly fascinating – he has a tattoo studio and formerly worked as a fashion editor – it's not conducive to healthy habits. (Of his time in fashion, he says with a laugh that he was "drunk every night.")

"So it's even more important for me to eat healthy and organic," explains Sun.

Xu Fei is another who started frequenting TRIBE in order to eat healthier and tastier. She had previously dieted to lose weight, but never found a delicious way to eat right. She credits TRIBE for changing her perception of healthy eating. But she also found more than she expected over her organic lunch.

"I met my fiance on Christmas Eve of last year. Our love at first sight happened in TRIBE. I will never forget that feeling!" she says.

Now that's quite the membership perk. NM



IMAGE BY HOLLY LI



Try healthy organic dishes at TRIBE, see Listings for details



IMAGE BY HOLLY LI

IS JIAO THE NEW CAFÉ DE LA POSTE?

A Highly Scientific Investigation

words by Noelle Mateer, images by Holly Li

On many a boozy night this past summer, we observed large groups of French people smoking cigarettes on the west side of Fangjia Hutong. This is intriguing, you see, because Francophones typically accumulate further east – at Café de la Poste, where Fangjia’s sodden maw slobbers onto Yonghegong Dajie.

Now we can’t say we frequent this area for reasons of anthropological study, but when a veritable migration occurs amongst its creatures of the night, we can’t help but take notice. And, in this case, we launched an investigation.

According to the scientific method, making an observation is merely step one of any credible intellectual inquiry. Step two is research, so we asked a couple of friends who live near Fangjia about Jiao, the little bar we’d seen French people gather outside.

One of them said he’d had a plate of couscous there once. Noted.

Another suggested something more insalubrious (“I overheard some people talking about peeing on each other outside of Jiao one time”), and with this, we created our hypothesis: Jiao is the new Café de la Poste.

For the few who are unaware, Café de la Poste is a notoriously riotous late-night drinking spot. It’s also a hangout for much of the city’s French community. (Read: There’s specials on wine.)

Jiao, meanwhile, opened six months ago to net zero fanfare. But it, too, has all the requisite attributes for attracting partiers of French origin: RMB25 generous pours of red and RMB15 goblets of Pastis. (That’s an anise-flavored aperitif from Southern France, for you uncivilized folk.) Spend five minutes outside its door on a Friday and you’ll have a French language immersion experience. People pay tuition fees for that shit!

So is Jiao merely a second outpost (outposte) of Café de la Poste? Our experiment (going there) attests to more than that: it’s a living room. On our visit, co-owner Kai welcomes us in despite being in deep conversation with regular patrons – all of whom, incidentally,

are Europeans, and have that we-aren’t-even-trying effortless cool that only The Strokes and French people ever seem to possess. They are drinking glasses of Bordeaux and having conversations. And on Fridays, they have couscous.

Alas, we conclude: Jiao is not the new Café de la Poste. It is definitely European and often frequented by French speakers, but it is something altogether different. And as we like to think, that’s no bad thing.

Daily 6.30pm–2am or “until Kai gets totally drunk,” 65 Fangjia Hutong, Dongcheng 东城区方家胡同65号



SUI KA

For Sake's Sake

words by Noelle Mateer, images by Holly Li

If you've never been to Japan, here's how you might imagine it: Wake up in the morning to the sound of cheerful J-Pop; ride into work (at Nintendo?) on a super-clean bullet train; finish work and head to happy hour for some sake and tempura snacks. These are all hugely inaccurate stereotypes, we know. But now that last part, in Beijing at least, is true: businesspeople *can* get off work and head to happy hour for some sake and tempura snacks.

Sui Ka is the latest izakaya to hit Beijing. Izakayas are, according to Wikipedia: "A type of informal Japanese drinking establishment that serves food to accompany the drinks. They are casual places for after-work drinking." As the word 'drink' was used three times in that poorly-written sentence, we can deduce that alcohol is important. In this case, it's sake (as provided by reigning Sake Man of Beijing, Taka Yamamoto – owner of Sake Manzo and Happi Sake). Or you can just get an RMB30 Asahi draft. Bites are light and casually delicious. Grab yakitori or tempura vegetables piece by piece (RMB8-12).

Izakayas are traditionally on the small side, and Sui Ka is no exception. In fact, you have to bend down and duck through a tiny unmarked opening in the wall to get in, which we admit is kind of fun. This is reminiscent of our aforementioned stereotype of Tokyo, we suppose, but also of a boat – it's long and narrow, with thick ropes hanging from the ceiling.

On our visit, several other similarly tiny restaurants, most of them Japanese, are under construction in the same hallway as Sui Ka. And thus we announce: A tiny-Japanese-restaurant wonderland is being constructed just shy of Chaoyang Park. Residents, take note.

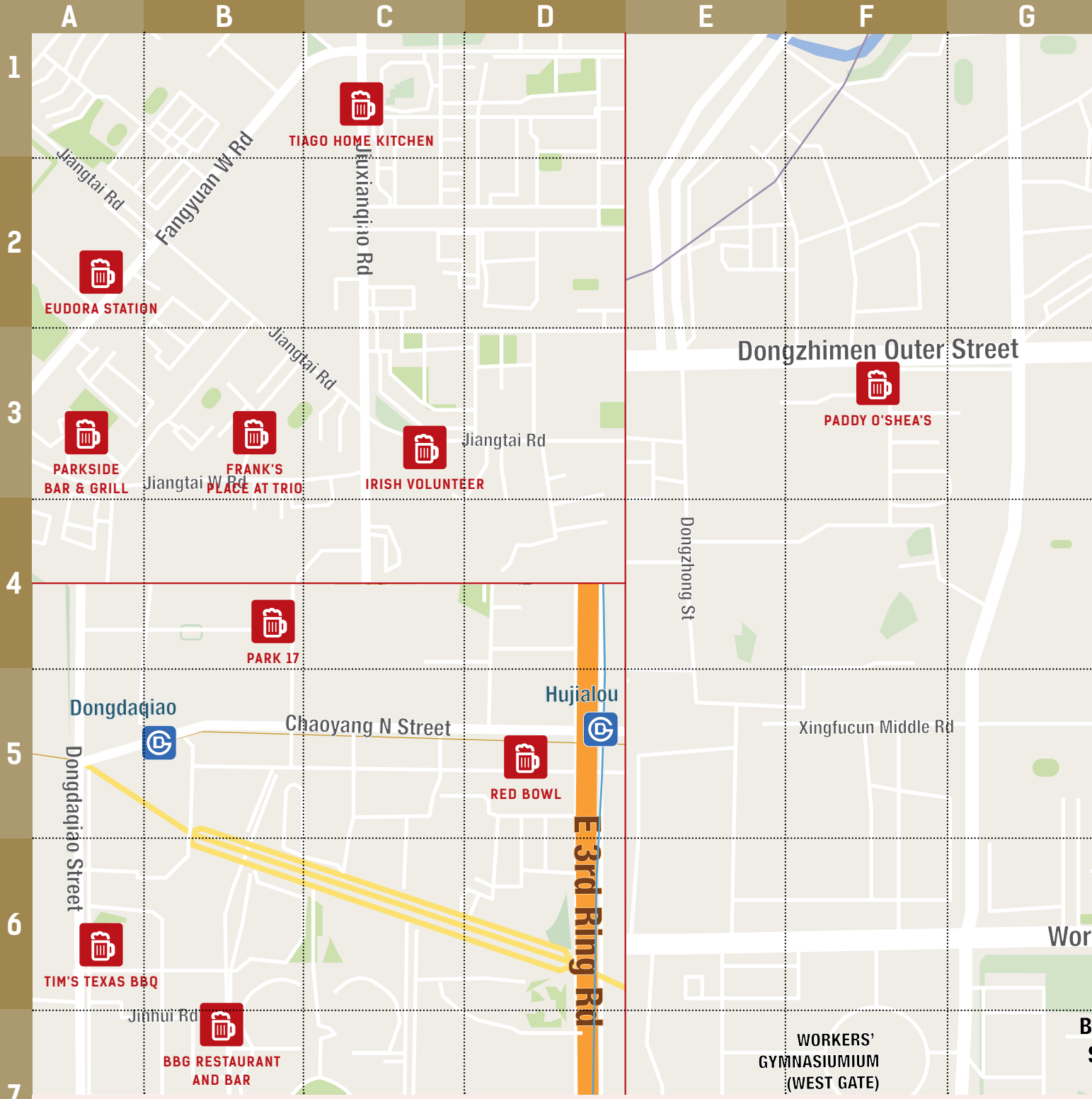
Daily 5pm-1am, Inside of Ichibangai First Avenue Food Court, Zaoying Nanli, Maizidian, East Third Ring Road, Chaoyang (Opposite 258 Electronic Market), 朝阳区东三环农展馆北路宾都苑东侧一层底商一番街内 (137 1692 7543)



A promotional poster for a Thanksgiving dinner. At the top, it says "CELEBRATE AMERICAN THANKSGIVING DAY WITH US!" in yellow. Below that, the price is listed: "198 RMB FOR ADULTS (178 RMB BEFORE 4PM), 88RMB FOR CHILDREN". The image shows a roasted turkey, a ham, a bowl of mashed potatoes, and a glass of wine. At the bottom, it says "RESERVATIONS RECOMMENDED" and "TEL: 6591-9161". The logo "Texas Bar-B-Q" is also visible.

A promotional poster for Sui Ka restaurant. On the left, it lists "Specialty" items: "Sashimi", "Sukiyaki", "Ramen", and "Sake". On the right, there is a photograph of the restaurant's interior, showing a bar and seating area. Below the photo, there is Japanese text: "和酒と鮮菜和食ダイニング" and "酔香". At the bottom, the address and contact information are provided: "地址: 朝阳区东三环农展馆北路宾都苑东侧一层底商一番街内", "Add: Inside of ICHIBANGAI FIRST AVENUE FOOD COURT, Zaoying Nanli, Maizidian, East 3rd Ring Road, Chaoyang District (Opposite of 258 Electronic Market)", "电话 Tel: 13716927543", and "Open hour: 5pm-1am daily".

A promotional poster for "that's" magazine. It features the text "that's" in a stylized font and "Follow us on WeChat Now". Below this, it says "What you'll get" followed by a list of benefits: "An irreverent take on Beijing life", "Weekly competitions, free tickets, meals and events", "Twice weekly updates of the capital's best events", and "Latest on all the best promos and deals". At the bottom right, there is a QR code for WeChat.





 **STELLA ARTOIS**
draft beer promotion


 **STELLA ARTOIS**
bottle beer promotion

 **BOTTEGA FRATELLI SALVO | K4**
6pm-midnight, 18 Sanlitun Bei Lu, Chaoyang (6416 1752)

 **THE DEN | J6**
All day, A4 Gongti Donglu, Chaoyang (6592 6290)

 **HOOTER'S | I6**
Daily 11am-1am, Rm. 201, Bldg 1, China View Building, Chaoyang (6585 8787)


 **HEAVEN | I4**
Daily 11am-4pm, 14 Xindong Lu, Chaoyang (6415 6513)

 **THE TREE | I4**
12am-2am, A4 Gongti Donglu, Chaoyang (6592 6290)


 **BBG RESTAURANT AND BAR | B7**
Daily 10am-2am, RE108, World City, 9 Jinhui Road, Chaoyang (8590 6364)


 **EUDORA STATION | A2**
9am-2pm, 6 Fangyuan Xilu, Chaoyang (6437 8813)

 **PARKSIDE BAR & GRILL | A3**
9am- late, 6-9 Jiangtai Xilu, Chaoyang (6444 6555)

 **REVOLUTION | H6**
Daily noon-1am, West side of Yashou, Gongti North Road, Chaoyang (6415 8776)

 **MUST GUETTE | K5**
11am-midnight, S2-11, 1/F, Taikoo Li South, Chaoyang (6417 8202)

 **IRISH VOLUNTEER | C3**
Daily 9am-2am, 311 Jiangtai Lu, Chaoyang (6438 5581)

 **DURTY NELLIE'S | N1**
Daily 10am-2am, 1/B Liangmaqiao Flower Market, Chaoyang (6415 8776)

8
9

A B C D E F G



FRANK'S PLACE AT TRIO | B3
 Daily 24hrs, West of the Rosedale Hotel, Jiangtai Xilu, Chaoyang (6437 8399)

ASSAGI | J4
 11am-22pm, 1 Sanlitun Beixiaojie, Chaoyang (8454 4508)

UNION BAR & GRILL | J6
 11am-22pm, 3/F, Taikoo Li South Bldg 5, 19 Sanlitun Road, Chaoyang (64159117)

PARK 17 | B4
 11.30am-23pm, Courtyard 4, Gongti Bei Lu, Chaoyang (6586 1889)

BLUE FROG | J5
 Sun-Thu 10am-12am, Fri-Sat 10am-1am, S2-30, Level 3, S2 Tower, Taikoo Li, Sanlitun, Chaoyang (6415 4303, 6417 4030)

PADDY O'SHEA'S | F3
 Daily 10am-late, 28 Dongzhimen Wai Dajie, Chaoyang (6415 6389)

THE RUG | K7
 10.30am -22pm, Courtyard 4, Gongti Beilu, Chaoyang (6507 2342)

TIAGO HOME KITCHEN | C1
 11am-22pm, L173, 1/F Indigo Mall, 18 Jiuxianqiao Lu, Chaoyang (8558 3892)

XL BAR AND RESTAURANT | I2
 Daily 10-2am, 1-022 Shoukai Bojun Nanqu, Xindong Lu, Chaoyang (135 2128 5636, 137 1816 3522)

TIM'S TEXAS BBQ | A6
 Daily 9am-midnight, 2 Xiushui, 14 Dongdaqiao Lu, Chaoyang (6591 9161)

RED BOWL | D5
 17.30pm-12am, Jing Guang Centre, Hujialou, Chaoyang (6597 8888)

STELLA ARTOIS BEER MAP 2015



CRAZES

Even in Beijing, They Come and Go

by Trevor Marshallsea



"I don't want to sound like some cranky old bugger who thinks all was better in his day, but the things that grabbed our imaginations were – how would you say it? – much, much better"

Our daughter Evie arrived home from school recently, breathless. This in itself was not unusual because: A. She's 8. There's always something dramatic happening. And B. She's 8. She runs everywhere.

What was different was the reason. From her school bag, with a flourish and a "ta-daa," she produced something so extraordinary, so unique, that I instantly conceded that I had no idea what it was.

It was a flat-ish bit of plastic about the size of her hand, with some sort of animal, or Martian, or super hero, or thing, embossed on one side. It could've been a medal, or a badge, or, I thought, a wind-up bath toy that had gone onto the road and got run over.

"It's a smacker!" Evie said, adding the requisite "D'uh!" to illustrate how the world had passed me by.

This having propelled me no closer to enlightenment, Evie elaborated that it was "the latest big thing" at school, that smackers had, in fact, taken over, and that everyone was doing it. As a parent, I innately knew this included the cool kids. I also knew I'd be dispatched to buy some, urgently.

We all remember crazes sweeping our schools. And I don't want to sound like some cranky old bugger who thinks all was better in his day, but the things that grabbed our imaginations were – how would you say it? – much, much better. Crazes are now more crazy. Nostalgia ain't what it used to be either.

After consulting urbandictionary.com, I was relieved to learn Evie wasn't using "smackers" in one American slang context, and that the third grade hadn't been consumed by ecstasy. These smackers were of the weird but benign toy variety. In a quirk of international schools in China, they came from South Korea.



The point of them soon became clear to me. It was to annoy parents, by making as much noise as possible. To achieve this, one player puts their smacker lumpy-side down on the ground (or wooden floor, for maximum volume). The other player then slams their smacker onto it, with the aim of flipping the first one over.

If it's flipped, natural selection would seem to dictate that the thrower wins that smacker, and thus builds their collection. But of course natural selection, like disappointment, is now illegal. The school quickly drafted legislation to ensure smackers could not be played for keeps, lest it be seen as a form of gambling.

Having now studied it, in another unexpected bonus of parenthood, I will admit that learning how to slam bits of plastic onto the ground, properly, is a skill. But as a new-wave dad unmoved by old shibboleths of parenting, I will freely tell the kids that it's one of those things they'll never need in real life, like any of the math homework I can't help with, or the much-overrated Pythagoras' theorem.

Come to think of it, it's clear that smackers are better than Pythagoras' theorem. Unlike the not-much-fun calculation of triangles, they at least teach risk and reward. Or

they could, had Evie's school not banned playing for keeps. My old school was old school. We played marbles, and if we lost, we lost our marbles. Yes, it was a form of gambling, but at least it didn't involve money. For that, we just used money. We threw coins toward a wall, and he who got his coin closest to, but not touching, the wall, scooped them all.

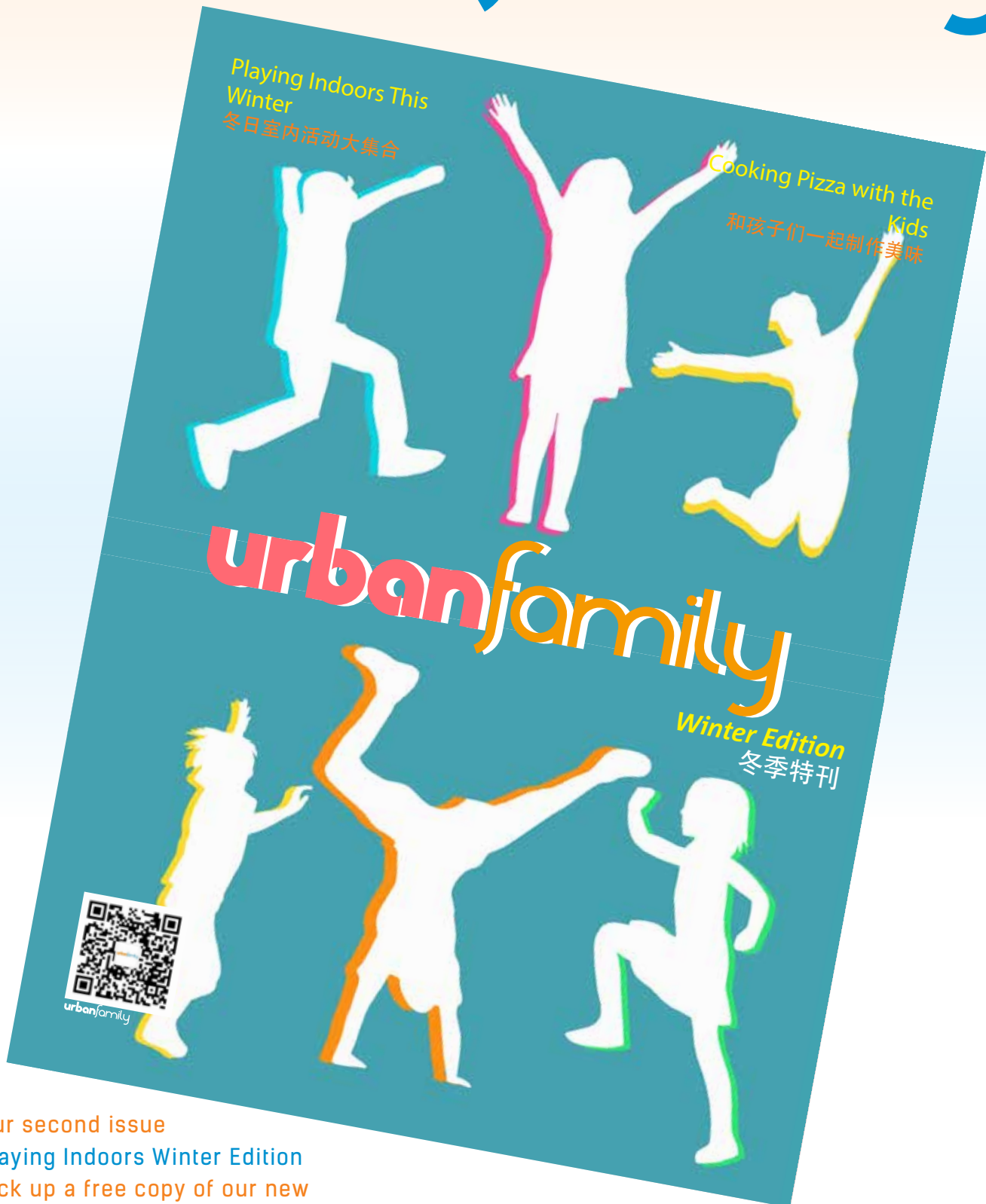
Another craze was a game called 'knives.' If you're thinking we just threw sharp knives at each other, don't be silly. The winner was in fact the kid who speared his knife into the ground closest to, but not touching, his rival's foot. For some reason, this was a game our school did ban.

We had other crazes that came and went, like yo-yos, and other, more enduring past-times which you just don't see any more, like fighting. Now, if kids are going to throw down, it's meant literally, with smackers.

Evie begged and bugged me daily to get her some of this playground gold, available only, she insisted, on the third floor of a building in the Korean part of town. I finally snapped, saying I wouldn't pander to such whims, and that I'd get some at our usual toy market when good and ready. That day came and, of course, there were no smackers to be found. I put my tail between my legs, drove to the Korean quarter, and there, in a tiny third-floor shop, found the Holy Grail that was a box of smackers. Evie promptly took them to school. Once. They've sat in a bag at home ever since. I guess the craze has come and gone.

Trevor Marshallsea was a foreign correspondent in Beijing in the 1990s and returned a decade later. This time around he stays at home to grow the kids. Read more of his domestic adventures at www.thetigerfather.com

urbanfamily



Our second issue
Playing Indoors Winter Edition
Pick up a free copy of our new
Urban Family events pocket
guide – **OUT NOW!**



● Neon Indian Gig

Synth-wizard Neon Indian, an (in) famous face of chillwave, recently freed himself from the shackles of downtempo electro-pop with his new disc, *VEGA INTL. Night School*. The joyful record has garnered wide-reaching acclaim and is full of funky guitar lines, Balearic rhythms and some of his most elaborate songwriting yet.

Thu Nov 19, 9pm, RMB120 (presale), RMB150 (at the door), Yugong Yishan (see Listings for details)

● Joja Wendt Concert



Pianist and composer Joja Wendt has played with the likes of Jerry Lee Lewis, Chuck Berry and Joe Cocker, though he'll be taking center stage at the Beijing Concert Hall. Expect jazz of the highest order from the Hamburg-born musician.

Sun Nov 8, 7:30pm,
RMB80/180/280/480/680, Beijing Concert Hall, 1 Bei Xinhua Jie, Xicheng 西城区北新华街西安福胡同1号 (6605 7006, www.bjconcerthall.cn)

● QT / Gig



The idea of a concept album is not exactly groundbreaking, but what about a concept artist? This is probably a good question for American Hayden Dunham, whose alter-ego Quinn Thomas (QT) is a pop singer who promotes a fictional drink called DrinkQT, "a 5-calorie, sugar-free, 250ml drink, manufactured to contribute to upward shine, vertical connectivity and personal growth."

Musically, her 2014 hit 'Hey QT' was one of the year's most divisive among critics. Its combination of feel-good party synths and bubbly vocals led *Spin* magazine to describe it as "the 'Barbie Girl' of the future none of us actually deserve." *Fact* and *Pitchfork* then included it in their year's 'Best of' lists. Confused? You will be.

Sat Nov 21, 10pm, price TBC, Dada (see Listings for details)

● Elenore / Gig



Beijing-based Elenore clearly spent a lot of time listening to Oasis and Suede growing up – Britpop influences ooze through each fuzzy guitar riff. Sure, the trio could easily fit in at a Manchester indie club in the 90s, but if recent debut album *The King of the Circus* is anything to go by, this is no bad thing. A keen online following has kept the band as one to watch for the six years it took for them to put out an album. The wait was probably just about worth it. Plus, sets at Strawberry and inMusic Festival suggest that Beijing can expect a captivating, swaggering live show at Mao Livehouse (which, despite rumors to the contrary, is not facing imminent closure).

Sun Nov 15, 8:30pm, RMB60 (presale) RMB80 (at the door), Mao Livehouse (see Listings for details)

● Do Hits presents: Plastician Dj



While dubstep's star has long waned, some of its early innovators remain as relevant as ever. Among them is Plastician, who pioneered the genre with anthems like 'Japan' and 'Intensive Snare' and then steered it toward grime with consistently filthy results. And that's just his productions. As a DJ, he's held a slot on the UK's seminal underground radio station, Rinse FM, for over a decade, where he can be found playing all manner of tunes from across the sub-bass spectrum. If you're not in the habit of going out on a Thursday, make this your exception.

Thu Nov 26, 9pm, RMB50, Dada (see Listings for details)

● Dim Sum Disco: Borrowed Identity Dj



Dim Sum Disco celebrates turning 4 by inviting up-and-coming German DJ and producer Borrowed Identity to join in the birthday fun. A veritable genre-hopper (or 'chameleon in the electronic music scene' according to his official bio), the 23-year-old is just as likely to play some hard-hitting techno as he is booty-winding house. If he's been briefed about the DSD crowd at Migas, however, we suspect he'll opt for the latter.

Fri Nov 6, 10pm, RMB50 (free before 11pm), The Bar at Migas (see Listings for details)



● Food Photography Workshop



Enjoy food and photos? Here's your chance to join fellow foodie-graphers for a three-hour workshop about how to create the most mouthwatering food shots. Topics covered include camera and lighting basics, as well as that all-important composition. As any IGER worth their Hudson filter knows, a perfectly composed food 'gram is worth a thousand 'likes,' so make sure you get your fill. Hosted by food photographer Cherry Li, of Moka Bros food menu photo fame (above).

Sun Nov 8, 3-6pm, RMB400 (RMB300 for members), The Hutong, 1 Jiudaowan Zhongxiang, Dongcheng 东城区九道湾中巷1号 (159 0104 6127, www.thehutong.com)

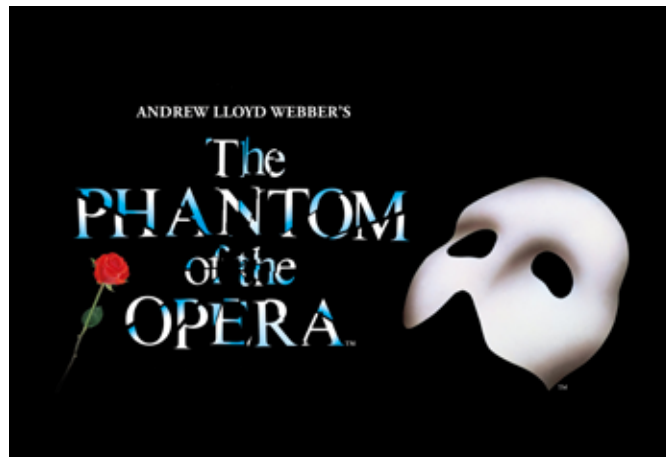
● Sunday Live Jazz Series Dance



Sundays are all about that jazz at Modernista with a new weekly series featuring documentaries in the early evening and live music later on. If you can only go once, the November 29 edition will be hosted by Swing Beijing for a Charleston and Dixieland night. Get on your dancing shoes.

Every Sunday, 8pm onwards, Modernista, 44 Baochao Hutong, off Gulou Dong Dajie, Dongcheng 东城区鼓楼东大街宝钞胡同44号 (136 9142 5744)

● The Phantom of the Opera / Theater



Andrew Lloyd Webber's *The Phantom of The Opera* will be staged in Beijing for the first time in history this November. The legendary musical, based on the French novel of the same name, tells the tale of a beautiful soprano who becomes the obsession of a mysterious, disfigured musical genius. It may have been 29 years since the play's premier in London, but its wider themes of beauty and appearances make it one for the ages. Purists needn't worry – veteran musical actor Brad Little (who, as The Phantom himself, has been in the show's Broadway cast since 1996) stated that the Beijing adaptation will largely retain key elements of the original and will be performed in English, although there will be Chinese subtitles.

Nov 17-19 and Dec 1-20, 7.30pm, RMB99-1180, Tianqiao Performance Center, North of Yongding Gate 永定门北 (for tickets, call 6406 8888 or visit www.t3.com.cn)

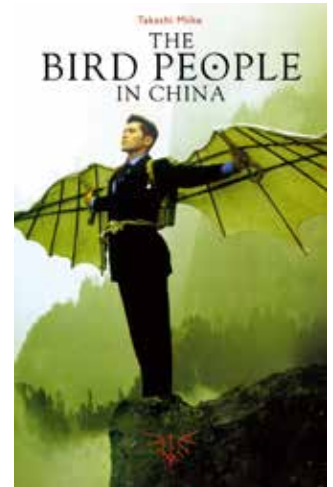
● Mike Levy on East-West Differences in Education / Talk



Sino-American Talks' next event features Mike Levy, a teacher with two decades' worth of teaching experience in both America and China, at both the high school and college level. Asking the question, "Who Will Steal Your Job in Ten Years: The Beida Grad or the Oberlin Grad?" Levy will examine stereotypes of students in China and their American counterparts by delving into the differences between the two school systems – their strengths and weaknesses and the consequences for the future of both nations. Levy is also the author of *Kosher Chinese*, winner for non-fiction in Barnes and Noble's Discover Great New Writers award in 2011.

Sun Nov 8, 2pm, RMB50, The Courtyard Institute, 28 Zhonglao Hutong, Dongcheng 东城中老胡同28号 (6601 6366), reserve at info@courtyardinstitute.com

● The Bird People in China / Film



Culture Yard mixes things up this month by screening Japanese films about China, beginning with *The Bird People in China*. The film shows a modern, romanticized view of China from the eyes of Japan, a (some would say) refreshing change of pace from the typical wartime horror genre. The tale, directed by Gonzo director Takashi Miike, follows a businessman and Japanese gangster tracking down precious jade in Yunnan province.

Sun Nov 15, 7-10.30pm, RMB50 (RMB20 for CY students), Culture Yard (see Listings for details)

● Burn the Floor Dance



Burn the Floor is hot, hot, hot – and now the show is bringing the high-energy dance experience to Beijing. Expect jaw-dropping choreography, sick beats and awe-inspiring moves. The show's ensemble of dancers is accompanied by singers and a live band for what is set to be a fiery night of cha-cha (and more).

Nov 17-19, 7.30pm, RMB60-880, Rulun Lecture Hall of Renmin University 北京市海淀区中关村大街59号 (tickets available en.damai.cn)



● Feijoada Lunch Dining

Factory, the creative kitchen in 798, is cooking traditional Brazilian feijoada, a stew of beans, greens and beef that's sure to warm you up on a cold November day. If that doesn't heat things up enough, caipirinhas and Brazilian desserts are also on hand.

Sat Nov 7, 11:30am-3:30pm, RMB150, Factory, Creative Kitchen by SALT, Factory A1, North Business Building, 797 Middle Street, 798 Art Zone, Section A 酒仙桥路798艺术区A区797中街, call Luciana (156 1108 0348) for bookings

● 2-For-1 @ Comptoirs De France Dining



Who says the number 13 is unlucky? To celebrate the opening of its 13th shop in Beijing, Comptoirs de France is offering a buy-one-get-one free deal on bread and pastries, every day after 6pm at all of its (many) branches.

Daily, all month, all Comptoirs de France locations

● Softcore Fizz Thursday at Okra Cocktails



If there's one place in town that can make a good cocktail, it's Bottle, Boot & Cigar. If there's another place in town that can make a good cocktail, it's Okra. Finally, the two are teaming up for a boozy, bubbly collaboration – and here at *That's Beijing* we are teaming up to get drunk. (Only half kidding.) The Thursday deal sees BBC setting up camp at Okra and making drinks that fizz. What else those drinks will do, we don't know yet, so you'll just have to go and try.

All month, every Thursday 6-11pm (happy hour specials 6-8pm), Okra, 2F, Courtyard 4, Nan Sanlitun Lu, Chaoyang 朝阳区南三里屯路4号院 (6593 5087)

● Food is GREAT Dining



As part of British Menu Week (above right), the British Embassy is also organizing two standalone events. First is The Great British Carnivore Club, where chef Rob Cunningham will offer a six-course menu featuring British pork. Then comes a bar takeover at Mesh, where esteemed British drinks columnist Olly Smith will be whipping up uniquely British drinks for one night only.

The Great British Carnivore Club, time TBC, Thu Nov 5, at Feast, EAST Beijing, 22 Jiuxiangqiao Lu, Chaoyang 朝阳区酒仙桥路22号; Mesh bar takeover, time TBC, Fri Nov 6, Mesh, Building 1 The Opposite House, 11 Sanlitun Lu, Chaoyang 朝阳区三里屯路11号三里屯太古里 北区 瑜舍, for inquiries call (5192 4229)

● British Menu Week / Dining



The British are often the butt of jokes regarding food, but their embassy is on a mission for our hearts and bellies with a week-long, city-wide dining event. To celebrate British Menu Week, some of Beijing's best restaurants will be creating exciting new dishes with British ingredients. It's an exciting lineup: Bistrot B, Feast, Jing Yaa Tang, Johnnie Walker House, Mosto, Stuff'd, TRB Bites, The Village Café and Vineyard Café's Wudaoying branch.

This ain't your mother's steak-and-kidney pie. Expect creative dishes featuring free-range English pork, Scottish salmon and Stilton cheese. British food may not have the greatest global reputation, but hopefully some stellar menus – and artisan bangers and mash? – can change our minds. This is more than fish and chips.

Mon Nov 2-Sun Nov 8, locations vary, for more information visit www.gov.uk/world/china or follow the Embassy on WeChat at (@英国驻华使馆)

● Thanksgiving / Dining



Whether you're American or not, Thanksgiving is something to be thankful for. The hedonistic holiday sees Yanks eat unholy amounts in the name of patriotism and gratitude. But just because you're in Beijing doesn't mean you have to replace your turkey with a Peking duck (although there have been worse ideas) – here are our picks for classic Thanksgiving spreads:

Tim's Texas BBQ: Get all your classic fixings Thanksgiving Day including turkey, stuffing, honey-baked ham, green-bean casserole, pumpkin pie and more – RMB198 for adults (RMB178 before 4pm), RMB88 for kids under 12.

Lily's American Diner: From Nov 26-29, traditional Thanksgiving dinners are RMB159 for adults (including a glass of wine) and RMB119 for kids at all three LAD restaurant locations.

Jing-A and Traitor Zhou's: Wash down Traitor's Famous Fried Chicken and Cajun-inspired sides with Jing-A's festive Pumpkin Ale. Seatings are available from 6-8pm or 8pm-late for four-person spreads (RMB800 with reservation, RMB1000 for walk-ins).

Thanksgiving Day is Thu Nov 26



● Three Geniuses of 20th Century Art Dance

Three Geniuses of 20th Century Art is a special program by the Martha Graham Dance Company (described by the *New York Times* as “one of the great companies of the world”) comprising a variety of dance performances that draw upon three genius artists from 20th-century art: Martha Graham (choreographer), Pablo Picasso (artist) and Igor Stravinsky (composer). Coupled with short narration, media and music, the performances have been given the 21st-century treatment.

Nov 6-7, RMB300-680, Drama Theatre of NCPA, 2 Changan Jie, Xicheng 西城区西长安街2号 (book online or email sales@theatrebeijing.com)

● British Born Chinese Documentary



Daniel and Kevin are two boys born to Chinese migrants living in Manchester, UK. The documentary follows their experiences at home, school and the community center where they volunteer and learn Chinese. The film captures moments of vulnerability, highlighting the complex challenges the boys face as they seek to reconcile their dual identities. Followed by a Q&A with the film's co-producer and researcher, Elena Barabantseva.

Wed Nov 4, 7:30pm, RMB50 or RMB40 for members, The Bookworm (see Listings for details)

● The 3rd Festival of German Cinema / Cinema



The third edition of the Festival of German Film presents a host of visual delights from the past 12 months of German cinema. Following successful film tours in 2013 and 2014, festival organizers, the Goethe-Institute and German Film, hope to show off the country's creative diversity with films from a wide range of genres.

The festival launches on Nov 13 at Audi City with opener *Viktoria* (above). As well as winning six German film awards, the film – which was shot in one take – has enjoyed worldwide success.

True to the festival's theme, 'Remember the Future,' several of the films examine German history and real-life happenings. Buhan Qurbani's *Wir Sind Jung Wir Sing Stark* (We Are Young. We Are Strong) is a raw account of events in post-reunification Germany. The societal themes covered in the film, such as the treatment and fear of refugees and migrants, are as relevant today as ever.

This isn't the only film to draw its premise from actual events in history. For nail-biting action, look no further than *Elser*, which tells of a failed assassination attempt on Hitler. *Phoenix*, on the other hand, explores the grand themes of love and war on a smaller scale. The drama follows the lives of a married couple who were torn apart by the war and unable to find each other again.

There are also some über-fantastic films that look further ahead in time, including *Die Lügen Der Sieger* (The Lies of Victors), *Hin Und Wed* (Tour de Force) and *Who Am I*, which offer glimpses into contemporary German life. The subjects and themes of the films include a journalist, a moving tale about a friendship, and a fast-paced cyber-thriller, respectively.

Aside from the diverse screenings, the festival also includes the chance to discover more about some of the leading figures in German film with opportunities to participate in talks, workshops and round-table discussions. **Wunderbar!**

Nov 13-19, RMB20-40, times and locations vary, visit festivalofgermancinema.com for more information

● Geography by RongRong&inri Photography



Geography documents RongRong&inri's journey from 2002 until present, including key events such as the demolition of their courtyard home in Liulitan, their subsequent move to Caochangdi, the birth of their children and the building of the Three Shadows photo gallery. In a wider sense, the exhibition highlights themes of artist and city, documenting the struggles involved in reconciling urban spaces with their inhabitants. Fittingly, the exhibition – which showcases the arc of RongRong&inri's lives and works – is featured in the art space established by the photographers themselves.

Tue-Sun through Dec 6, 10am-6pm, free, Three Shadows +3 Gallery, 155 East End Art, Caochangdi Village, Chaoyang 朝阳区草场地艺术东区155号 (6432 2663)

● Daniel-Ryan Spaulding Comedy



Daniel-Ryan Spaulding brings his winning brand of brutal-but-polite (he is Canadian after all) humor to the capital for a night of intelligent cultural and social observations stacked with high energy. Fun fact: the internationally touring comedian was the first openly gay comic to perform throughout Eastern Europe and China.

Fri Nov 13, 9-11pm, RMB180 at the door, RMB150 presale, Kro's Nest, 35 Xiaoyun Lu, Sanyuanqiao, Chaoyang 朝阳区三元桥霄云路35号 (to book, email nigel@comedyclubchina.com)

WEEKLY SPECIALS

Food and Drink

- Happy hours
- Meal deals
- Brunch
- Ladies' nights



Bungalow

We bring good news of good deals to the good people of Beijing: Bungalow is straight-up the best happy hour deal in town. OK, there are drinks in Beijing that are cheaper, and there are drinks in Beijing that are fancier. But we're honestly not sure if there are drinks in Beijing that are better. And we *know* there are no drinks with more alcohol-and-taste-for-your-money value.

Every Tue-Sun from 6-8pm, selected Bungalow cocktails are two for RMB60 (the selection will change daily, so have a sense of adventure). And here's the thing about having two cocktails at Bungalow: you will get drunk. Owner Phil Tory has a long menu of drinks, but all are reliably heady.

We originally fell in love with Bungalow's cocktails at its first (now deceased) location this summer, but its new spot in Andingmen is a more spacious improvement. Keep an eye out for the Jet Pilot (RMB60), but we're sure whatever Phil's serving will be good.

> Tue-Sun, 6-8pm, Bungalow, 34 Jiaodaokou Bei Santiao, Dongcheng 东城区交道口三条34号

MONDAY to FRIDAY

MONDAY

Mai Bar

Buy two cocktails, get one free.

> 40 Beiluoguxiang, Dongcheng 东城区北锣鼓巷40号 (138 1125 2641)

MONDAY TO THURSDAY

XIU

Buy-one-get-one-free on selected drinks, 6-9pm.

> 6/F, Park Hyatt Beijing, 2 Jianwai Dajie, Chaoyang 北京柏悦酒店, 朝阳区建国门外大街2号6楼 (8567 1108)

MONDAY TO FRIDAY

One East

Two-course set lunch: RMB118/ per person, 12:00-2:30pm.

2/F, Hilton Beijing, 1 Dong Fang Road, North Dong Sanhuan Road, Chaoyang 朝阳区东三环北路东方路一号北京希尔顿酒店2层 5865 5030

Great Leap Brewing

11.30am-2pm, free soft drink or juice with any burger or salad or add RMB5 for a Pale Ale #6.

> At Xinzhong Lu branch only, (see Listings for details)

Hagaki

Set lunch, 11.30am-3pm, Bento style lunch set from RMB58 with no service charge.

5-10pm, Daiginjo Sake promotion, RMB550 / 150 Bottle / Carafe.

> 1/F, 22 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路22号1层 8414 9815

Jing Yaa Tang

Set lunch, RMB88/person, 4 for 3.

> Bldg 1, The Opposite House, 11

Sanlitun Lu, Chaoyang 朝阳区三里屯路11号瑜舍酒店1号楼 (6140 5230)

Agua

Agua's new set lunch menu is RMB118/ person for three courses.

> RMB118/person, Mon-Fri, 12pm-2:30pm, Agua, 4/F Nali Patio, 81 Sanlitun Beilu, Chaoyang 朝阳区三里屯北路81号那里花园4楼D308号 (5208 6188)

Greyhound Café

Only RMB28 for a Tsingtao or Bud, and RMB38 for a mojito or dry martini, 5-7pm.

> Greyhound Cafe (see listings for details)

Village Café

Set Lunch, RMB98+15% (3 courses), RMB88+15% (2 courses)

> 11.30am-2.30pm, Bldg 1, The Opposite House, 11 Sanlitun Lu, Chaoyang 朝阳区三里屯路11号瑜舍酒店1号楼 (6410 5210)

MONDAY TO SATURDAY

Twilight

Mon-Sat before 8pm and all day Sun, RMB20 off cocktails.

> 0102, 3/F, Bldg 5, Jianwai SOHO, 39 Dongsanhuan Zhong Lu, Chaoyang 朝阳区东三环39号建外SOHO5号3层0102室 (5900 5376)

TUESDAY

Flamme

Two-for-one steak all day.

> 3/F, S4-33 Sanlitun Taikooli, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区3层S4-33 (6417 8608)

Pebbles

Just RMB10 per taco – order as many as you want.

> Midday to midnight; 74 Wudaoying Hutong, Dongcheng 东城区五道营胡同74号 (8404 0767)

TUESDAY TO FRIDAY

S.T.A.Y Restaurant

Three courses including coffee and tea for RMB388/person with 15 percent service charge, 11.30am-2.30pm.

> Level 1, Valley Wing, Shangri-La Hotel, 29 Zizhuyuan Lu, Haidian 海淀区紫竹院路29号香格里拉酒店1层 (6841 2211-6727)

WEDNESDAY

Great Leap Brewing

All day Wednesday, one select beer at RMB25.

> At Number 6 Courtyard branch, (see listings for details)

Mao Mao Chong

Cocktails RMB35, 7-11pm.

> 12 Banchang Hutong, Jiaodaokou Nan Dajie, Dongcheng 东城区交道口南大街板厂胡同12号 (6405 5718)

Elements

Free mojitos, champagne and cosmos, 9pm-1am.

> 58 Gongti Xi Men, Chaoyang 朝阳区工体西门58号 (6551 2373)

4Corners

Ladies get 15 percent off red wine.

cheap shots and drink deals at 4Corners' weekly celebration of KTV.

> Dashibei Hutong, Dongcheng 东城区石杯胡同7号 (6401 7797)

Mosaic

Buy-one-get-one-free pizza every Wednesday lunchtime at Mosaic.

> Daily 12pm-2am; 32 S. Sanlitun St (Behind/North of Yashow Silk Market), Chaoyang 朝阳区三里屯南32号楼临街店 (137 1883 7065)

Xian

Whiskey night, discounts on special selected whiskeys.

> All night, 1/F, 22 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路22号1层 (8414 9810)

THURSDAY

Domain

Happy Burger's Day, 2 for 1 Burger promotion.

> 10.30am-2pm, 2/F, 22 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路22号2层 (8414 9830)

Opus Terrace

Ladies enjoy free cocktails; on Fridays, it's bachelors night, where chaps get 50 percent off beer and burgers at the same times, 5-8pm.

> Opus Bar & Terrace, 48 Liangmaqiao Lu, Chaoyang 朝阳区亮马桥路48号 (5695 8888)

FRIDAY

Mesh

House Champagne buy 1 bottle get 1 free.

> Bldg 1, The Opposite House, 11 Sanlitun Lu, Chaoyang 朝阳区三里屯路11号瑜舍酒店1号楼 (6410 5220)

CITY SCENES



Star Corona employee, second from right, stands just under picture of lime slice in order to more closely resemble a Corona with lime.



Sprightly outdoorswoman caught off guard by cameraperson's ambush at the Beijing Hikers 24km Hiking Challenge.



Chef Peter Van Es unduly excited by the beef dish he just made at Hilton Beijing's 2015 Australian Epicureans Carnival.



Brasserie Flo's new Michelin-starred Chef Daniel Chambon thinks he's posing for a portrait, is actually just in the way of a perfectly good restaurant shot.



Chef Rob Cunningham wins Migas Fideuà de Gandía competition despite no-one knowing how to pronounce the event's name.

LISTINGS

Expensive.....¥
Expense Account¥¥
Highly Recommended*
Top Ten**

OPEN DOOR



TAIRYO

Teppan-yeah-ki

Sometimes, all-you-can-eat deals are things to be wary of – ever been to a free-flow event in Wudaokao? Yeah... that's not real booze.

But Tairyo, a stylish teppanyaki joint in Taikoo Li, is changing our opinion of the concept. We recently visited for a hedonistic lunch of champions (RMB238 per person, dinner is RMB268). Our personal chef grilled fresh fish, jumbo shrimp and even foie gras on the table before us to our rapturous delight, and we munched on sashimi and a number of sushi rolls while he did.

Tairyo's Sanlitun location is beautifully laid out – spacious with large windows that let the sunlight in. It's the perfect place to while away the time... and you might as well take your time. It is, after all, unlimited.

> Daily, 11am-2pm and 5pm-10pm; S3-30, 3F, Taikoo Li South, Chaoyang 朝阳区太古里南区三层S3-30 (6416 8075)



SALT SPRING

Worth its Salt

Salt Spring leaves you feeling anything but salty. The Western restaurant comes with a comfortable, artfully designed environment and a lovely park view – but it's the dishes we've been salivating over.

Located next to Si'de Park and the Lido Hotel, Salt Spring is perfectly poised for everything from date nights to business lunches. We love the sesame tuna salad, which consists of fresh bluefin tuna, black sesame, lime juice and organic arugula. The ribeye (RMB348/280g steak) is a real treat, made with imported Australian meat.

The icing on the cake is that Salt Spring sources fresh, "pollution-free" produce – so you can enjoy your meal completely worry-free.

> Daily, 11.30am-10.30pm; 9-3 Jiangtai Xilu, Lido, Chaoyang 朝阳区将台西路9-3 日本人学校对面二楼 (6437 8457)

RESTAURANT

The Hot One Hundred

About This guide represents our editors' top 100 picks, and includes some *That's Beijing* advertisers. Restaurants rated(*) have been personally reviewed by our experts, and scored according to the cuisine, experience and affordability.

CHINESE

Contemporary & Mixed Cuisine

8 Qi Nian 祈年8号 (Cantonese/Sichuan)

The New World Hotel's flagship restaurant has classic Chinese cuisine in abundance, as well as some vitality-restoring medicinal soups. (Their decent wine list is just as effective.)

> Mon-Fri 11.30am-2.15pm, 5.30-9.30pm, Sat/Sun 12-2.45pm, 5.30-9.30pm; 2/F, New World Hotel, 8 Qianian Dajie, Dongcheng 东城区祈年大街8号新世界酒店2层 (5960 8822)

Bellegio 鹿港小镇 (Taiwanese)

A favorite among the city's hip and young, this swanky Taiwanese restaurant chain is the place for mountainous shaved ice desserts and creamy bubble teas.

> 11am-11pm; 6 Gongti Xilu Chaoyang 工体西路6号 (6551 3533) see www.bellegiocafe.com.cn for more locations

Din Tai Fung 鼎泰丰 ¥ (Taiwanese)

This Taipei-based franchise impressed Ken Horn enough to call it one of the best 10 eateries in the world, back in 1993. Famous for its dependably delicious *xiaolongbao* or little steam buns. Book ahead, there's always a long wait.

> Daily 11.30am-2.30pm, 5-10pm, weekends 11.30am-10pm; 24 Middle Street, Xinyuanxili, Chaoyang 朝阳区新源西里中街24号 (近渔阳饭店) (6462 4502) > Additional branches in Shin Kong Place; Parkview Green; Grand Pacific Mall Xidan; Modern Plaza Zhongguancun; see www.dintaifung.com.cn for details

The Horizon 海天阁 (Cantonese Beijing Duck) **

Kerry Hotel's Chinese restaurant has widened its predominantly Cantonese and Sichuan horizons to include dim sum, double-boiled soups and Peking duck – and the roast bird here really is fabulous.

> Daily 11.30am-2.30pm, 5.30pm-10pm 1/F, Beijing Kerry Hotel, 1 Guanghua Lu, Chaoyang 朝阳区光华路1号嘉里中心1层 (8565 2188)

No 16 Courtyard 后海16号 (Beijing)

Houhai No. 16 is a courtyard restaurant in Houhai, specializes in dishes once served for the government in the imperial times, with customizable menus.

¥380/person (without drinks) Open: 11.30am-9pm
> D4, Dajin Hutong, Xicheng District, 西城区后海大金丝胡同4号 010-83226461, 13716551797 www.houhai16.com

Jing Yaa Tang 京雅堂 (Chinese, Peking Duck)

Resembling something between a nightclub and a theater, the Opposite House's basement restaurant proves to be more than just style over substance with their range of expertly prepared classic dishes.

> Daily 12-10.30pm, B1/F, The Opposite House, Sanlitun Bei Lu, Chaoyang 朝阳区三里屯路11号院1号楼瑜舍酒81楼 (6410 5230)

Wu Li Xiang 屋里香 (Cantonese, Sichuan)

Impressive views don't detract from the exquisitely presented cuisine of Chef Kam, especially the dim sum. Swanky classics from all the main culinary regions of China, including, of course, "Monk Jump Over the Wall" – braised pork in oyster sauce.

> Daily 11am-2pm, 5pm-10pm; 2-3/F, Traders Upper East Hotel, Beijing, 2 Dongsihuan Beilu, Chaoyang 朝阳区东四环北路2号北京上东盛酒店二三层 (5907 8406)

Yipin 一品 (Huaiyang) *

The Sofitel Beijing's boutique Chinese restaurant, Yipin is a beautifully thought-out conflux of all that is elegant, traditional and

tasty. Huaiyang cuisine headlines the menu, so expect sweet and delicate and sweet flavors with impeccable presentation.

> Sofitel Wanda Beijing, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang 朝阳区建国路93号 万达广场C座索菲特酒店 (8599 6666)

Peking Duck

Da Dong 大董

Among the city's most famous haunts, Da Dong guarantees slick cuts of Beijing-style roast duck and delectable wrap fillings. The venue's a class act and the plum sauce is hard to follow.

> Daily 11am-10pm; 22 Dongsishitiao, Dongcheng 东城区东四十条甲22号 (5169 0328); see www.dadong-gdadong.com for more locations

Duck de Chine 全鸭季 ¥ *

Good duck is meant to show your guests how wonderful you are, as much as the food. Duck De Chine does that in spades, with fantastic presentation of its crispy, succulent duck (RMB188).

> Daily 11.30am-2.30pm, 6-10.30pm; Courtyard 4, 1949 The Hidden City, Gongti Bei Lu, Chaoyang 朝阳区工体北路4号院 (6501 8881) > 98 Jinbao Jie, Dongcheng 东城区金宝街98号 (6521 2221)

Shanghai

Shanghai Min 小南国

Many swear this chain has the best Shanghai-style *hongshaorou* north of the Yangtze. The jury's out, but its popularity remains.

> 0505, 5/F Raffles City Mall, 1 Dongzhimen Nan Dajie, Dongcheng 东城区东直门南大街1号来福士购物中心5楼0505号铺 (400 820 9777) > Additional branches in Financial Street; Jinbao Jie; Oriental Plaza; Sanlitun Soho; Xinyuan Nan Lu (see www.online.thatsmags.com for details)

Wang Jia Sha 王家沙

Modern Shanghai cuisine – popular with Hong Kong celebrities – famed for its crab-mung dumplings. Try the spiced-salt ribs (RMB62) for a bit of Adam action.

> Daily, 5.1-30a Taikoo Li Sanlitun (on the third floor of i.t shop) 朝阳区三里屯路19号院太古里1号楼3层 S1-30a号商舖 (6416 3469)

Sichuan/Hunan

Chuan Ban 川办 *

This bright, mostly decorated dining hall is frequently cited as Beijing's best Sichuan restaurant.

> Mon-Fri 7-9am, 10.50am-2pm, 4.50-9.30pm; Sat-Sun 7am-10pm; 5 Gongyuan Toutiao, Jianguomennei Dajie, Dongcheng 东城区建国门内贡院头条5号 (6512 2277, ext. 6101)

Kariaya Spice House 辣屋 *

Bold and fiery Hunan cuisine in the most serene of restaurant interiors. Don't miss the dry roasted duck with a dozen spices and stir fried bullfrog with shiso leaves and ginger. Peanut milk is there to soothe the palate: you'll need it.

> Daily 11.30am-2pm, 5.30-10pm; 3/F, Sanlitun Taikoo Li South, Chaoyang 朝阳区三里屯太古里19号院南区三层S9-30 (6415 3535)

South Memory 望湘园

This restaurant chain is the Hunan staple in the capital. The trademark *shilixiang niurou* (fragrant beef), *duojiao xuangse yutou* (dual-colour spiced fish head) and meltingly tender frog dishes are among the favorites with locals.

> Daily 11am-10pm; 2/F, 230-232, Fenglian Plaza, 18 Chaoyangmen Wai Dajie, Chaoyang 朝阳区朝外大街18号丰联广场2楼230-232号 (6588 1797); see www.southmemory.com for more locations

Yuxiang Renjia 渝乡人家

The menu here is old-fashioned and reliably good. The *lazi ji* is crispy but not too greasy, the pepper-sauce noodle, with spinach, is filling and refreshing. Assorted confections are guaranteed to comfort numb-and-burned tongues, too.

> Daily 11am-2pm, 5-9pm 5/F, Lianhe Dasha (Union Plaza), 20 Chaoyangmenwai Dajie, Chaoyang 朝阳区朝阳门外大街20号联合大厦五层 (6588 3841) see www.yuxiangrenjia.com for other locations

Yu Xin 渝信川菜

Open since 1993, Yu Xin's authentic Sichuan dishes have earned a loyal fanbase. Their *liangfen* – a jelly-like substance cut into

chunky strips and dressed in an addictive spicy sauce – hits the spot. The rustic, intimate setting of bamboo cubicles and swift, friendly service complete the experience.
> Daily 11am-10pm; 5A Xingfu Yicun Xili, Chaoyang 朝阳区幸福一村西里甲5号 see www.yuxin1997.com for other locations.

Transit 渡金湖 ¥¥ **

Sichuan is known for its blazing spices and its equally hot girls. While the latter are up to you, the creative minds at Transit have made some fiery additions to the classical, chili-thumping canon, and they will charge you for that knowledge. But unlike many equally expensive joints, this is high-end Chinese dining at its best.

> Daily 12-2:30pm, 6-10pm; N4-36, Sanlitun Taikoo East North, 11 Sanlitun Lu, Chaoyang 朝阳区三里屯路11号三里屯太古里北区N4-36号 (6417 9090)

Yunnan

Dali Courtyard 大里院子 *

If you like authentic Yunnanese food, you'll have to trust the staff: there's no menu, it all just arrives in an intimate courtyard setting. The price (RMB120/person) matches the rustic ingredients.

> Daily 12-2pm, 6-10:30pm; Gulou Dong Dajie, 67 Xiaojingchang Hutong, Dongcheng 东城区鼓楼东大街小经厂胡同67号 (8404 1430)

Hani Gejiu 哈尼个旧 ¥

Something about Gulou makes it the perfect district for Yunnan food, and this little gem is up there with the best. Contender for friendliest service in town.

> Mon-Sat 11am-10pm; 46 Zhonglouwan Hutong, Dongcheng 东城区钟楼弯胡同46号 (6401 3318)

Lost Heaven 花马天堂 (Yunnan, SE Asian)



BEIJING
Qianmen
SHANGHAI
The Bund
French Concession

An emphasis on Yunnan characterizes this menu's fresh journey through the SE Asia passage, with a grandiose yet dark teak interior.

> Daily noon-2pm, 5pm-10:30 (bar open till 1am). Ch'en Men 23, 23 Qianmen Dongdajie, Dongcheng 东城区前门东大街23号 (8516 2698)

Middle 8th Restaurant 中八楼 *

Hip and slightly swanky, without being pretentious, this is a celebration of all things 'south of the clouds' – so try crisp-fried worms, or "crossing-the-bridge" noodles, beef jerky-style yak meat and fresh, wild herbs galore.

> The Place Branch: Daily 11am-11pm, L404A, South Tower, The Place, 9 Guanghua Lu, Chaoyang 朝阳区光华路9号世贸天阶南楼L404A (6587 1431) > Additional venues in Sanlitun; Taikoo Li Mall; Indigo Mall (see www.middle8th.com for details)

Yun'er Small Town 云洱小镇

Folksy and affordable Yunnanese fare on Beiluoguxiang. Fragrant dishes including the jasmine bulbs with scrambled eggs, lemongrass shrimp, and banana leaf wrapped bolete mushrooms will keep us crawling back.

> Daily 11am-11pm, 84 Beiluoguxiang, Dongcheng 东城区北锣鼓巷84号 (8404 2407)

Dumplings

Baoyuan Jiaoziwu 宝源饺子屋

Famous for their rainbow of dyed dumplings, Baoyuan have their *jiaozis* (six, under RMB10) wrapped in a larger *yuanbao* silver-tingot shape, with creative vegetarian options and authentic Sichuan food.

> Daily 11am-10pm; north of 6 Maizidian Jie, Chaoyang 朝阳区麦子店街6号楼北侧 (6586 4967)

Mr Shi's Dumplings 老石饺子馆

Since receiving a *Lonely Planet* recommendation the prices have risen and the walls are covered in backpackers' scribbles, but the fantastic dumplings – boiled and fried – are still fantastic.

> 74 Baochao Hutong, Gulou Dong Dajie, Dongcheng 东城区鼓楼东大街宝钞胡同74号 (8405 0399, 131 6100 3826)

Regional

Crescent Moon (Xinjiang) *

Roast mutton enthusiasts go over the moon at this reputable Xinjiang Muslim restaurant. Eastern European and Central Asian influences are evident throughout, with peppery and cumin-spiced dishes livening up traditional Chinese favorites.

> Daily 10am-11:30pm; 16 Dongsi Liutiao, Dongcheng 东四六条16号 (6400-5281)

Da Gui (Guizhou)

Guizhou's famed hot-and-sour cuisine nestled into a charming traditional alleyway. Munch happily into pickled greens and don't miss the salty-sweet deep-fried black sesame balls. They're sensational.

> Daily 10am-2pm, 5-10pm; 69 Daxing Hutong, Jiadaokou, Dongcheng 东城区交道口大兴胡同69号 (6407 1800)

Makey Ame (Tibetan)

Determined to prove that Tibetan cuisine consists of more than just yak-butter tea, the Beijing branch of this nationwide chain serves up nomadic classics such as curried potatoes and roast lamb.

> Daily 10-midnight; 11A Xiushui Nanjie, Jianguomenwai, Chaoyang 朝阳区建国门外秀水街甲11号 (6506 9616)

ShiChengJi Shaobing 实诚吉烧饼

If ever a food were able to alleviate life's difficulties – however temporarily – then this is surely it. In one bite, these beef *shaobing* will remind you exactly why you first chose to live in Beijing. They're that good. Queues of locals are testament.

> Daily 7am-7pm; 43 Dongsi Liutiao, Dongcheng 东城区东四六条43号 (186 1029 5038)

Xinjiang Red Rose (Xinjiang) *

One of Beijing's most famous Xinjiang restaurant, Red Rose serves some of the tenderest lamb skewers around, matched by enormous servings of classics like *dapanji* (a chicken, potato and pepper stew), *latiaozi* (noodles with a spicy tomato sauce) and *nang* (baked flatbread).

> Daily 10:30am-11pm; Inside 7 Xingfuyicun, opposite Workers' Stadium North Gate, Chaoyang 朝阳区工人体育场北门对面幸福一村7巷内 (6415 5741)

WESTERN

Fine Dining

Aria ¥¥ (European) *

A gold standard of opulence and, at RMB1,100 for the Wagyu beef and starters around RMB150, the prices reflect that. In-house sommeliers help tailor your meal perfectly.

> Mon-Fri 11:30am-2:30pm, 6pm-midnight; Sat-Sun 6-10pm; 2/F China World Hotel, 1 Jianguomenwai Waidajie, Chaoyang 朝阳区建国门外大街 (6505 2266 ext. 36)

Barolo ¥¥ (Italian) *

Average Italian abounds in Beijing: not here, though. Quite the opposite, in fact, meaning Barolo is as well-regarded as the Piedmont wine it is named after.

> Mon-Sun 11:30am-2pm, 6pm-10pm. Ritz Carlton Hotel, China Central Place, 83A Jianguo Lu, Chaoyang 朝阳区建国路甲83号华贸中心丽思卡尔顿酒店内 (5908 8151)

Brasserie Flo ¥¥ (French) *

Marble slabs, mosaic floors and brass fittings establish the Parisian bona fides; dishes like snails (RMB78), oysters (RMB48 each) and steak tartare (RMB158) confirm. The grandeur is matched only by the service, and the prices reflect the authenticity of the experience.

> Daily 11am-midnight; 18 Xiaoyun Lu, Chaoyang 朝阳区霄云路18号 (6595 5135)

Capital M ¥ (Contemporary Western) **

The Art Deco interior, swish staff and breathtaking views over the archery towers from Qianmen ensures the pinnacle of al-fresco dining, with world-class modern European stylings and deliciously posh afternoon tea.

> Daily 11:30am-10:30pm. Floor 3, 2 Qianmen Buxingjie, Dongcheng 东城区前门步行街2号3层 (6702 2727)

Héritage ¥¥

A French country-style chateau in the heart of Beijing. A chef de cuisine with Michelin star restaurant experience and an extensive wine cellar make this Sofitel Hotel restaurant one of the best French dining experiences in town.

> 6F Sofitel Wanda Beijing, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang 朝阳区建国路93号万达广场(座落菲特酒店)6层 (8599 6666)

Mio ¥¥

Glitzy Italian fare at the Four Seasons, with a mobile Bellini cart, wheeled straight

OPEN DOOR



RICCI

Homestyle Treats with a Twist

Ricci's European-style menu may change according to season, but the quality of the fare remains the same: no-fuss, flavorful and generously portioned. Its autumn dishes are no exception – the pumpkin, apple and candied-walnut French toast (RMB75) is an obvious choice for sweet tooths, but the Thai-inspired crispy duck leg red curry with a medley of vegetables (RMB65) is a winner for those with more savory palates. We also enjoyed the California salmon burger (RMB108 – it's huge and is served with fries) whose crunchy salmon cake is quite the tasty mouthful.

Ricci's food is complemented by the cafe's warm space and creative design (charming animal art adorns their glassware while bright paintings add a sense of fun), and its location ensures it's a popular choice for businesspeople and students. But whether you're in the area or not, Ricci Café is well worth stopping by. Don't forget to add on a ginger latte or sea-salt green tea for a milky treat.

> Ricci, see Listings for details



AWFULLY CHOCOLATE

Sweet Dreams (Are Made of This)

Awfully Chocolate is a guilty pleasure you don't need to be ashamed to admit. While you salivate in anticipation of its Raffles City branch opening, pop into the Taikooli location to try some sinful autumn offerings.

The souffles are a melt-in-your-mouth dream – the bitter sweetness of the dark chocolate souffle (RMB75) balances perfectly with its light vanilla bean sauce, while the pistachio variety (RMB78) is refreshing and tasty. We also love the black forest waffles (RMB68) and vanilla custard profiteroles (RMB65). But our favorite is the floating Alaska (RMB68), which is literally on fire – the meringue-encased flourless chocolate cake is flambéed at your table, making it a fun (and possibly tipsy) experience.

Ultimately, Awfully Chocolate's spacious and comfortable surroundings coupled with its made-to-share desserts make it an awfully good place to spend a sinful few hours with friends (or alone, if you're feeling greedy).

> Daily, 10am-10pm; Sanlitun: 1) SLG38-2, South Taikooli, Sanlitun, Chaoyang 朝阳区三里屯, 太古里南区 SLG38-2 (8468 3802); 2) Indigo Plaza, 18 Jiu Xian Qiao Lu, LG07 Chaoyang 朝阳区酒仙桥路18号, 颐堤港LG07单元 (8426 0917); 3) 5F-45, 101 Chaoyang Beilu (at the intersection of Qingnian Lu), Chaoyang 朝阳区朝阳北路101号, 5层 5F-45 (地铁6号线青年路站) (8582 2677)

OPEN DOOR



STAR CHEF TETE-A-TETE

Exciting Show, Fantastic Tastes and a Memorable Stay in Guangzhou

Drawing Michelin star chefs from all over the world to the Sofitel Guangzhou Sunrich, the Star Chefs annual event has become a gourmet experience that is unrivaled in all of China. Nowhere else can you see so much cooking talent in one place, and this year, it's not just those in South China who can enjoy the gustatory extravaganza. The Sofitel Guangzhou Sunrich is offering a special package rate for the grand finale on December 11, when the hotel's grand ballroom will be transformed into an Iron Chef-esque arena, as four separate restaurants – each manned by two chefs with at least two Michelin stars between them – battle for supremacy. The package includes a stay in a Luxury Room for a one-person package and a stay in a Junior Suite for a two-person package, tickets to the Star Chef Stadium Challenge, buffet breakfast at 2 on 988 Cafe, free Wi-Fi and usage of the pool, gym and other recreational facilities.

> Dec 11-12 (one night), RMB2,588 per room per night for one person, RMB4,288 per room per night for two persons. All prices subject to 15 percent service charge.

to your table. Chef Marco Calenzo crafts a superb squash tortellini by hand, and pampers diners with desserts like the deconstructed tiramisu.

>Daily, lunch 11:30am - 2:30pm, dinner 5:30pm - 10:30pm Four Seasons Hotel, 48 Liangmaqiao Lu, Chaoyang, 北京四季酒店 亮马桥路48号, 朝阳区 (5695 8888)

S.T.A.Y. ¥¥ (French)

Luxury dining with three-Michelin-starred chef, Alléno Yannick's, back-to-basics kitchen concept, which includes a mouth-watering 'pastry library'. Classic dishes usually include dishes such as steak, foie gras, rack of lamb, plus a spit roast and grill for international standard fine-dining.

> Daily 11:30am-2:30pm; 5:30pm-10pm; Sundays 11am-4pm. Shangri La, Valley Wing, Level 1, 29 Zizhuyuan Road, Haidian 海淀区紫竹院路29号北京香格里拉饭店 (6841 2211, Ext. 6727)

Temple Restaurant Beijing (TRB) ¥¥ (Contemporary Western) **

Setting is everything here, especially if it's fashioned inside a restored Buddhist temple. The bold contemporary European cuisine is fitting in majesty and the service alone is worthy of worship.

> Daily 11:30am-2:30pm, 6-10pm; 23 Songzhushi Temple, Shatan Beijie, Dongcheng 东城区沙滩北街嵩祝寺23号 (8400 2232)

Contemporary Western

Alfie's ¥ (British)

What's all this about, then? British gastropub classics, (like pukker fish and chips, RMB188), a swanky gentleman's club interior, and located in a chic modern art gallery-cum-mall. That's what, mate.

> Daily, 11:30am-2:30pm, 5:30-10pm, brunch served on weekends; Parkview Green, 9 Dongdaqiao Lu, Chaoyang 朝阳区东大桥路9号芳草里L1-22 (5662 8777)

Caribeño (Latin)

Heavy Cuban influence, but there are dishes from all over the Latin continent here. The Ropa Vieja (shredded beef on potato) is excellent – as are the Mojitos.

> Daily 11:30am-9:30pm, 1/F, China Overseas Plaza, 8 Guanghua Dongli, Chaoyang 朝阳区光华东路8号中海广场北楼3层 (5977 2789)

Chi (Organic, Fusion)

Hutong set-menu dining par-excellence, with organic ingredients all locally sourced. From the owners of neighboring Saffron.

> Daily, opens 10:30am, last order 9:30pm, 67 Wudaoying Hutong, Dongcheng 东城区五道营胡同67号 (6445 7076)

C Pearl (Oysters, Seafood) ¥*

This slick oyster restaurant imports fresh shells from Canada, South Africa, France, USA and more – and they are well worth the price. The fries are the best we've had in Beijing, beer and wine selection also excellent.

> Tue-Sun 5:30pm-2am; 14-2, Bldg 14, Shunyuanli, Xinyuan Jie, Yansha Qiao, Chaoyang 朝阳区燕莎桥新源顺源顺里14号楼14-2号 (5724 5886)

Grill 79 (Steak)

With views this good, Grill 79 would probably make it onto the list even if the food was terrible. It's something of a bonus then that the kitchen is superb, and supported by one of the most extensive wine lists in town.

> Daily 6:30-10:30am, noon-2pm, 6-10pm. 79/F, China World Trade Center Phase 3, 1 Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街1号国贸大酒店79楼 (6505 2299 ext 6424)

Miss K Cafe (Xing Fu Cafe)

Whether it's a rainy morning or a sunny afternoon, relax with your favorite novel and a cup of freshly brewed coffee. Experience a quiet moment of serenity amid the hustle and bustle of Beijing.

> Daily, 8am-8:30pm; 1/F, Tower A, East Gate Plaza, Dongzhimen, Dongcheng 东城区东直门东环广场A座一层幸福咖啡馆 (6418 1096)

Missa (European)

Whether it is the tender, imported cuts of meat or the long list of expertly made and creative cocktails going down your gullet, you can't really go wrong at this refined relaxed lounge like restaurant.

> Daily 6pm-late. 32-33, 3/F, Bldg 3, Sanlitun Taikoo Li North, Chaoyang 朝阳区三里屯太古里北区3号楼3层32-33 (137 1851 7917)

Mosto (European, South American) ¥*

A perpetually busy lunch and evening spot, thanks to chef Daniel Urdaneta's skill for modernising South American-style dishes

like ceviche and risotto in his open kitchen.

> Sun-Thu noon-2:30pm, 6-10pm; Fri-Sat noon-2:30pm, 6-10:30pm. 3/F, Nali Patio, 81 Sanlitun Lu, Chaoyang 朝阳区三里屯路81号那里花园3层 (5208 6030)

Stuff'd (Contemporary Western)

The concept of Stuff'd is to simply stuff one kind of food in another. From sausage calzone pizzas (RMB68) to scotch eggs – it all works. On-site micro brewery a bonus.

> Wed-Mon, 11:30am-2:45pm, 6-10pm, 9 Jinchang Hutong, Dongcheng 东城区前门胡同9号 (6407 6308)

VIC

Not to be confused with the notorious nightclub of the same name, this VIC is the Sofitel Beijing's casual dining restaurant. All the major world cuisines are in attendance here – make you pay special attentions to the French-inspired breads and pastries – as is the customary Sunday champagne brunch.

> Sofitel Wanda Beijing, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang 朝阳区建国路93号 万达广场C座索菲特酒店6层 (8599 6666)

Yi House (Contemporary Western)

Nestled in the confines of 798, Yi's great tasting brunch is bettered only by their wide range of cocktails. Sundays offer jazz brunches with lobster and champagne.

> Daily 11am-3pm, 6pm-12am; 2 Jiuxianqiao Lu, 798 Yishu Qu, No.1 706 Houjue, Chaoyang 朝阳区酒仙桥路2号院798艺术区706后街1号 (6436 1818)

Café/Deli/Sandwich

Beiluo Bread Bar (Café)

This local hipster café favorite offers in-house baked bread and sandwiches but we usually go for the hand-pulled noodles. Gets cozy at night.

> Tue-Sun 12:10pm, 70A Beiluoguxiang, Dongcheng 东城区北锣鼓巷甲70号(近南锣鼓巷)(8408 3069)

Café Zarah (Café) *

A smart new interior and menu for this longstanding café has propelled it from hipster hangout to Gulou institution. Large, airy and with a terrace for summer, the only downside is it's always packed.

> Daily 9:30am-midnight 42 Gulou Dongdajie, Dongcheng 东城区鼓楼东大街42号 (8403 9807)

Café Flatwhite

Hailing from New Zealand, Café Flatwhite uses fresh and healthy ingredients in its tasty selection of sandwiches, pizzas, salads and brunch options, all served alongside some of the best coffee in Beijing.

> Open Daily, Mon-Fri 8am-9pm, Sat-Sun 9am-9pm; 1 Sanlitun Soho Store: 81-239, Building 2, Sanlitun SOHO, 8 Gongti Bei Lu, Chaoyang 朝阳区工体北路8号院, 三里屯SOHO, 2号楼81-239 (5785 3762 / 15910944325); 2) 751 D-Park Store: No.4, 798 Dashanzi Art District, Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路4号798大山子艺术区751动力广场 (6432 2798 / 13522120390); 3) 798 Dashanzi Art District Store: D09-1, No.4, 798 Dashanzi Art District, Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路4号 798艺术区D09-1 (5978 9067 / 13051771436); 4) China Central Mall Store (Hua Mao): China Central Mall, Room L315, 81 Jianguo Lu, Chaoyang 朝阳区建国路81号L315 8588 7978 / 15652922791); 5) Jianguomenwai DRC Store: Building 7-4-11, 1 Silk Street, Chaoyang 朝阳区秀水街1号 建国门外外交公寓7-4-11 (8532 2633 / 18701092189) www.cafeatwhite.com, cafeatwhite@hotmail.com, WeChat username: Cafe-Flatwhite

Element Fresh (Contemporary Western)

Another import from Shangers, this is boutique salads-and-sandwich lunching, with somewhat questionable price tags.

> Daily Mon-Fri 10am-11pm, Sat-Sun 7am-11pm. 833, Building 8, 19 Sanlitun Taikoo Li South, Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区8号楼833 (6417 1318)

MODO Urban Deli (Contemporary Western) *

Yates Wine Lodge this is not. Unconventional and great fun, this compact eatery was designed around an ever-changing selection of fine wines. Serves up fresh tapas style food and original finger foods.

> Sun-Thu noon-10pm, Fri-Sat noon-10:30pm; 3/F, Sanlitun Taikoo Li South (close to Element Fresh), 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区3楼(近新元素) (6415 7207)

MOKA Bros (Contemporary Western) *

Poker bowls, salads and wraps are the kind of fare on offer at this trendy Nali Patio space, which also has a great selection of cakes and pastries if you're feeling more indulgent.

> Sanlitun: Sun-Thu 11am-10:30pm, Fri/Sat 11am-11:30pm, B1018 Nali Patio South, 81 Sanlitun Beilu Chaoyang 朝阳区三里屯路81号B1018南楼 (5208 6079) > Solana: Solana Lakeside Dining Street, 6 Chaoyang Park Road, Chaoyang 朝阳区湖畔美食街朝阳公园路6号院 蓝色港湾 (5905 6259)

Rici

Named after a 17th century Italian Jesuit (doh), this creative café has a funky, kooky-meets-organic vibe and serves up some of the best casual western food in town, and a great brunch at the Wudaokou location (Chaoyang branch closed weekends).

> 1/F, Building D, Tsinghua Science Park, 1 Zhongguancun Donglu, Haidian 海淀区中关村东路1号院清华科技园D座1楼 8215 8826)

The Rug (Contemporary Western, Organic) *

With ingredients supplied by local organic farms like Dahe and De Run Wu, and an emphasis on sustainability, this café's wide ranging menu has something for everyone, especially green types, bored foreign moms and freelance Macbook types.

> Mon-Fri 7:30am-10:30pm, Sat/Sun 9:30am-10:30pm; Bldg 4, Lishui Jiayuan, Chaoyang Gongyuan Nanlu (opposite Chaoyang Park South Gate), Chaoyang 朝阳区公园南路丽水嘉园4号楼(朝阳公园南门对面) (8550 2722) > Additional location in Sanlitun Nan Jie (see online.thatsmags.com for details)

TRIBE *

Salads, wraps and sandwiches, and noodle and grain bowls are as tasty as they are holistic, and there are more superfoods in one single dish than we even knew existed. Come hungry, leave basking in the warm, glow that comes from knowing that you are eating well. Kombucha is the icing on the (organic, locally-sourced) cake.

> Daily 8am-10:30pm, 1/F, Building 3, China View Plaza, 2A Gongti Dong Lu, Chaoyang 朝阳区工体东路甲2号中国红街大厦3号楼1层大厅入口南侧 8587 1899

Wagas (Contemporary Western)

Quality eats with minimal pretension. This stylish, no-fuss Shanghai rival to Element Fresh offers some of the best and most affordable Western lunch options in town. The zesty carrot-and-zucchini cake is a crowd pleaser.

> Daily 8am-10pm; 58-33, 3/F, Bldg 8, Taikoo Li South, 19 South Sanlitun Street, Chaoyang 朝阳区三里屯太古里南区三层 (6416-5829) > Additional locations in The Kerry Centre, Raffles Mall Dongzhimen (see www.online.thatsmags.com for details)

American/BBQ/Grill

The Big Smoke *

Taking the Home Plate BBQ concept and upsizing was a gourmet masterstroke. Full menu evenings only (also delivers rotisserie chicken via Uncle Otis).

> Daily Mon-Sat 11am-midnight, Sun 11am-10pm. First Floor, Lee World Building (opposite Fort Nails), 57 Xingfucun Zhong Lu, Chaoyang 朝阳区幸福村中路57号楼利世楼 (6416 5195, 6416 268, www.uncle-otis.com)

Home Plate BBQ *

Scruffy looks and laid-back staff belie the popularity of this entry-level brick-smoker barbecue joint, that blossoms in the sunny months. Pulled-pork sandwiches are the favorites, followed by baby-back rib racks. Beer and bourbons are taken care of, too.

> Daily 11am-10pm. 35 Xiaoyun Lu courtyard (20m north of Xiaoyun Lu intersection, first right), Chaoyang District 朝阳区霄云路35号院过霄云路路口, 往北走20米, 到第一个路口右转(5128 5584) Additional location in Sanlitun Nan Jie (see online.thatsmags.com for details)

NOLA

NOLA Orleans finds a dark-wood home in the leafy embassy area, with a jazz soundtrack, shrimp and grits, gumbo, fried chicken, jambalaya and decent-oven po'boys – yes'm. Excellent Cajun snacks, craft beers and cocktail also make NOLA a popular watering hole.

> Mon-Fri 8am-11pm, Sat-Sun 10:30am-11pm. 11A Xiushui Nanjie, Chaoyang 朝阳区秀水南街11号 (8563 6215)

Tim's Texas BBQ *

Who is Tim, you ask, and what's his Texas BBQ doing in Beijing? Providing ya'll home-sick 'Murricans with the best damn home-style briskets, ribs and steaks – slow-cooked over a mesquite wood BBQ – this side of the Rio Grande. Tex Mex and Margherita's recommended.

> Daily 9am-midnight; Silk#2 Building, 14 Dongdaqiao Lu, Chaoyang 朝阳区东大桥路14号秀水中心 (6591 9161)

Union Bar and Grill

The definitive US-style diner in Beijing, Union's extensive menu – from eggs Benedict to baby back ribs – covers all bases and hours, served by friendly staff. The warm atmosphere tempts many to stay all day.

> Mon-Fri 11am-11pm, Sat/Sun 11am-midnight; 56-31, 3/F, Bldg 6, Sanlitun Taikoo Li South, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区

6号楼3层56-31 (6415 9117)

The Woods *

New York native-owned, Manhattan-style restaurant, tucked in amongst the skyscrapers of CBD: you can't get more Big Apple than that.

> Daily 12pm-10pm, Central Park Tower 1, Suite 101, No. 6 Chaowai Dajie, Chaoyang 朝阳区朝外大街6号新城国际1号楼101 (6533 6380)

Burgers

Blue Frog

This Shanghai hamburger franchise has been keeping Americans in China obese since it opened. Monday's burger deal is always packed.

> Daily 10.00am-late. Sanlitun: Level 3, 52 Tower, 52-30 Taikoo Li, Sanlitun Lu, Chaoyang 朝阳区三里屯路太古里3层52-30 (6417 4030) Additional branches in Jiujiangtao and U-Town (see online.thatsmags.com for details)

Burger Bar

Don't be fooled by the American diner-style interior, Burger Bar's pedigree of bap fillings include wagyu beef, foie gras and truffles. Burger King this ain't.

> Sun-Thu 11:30am-10pm, Fri/Sat 11:30am-midnight, 82/F, Parkview Green, 9 Dongdaqiao Road, Chaoyang 朝阳区东大桥路9号侨福芳草地大厦地下二层 (5690 7000)

Chef Too ¥

With its crisp white tablecloths and service, this upscale New York diner serves up some of the classiest burgers in town.

> Tue-Fri 11am-1pm; Sat-Sun 9.30am-3pm; Tue-Sat 5.30pm-10pm. Opposite the West gate, Chaoyang Park, Chaoyang 朝阳区朝阳公园西门 (6591 8676)

Steak

29 Grill (Contemporary Western) *

Top-notch steak, along with just about every other cut of meat found in the barnyard in this well-priced meat-eaters' mecca.

> Mon-Fri lunch: 11.30am-2.30pm, Mon-Sat dinner: 6.10-10.30pm (closed Sundays); Conrad Beijing, 2/F, 29 North Dongsanhuan, Chaoyang 朝阳区东三环北路9号2层 (6584 6270)

Morton's of Chicago (American) ¥¥ *

Meat so tender the knife falls through it: ritzy Morton's deserves the worldwide praise. Expensive, but where else are you going to get steak this good? (Try the RMB550 set menu if you want to save cash)

> Mon-Sat 5:30-11pm, Sun 5:10-10:30pm; 2/F, Regent Hotel, 99 Jinbao Jie, Dongcheng 东城区金宝街99号丽晶酒店二层 (6523 7777)

Steak Exchange Restaurant+Bar (Contemporary Western) ¥¥ *

The bill is hopefully on the company kuai at this opulent eatery, where charcoal-grilled cuts of 250-day, grain-fed Australian Angus start from around RMB428 and merrily spiral. But the meat is unquestionably succulent, and cooked exactly to order.

> Daily 11.30am-2pm, 5.30-10.30pm. InterContinental Beijing Financial Street, 11 Jinrong Jie, Xicheng 西城区金融街11号北京金融街洲际酒店 (5852 5921)

O'Steak

A well-cooked steak in Beijing isn't all that rare anymore, and here we have affordable but quality cuts. Don't be fooled by the Irish sounding name, it's an authentic French bistro – not a Guinness in sight.

> Daily midday-midnight, Xingfu: No.55-7 Xingfucun Zhonglu, opposite of April court, Chaoyang 朝阳区幸福村中路55-7杰作大厦底商 绿叶子超市斜对面 8448 8250 > Central Park: No.0103 building 20, Central Park, No.6 Chaowai Avenue, Chaoyang 朝阳区朝外大街6号 新城国际20号楼103 6533 6599 > shunyi: No.11-102 Shine Hills, No.9 Antai Avenue, Shunyi 顺义区后沙峪安泰大街9号 祥云小镇南门11号楼102 8048 5080

Flamme (Contemporary Western)

Expensive steaks are now invading Beijing. Flamme (pronounced 'Flame', apparently) remains top value, however, especially on 2-4-1 Tuesdays, while bar staff maintain an eclectic (and genuinely exciting) cocktail menu.

> Daily 11am-10.30pm Sun-Thur; 11am-11pm Fri-Sat. 54-33, Third Floor, Sanlitun Taikoo Li South, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区3层54-33室 (6417 8608) > 269 Indigo Mall, Jixiangtao Road, Chaoyang 朝阳区酒仙桥路168号颐堤港商场269号 (8420 0270)

Mexican/Tex Mex

Cantina Agave (Tex-Mex)

Great selection of burritos, tacos and 80+ imported tequilas. Spice up dishes with the walk-up salsa bar and don't leave without a bite of the custardy flan.

> Sun-Thurs 11am to midnight, Fri-Sat 11am to 2am, 54-32 South Block, Sanlitun Taikoo Li, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区 (6416 5212)

Taco Bar

Rising from the ashes of its deceased hutong location, the new Taco Bar is hip, popular and able to produce some of the most authentic Mexican fare in town. Only RMB45 for three and great cocktails to complement.

> Tue-Thu 5.30pm-1am, Fri-Sat 5.30pm-2.30am, Sun 11am-1am; 1/F, Unit 10, Electrical Research Institute, Sanlitun Nan Lu, Chaoyang 朝阳区三里屯南路机电研究院内10号1层 (6501 6026)

Palms L.A. Kitchen and Bar * (Korean-Mexican fusion)

Tucked away near Gulou, this hip little hutong concept is truly one of a kind in Beijing. Quesadillas with kimchi and bibimbaps with melted cheese and hot sauce. Guess what? It works. Killer range of classic Cali' cocktails, too.

> Daily 11:30am-midnight (closed Mondays) 14, Zhangwang Hutong, Dongcheng 东城区旧鼓楼大街张旺胡同14号 (6405 4352)

Italian

Assaggi ¥ *

This fine Italian spot in the leafy embassy district has one of Beijing's best terraces for summer dining. The tagliata steak is worth a return visit.

> Daily 11:30am-2:30pm, 6pm-11:30pm. 1 Sanlitun Beixiaoje, Chaoyang 朝阳区三里屯北小街1号 (8454 4508)

Bene ¥ *

Chef Ricci will have you singing like a soprano with his pork ravioli and prize-winning tiramisù. Excellent set menus (RMB588) and extensive wine selection.

> Daily 11am-2.30pm, 5.30-10.30pm. Sheraton Beijing Dongcheng, 36 Northeast Third Ring Road, Dongcheng District 东城区北三环东路36号 (5798 8995)

Cepe ¥

In a city inundated with Italian offerings, Cepe manages to stand out thanks to its attention to the smallest detail – everything from the vinaigrette to the Parma ham is import quality, and the wine is superb.

> Daily 11.30am-2.30pm, 6-10.30pm. The Ritz-Carlton Financial Street, 1 Jinchengfang Dongjie, Jinrong Jie, Xicheng 西城区金城坊东街1号北京金融街丽思卡尔顿酒店大堂 (6601 6666)

Isola Bar & Grill

Isola's elegant design, even by Taikoo Li North standards, is classic Italian panache – and so is the food. Beef carpaccio, burrata, Strozzapreti (handed twisted pasta) are all fantastic, but just as good is a classic Margherita pizza.

> Daily, 11:30am-10:30pm, N3-47, 3/F, Building 3, Taikoo Li North, 11 Sanlitun Street, Chaoyang 朝阳区三里屯路11号院太古里北区N3-37和 47商舖 (www.gaiagroup.com.hk/isola-beijing, reservations@isola-beijing.com; 6416 3499)

Mercante ¥ *

Old World family charm in an intimate hutong setting. Time (and, occasionally, service) slows with a rustic menu from Bologna offering an assortment of homemade pastas and seasonal mains.

> Tue-Sun 6-10.30pm. 4 Fangzhuanchang Hutong, Dongcheng 东城区方砖厂胡同4号 (8402 5098)

Opera Bombana ¥

Head chef Umberto Bombana boasts three Michelin stars to his name, earned at his wildly successful Hong Kong restaurant Otto e Mezzo. He's the only Italian chef to do so outside of his native land, and certainly the only to have opened a restaurant in Beijing.

> Daily, 12pm-10:30pm; LG2-21 Parkview Green Fangcaodi, 9 Dongdaqiao Lu, Chaoyang 朝阳区东大桥路9号侨福芳草地下2层21号 (5690 7177)

Pizza

Tube Station

Nowhere does gigantic toppen-laden pizza quite like Beijing, and these guys claim to be the biggest in town.

> Sanlitun 3.3 Branch: Mon-Fri 10am-10pm, Sat/Sun 10am-11pm, delivery Mon-Thu 11:30am-10:30pm, Fri-Sun 11:30am-11pm 3/F, 3.3 Building, No. 33 Sanlitun Road, Chaoyang 三里屯北街33号3.3服装大厦3层3008号 (5136 5571, delivery 8989 177) > Additional branches in Gongti, Beida, Beitai, Yayancun, Solana and Weigongcun, see www.online.thatsmags.com for details

La Pizza

Among the upper echelons of Beijing pizzerias is this Sanlitun goldfish bowl with a wood-fired oven and Neapolitan manners. Further branches in Solana and pasta/salad/mains-buffet restaurant in Sanlitun 3.3

> Sanlitun Branch: daily 10.30am-3pm, 6-11pm. 1/F, 3.3 Mall, 33 Sanlitun Lu, Chaoyang 朝阳区三里屯路33号3.3服装大厦西北角底商 (5136 5582) > Solana

Branch: 5A-48, 1/F, Bldg 3, Solana, 6 Chaoyang Park Road, Chaoyang 朝阳公园西路6号,蓝色港湾3号1层, 5A-48 (5905 6106) > SOHU Shangdu Branch: SH1112, SOHO Shangdu, 8 Dongdaqiao Lu, Chaoyang District 朝阳区东大桥路8号SOHO尚都 SH1112号 (5900 3112) > La Pizza Buffet: 4/F, Sanlitun 3.3 Mall, Chaoyang 朝阳区三里屯3.3服装大厦4层 (5136 5990)

Spanish

Agua ¥ *

Occupying the high end of Nali's Spanish invasion, Agua excels with reasonably priced classics like suckling pig, chorizo and jamon. Winner of the 2014 Golden Fork Editors' Pick for best restaurant.

> Daily Midday-2pm, 6pm-10pm. 4/F, Nali Patio, 81 Sanlitun Lu, Chaoyang 朝阳区三里屯路81号那里花园 (5208 6188)

Migas ¥ *

The boys at Migas have turned a concept bar into a thriving Mediterranean restaurant, bar and party venue, and one of summer's rooftop destinations.

> Daily 10am-3pm, 5pm-late. 6/F, Nali Patio, 81 Sanlitun Lu, Chaoyang 朝阳区三里屯路81号那里花园6层 (5208 6061)

Niajo ¥ *

With homely Mediterranean influences and a charming management, Niajo is prime Sanlitun smart-casual dining. Order the paella (their star dish) together with some tapas and be automatically transported to Spain (minus the constant sunshine).

> Daily 12.00am - 10.30pm. 3/F, Nali Patio, 81 Sanlitun Lu, Chaoyang 朝阳区三里屯路81号那里花园3层 (5208 6052)

German

Drei Kronen 1308 *

Authentic (truly – when they say 1308 they mean it!) displays of armour and brewing kits draw regular evening crowds for the superb pork knuckle and heavy-duty helles (pale lager), wheat and dark beer (brewed on-site).

> Daily 11am-2am. 1/F, Bldg 5, China View, Gongti Donglu, Chaoyang 朝阳区工体东路中国红馆5号楼1层 (6503 5555)

Paulaner Brauhaus

The grand old man of Beijing brauhauses, Paulaner delivers the Teutonic goods in the hands of lederhosen-clad staff from the provinces. It can be pricey but is usually worthwhile, especially during Oktoberfest.

> Daily 11am-1am. Kempinski Hotel, 50 Liangmaqiao Lu, Chaoyang 朝阳区亮马桥路50号凯宾斯基饭店 (6465 3388 ext. 5732)

African/Middle Eastern

1001 Nights

There's no missing this beast of a Middle Eastern on the way into Sanlitun. The whole Arabic dining package is on offer here, from kebabs, to shisha to belly dancing shows between courses.

> Daily 11am-2am, 3-4 Gongti Beilu, Chaoyang 朝阳区工体北路3-4号 (6532 4050)

Biteapitta *

Enjoyed by vegetarians (hummus, falafel) and 58 kuai kebab-lovers alike, Biteapitta has the Middle-East mid-range market all wrapped up in a fluffy pitta.

> Daily 11am-11pm, Second Floor, Tongli Studio, Sanlitun Houjiejie, Chaoyang 朝阳区三里屯后街同里2层 (6467 2961)

Rumi (Middle Eastern)

Worlds away from the filth of nearby dirty Bar Street, Rumi dishes out plentiful helpings of traditional Persian stews and tasty kebabs. Try the juicy Chicken Shish kebab, the tastier cousin to cheap *chuan'r*.

> Daily 11.30am-12am, Gongti Beilu and Third Ring Road, Chaoyang 工体北路和三环内,兆龙饭店对面 (8454 3838)

Pinotage ¥ (South African) *

A seasonal blend of Dutch, English and regional African influences, this contemporary and stylish eatery has an impressive selection of fine import-quality meats, and wines to match. The traditional borewor ground beef-sausage (RMB100) is tender and sweet, while the red-wine pork tenderloin makes the trip out to their Shunyi branch worth it.

> Dongmen Building, 12 Dongzhimen Wai, Chaoyang 朝阳区东直门外大街12号东门外楼 (5785 3538) > Additional location in Shunyi (see online.thatsmags.com for details)

Asian

Indian

Raj

Tucked away in musty old building just un-

derneath the drum tower, this curryhouse may look Chinese but everything on the menu is authentic Indian, especially the rafter fine naan.

> Daily 11am-2pm, 5pm-11pm, 31 Gulou Xidajie Dongcheng 东城区鼓楼西大街31号 (6401 1675)

Bhoomi Store Indian Food Shop



Bhoomi stores One stop destination where a wide range of Indian & Pakistani food products are served. 266 Yaohong Lu, by Hongsong Dong Lu, Minhang district, (021-2428 3400) > Mon-Sat 9.30am-9.30pm, Sunday 2-7pm 闵行区虹桥路266号, 近红松东路

Ganges

Conveniently located above popular Irish sports bar Paddy O'Sheas, this solid Indian curry house provides the perfect post-match culinary accompaniment. Or put another way: it's what you'll be craving after eight pints of beer.

> Daily 11am to 10.30pm; Dongzhimen Branch: 2nd Floor, 28 Dongzhimen Wai Dajie, Chaoyang 朝阳区东直门外大街28号2层 (6417-0900) > Additional branch in Sanlitun, see online.thatsmags.com for details.

Indian Kitchen



The go to curry house among Beijing's homesick Indian community, this ever popular non-nonsense restaurant has built up a solid reputation thanks to its wide range of quality dishes and particularly friendly service. Looking good after a recent renovation and very available on JinShiSong online delivery.

> Daily 11am-2:30pm, 5:30-11pm, 2/F 2 Sanlitun Beixiaoje, Chaoyang 朝阳区三里屯北小街2号2楼 (6462 7255)

South-East Asian

Nyonya Kitchen (Malaysian, Nyonya)

This chain specializes in Nyonya style cooking – ostensibly Malaysian but with a mix of Chinese, South-East Asian and European influences resulting in lots of bold flavors and bright colors.

> CBD: EB105, B1/F, China World Mall Phase 1, 1 Jianguomen Wai, Chaoyang 朝阳区建国门外大街1号国贸商城一期地下一层EB105 (6505 0376) > Taiyanggong: Unit 10-11, 4/F, CapitaMall Taiyanggong, Chaoyang 朝阳区凯德Mall太阳宫4层 10/11号 (8415 0863) www.nyonyakitchen.com

LISTINGS

Malacca Legend

Malaysian food with a view, this spacious and airy restaurant sits on the banks of Shunyi's Roma Lake, making a great spot for their beef rendang or green curry prawns. > Daily 11am-10pm; 6 Luodong Road, Luogezhuang Village, Houshayu Town, Shunyi 顺义区后沙峪镇罗各庄村罗马东路6号 (8049 8902, www.malaccacateg-end.com)

Cafe Sambal (Malaysian)

When it comes to Malay-style food in a hutong, nowhere does it better. Admittedly, it's something of a niche category, but then so is the food on offer. The spicy Kapitan-style chicken is pricey, but worth it. > Daily 11am-midnight. 43 Doufuchi Hutong (just east of Jiugulou Dajie), Xicheng 西城区豆腐池胡同43号 旧鼓楼大街往东走(6400 4875)

Flor de Loto

Sleek and chic Vietnamese restaurant – always draws a crowd. DIY fresh spring rolls are a highlight. Worth the ride to Korea-town. > Daily 11am-10pm; 201, Europark Bldg A1(Cafe Bene Building) Guangshun Nandajie, Wangjing, Chaoyang 朝阳区望京园610号楼慈乐汇A座 201室 (6477 7387)

4Corners (Vietnamese, Fusion)

The definitive hutong bar/restaurant? Chef Jun Trinh took a break from his celebrity TV work to host this part-Vietnamese venue, serving up steaming bowls of pho with zesty, fresh rolls, as well as a great bar, with frequent live indie performances. > Tue-Sun 11am-2am, 27 Dashibei Hutong (near west end of Yandai Xiejie), Xicheng 西城区大柵胡胡同27号烟袋斜街附近 (6401 7797)

Greyhound Café (Modern Thai/Fusion)

Greyhound Café originated in Bangkok offering Thai food with a twist and served in a fashionable surrounds. Perfect for Taikoo Li Sanlitun then. > Daily 11am-11pm, 51-30B, Building 1, Sanlitun Road 19, Chaoyang 朝阳区三里屯路19号1号楼 51-30B (6416 3439)> Additional branch in Shin Kong Place (see online.thatsmags.com for details)

Purple Haze (Thai)

Given Beijing's lack of white sand beaches and backpacker bars, Purple Haze has to make do for the best Thai experience in town. Has all the classics like veggie spring rolls (RMB40), papaya salad (RMB46) and curries (RMB44-180) – but our pick's the seafood pad Thai (RMB45). > Daily 11am-11pm, 55 Xingfu Yicun, Chaoyang 朝阳区幸福一村55号 (6413 0899)

Susu (Vietnamese)

The first step is finding it. Follow that up with a dreamlike renovated courtyard, extensive wine list and a listing of top-notch Vietnamese curries, banh mi sandwiches, stews, soups and la Vong fish. > Tue-Sun 11.30am-11pm; 10 Qianliang Hutong Xixiang, Dongcheng 东城区钱粮胡同西巷10号 (8400 2699)

Japanese

Hatsune ¥* (California Japanese)

As much a California roll joint as true Japanese, Hatsune is now an old favorite among the sake-swilling, sushi-swallowing set, though less so among sashimi purists. > Daily 11.30am-2pm, 5.30-10pm 2/F, Heqiao Bldg C, 8A Guanghua Lu, Chaoyang 朝阳区光华路甲8号 和东大厦C座2层 (6581 3939)> Additional locations in Sanlitun Tai Koo Li South; Kerry Centre Mall (see www.online.thatsmags.com for details)

Inagiku *

This Beijing branch of one of Tokyo's oldest and most celebrated restaurants is as near to perfection as you're likely to find. Deceptively simple yet finely crafted, the handmade Inaniwa udon (RMB80) is not to be missed. > Daily 11am-3pm, 6-10.30pm; Rm 315, 3/F, Park Life, Yintai Centre, 2 Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街2号银泰中心悦生活3层315室 (8517 2838)

Happy Sake (Japanese)

When it comes to sake, owner Taka Yamamoto is an expert, responsible for around 80 percent of all high-quality sake imported to China. His restaurant is dedicated to food meant to be enjoyed with sake. Stylish and relaxed, high-quality and affordable - Happy Sake hits all the right notes. > Mon-Sat 6pm-2am, Sun 6pm-midnight; Jia 2, Tuanjieshu Beilu, Chaoyang 朝阳区团结湖北路甲2号(6582 8216)

Sake Manzo *

The barmen here are serious about their sake. Boasting one of the best stocked drinks cabinets in town with over 60 different sakes on offer, this

super-cool little eatery is the perfect place to unwind after a hard day's toil. The sashimi is fresh to the cut, and the beer-marinated chicken is out of this world. One of the very best and least appreciated restaurants in town.

> Daily 6pm-midnight. 7A Tuanjieshu Beisiantiao, Chaoyang 朝阳区团结湖北三东甲7号(6436 1608)

Sui Ka

Is this what after-work hangouts are like in Japan? We're not sure, but we hope so: This charming izakaya nails it when it comes to sake selection and fried delights to munch alongside it. Daily 5pm-1am, Ichibangai First Avenue Food Court, Zaoying Nanli, Maizidian, East 3rd Ring Road > Chaoyang 朝阳区东三环农展馆北路宾都苑东侧一层底商一番街内(137 1692 7543)

Hyoki ¥ (Japanese)

Hidden away in the depths of the Sofitel Hotel, this labyrinthine Japanese restaurant of all private dining rooms has some stunning food, and is the only place to sample traditional Japanese paper hot pot in Beijing. > 6F Sofitel Wanda Beijing 100022 93 Jianguo Road, Chaoyang 朝阳区建国路93号索菲特万达北京酒店6层 (6581 0072)

Sushi Yotsuba **

It doesn't come cheap (tasting menu RMB1,000), but what would you expect from some of the best sushi in town? Buttery and meaty fatty tuna sashimi is a cut above. > Dongcheng: Tue-Sun 11.30am-11pm. 10 Qianliang Hutong Xixiang, Dongcheng 东城区钱粮胡同西巷10号 (8400 2699) > Lido Branch: 2F, No.9-3, Jianguai Xilu, Chaoyang 朝阳区将台西路9-3号2层 (8420 0998)

Korean

Ai Jiang Shan

This upscale seafood restaurant proves that chargrill and composure can go together. Their RMB58 bibimbap lunch is an absolute bargain. > Daily 11am-10pm, Sat and Sun until 9.30pm. 5/F, LG Twin Towers (East Tower), 12 Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街乙12号双子座大厦东塔5层 (51096036/6037) see online.thatsmags.com for other locations

Saveurs de Coree

This upmarket Korean bistro has undergone several changes in recent years, not least its move away from the hipper-than-thou confines of Nanluoguxiang. Fortunately, the menu remains largely intact. The Shin Ramyun is among the best in Beijing, while the Wagyu barbecued beef is almost too good to be true. > Daily noon-11pm. 128-1 Xiang'er Hutong, Dongcheng 东城区香饵胡同128-1号(5741 5753)

Vegetarian

Tianchu Maoxiang (Asian)

Like many arrivals to Beijing, this place started out in Wudaokou and it's since made a successful migration to Chaoyang. Great range of veggie fare, reasonably priced and they offer cooking classes as well. > Daily 10am-10pm 19 Rm 0260, 2/F, Bldg D, Chaowai SOHO, 6B Chaoyangmenwai Dajie, Chaoyang 朝阳门外大街乙6朝外SOHO座2层0260 (5900 1288) Additional location in Wudaokou (see www.online.thatsmags.com for details)

Veggie Table (Western, Asian) *

Proving that Beijing-style vegetarian cuisine is by no means the exclusive preserve of Buddhist monks and sappy Jack Johnson fans, this superbly honed eatery offers some of the very best sandwiches – vegetarian or otherwise – found anywhere in the city. > Daily 10.30am to 11.30pm (last order 10.30pm) 19 Wudaoying Hutong, Dongcheng 东城区五道营胡同19号. (6446 2073)

Daily Routine 日常生活

This cozy bar is a diamond in the rough. Owner Travis is a cocktail aficionado, and the drinks at this establishment change seasonally according to ingredient availability. Light cafe fare is available during the day. > 11am-11pm. 34 Wudaoying Hutong, Dongcheng District 东城区五道营胡同34号 8400 1159

El Nido *

The first hutong hang-out to patent the fridge-full-of-cheap-imports formula, El Nido inspires a loyal following, particularly in summer. The roast leg of mutton plate next door is one of the best locally. > Daily 6pm-late, 59 Fangjia Hutong, Dongcheng District 东城区方家胡同50号(158 1038 2089)

Enoterra

Looking for an affordable glass of wine with that date? Look no further than Nali Patio's wine center. Although the food leaves a bit to be desired, the selections are vast, and if anything, you can enjoy a nice cheese plate with that tart glass of vino. > Daily 10am-2am, 4/F Sanlitun Nali Patio, 81 Sanlitun Lu, Chaoyang District 朝阳区三里屯路81号那

Arrow Factory

The newest craft beer taproom on the

block, Arrow Factory is a rustic hideaway brimming with good Anglo-ScWEEandinavian vibes (courtesy of the brew-masters) and the brand's distinctive Chinese brewed ales. A winning combination > 38 Jiuchang Hutong, Dongcheng District 东城区箭厂胡同38号 (6407 6308)

8-Bit

Drinking alongside multiplayer retro gaming – why didn't anyone do this sooner? Megadrive, Super Nintendo, N64... some real gems make up an ever-growing collection. Draft Kirin goes for a reasonable RMB25 a glass. > Daily, 1pm-2am, 13 Beiliuoguxiang, Dongcheng 北锣鼓巷13号 (159 1025 6538)

BBC (Bottle, Boot & Cigar)

The brainchild of local spirits professional Douglas Williams, this bar provides the discerning Beijing drinker with a peerless selection of liquor for sale, cocktails and coming soon, shoe shines, cigars and straight-razor shaves. > 1pm-late. 1 Taipingzhuang Nanli (At Xingfucun, between Frost: Coffee, Nails & Cocktails and Commix Bar), Chaoyang District 朝阳区太平庄南里1号 (1861 405 7407, www.bbcbeijing.com)

The Brick

A Cheers-style atmosphere ensures you'll find this neighbourhood drinking hole-in-the-brick-wall faux dive bar either cliquey or inclusive. The heavy-duty cocktails (including the devastatingly boozy RMB80 Terminator) are probably needed for the bizarre Wednesday pub quiz. > Daily 4pm-late. Unit 2-11, Bldg 2, Xianzhi Jiaozhi, 31 Guangqu Lu (northeast corner of Shuangjing Qiao), Chaoyang District 朝阳区双井桥东北角广渠路31号院天之骄子2号楼底商2-11 (134 2616 6677)

Capital Spirits

A team of non-China natives doing a baijiu bar? Brave and, luckily, brilliant. Lovely hutong setting, friendly owners and great bottle collection. > Tue-Sun 8pm-late; 3 Da Ju Hutong, Dongcheng 东城区大菊胡同3号 (010 6409 3319; www.capitalspirits.com)

China Bar ¥¥

Top views from the 65th floor and flash drinks are the attractions on offer at this hip hotel bar. > Sun-Thu 5pm-1am, Fri-Sat 5pm-2am. 65/F, Park Hyatt, 2 Jianguomenwai Dajie, Chaoyang District 朝阳区建国门外大街2号柏悦酒店65层 (8567 1838/40)

CICADA Ultralounge ¥

The latest – and perhaps only – ultralounge in Beijing is fast becoming one of Sanlitun's trendiest bars. A Shanghai style lounge bar with mixology credentials, the Whisky Sours and Smoky Havana's are worth the cost. > Mon-Sat, 6pm-late, 11 Sanlitun Road, Chaoyang District 朝阳区三里屯路11号三里屯太古里北区N4-33 (6418 9898)

Cu Ju

Moroccan-inspired bistro, cocktail destination and sports fan's manna all rolled into one, Renaissance man Badr Benjelloun's hutong gem is constantly evolving. Offering North African food with an international cocktails, Beijing's widest selection of rums and sports broadcasts from basketball to cricket, Cu Ju is truly one of the city's best all-around bar-restaurants. > 5-11pm, Sun-Tue, Thu, 5pm-late, Fri-Sat; closed Wed. 28 Xiguan Hutong (Hutong entrance is 300m north of subway line 5, Zhangzhizhong Lu stop), Dongcheng District 东城区细管胡同28号 6407 9782, www.cujubeijing.com

Daily Routine 日常生活

This cozy bar is a diamond in the rough. Owner Travis is a cocktail aficionado, and the drinks at this establishment change seasonally according to ingredient availability. Light cafe fare is available during the day. > 11am-11pm. 34 Wudaoying Hutong, Dongcheng District 东城区五道营胡同34号 8400 1159

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Enoterra

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里花园Da05室 (5208 6076)

First Floor

First Floor is like that friend who's too popular to properly enjoy their company. At weekends, it gets aggressively full, with regulars and the passing tourist trade all buying at the bar. A good place to meet new friends, perhaps. // Daily, 4pm-late, Sanlitun Beixiaojie, Chaoyang District 朝阳区三里屯北小街 (6413 0587, first-floor-beijing.com)

Fubar

Slightly past its prime, this basement bar is trying to rediscover the speakeasy pretence that made the place its name. Live lounge music and a vast amount of pours are starting to persuade people it's succeeding. > 6pm-2am Sunday to Thursday, 6pm-4am Friday and Saturday. 8 Gongti Beilu, Chaoyang District, Workers' Stadium East Gate 朝阳区工体北路8号工人体育场东场内 (6593 8227)

Glen ¥

Experiences can vary at Glen (we've endured poor service and drinks that are scandalous at the price), which is located in a decidedly downbeat compound. But whisky lovers have been known to swear by its selections and dark, intimate atmosphere. See for yourself. > 6.30pm-2am. 203, 2/F, Taiyue Suites Hotel Beijing, 16 Nansanlitun Lu, Chaoyang District 朝阳区南三里屯路16号泰悦豪庭2楼203室 (6591 1191)

Glen Classic ¥

Tucked away in the grounds of Face hotel, Glen Classic is a Japanese-owned whisky bar where discerning drinkers can sink into an arm-chair, glass in hand, and while away the hours. Huge range of whiskies and rums are personally selected by expert owner Daiki Kanetaka – let him recommend you something special. > Mon-Sat, 7pm-2am, reservation required, minimum spend RMB200, Face Hotel Courtyard, 26 Dongcaoyuan, Chaoyang District 朝阳区工体南路东草厂26号 (6551 6788)

Great Leap Brewing 大跃啤酒 ¥*

The bar that began the whole Beijing microbrewing frenzy (yes, frenzy) specializes in idiosyncratic, local-style brews (RMB25-40) with intriguing flavors – their Sichuan peppercorn ale was memorably good. Reservations used to be recommended for their original hutong brewhouse, but the opening of a wildly popular new pub on Xinzhong Lu has shifted most drinkers there instead. > Gulou: 5pm-late, Tue-Fri, 2pm-late Sat-Sun 2-10pm, 6 Douliao Hutong, Dongcheng District 东城区豆角胡同6号 (5717 1399)> Sanlitun: Daily 11:30am-2pm; Sun-Thu 5pm-midnight, Fri/Sat 5pm-1am, B12 Xinzhong Street 新中街乙12号 (6416-6887, www.greatleapbrewing.com)

Hidden Lounge *

Although frustrating to find, Hidden Lounge rewards the intrepid with good artwork and comfortable seating, suggesting a Kasbah, plus well-made drinks at great prices (wine from RMB100 a bottle, mix drinks from RMB25). You'll probably have to call them to find it, though. > Daily 6pm-1am. Room 101, Bldg 8, CBD Apartments, Shuanghuayuan Nanli Erqu, Chaoyang District 朝阳区双花园南里二区CBD公寓8号楼101层 (8772 1613)

Heaven Supermarket

A purgatory of bottles, bongos and bedraggled English teachers, Heaven sells the cheapest alcoholic takeaways in town. You can also hang around and appreciate the afterlife (clientele) if you want. Caveat: the food is straight from Hell's own kitchen. > Daily 12pm-4am. 12 Xindong Lu (next to The James Joyce), Chaoyang District 朝阳区新东路16号 (6415 6513)

Ichikura ¥

One of the best-known 'secrets' in town, this Japanese whisky bar tucked behind a theater also offers terrific cocktails. Although less expensive than several rivals, you'll want to indulge. > Daily 7pm-2am. 2/F Chaoyang Theater, 36 Dongsanhuan Beilu, Chaoyang District 朝阳区东三环北路36号朝阳剧场南侧 (6507 1107)

The Irish Volunteer

Everything – from the red-faced owner to the grub – is authentically Irish: tinged with alcoholism, doggerel and drunken regret. A good place to down a pint and a pizza before heading into town, then. > Daily 9pm-2am. 311 Jianguai Lu (opposite Lido Hotel East Gate), Chaoyang District 朝阳区将台路311号 (6438 5881)

Jane's & Hooch ¥*

Acclaimed by some foreign press as one of the best bars in the world (cool), this

not-so-plain Jane has been at the vanguard of the South Sanlitun gentrification. It serves RMB60-80 measures of your favorite Prohibition-era hooches in a fanstastic speakeasy atmosphere, with attentive staff and unimpeachable cocktails.

> Daily 8pm-2am, Courtyard 4 Gongti Beilu, 工体北路4号院 (6503 2757)

Jing-A Taproom **

In just a few years, these guys developed from shady guerrilla brewers to upstanding publicans with their own range of souvenir T-shirts. Their bar is a peach: a bricks-and-mortar taproom, which is large, warm and sociable, and has up to 16 different beers on tap.

> Building B, 1949 The Hidden City, Courtyard 4, Gongti Bei Lu, Chaoyang 朝阳区工体北路4号院

Maggie's ¥

A notorious sausage fest (we refer, of course, to the hot-dog stand outside), Maggie's has been providing its special comforts for so long, it's practically a time-honored Beijing brand – although it's also a bastion of Mongolian culture.

> Sun-Thur 8pm-4am, Fri-Sat 8pm-5am, Ritan Park South Gate, Chaoyang District 朝阳区日坛公园南门 (8562 8142)

Mai Bar *

Understated hutong hideaway with a long list of some of the best cocktails in town.

> Daily 5pm-late, 40 Beiluoguxiang, Dongcheng 东城区北锣鼓巷40号 (6406 1871)

Mao Mao Chong **

The cocktails at Mao's – such as their sublime 'Mala' Mule, a Sichuan peppercorn-infused vodka drink that's a long way from Moscow – are unique infusions using local ingredients and know-how. Grungey without being grimy, Mao's eschews flash while still keeping it real. And those pizzas.

> 12 Banchang Hutong, Jiaodaokou, Dongcheng District 东城区交道口南大街板厂胡同12号 (6405 5718, www.maomaochongbeijing.com)

Mesh ¥

Whether it's an early evening cocktail or a late-night infusion, Mesh's moody interior and underground soundtrack draws the bright young things (and on LGBT Thursdays, quite a few old things, too).

> Daily 5pm-3am, Building 1, 11 Sanlitun Lu, Chaoyang District 朝阳区三里屯路11号院1号楼 (6417 6688)

Parlor

Learn a few quotes from *Gatsby* before heading to this 20s Shanghai-style speakeasy and you'll fit right in.

> Daily 6pm-2am, 39-8 Xingfuercun, Chaoyang 朝阳区新东路幸福二村39-8 (8444 4135)

Revolution *

Sanlitun doesn't really do hipster bars but if it did, this cramped ode to Maamorabilia would be it. The East may be red but their cocktails (RMB45) are fit for a Chairman.

> Daily, 12pm-late, west of Yashow, Gongti Bei Lu, 朝阳区工体北路雅秀市场西侧 (6415 8776)

Salud 老伍 *

A Nanluoguxiang institution, with everything from cheap beer to (loud) live music and low beams. The rum infusions are a particular favorite on cold nights. Latest branch in WDK a welcome addition to surounding student dives.

> NLGX: Mon-Fri 3pm-late, Sat-Sun noon-late. 66 Nanluogu Xiang, Dongcheng District 东城区南锣鼓巷66号 (6402 5086)

> Wudaokou: 2/F, Qijixin Building, Zhanchunyuuan Xilu 展春园西路奇鑫大厦南侧2层

The Tree

A cozy stalwart of the Beijing bar scene, you'll find wood-fired comfort pizza, beer aplenty and a hearty, mature atmosphere. Has two neighborhood offshoots: By the Tree (brickwork, pool, old man's pub) and Nearby the Tree (live music, two floors).

> Daily noon-2am, 100m west of Sanlitun Bar Street, Youyi Youth Hostel, Chaoyang District 朝阳区三里屯酒吧街往西100米友谊旅馆后面三里屯医院东面 (6415 1954)

Trouble Bar

Beijing's leading venue for imported craft beers. Stocks a large draft selection and an even larger selection of bottles. Also does a nice line in creative cocktails, if brews aren't your thing. Conveniently located next to Gung-Ho, hosts a full-sized foos-ball table, darts, and plenty of TV's to accommodate any event, meetings, and gatherings.

> 2-101, China View Building, 2B Gongti Donglu, Chaoyang District (Next To Gung-Ho) 朝阳区工人体育场东路乙2号中国红街2-101甲板比萨隔壁 (8590 0390, troublebar@gmail.com, www.trouble.bar)

Slow Boat Brewery Taproom **

This popular microbrewery has its own pub hidden away in Dongcheng's hutongs. Quality ales that change depending on the season, heated floors and a great little kitchen round out the deal.

> Mon Closed, Tues-Wed: 5pm-midnight, Thu 5pm-1am, Fri 5pm-late, Sat 2pm-late, Sun 2-10pm; 56 Dongsi Batiao, Dongcheng 东城区东四八条56号 (6538 5537)

10 Best Livehouses

Dusk Dawn Club (DDC) 黄昏黎明俱乐部

Great little livehouse near Meishuguan with a focus on jazz, folk and indie rock. Craft beer and whisky means you won't get bored of the drinks list quickly.

> Tue-Sun 1pm-2am; 14 Shanlao Hutong, Dongcheng 东城区美术馆后街山老胡同14号 (6407 8969)

Hot Cat Club 热力猫

A true stalwart of the Beijing scene, Hot Cat is the type of hard-working venue that helps cement a city's music scene. From Afro Funk to Math Rock to painful open-mic nights, this everyman's club breeds good vibes. Decent drinks, lots of lounge seats and plenty of space.

> Daily 10am-late, 46 Fangjia Hutong (just south of Guozijian Jie), Dongcheng District 东城区方家胡同46号 (6400 7868)

Jianghu 江湖酒吧

This former Qing Dynasty courtyard home is exactly where you'd take that friend from out of town to prove you're cool. Its cozy atmosphere is also its downfall – any show with under 40 people and you're stuck looking through the windows. Hip and casually familiar, the jazz and folk bookings keep things low-key enough for the book-home-for-the-babysitter crowd.

> 7 Dongmianhua Hutong, Jiaodaokou Nan Dajie, Dongcheng District 东城区交道口南大街东棉花胡同7号 (6401 5269, site.douban.com/jianghujubar, jincanzh@gmail.com)

MAO Livehouse 光芒 *

From the denim-jacketed doorman to the well-grafted walls, Mao leans on every Hollywood rock club cliché without feeling scripted. Besides boasting the worst bar in town, Mao delivers with great sound and the best billings of heavy metal, punk hitting this side of the Drum Tower.

> 111 Gulou Dong Dajie, Dongcheng District 东城区鼓楼东大街111号 (6402 5080, www.maolive.com)

The Post Mountain 后山

Built into a man-made hill in the center of the MOMA Complex, this new addition to Beijing's growing livehouse empire is The Hobbit meets Manhattan. With as much vibe as a sterile modern-art gallery. Its imported sound system and ramped floor makes for decent sound and sightlines.

> Bldg T8, MOMA, 1 Xiangheyuan Lu, Dongzhimenwai, Dongcheng District (next to MOMA Cinemateque) 东城区东直门外香河园路1号当代MOMA园区T8楼北百老汇电影中心北侧 (8400 4774)

Temple 坛 *

Probably the manliest venue in town, this dimly lit and unventilated space is owned by rockers (Gao Xu, Gao Jian and Clement Burger) and known for late sets of hard rock, punk and ska, with weekend gigs and DJ sets every fortnight. It offers a long drinks menu, with plenty of cheap pastis and shooters, but you'll probably stick to the RMB15 draught.

> Daily, 7pm-late, Bldg B, 206 Gulou Dong Dajie, Dongcheng District 坛东城区鼓楼东大街206号B楼202 (131 6107 0713)

School Bar 学校酒吧 *

Crap drinks and regular, unscheduled fights: no wonder the cool kids adore this alternative livehouse/ DJ bar, founded by Beijing and Shanghai rock n' rollers.

> Daily 8pm-late, 53 Wudaoying Hutong, Chaoyang District 朝阳区五道营胡同53号 (6402 8881, 6406 9947)

Yugong Yishan 愚公移山 *

We've lost more body weight than we'd care to remember in YY's mosh pit. Fortunately, almost all the acts – usually hip-hop DJs, emo rocks and obscure indie outfits from across the globe – were worth it. The upstairs bar area is a refuge from the sweat glands below.

> Daily 7pm-late, 3-2 Zhangzhizhong Lu (100m west of Zhangzhizhong Lu subway station), Dongcheng District 东城区张自忠路3-2号 (6404 2711)

Sports Bars

The Den

At the opposite end of the 24-hour drinking spectrum from Centro, The Den is a

seedy sports joint that starts off sedate and grows steadily sadder as night turns to day. It can get rough and ready come dawn. Solid (cheap) menu, good location and those opening times earn it a place.

> Open 24 hours, 4 Gongti Donglu, Chaoyang District 朝阳区工体东路4号城市宾馆正门旁边

The Local *

Formerly Brussels, this beery bar has come into its own, with large (yet strangely unobtrusive) screenings of sports and political events, a pub quiz, quality fare and a nice selection of draughts and cocktails. Try the Bourbon Street Ice Tea – you won't need another.

> Daily 11-2am, 4 Gongti Beilu, Chaoyang 朝阳区工体北路4号院 (6591 9525)

Paddy O'Shea's *

An entire Irish-themed pub, which could easily be transported, untouched, from a back alley in Limerick and gently deposited in central Beijing. With plenty going on, including pub quiz and sports.

> Dongzhimen: Daily 10am-late, 28 Dongzhimenwai Dajie, Chaoyang District 朝阳区东直门外大街28号 (6592 6290) > Sanlitun: 2/F, Tongli Studio, Sanlitun Back Street 三里屯北路43号同里二层 (6415 0299)

V Sports

Spacious, comfortable, huge screens and no rowdy drunken cretins, V Sports makes a claim for the champion of Beijing sports bars.

> Daily 5:30pm-6am, Gongti North Gate East side, Chaoyang 朝阳区工体北门内东侧 (5293 0333)

Nightclubs

The Bar at Migas *

A place to dance and prowl, perhaps, rather than a drinks destination, TBAM, as no one calls it, focuses on upscale local DJs to get the party started. Good-enough cocktails range from RMB5-70 but mostly it's about the music, man.

> Sunday to Wednesday 6pm-2am, Thursday to Friday 6pm-late, 6/F, Nali Patio, 81 Sanlitun Lu, Chaoyang District 朝阳区三里屯路81号 (5208-6061)

Chocolate

It's impossible to discuss Chocolate without mentioning gold leaf, dwarves, cabaret dancers and oddly-friarly Russian women. Timed right, a visit can be raucous fun, with bottles of spirits from around RMB200, cocktails under RMB50 (including the absinthe-based Flaming Armageddon) and regular floor shows.

> Daily 7pm-6am, 19 Ritan Beilu, Chaoyang District 朝阳区日坛北路19号 (8561 3988)

Dada *

It hasn't been on the Beijing scene for too long, but already Dada is the hippest hangout in town. Their cosy Gulou confines under rock house Temple offer an intimate place to nod along to an eclectic range of all things electro from the best names on the underground scene.

> Daily, 9pm-late, Rm 101, Bldg B, 206 Gulou Dong Dajie, Dongcheng District 东城区鼓楼东大街206号B栋101室 (183 1108 0818)

Lantern *

Founded by now-defunct Acupuncture Records, Lantern is a beacon of light in the strip of truly ghastly nightclubs and bars known as 'Gongti.' Serious about its music, it also makes good drinks and attracts international electronic DJs.

> Thurs-Sat 9pm-6:30am, 100m north of Worker's Stadium West Gate, Chaoyang District 朝阳区工人体育场西门向北100米 (139 119 77989)

MIX

A bit like a trip to the Forbidden City, Mix is one of those places in Beijing you have to experience before you leave. Not much is forbidden in this underground hip-hop disco palace and if you don't leave with hook-up in tow then you're doing something very wrong.

> Daily 8pm-6am, Inside Worker's Stadium North Gate, Chaoyang District 朝阳区工人体育场北门内 6506 9888, 6530 2889, 150 1138 2219, mixclub@sohu.com

Vics

Separated at birth from its identical twin brother, Mix, this is the definition of Gongti sweatbox meat-market chic at its very finest. The Chinese love it – as do moody Russians and jailbait students – helping Vics to become one of the most infamous clubs in the capital.

> Daily 8:30pm late, Inside Worker's Stadium North Gate, Chaoyang 朝阳区工人体育场北门内 (5293 0333)

Hotel Bars

Atmosphere ¥¥

Beijing's highest bar, on the 80th floor of

the 1,082-ft China World Tower, offers 300+ swanky cocktails from RMB65 with 360-degree views of the 700AQI PM2.5.

> Mon-Fri noon-2am, Sat and Sun noon-4am, 80/F, China World Summit Wing, 1 Jianguomenwai Dajie, Chaoyang District 朝阳区建国门外大街1号北京国贸大酒店80 (6505 2299 ext. 6433)

Centro ¥

Although it's no longer quite the go-to place for beautiful people it once was, Centro still draws a cute crowd with its nightly jazz performances, spacious and recently renovated lounge areas and classic drinks like the blue-cheese martini.

> Open 24 hours, 1/F, Kerry Hotel, 1 Guanghua Lu, Chaoyang District 朝阳区光华路1号北京嘉里大饭店1层 (6561 8833)

Xian ¥

This elongated bar space makes a nice spot for refreshment after a day spent shopping at neighboring Indigo.

> Sun-Thu 5pm-1am, Fri-Sat 5pm-2am, 1/F, EAST Beijing, 22 JiuXianqiao Lu, Chaoyang 朝阳区酒仙桥22号北京东隅酒店一层 (8414 9810, www.xian-bar.com)

BEAUTY & FITNESS

Brad Clinic

Welcome to Brad Clinic, Beijing's unique skincare and anti-aging center. Our professional and personalized treatments rejuvenate the skin safely, naturally and most effectively while restoring your skin's natural beauty and health. We offer: skin rejuvenation and re-firming, hair removal, acne and sun spots treatment, and wrinkle reduction.

> Tue-Sat 9am-6pm, Room 2103, Tower E1, The Towers, Oriental Plaza, 1 East Chang'An Ave, Dong Cheng 东城区东长安街1号东方广场东方经贸城1办公楼2103室 (8518 2103/ 5688, contact@BradClinic.com)

Daisy's Beauty Salon



Daisy's Beauty Salon
 51000556; 51000557
 "The city's leading experts offering wonderful Brazilian waxing in Beijing!" – Juen Clinics
 ● Permanent hair removal
 ● Laser & IPL treatments
 ● Slimming treatments
 ● Chocolate Wax
 ● Massage
 ● Facials
 First Visit 10% off

Since 2001, Daisy's beauty salon has catered to thousands of Beijing expats and locals and is renowned for its premium waxing services and imported wax that smells like hot chocolate. If waxing isn't your thing, the salon also specializes in an array of other treatments including IPL Facial Rejuvenation and lifting, a 90-minute treatment that uses a laser to stimulate collagen production and soften lines. The salon's slimming treatment is also proving popular and effective.

> Daily, 10am-8:30pm, Rm301, Building B, Sunshine100 International Apartment, Guanghua Donglu, Chaoyang 朝阳区光华东路2号阳光100国际公寓B座301室 (5100 0556 / 0557, www.daisysbeautysalon.com)

Black Golden Tanning Studio 古铜日晒中心

Beijing is hardly the best place to pick up a natural tan. When it finally reaches the warm summer, the sun's rays struggle to penetrate the smog. Thankfully, Black Golden Tanning Studio is on hand to give you that golden glow with its quick, safe and effective technology. With a membership card, enjoy a 50-minute session for RMB400 and come away with natural, healthy-looking color.

> Sanlitun: 11am-9pm, 2/F, Bldg 3, Sanlitun SOHO, Gongti Bei Lu, Chaoyang 朝阳区工体北路三里屯SoHo3号楼2层217 (5785 3711, jusunghao@hotmail.com); > Wangjing: 11am-9pm, Rm T5, 3/F, BOTA International Building, 36 Guangshun Bei Dajie, Chaoyang 朝阳区望京广顺北大街36号博泰国际商业广场3层T-5 (84722855)

Broadwell International Tennis Academy

Located inside Chaoyang Park's Tennis Center, this indoor club boasts a complete state-of-the-art air-supported structure for all-weather year-round indoor tennis, with an advanced lighting system and controlled climate. Ideal for peeps looking to perfect their service and batting a few balls.

> Nongzhan Nanlu, Chaoyang District 朝阳区农南路1号朝阳公园网球中心 (4006406800/ 65958885, www.broadwell.cn1)

LISTINGS

Jindafit

Created by D'Jack Tchinda, Jindafit is a full-body workout that turns African dance and music into seamless sequences that burns fat, tones muscles and relax your mind. Jindafit can be joined by everyone; there is no limitation to your level of fitness. Thanks to the combination of inspiring music, easy-to-follow choreography and great results, Jindafit is a promise to rock the fitness world.

> Contact: jindafit@outlook.com; T: 188-0132-1096; facebook.com/jindafit; Instagram: @jindafit

JM Cosmetic Plastic Surgery Clinic

A top cosmetic & plastic surgery clinic with over 18 years of experience in Beijing. They provide a full range of surgical and non-surgical cosmetic procedures. Their standard for service is focused on maintaining the best technologies in the field of cosmetic surgery and achieving beautiful results safely.

> Contact: C-D, Dawang Building, 12 Xi Dawang Lu, Chaoyang 朝阳区西大望路12号大望写字楼C-D座 (400 0989 809, 138 1088 7442, www.jingmeihui.cn)

Alona Pilates Studio

Pairing up traditional Pilates with an innovative, full-body workout, Alona Pilates offers classes designed to tone and whip you into shape fast. It also provides a personalized experience for all its students, regardless of fitness, strength and flexibility levels.

> Daily, 7:30, late, 5/F at Heavenly Spa by Westin, 1 Xinyuan Nanlu, Chaoyang District

朝阳区新源南路1号威斯汀酒店5层 (139 1029 0260, www.alonapilates.com)

Luxura Tanning Center

This tanning salon has some of the city's best state-of-the-art tanning beds, all imported from Europe. For the sexiest tan possible, get custom-made tanning tips from the well-trained staff.

> Daily, 10am-10pm. 1) Rm 307, Bldg 4, Jianwai Soho 39 Dongsanhuan Zhonglu, Chaoyang District 朝阳区东三环中路建外SOHO西区4楼307室 (5900 0427, www.luxura.net) 2) 5005, 5/F, 3-3 Sanlitun, Chaoyang District 朝阳区三里屯3-3大厦5层5005号 (5136 5186, www.luxura.net)

Lily Nails

A long-time favorite among locals and expats alike, Lily Nails is much more than a nail spa; they have a variety of pampering treatments and waxing services too.

> Daily, 10am-10pm. 1) 2 Ginza Mall, 48 Dongzhimenwai Dajie (southeast of Dongzhimen Bridge), Dongcheng District 东城区东直门外大街48号东方银座2楼(东直门桥东南侧) (8447 7178); 2) Shop 2049, 2/F, 3-3 Shopping Center, 33 Sanlitun Beijing, Chaoyang District 朝阳区三里屯北街33号3-3大厦2层 2049号 (5136 5829, 136 8148 3308)

ZELL BeauCare Clinic 泽尔丽格医疗美容

Overseen by Fellow of the American Society for Dermatologic Surgery (ASDS), ZELL cosmetic clinic provides state-of-art comprehensive minimal invasive procedures, including, Botox, dermal filler, fractionated laser skin resurfacing, Ulthera skin tightening and lifting, professional skin care treatment (acne, pigmentation, aging), and plastic surgery (including double eyelid, rhynoplasty, among others).

> Unit 2002, 1/F, Vantone Center, 6A Chaoyangmen Wai Dajie, Chaoyang 朝阳区朝阳门外大街甲6号万通中心A座一层2002 (010-59073390, 18612483390, www.zellbeauty.com)

Sport

Broadwell International Tennis Academy

Located inside Chaoyang Park's Tennis Center, this indoor club boasts a complete state-of-the-art air-supported structure for all-weather year-round indoor tennis, with an advanced lighting system and controlled climate. Ideal for peeps looking to perfect their service and batting a few balls.

> Nongzhan Nanlu, Chaoyang District 朝阳区农南路1号朝阳公园网球中心(4006406800/ 65958885, www.broadwell.cn)

Cycle China Inc. 北京非常之旅

Cycle China provides organized cycling and hiking tours in and around Beijing as well as longer tours throughout China. Some of their more popular tours take cyclists through the Olympic Green, Tian'anmen Square, and Beijing's traditional hutongs.

> 12 Jingshan East Street, Dongcheng District 东城区景山东街12号 (6402 5653 Mobile: 13911886524, re

California Fitness Beijing Club

California Fitness Beijing's Group X program is among the best in the region, and with membership you have access to over 150 weekly Group X classes and a team of professional personal trainers in Asia. Your membership also includes free towel usage and a fitness assessment.

> South Tower, L4, 9 Guanghua Lu, Chaoyang District 4008-100-988 www.californiafitness.com

Heyrobics

"Sweat like a Swede!" they say with annoyingly smug grin and toned abs. The only fitness craze worth following in Beijing, Heyrobics is all about a punishing full-body workout set to pumping beats – not forgetting the fluorescent spandex. Differing classes for all abilities, check online for the full schedule.

> www.heyrobics.com, info@heyrobics.com

Yihe 42° Hot Yoga



3 locations in Beijing; the best Yoga for Beginners! No previous experience necessary – and if your body is a bit stiff – that's okay! Yihe knows it can be a little intimidating to begin your journey into Yoga, so they are available to answer any questions you may have. It's a great workout for the body and calming for the mind. Call them today on (5905 6067, 8405 9996, 8599 7395)

> Daily, 10am-8pm. 1) 3/F, No. 2 South Building, Blue Castle, Dawang Lu, Chaoyang District 朝阳区大望路蓝堡国际中心南写字楼2座3层 (8599 7395/96, www.yh42.com); 2) 3/F, Bldg. 14, Solana, No. 6 Chaoyang Gongyuan Xilu Chaoyang District 朝阳区朝阳公园西路6号, 蓝色港湾14号, 三层 (5905 6067/77, www.yh42.com); 3) 3/FA Shimao Plaza 13 Gongti Beilu Chaoyang District 朝阳区工体北路新中西里13号巨石大厦3FA serve@cyclechina.com or cyclechina@hotmail.com)

HAIR SALONS

Laurent Falcon



The salon is a cut above, thanks to skills of experienced French stylist Laurent Falcon. Guys/girls. Blow-dry, up-dos, highlights, coloring available. L'Oréal, Schwarzkopf, KeraSraight, Inoa. RMB165-980 women, RMB115-468 men.

> 209 2nd floor, 20093 China World Trade Centre Shopping Mall. 国贸商城区域3-2楼 209. (8535 1002, 131 4667 9913). 43 Sanlitun Beijing Nan, Chaoyang, 三里屯北街南43号楼 (135 0137 2971)

Catherine de France

Awarded best expat salon in 2014, with a trained team of international and local stylists, colorists and beauticians, this salon welcomes all ages and budgets in a modern and relaxed atmosphere for a wide range of hair and beauty treatments,

including manicures, pedicures & waxing. Wella, SP, INOA, TIGI.

> EAST AVENUE BLD Ground Floor, No.10 Xindong Lu, Chaoyang 朝阳区新东路10号逸盛阁首层 Salon: 0086 10 84425120, Mobile: 0086 13521473492 E-mail: catherine@catherinedefrance.com Wechat: CDFSalon; Web: www.catherinedefrance.com

SPA & MASSAGE

Angel Hands Massage Center



Essential Oil SPA (original price: RMB288/hr), promotional price RMB230/hr now. Let us release your stress and make you smile wherever you go... Aroma Soothes Therapy Massage, Rose Oil (RMB 280/min); Aroma Relaxation Massage; Aroma Lomi Lomi; Deep Relaxation Massage; Happy Hour at weekend, all services are 20% off. Our masseuses will know how to pamper you and attend to your every need.

> Room 301, Building 5, JianwaiSOHO, CBDGuomao, Chaoyang 朝阳区国贸建外SOHO, 5号楼301 (138 1182 1008)

Dragonfly Therapeutic Retreat

Created as a contemporary urban retreat, Dragonfly is an oasis of peace and tranquility in the midst of the hectic city.

> Daily, 10am-late. 1) 60 Donghuanen Dajie (near The Peninsula Hotel and Oriental Plaza) Dongcheng District 东城区东直门大街60号(近王府饭店和东方广场) (6527 9368, www.dragonfly.net.cn); 2) 1/F Eastern Inn, Nan Sanlitun Lu, Chaoyang District 朝阳区三里屯路逸羽酒店一层 (6593 6066); 3) Grand Summit Plaza, 19 Dongfang Donglu (100m north of Lufthansa Center), Chaoyang District 朝阳区侨东坊东方东路19号外交会所1层(燕莎中心路北100米) (8532 3122)

Oriental Taipan Massage & Spa

Since 2002, Oriental Taipan has been pampering Beijing's finest in their small chain of contemporary spas. Calming flower aromas, Zen music, and trickling feng shui fountains create a soothing atmosphere in each of their locations, while a long list of treatments from around the world cater to all pampering needs.

> Daily, 12am-midnight. Sunjoy Mansion, 6 Ritan Lu, Chaoyang District 朝阳区日坛路6号 (400 001 0202, www.taipan.com.cn)

DENTAL

Arrail Dental

Affiliated with the University of Pennsylvania, Arrail Dental has access to top-class equipment. Its well-trained staff, multiple locations across town and excellent facilities make it one of the best dental providers in Beijing. English-speaking staff. Dental services including examinations, whitening, root-canal treatment, orthodontics and implants.

> 1) Rm 201, the Exchange-Beijing, 118B Jianguo Lu, Chaoyang District 朝阳区建国路118号国贸桥东南角京汇大厦201室 (6567 5670); 2) Rm 208, Tower A, CITIC Building, 19 Jianguomenwai Dajie, Chaoyang District 朝阳区建国门外大街19号国际大厦A座208室 (6500 6473); 3) Rm 308, Tower A, Raycom Info Tech Park 2 Xueyuan Nanlu, Haidian District 海淀区中关村科学院南路2号融科资讯中心A座308室 (8286 1956); 4) Rm 101, Bldg 16, China Central Place, 89 Jianguo Lu, Chaoyang District 朝阳区建国路89号华贸中心公寓16楼101室 (8588 8550/60/70); 5) 1/F, Somerset Fortune Garden, 46 Liangmaqiao Lu, Chaoyang District 朝阳区亮马桥路46号燕莎东侧盛庭福苑1层 (8440 1926)

Beijing United Family Dental Clinic

The Beijing United Family Dental Clinic in Shunyi is a satellite of the main hospital in Lido (which has its own dental clinic onsite). A comprehensive range of services are at hand, including restorative dentistry and cosmetic dentistry. Call ahead for all appointments.

> 818 Pinnacle Plaza, Tianzhu Real Estate Development Zone, Shunyi District 顺义区天竺社区天竺国际俱乐部酒店. Tel: (10) 8532 1221 / 8532 1678 (Immigration Clinic). Shunyi Clinic and Liaoning Liaoyang Branch. Mon-Fri, 9:30am-5:30pm, Sat and Sun, 9:30am-4:00pm. Pinnacle Plaza, Unit 806, Tian Zhu Real Estate Development Zone, Shunyi District 顺义区天竺社区天竺国际俱乐部酒店. Tel: (10) 8046 5432. Shunyi Dental Clinic 顺义牙科诊所. Wi-Fi internet, Mon-Sat, 9:30am-7:30pm. Pinnacle Plaza, Unit 818, Tian Zhu Real Estate Development Zone, Shunyi District 顺义区天竺社区天竺国际俱乐部酒店. Tel: (10) 8046 1102. Liangma Clinic 亮马桥诊所. Wi-Fi internet, Mon-Fri, 8:30am-5pm. 2nd Floor Grand Summit, 19 Dongfang East Road 朝阳区东方东路19号1号楼单元27号 外交人员公寓B区首层16号. Tel: (10) 5927 7005 www.uhf.

Joinway Dental

As one of Beijing's most reputable and trusted dental practices, Joinway Dental

provides the perfect combination of cutting edge technology and comfortable treatment, while maintaining the strictest sanitary and sterilization processes. The clinic uses imported materials of the highest quality and its professional, US-trained staff offers a personalized and private service.

> Mon-Sat, 9am-6pm; 11D, Building D, Oriental Kenzo Plaza (Ginza Mall), 48 Dongzhimen Wai Dajie, Dongcheng 东城区东直门外大街48号东方银座D座 11D (8447 6092/93, mobile: 1326 181 6708, joinway@dentalc.com, www.dentalc.com)

SDM Dental 固齿齿科

The full spectrum of dentistry. Services include teeth cleaning, root-canal treatment, porcelain crowns, dental implants, orthodontics, cosmetic dentistry, fillings, pediatric dentistry, extraction, teeth-whitening and veneers. Credit cards accepted.

> www.smdental.com**Mon-Fri 9am-8pm. CBD/Guomao>2/F, NB210, China World Shopping Mall, 1 Jianguomenwai Dajie 建外大街1号国贸商城地下2层. Tel: 6505-9439/31/93**Mon-Fri 9am-8pm. Olympic Area>F-0186B Sunshine Plaza, 68 Anli Lu (east of Sunshine Plaza) 亚运村安立路68号 阳光广场东侧. Tel: 6497-2173, 6498-2173**Mon-Sun 10am-19pm. Shunyi>LB07-08, No.99 Euro Plaza, YuXiang Road 北京顺义区天竺镇裕翔路99号欧陆广场LB07-08号. Tel: 8046-6084**Mon-Fri 9am-8pm. Sanyuanqiao>FC222, 21st Century Hotel, 40 Liangmaqiao Lu 亮马桥40号 21世纪饭店2层. Tel: 6466-4814, 6461-2745**Mon-Fri 9am-8pm. Haidian>40768, 4/F, New Yansha Mall, Yuanda Lu 远大路金源顺源购物中心Mall4层 40768 Tel: 8859-6912/13**Mon-Sun, 10am-7pm Guomao>Rm 5, 3/F, North Tower, China Overseas Plaza, 8 Guanghua Dongli. 北京朝阳区光华东路8号中海广场北楼3层05号. Tel: 5977-2488

HEALTH SERVICES

Amcare Women's & Children's Hospital

With a zero waiting-time policy, top-quality inpatient facilities, home visits, night services and transportation assistance, Amcare provides a trustworthy experience. English-speaking services include pediatrics, gynecology and obstetrics.

> 9 Fangyuan Xilu, Chaoyang District 朝阳区芳园西路9号 (6434 2399, 24hr hotline 800 610 6200, www.amcare.com.cn)

Beijing International Medical Center (IMC)

Established in 1993, the International Medical Center-Beijing counts on an expert team of foreign doctors, offering a wide range of medical services, including family medicine, psychological services, dental, ob/gyn, pediatrics and TCM. Drop-in services for travelers; x-rays and ultrasounds are also available. English, Farsi, Japanese, Chinese, Arabic and Russian spoken.

> 24hours. Room S106/111 Lufthansa Center, 50 Liangmahe Lu, Chaoyang District 朝阳区亮马桥路50号燕莎中心写字楼1层S106 (6465 1561/2/3, 6465 1384/28, www.imclinics.com)

Beijing New Century Harmony Pediatric Clinic

> Shunyi, K-01, Building No.19, Harmony Business Center, Liyuan Street, Tianzhu Town 天竺镇丽苑街和和商业中心19号楼K-01 (6456-2599; harmonyped@ncich.com.cn, www.ncich.com.cn)

Beijing Passion International Medical Center

This full-service international clinic provides 24-hr general medical care and a patient-centered attitude. Beijing Passion International Medical Center is equipped with the latest in medical technology and is designed to support the comfort, safety and privacy of patients.

> 24hours, B1/F, Borui Building, 26 Dongsanhuan Beilu, Chaoyang District 朝阳区东三环北路26号博瑞大厦B1层 6517 7667, www.passion-medical.com

Beijing United Family Hospital and Clinics 北京和睦家医院

> Wi-Fi internet. Lido, Emergency Room is open 24/7/365, Mon-Fri, 8:30am-5pm. > 2 Jianguai Road, Chaoyang District, 朝阳区将台路2号. Tel: (10) 5927 7000 / 5927 7120 (Emergency Hotline). United Family CBD Clinic and Liaoning Liaoyang Branch. Mon-Sat, 9:30am-6:30pm. > Suite 3017, Building AB, Vantone Center, 6 Chaoyangmen Wai Dajie, Chaoyang District 朝阳区朝阳门外大街6号万通中心A座2层3017室. Tel: (10) 5907 1266. Jianguomen Health and Wellness Center and Liaoning Liaoyang Branch. Wi-Fi internet, Mon-Sun 8:30am-5pm. > 21 Jianguomen Dajie, B1, The St. Regis Residence, St. Regis Hotel 朝阳区建国门外大街21号北京国际俱乐部酒店. Tel: (10) 8532 1221 / 8532 1678 (Immigration Clinic). Shunyi Clinic and Liaoning Liaoyang Branch. Mon-Fri, 9:30am-5:30pm, Sat and Sun, 9:30am-4:00pm. Pinnacle Plaza, Unit 806, Tian Zhu Real Estate Development Zone, Shunyi District, 顺义区天竺社区天竺国际俱乐部酒店. Tel: (10) 8046 5432. Shunyi Dental Clinic 顺义牙科诊所. Wi-Fi internet, Mon-Sat, 9:30am-7:30pm. Pinnacle Plaza, Unit 818, Tian Zhu Real Estate Development Zone, Shunyi District 顺义区天竺社区天竺国际俱乐部酒店. Tel: (10) 8046 1102. Liangma Clinic 亮马桥诊所. Wi-Fi internet, Mon-Fri, 8:30am-5pm. 2nd Floor Grand Summit, 19 Dongfang East Road 朝阳区东方东路19号1号楼单元27号 外交人员公寓B区首层16号. Tel: (10) 5927 7005 www.uhf.

com.cn, patientservices@ufh.com.cn

Beijing HarMoniCare Women and Children's Hospital 北京和美妇儿医院

> Wi-Fi available. Chaoyang: 2 Xiaoguan Bei, Beiyuan Lu北苑路小关北里甲2号. Tel: 6499-0000. contact@hmcare.org, en.hmcare.net

Hongkong International Medical Clinic, Beijing 香港国际医学诊所

Dongjishiitao: 9/F, Office Tower, Hongkong Macau Center-Swiss Hotel, 2 Chaoyangmen Bei Dajie 朝阳门北大街2号 港澳中心瑞士酒店办公楼9层, 6553-9752, 6553-2288/2345/6/7; service@hkclinic.com; www.hkclinic.com

International SOS

Since 1989, International SOS has been run by globally trained medical professionals and provides medical, security and travel advice, as well as emergency help 24/7. Its alarm centers operate house calls, ambulance and evacuation services, and standard health treatments. Languages spoken include English, German, French, Mandarin, Spanish, Japanese, Italian and Cantonese.

> Suite 105, Wing 1, Kunsha Building, No.16 Xinyuanli, Chaoyang District 朝阳区新源里16号理莎中心1座105室(6462 9112/ 6462 9100, www.international.sos.com)

Parkway Health Clinic

> Mon-Sat, 10am-7pm; CBD, 1-2/F, Vantone Center, 6 Chaowai Street 朝阳门外大街甲6号万通中心A8座一二层; (4000-662-882(24hrs); enquiry@parkwayhealth.cn; www.parkwayhealth.cn > No. 101-201, Beijing link, block2, No.6 Yuan, Jing Shun Dong Street, Chaoyang 朝阳区京顺东街6号院2号楼北京Link 101-201室

Vista Medical Center 维世达诊所

> 24hours. Wi-Fi internet. 3/F Kerry Center, 1 Guanghua Lu 光华路1号嘉里中心商场3层 Tel: 8529-6618. Email: vista@vista-china.net. Website: www.vista-china.net

OASIS International Hospital

OASIS International Hospital specializes in serving the expatriate community with the latest world-class technology and a broad range of services, all in a pristine facility designed to provide patients with the utmost comfort, care and privacy.

> Mon-Fri, 8:30am-5:30pm; Sat-Sun, 8:30am-12:30pm; 24 Hour Emergency Bldg C1, 9 Jiuxianqiao Beilu Chaoyang District 朝阳区酒仙桥北路9号C1栋 (400 876 2747, 5985-0333, www.oasishealth.cn)

EDUCATION

BBA & EMBA Schools

BBA at BFSU-SolBridge

北京外国语大学国际商学院
> 19 Xisanhuan Beilu, Haidian District, 海淀区西三环北路19号 (solbridge.bfsu.edu.cn, 8881 6563/8881 6763/8881 8537)

LEMB A

The Leadership EMBA from the University of Maryland
Robert H. Smith School of Business is a unique learning experience in Beijing. The program offers world class executive and leadership education from some of the best professors the world has to offer. Every month one of the professors from the University of Maryland comes to Beijing to instruct the class for 4 consecutive days (Thurs – Sun). The program lasts 18 months; the impact lasts a lifetime.
Email: beijing@rhsmith.umd.edu
Tel: 8526 2528/29

Rutgers International Executive MBA

> 5/F China Life Tower, 16 Chaowai Dajie Chaoyang District 朝阳区朝阳门外大街16号中国人寿大厦 (5877 1706, www.rutgersinasia.com)

Mandarin Schools

The Bridge School

北京桥汉语言学校
> (The Bridge School Head office) Room 0709, 7/F Guangming Hotel, 42 Liangmaqiao Lu, Chaoyang District 朝阳区亮马桥路42号光明饭店5层503室 (15321793321 Grettchinn)

Beijing Mandarin Language School

Established in 1998, Beijing Mandarin School is the city's top institute for teaching spoken and written Mandarin as a second language. More than 5,000 students from over 66 countries and more than 80 companies and embassies have successfully learned with us each year.

> Guangming Hotel School: Room 0709, 7/F Guangming Hotel (near the U.S Embassy) 朝阳区光明饭店7层0709 (8441 8391; info@beijingmandarinschool.com; www.beijingmandarinschool.com; Skype: beijingmandarinschool1998)

Beijing Juncheng Language School

> 1) Room 208, 1 Panjiapo Hutong, Chaoyangmenwai, Dongcheng District 东城区朝阳

门外潘家坡胡同1号东城区职工大学208办公室 (6525 9932/6526 7539) 2) Gucheng Village, 15 Huosha Lu, Houshayu Town, Shunyi District 顺义区后沙峪镇火沙路古城段15号 (8049 0307)

Culture Yard

Voted Best Mandarin School in Beijing for 2015 by That's Beijing readers!

Ready to take your Chinese to the next level? We offer personalized Mandarin classes for serious language learners of all levels.

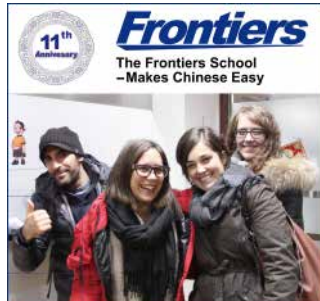
Why choose us?

- Learn in a small group of up to 6 students
- Get your Chinese level evaluated and your study goals set on our detailed level test
- Reach an HSK4 level in less than one year on our flagship Intensive Program!
- Learn from professional teachers with master degrees in teaching Chinese to foreigners
- Study in a centrally located, cozy and sunny hutong courtyard
- Practice on the go with Culture Yard customized online tools
- Discover Chinese culture on our Chinese Through Cinema movie nights and other cultural activities
- Study the most common Chinese characters in our Characters Building course
- Need more?
- Classes are focused on speaking and understanding real Chinese that native speakers use
- Serious approach to Chinese learning with regular homework assignments and tests
- We offer Chinese Media classes for advanced learners
- The school was opened by a western educator passionate about Chinese learning

Don't take our word for it? See what our students say about us on www.cultureyard.net/reviews

Contact us: contact@cultureyard.net/ 010-84044166/Wechat: CultureYard

The Frontiers School



Join the friendly and professional team at Frontiers, who've been teaching Mandarin for 11 years.

> 3/F, Bldg 30, Dongzhongjie, Dongzhimenwai, Dongcheng 东城区东直门外东中街30号3层 6413 1547, www.frontiers.com.cn, frontiers@frontiers.com.cn

International Schools

Beijing BISS International School

北京BISS国际学校
> Building 17, Area 4, Anzhen Xili Chaoyang District 朝阳区安贞西里4区17楼 (6443 3151 www.biss.com.cn)

Beijing City International School

北京乐成国际学校
Located in Beijing's Central Business District, Beijing City International School (BCIS) lives by its motto: "Empowering and Inspiring through Challenge and Compassion." This non-profit, independent co-educational day school offers an international curriculum under the International Baccalaureate (IB) World School system and is authorized to teach all three IB programs (Primary Years, Middle Years, and Diploma Programme).
> 77 Baizhuan Nan'er Lu, Chaoyang District 朝阳区百子湾南二里77号 (8771 7171 www.bcis.cn)

The International Montessori School of Beijing

北京蒙台梭利国际学校
Founded in 1990, MSB is Beijing's first fully registered international Montessori school. The school also boasts an unsurpassed dual Mandarin/English program geared towards helping students achieve fluency in either language from an early age. Curriculum aside, MSB boasts spacious classrooms, a high teacher-student ratio and impres-

sive staff longevity. Tuition: RMB98,000 - RMB177,000/year.

> Bldg 8, 2A, Xiangjiang Beilu, Chaoyang District 朝阳区香江北路甲2号院8号楼 6432 8228 ext. 800, http://www.msb.edu.cn, admissions@msb.edu.cn

Beijing World Youth Academy

北京世青国际学校
Beijing World Youth Academy (BWYA) is an international school for students of all nationalities ages 6 to 18, offering programs on its campuses conveniently located in Wangjing and Lido. An IB World School since 2001, BWYA values holistic education and seeks to give students ample opportunity to develop as globally-aware critical thinkers. A wide variety of co-curricular activities are offered to further enrich student life. Graduates of BWYA have been accepted at prestigious universities around the world. Age range: 6-18. Tuition: RMB 100,000- 140,000/year.

> Mon-Fri, 8am-4:30pm. 18 Huajiadi Beili, Wangjing, Chaoyang District Inside 94 Middle school 北京市朝阳区望京花家地北里18号(6461 7787 ext.32, 8454 3478/0649, admissions@bwya.net, www.ibwya.net)

The British School of Beijing 北京英国学校

The British School of Beijing, established in 2003, has campuses in Shunyi (primary & secondary) and Sanlitun (primary). BSB offers an enhanced English National Curriculum to 1,500 expatriate students, aged 1 to 18, beginning with Early Years Foundation Stage, Primary, Secondary, IGCSE exams in Year 10 and 11 and the International Baccalaureate (IB) Diploma programme in Year 12 and 13. Admission & Fees: RMB102,993-246,057. Contact our Admissions team to arrange a school tour.

> Mon-Fri, 8am-4:30pm, South Side, 9 An Hua Street, Shunyi District 顺义区安华街9号南侧(8047 3558, www.britishtschool.org.cn, admissions@british-school.org.cn)

La Maison Montessori de Pekin

北京中法双语蒙氏儿童之家
The first bilingual French-Chinese Montessori kindergarten in Beijing, it welcomes children between ages 2 to 6 years old. The kindergarten is located in a beautiful courtyard in the hutongs. Schedule: Monday to Friday: 8:30am to 3:30pm. After class activities also offered.

> 50 Dongsi Shitiao, Dongcheng 东城区东四十四条50号 Tel: 131 2025 0341/ 8401 3974; e-mail: lamaisonmontessoridepk@gmail.com www.lamaisonmontessoridepk.com

Beijing Mandarin School

Established in 1998, Beijing Mandarin School is the city's top institute for teaching spoken and written Mandarin as a second language, more than 5,000 students from over 66 countries and more than 80 companies and embassies have successfully learned with us each year. Also recognized and recommended by BBC News as one of the most professional Chinese language school.

> E-tower School(Guomao Area): Room 904-905, 9/F E-tower Building E 数码世界9层904-905(6508 1026/1126) Guangming Hotel School (Embassy Area): Room 0709, 7/F Guangming Hotel(near U.S Embassy) 光明饭店7层0709室 美国大使馆附近(84418391) Email: info@beijingmandarinschool.com/ www.beijingmandarinschool.com/ Skype ID: beijingmandarinschool1998

Canadian International School of Beijing

北京加拿大国际学校
Located in the Third Embassy Quarter of downtown Beijing, the Canadian International School of Beijing (CISB) opened its doors in September 2006. This world-class facility offers an internationally recognized Canadian & IB PYP, IB MYP and IB DP education. The Canadian International School of Beijing develops the whole child in an environmentally sensitive school within a kind, caring community to become a citizen of the world.

> 38 Liangmaqiao Lu, Chaoyang District 朝阳区亮马桥路38号 (6465 7788 www.cisb.com.cn)

Harrow International School Beijing

北京哈罗英国国际学校 www.harrowbeijing.cn
Harrow International School Beijing prides itself on its high academic standards, a close-knit school community, a rich extra-curricular activity program and the quality of its pastoral care provision. Leadership skills are promoted school-wide, with a range of enrichment activities to help students develop teamwork and creative thinking skills, as well as independence and responsibility. Students graduating from Harrow Beijing have won places at a range of universities across the world including Princeton, Yale, Oxford and Cambridge.

> Address: 287, Hegezhuang, Cuigezhuang County, Chaoyang District
朝阳区崔各庄乡何各庄村 287 号 Tel: +8610 6444 8900 Ext. 6900 Fax: +8610 6445 3870 Email: enquiries@harrowbeijing.cn

International School of Beijing

北京顺义国际学校
> www.isbj.edu.cn 10 Anhua Lu, Shunyi District 顺义区安华路10号 (8149 2345)

SIBS Springboard International Bilingual School 君城国际双语学校

Springboard International Bilingual School is a place where children, staff and parents work in partnership to enable all their students to realize their full potential. They are offering a stimulating and full international curriculum as well as an exciting after school program, which will include Kung Fu, calligraphy, health and fitness and football.

> 15 Gucheng Duan, Huosha Lu, Houshayu Town, Shunyi District 顺义区后沙峪镇火沙路古城段15号 (www.sibs.com.cn, office@sibs.com.cn; 8049 2450)

Western Academy of Beijing

京西国际学校
The Western Academy of Beijing (WAB) is a creative and innovative IB World School built upon a solid foundation of core values and our mission to Connect, Inspire, Challenge, Make a Difference. Our students exemplify these values through their awareness of the world around them, service to others, can-do spirit and commitment to excellence. WAB graduates are accepted into world-class colleges and universities across the globe.

> 10 Lai Guang Ying Dong Lu, Chao Yang District 朝阳区来广营东路10号(5986 5588)

Yew Chung International School

耀中国际学校
Located in downtown Honglingjin Park since 1995, Yew Chung International School of Beijing (YCIS Beijing) offers a truly international curriculum for children of foreign nationals in China. The school follows the National Curriculum for England but also integrates an extensive Chinese language and culture program, allowing foreign nationals to get the best out of their time in China. YCIS Beijing is one of only five schools in China accredited by three separate accreditation organizations and has a 100 percent pass rate within the IGCSE and IB programs. In addition, YCIS Beijing is the only international school in China to receive the Cambridge Award for Excellence in Education from the University of Cambridge International Examinations.

> Honglingjin Park, 5 Houbailizhuang, Chaoyang District 朝阳区后八里庄5号红领巾公园 (8583 3731 www.ycisbj.com)

Kindergartens

Beanstalk International Bilingual School

青苗国际双语学校
> 1) Kindergarten > 1/F, Tower B, 40 Liangmaqiao Lu, Chaoyang District 朝阳区亮马桥路40号B座一层 (6466 9255) 2) Primary School > Block 2, Upper East Side, 6 Dongsihuan Beilu, Chaoyang District 朝阳区东四环北路6号阳光上东二区 (5130 7951) 3) Middle & High School > 38 Nan Shilij, Chaoyang District 朝阳区南十里堡38号 (8456 6019)

House of Knowledge International Kindergarten (HOK)

House of Knowledge International kindergarten (HOK) has locations in both Shunyi and Chaoyang. Both locations offer a Kindergarten program for children aged 10 months to 6 years (Pre-school). Students are treated as competent learners and the school emphasizes critical thinking and collaboration skills, in an environment where children "Learn to Learn". In addition, the Shunyi location also has an elementary school starting from grade 1 in September 2014.

> 1) Quanda Gardens Campus: North gate of Quanda compound, 15 Maquanying, Chaoyang District 朝阳区马泉营15号泉发花园北门(6431 8452, www.hokschools.com) 2) Victoria Gardens Campus: 15 Chaoyang Gongyuan Xilu, Chaoyang District 朝阳区朝阳公园西路15号维多利亚花园公寓(6538 2624, www.hokschools.com)

EtonKids International Kindergarten

伊顿国际幼儿园
> Room C103 Lido Country Club, Lido Place Jichang Lu, Chaoyang District 朝阳区亮马桥路路路都广场 2) 6506 4805 3/F, Block D Global Trade Mansion Guangshua Lu, Chaoyang District 朝阳区光华路世贸国际公寓D座3层 3) 8437 1006 Southwest corner of Betchen Xilu and Kehu Lu, Chaoyang District 朝阳区科荟路与科荟路交汇处西南角 4) 8480 5538 Kehu Lu, Chaoyang District, Beijing 朝阳区科荟路大屯里社区 5) 6533 6995 Bldg 19, Central Park, 6 Chaowai Dajie Chaoyang District 朝阳区朝外大街6号新城国际19号楼 6) 6539 8967 Palm Springs International Apartments 8 Chaoyang Park Nanlu Chaoyang District 朝阳区朝阳公园南路8号棕榈泉国际公寓 7) 6749 5008 Bldg 21, Guangqu Jiayuan, Guangqumen-wai, Dongcheng District 东城区广渠门内广渠家园21号楼 8) 8478 0578 Baoxing International Phase 2, Wangjing Chaoyang District 朝阳区望京宝星园国际社区2期 9) 8047 2983 Block 1, Arcadia Villas, Houshayu Shunyi District 顺义区后沙峪罗宾岛别墅 10) 5870 6779 20A Xidawang Lu, Chaoyang District 朝阳区西大望路甲20号蔚府社区内

CLASSIFIEDS

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> No.1-2 Dongzhimen South Street
Dongcheng District
Tel: 8405 3888

Ascott Raffles City Chengdu

> No. 3, Section 4, South Renmin Road, Wuhou District, Chengdu 610041, China
Post code: 610041
Telephone: (86-28) 6268 2888
Facsimile: (86-28) 6268 2889
GDS Code: AZ
Reservations Telephone: 400 820 1028 (China toll-free) / (86-512) 6763 1021
Email: enquiry.china@the-ascott.com

Somerset ZhongGuanCun Beijing

Somerset ZhongGuanCun is a luxury residence in Beijing that lets you enjoy the cultural depth and elegance of the city while living in the fast developing ZhongGuanCun area, only 15 minutes away from the 2008 Beijing Olympic Village. > No.15 Haidian Zhong Street, Haidian District
Tel: 5873 0088

Lusongyuan Hotel

A traditional compound of quadrangle composing of 5 courtyards which lies in the "hutong" area of Beijing. The hotel building is famous for its imperial living taste of the Qing Dynasty with a history of nearly 170 years. The original owner of this large private house was the Grand General SenggeRinchen, who lived here while he carried out top official duties, such as defense minister.

> Tel: (86 10) 6404 0436
Fax: (86 10) 6403 0418
Address:
No.22 Banchang Lane , Kuanjie, Dongcheng District
东城区宽街板厂胡同22号
www.the-silk-road.com
E-mail: webmaster@the-silk-road.com

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> 18 Jinyu Hutong, Wangfujing, Dongcheng (100m East of Sun Dong An Plaza) 东城区王府井金鱼胡同18号 (新东安东侧100米);
24hr front desk: 6525 8855, Fax: 6525 8080,
general.manager@lgapartment.com, www.lgapartment.com

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> Website: http://beijing-east.frasershospitality.com
Tel: 010-58709188 / 400-881-6988

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> E-mail: sales@gtcresidence.com
website: www.gtcresidence.com
Tel: 56756666

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> Website: www.lansonplace.com
Lanson Place Central Park Residences
Tower 23, Central Park, No.6
Chaoyangmenwai Avenue, Chaoyang District, Beijing
Tel: 8588 9588 Fax: 8588 9549

Marriott Executive Apartments

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> Gate, No. 1 Xiagongfu Street, Dongcheng District
Tel: 6564 9999

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> 7 Dongsanhuan Zhonglu Chaoyang District.
Tel: 8588 2888

Oakwood Residence Beijing

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reschaoyang@oakwoodasia.com
Website: www.oakwoodasia.com/resbeijing
Tel: 5995 2888 Fax: 5995 2999

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>> BEIJING (20 LOCATIONS) <<

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5/F, Tower C, Lei Shing Hong Plaza, No.8 Wangjing Street, Chaoyang District
北京市朝阳区望京街8号利星行广场C座5层

Sun Dong An Plaza [New]

北京新东安广场
7/F, Office Tower 2, Sun Dong An Plaza, No.138 Wangfujing, Avenue, Dongcheng District
北京市东城区王府井大街138号新东安广场写字楼2座7层

Zhongyu Mansion [New]

北京中宇大厦
6/F, Zhongyu Mansion, No.6 North Workers Stadium Road, Chaoyang District
北京市朝阳区工体北路甲6号中宇大厦6层

Diplomatic [New]

北京亮马桥外交办公大楼
17/F, Tower E, Liangmaqiao, Diplomatic Office Building, 3rd Embassy District, Chaoyang District
北京市朝阳区第三使馆区亮马桥外交办公大楼E座17层

Kerry Centre - South Tower [New]

北京嘉里中心-南楼
10/F, South Tower, Kerry Centre, No.1 Guanghua Road, Chaoyang District
北京市朝阳区光华路1号嘉里中心南楼10层

Landgent Building [Coming Soon]

北京乐成中心
5/F, Block A, Landgent Center, No.20 East Middle 3rd Ring Road, Chaoyang District
北京市朝阳区东三环中路20号乐成中心A座5层

China World Tower 3

北京国贸三期
15/F, China World Tower 3, No.1 Jianguomenwai Street, Chaoyang District
北京市朝阳区建国门外大街1号国贸中心3座15层

Lufthansa Centre

北京燕莎中心
C203, Lufthansa Centre, No.50 Liangmaqiao Road, Chaoyang District
北京市朝阳区亮马桥路50号燕莎中心C203

Kerry Centre

北京嘉里中心

11/F, North Tower, Kerry Centre, No.1 Guanghua Road, Chaoyang District
北京市朝阳区光华路1号嘉里中心北楼11层

Pacific Century Place 北京盈科中心

14/F, IBM Tower, No.2A North Workers Stadium Road, Chaoyang District
北京市朝阳区工体北路甲2号IBM大厦14层

China Central Place 北京华贸中心

9/F, Tower 2, China Central Place, No.79 Jianguo Road, Chaoyang District
北京市朝阳区建国路79号华贸中心2号楼9层

Parkview Green 北京侨福芳草地中心

15/F, Office Building A Parkview, Green, No.9 Dongdaqiao Road, Chaoyang District
北京市朝阳区东大桥路9号芳草地办公楼A座15层

China Life Tower 北京中国人寿大厦中心

5/F, China Life Tower, No.16 Chaoyangmenwai Street, Chaoyang District
北京市朝阳区朝阳门外大街16号中国人寿大厦5层

China Life - West 北京中国人寿大厦-西

West, 5/F, China Life Tower, No.16 Chaoyangmenwai Street, Chaoyang District
北京市朝阳区朝阳门外大街16号中国人寿大厦5层西区

IFC 北京财源国际中心

10/F, IFC East Tower, No.8 Jianguomenwai Street, Chaoyang District
北京市朝阳区建国门外大街甲8号财源国际中心东座10层

Prosper Center 北京世纪财富中心

6/F, Tower 2, Prosper Center, No.5 Guang Hua Road, Chaoyang District
北京市朝阳区光华路5号世纪财富中心2号楼6层

Financial St. Excel Centre 北京金融街卓越中心

12/F, Financial Street Excel, Centre, No.6 Wudinghou Street, Xicheng District
北京市西城区武定侯街6号卓越国际金融中心12层

NCI Centre 北京新华保险大厦中心

15/F, NCI Tower, No.12A Jianguomenwai Street, Chaoyang District
北京市朝阳区建国门外大街甲12号新华保险大厦15层

Taikang Financial Tower 北京泰康金融大厦

23/F, Taikang Financial Tower, No.38 East Third Ring Road, Chaoyang District
北京市朝阳区东三环北路38号泰康金融大厦23层

Zhongguancun Metropolis Tower 北京中关村欧美汇大厦

7/F, Metropolis Tower, No.2 Dongsan Street, Zhongguancun Xi Zone, Haidian District
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Guangzhou:

Room D-E, 11/F, Yueyun Building, 3 Zhongshan 2nd Road, Guangzhou, P.R.C.

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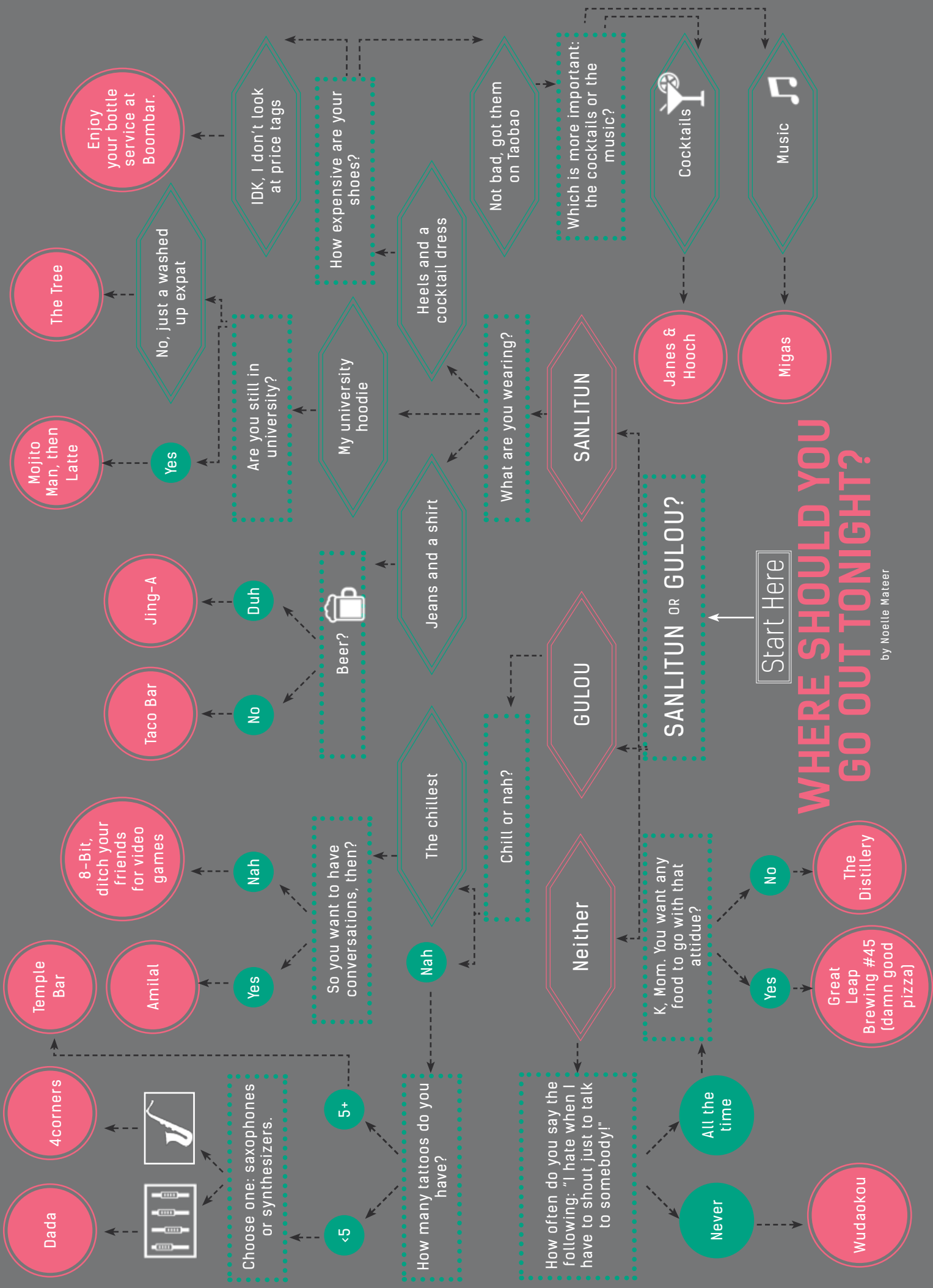
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WHERE SHOULD YOU GO OUT TONIGHT?

Start Here

by Noelle Mateer

SANLITUN OR GULOU?

GULOU

Neither

SANLITUN

Janes & Hooch

Migas

Cocktails

Music

Beer?

Jeans and a shirt

The chilliest

How many tattoos do you have?

How often do you say the following: "I hate when I have to shout just to talk to somebody!"

How expensive are your shoes?

Heels and a cocktail dress

Not bad, got them on Taobao

Which is more important: the cocktails or the music?

Choose one: saxophones or synthesizers.

<5

5+

So you want to have conversations, then?

Are you still in university?

No, just a washed up expat

Yes

Enjoy your bottle service at Boombar.

The Tree

Mojito Man, then Latte



Jing-A

Taco Bar

8-Bit, ditch your friends for video games

Amital

4corners

Dada

K, Mom. You want any food to go with that attitude?

Yes

No

Great Leap Brewing #45 (damn good pizza)

The Distillery

All the time

Never

Wudaokou

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