

BEIJING that's

Inside:
Tianjin
Nov/Dec Issue

BAODING COMES CLEAN

Will Blue Skies Return to China's Most Polluted City?



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EDITOR'S NOTE

NOVEMBER

IT IS ALL TOO EASY TO BECOME TRAPPED IN THE BEIJING BUBBLE, OR, CONVERSELY, to think that you must travel deep into China to find intrigue. You don't. As such, it has become a yearly tradition at *That's* to dedicate an autumn issue to somewhere just beyond the city limits.

Two years ago, we traced the route of the proposed Seventh Ring Road, profiling the villages and commuter cities that will be dragged into Beijing's orbit. Then, in 2015, we explored the huge changes taking place in rapidly urbanizing Tongzhou (that counts as 'outside the city,' right?). We return to Hebei once again this year, as we visit nearby Baoding.

Our neighbor to the southwest carries an uncomfortable reputation. Best known outside China as the country's most-polluted city, there is plenty to dislike about Baoding. But as is often the case, one finds cause for optimism in unlikely places: The city's air quality has improved dramatically in the last two years (which in turn improves ours here in Beijing) and, ironically, the alternative energy sector is booming. From page 42, you can read our account from the heart of Hebei's industrial belt.

Elsewhere in the magazine, Dominique Wong speaks to a photographer profiling China's 'left-behind' children (page 10); Andrew Chin tells us about one of China's hottest indie bands, Future Orients (page 32); Jonty Dixon chats with Academy Award-winner Tim Robbins (page 36); Zhang Mei, founder of WildChina, takes us on a culinary journey through Yunnan (page 54); and Noelle Mateer previews this month's TechCrunch Beijing (page 39) before bringing you her characteristically judicious round-up of the latest food and drink openings (from page 58).



Oscar Holland
Editor-in-Chief

DEALS

We're giving away tickets to some of the very best Beijing parties, openings, shows and talks all month, alongside free meals, drinks, discounts and giveaways. All you have to do is scan the QR code below, follow us on **WeChat** and keep an eye out for your chance to win. You'll get some other great stuff on your phone too.



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QUOTE OF THE ISSUE

“Shanghai people don't go to parks, they just go to IKEA”

An employee at a Beijing IKEA explains the difference between branches in the two cities, page 8

6 CITY

8 A BRIGHT IKEA

The Swedish home store fights back against loiterers

9 A PARKVIEW TO KILL

Architects and neighbors discuss Beijing's hippest mall

15 WHAT'S THE WORD?

This month's Urban Dictionary tackles awkwardness



9

16 LIFE & STYLE

18 PUSS IN BOOTS

Stylish footwear for Beijing this winter

20 TO THE FUTURE

Is TechCrunch 2016 worth the hefty ticket price?

22 JIMMY WHO?

Jimmy Choo gives back to budding Chinese designers



16

28 ARTS

30 GRIME OF THEIR LIVES

Elijah and Skilliam bring grime to the world (and now Beijing)

32 THE FUTURE IS NIGH

Indie band Future Orients on their icy rock

36 ROBBINS YOUR UNCLE

Tim Robbins brings his latest show to the Beijing stage



34

52 EAT & DRINK

58 HOT CHICKPEAS

MoxiMoxi does Hummus like Beijing has never seen

59 ON A ROLL

We've found killer bahn mi, you're welcome

60 BOTTLE IT UP

Taps are fine, but some of the best beers come in bottles



59

THE WRAP

42 GOING GREEN

We see how China's most polluted city cleans up



10 NO CHILD LEFT BEHIND

The rural children growing up with Grandma



54 ME AND YUNNAN

A journey through rural Yunnan begins with ham



CITY

THE BUZZ



FORBIDDEN FLAMES

Firefighters complete a fire drill at Taihe Temple last month. It's the largest fire drill the Palace Museum has carried out in recent years.

QUOTE OF THE MONTH

"There were no clear warning signs. We were not aware the animals would be roaming free"

... said a woman who was severely injured in a tiger attack at a Beijing wildlife park. The woman, surnamed Zhao, was dragged away by a tiger after she exited her car while driving through Badaling Wildlife World with her family. The woman's 57-year-old mother was also attacked after coming to her daughter's aid, and she subsequently died of blood loss. Zhao claims that because of insufficient safety warnings, the park should bear "70 percent" of the responsibility for her injuries.

RANDOM NUMBER

102

... is the depth, in meters, of a proposed railway station at Badaling, the most visited section of the Great Wall. As well as becoming the world's deepest high-speed train station, it will also be the world's largest, with a total area of 36,000sqm. The station is being built as a part of the Beijing-Zhangjiakou Railway, which will connect the three main venues of the 2022 Winter Olympics. Advanced explosion techniques will be used to protect the nearby Great Wall.





UBER ANNOYING



Car-hailing services like Didi and Uber are facing tough new restrictions, with its drivers now required to hold a local household registration (*hukou*) for the city in which they operate. It is feared that the regulations will result in a sharp drop in the number of cars available in places like Beijing, where a vast majority of rideshare app drivers are undocumented migrants (less than 3 percent of Didi drivers in Shanghai have a local *hukou*, the company claimed). Transport authorities have also introduced a minimum engine size that could disqualify many of the small and mid-sized cars used by Didi and Uber drivers in the capital.

ZHONGGUANCUN'S BIG APPLE



Apple's first direct-invested research and development center in China will open before the end of the year, the company has confirmed. The new Beijing facility will bring together Apple's engineering and operations teams, with over 500 employees expected to work from the site in Zhongguancun Science Park. The move follows Apple CEO Tim Cook's visit to Beijing in August, when he promised to increase the company's investment in China. The new center is expected to cost over RMB300 million.

ASK A LAOBEIJING

We met Li, 44, outside Yonghegong



Is filial piety less important in today's China? And is that necessarily a bad thing?

"Filial piety is an essential part of Chinese society. In fact, there is a Chinese idiom [*baishanxiaoweixian*] which states that respect for your elders is the most important virtue.

You can see that filial piety is still important by looking at online comments left on news articles about people who've mistreated their parents. They all criticize the misbehaving children.

It's true, though – modern life has changed people's situations. It's not as simple any more; young people want to travel, live and work overseas and be more independent. Life in China is so different. It's developed very quickly and, for many, it's fast-paced and tiring. Most parents understand this. They don't want their children to feel pressured about their choices. So, as long as they are OK and in good health, some parents allow their kids to leave.

But the idea of filial piety is still deeply ingrained in China. Of course parents would actually prefer their children to stay at home, or in the same city, but what can they do? The reality is that children can't always be by their parents' sides, though they are definitely still expected to come back whenever their elders need them.

In the past, filial piety was about sharing family happiness. The ideal was that parents would bear witness to multiple generations in their lifetime. So, people wanted their child to have children as early as possible. It would be even better if their grandchildren were also to have kids – great grandchildren!

But now because the times have changed, parents are finding that they can't dictate their children's futures as much. People aren't marrying at such a young age, despite their parents' wishes.

The extent of filial piety differs in other countries and cultures. The way we view it in China is not necessarily better or worse – it's simply an important principle that has been held for a long time."

As told to Dominique Wong

TALES OF THE CITY



HOME STORE IS WHERE THE HEART IS

by Dominique Wong

An IKEA in Shanghai has recently banned senior citizens from sitting in its cafeteria unless they order food. Staff at the furniture retailer's Xuhui district store posted the notice after customers complained about hordes of elderly people disrupting their dining experience. The seniors are alleged to have been speaking too loudly, taking up seats for excessive periods of time and bringing in their own food.

But there might be a more salacious reason why elderly *Shanghai*ren were assembling in IKEA: According to Chinese media reports, the store in question was being used as a hunting ground by lonely single seniors every Tuesday and Thursday.

IKEA is, we suppose, as good a place as any to find romance. But unfortunately for Shanghai's elderly lovebirds, the new rule means they'll first have to throw down a few *kuai* at the canteen.

Things are a little different in Beijing, however. A Tuesday visit to IKEA Xihongmen confirmed that "pay before you sit" policies are not being enacted in either of the city's branches.

An IKEA cafe employee on the second floor tells us: "Beijing customers are well-behaved. IKEA offers complimentary coffee in the dining area here. They used to offer it in Shanghai but too many people would take advantage of it, so they stopped.

"Before the minimum spending rules were put into place in Shanghai, the old people would be there all day, morning till night, without spending even one *fen*," she continues. "Now they must spend at least 10 *kuai*."

The issue of using IKEA as a pick-up spot hasn't extended to the capital either; the employee reassures me. "Laobeijing come here to drink coffee with their family. They are more likely to spend time in parks for recreation. But Shanghai people don't go to parks, they just go to IKEA."

We visit the canteen on the third floor to see for ourselves. Buzzing with activity and saturated with the delicious aroma of Swedish meatballs, it's easy to see why people of *any* age would come here.

There is indeed a freestanding – and unmanned – coffee machine in the center

of the canteen. Cups appear to be absent though, which is perhaps one way of stopping people from abusing free coffee privileges.

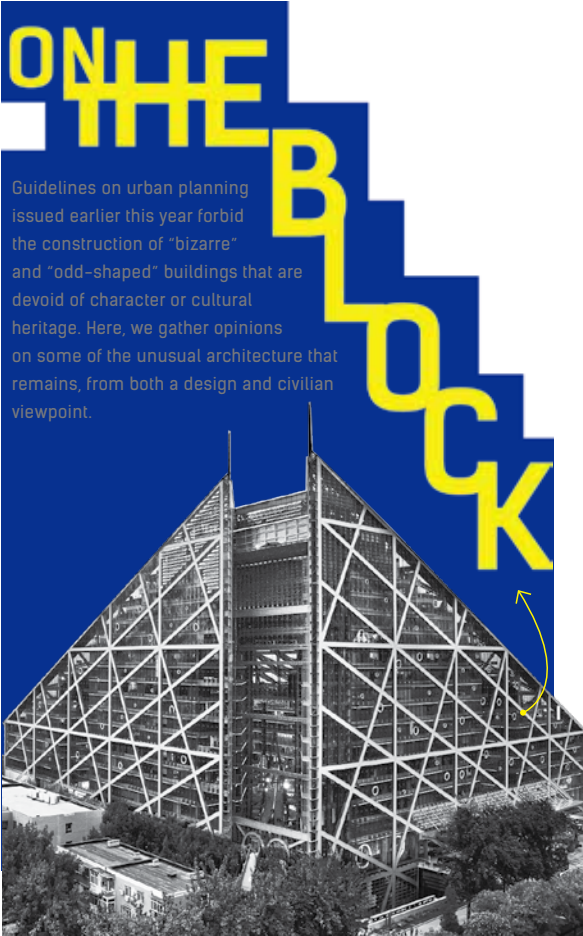
There doesn't seem to be any senior citizens dining alone here. Most are accompanied by small children or (what appears to be) their significant others.

We sit next to an elderly woman who's eating a plate of chicken wings and drinking a cup of coffee. She seems nice. ("Why aren't you drinking a cup of coffee?" she asks us.) But alas, Liu is already married and merely looking for a duvet.

"I like walking around the store and then enjoying a meal here," she says. "Single elderly people in Shanghai go to IKEA for dates because it's a nice environment with warm drink and food. But if you look around the Beijing IKEA, you can see there's no one here on a date."

As Liu says this, an elderly man plops down onto the empty seat next to us. We eye him shiftily. After several minutes of awkward silence, the man gets up to leave.

Perhaps he'd be better off trying his luck at the park.



Guidelines on urban planning issued earlier this year forbid the construction of “bizarre” and “odd-shaped” buildings that are devoid of character or cultural heritage. Here, we gather opinions on some of the unusual architecture that remains, from both a design and civilian viewpoint.

PARKVIEW GREEN, DONGDAQIAO

The Building

Located between Beijing’s embassy district and the CBD, Parkview Green can be recognized by its iconic pyramid shape. Earning a LEED (Leadership in Energy and Environmental Design) ‘platinum’ rating, the building was designed by Winston Shu and was completed in 2012 with engineering assistance from Arup. The structure features four towers inside a glass ‘envelope’ which protects them from the elements. The space between the towers and the glass exterior also acts as insulation, reducing energy consumption. The 200,000sqm building comprises retail and office space, as well as a hotel and a sizable art collection.

The Residents’ View

We meet Lishi waiting for a taxi outside Parkview Green. He takes out his phone and shows us some photos he has just snapped of the building. “I really like the use of space and how light and shadows interact,” he says. “It’s impressive.” At a nearby cafe, barista Papaya says the building is “beautiful but best viewed at night because of the lights.”

The Architect’s View

Director of architecture firm PLAT Asia, Donghyun Jung, muses: “In 19th century France, a new type of space called a ‘passage’ appeared. It was covered with a glass roof, showering bright sunlight onto the interior street. It was the ‘father’ of today’s shopping mall – a totally new experience for French urban lifestyle.

“Parkview Green has also brought a new type of experience to Beijing by using space effectively. Its wide-open, underground [and] specially-designed dynamic changes it from being a traditional shopping mall to an ‘art gallery.’

The building’s success stems from this combination, Jung says. “In the short history of the shopping mall, it is hard to find projects [featuring] both a shopping mall *and* an art gallery in one area. Yet, Parkview Green contains a hotel, offices and retail, plus a new prototype of space – the art passage.

Jung concludes: “The concept of ‘art’ and ‘green’ mixed together makes Parkview Green a unique and creative urban space in Beijing.” **DW**

THE LOST GENERATION

**A Portrait
of China's
Left-Behind
Children**

words by Dominique Wong
images by Zhou Na



Zhou Na didn't set out to document a family of so-called 'left-behind children.' It just sort of happened.

In 2013 she was working for an NGO focusing on history and cultural preservation in Jiangxi's Ji'an Suichuan County. The photographer would spend her free time shooting and, over the course of two months, got to know the Huang family.

"It was a big family – two grandparents with four sons and five grandchildren. The grandparents lived at home with their grandchildren and two daughters-in-law, while their sons worked outside the village, returning twice a year to visit, in summer and spring," Zhou tells us.

The Huang family setup is representative of many households in China over the past generation. The country's rapid economic development has seen millions of migrants move from rural villages to big cities in search of opportunities and a better life.

Many parents choose to leave their children back home, for a variety of reasons. Some feel that urban living conditions are inappropriate for raising a child, while *hukou* restrictions mean that children are unable to attend school or receive medical care outside their hometowns.

The offshoot of this is a phenomenon known as *liushou ertong*, or 'left-behind children.' The All-China Women's Federation and UNICEF found that in 2010 there were 61 million left-behind children below the age of 17 in rural areas.

Without parents, children are often left to their own devices. More commonly, they are taken care of by their grandparents, such as in the Huang family.

Or, they *were*, Zhou says. "One evening, the grandfather died of a massive cerebral hemorrhage. The sons came back for the burial, which was carried out according to local traditions."

Zhou attended the funeral as a friend of the family and – with the Huangs' permission – took photos of the event as a memorial of sorts.

The images reprinted on these pages, showing scenes before and after grandfather Huang's death, offer a personal insight into the children's lives. They show the children playing and laughing together like typical siblings. Small smiles between a grandfather and his grandkids; being and then not.

The heartrending photos also hint at what life is like for the millions of other left-behind children across China, who in recent years have been categorized as a social problem. Safety and mental health issues are cited as most problematic. Without protection left-behind children are more vulnerable to abuse and a lack of emotional or educational development.

Reports of left-behind children committing suicide, dying by accidental means or becoming victims of sexual abuse highlight the dangers and consequences of being left behind. In June this



Clockwise from top left | The late Grandfather Huang spends a quiet moment with his grandkids; the family home in Jiangxi; traditional burial rites in Suichuan County; an infant wipes dust from her grandfather's portrait

Previous Page | Tears are shed at Grandfather Huang's funeral





"The five children all differed in temperament. One was very naughty because, as I saw it, she wanted to draw people's attention"



year, four siblings living alone in rural part of Guizhou died from drinking pesticide. The oldest, a 13-year-old boy, had written a note saying, "It is time for me to go – death has been my dream for years."

But this is an extreme case. Of the Huangs' situation, Zhou observes: "The five children all differed [in temperament]. One was very naughty because, as I saw it, she wanted to draw people's attention. Another was shy and sensitive."

"The children live in a beautiful natural environment and are growing up happily. But on the other hand, poverty and unequal opportunity limits the family's horizons and possibilities, as well as the cohabitation and relationships experienced between family members."

For Zhou the topic hits close to home – she was a left-behind child herself. "I grew up with my grandparents," Zhou shares. "I think that safety and love is more important than distance, although one cannot replace the other. In some ways I feel like I lack something, which I am now making up for as I grow older."

Still, Zhou is dismissive of the term 'left-behind,' claiming the label "insinuates neglect and amplifies the tragic nature of this issue. It makes others resort to lazy thinking."

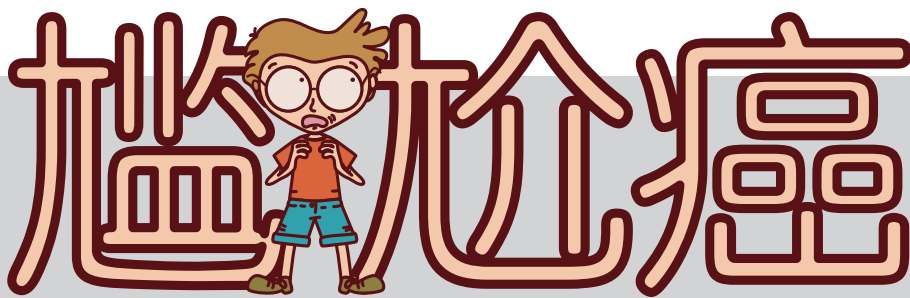
"In fact, every family's story is different. For some children, even if their parents are not around, they are still able to feel love, connection and support."

Zhou Na is a documentary photographer and regular contributor to the Eyes on China Instagram project. See more of her work via www.zhounaphoto.com



"The term 'left-behind' insinuates neglect and amplifies the tragic nature of this issue. But every family's story is different"

Above and top | Scenes from Grandfather Huang's funeral



Gan'ga ai / gān'gà ái / 尴尬癌 lit.
Awkwardness cancer; n. The feeling of being in an extremely embarrassing situation

A I can't watch the Spring Festival Gala anymore.

Why not?

A Every year I have to sit and watch my parents laugh at Internet jokes from 2005. It's so awkward that my entire body becomes paralyzed from gan'ga ai.

Yeah, you'll be suffering from that until summer.

We all know those situations in which you feel so embarrassed that you just want to move away from civilization and into a cave. Like when your mother talks to your crush on Facebook, when your dad calls you "fam" in front of your friends, or when you mistake your new boss for the janitor and give him a tip.

But some things can be so cringeworthy that the muscles all over your body freeze. The feeling is so visceral that you can actually feel a heavy load sink in your stomach or a chill racing up your spine. Since the sensation is so physical – and there seems to be no cure for it – the Chinese Internet gave it a name: *gan'ga ai*, or 'awkwardness cancer.'

Given that a little embarrassment never hurt anyone, you might wonder why Chinese people take it so seriously. Well, let me explain. In Chinese culture, the wellbeing and harmony of the group trumps that of any individual – it's an absolute priority for all members of the 'squad.' This is only achieved if every member

makes compromises and sacrifices for the collective good. And this takes time.

Take a Chinese dinner party, for example. If it starts at 6pm, there might be a couple of hours of self-deprecation, sincere compliments, ass-kissing and heavy drinking to build an environment where everyone feels comfortable. But all that work can be ruined by one misjudged comment or act, resulting in an evening plagued by the dreaded *gan'ga ai*.

Expert autopsies of *gan'ga ai* have concluded that it is a mixture of anxiety, social awkwardness, shame and guilt. People with deep capacity for empathy suffer from it the most, because they feel embarrassed not only for themselves, but for those around them. When they see a bad movie, they feel embarrassed for the director. When they watch the US presidential debate, they feel embarrassed for the candidates. When their date squirts mustard all over his shirt, they suffer from *gan'ga ai* for the rest of the evening.

Like real cancer, we're still searching for a cure for *gan'ga ai*, though we know that a thick skin boosts immunity. So now you know: When your Chinese friends look pained when you speak bad Chinese, it's because their health is at risk.

by Mia Li

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0413 of Building 4, Jianwai SOHO, No. 39 Middle Dongsanhuan Road, Chaoyang District
朝阳区东三环中路 39 号建外 SOHO4 号楼 0413

LIFE & STYLE

STYLE RADAR

SPOTLIGHT

Christina Dean, Founder of Redress

— So, what's Redress?

Redress is an environmental NGO working to reduce waste in the fashion industry by educating the supply chain and catalyzing positive changes in the way our clothes are made, worn and disposed.

— Why should consumers care about sustainability in fashion?

Don't we aspire to be more than merely 'consumers'? The fashion industry is the world's second biggest polluter, and customers have the power to change this. It's hugely invigorating to use our closet as a vehicle to express our deeper intentions. Plus, who really wants to wear the world's suffering on their back? Not me.

— How can people make more sustainable choices for what they buy?

Only buy clothes that you absolutely love and will wear. Buy clothes that are well-made. Do a wardrobe edit to remember what clothes you already have. Consider secondhand clothing stores or use tailoring services to alter your unwanted clothes into something new. And if you don't like what's happening in the fashion industry, then voice your opinion

— Have you seen improvements in the industry since starting Redress in 2007?

The fundamental and most exciting change that I've seen over the last decade is that people are now taking the fashion industry's challenges seriously. There is no denying how caustic the industry is to people and the planet, and there is now a widespread, genuine need – as opposed to a mere desire – to find solutions. Making the fashion industry more sustainable and ethical has moved from a moral issue to a money issue. Not doing something is not an option, and the industry must change in order to survive.

— What about in China, specifically?

While China is often considered a polluter, we are seeing it becoming a pioneer across the supply chain. I'm really excited to see how China can use its power to innovate and promote more sustainable fashion design and production. The world should watch out for more good news from China.

> www.redress.com.hk



COVET



Heaven Gaia

When Chinese fashion brand Heaven Gaia made its debut at Paris Fashion Week, the show was an instant hit. Designed by Chinese designer Xiong Ying, the 3-year-old brand's collection is inspired by the Old Summer Palace. It features traditional details such as embroideries with luxurious golden stitches, bold hollow dresses covered by layers of sheer fabrics, and simple but elegant oriental ink paintings on modernized *cheongsam*. While celebrated designer Guo Pei wowed the world with boldness and grandeur, Xiong's work focuses on the more toned-down and subtle beauty of Chinese culture.

> www.xiur.cn

MADE IN CHINA

Tote-ally Cool Accessories



Known for its stylish silk pocket squares, neckties and wallets, Young Chinese Blood recently launched new limited-edition product line Diving Heart, inspired by Italian contemporary artist Francesco Clemente's 'The Diver.' Unlike YCB's usual look, items in the Diving Heart collection take on a younger, more urban edge, with neutral color tones taking center stage. Highlights in the series include the unisex messenger tote with the quote "Reshape environment; don't try to reshape man" (RMB120, in black or white) and a leather cardholder (RMB280, in brown and dark green).

> www.youngchineseblood.com

UNDER THE LENS

A Smooth Ride



Looking for a new spin on the traditional bicycle? Check out Tsinova's Smart E-bike, which is geared towards making big cities more habitable. Equipped with an innovative smart-drive system, the E-bike is able to identify road conditions mid-journey and adjust its power output to suit. So, whether you're cruising flat down Gongti or facing some gnarly winds, the E-bike is engineered to offer you the slickest riding experience. It also looks cool, which, let's be real, is just as important as the ride itself. Oh, and that quirky name? Well, the Tsinova team graduated from Tsinghua University, hence the label.

> www.tsinova.com

OVERHEARD

"BENEDICT CUMBERBATCH IS THE PERFECT MAN, BUT WHY DOES HE LOOK LIKE A WAX FIGURE? OH AND DID HE GET THAT IPHONE COVER ON TAOBAO?"



A netizen comments on Benedict Cumberbatch's red carpet look while the star promoted his latest movie, *Doctor Strange*, in China. Starring as the titular character, Cumberbatch attracted a huge crowd of screaming fans in Shanghai. The actor spent about an hour walking down the hundred-meter-long red carpet, taking selfies with fans and signing autographs.

BOOTS ON THE GROUND

compiled by Tongfei Zhang



Bershka
RMB359
bershka.cn



Bershka
RMB279
bershka.cn



PULL&BEAR
RMB299
www.pullandbear.cn



Zara,
RMB299
zara.cn

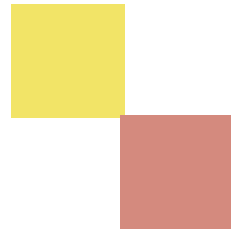


PULL&BEAR
RMB499
www.pullandbear.cn





Zara
RMB699
zara.cn



PULL&BEAR
RMB399
www.pullandbear.cn



FOR HIM



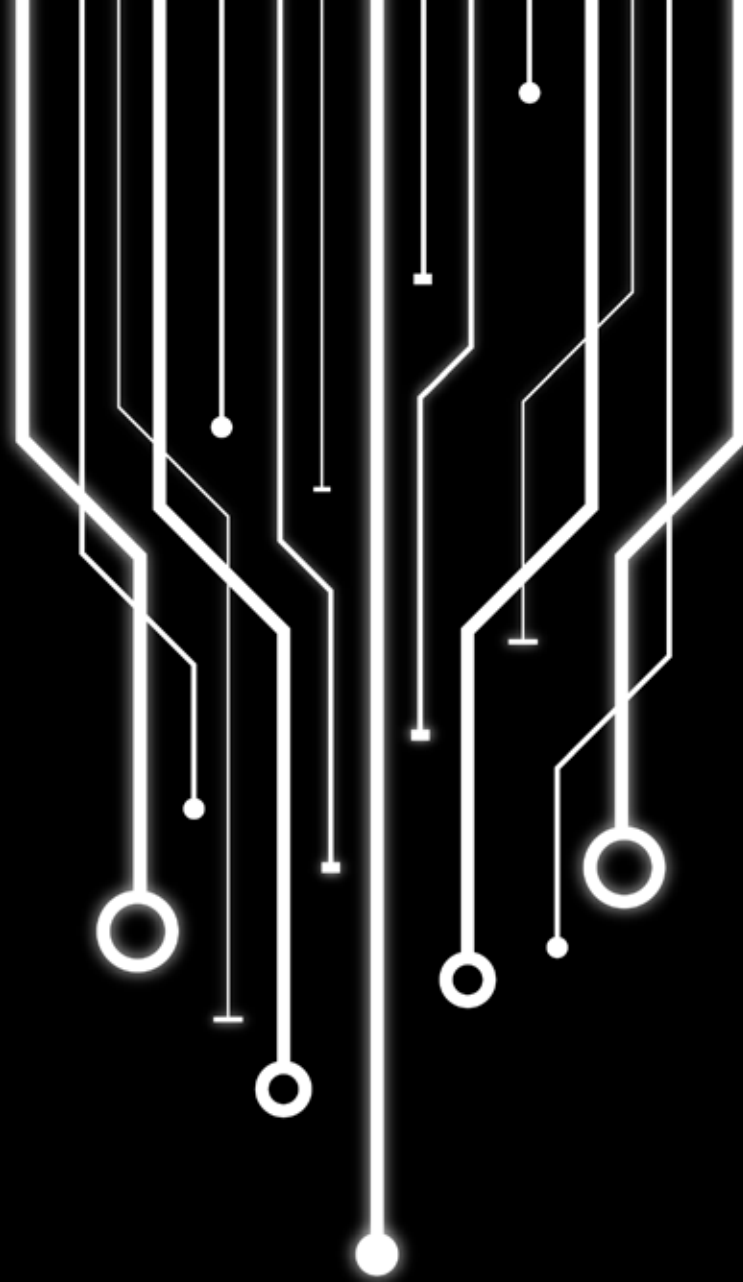
Santon
RMB11,650
www.santonishoes.com



Santon
RMB7,300
www.santonishoes.com



Zara
RMB799
zara.cn



TECH CITY

Your Guide to TechCrunch Beijing 2016

by Noelle Mateer

Let's make one thing clear from the start: tickets to TechCrunch 2016 aren't cheap.

With exclusive tickets starting at USD500, this event means business. Small business, to be exact – TechCrunch Beijing is an ode to the capital's homegrown startup scene. The multi-day event includes intense pitch-offs, a Hackathon (term explained below) and more zeitgeisty buzzwords than you've ever seen in one place before.

TechCrunch, a major tech news platform, with offices across the world, is doing it big – last year's event was a huge success. This year, the company has teamed up with Chinese tech site Yicai.com and *Wired* Germany to bring a tech fair of unprecedented scale to Beijing. The city is, after all, China's tech hub.

This is all well and good, but is USD500 good? Well, you decide – we've previewed all that's going on during its three-day run below. And, if you decide it's not worth it after all, entrance to Startup Alley is free.

Startup and Away

TechCrunch's Startup Alley is like Diagon Alley for entrepreneurs. Seriously though – this is your one-stop shop for information on the capital's bustling entrepreneurial scene. Expect to see startups focusing on what's hot right now: e-business, fintech, transport, mobile healthcare and AI technology.

A Capital Idea

We all know what's important to a company's success – creativity, resourcefulness, hard work... oh, and funding. TechCrunch will give aspiring entrepreneurs the opportunity to mingle with VCs from IDG, Sequoia China, GGV Capital and Zhenfund.

Survival of the Fittest

But the VCs have more to offer than chit chat (er, sorry, we mean valuable knowledge). At TechCrunch's Startup Competition, teams representing fifteen new companies will have the chance to pitch their ideas to venture capitalists. The winner will get an RMB1 million investment from Gobi Partners.

Hackathon

This isn't as scary as it sounds. For the uninitiated, a hackathon is a multi-day event in which coders and computer programmers work to solve the ultimate logic puzzle: software development. These sorts of tech competitions have exploded in the West in recent years, but if this still sounds terrifying to you, know that at least there's food and drink provided.

The Stream Team

If waving in the background of an online broadcast to thousands of rando Internet dudes is your thing, this is for you. If one event will be live-streamed like crazy this November 5-8, it's this. While official TechCrunch-related accounts will certainly be living the stream, the TC team has promised that there will also be Internet celebs with selfie sticks willing to let you jump in their shot.

Celeb City

Speakers for the 2016 event had not yet been announced as *That's Beijing* went to print – but we do know that past speakers have included major stars of

the tech world. At TechCrunch's Shanghai event earlier this year, Flexport CEO Ryan Petersen made headlines when he spoke openly about his distaste for his controversial funder, Trump-supporter Peter Thiel.

Inspector Gadgets

In addition to a mystical name, the "Black Technology" Entertainment Zone has the hardware of the future. You'll be surprised how much the future of your dreams resembles the future of reality. And by that we mean: Did you know personal holograms are a thing now? Also, it's 2016, so you know there'll be VR. And we know it's called "Black Technology," but we promise it's legal.

Techie and the Brain

Think of this like a job fair for geeks. Companies aren't the only ones attending; talented job seekers will be all around, and TechCrunch is organizing opportunities for networking – a good bet both for employers and potential hires.

TechCrunch Beijing 2016 will take place Nov 5-8 at the Beijing Institute of Fashion Technology. For more info or for tickets, visit c.technode.com/2016-beijing/en/



If **THE** *Choo* **FITS**

Jimmy Choo on Mentoring
China's Budding Designers

by Lena Gidwani





It's 10am in one of Guangzhou's poshest addresses, and already, Professor Jimmy Choo OBE is a picture of effortless sophistication. His fitted blazer is flawlessly cut and his dark shades sit precisely where they should. And yet, there's a kind of approachability and a distinguishable humility that stands out.

One might assume that Choo is touring the world, cutting ribbons at stores that bear his eponym. But fashion industry insiders know otherwise.

"I sold my share of the business in 2001, five years after inception," he says. "It bears my name, but we are not related at all."

That's right: Jimmy Choo the icon and Jimmy Choo the brand are two entirely separate entities. Choo hasn't been a part of the brand for 15 years.

This explains why he's in China representing himself, and himself alone. An honorary fellow for 'footwear education' at his alma mater, Choo mentors young and aspiring shoe designers, the latest of whom hail from China. Choo collaborates with homegrown manufacturer ISCA Limited, whose brand Grand Master Lineage (GML) debuted at Attos Milano, the Mainland's largest duty-free luxury store. With branches in Shanghai and Guangzhou

(and plans to expand across China), the stores stock over 40 heavyweight brands including Gucci, Yves Saint Laurent and Alexander McQueen. (And no, they do not stock Jimmy Choo.)

Through GML, Choo pays homage to the great Chinese tradition of a master passing his knowledge to the generations after him. When we ask if he's worried that students might stomp on his ideas, he says no – but he is worried that some may be too lazy to come up with new designs.

"More and more schools and universities have asked me to share my experiences, because I do everything from drawing to crafting," Choo says. "Not many can design, cut patterns and sew from scratch. It's a lost skill these days with computers and machines. Now, we focus more on freehand drawing. We're going back to basics."

Having trodden the hard, long route to success, Choo is passionate about pointing today's emerging talent in the right direction. Born into a family of shoemakers in Malaysia, he was taught to make shoes by his father at age 11. In 1986, the entrepreneurial Choo set up his first shop in London, following graduation from

Cordwainers Technical College, now part of the London College of Fashion. A decade later, he launched his ready-to-wear line with Tom Yeady, and loyal celebrity fans like the late Princess Diana, Madonna and Sarah Jessica Parker of *Sex and the City* propelled his rise to stardom. Several accolades followed, including an Order of the British Empire by Queen Elizabeth herself in 2003.

Despite all his success in the West, Choo is happy to be in China.

"I'm Chinese, so I'm coming back to my heritage, my motherland," he says. "A lot of young Chinese designers have gone overseas to study, and they've returned to work here. It is very important to me to give back to society. We're creating jobs, giving back to the Chinese economy."

Choo's ultimate goal is to be like Giorgio Armani, who continues to work despite his age. Indeed, the two are similar – Choo still designs and sews new pieces, and looks toward the future with excitement. "I love designing. I love creating. I love to travel, meet young people and give them advice and confidence," he says.

"I'm just not done yet," he declares, with a soft laugh that permeates the morning air.

"I'm Chinese, so I'm coming back to my heritage, my motherland"

SCENE & HEARD

1 BLOW+BAR

"We're Singapore's no. 1 destination for girlfriends' nights out," Blow+ manager Ashley tell us, instigating fears of frilly beauty parlors with pink-spotted wallpaper. All our fears vanish, however, when she starts our 'Signature Blowouts' (RMB238) with complimentary glasses of champagne. Blow+, a beauty salon which specializes in 'blowouts' (a wash and blow-dry followed by styling) is indeed a destination to kick back with the aforementioned girlfriends.

But it is also more. Our wash comes with a complementary scalp massage, and we're presented a drink menu to choose from. Of course, this is a salon equipped with more than shampoo – the team here provides haircuts, dyeing and hair treatments. Options include "jewel tones," which leave your hair in a shimmering rainbow of trendy shades of turquoise and aubergine. With prices for almost everything listed under RMB1,000, Blow+ is a haven of reasonably priced good taste in Sanlitun's oft-garish 3.3 Mall.

3/F 3.3 Mall, 33 Sanlitun Lu, Sanlitun, Chaoyang 朝阳区三里屯路33号 3.3大厦 3/F (for appointments, call 5136 5432)

2 POLYPHONY

Over the past few months, a lot of things have opened in Sanlitun's Topwin Center – but this is one of our favorites. Polyphony's futuristic bright-white space plays host to vinyl records, comic books and a small cafe. Comic books are displayed along one of the walls in beautiful gallery-like style. But they're not just to be admired from a distance – customers can request to view them, and spend time reading on Polyphony's plush couches. We particularly love the listening booths, however, which you can use to jam out to the store's vinyl collection. All in all, Polyphony is a feast for the senses. And definitely not your average comic book collection gathering dust in an attic.

Daily, 10am-10pm; 1/F Topwin Center, 1 Sanlitun Nanlu, Chaoyang 朝阳区南三里屯路1号通盈中心, 1F (400 7330 440)

3 COOPER & LOOPER

New Fangjia Hutong shop Cooper & Looper pays homage to the days of old, offering a rich selection of antique goods, leather bags and quality clothing in warm woody environs. Bricked walls display ancient-looking typewriters and globes of the world while more practical offerings include jeans from Hangzhou-based Overcomer & Co (a classic style and wash for the everyday workman or woman) and gorgeous leather Vasco bags from Japan. A whiff of bearded-man hipster cool permeates, but those sans-beard are welcome too. Food and drink is also on offer for those wishing to linger. Note that looking good does not necessarily come cheap: Prices range from RMB500 (jeans) to RMB2,000 (bags). But we figure that if you have many leather-bound books and your apartment smells of rich mahogany, this is bound to matter not.

Tue-Sun, 11am-8pm; 25 Fangjia Hutong, Dongcheng 东城区方家胡同25号 (5728 0032)



2



1



3

PORTRAIT OF CHINA

interview Dominique Wong and Holly Li
photo by Holly Li

I have many hobbies but right now I like reading novels. My favorite genre is time travel

A goal that I have for the future is to buy a new apartment – hopefully in Dongzhimen

It's Sunday today, the day of rest, so I'm wearing more casual clothing. Usually I like to look good and be comfortable

I'm from Beijing and all my children live in Beijing. This bag of school supplies is for my son



NEW CHEF ON THE BLOCK

Hilton Beijing Wangfujing's Newest Signing Is Ready to Shake Things Up

Having worked in restaurants from Chicago to Malaysia, Chandra Mohan Arunasalam has cooked for so many notable names he has a hard time picking out just a few. He says a young Senator Barack Obama stands out in his mind.

Now he's using his 20 years of experience to transform the culinary landscape of Beijing's dining scene as Hilton Beijing Wangfujing brings him on board as its new executive chef.

"We want to make this place a destination for food," Arunasalam says. "When people talk about food, we want them to say, 'Eat in Wangfujing,'"

The chef has a few projects lined up to accomplish this goal. He's developing a new fine-dining concept for the dining space currently occupied by Flames Grill, and the hotel has recently rolled out a classic American Sunday brunch. In addition, diners will soon be able to enjoy a "chef's table" meal – a private dinner in which Arunasalam will design a unique menu that showcases his "clean cooking" style – great ingredients

prepared simply and deliciously. He wants his diners to be delighted by their food. "We definitely want to amuse you. We definitely want to surprise you," he says.

Over his career, Arunasalam has worked in a range of both hotels and standalone restaurants. The difference, he says, is that in the latter you manage everything, whereas in the former you really specialize, due to the size of the culinary team in most hotels. He enjoys the challenge of innovating every day, and rather than falling back on a few signature dishes, Arunasalam always keeps up with trends and develops new and creative flavors.

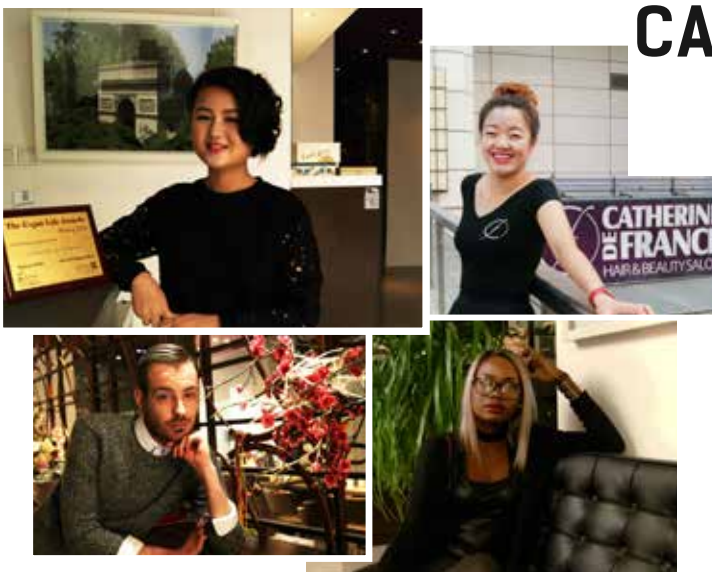
After two decades collecting culinary knowledge and know-how, Arunasalam offers this advice to aspiring chefs: "You have to work hard. It's not about glamour or celebrity. To be a chef you have to learn from scratch and get your hands dirty. If you're not willing to work for free, in your free time, then this is not your field."

The chef has shown himself more than willing to put in the hard work, and is



embracing the challenge of moving to (yet another) new city with gusto. You can now enjoy the fruits of his hard work – and experience – at the Hilton. We might all be saying "Eat in Wangfujing" before too long.

Try Chef Arunasalam's creations at Hilton Beijing Wangfujing, 8 Wangfujing Dongjie, Dongcheng 东城区王府井东街8号 (5812 8888)



CATHERINE AND FRIENDS

A Chat With Catherine de France's Charismatic Staff

We all know that beauty salon Catherine de France is run by the eponymous Catherine. But there's more to the beauty salon than one woman – it takes a team to maintain the high standard of services on offer at CDF. We spoke to General Manager Sania, staff manager Aurelien and barber Laetitia about their experience in the salon.

— **What's the atmosphere like at work?**

Sania: It starts with a bright smile and a warm welcome. We offer the client drinks and magazines in their language. A separate shampoo room with soft music creates a feeling of great relaxation. It is also very comfortable for a clients to bring their kids to the salon – there is a playground, cartoons and toy bricks to play with.

— **How do you engage with your clients?**

Aurelien: If one of us cannot please the client 100 percent, our team will work together to find a way to give them satisfaction. Our clientele is international, so we look at foreign fashion magazines to have a sense of what the client gets in her country – style, fashion, technique and products. We also offer free consultations anytime.

— **We hear there's a new member of staff who specializes in beards! Can you tell us more about the services she provides?**

Sania: Yes, we welcomed Laetitia in September. She is French and she used to work in the US.

Laetitia: Being a barber is not focused only on beards, but this service is one of the most important. The first thing I do is talk with the customers to determine the final look they want, and then I brush the customer's beard before shaving. Afterwards a facial treatment is recommended, and we give a massage to the beard with after-shave lotion or oil.

— **What changes will you bring to CDF in the future and what developments or innovations can we expect to see?**

Sania: At Catherine de France, we are a dynamic team led by our boss Catherine, and we are always improving our skills – our reception, our services and our creativity. Now we are looking for a new location in CBD to continue serving our international clientele.

Clockwise from top left: Sania, Wendy, Laetitia and Aurelien; Catherine de France (see Listings for details); visit catherinedefrance.com for events and promotions

HOME AWAY FROM HOME

Oakwood's New Property Set to Open this Month

When we sit down with Neil Blenkarn, General Manager of Oakwood Damei Residence Beijing, there are just a few weeks to go before the grand opening. But the British hotelier is a picture of calm.

From our tour of the serviced apartments, it's clear why. Found in a brand new building in Chaoyang, the facilities are as up-to-date as you'll find anywhere in the city. In addition to stylish – yet homely – apartments, residents will have access to a sparkling new fitness center, meeting rooms, a sleek restaurant and much else.

But this facility has another unique selling point – one that might not be apparent at first glance.

"We're sitting on a hot spring area of Beijing," Blenkarn explains. "It goes down to about two-and-a-half kilometers and it's piped in to this local area. It feeds into our bathtubs and showers. If you just want regular water you can, but for the hot spring water is supposed to be rejuvenating."

It's certainly a nice perk for guests. But what they may find more appealing is the

residences' location, which is central enough to reach downtown areas, but far out enough to offer respite from the bustle.

"We're about a ten-minute walk from Joy City and the subway is linked into the mall. From there, it's three stops to the center near Sanlitun. Or go a little east of here and you can link into the freeway heading out to the airport. Not everyone wants to live in the center, so we're that little bit out – but not too far. We're covering the best of both worlds."

The location and interior make these serviced apartments distinct from Oakwood's other Beijing property in Dongzhimen. Nonetheless, the two complement each other, Blenkarn says.

"They've been here for seven years so they know the market well – and the brand is well-established in Beijing," he explains. "There's definitely space for two, and this is a very different product."

Add the fact that Blenkarn's staff have a wide range of experience working in serviced apartments, and it's clear why Blenkarn



appears so calm in the build up to launch (the property should be open by the time you read this). And with hotel experience across four continents and 11 countries, including seven years in China, so he might be.

Building 1 Damei Center, 7 Qingnian Lu, Chaoyang
朝阳区青年路7号达美中心1号楼 (8.30am–5.30pm call
8585 2211, 5.30pm–8.30am call 8585 2888; www.
OakwoodAsia.com/DameiCenter)

RAISE A GLASS

Home Plate BBQ Stocks Up on Beer for the Winter

There's something about barbecue and beer. Just look around you – chances are there's a place not far from your home where Beijingers are washing down grilled skewers with bottles of lukewarm Yanjing.

But the tradition goes beyond *chuan'r*. Way beyond *chuan'r*. Home Plate BBQ serves up some of the best American-style barbecue in town alongside a menu chock-full of imported beers.

But you know this. Or you ought to – Home Plate is consistently packed, just about every night of the week. What you may not know, however, is that Home Plate is constantly updating its beer selection. And if you haven't visited for a while, November is the time to reacquaint yourself. Home Plate also recently added Blue Point Toasted Lager to its roster, a beautiful lager from Long Island, USA. And through November 15, buy one pint of Goose Island's Honkers Ale and get the second one 50-percent off. Rich but not too rich, this Chicago brew is perfect for fall.



But this isn't the only Goose Island brew to get excited about – Home Plate will have kegs of the brewery's ultra-rare Bourbon County Stout starting November 1. Aged in bourbon barrels, this is the fine wine of the craft beer world, so kegs will run out quickly (read: get your butt over to Home Plate). Better yet, the Home Plate crew will offer a deal for those who wish to pair their hearty Bourbon County brew with even heartier barbecued ribs (RMB10 off your stout when you order Memphis or Kansas City ribs).

All this is alongside Home Plate's already stellar selection of beer favorites. So if you're there later in the month – or, more specifically, for Home Plate's annual Thanksgiving event – there's Goose IPA, Hoegaarden and Stella Artois, among much else. And of course, there's perhaps the most classic American beer of all – Budweiser, for the killer price of RMB30. Cheers.

Home Plate BBQ (Sanlitun, see Listings for details)

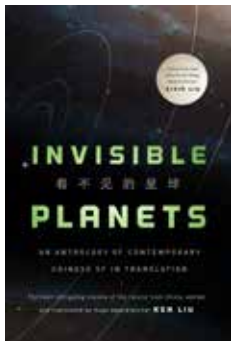
ARTS

COLLAGE

WHAT'S NEW



Not content with ruling your phone, WeChat has launched its 'Ying' drone camera that allows users to live-stream to their contacts. The foldable device boasts an hour-long flight time, while the camera can shoot in high-quality 4K video (though live-streaming is limited to 720p). Priced at USD299, it's available for pre-order at ying.qq.com.



Compiled and translated by award-winning translator and author Ken Liu, *Invisible Planets* celebrates China's budding literary sci-fi scene. The collection includes an essay from genre pioneer Liu Cixin, but the compilation focuses on young writers like Hao Jingfang, who contributes her 2016 Hugo Award-winning novelette 'Folding Beijing.' Available on Amazon.



Something of a fixture at Dada, rising rapper Bloodz Boi joins forces with fellow Beijing emcee 3Bangz for a wavy eight-song mixtape. While Asian rap is often indebted to the Golden Age of US hip-hop, *Noble Life* is full of cloud rap and trap beats from Do Hits affiliate Zhi-16 and UK favorite Pyrm Plaza. Available at bloodzboi.bandcamp.com.

DRUMROLL

JLin



Footwork producer Jerrilynn Patton (aka JLin) grew up just outside Chicago, the genre's spiritual home. We caught up with her ahead of this month's set at Dada.

— **Searching for 'JLin' returns a lot of stuff about NBA player Jeremy Lin. How do you feel about that?**

We're always battling for the top of Google. One day he's above me, another day I'm above him. Honestly, I'd love to do something with him. Maybe we could do a commercial together for Adidas and I could do the music. That would be nice.

— **A review of your album *Dark Energy* describes your sound as "frightening." Did you have any idea you were scaring people?**

I think a lot of the times when people don't understand something, the first thing they categorize it as is fear. If whoever wrote the review felt that way, then who am I to tell them different?

— **At least it's creating an emotional response, right?**

Yeah, that's what I'm saying. It's not how

I feel [about my music], but I can't dictate to someone how they should feel about it. I'm not the imagination destroyer.

— **You've described your forthcoming album *Black Origami* as being "very far left of footwork" – what's out there?**

I don't know [laughs]! I'm a very abstract person. A lot of things for me are not concrete. I'm not the person to say 'you do it like this.' I hear the basics and develop it, so I can't say how far 'left' or 'right' it is.

— **But wherever it is, you like it there?**

Yeah, because it's my own lane.

— **You've recently quit your job as a steelworker. Are you glad that people will stop asking you about the link between your music and a steel mill?**

Yes, it would be nice. I get that every time. They'll still ask though!

— **So you're focusing full-time on music now?**

I just love music. Some people will say I chose passion over stability but that's not really the case. Passion is my stability. **OH**

Thu Nov 24; Price TBD; Dada (see Listings for details)

CANVASSED

Ma Sibó, *Habitat*

Ma Sibó's oil paintings of objects and scenes are dreamlike and heavily atmospheric. Although inspired by the painter's daily life in Beijing, Sibó's depiction of hazy landscapes saturated in color lends an otherworldly quality to his works.

Tue–Sun, 10.30am–6.30pm, through Nov 27; De Sarthe Gallery, 328-D Caochangdi, Chaoyang 朝阳区草场地艺术区 328-D (8418 2441)



HAO BU HAO

Hao

The partnership between Jack Ma's Alibaba Pictures and Stephen Spielberg's Amblin Pictures was made official at a glitzy event in Beijing last month. The Academy Award-winning American director hopes that the deal to co-produce and finance films will "bring more of America to China, and bring more of China to America." The first film released under the deal was last month's *The BFG*.

Bu Hao

Matt Damon has called the whitewashing accusations surrounding his role in Zhang Yimou's upcoming epic *The Great Wall* as "a f*cking bummer." The latest trailer for the film, which is the first major US-China co-production, packed Madison Square Garden, but there are questions about how audiences will react in China, where there's little tradition of sci-fi.





ELIJAH & SKILLIAM

The Bosses of Top Grime Label, Butterz, in Their Own Words (Well, Elijah's)

interview by Oscar Holland

IF I WAS 22 AND GETTING INTO DJING TODAY, I wouldn't be confident about pursuing it full-time. What do all these London nightclub closures say about where UK club culture is going? If everything was shutting down around you then you wouldn't believe in the industry.

GRIME'S NOT POPULAR IN JAPAN YET, BUT IT'S STARTING. I was in London when it felt like there were only 30 people doing this. Then it became 200 people making grime actively, then 300, 500, 1,000. If that same thing happens in Japan then the potential is limitless. I've seen it happen with footwork there, so why can't it be the same thing?

THE EASIEST WAY TO MAKE A DAY-TO-DAY LIVING IS THROUGH PLAYING SHOWS. But the best way of progressing artistically and spiritually is through making music and records – spreading them as far as possible.

I PLAYED AT SHELTER IN SHANGHAI LAST YEAR. That was cool. I'm sad to hear it's closing.

SKEPTA WINNING THE MERCURY PRIZE IS IMPORTANT FOR SKEPTA. But it doesn't make that much difference to grime. It's better to have happened than not, but it doesn't correlate with what we do. You'd think that people who listen to Skepta will also listen to grime, but it's not true at all.

The Syndicate Sessions, Sat Nov 19, Tickets TBD;
Dada [see Listings for details]

THE FUTURE LOOKS BRIGHT



Maybe Mars Signees Future Orients Make an Icy Indie Debut

by Andrew Chin

FOR NINE YEARS, INDIE LABEL MAYBE MARS

has been cultivating its vision of thoughtful Chinese rock by championing heady acts like Snapline and Hiperson. Its latest signing Future Orients continue this tradition with their debut album, *Eat or Die*.

Recorded in January at Psychic Kong, the studio owned by Maybe Mars CEO and P.K. 14 frontman Yang Haisong, the record impresses with nine songs of icy indie rock in the vein of the band's influences: Foals, Radiohead, Tortoise and Krautrock acts like Neu!

"It was so cold," guitarist Guo Zhen recalls. "We had to wear thick coats and that wasn't so comfortable."

Despite the freezing temperatures, Guo lavishes praise on Yang, whom he calls "an excellent partner and amiable producer who was not only an audio engineer but also a mentor."

"The four of us were all nervous at the beginning because it was the first time we were in a studio to record formally," he adds. "Yang helped us a lot with adding more details to the songs while keeping the structures the same. We learned many things from him."

It's been an impressive rise for the quartet since forming three years ago when guitarists Guo and Ayong jammed with good friend and bassist PC in their university dorm. Buoyed by their chemistry, they decided to start a band and recruited another friend, drummer Zhang Yongguo.

Guo credits Beijing mainstays Birdstriking and Chui Wan as being instrumental to the group's early development. Indeed, it was an opening slot at Chui Wan's album release show last summer at Yugong Yishan that kick-started their relationship with Maybe Mars.

"After the show, Yang asked us whether we wanted to record some songs," Guo recalls. "That was the first time we had any contact. Then everything just happened."



The new album will be accompanied by the band's first national tour, a 27-city odyssey that caps off with a homecoming show at School Bar on November 19. Guo can barely contain his excitement.

"Outside of Beijing, we've only played in Wuhan and Xi'an," he says. "It's interesting to play in other places. We're really excited to play in Shanghai, Macau and all the other cities."

When it comes to his Beijing hometown, Guo has mixed emotions. He shouts out Lonely Leary ("you can feel strong feelings from their live show,") but admits the capital has seen better days, musically speaking.

"We still think Beijing has the best music scene in China, but to be honest, it's not the best time, at least for now," he explains. "There aren't many young bands showing up recently. We can see the potential but we may still need to wait for a while."

Regardless, the band is keen on broadening their horizons. They changed their name after discovering a British band called The Eat – their previous moniker – which complicated plans to release their debut EP. The band toyed with silly names like Trap and Everlasting Tide before landing on Future Orients. "The words 'future' and 'orient' just popped up in our minds," Guo says. "Those are also things we want to explore in our music."

Despite just releasing their debut, the young guitarist is already thinking about the band's next step.

"We will have a short break and then prepare for the second album," he says. "We all have relatively free jobs. Our employers know that we play in a band and they are happy with that, because we work really hard those other days."

"We still think Beijing has the best music scene in China, but to be honest, it's not the best time, at least for now"

Nov 19, 9pm; RMB60-80; School Bar (see Listings for details)

"Our album is based on the dreams of China's young, and the growing gap between the rich and everyone else"



ROADKILL ROCK

Hitting the Road with Nanjing Trio Streets Kill Strange Animals

by Andrew Chin

Inspired by the rise of fellow Nanjingers P.K. 14, noise-rocker Leng Mei is determined to make his own mark on China's indie scene. His quest began eight years ago, when he decided to call his band Streets Kill Strange Animals.

Named for the time when, in his youth, Leng saw an animal rendered unrecognizable after being repeatedly hit by cars, Streets Kill Strange Animals are one of the more eye-catching names on Chinese gig fliers. But they've got the music to back it up.

The trio's breakthrough came when they penned a record deal with the Mainland's largest indie label Modern Sky, through which they released the critically acclaimed 2012 debut, *Plan B: Back to the Analog Era* (though Leng admits: "It's cool to listen to on the subway, but I don't really have any feeling when I listen to it"). Since then, the band have released a 7-inch single on boutique vinyl label Genjing, and been the subjects of a *Vice*

documentary.

The three-piece have rocked venues across China, from the main stage at Strawberry Music Festival to a public bus. But when asked about his most memorable show, Leng deflects. "There was one show where the audience was just made up of the other band that was playing," he cracks. "The other three people at the venue were playing billiards while we were on."

As the group hits the road for a national tour, sparsely attended shows should be a thing of the past. Although the tour will make an incredible 30 stops, Leng admits "we feel guilty when fans ask us why we aren't going to their city."

Fans should probably cut them some slack: The band members all quit their day jobs in order to make this tour. The shows mark the release of Streets Kill Strange Animals' ferocious sophomore album *McDonald's Kids*.

"We all like to eat fast food – have to

eat fast food – but don't we also hate fast food?" Leng says, explaining the album's premise. "*McDonald's Kids* is based on the dreams of China's young, and the growing gap between the rich and everyone else. We feel sympathy for, and worry about, today's teens."

The heavy subject matter seems fitting for a band at its most ferocious. The record channels the guitar-, bass- and drum-driven urgency of the bands that inspired it, like Sonic Youth, Big Black and Fugazi.

"Maybe in the future we will consider integrating more instrumentation in our recording, but for this album we were focused on creating something more direct in style and expression," Leng says. "We recorded the bass on overload, so maybe that's why it sounds dirtier."

Sat Dec 3, 8.30pm; RMB60-80; ModernSky Lab, 5-108, Floor B1, Building D, Galaxy SOHO, Dongcheng 东城区朝阳门银河SOHO D座B1层5-108



BARD SO HARD

The Complete Works of Shakespeare (Abridged)

by Andrew Chin

To mark the 400th anniversary of Shakespeare's death, the Bard's works are being performed all year long across China. Last month, the renowned Royal Shakespeare Company passed through on its inaugural China tour. But on an entirely different end of the theatrical spectrum, the Reduced Shakespeare Company is bringing its hit show, *The Complete Works of Shakespeare (Abridged)* to Beijing.

Company members Reed Martin, Austin Tichenor and Dan Sasaki star as exaggerated versions of themselves – three actors attempting to pack all 37 of Shakespeare's plays (and all his sonnets) into a single performance. The result is intentionally disastrous.

"It started as a pass-the-hat performance of *Hamlet* at renaissance fairs across California, so the style was fast, funny and physical to keep people until the end of the show so they would put money into the hat," Martin explains.

The concept evolved through the 1980s. Then, following its 1987 debut at the Edinburgh Fringe Festival, *The Complete Works of Shakespeare (Abridged)* became a bonafide hit which would enjoy a nine-year run on London's West End.

"Scholars and neophytes like that we're making fun of Shakespeare and taking him off his pedestal ever so slightly," Tichenor says. "What's wonderful about Shakespeare as a subject matter is that he's universally beloved but also hated in equal measure.

"We all come to Shakespeare in a similar way – we love him, but are intimidated by him. We want to see more of him, but we don't to work that hard to understand all the language. We mostly want to try to understand the stories being told and have a good time. That's true all over the world."

The high-energy performances – and the use of local references and jokes – ensure that no performance of *The Complete Works of Shakespeare (Abridged)* is an intimidating Shakespearean experience. Audience members are called up to participate, before the show famously concludes with a 'fast,

faster, backwards' rendition of *Hamlet*.

While Main and Tichenor admit to their share of mistakes during this closing section, they agree that the slips can become part of the show.

"One of the joys of live theater is that the performers are on stage doing it live right there for you," Tichenor says. "The audience understands this, and they love to see the mistakes. It makes the evening unique and special. Often it's a lot of fun when we get it wrong."

The group's upcoming four-city China tour caps off a busy year that included April's premiere of *William Shakespeare's Long Lost First Play (Abridged)* at the Folger Shakespeare Theatre in Washington, D.C.

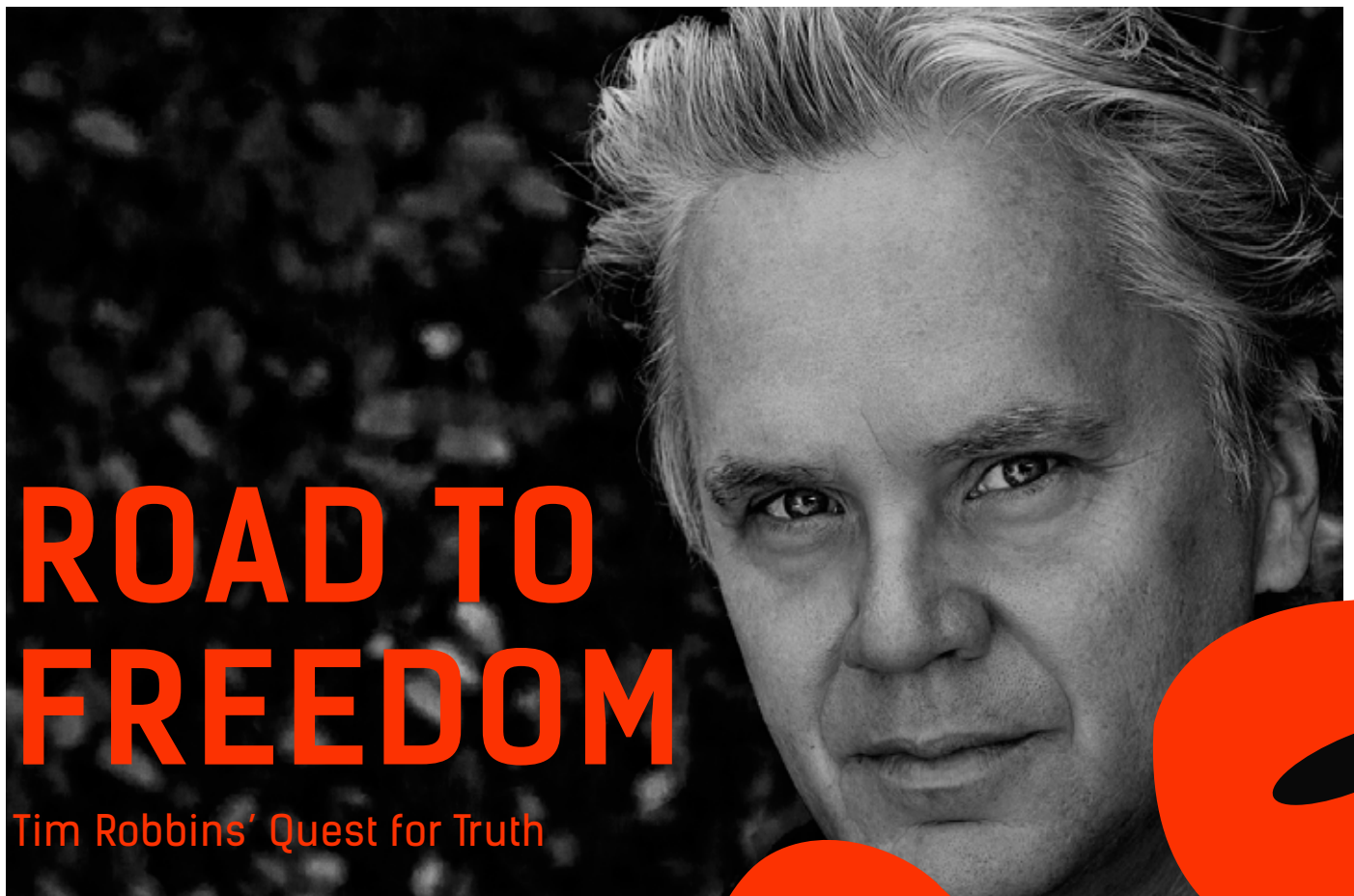
"The reviews were great and audiences walked out strangely moved and satisfied," Tichenor says. "I say that because *The Complete Works* ends famously with *Hamlet*. Our show ended with three surprisingly moving and maybe, serious, monologues. Not at all what you expect from a comedy show and the Reduced Shakespeare Company."

While they plan to "drink a lot of beer" following their third China visit in two years, the Reduced Shakespeare Company members are optimistic that they'll return with more shows in the future.

Tichenor admits that part of the company's enduring appeal is the fact it "does Shakespeare the way people think Americans would do it: loud, fast and funny."

"[When we perform] in England, part of the joke is that there are three Americans who think they can do Shakespeare," Martin adds. "Our characters are like what the English think Americans are – sort of dumb and with short attention spans. And we're laughing... all the way to the bank!"

Nov 25-26, 7.30pm (2.30pm show on Sat); RMB99-480; Beijing Tianqiao Performance Art Center (Lyric Theatre), Tianqiao Nandajie, Xicheng 西城区天桥南大街



ROAD TO FREEDOM

Tim Robbins' Quest for Truth

by Jonty Dixon

AS AN ACADEMY AWARD-WINNING ACTOR, AN OSCAR-NOMINATED director and an acclaimed screenwriter with a solo album to his name, Tim Robbins epitomizes the modern Renaissance man. However, as he tells *That's*, he feels "most at home" workshoping new pieces with The Actors Gang, the theater group he co-founded in California 35 years ago.

"To be in a laboratory asking new questions, working with new forms and testing the limits of my perception and knowledge is a place that feels quite exciting and inspiring," Robbins explains. "I enjoy living in the unknown, and working towards answers that lead to new truths about theater, acting and humanity."

Following its sold-out 2014 tour of *A Midsummer Night's Dream*, The Actors Gang returns to Beijing with *Harlequino: On to Freedom*.

Written and directed by Robbins, the show is set simultaneously in 1530 and 2016. It's a comedy masquerading as a history lesson that examines how history is written, what constitutes humor, and the differences between servants and slaves. It's all done through the medium of a lecture hijacked by roving actors who draw inspiration from both time periods.

"Both eras were besieged with constant war," Robbins notes. "Both had economic instability based on disparity between the 'haves' and the 'have-nots.' Both had great conflict between believers and non-believers.

"One Italian critic, in particular, truly understood [the play's] relevancy to today and to the Black Lives Matter movement in America."

Developed over a year through a series of workshops, Robbins traces the show's inspiration to the early scripts of commedia dell'arte, a style of 16th century Italian street theater that tells the story of a servant trying to trick his master so he can pursue true love.

"To also discover the story of how the Duke Gonzaga of Mantua was so offended by



a performance of the commedia dell'arte that he tried to kill three of the actors; these things propelled me to write the piece," he adds.

Following a rousing performance in Spoleto, Italy, Robbins has chosen China as the second stop for the world tour of *Harlequino: Road to Freedom*. He's confident that Chinese audiences will embrace the elements of commedia, noting that "the story is universal and told in every culture."

"I remember traveling in Bali and seeing the same story portrayed in Balinese shadow puppetry," he adds.

Through the show's modern setting, *Harlequino* questions historical fact and modern historiography. Robbins notes that "the powerful write history and the vanquished story is rarely told. In order to understand the truth of history, often we need to understand who wrote it and read between the lines."

In an age of so-called 'post-truth politics,' such issues are particularly pertinent. An outspoken activist, Robbins is forthcoming with his feelings on the current American election, comparing Donald Trump's presidential campaign to a reality show.

"I have never been so appalled at the behavior of a candidate as I have been with Donald Trump. He lacks a basic maturity and empathy to be the leader of a nation," Robbins says, comparing the Republican candidate and his advisers to the antagonists in *Mean Girls* ("they seem to have the sensibilities of shrill, immature and nasty teenage girls.")

As well as being notoriously outspoken, Robbins has long put his principles into action. Most of *Harlequino's* cast teaches in The Actors' Gang's education program and Prison Project that uses theatrical self-expression as a way to unlock creativity and develop social skills. The program's rate of recidivism is 40 points lower than the state of California's average and has been expanded to eight prisons.

"The Actors' Gang isn't only about the acting," Robbins says proudly. "But also about the kind of work we do in the community."

Nov 17-20, Thu and Fri: 7.15pm, Sat and Sun: 2pm and 7.15pm; RMB120-RMB1,000; NCPA Beijing Comedy Theater, 2 Xi Chang'an Jie, Xicheng 西城区西长安街2号



TWO SHADES OF SHEN WEI

A Contemporary Dance Legend Heads Home

by Zoey Zha



When Shen Wei stunned the world with his calligraphy-inspired dance and choreography at the 2008 Beijing Olympics opening ceremony, *The Washington Post* declared: “The world knows Shen Wei now.” In fact, the Hunan-born choreographer’s creations have always found more attention on international stages than at home.

The son of an opera director and a theater producer, Shen studied classical Chinese opera in his youth. He joined the Hunan State Xian Opera Company in 1984, before deciding to indulge his newfound passion for contemporary dance.

A founding member of China’s first modern dance company, the Guangdong Modern Dance Company, Shen moved to New York when he was invited to study at the Nikolais/Louis Dance Lab. That three-month scholarship turned into a stay of more than two decades, in which time the Shen Wei Dance Company has soared internationally thanks, in part, to the ‘Natural Body Development’ style that Shen has created and refined.

The pioneering choreographer is hoping to increase his profile back in China, as his eponymous dance company brings two of its iconic works, *Near the Terrace* and *Map*, to Beijing this month. Despite being released five years apart, Shen describes each show

as representing “a typical, yet different style of mine.”

“It’s going to be interesting to present them together on the stage,” he admits. “Having said that, I hope both pieces present refreshing artistic ideas that will echo with the audience.”

Since premiering at the 2001 American Dance Festival, *Near the Terrace* has been lauded as an example of the distinct dream-like movements used in Shen’s works.

“The combination of stage setting and dancing – the way the dancers move together – renders a sphere of surrealism,” he explains. “It’s a reflection of the calm and peaceful inner state I had when creating this work.”

While adapting to China means covering up his half-naked dancers, Shen is confident about doing so in a way “that won’t affect the show visually and its dream-like landscape.”

Map, meanwhile, is set to excerpts from Steve Reich’s *The Desert Music*. Shen describes the performance as “rational and almost mathematical.”

“The whole dance consists of scenes of continuous movements,” he adds. “During that process, the audience will discover the potential of their bodies. The show marked my growth as a choreographer.”

With strong roots in Chinese and Western dance, Shen has been celebrated for balancing elements of both in unconventional ways.

“Cultures are rich,” he notes. “You have to understand them fully instead of turning to particular symbols. One of my early works, *Folding*, does not adapt Oriental elements in terms of expression but is deeply rooted in the culture.”

Nonetheless, the 2007 MacArthur Award-winner refuses to be pinned down to any style. For the past six years, Shen’s productions have increasingly incorporated other art forms, including video, animation and large-scale multimedia installations.

He’s happy that contemporary dance audiences have grown in China, but accepts that it takes time for an art form to be fully accepted.

“I think audiences still confuse entertainment and art,” he admits. “They need to realize that the latter is created to inspire self-improvement rather than please the public.”

Nov 12–13, 7.15pm; RMB80–RMB580; NCPA Opera House
2 Xi Chang’an Jie, Xicheng 西城区西长安街2号 (400
610 3721, en.damai.cn)

TOP STORIES

BEIJING

• This Company is Selling Cans of 'Beijing Air'

The founder of iconic T-shirt brand Plastered 8's new, not-so-fresh product

• Beijing Students Required to Learn Winter Sports

Beijing is really taking its 2022 Winter Olympics hosting duties seriously

• PHOTOS: 700-Year-Old Stretch of Great Wall Cemented Over

Images of the concrete-covered section of wall sparked outrage on social media

• China Mobile Shutting Down Unregistered Numbers This Weekend

We hope you already registered your digits because it's too late now, sorry

• Officials Deny Rumors of Congestion Fee for Vehicles

Gossip about a Beijing driving fee is shut down as an "out-of-control rumor"

NATIONAL

• Chinese Man Beaten Up for Having Really Loud Sex

A night of lovemaking turns violent after listeners drop in... with their fists

• Bumper Cars Tear Up the Streets in northern China

Two old guys in Shenyang race dodgems on the road because #YOLO

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A dream a day keeps the doctor away

• People Are Terrified of These New Glass Toilets in Hunan

Do #2s in a glass too with a lake view

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China welcomes the Italian World Cup-winning football manager

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COMMENTS OF THE MONTH

"You can't shut down some factories, right?"

-- user Wajiao on 'World's Tallest Air Purifier Now Being Tested in Beijing'

"Tipping is a bad habit"

-- user Victor on 'Ask a Laobeijing: On the Trend of Tipping in Beijing'

"Piguhole"

-- user Serge on 'NBA Star Bobby Brown Carves Name on Great Wall, Netizens Shocked'

"RMB500?!?! Could be worth it if they would let you in the plane"

-- user Valentina on 'Couple Detained for Blocking Plane at Beijing Airport'

INSTAGRAM HIGHLIGHT

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VIDEO OF THE MONTH

WATCH: Jawdropping 'Shanghai Forever' Video Captures the Real Shanghai

Shanghai-based videographer JT Singh's takes viewers on a breathtaking three-minute ride through the city



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Be Legacy



CITY SCENES

Salacious corduroy blazer-wearing mafia don graces the terrace of O'Bar at its first anniversary party in NUO Hotel.



The Ritz-Carlton, Beijing earns an A in art class at the The Ritz-Carlton Bar.



War of the murderous bondage cyborgs or Budweiser Storm? You decide.



We certainly didn't purchase tickets to Budweiser Storm with the intention of playing video games, but hey – do what makes you happy.




Champagne and smiling both mandatory at Café FLO's opening party in Sanlitun.

BAODING COMES CLEAN

Will Blue Skies Return
to China's Most
Polluted City?





words by **Oscar Holland**
Dominique Wong
Noelle Mateer
images and design by **Holly Li**
additional research by **Emma Huang**
Emma Marshall

At Green Valley amusement park in Baoding, a rainbow-colored Ferris wheel turns slowly against a clear, cloudless sky. In the neighboring Botanical Garden, autumn leaves fall around a lake on which tourists pedal out in small boats. These are hardly scenes you'd expect in a city that, at the beginning of last year, was named China's most polluted.

If you were to be generous about the downtown area of this 11-million-person metropolis – now less than 45 minutes from Beijing by train – you might describe it as pleasant. Even if you weren't feeling generous, there would be little worse to say about Baoding than it being indistinguishable from other third-tier cities in North China.

Such blue-sky days are a rarity here, however. In February 2015, China's Ministry of Environmental Protection (MEP) found Baoding to have the worst air quality in the country. That winter, the concentration of PM2.5 (the most common measure of pollutants) averaged at around 185ug/m3. To put this number into context: it's the upper end of what classifies as 'unhealthy' and was more than double Beijing's readings for the same period.

In addition to the vehicle emissions that plague most large cities, the economy here relies on heavy, coal-dependent industries like steel, cement and base metals. When the smog descends, Baoding assumes new bleakness. The sullied air is less obvious in the built-up center, but at the city's outskirts we find rows of corn that quickly fade into the hazy near-distance. Few people here wear masks, a decision that leaves a distinct metallic taste on the tongue.

But Baoding's air quality has actually improved drastically in the last two years. The latest

figures, provided to *That's Beijing* by Greenpeace, show that in the first half of 2016, average PM2.5 readings were almost 26 percent lower than the same period in 2015. And last year was itself a comparatively good one, with air quality about 16 percent better than in 2014 overall. Pollution levels may be falling from an incredibly high baseline, but change is – quite literally – in the air.

On a clear autumn morning we meet university lecturer David Hu, who's based in Baoding and often travels back and forth to Beijing.

"Traveling from Beijing to Hebei on the train, the sky changes color – it gradually turns from light blue to gray," he jokes before adding: "The [air] was pretty good in Baoding this past spring and summer though, better than last year. But I'm not sure what's going to happen in winter."

Taxi driver Guo is also quietly hopeful. "It's getting a little better. The government is trying," he says as we drive past a road sign reminding drivers: "Only cars with license plates ending '4' and '9' are permitted to drive today."

At the Ancient Lotus Pond, one of China's oldest classical gardens, long-time resident Mr. Li, 74, is sitting at a pavilion beside the water.

"When the weather is nice, this is a beautiful place," he says, gesturing towards the gardens.

Unfortunately, today is not one of those days. Li seems to sense our skepticism.

"The air in Baoding is still really bad – like today," he says. "But it can get much more severe. Will it change for the better? I don't know."

"Last year was like this too. When winter arrives, the cold returns. And because of Baoding's location, air doesn't reach the area very easily, so the smog doesn't shift. A little wind can clear up the air nicely, but then

"Traveling from Beijing to Hebei the sky changes color – it gradually turns from light blue to gray"



The extent of Baoding's battle with air pollution is evident on the roads leading out to the factory belt

after a couple of days it's back to being bad."

Baoding is relying on more than the breeze to reinvent itself. Some of the measures being taken are visible in the streets, such as the fleet of electric buses and water cannons that patrol the city blasting out mist to tackle "dust." But the bulk of progress has come from a crackdown on polluting industries.

Across Hebei (a province responsible for seven of the country's ten most polluted cities), beefed-up inspection teams have been enforcing tight new factory regulations. In an operation modeled on the nationwide anti-corruption campaign, the worst polluters are being fined and shut down. Hundreds of officials and factory owners have been investigated and - in some

cases - punished for violating emissions rules.

Officials attribute the campaign's success to a decision made in 2013 to fight pollution regionally, integrating efforts across Jing-Jin-Ji (Beijing, Tianjin and Hebei). But cooling demand in the economy may also have contributed. Hebei's GDP growth is slower than in most Chinese provinces, and the well-documented stockpiling of steel and coal is hitting the region's businesses, says Zhang Chun, senior researcher at environmental website ChinaDialogue.

"It's hard to say whether [the crackdown or reduced demand] has hit stronger, though the impact of restrictions will certainly be more obvious," she says. "But overcapacity is a problem in Hebei, and some of the workers will

leave sooner or later."

Whether the result of regional policies or economic slowdown, a trip to a factory belt to Baoding's east suggests that something is working. Having expected billowing smokestacks, we find a largely dormant stretch of waste incinerators and metal plants. The roads are lined with industrial facilities and scrap piles, but there is scant sign of the emissions responsible for the city's dirty reputation.

Our driver, a Baoding local, claims that these factories are circumventing regulations by operating when inspectors won't call - at night. We are unable to verify his claims, though the MEP recently claimed that Hebei's industrial plants are engaging in "fraudulent practices" to get around the rules.



Above: At least one mask is visible on a heavily polluted day

Below: Apartment blocks equipped with solar panels on a rare blue-sky day

Right: "Will the air change for the better? I don't know," reflects Baoding resident Mr. Li, 74



The strategy has other potential shortcomings. Because while a regional approach reduces pollution in Hebei, it may just shift the problem elsewhere. Environmentalists fear that the manufacturers frustrated by restrictions will simply relocate, away from the country's northeast. Last year, three-quarters of the 210 applications made for new coal-fired power plants came from central and west China. The latest MEP data also shows that, in the first quarter of 2016, PM2.5 levels in Urumqi, Xinjiang, eclipsed those of Hebei cities for the first time. Baoding may have relinquished its 'most polluted' title, but others suffer as a result.

The fixation with air quality may also neglect other aspects of pollution. Baoding has been at the center of a number of toxic scandals this year alone. In March, a restaurateur was killed by poisonous gases from his kitchen drain, after a factory dumped contaminated waste in the pipes of a nearby parking lot. Then, months later, toxic rubber produced in Baoding was found in a synthetic running track that left Beijing students with nausea, dizziness and nosebleeds. The offending manufacturers had used industrial waste in their rubber alongside used tires and cables.

Water pollution is another long-standing obstacle in Baoding's drive to clean up. Baiyangdian Lake, about 40 kilometers out of the city center, has been contaminated with industrial wastewater and untreated sewage since the 1980s. In this time, there have been a spate of wildlife deaths here, most notably a three-day period in 2006 when tons of fish died and sat rotting on the water's surface. Local fishermen blamed the contagion on pollution and paper mills dumping waste upstream.

Shortly after the incident, city authorities pledged RMB8 billion over 10 years to clean up Baiyangdian. From the surrounding waterways, it's unclear whether the investment has paid off. No results have been publicized, and a recent "hundred days campaign" to reduce Baoding's water pollution suggests that this is still a work in progress. Heaps of trash and layers of green algae give the impression of unclean water, and local fish-sellers have mixed views on the state of the lake.

On a highway leading away from Baiyangdian, we find a wet market peddling crabs, eels and fish of all sizes. Trucks speed past, sending dust into the air, while dying fish flap onto the asphalt before being picked up and tossed back into shallow bowls. Hygiene doesn't appear to be a huge concern here. But the vendors certainly have strong opinions on the quality of their goods.

A friendly trader named Zhang claims that "the fish have become smaller over the past ten years - there are no big fish now because of the polluted water."

He describes an apocalyptic scene from last summer: "During rainy season, the polluted water burst out and all the dead fish floated on the lake's surface. I don't see any improvements in the water, even though the government is supposedly spending money changing things."

Most of the vendors sing a different tune, though this isn't entirely surprising - they are trying to make





**"When the weather is nice,
this is a beautiful place"**

旧金属

货场



sales, after all. One man tells us: “The fish are tasty because the water is really good quality. I don’t think the pollution affects the water – it’s irrelevant.”

Misplaced optimism, perhaps. But there are some genuine reasons to be positive about Baoding’s prospects. Because as well as being one of the most polluted places on Earth, the city is, in fact, a vital hub for China’s green technology firms.

In Baoding’s north, the High-Tech Industrial Development Zone (often referred to as ‘Power Valley’) is home to over 200 alternative energy companies. Although not restricted to so-called ‘green’ enterprises, the area has attracted everyone from wind turbine manufacturers to producers of hydroelectric power, creating tens of thousands of jobs in the process.

The shimmering Power Valley presents an encouraging vision of Baoding’s future. Emblematic of this are solar panels, which can be found on traffic lights and apartment blocks – and almost every surface of the five-star Power Valley International Hotel.

This futuristic, state-of-the-art building – albeit one with tacky curtains – is blanketed with 4,500sqm of solar cells. Front office manager Huo Lanying is quick to point out that there are panels everywhere – on the ceiling, on the guest room windows, and even on the neighboring KTV. The electricity they produce is equivalent to 104 tons of coal, helping the hotel reduce its carbon dioxide emissions by 270 tons a year and cut its annual electricity expenditure by RMB260,000. The power generated by solar panels only accounts for about 12 percent of the hotel’s energy use – but it’s a start.

“This is an exemplary program for others to see and replicate,” Huo says. “Our hotel doesn’t run entirely on solar

power, but the power we do produce is sent to the national grid, which is then sent back to us for use.”

Power Valley International Hotel is a symbol of change in Baoding – just as solar energy is a symbol of change for the country. China now produces over nearly two-thirds of the world’s solar panels, and the hotel’s parent company, Yingli Solar, is the nation’s leading manufacturer. Founded in 1998, this Baoding startup is now a huge multi-national that ships panels to over 90 countries. Most of them are produced here in Power Valley, where the firm runs a huge facility for researching, developing and manufacturing solar technology. There’s even an on-site museum, where we’re shown the company’s range of panels and their uses around the world.

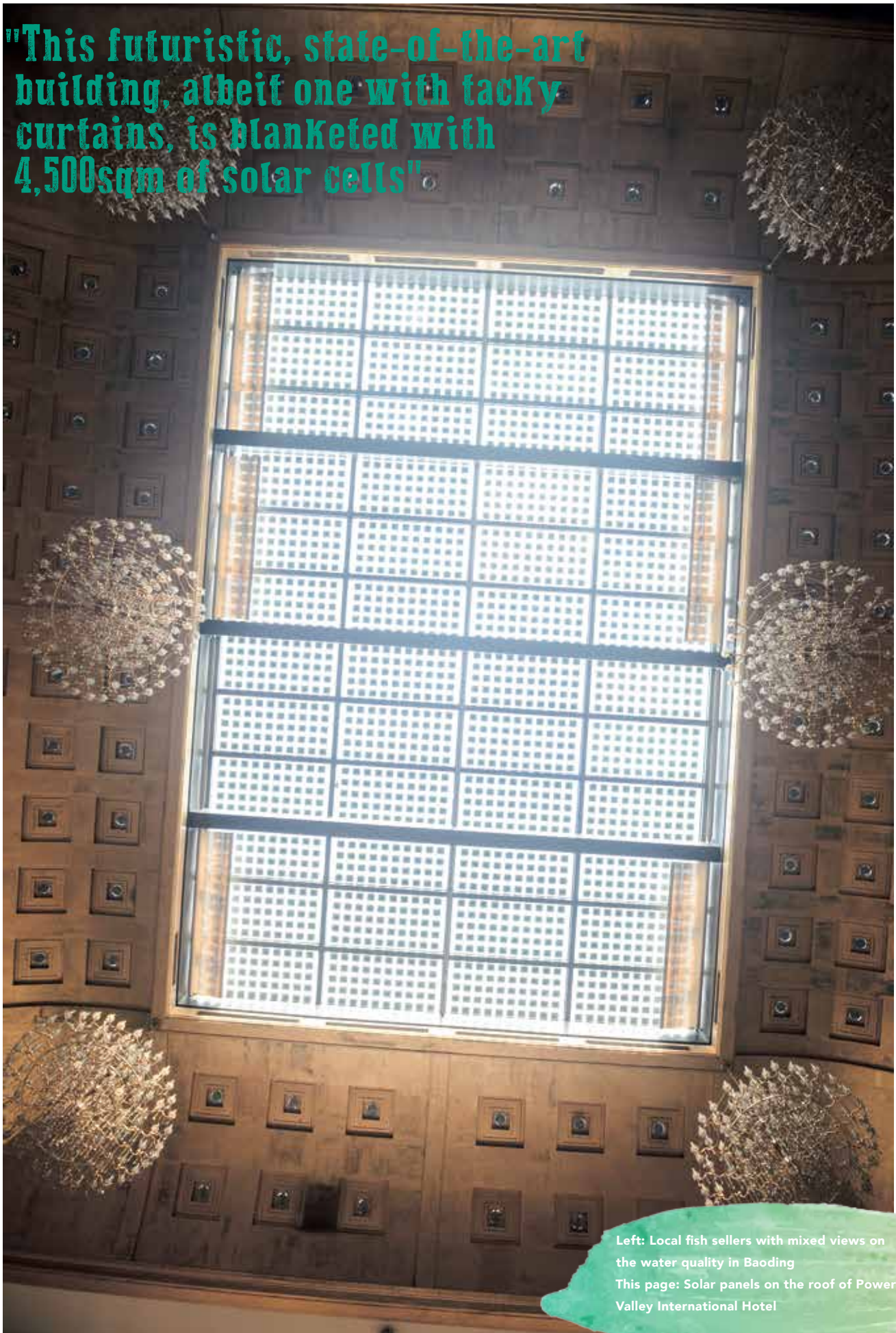
According to our guide, 60 percent of Yingli’s panels are exported to Europe. And therein lies the cruel irony of Baoding’s role as alternative energy pioneer: It will have very little impact on the city’s own struggle with pollution. Baoding may technically be ‘carbon-positive’ (its own carbon emissions are outweighed by those it saves worldwide), but this is of little use to those breathing toxic air here most days. On this front, there is much work to be done, urges Greenpeace campaigner Dong Liansai.

“Although we have already seen relative improvement compared with the old air-pocalypse moments back in 2013 and 2014, several cities – including Baoding – are still listed as among the worst in China,” he says. “Cities like Baoding really need to accelerate their pace of eliminating emission sources, primarily by speeding up the phasing out of coal.”

To this end, a new ‘no coal zone’ around Beijing was announced in September. From November 2017, factories and households in 18 districts and towns across Hebei will be forbidden from burning coal. Perhaps only then will blue skies return to Baoding. ■



"This futuristic, state-of-the-art building, albeit one with tacky curtains, is blanketed with 4,500sqm of solar cells"



Left: Local fish sellers with mixed views on the water quality in Baoding
This page: Solar panels on the roof of Power Valley International Hotel

EAT & DRINK

GRAPEVINE

SNACKS AND THE CITY

The lines between my life and Beijing food-and-drink news are often blurred – I do, after all, write this column about my personal life and restaurant news. It gets weird sometimes. Whatever. I love my friends in F&B. They are so lovely, in fact, that they've given me what is perhaps an unhealthy rosy view of humanity. So I was surprised last month when I was followed out of my lovely friend's bar down a dark hutong by a black-out drunk expat trying to kiss me. Beijing is remarkably safe, sure, but do not let that blind you to the fact that there are still gross creepy dinguses out there. Gross creepy dinguses are a plague upon all humanity to which Beijing is not immune.

And yet, it is this *yin-and-yang*-like balance between the gross and the rosy that makes Beijing the clamorous metropolis we all love to hate. Maybe I'm striving too hard to segue from my personal life to food-and-drink news, IDK. Point is: I have good news and bad news this month. Where shall we begin?

Bottega. The spot has a new menu, along with a selection of Italian craft beers not-of-ten seen in Beijing (see p. 60). **TRIBE** has freshened things up for fall, too – check out their dope single-origin coffee – and **Big Smoke** has introduced a hearty new brunch. Perhaps most excitingly, **Migas** has revamped **The Bar at Migas**, and we hear rumors of ping-pong.

As for the bad news, it's almost all on Baochao Hutong. As we went to print, it was being cemented over, and businesses – including **Modernista** – were to be closed for an indeterminate amount of time. Sometimes weird crazy unexpected slightly scary things happen. As I've learned, there's always light at the end of the hutong. **NM**

OFF THE BEATEN PLATE

Since the dawn of pizza, chefs across the planet have put weird things on top of crust. And why not? Bread and cheese go with all sorts of things. A more eloquent observer might call unadorned dough a blank canvas; we just call it delicious. **Napa**, meanwhile, has taken its dough game to new heights with a brick oven on its roof, but the toppings are where the real innovation's at. On the **Donkey Burger Pizza** (RMB90), finely sliced donkey meat and spicy slivers of pepper lie atop mozzarella. That's right, donkey meat – the Northern Chinese specialty just like you've had at local donkey burger joints. A hint of vinegar reminds us of the hutong staple, while a fluffy, chewy crust is distinctly American. A lot of things in this town are branded 'fusion cuisine,' but this proves that the more simply it's done, the better. Try it before you saying nay (or... bray?). **NM**

Napa, 20 Liulitun Zhonglu, Chaoyang 朝阳区六里屯中路20号 (6595 9181)



NEWS BITE

Popping Off (to Jail)



A Fengtai restaurant owner was sentenced to eight months in jail for seasoning his restaurant's hot pot with poppy shells. The man, surnamed Wang, reportedly purchased the seeds at the Xinfadi Wholesale Market. The seeds, known as dayanke powder, are illegal in China due to their similarities with opium. Even in small amounts, the powder can have an addictive effect that keeps diners coming back for more. Despite the ban, dayanke powder seems to be quite popular among restaurant owners – one shop owner in the Xinfadi market sells over 500 packets of the seasoning every day. Dayanke powder is also available for purchase on Taobao.

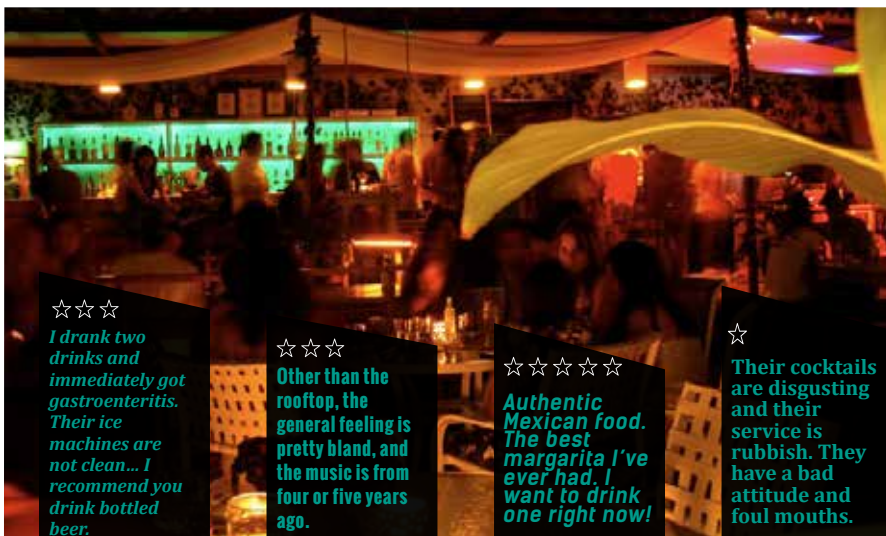
Earlier this year, five Beijing restaurants, and an additional 25 restaurants nationwide, were investigated for adding opiates to their food. Several of these restaurants were located on Gui Jie, including the famous Huda Restaurant and Baoheju Restaurant.

Wang's sentencing and the recent investigations indicate that the government is renewing efforts to stamp out the sale and recreational use of opiates in all forms, regardless of how tasty (and addictive) they make your hot pot. **EM**

THEY SAID IT, WE READ IT

Kokomo

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: **Kokomo**, practically the rooftop of Sanlitun Bar Street.



☆☆☆
I drank two drinks and immediately got gastroenteritis. Their ice machines are not clean... I recommend you drink bottled beer.

☆☆☆
Other than the rooftop, the general feeling is pretty bland, and the music is from four or five years ago.

☆☆☆☆☆
Authentic Mexican food. The best margarita I've ever had. I want to drink one right now!

☆
Their cocktails are disgusting and their service is rubbish. They have a bad attitude and foul mouths.

NEWS BITE

Another Day, Another Food Safety Scandal



Finally, there is good news in the world of Beijing food safety: Wal-Mart is investing USD25 million over five years in food safety research in China. The company hopes to bring together farmers, suppliers, retailers and policy-makers in the name of improving food safety in the country – or just in the name of good PR. Awareness of food safety standards is finally increasing in China, and, not to mention that Wal-Mart has struggled for years to appeal to Chinese markets.

Motivations aside, the massive investment couldn't come at a better time. Because in case you haven't been paying attention, here are food scandals we've seen in just the past few months: eight-legged genetically modified chickens, 40-year-old frozen meat being resold in Beijing supermarkets and, over Golden Week, a dude selling fish caught from public parks outside the Hujialou subway. Great. Either way, we've seen some things. And we've eaten some things, too. **EM**

BARTISANS

This month, Phil Tory of **The Tiki Bungalow**.



— How'd you get into Tiki drinks?

Before I came to China, I bartended part-time, and I also did weddings. Obviously you're not making zombies and painkillers at weddings – you're making pretty run-of-the-mill drinks. So I started making cocktails at home, and I fell in love with rum. I sort of naturally gravitated towards the tiki drinks.

— What would you recommend to a Tiki newbie?

I like the Mai Tai – people have a preconception of that drink as something really crappy because it's been bastardized. But a really genuine Mai Tai, which was created in 1944 in San Francisco by Trader Vic, is a wonderfully complex drink.

— How do you keep it tiki during the winter?

The winter is the best time for tiki. You're in Beijing, it's gray, its freezing cold – and you can open the door and *bam*, at least for a couple hours you're in a tropical island location. We're gonna have the heat cranked on, so we'll still be wearing our Hawaiian shirts in the winter – but if you still feel the need for a warmer-upper we're going to feature several hot versions of tiki drinks.

— If you had to describe 'tiki' in three words...

That's actually pretty easy: escapism, intoxicating, fun.

— What's the most tiki thing that's happened at Tiki?

I always find it really really tiki when I see a group of Chinese and Westerners together sharing a big volcano bowl and everybody's laughing and talking and taking selfies.

— What's the least tiki thing that's happened at Tiki?

Probably the least tiki thing is when someone comes in and asks for wine and we tell them we don't have it and they get angry.

— Would you rather be a pirate or a shark?

That's easy. Pirate. Pirates are sexier than sharks. **NM**
The Tiki Bungalow; Mon-Sat, 6pm-late; 34 Jiadaokou Bei Santiao, Dongcheng 东城区交道口北三条34号



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Travels Through Dali With A Leg of Ham

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Zhang Mei was born in rural Yunnan. But her ambitions led her to Beijing, where she founded WildChina. In her new book, *Travels Through Dali with a Leg of Ham*, we see the CEO and travel maven return to her Yunnanese roots. Her account, featuring authentic regional recipes and jaw-dropping photos by **Liz Phung**, shows a side of Yunnan not often seen – with an emphasis on food. In the following excerpt, her guide (also named Zhang) takes her to see where Yunnanese ham is produced.

“This is the guy. He has your ham,” Zhang tells us, motioning to Mr. Yang Xuegong.

Yang, as you will find out, is a family name shared by many Bai people in Dali prefecture. This Yang, a farmer, has silvery sideburns framing a lively face darkened by fifty-nine summers in sub-alpine conditions.

Zhang grins enthusiastically and doles out cigarettes to Farmer Yang and one of his sons. Yang and his wife have three sons all together, in addition to one daughter and two grandchildren, all of whom live in this village.

Farmer Yang smiles shyly as we loiter in the yard of his farmhouse, which is on a hillside in the valley. In the yard is a clutter of tools, motorcycle parts, clucking chickens and children’s toys, all cloaked in mingling aromas of wood smoke, cow dung and freshly brewed tea. Mushrooms dry in garland-like necklaces, hanging on nails tacked into the wood-panelled wall. A small handheld wooden loom gathers dust in the corner. Beside it sits a neat pair of cloth shoes whose cotton soles are stitched with thick knots, similar to those found on the feet of the terracotta warriors.

As if on cue, another of Yang’s sons enters the yard, brandishing an enormous haunch of pink flesh like a club. The Yangs no longer raise their own pigs, having switched to chicken farming some years ago. Our ham-to-be, weighing in at a hefty 26 *jin* (13 kilograms), is sourced from the local market.

A table is cleared and the leg plopped, fat side up, on to it. There is a hush; all eyes turn to Farmer Yang as he takes a chopstick, breaks it lengthwise to create a spear-like point, and pierces the blotchy flesh in a dozen places to help the salt penetrate. His granddaughter, a 5-year-old in a peach top, clings shyly to the leg of her uncle. It’s a ritual they’ve all watched before.

Farmer Yang washes his hands and unscrews an old water bottle. “Corn alcohol,” he says, massaging the sweet-smelling liquor into the flesh. The alcohol, while killing off bacteria, will work as an adhesive for the salt. “And it gives the ham a sweeter taste,” adds Zhang, nodding knowingly.

I pass one of my cylinders of Master’s Well salt to Yang. He crumbles it like a sandcastle, adds some store-bought salt, and pats the mix liberally on to the ham, the plump meat

cushioning under his slow, steady touch. Eventually the leg is entirely shrouded in what looks like half an inch of day-old snow. It’s a mesmerising ritual: Farmer Yang, cigarette dangling from his lips, raises the ham-to-be by the ankle and affectionately works salt into every nook and cranny.

Satisfied, he takes a sip of tea and proceeds to explain how a heavy stone will be positioned on top of the leg to squeeze out the moisture, which is then collected and boiled to extract the salt for reapplication. Finally, a week or so later, a loop of wire will be tied around its ankle and the ham will be ready to hang inside the house. Time, a little smoke and the cool mountain air will take care of the rest.

In two to three years, our Master’s Well ham will mature into something much more desirable. That’s too long for us, though, so Farmer Yang goes to fetch another leg that he salted two years earlier.

Eventually, ham number two arrives in the arms of another son. It’s immediately clear that time has brought some changes to the ham. Its outer surface has darkened and dulled to the colour of baked mud – rusty,



crusty and calcified – and it’s dotted with little islands of pale mould. It’s also about a third smaller than its original size, thanks to salt leeching out the moisture.

“We’ll go to cook in their new house,” Zhang says, swatting a fly, “away from the animals.” A pair of protesting chickens are picked up by the legs, a basket is filled with fresh eggs, and Farmer Yang’s granddaughter exchanges the baby goat she’s been cradling for an old cooking oil bottle filled with liquor, mixed with what at first glance appears to be hundreds of little yellow flowers. On closer inspection, they’re wasps. Wasp, snake and lizard liquors are said to be good for men’s health – in Yunnan, at least.

Our procession marches down the hill and across a covered wooden bridge, past cherry blossoms and curious dogs.

The Yangs’ new house is a modern construction painted Bai white, with glass windows, a balcony, a neatly swept yard and an outside toilet. We gather in the yard under a deep blue sky, and soon a fire is crackling contentedly on the concrete outside the house. One of Farmer Yang’s sons takes our ham and starts the process of waking it up from its two-year slumber.

Crack, crunch, thunk. Yang’s chopping is music in these parts, a sound that signals celebration and plenty. He turns a chunk of ham flesh-side up to display the cut surface. Everybody cranes their heads to look; a neat cross-section draws a collective sigh of appreciation from the spectators. It seems that this show of skill is as important in

Bai village life as carving the Thanksgiving turkey is in the US.

We examine the jewelled interior: velvet-red meat patterned with seams of fat like the finest Dali marble. Time has done its work.

“See, every villager here knows how to make and prepare a ham!” exclaims Zhang triumphantly. “This is a salt village – it’s the culture.”

Our ham is butchered into chunks, with one sizeable slab set aside for lunch. The whole process from burning to chopping takes a good hour. “It takes about 10 minutes to cure a ham, but it takes a lot longer to prepare it for eating,” Zhang comments, discounting the years in between.

A sliver of milky white fat is trimmed from the edge and tossed into an iron wok warming on the remains of the fire. Salt Maker Yang then roughly chops our slab into chunks and drops them into a pot of simmering water.

By now, the ham fat in the wok is opaque and bubbling. *Jue cai*, a stalky green fern from the mountains, is tossed in, and it also starts to sizzle and steam. A moment earlier, Salt Maker Yang was hacking through flesh and bone. Now his muscular arms delicately prepare the ferns, which transmute into a brilliant jade against the coal-black seasoned wok. It’s a process to which he devotes all his attention, as if nothing matters at this moment besides the ritual of cooking.

A low, square table is placed a few metres from the fire, bordered by four simple bench seats. Out come the eggs, fried by Farmer

Yang’s daughter in lots of hot oil so that the whites have fluffed and crisped delightfully at the edges, while the yolks have remained tender to the touch. More vegetables in enamel dishware are served; bottles of Dali beer are uncapped and candles are lit to keep the flies away. Finally, the table receives its centrepiece: our ham, boiled and presented simply in a dented aluminium bowl.

For the second time today, all is quiet. I notice the faint gurgling of the stream as we chew and savour the food. High above, a herd of white goats moves slowly and silently along the steep mountainside. It could be Farmer Yang’s wife leading them, Zhang says. But we’re too far away to tell.

So what of our ham? It is Bai mountain food at its most primal and unadulterated. Some pieces are thick, others thin; some are dark and gamey, others pale and sweet. We pick out the chunks we fancy with our chopsticks, each little more than a mouthful, and eat them over fluffy white rice. The boiling has mellowed the saltiness. The meat is chewy and rich, fatty and unadorned. It marries perfectly with the fresh eggs, making this meal a sort of pastoral Yunnanese version of bacon and eggs.

Bacon and eggs is a dish I rarely eat, and if I do I only ever manage one egg. Today, for reasons I can’t quite explain, I eat three. ■

Travels Trough Dali: With a Leg of Ham is published by Penguin Books and is available via amazon.com

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Crack, crunch, thunk. Yang's chopping is music in these parts, a sound that signals celebration and plenty. It seems that this show of skill is as important in Bai village life as carving the Thanksgiving turkey is in the US

”





THE HUMMUS BROS

Two Dudes' Quest to Bring Big, Ugly Hummus to Beijing

words by Noelle Mateer, images by Holly Li

Hummus is not to be refrigerated. It is not to be eaten more than 24 hours after it's made. It must not be small. And, according to Igal Paikin and Moshe Levi of Israeli joint MoxiMoxi, hummus *can* be a meal in itself.

Real hummus isn't pretty, but it's delicious. When three (three!) heaping bowls of freshly made hummus arrive on the ramshackle tables outside the pair's shop in Fangjia Hutong, Levi demonstrates how to eat it. "Some people eat it like this," he says, swiping his chunk of pita bread from top to bottom. "Other people go like this," running it along the rim of the bowl.

A year and a half since opening, MoxiMoxi has proven itself to be the tiny Middle Eastern hutong snack shop that can punch above its weight. But the new hummus – heaping and bursting with flavor – marks a new stage in the pair's quest to bring real Israeli street food to the hutongs.

— Now that MoxiMoxi is over a year old, do Beijingers know Israeli street food?

Levi: We're still explaining. Most people are not really sure which country we're from or what kind of "hamburger" we have in here. It's always the same questions: *shenme hanbao?* ["What hamburger?"] And then we say "No, it's Israeli food served in pitas," and they say "Pizza?" Curious young people from Beijing will try it. They love the spicy stuff, like shakshouka.

Paikin: Chinese people love shakshouka.

— What's real Israeli hummus like?

Paikin: [In Israel] this is what they eat at lunch. They have two pitas, they have a big bowl of hummus with egg on top – many people eat it every day. Usually it comes with a little bit of onion and the tomatoes and the olives, or pickles.

Levi: I know some people that eat hummus only with onion. They take the onion, and just eat with the onion [*mimes scooping up hummus with a slice of onion*].

— That sounds like an intense hummus experience.

Levi: It is.

— How do you make your hummus?

I told you I wouldn't say anything! [*Us: Sorry.*] But I can tell you that the secret actually, the final *final* answer, came from a 15-minute phone call with one of my father's friends. He's an East Jerusalem Muslim Arab.

Paikin: That's the kind of people that don't like us that much.

Levi: From our point of view, it's exactly the population that hates us the most. And he just told me this secret about the chickpeas. I remember I was so thrilled, because it was after a few batches we'd tried already. The following day I did it – and it was exactly as he said. If you'd tried the hummus before you'd feel the difference.

— What's challenging about making good hummus in China?

Paikin: We had big problems with tahini before – every time a friend came over from Israel they'd bring kilos and kilos of tahini in a suitcase.

Levi: I was insisting on using the tahini from Israel.

Paikin: This guy's picky. [*Points at Levi, mocks him:*] "No, no, no, no, no!"

Levi: And then after a long time we discovered this guy.

Paikin: Yeah. In all of China, there is one Israeli producer who makes a white tahini. Still now we pay three times more than what we would in Israel for it! But now we're thinking we're in a good place, because at least we have something.

— [More hummus arrives.]

Levi: You can't find a bowl like this anywhere else in Beijing, because this is exactly what you would get in a hummus bar in Israel. This is what we wanted to do – have the same amount of hummus you'd get, the same way it's served and the same way to eat it, with the pitas on the side, like a meal itself. Not as a side dish. Not some tiny amount on some really fancy beautiful plate – it shouldn't be that way.

Paikin: I eat it every day with two pitas.



MoxiMoxi, 5pm–midnight; 55 Fangjia Hutong, Dongcheng 东城区方家胡

同55号 (131 2134 5695)

ROLLBOX

These Vietnamese Sandwiches are the Bomb Mi

words by Noelle Mateer, images by Holly Li



The sunglasses-wearing mascot for Rollbox – smiling, brown and ovular – resembles a pinto bean. But we like to think of it as a small turd, because Rollbox's banh mis are the shit.

The mascot, by the way, is a roll. For Rollbox doles out dope rolls. The Xingfucun Zhonglu spot makes some of the best Vietnamese sandwiches in Beijing. And for under RMB30 each, they just might be *the* best Vietnamese sandwiches in Beijing.

Rollbox keeps things simple: a chalkboard menu of sandwiches (RMB18-30), plus quality Thai milk teas to wash them all down. If you're unfamiliar with Vietnamese sandwiches, two things: First, bless your sweet soul. Second, start with the classic pork roll (RMB25). Rollbox's version ticks all the boxes, and by boxes we mean all eight fillings of a proper banh mi, which include pork shank, jelly ham, pickled carrot and daikon. If you are already familiar with Vietnamese sandwiches (thank you), then opt for the beef satay roll (RMB30) or the BBQ pork roll – the classic, all sauced up (RMB28).

And don't leave here without getting buzzed, because Rollbox offers not-oft-seen ways to get your caffeine fix. We loved the chilled rose tea with cranberry bits (RMB12), but the Thai milk tea (RMB15) appears to be the most popular. There is also, simply, coffee.

Rollbox does what more restaurants should: one thing, simply and well. OK, there are a few riffs on that one thing (plus accompanying drinks), but you get what we mean. Rollbox is *That's Beijing's* Find of

the Month™ for November 2016. That's not an actual trademark, by the way. We're just trying to convey how good this place is.

Daily, 9.30am-8pm; Building 1, Xingfucun Zhonglu, Chaoyang 朝阳区幸福村中路1号 (177 1091 8725)



Marinera

RMB95

Looks like Champagne, tastes like beer – this Italian brew is light, tart and refreshing with added sea salt.

Bottega, 18 Sanlitun Beilu, Chaoyang 朝阳区三里屯北路 18 号 (6416 1752)



Kuangke Chinese Prickly Ash Wheat Bear

RMB25 each

OK, this is a weird one – the prickly ash has a distinctly medicinal aftertaste – but Kuangke is worth checking out for originality points alone. That, or to brag to beer nerd friends.

Heaven Supermarket (see Listings for details)



Reberg Indie Rock IPA

RMB25

Beijing beer drinkers will know Shanghai's Boxing Cat Brewery, but for a dive deeper into the city's beer scene, Reberg's punk-inspired "indie rock" brew is a good start.

Heaven Supermarket (see Listings for details)



Nine Inch IPA
RMB50

The hobbyist brewers behind Beijing-based Nine Inch Brewing only sends a few bottles of beer to Pop-Up Beijing – and Pop-Up Beijing only! – each month, but don't let their amateur status fool you: This stuff is good.

Pop-Up Beijing, North Side, Ground Level, Building 22, Courtyard 4, Gongti Beilu, Chaoyang 朝阳区工体北路 4 号 22 号楼 106 室 (6502 5725)



Harviestoun Ola Dubh 12

RMB78

This heavyweight has been aged for months in barrels previously used to age Highland Park 12-year-old single malt whisky.

The Rug (Sanlitun, see Listings for details)



Crate IPA
RMB varies

This aromatic London brew is imported by new beer-of-the-month club (and delivery service) Drinking Buddies.

Visit drinkingbuddies.cn for more information or to order



Some open theirs with bottle openers. Some with lighters. Some on the edge of a hutong door stoop. We love beer on tap – but there's something satisfying about the pop and hiss of opening a portable little bottle. Some of Beijing's best suds lurk in the city's fridges. Here, we investigate

SPIN THE BOTTLE

words by Noelle Mateer
images & design by Holly Li



JOMI

French chef Antoine Bunel has made a name for himself appearing as a chef and self-described “foodie” on Chinese TV – and now he’s opened a bistro in Lido. Rather than upscale cuisine, however, Bunel focuses on casual French with the occasional Asian flourish. Stop by for reasonably priced Western comfort food.

Daily, 10am-10pm; A-101 Lido Plaza, Lido Square, Chaoyang 朝阳区丽都环岛丽都广场A-101 (6431 9812)



LIVING ROOM

Sanlitun’s new, mega-impressive Chao hotel boasts a library, outdoor pool, salon, private theater and, of course, food. Its restaurant-cafe Living Room slings the sort of hip international dishes a hip international clientele would demand. We love the pork carnitas taco (RMB38) and the tenderly wrapped Peking duck rolls garnished with apple slices (RMB58). But best of all is the lounge-like atmosphere (think New York jazz club with the coolest damn toilets we’ve ever seen).

Daily, 11am-2.30pm (lunch), 5.30-9.30pm (dinner); Chao, 1/F, 4 Gongtiyuchang Donglu, Chaoyang 朝阳区工人体育场东路4号1层



JBM COCKTAIL BAR

Juice by Melissa has turned to the dark side with the introduction of a cocktail bar. It seems like a counterintuitive move for a place that promotes detoxing. Then again, the cocktails *are* made with delicious cold-pressed juices and the wine *is* organic. Affordable prices – RMB40 per cocktail – and dim lighting ensure it’s a cozy spot to enjoy a post-work drink.

Thu-Sat, 8pm-late (from 7pm on Sat); Shop 101, Dongwai Gongguan, 3 Xinzhong Dongjie, Dongcheng 东城区新中东街3号东外公馆101室 (130 4112 1556)



TONY’S FISH AND CHIPS

“Hi mate, have a beer in the afternoon, the world will belong to you” reads the bold Arial font on a Xiang’er Hutong sign. Tony’s fish and chips were frankly kind of weird and sad. And they were definitely too weird and sad for their RMB58 asking price. Tony seems nice though.

Daily, 10am-9pm or whenever Tony’s around; East end of Xiang’er Hutong, Dongcheng 东城区香饵胡同东口



LUCKY LOPEZ

Popular CBD joint Lucky Lopez brings its filling, no-frills Tex-Mex to Sanlitun with a new branch near Xindong Lu. The burritos, tacos and quesadillas are generously sized and taste even better when you realize just how cheap they are (almost every dish costs under RMB30). One downside: the food wasn’t quite as warm as we’d have liked – on both of our visits. Still, definitely worth a try.

Daily, 5pm-2am; 4-5 Daily, 11am-10pm; 34 Sanlitun Nan Jia, Chaoyang 朝阳区三里屯南甲34号 (6466 0302)



PIZZA BUONA

Longtime Gongti pizza purveyor Pizza Buona may have recently relocated to a much quieter area – the hutongs – but apart from the scenery, little else has changed. Expect the same hearty pizza, pasta, salads and... the owners’ ridiculously affable Labrador. The team loves dogs (the restaurant’s logo is a dog) and encourages diners to bring their own to its courtyard for a pizza-puppy playdate.

Daily, 10.30am-midnight; 1 Shiqiao Hutong (near 43 Dongsibatiao), Dongcheng 东城区石桥胡同1号红门 (离东四八条43号不远) (6551 3518)

PARK AVENUE

A Taste of Home



Park Avenue is a simple place with a simple goal: to become your go-to neighborhood restaurant.

It just may succeed. With its good location in a lovely residential area, Park Avenue has a spotless terrace just 200sqm from Chaoyang Park, and from the cafe itself we spot all manner of flowers and trees.

While we're hoping and praying for some unseasonably warm days this November, terrace season is, alas, over. Never fear – Park Avenue's interiors are perfectly suited for an escape from the bitter Beijing cold. Low lighting and plush leather seating, with paintings on the walls, remind us of a British pub; a large projector screening TV and movies, meanwhile, reminds us of an American sports bar. No matter your national affiliation, nothing will make you feel more at home than some movies on the screen while sipping a beer – there are movies all day (during our visit, it was a Will Smith thriller), as well as classic American tunes from the 70s and 80s. Indeed, with a different band every night, and comforting paintings along the walls, Park Avenue aims to please. The spacious venue is suitable for parties, events and even couples on dates.

Food offerings, a variety of Western dishes, also opt for comfort. There are German-style sausage platters, creamy risottos and hearty burritos. We most enjoyed the savory potato soup, and the tortilla chips we had on the side accompanied it nicely.

But you'd be mistaken to come solely for the food. Park Avenue is both a restaurant and a bar, and it's perhaps as the latter where it hits its stride. Walk in and you'll immediately see fridges of imported beers. Walk further and you'll see that exquisite beer bottles are displayed just about everywhere. This may be a restaurant and cafe, but we have a feeling the owners like the boozy side of their business best.

And who can blame them? Park Avenue is a delightful place to knock back a glass or two, or to catch up with friends in the neighborhood over beers – or better yet, Japanese whiskeys. Granted, this spot can be tough to find – Park Avenue is located on Park Avenue within a mall also called Park Avenue. Our advice for navigating yourself there? Just look for the welcoming terrace and cozy bar.

Daily, 10am–2am; Park Avenue, 6 Chaoyang Park Nanlu, Chaoyang (on the west side of South Gate)
朝阳公园南路6号公园大道南门西侧 (8588 7200)



● Xiao Yue Gig

Independent sing-songwriter Xiao Yue stops off at Yugong Yishan as part of his 18-date China tour. Expect plenty of harmonica and sing-alongs (if you know the words).

Sat Nov 12, 8.30pm; RMB100 (presale), RMB120 (door); Yugong Yishan (see Listings for details)

● Shing02 Gig



You might know Shing02 from his collaborations with the late, great king of Japanese hip-hop, Nujabes. You might know him from the soundtrack for anime cult favorite, *Samurai Champloo*. Or maybe you may know this Japanese-American rapper for addressing hard-hitting social topics with his own brand of feel-good hip-hop. No? Well, you're obviously not into Japanese hip-hop. You should be; some of it's pretty dope (and Shing02 often raps in English, so you'll catch some of his lyrics, even if you don't speak Japanese).

Thu Nov 17, 9pm; RMB100 (presale), RMB150 (door); Yugong Yishan (see Listings for details)

● Eagulls / Gig



English five-piece Eagulls (yep, like Seagulls without the 's,' but also, like, eagles) are coming to China. And get this: Bassist Tom Kelly's dad wears a trench coat and quit his job to design manga (he's a goth). True story. With the trivia out of the way, we should probably tell you something about the band's angst-ridden brand of indie rock. But that's what Spotify is for. Or QQ Music if you're that way inclined. Check out new album *Ullages* for a taste of what to expect. Support comes from local psych-punk trio Lonely Leary.

Thu Nov 24, 9pm; RMB100 (presale), RMB120 (door); MAO Livehouse, 111 Gulou Dong Dajie, Dongcheng 东城区鼓楼东大街111号

● Swindle / DJ



Beijing party crew Street Kids come through with one of their most exciting bookings to date – funky bass god Swindle. The DJ and producer arrives just months after the release of his outstanding *Funk & Grime* EP which, as the name suggests, fuses funk and grime to spectacular effect. Expect a healthy dose of bass, sure. But we also suspect that there are going to be some feel-good vibes at Migas for this one. And yes, it's a complete coincidence that he's in Beijing in the same month as his label's bosses, Elijah and Skilliam (see page 30).

Fri Nov 11, 10pm; RMB60 (presale), RMB80 (door), The Bar at Migas (see Listings for details)

● Rødhåd DJ



If you know German techno, you'll know that Berghain is Berlin's coolest techno club. And given that Rødhåd has been playing there regularly since 2010, he is – by extension – one of the coolest DJs in Berlin. Ten points if you can tell us how the ø and å change the pronunciation of his name.

Sat Nov 26; Tickets TBD; Lantern (see Listings for details)

● Jochen Miller DJ



The globetrotting trance DJ is coming to China. Here's a vastly shortened version of our interview: *Dogs or cats?* "I am definitely a dog person." *If you could collaborate with any musician, who would it be?* "Chris Martin from Coldplay and Sia are on my bucket list, they are both so inhumanly talented in their writing and singing." *If you had to make another genre of music, what would it be?* "I like so many styles of music! But I guess then I would choose to make rock/pop music." Thanks Jochen. Read the full interview online at www.thatsmags.com/beijing Fri Nov 11, 10pm; tickets from RMB100, Elements (see Listings for details)



● Tai Chi Fan Dance Exercise

Channel your inner essence with a fan dance lesson at That's Mandarin. Characterized by smooth, elegant movements, the fan dance is a beautiful way to practice flexibility and strength. In China the traditional dance is usually performed in groups, so it's also a social activity.

Sun Nov 27, 3-5pm; RMB100; That's Mandarin, 1/F, Bldg B, Xinzhong Yuan, Xinzhong Jie Dongcheng 东城区新中街新中国写字楼B座1层

● German Ball 2016 Dance



Kicking off ball season is the German Chamber of Commerce with its German Ball, the biggest social event for the German community in Beijing. How German. The 16th German Ball will pay homage to the art-infused capital, Berlin, and will be full of eating and dancing, accompanied by a great live band and show acts.

Sat Nov 12, 6pm; Kempinski Hotel Beijing, Lufthansa Center, 50 Liangmaqiao Lu, Chaoyang 朝阳区亮马桥路50号 (contact chen.sarah@bj.china.ahk.de, 6539 6663 for more information)

● Paddy O Sightseeing Club / Walk



Get out and about with Paddy O Sightseeing Club's autumn 'Walk and Talk Program.' The enthusiastic team has organized a great November line up, including a *Midnight in Peking* Murder Mystery walk on November 6, based on *Midnight in Peking* – a novel by Paul French about the murder of Pamela Werner in 1937. Become a detective for a day as you sleuth around all the places Werner visited on *her* last day. There will be a 1937 documentary screening about Beijing at Paddy's afterwards as well as a video of Paul French explaining his research and writing process. Includes a specially priced Paddy's late lunch and drink special.

Sun Nov 6, 12pm; RMB100; meet at Beijing Railway Station subway, exit B 在北京站地铁B口 见面 (for more information add 135 2237 7412 on WeChat)

● The Beijing Flea Market: Holiday Edition / Shopping



One of the city's best markets is back – just in time for Christmas. If you're looking for vintage threads, cool arts-and-crafts from local designers and tasty food and drink, head down to The Bookworm and Pop-Up Beijing (yes, both – they're basically next door to each other) to get your fill. Or, if you're feeling generous, to fill up your loved one's Xmas stocking. With stalls upon stalls of unique homemade goods, the Beijing Flea Market is a great place to pick up a thoughtful present. Add beijingfleaemarket on WeChat for updates ahead of the event.

Sat Nov 26, 12-6pm; The Bookworm and Pop-Up Beijing, 4 Sanlitun Nan Lu, Chaoyang 朝阳区三里屯南路4号

● Presidential Pub Quiz Trivia



Do you know your Obama from your Bush (we should hope so)? Is Checkers the name of a game or something else completely? If these questions have got you frothing at the mouth, get your nerdy ass down to Home Plate BBQ Sanlitun for their Presidential Pub Quiz. Strictly US presidents, mind, and just in time for the 2016 US election result (there will even be one full round of Hillary/Trump questions).

Tue Nov 8, 9pm; Home Plate BBQ (see Listings for details, limited spots available, sign up at Home Plate Sanlitun)

● Speed Dating on Draft Social



This Singles' Day the folks at Jing-A and The Big Smoke offering an alternative activity to the usual buying-cheap-crap-on-Tmall: six rounds of speed dating and drinking. We know: awkward small talk with six strangers who may be DTF – does it get any better than this? Yes, yes it does, because six Jing-A beers accompany the six rounds. Each round lasts for seven minutes or until someone finishes their beer. So, get chuggin' – or don't, if you're seriously digging the person opposite you.

Fri Nov 11, 7-9pm; RMB50 (ladies), RMB100 (lads); The Big Smoke, Lee World Building, 57 Xingfucun Zhonglu, Chaoyang 朝阳区幸福村中路57号楼利世楼 (6416 2683, email emmy@jingabrewing.com to register)



● The Rug BBQ Dining

We love The Rug – in fact, the only thing we disliked about it was that it wasn't open later. Well, no longer. The Rug's Sanlitun location is now open until 1.30am Fridays and Saturdays, serving a special BBQ menu from 10pm onwards, which means more time to guzzle down the spot's excellent wine and craft beer selections. It all goes to show: There's more to The Rug than brunch. Day or night, this place has you covered.

The Rug (Sanlitun, see Listings for details)

● Annie's Antipasteria Opening



A little corner of Italy has popped up at The Place, where Annie's new Antipasteria is serving wine, cheese and cold cuts that you can enjoy either in house or on-the-go. The whole spot is kitted out with rustic vibes – you'll feel like you've stepped into the Italian countryside. Annie's (The Place branch, see Listings for details)

● Thanksgiving Dinner Holiday



You've been dreaming about it for months – turkey, potatoes, stuffing, pie. It's Thanksgiving, and you're hungry. Our pick of the capital's varied Thanksgiving feasts is Traitor Zhou's at Jing-A Taproom. The Zhou's crew will be serving a Cajun-inspired meal that will warm you up and fill you up, and Jing-A will provide pumpkin ale to get you in the spirit.

Thu Nov 24, 6pm and 8pm seatings; Jing-A Taproom and Okra (see Listings for details, for reservations call Jing-A at 6501 8883 or Okra at 6593 5087)

● TRB Bites Kitchen Takeover by Blend Dining



The Buysse brothers of the Netherlands are perfectly balanced – one has a knack for cooking, and the other a passion for fine beverages. Hendrik has worked in fine-dining establishments from the Netherlands to Paris to San Francisco, and Kamiel has made a name for himself in the world of mixology while managing several popular clubs. So the brothers joined forces and created Blend, a hospitality consultancy specializing in fine dining, and TRB Bites have invited them to take over their kitchen by the Forbidden City. Guests will enjoy a five-course meal with drinking pairings.

Nov 6-7; RMB680 for five courses and drink pairings; 95 Donghuanen Dajie, Dongcheng 东城区东华门大街 95号 (trb-bites.com)

● Stella Artois Recommends / Galaxy Dessert Platter at Tiago



Tiago is known for its hearty Italian fare and excellent drinks. The fresh pasta, homemade pizza, Australian steak (not Italian, we know, but still top quality), tiramisu and more are all mouth-wateringly delicious yet humble in flavor and presentation. It is called Tiago Home Kitchen for good reason, after all.

The restaurant's newest dessert is decidedly less down-to-earth. In fact, it's out of this world. The astronomic dish – it's huge, seriously – is called Galaxy Dessert Platter due to its resemblance to a, well, galaxy. Made up of delectable treats, placed delicately around a circular glass plate, the dish is then drizzled with an array of sweet sauces and shrouded in a mysterious mist. "Are we in space or are we in Indigo Mall?" you may ask yourself.

In fact the little "planets" are fruit, macarons, tarts and other cakes. It's stellar. Of the intergalactic sort, we mean, but if diners are actually craving Stella (Artois), Tiago also offers the Belgium brew on tap. While Stella Artois is a great accompaniment to any meal, the premium lager's fresh yet full-bodied flavor has just the right amount of bitterness to cut through the Galaxy Dessert Platter's sweetness. Try it if you're feeling adventurous.

Galaxy Dessert Platter, RMB268/two people, RMB428/four people; Tiago (see Listings for details)





● ISU Grand Prix of Figure Skating Sports

Figure skating is becoming more and more popular in China for its beautiful dances, technique and overall spectacle. One of the highest-level figure skating series in the world, the Cup of China ISU Grand Prix will enthral and entice. Competitors include dancers from all around the world, competing in mens, ladies and pairs.

Fri Nov 18-Sun Nov 20; 3pm (Nov 18), 2.30pm (Nov 19-20); RMB120-680; Capital Gymnasium, 54 Baishiqiao Lu, Haidian 海淀区白石桥路54号 首都体育馆 (tickets available via sales@theatrebeijing.com)

● The Taming of the Shrew Theater



William Shakespeare's *The Taming of the Shrew* is one of the playwright's most famous and beloved comedies. Classic themes of love, sisterhood and the battle of the sexes all come into play. It's funny and fast-paced; TNT Theatre Britain brings the laughs while additional live music adds to the whimsy.

Thu Nov 17-Fri Nov 18, 7.30pm; RMB120-380; TNT Theatre, 17 Jintai Lu, Chaoyang 朝阳区金台路17号 朝阳区文化馆 (6835 1383, tickets available via sales@theatrebeijing.com)

● 'Hidden Surface' / Art



Renowned Korean artist Kiwon Park takes over Galleria Continua Beijing with a range of installations focusing on light and color. Park is inspired by space and the interaction between artwork, the area it is presented in and the audience. Park's site-specific installation *Thickness* occupies the entire main space of the gallery. Covered in corrugated cardboard, including all walls and floors, it is a perplexing sight. Meanwhile the upper floors of the gallery host a group of paintings, collectively titled *Width*. It is the first time Park has exhibited in China so be sure not to miss this special opportunity to view the artist's work in person. In Park's own words: "I intend for the audience to get relaxed just like when taking a nap on grass. I take the lead for them to spontaneously reach the boundary between reality and unreality."

Through Feb 5, Tue-Sun 11am-6pm; Galleria Continua Beijing, No. 8503, 798 Art District, 2 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路2号798艺术区8503 # (5978 9505)

● Paul Taylor Dance Company Dance



As part of the NCPA Dance Festival 2016, Paul Taylor Dance Company will present six modern dance programs over two days. The renowned company will perform a dance by Martha Graham for the first time — *Diversion of Angels* (1948) — plus other classics. Be inspired by "one of the world's most exquisite ensembles."

Sat Nov 19-Sun Nov 20, 7.30pm; RMB100-580; Drama Theatre of the NCPA, 2 Xi Chang'an Ave, Xicheng 西城区长安街2号国家大剧院 (tickets available via sales@theatrebeijing.com)

● US Presidential Election Results Politics



After one of the most bizarre US presidential election cycles ever, it's finally the moment we've all been waiting for: the US presidential election results. Watch it live at The Local. It's early, sure, but witnessing the first female president win will be worth it, and the bar will keep you refreshed.

Wed Nov 9, from 6am; The Local, Courtyard 4, Gongti Beilu, Chaoyang 朝阳区 工体北路4号院 (6591 9525)

WEEKLY SPECIALS

Food and Drink

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



The Ritz-Carlton, Beijing

This month, the Ritz-Carlton, Beijing is teaming up with the Ritz-Carlton Tokyo and the Ritz-Carlton Osaka to bring the finest flavors of Japan to Beijing. The ICHI-GO ICHI-E festival will be held in the Ritz-Carlton, Beijing's Aroma restaurant (a space which has played host to a pretty solid sushi and sashimi bar for years now).

During the festival, guest chefs Tadaaki Nomura and Shintaro Nakajima from the Ritz-Carlton Tokyo will be preparing a wide array of sushi made from the highest-quality ingredients. Meanwhile, chefs Mitsutoshi Saito and Hideaki Tanaka of the Ritz-Carlton Osaka will be highlighting seasonal ingredients, as well as demonstrating proper tempura technique.

During the food festival, diners will receive special deals, which include an RMB318 gourmet lunch and an RMB386 dinner. From true Japanese food nuts to those who just appreciate a good sushi roll, the Ritz-Carlton is the place to be this November.

Nov 10-24; RMB318 for lunch 11.30am-12.30pm, RMB368 for dinner 6-10pm; Aroma, The Ritz-Carlton, Beijing (see Listings for details; for reservations call 5908 8161)

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)

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)

MEI

All cocktails 50-percent off from 6-9pm.
> 5F Rosewood Beijing, Jing Guang Centre, Hujialou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6536 0083)

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

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)

WEDNESDAY

SIZZLER

After 4pm, get 29 percent off your bill.
> 3/F Shimao Plaza, 12 Gongti Beilu, Chaoyang 朝阳区工体北路12号楼世茂广场3楼 (8400 4773)

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)

MEI

'Modern 80s' themed music all night alongside 50-percent off deals on bottles of Belvedere vodka.
> 5F Rosewood Beijing, Jing Guang Centre, Hujialou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6536 0083)

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)

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)

MEI

Free martinis for ladies from 9-11pm followed by a midnight lucky draw.
> 5F Rosewood Beijing, Jing Guang Centre, Hujialou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6536 0083)

Tiago

5.30-8.30pm, RMB100 for free flow on selected alcoholic beverages.
> Shop L173, Indigo Mall, 18 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路18号颐堤港购物中心L173商铺 6438 8772

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)

EVERY DAY

Parlor

Daily 6-8pm, buy one get one for free.
> 39-8 Xingfuercun, Chaoyang 朝阳区幸福二村39-8 (8444 4135)

The Big Smoke

Daily 4-7pm, 20 percent off all cocktails, house wines and beers.
> 57 Xingfucun Zhonglu, Chaoyang 朝阳区幸福村中路57号楼利世楼 (6416 2683)

Blue Frog

Daily 4-8pm, buy-one-get-one-free all drinks.
> Daily 10.00am-late. Sanlitun: Level 3, S2 Tower, S2-30 Taikoo Li, Sanlitun Lu, Chaoyang District 朝阳区三里屯路太古里3层S2-30 (6417 4030) Additional branches in Jiuxianqiao and U-Town (see www.bluefrog.com.cn for details)

Centro

Daily 5-8pm, two-for-one deals.
> Shangri-la's Kerry Centre Hotel Beijing, 1/F, 1 Guanghua Lu, Chaoyang 朝阳区光华路1号香格里拉北京嘉里中心大酒店1层 (6561 8833 ext. 42)

Feast (Food by East)

Works for dinner, 2 course RMB168+15% with a glass of wine or soft drinks.
> 5.30-10.30pm, 2/F, 22 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路22号2层 (8414 9820)

Flamme

Cocktail, beers and wine by the glass are 50 percent off from 3-7.30pm daily.
> S4-33, 3/F, 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)

Modo Urban Deli

4-7pm cocktails and house wine RMB25 and beer RMB15.
> S10-31, 3/F, Bldg 8, Sanlitun Taikooli South, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区8号楼S10-31 (6415 7207)

Mosaic

4-8pm daily happy hour.
> 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)

Mosto

6-7pm discounts on cocktails, wine and beer.
> 3/F Nali Patio, 81 Sanlitun Beilu, Chaoyang 朝阳区三里屯北路81号那里花园3层 (5208 6030)

NOLA

3-8pm. Sun-Thu, half price on Pabst Blue Ribbon, Tsingtao and all cocktails including daiquiris.
> A-11 Xiushui Nanjie, Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街秀水

南街A-11 (8563 6215)

R Lounge

Daily 6-9pm, two-for-one standard drinks and cocktails.
> 4/F, Renaissance Beijing Capital Hotel, 61 Dongsanhuan Zhonglu, Chaoyang 朝阳区东三环中路61号北京富力万丽酒店4层 (5863 8112)

Transit

Daily 6pm-7:30pm, two-for-one.
> N4-36, Sanlitun Taikooli 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)

Isola

11:30am-3pm. Lunch for RMB138. 3-6pm Fashion high tea 5-8pm Happy hour, two-for-one on selected drinks 6-10:30 Dinner set menu, 2-course RMB238, 3-course RMB258.
> N3-47, 3/F, Building 3, Taikoo Li North, Chaoyang 朝阳区三里屯路11号院太古里北区N3-37和47商辅 (6416 3499)

Bene Restaurant

Daily 11.30am-2pm. RMB98 includes antipasto with main course, pizza or pasta.
> Sheraton Dongcheng, 36 Beisanhuan Donglu, Dongcheng 东城区北三环东路36号 (5798 8888)

Cafe Sambal

Nasi Campur Malaysian set: two meats

and vegetables each, varying daily. With soup, appetizer for RMB78. Curry sets from RMB55-65
> See Listings for details

Beijing Marriott Hotel

Daily 11.30-2pm, dumplings, noodles and desserts, including juice or tea, RMB118. Sun/Sat 11.30-2pm, dim sum, lobster and unlimited beer, RMB168.
> 26A Xiaoyun Road, Chaoyang 朝阳区霄云路甲26号 北京海航大厦万豪酒店(5927 8888)

Vivid

Daily, 6pm-10pm, two-for-one drinks.
> Vivid, Level 5, Conrad Beijing, 29 North Dongsanhuan Beilu, Chaoyang 朝阳区东三环北路29号北京康莱德酒店5层 (6584 6310)

Transit

Daily 12pm-2.30pm. Choice of appetizers, mains, rice or noodles with dessert for RMB88.
> N4-36/37 Sanlitun Taikooli 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)

Tiago

Buy one, get from free refill during happy hour, 4-8pm.
> Shop L173, Indigo Mall, 18 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路18号颐堤港购物中心L173商辅 6438 8772

WEEKEND

SATURDAY

Great Leap Brewing

All day Tuesday and Sunday, one select beer at RMB25.
> At Xinzhong Lu branch, (see listings for details)

R Lounge

Selection of drinks for free all night.
> 61 Dongsanhuan Zhong Lu, Chaoyang 朝阳区东三环中路61号北京富力万丽酒店4层 (5863 8241)

SUNDAY

Great Leap Brewing

All day Tuesday and Sunday, one select beer at RMB25.
> At Xinzhong Lu branch, (see listings for details)

The Village Cafe

RMB3:30pm-sold out. Sunday roast RMB98 (+15%; 50% off for kids under 12)
> The Opposite House, Building 1, No. 11 Sanlitun Road, Chaoyang 朝阳区三里屯路11号院1号楼瑜舍酒店

Qi

Sun 11.30am-2pm, all-you-can-eat dim sum including one double-boiled soup for RMB288 per person. Add a bottle of

Dom Perignon for RMB1988 for two.

> Ritz-Carlton Beijing Financial Street, Jinchengfang Dong, 1 Jinrong Jie, Xicheng 西城区金城坊东金融街1号 (6601 6666)

Senses and Prego

Sun 11.30am-3pm, Retrolicious Champagne Brunch, international and Asian specialties with free flow champagne, wines, cocktails and juices for RMB 458. Prices subject to 15 percent service.

> The Westin Beijing Financial Street, 9B Financial Street, Xicheng 西城区金融大街乙9号(6629 7810)

Seasonal Tastes

Sun 11.30am-3pm Unlimited buffet for RMB428-498 per person plus 15 percent surcharge.

> Westin Chaoyang, 7 North Dongsanhuan Beilu, Chaoyang 朝阳区东三环北路7号(5922 8880)

Sureño

RMB228 for 2 courses, RMB328 for 3 courses. Supplement RMB150 for free flow cocktails; supplement RMB200 for free flow Champaign (all prices subject to 15% service charge)

> 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 5240)

Vasco's

Sun 11.30am-3pm, international buffet with free-flow champagne for RMB458 plus 15 percent service charge.

> Hilton Beijing Wangfujing, 8 Wangfujing Dongjie, Dongcheng 东城区王府井东街8号(5812 8888 ext. 8411)

SATURDAY TO SUNDAY

Agua

Sat-Sun, Agua's Infinity Weekend Brunch is RMB298 for infinite food, plus RMB168 for free flow drinks.

> 12-2:30pm (free flow until 3pm), 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)

Aroma

Sat-Sun 11.30am-3pm, international buffet starting at RMB518 plus 15 percent service charge.

> Ritz-Carlton Beijing, 83A Jianguo Lu, China Central Place, Chaoyang 朝阳区建国路83甲(5908 8161)

Café Sambal

Sat-Sun, RMB98, Café Sambal is rolling out weekend brunch. Three courses plus coffee, tea or fruit punch.

> 43 Doufuchi Hutong, Jiugulou Dajie, Dongcheng 东城区旧鼓楼大街豆腐池胡同43号 (6400 4875)

Eudora Station

Sat-Sun 10am-3pm, breakfast buffet with one main and free flow juice or coffee for RMB98.

> Opposite Lido Palace, 6 Fangyuan Xi Lu, Chaoyang 朝阳区芳园西路6号(6437 8331)

Migas

Migas rocks two different brunch options: Saturday, grilled meat heavy; and Sunday, paella heavy (both RMB210, +RMB138 for 2hrs free flow cava, coffee, tea soft drinks).

> Daily 12pm-3pm; Migas 6/F Nali Patio, Sanlitun Beije, Chaoyang 朝阳区三里屯北街那里花园6层

Sui Yuan

Sat-Sun and public holidays 10.30am-2.30pm, unlimited dim sum for RMB128 plus 15 percent surcharge.

> Hilton Double Tree, 168 Guang'anmen Waidajie, Xicheng 西城区广安门外大街168号 (6338 1999 ext. 1726)

Tiago

Weekend brunch from noon-4pm.

> Shop L173, Indigo Mall, 18 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路18号颐堤港购物中心L173商辅 6438 8772

LISTINGS

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

OPEN DOOR



JOHNNIE WALKER HOUSE

Here's Johnnie!

Johnnie Walker may be best known for world-famous scotch whisky, but you'd be foolish to overlook the food at Beijing's very own Johnnie Walker House. In particular, keep an eye out for the fantastic new 'Tomahawk' menu. For RMB1,280 (for two people), you can enjoy a five-course set that begins with salad, scallops and risotto before progressing to the eponymous dish: an 850g Tomahawk steak – to share – with Johnnie Walker sauce. (Though you can also select two separate 200g cuts of Australian Wagyu). Finish off with a lemon curd and fresh raspberry, then recline with a whisky in the luxurious surrounds of Beijing's Legation Quarter.

> Building F, 23 Qianmen Dong Dajie, Dongcheng 东城区前门东大街23号F座 (6526 0609)

RESTAURANTS

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)

Din Tai Fung 鼎泰丰 ¥ (Taiwanese)

This Taipei-based franchise impressed Ken Hom 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.dintai fung.com.cn for details

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, 81/F, The Opposite House, Sanlitun Bei Lu, Chaoyang 朝阳区三里屯路11号院1号楼瑜舍酒91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号北京上东盛贸饭店二三层 (5907 8406)

Peking Duck

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)

Country Kitchen

The name 'Country Kitchen' may sound like a diner, but a diner this is not. Rosewood Beijing's resplendent Northern Chinese restaurant serves elegant Hebei fare unlike you've ever had it. Excellent peking duck is on offer as well.

> Daily 11:30am-2:30pm and 5:30-10:30pm; 3/F Rosewood Beijing, Jing Guang Centre, Huijialou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6597 8888)

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 Dongsihitiao, Dongcheng 东城区东四十条甲22号 (5169 0328); see www.dadong-gd.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)

Xihe Village Restaurant and Bar



> Mon-Fri Lunch: 11am-2:30pm; Dinner: 5-9pm; Sun: 11am-9pm, 59-33, 3/F, South Area of Sanlitun Taikooli, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区三层59-33(6417 6082)

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 – is famous for its crab-meat 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 it shop) 朝阳区三里屯路19号院太古里1号楼3层51-30a号商铺 (6416 3469)

Sichuan/Hunan

Chuan Ban 川办 *

This bright, modestly 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)

Karaiya 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59-30 (6415 3535)

South Memory 望湘园

This restaurant chain is the Hunan staple in the capital. The trademark *shilixiang niurou* (fragrant beef), *duojiao shuangse 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

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 Li 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胡同67号 (8404 1430)

Hani Geju 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 东城区钟鼓楼胡同46号 (6401 3318)

Lost Heaven 花马天堂 (Yunnan, SE Asian)

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'ien 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.

> Sanlitun: Daily 11:30am-11:30pm, No.58-40, F4, Sanlitun Taikoo Li South Area, No.19, Sanlitun Road Chaoyang 三里屯路19号院三里屯 Village 南区8号楼 S8-40单元 (6415 8858/6415 9889); Fengtan: Daily 11am-10pm, Xizhimen North Street No.32 Maple International Center Block B 1 Floor Haidian 西直门北大街32号枫蓝国际中心B座1层 (6223 5583/6223 6820); Indigo: Daily 11am-9:30pm, Jluxianqiao Road No.18 Indigo F2 Chaoyang 酒仙桥路18号颐堤港2层 (8420 0883); Zhongguancun: Daily 11am-10pm, Zhongguancun Plaza Pedestrian Street, No.15, Zhongguancun Street No. R17 Haidian 中关村广场步行街R17号 (5172 1728)

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 10am-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 *jiaozi* (six, under RMB10) wrapped in a larger *yuانبao* silver-ingot 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 living up traditional Chinese favorites.

> Daily 10am-11:30pm; 16 Dongsi Litiao, Dongcheng 东西四大街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, Jiaodaokou, Dongcheng 东城区交道口大兴胡同69号 (6407 1800)

Jia Chinese Restaurant 禾家中餐厅 (Cantonese)

Featuring modern Ming elements with inspired paintings from Xu Wei, a painter, calligrapher and food and wine connoisseur, the quintessentially authentic house of agriculture produces, Jia Chinese restaurant, serves exquisite traditional Cantonese specialties in their purest form with chefs hailing from Hong Kong. Using the freshest ingredients from NUO's very own green farms, NUO Hotel Beijing provides an alternative green gourmet option in town.

> Mon-Fri: 11:30am-2pm, 5:30-10pm; Sat-Sun: 11am-2:30pm, 5:30-10pm; 1/F, NUO Hotel Beijing, 2A Jiangtai Lu, Chaoyang 朝阳区将台路甲2号北京诺金酒店一层 (5926 8281)

Makye 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南街甲11号 (6506 9616)

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 Kingfuyicun, opposite Workers' Stadium North Gate, Chaoyang 朝阳区工人体育场北门对面幸福一村7号内 (6415 5741)

WESTERN**Fine Dining****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)

The Georg **

This hutong mansion has an elegant area, sleek bar and sick location near Houhai. But most importantly, it has some of the most thoughtful, innovative cuisine in town. Go for a dinner you won't forget.

> 10:30am-midnight (dinner 6-10:30pm), closed Mondays; 45 Dongbuyuqiao Hutong, Dongcheng 东城区东不压桥胡同45号 (8408 5300)

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C座索菲特酒店6层 (8599 6666)

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 Songzhusi Temple, Shatan Beijie, Dongcheng 东城区沙滩北街嵩祝寺23号 (8400 2232)

Mio ¥¥

Glitzy Italian fare at the Four Seasons, with a mobile Bellini cart, wheeled straight to your table. The Chef crafts a superb squash tortellini by hand, and pampers diners with

OPEN DOOR**BLUE FROG****License to Grill**

It's called 'blue frog bar & grill' for a reason – Beijing's blue frog locations are ready for the winter with an exciting new array of grilled dishes. Stop by this month for dishes that are sure to warm you up, just like the grill that warmed them. The BBQ Beef Sliders are like mini versions of the blue frog burgers we all know and love; The Grilled Norwegian Salmon Fillet is an all-natural ode to tasty fish; and the Seafood Mixed Grill will have you dreaming of warmer days by the beach.

But blue frog innovates off the grill as well. The Sesame Chicken Salad is both fresh and complex – made of fifteen ingredients. The Sautéed Beef Tenderloin Sandwich, meanwhile, moves blue frog's penchant for expertly cooked beef off the bun, and onto traditional Italian bread. Quality ingredients are always a top priority for blue frog's chefs. On the inventory of star ingredients this time are Icelandic red fish, beef cheek and a jackpot of seafood goodies. To finish it all off, we recommend the Chocolate Terrine. Although with dishes like these, we reckon it'll be tough to save room for dessert.

> blue frog (see Listings for details)

OPEN DOOR



N'JOY

You Ought to NUO About This Brunch

N'Joy's brunch is lavish. And we mean really lavish. Every Sunday, NUO's buffet restaurant puts on a spread worthy of emperors. There are six varieties of Champagne. A whole tuna, flown in fresh from Japan. There are sections dedicated to cuisines around the world – Indian, Korean, Japanese, American, British and more. Chefs walk around with trays of freshly grilled Tandoori chicken. Despite this seemingly impossible variety, quality is consistently stellar. This is absolutely one of the best brunches in Beijing.

What's more, staffers are friendly at every turn. When we hear "buffet," we often don't think of attentive service. And yet NUO staffers were consistently warm – not a second went by that our Champagne flutes weren't full, our coffee not piping hot. N'Joy's brunchtime feast may be worthy of emperors, but the red carpet is rolled out for everyone.

> Brunches every Sunday, 11.30-2.30pm; N'Joy, NUO Hotel (see Listings for details)

desserts like the deconstructed tiramisu.

> Daily lunch 11.30am - 2.30pm, dinner 5.30pm - 10.30pm, Four Seasons Hotel, 48 Liangmaqiao Lu, Chaoyang, 朝阳区亮马桥路48号北京四季酒店 (5695 8888)

Grange Grill **

Located in the Westin Beijing Chaoyang, Grange Grill serves up some of the city's best steak, seafood and grill offerings. The restaurant's welcoming decor provides a relaxing atmosphere to enjoy a glass of cocktail or a fine vintage from the extensive wine collection. Be sure to try the 'luxurious oyster feast,' where you can enjoy the delicacy raw, grilled or with cheese.

> Lunch: Mon-Fri 11.30am-2.30pm, Sat and Sun 11.30am-3pm; Dinner: Daily 5.30-10.30pm; The Westin Beijing Chaoyang 7 North East Third Ring Road, Chaoyang 东三环北路7号 (5922 8888)

Contemporary Western

Alfie's ¥ (British)

What's all this about, then? British gastro-pub 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)

Bistro B

Rosewood Beijing's exquisite French restaurant is the sort of place chefs like to eat. Expect lavish luxury.

> Daily, 11.30am-2.30pm and 5.30-10.30pm; 1F Rosewood Beijing, Jing Guang Centre, Hualajou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6536 0066)

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1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, 6F 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 朝阳区燕莎桥新源街顺源里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)

Factory

Fun, contemporary cuisine that's as creative as its 798 environs – plus some South American fare from Chef Camilla Betin.

> Factory A1, North Business Building 797 Zhongjie, 798 Art Zone A, Chaoyang 朝阳区798艺术区A区七九七中街01商务楼北楼一层1号 (5762 6451)

JF Royal Teahouse

> Daily 10am-9.30pm; B215 China World Trade Center Tower 3, Jintong East Road, Chaoyang Beijing 北京市朝阳区国贸商城区域3 地下二层B215 (8535 1625)

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 东城区东直门东环路A座一层幸福咖啡馆 (6418 1096)

Mosto (European, South American) ¥ *

A perpetually busy lunch and evening spot, thanks to chef Daniel Urdeneta'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)

Sizzler

Sizzler invented 'casual dining' in Australia when it introduced the first soup, salad, pasta and fresh fruit concept. Since those pioneering days, it has expanded its 'classic grill' to include, not only steak and seafood, but also delicious chicken dishes, BBQ ribs, combination meals, and burgers.

'Variety' and 'freedom to choose' set Sizzler apart from other dining experiences. At Sizzler customers are free to control the volume, nutritional balance and variety of each meal by ordering from the grill and helping themselves to our famous soup, salad, pasta and fruits.

> All stores open daily, 10am-10pm; Wangfujing Oriental Plaza Store 王府井东方广场店 (8518 6315); Chongwenmen Glory Mall Store 崇文门国瑞购物中心店 (6714 0399); Wangjing Capital Mall 望京凯德购物中心店 (6471 3876); Wuliu BHG 五柳华联商场店 (8258 9405); Wan Shoulu Crystal Capital Mall 万寿路凯德晶品店 (6826 086); Xizhimen Capital Mall 西直门凯德购物中心店 (5830 2199); Sanlitun Shimao Gongsan 三里屯世贸三店 (8400 4014); Changying Paradise Walk 常营龙湖天街店 (8539 0438); Tianjin Joy City 天津大悦城店 (8728 1620)

The English Tearoom 英国茶房

> Daily 10am-9.30pm, 101, Bldg 10, North area of Xiangyun Town, 9 Antai Dajie, Shunyi 顺义区安泰大街9号院中粮祥云小镇北区10号楼101 (8047 9661 / 8047 9661); Daily 10am-7pm Creativity Garden, 1 Shunhuang Lu, Sunhe xiang, Chaoyang 朝阳区孙河乡顺黄路甲1号创意园内 (8459 4407)

Tomacado

Tomacado is indeed a mash-up of 'tomato' and 'avocado' – and while you'll certainly find these ingredients on the menu, you can also expect pleasant drinks, light soups and heartier main courses from this charming cafe. Fowers are also available for sale.

> Daily 10am-10pm (Lunch start from 11am, Only afternoon tea served on Mon-Fri 2.30-5pm), No. 19/20, B1/F, Jia Ming Center, 27 Dongsanhuan Beilu, Chaoyang 朝阳区东三环北路27号嘉铭中心地下一层19/20号 (6500 3354)

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 Jiuxiangqiao Lu, 798 Yishu Qu, No.1 706 Houjie, Chaoyang 朝阳区酒仙桥路2号院798艺术区706后街1号 (6436 1818)

Wood

> Daily 10.30am-11pm, Lakeside Gourmet Street, Solana, 6 Chaoyang Gongyuan Lu, Chaoyang 朝阳区朝阳公园路6号蓝色港湾南边湖畔美食街 近南边地面停车场 5726 8255

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 Jianchang Hutong, Dongcheng 东城区箭厂胡同9号 (6407 6308)

Café/Deli/Sandwich

Café Zarah (Café) *

A smart new interior and menu for this longstanding cafe 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; 798 Dashanzi Art District Store: D09-1, No.4, 798 Dashanzi Art District, Jixiangqiao Lu, Chaoyang 朝阳区潘仙桥路4号 798艺术区D09-1 (5978 9067 / 13051771436); Jianguomenwai DRC Store: Building 7-111, 1 Silk Street, Chaoyang 朝阳区秀水街1号建国门外外交公寓7-111 (8532 2633 / 18701092189); FFCStore: 107, B1/F, Fortune Financial Center 5, Dongsanhuan Zhonglu, Chaoyang 朝阳区东三环中路5号财富金融中心1层107 (6596 9108); China Central Mall Store: 315, China Central Mall, Chaoyang 朝阳区朝阳公园路315号中国购物中心315单元 (8588 7978) www.cafeatflatwhite.com, cafeatflatwhite@hotmail.com

mail.com, WeChat username: Cafe-Flatwhite

awfullychocolate

awfully chocolate



This place is *anything* but awful. The cakes, ice creams and pastries are enough to satisfy any sweet tooth.

> Daily 9am-10.30pm, 1) Sanlitun: Opposite to BHG, B1/F, Southern area of Taikoo, Sanlitun, Chaoyang 朝阳区三里屯太古里地下一层华联超市对面 (8468 3802); 2) Indigo: B1/F, Indigo Mall, 18 Jiuxiangqiao Lu, Chaoyang 朝阳区酒仙桥路18号颐堤港地下一层 (8426 0917); 3) Joy City Chaoyang: 5/F Joy City Chaoyang, Qingnian Lu, Chaoyang Beili, Chaoyang 朝阳区朝北路青年路朝阳大悦城5楼悦界区 (8582 2677); 4) Raffles City: B1/F, Raffles City, Dongzhimen, Dongcheng 东城区东直门来福士地下一层 (8409 8038)

Element Fresh (Contemporary Western)
Chain of restaurants and one of the longest running with quality ingredients and good service. One of the mainstays in Beijing.

> 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)

Maan Coffee漫咖啡文化体验馆

> Daily 9am-20:00pm; The south gate of Jianguo Park, Half tower road, Chaoyang 朝阳区半截塔路将府公园南门外侧 (5949 8336)

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) *

Power 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, B101B Nali Patio South, 81 Sanlitun Beili Chaoyang 朝阳区三里屯路81号B101B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)

Ricci

Named after a 17th century Italian Jesuit (duh), 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 朝阳区朝阳公园南路丽水嘉园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.thatsmags.com for details)

American/BBQ/Grill

Eudora Station 亿多瑞站

> (Near Lidu place) No. 6, Fangyuanli Chaoyang 朝阳区芳园西里6号(丽都广场对面) (6437 8331, 6437 8334)

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, 到第一个路口右拐(5128 5584) > Additional location in Sanlitun Nan Jie (see www.thatsmags.com for details)

NOLA

N'Orleans finds a dark-wood home in the leafy embassy area, with a jazz soundtrack, shrimp and grits, gumbo, fried chicken, jambalaya and decent-enough 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)

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 Frost 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)

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 Chaowal Dajie, Chaoyang 朝阳区朝外大街6号新城国际1号楼101 (6533 6380)

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, S4-32 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)

Burgers

Blue Frog

Blue Frog is pleased to introduce a creative new Drinks Menu. As the new year begins, this new menu will wake up everyone's taste buds with a bevy of specialty and original cocktails, mocktails, shots, beer, wine and healthy drinks inspired by popular ingredients.

> All open Daily 10am-late; S2-30, Level 3, S2 Tower, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区三樓S2-30 (6417 4030); No.167, 1/F, 18 Jiuxiangqiao Lu, Chaoyang 朝阳区酒仙桥路18号1层167号 (8426 0017); No.125, 1/F, Bldg 1, Sanfeng(North), Chaoyang 朝阳区三丰北里1号楼1层125号 (8561 2665); Unit 15-16, 1/F, Bldg AB, Ocean International Center, 10 Jintong Xilu, Chaoyang 朝阳区金桐西路10号远洋光华国际中心AB座一层15 16单元 (8590 3168)

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

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 5-10.30pm; 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 courtmet, Chaoyang 朝阳区幸福村中路55-7杰作大厦底商绿叶超市斜对面 (8448 8250); Central Park: No.0103 building 20, Central Park, No.6 Chaowal 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)

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: 6-10.30pm (closed Sundays); Conrad Beijing, 2/F, 29 North Dongsanhuan, Chaoyang 朝阳区东三环北路9号2层 (6584 6270)

Italian

Annie's ¥ *

Now a certified Beijing institution, Annie's, serves up the city's most reliable Italian fare. Delivery is free anywhere between Line 5 and the Fifth Ring Road (call for delivery prices outside this area), and can be ordered in English between 10.30am and 10.30pm from www.annies.com.cn. Alternatively, drop in to your local branch.

> All open Daily, 10.30am-11pm; Beijing Riviera: opposite west gate of Lane Bridge Villa, Shunyi 朝阳区来广营东路5号长岛澜桥别墅西门对面向古城一楼 (8470 4768); Lido: Jiangtai Lu, opposite United Family Hospital 朝阳区将台商业区4号楼2楼和和睦家医院对面 (6436 3735); Wangjing: 2F, beside the Daimler Tower, LSH Plaza, 8 Wangjing Jie 朝阳区利星行广场A座戴姆勒大厦裙楼2层近望京商业中心 (8476 0398); Chaoyang Park: West Gate of Chaoyang Park 朝阳区朝阳公园老西门南侧 (6591 1931); Sanlitun: China View Building, opposite East Gate of Workers' Stadium 朝阳区工体东门对面中国红街一楼 (8587 1469); Ritan Park: Ritan High Life, 3F, north of Ritan Park 朝阳区神路街39号日坛上街3-108号 (8569 3031); The Place: East of the Place, south of Central Park 朝阳区金桐西路10号远洋光华国际中心AB座1层 (8590 6428); Guomao: Ruisai Business Building (southeast of Guomao subway) 朝阳区东三环南路2号瑞赛大厦商务楼1层 (6568 5890); Sunshine 100: Guanghua Lu, opposite Sunshine 100 Building 朝阳区光华路阳光100公寓对面经贯南门 (858 98366)

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 tiramisu. 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)

Della Bocca Trattoria ¥



Good-value homestyle Italian is the order of the day at this little-known spot in Beixinqiao.

> Closed on Monday; Dinner: 5-10pm; Lunch: 10am-3pm; 3/F, 277 Dongzhimen Nei Dajie, Dongcheng 东城区东直门内大街277号三楼 雍和宫大街和北新桥头条交叉处的四层商业楼3楼 (6455 3832, 1391 0969 240)

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 Dongjiejie, Jincheng 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)

Florentina 翡冷翠意大利餐厅



Florentina serves authentic Italian fare in low-key, yet elegant surroundings. Cuisine is high-end, the environment is relaxed. A beautiful outdoor terrace makes this place a godsend for Lido residents.

> Daily 11-late (Kitchen serves until 10pm), 1/F, Bldg 2, No. 6 Yard, Fangyuan Xilu, Chaoyang 朝阳区芳园西路6号院2号楼1层 (8431 0027)

TIAGO Home Kitchen



Even the most exacting palettes are delighted by TIAGO, whose team prepares globally sourced ingredients and sustainably grown produce. TIAGO's dining experience is distinctly Italian, but its menu also offers such classics as Australian steaks and Boston lobster – plus a wide selection of salads, pizza, pasta and desserts.

> Indigo: Daily 11.30am-10pm, Shop L173, Indigo Mall, 18 Jiuxiangqiao Lu, Chaoyang 朝阳区酒仙桥路

wai Dajie, Chaoyang 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 RM55-70 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-friendly 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 Ritian Beilu, Chaoyang 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 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 electronica DJs.

> Thurs-Sat 9pm-6:30am. 100m north of Worker's Stadium West Gate, Chaoyang 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 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 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 朝阳区光华路1号北京嘉里大饭店1层 (6561 8833)

MEI

One of the livelier hotel bars in town, MEI has a nightly band, serves creatively delicious cocktails and overlooks the CCTV 'trousers.' Don't leave without trying the delightfully devious Panjiayuan Bramble. Mon-Wed 6pm-2am, Thu-Sat 6pm-3am, Sun 5pm-midnight; 5/F Rosewood Beijing, Jing Guang Centre, Huijialou, Chaoyang District 朝阳区呼家楼一号京广中

心北京瑰丽酒店3层 (6536 0083)

O'Bar

With both a fantastic cocktail menu and one of the finest terraces in the city, NUO Hotel's O'Bar is a top bet for classy evening drinks in the city.

> Sun-Thur: 6pm-1am; Fri-Sat: 6pm-2am; 2 Jiantai Lu, Chaoyang 朝阳区将台路甲2号 (5926 8888)

BEAUTY & FITNESS

SHANG XIA

> L118 & 119, L1 China World Mall, China World Trade Center 1, Jianguomen Waidajie, Chaoyang 朝阳区建国门外大街1号中国国际贸易中心国贸商城1楼L118 & 119 (6505 3446)

Daisy's Beauty Salon

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. Laser and IPL permanent hair removal 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)

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 朝阳区新源南路1号威斯汀酒店五层 (139 1029 0260, www.alonapilates.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, jusonghao@hotmail.com); Wangjing: 11am-9pm, Rm T5, 3/F, B0TIAI 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 (8472 2855)

Lily Nails



A long-time favorite among locals and expats alike, Lily Nails is much more than a nail spa; they eyelash services, of pampering treatments and waxing too.

> 3.3 Flagship store: Daily 11am-11pm, Shop 5009, 5/F, 3.3 Fashion Plaza, Sanlitun, Chaoyang 朝阳区三里屯3.3大厦5层5009号 (5136 5919); 3.3 Star store: Daily 11am-11pm, Shop 2049, 2/F, 3.3 Fashion Plaza, Sanlitun, Chaoyang 朝阳区三里屯3.3大厦2层2049号 (5136 5829); Yashow shopping mall: Daily 10am-10pm, Shop 22, 4/F, Yashow shopping Mall, Sanlitun, Chaoyang 朝阳区三里屯雅秀购物中心4层22号 (6416 6441); Shimao store: Daily 10am-10pm, Shop E301, 3/F, ShiMao shopping center, Sanlitun, Chaoyang 朝阳区三里屯工体北路世茂购物中心3层E-301号 (8590 0569); Ginza store: Daily 10am-10pm, Shop B1-11H, Ginza Mall, Dongzhimen, Dongcheng 东城区东直门东方银座Mall B1-11H号 (8447 7178); CapitalMall Crystal store: Daily 10am-10pm, Shop B1-09, CapitalMall Crystal, Haidian 海淀区复兴路51号凯德晶品购物中心 B1-09号 (8819 7078); CapitalMall Wangjing store: Daily 10am-10pm, Shop K01, 2/F, CapitalMall Wangjing store, Guangshun Beidajie, Chaoyang 朝阳区广顺北大街凯德望京购物中心2层02-K1 (5602 0736); Carrefour Siyuanqiao store: Daily 10am-10pm, Shop 08, 3/F, Carrefour Siyuanqiao store, Yiju Lu, Chaoyang 朝阳区四元桥家乐福购物中心3层08号 (647 71889)

Beijing Hikers

Want to experience the wild, unrestored Great Wall, away from the tourist masses? Or do you just want to get out of the city for some exercise? Beijing Hikers offers hikes in the countryside of Beijing every week all year round. Hikes for all fitness levels! Regular hikes are priced from RMB380, with discounts for members. Cost includes hiking guide, transportation, tickets, food and water. We've also got adventures all over China.

> For more information, visit www.beijinghikers.com

Spout

Yihe 42° Hot Yoga



2 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, 8599 7395)

> Daily 10am-8pm. 3/F, No. 2 South Building, Blue Castle, Dawang Lu, Chaoyang 朝阳区大望路蓝堡国际中心南号楼2座3层 (8599 7395/96, www.yh42.com); 3/F, Bldg. 14, Solana, No. 6 Chaoyang Gongyuan Xilu Chaoyang 朝阳区朝阳公园西路6号, 蓝色港湾14号, 三层 (5905 6065/67, www.yh42.com)

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 朝阳区农南路1号朝阳公园网球中心 (400 6406 800 / 6595 8885, www.broadwell.cn)

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 (4008 100988, www.californiafitness.com)

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 东城区景山东街12号 (6402 5653, 139 1188 6524)

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

SPA & MASSAGE

Angel Hands Massage Center

Let us release your stress and make you smile wherever you go... Aroma Soothers 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)

Ann Jema

Trailblazing French spa institute Ann Jema Spa uses special Arabian oil ingredients for

a one-of-a-kind experience. The 'superior life energy experts' offer a wide range of luxurious treatments for all ages.

> 162-166, F/2, Bldg 1, No. 6 Yard, Chaoyang Gongyuan Lu, Chaoyang 朝阳区朝阳公园路6号蓝色港湾国际商业区1号楼Solana商场2楼162-166号 (5905 6227)

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. 60 Donghuamen Dajie (near The Peninsula Hotel and Oriental Plaza) Dongcheng 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); 1/F Eastern Inn, Nan Sanlitun Lu, Chaoyang 朝阳区三里屯路逸涛酒店一层 (6593 6066); Grand Summit Plaza, 19 Dongfang Donglu (100m north of Lufthansa Center), Chaoyang 朝阳区燕莎桥东方东路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 Ritau Lu, Chaoyang 朝阳区日坛路6号 (400 001 0202, www.taipan.com.cn)

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, KeraStraight, Inoa. RMB165-980 women, RMB115-468 men.

> 209 2/F, zoon3 China World Trade Centre Shopping Mall, 国贸商城区域2楼209 (8535 1002, 131 4667 9913); 43 Sanlitun Beijing Nan, Chaoyang. 三里屯北街南43号楼 (6409 4243, 135 0137 2971)

Catherine de France



Welcome to Catherine de France
Awarded Best Expat Hair Salon in
2014 2015 2016
Snaile Atmosphere Creativity
Glamour Beauty Harmony

Awarded best expat salon in 2014/ 2015, 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, include manicure, pedicure and waxing.

CLASSIFIEDS

ACCOMMODATION

Ascott Beijing

> No.108B Jianguo Road, Chaoyang District, Beijing 北京市朝阳区建国路乙108号 (6587 0888)

Ascott Raffles City Beijing

Located in Dongzhimen, one of the most vibrant areas, Ascott Raffles City is near the second embassy district, which is rich in cultural heritage and is only a 15 minute drive to The Forbidden City. Other nearby leisure attractions include Food Street (Gui Jie) and Sanlitun nightlife district.

> 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

Beijing Kerry Residence

Whether you're a single business executive or a busy family, Beijing Kerry's fully-furnished 1, 2 and 3-bedroom apartments will feel just like home. As well as enjoying all the comforts of modern living – including a well-equipped kitchen, entertainment systems, high-speed broadband and much more – residents are just moments away from the Kerry Centre's shopping mall and sports facilities. The rest of the CBD is on your doorstep too.
> 1 Guanghua Lu, Chaoyang 朝阳区光华路1号 (8535 6888, www.beijingkerryresidence.com)

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

Lee Garden Service Apartments

A newly renovated high-end premier living residence in a central location next to the shopping and cultural sites of Beijing's Wangfujing, suites range from studios to 4-bedroom apartments (60-610sqm in size) and are tastefully furnished with specially selected materials.

> 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)

FraserResidence CBD East Beijing

Our location on the Fringe of the CBD with excellent connections to the subway line 1 (Sihui station), BRT Lines (Ciyunsi) and public bus system mean that wherever your intern needs to be in the city, getting there is relatively fuss free!

One bedroom deluxe: RMB16,000 / month
Two bedroom Executive: RMB26,000 / month
Three bedroom Deluxe: RMB33,000 / month
Email: sales.frbeijing@frasershospitality.com

com

> Website: <http://beijing-east.frasershospitality.com>
Tel: 010-58709188 / 400-881-6988

FraserSuite CBD Beijing

The ultimate luxury in apartment living, Fraser Suites CBD Beijing epitomizes style and comfort, that surpasses the service level of many Beijing hotels. The 357 Gold-Standard Beijing apartment features contemporary concepts designed for luxury living.

> 12 Jintong Xilu Chaoyang District Beijing
Tel: 5908 6000

GTC RESIDENCE BEIJING

One of the top residences in Beijing, GTC Residence is located beside the third ring road with 5 minutes' walk to subway line 5, 10 minutes' drive to Hou Hai. It is also within easily reach of CBD, embassy area, Financial Street and other urban commercial, shopping and recreation areas. Fully equipped apartments with impeccable quality offer you a cozy living system and will meet all of your requirements for room decoration, furniture, electric appliances etc..

Unique sky garden with golf practice field and barbecue area is another symbol of GTC Residence.

> E-mail: sales@gtrcresidence.com
website: www.gtrcresidence.com
Tel: 56756666

Marriott Executive Apartments

Ideally located in the center of Wangfujing area where the prestigious business, commercial, entertainment, and shopping center of Beijing. The Imperial Mansion, Beijing – Marriott Executive Apartments reflects an exceptional level of luxury.

> Gate, No. 1 Xiagongfu Street, Dongcheng District
Tel: 6564 9999

The Millennium Residences of the Beijing Fortune Plaza

The Millennium Residences of the Beijing Fortune Plaza is located in the heart of the Beijing CBD which bears the most momentously potential of development and value elevation. While 25 minutes away from the Beijing International Airport, the Millennium Residences is walking distance from nearly all Embassies.

> 7 Dongsanhuan Zhonglu Chaoyang District.
Tel: 8588 2888

Oakwood Residence Beijing

Oakwood Residence Beijing offers 406 fully equipped luxury apartments ranging from studios to four bedroom penthouse and terrace apartments, all exquisitely furnished in elegant and stylish decor. Each apartment is fitted with a state-of-the-art air purification and air conditioning system which ensures 99.9% pure, triple filtered air, so you can trust in Oakwood and breathe easy.

> No. 8 Dongzhimenwai Xiejie, Chaoyang District, Beijing 100027, China
reschaoyang@oakwoodasia.com
Website: www.oakwoodasia.com/resbeijing
Tel: 5995 2888 Fax: 5995 2999

THE WESTIN EXECUTIVE RESIDENCES

The Westin Executive Residences at The Beijing Financial Street offer an array of world-class cuisine options and Westin's signature amenities designed to elicit personal renewal. Just 40 minutes from the airport, the Westin Executive Residences provides direct access to Beijing's business, entertainment and shopping district and close proximity to cultural landmarks such as The Forbidden City and Tiananmen Square. Each apartment is also fitted with contemporary furnishings, fully equipped kitchens, state-of-the-art appliances, home entertainment system and LCD flat screen televisions.

> Email: reservation.beijing@westin.com
Website: www.westin.com/beijingfinancial
Tel: 6606 8866

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>> BEIJING (20 LOCATIONS) <<

Lei Shing Hong Plaza [New]

北京利星行广场
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8号芳草地方办公楼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
北京市海淀区中关村西区东三街2号欧美汇大厦7层

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> Gateway Plaza, Tower A, Suite 16D, NE 3rd Ring Road, Chaoyang 朝阳区东三环北路霞光里18号佳程广场A座16D T:010-84400606 M:15910782518 Cynthia LU

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many other services.
 Add.: Level 6, Sun Palace Building,
 Taiyanggong, Beijing
 Ms. Stephanie Yan, Mobile: 18210080591
 Email: sales.beijing@corporateso.com
 Website: www.csochina.cn
 Tel: 86 10 64697000

BEAUTY SERVICES

Black Golden Tanning Salon Sanlitun Branch Grand Opening

Black Golden Tanning Salon is the only five-star China flagship store by Ergoline. As the 2011 model of Ergoline Esprit 770's, to bring a continuous tanning effect 25% above standard machines with unique aquacool and aroma functions, we provide customers with the safest and most comfortable tanning space.
 > Open time: 11:00-21:00
 Sanlitun SOHO Branch
 Add: 2nd Floor Building 3, Sanlitun SOHO, Chaoyang District
 Tel: 57853711
 Wangjing Branch
 Add: Room T5 3rd Floor, BOTAI International Building, No. 36 North Guangshun Street, Wangjing, Chaoyang District
 Website: www.bjtanning.com
 Tel: 84722855

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La Belleza means Beauty and Aesthetics in Spanish. Professional hair-designers from Hong Kong, Korea and China gather here. LA BELLEZA is the hairdressing salon for you with its pleasant atmosphere, excellent service, and finest products.
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 Add: F4 No.408, Jinbao Place, Jinbao Street No.88, Dongcheng District, Beijing, China.
 Website: www.labelleza.com.cn
 Tel: 010 8522 1626

MegaSun Tanning Salon

As the only flagship store for this popular German tanning salon, megaSun Tanning will provide for each client the finest sun tanning experience.
 Our center has prepared the newest functional 7900 alpha and pureEnergy chamber systems, combined with easyCare optical testers. At megaSun, enjoy our professional UV and tanning services.
 > 8 Dongdaqiao Road, sShangdu SOHO North Tower, Rm. 2302
 Chaoyang District, Beijing
 Website: www.imegasun.com
 e-mail: 1019771453@qq.com
 Sina Weibo: @麦肤堂
 Tel: 5900-2236/2238

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Shanghai:

Suite 904, OOCL Plaza, 841 Yan An Zhong Road, Jing-An District, Shanghai, PRC.
 上海市静安区延安中路841号东方海外大厦904室

Guangzhou:

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JOBS

Café Flatwhite

Positions available:
 1. Shop Manager (full-time). Requirements: Speaks English, experience with coffee and Western food
 2. Chef (full-time and part-time, Western food)
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Describe yourself in one word

Weird

Why are you weird?

Happy-Go-Lucky

I'm awkward

I'm goofy

Outgoing

Which mid-00s comedy do you most identify with?

Do you party a lot?

WHICH WECHAT STICKER ARE YOU?
by Noelle Mateer

Scrubs

30 Rock

Hell yes

Not really

Leonardo DiCaprio raising a glass

Dr. Cox laughing

Liz Lemon high-fiving herself

Are you a cat person or a dog person?

Cat

Dog

What kind of partying?

Bar-side cocktails

Table service

Snoop Lion dancing on the Bund

Dancing

Sunglasses

Headphones

What are you wearing?

A woolly sweater

Kitten falling asleep

Puppy falling asleep

Man removing sunglasses to reveal another pair of sunglasses

DJing cat

Fabulous llama

Drake dancing to 'Hotline Bling'

Professional achievement with ecological environment

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