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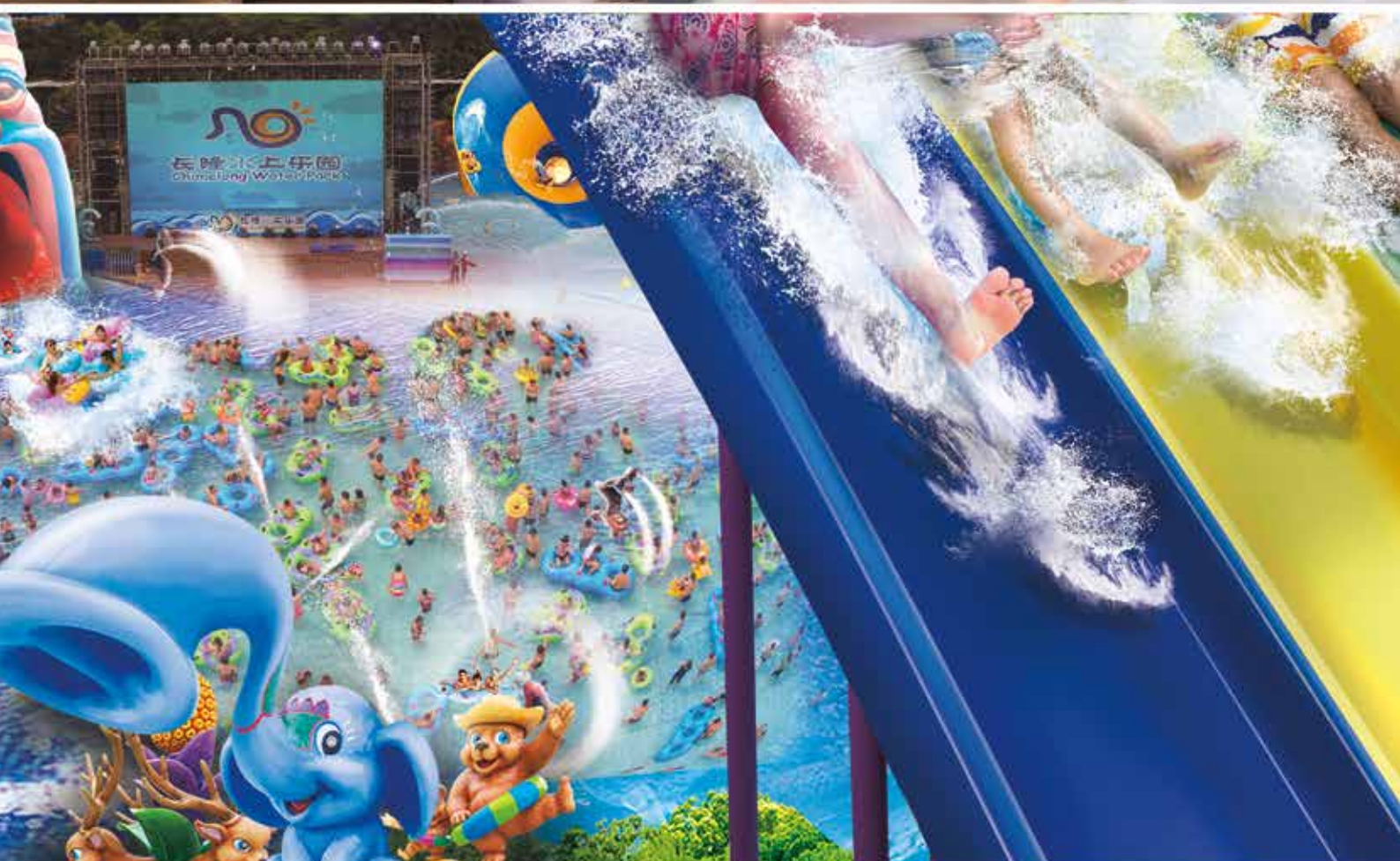


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Editor's Note MAY

You've probably taken the high-speed train from Shanghai to Beijing or somewhere in our nearby Jiangsu or Zhejiang provinces at least once by now. But did you know that China's longest rail journey (by time) is the K1082 train that runs from Wulumuqi, Xinjiang (in the northwest) to Qiqihar, Heilongjiang (in the northeast)?

For our cover story this month, *That's Beijing* Chief Editor Oscar Holland rides on this very train from one side of the country to the other and tells the stories of passengers and staff he met over this three-day, 4,687-kilometer journey. Turn to p52 to read his travelogue.

Over on the other side of the pond, our own Food Editor Betty Richardson flies to Taipei to check out all the local delicacies of the city (p74) and brought back with her loads of foodporn for you plus loads of snacks for us at the office. (Pineapple cakes!)

Back in Shanghai, Arts Editor Erica Martin sits down with artist Liu Bolin (p40) to talk about his Hacker Art exhibition at the new Magda Danysz Gallery over on Beijing Dong Lu, while I chat with a couple of Instagrammers – Han Xiao (@hx1125) and Emanuele Ali (@ema_eye) – who specialize in a minimalistic style of portraits and architecture photography. Find out more about their obsession with symmetry, lines and simplicity on p12.

Until next month,



Dominic Ngai
Editor-in-Chief

ONLINE
that's

Hourly updates on news, current affairs and general weirdness from around Shanghai and China.

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SLOW TRAIN TO DONGBEI

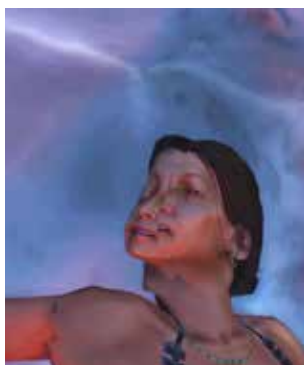
Riding China's longest rail journey



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PICK OF SIX ART EXHIBITIONS

90 EVENTS



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THU-FRI
MAY 25-26



TAO DANCE THEATER: 6, 7, 8
SHANGHAI CULTURE SQUARE

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SAT
MAY 20

LOW
FUTURE HOUSE AT BANDAI NAMCO
SHANGHAI BASE



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FRI
MAY 12
WALI COLLINS
KUNG FU KOMEDY CLUB

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MAY 5-22 FRI-MON

Modern Drama Valley Festival
Various venues
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MAY 6 SAT

Shanghai Hot Sauce Festival
Jalapeno
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The Laboratory
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Power Rangers
Cinemas everywhere
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MAY 12 FRI

Gregor Salto
Unico
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MAY 18 THU

LMT Collection
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CITY

Less Is More

Two Shanghai-based Photographers' Obsession with Minimalism, P12



The Donald Likes
Xi Jinping
P10



Building an iPhone
from Scratch
P10



UPGRADES TO SHANGHAI AIRPORTS

The Waiting Game Gets a Little More Comfortable

By Lauren Hogan

Late last month, Hongqiao Airport's T1 Building A Terminal unveiled a completely revamped airport experience. This was the largest upgrade the airport has seen since it was built in 1921, with an increase of 40 percent floor space, higher ceilings, and the best bit, an increase in efficiency.

And there's more; there are some 'fun' new additions too. The building now has extra charging ports both at the gates and 'online stations'; more traffic transfers and check-in counters; additional sofas; larger waiting areas with more banks and shops; upgraded bathrooms, and a children's play area. In addition, its underground parking lot, which accommodates 1,250 vehicles and is linked to the Yan'an Lu Elevated Road, makes it easier for travelers to reach the airport by car. The easy access extends to those heading to the arrivals area as well, thanks to extra waiting space for cabs, and a separate parking lot for taxi drivers.

Passengers traveling with China Eastern and Spring Airlines were the first to experience the revamp, but those who favor other carriers, fear not; T1 Building B Terminal will also get an upgrade, which is expected to be ready by mid-2018 – just in time to help China's airports handle the expected 2.2 billion passengers by 2025.

And if you thought our two airports would be taking on that many people, think again. Shanghai officials have announced a third airport to be built in order to 'relieve pressure on Pudong and Hongqiao airports.' This new airport will be handling private flights for flight training, agricultural aviation and ambulance services.

Although this third airport won't be open to the public, with general aviation traffic currently having to use intervals between commercial flights at both airports, and with planes taking off and landing nearly every minute at both, it will definitely alleviate some of the waiting pains.

The new expansion is all a part of the Shanghai 2040 Master Plan, which is aimed at creating an 'excellent' global city, and a more open international hub. In addition, the new plan suggests that several smaller general aviation airports will also be built by that date. Now, if only something could be done to reduce the waiting game we play when we fly commercially too. Scan the QR code to see more pictures of the new terminal.



THE BUZZ

See the QR codes on this page? Scan them with the That's App when you see it on an article to find more multimedia, photos and videos related to the feature you are reading. Genius, eh? Download the That's App at www.thatsmags.com/app

QUOTE OF THE MONTH

“I like him a lot... he's so smart”

Says Donald Trump of Xi Jinping. The Donald seems to be a really big fan of China these days. Following his first ever meeting with Xi Jinping in Mar-a-Lago last month, the US President waxed lyrical about his brand new BFF in an extended interview with the *Wall Street Journal*. Trump said that he just couldn't get enough of Xi in Florida, where their scheduled 10-minute meeting turned into a three-hour affair. "We had a very good chemistry," he added.



Scan the code to see more photos from their rendezvous in Florida.



RANDOM NUMBER



The number of packages sorted daily by robots in a Chinese delivery company.

If you have spent some time in China, you'll have likely engaged in an online shopping spree or two and experienced firsthand the speed and efficiency of the country's delivery system. But now, thanks to a captivating video circulating online, you can witness what goes on behind the scenes while you eagerly await that new gadget you ordered off Taobao. The footage profiles a Chinese delivery company that uses self-charging robots to sort through a staggering 200,000 packages per day in their warehouse. The robots run 24 hours a day and use a code-scanning system to ensure packages are moved to the right location. Scan the code to watch the shipping robots in action.



DON'T YOU KNOW WHO I AM?

Scotty Allen, the iPhone Constructor

Scotty Allen has taken DIY to the next level. Using Shenzhen's electronics market - which serves up everything from legit goods to pilfered parts - he reportedly built an iPhone 6S piece by piece. He put together a video documenting the entire process of building a phone from scratch. The video went viral, racking up three million views online. Scan the code to watch the video.



地图炮

Ditupao / ditúpào / 地图炮 v. the judging or discriminating against individuals or groups purely based on where they are from

A People who live in Lujiazui are soulless money grabbers.

Why are you firing ditupao on Lujiazui? **B**

A Because I live in the former French Concession for the propose of feeling superior.

You are the victim of your own ditupao. **B**

‘Where are you from?’ is often the first thing we ask when we’re trying to learn more about someone. However, for some folks, it is the only question needed to work you out.

From Henan? You are a liar and a cheat. From Guangdong? You must eat every animal under the sun. From Dongbei? You must only do business through shady connections and bribery. From Beijing? You must love talking about politics and telling tall tales. Sichuan? Quite the temper. Yunnan? Good at singing and dancing but probably can’t read. Inner Mongolia? How many dairy cows do you have? San Francisco? Gay! New York? Costal elite in a liberal bubble.

Literally meaning ‘map cannon,’ *ditupao* is the act of attacking individuals or groups purely based on where they are from. It’s the figurative act of shooting a map with a cannon and indiscriminately ‘killing’ all in any given region.

In a homogenized society like China, you can’t blame people for assuming homogeny among those who grew up in the same place. If you are from Henan, you may expect difference social norms than someone from Guangdong. If you are from Dongbei, you may have a higher tolerance for *guanxi* than someone from Shanghai.

But as various parts of the country – and the world – become more integrated, stereotyping becomes increasingly problematic. The province Henan suffers so much from *ditupao* that its workers are routinely discriminated against by employers due to their ‘reputation’ for dishonesty.

Another thing about *ditupao* is this: Cannons can be fired at any point on any map, no matter the size and no matter how zoomed in – or out – it is. For example, you can aim your cannon at a part of the country (Shanghai? Stingy and calculating!), zoom in and aim at a district of Shanghai (Pudong? Tuhao!), and then zoom way out and aim at half the earth (you’re from the Southern hemisphere? Lazy!).

A common jokes goes: “I hate two kinds of people: those who fire *ditupao* and those who are from Anhui.” I know we are all tempted to simplify things by saying “I’ll never deal with those from Henan again,” but humans are best not reduced to dots on a map.

By Mia Li

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Spaces &



Places

Small Talks with Two Shanghai-based
Minimalistic Photographers

Words by Dominic Ngai, Photos by Han Xiao and Emanuele Ali



“Instagram isn't just a number game...
Finding your own style, and curating your
feed should be your priority.”
— @hx1125

Scrolling through the Instagram feeds of Han Xiao (@hx1125) and Emanuele Ali (@ema_eye), and you'll find a similar minimalistic tone: A single 'model' posing in front of a clean background (usually the walls of interesting buildings) taken from afar so that the main subject is dramatically framed by his or her surroundings. Sometimes their shots are decorated by shadows that cut sharply through the image, creating angular shapes that imbue depth. This exaggerated correlation between positive and negative space and their attention to details such as lighting, angle, symmetry and composition appeal to those with even the slightest OCD tendencies.

Han and Ali are one another's favorite shooting partners, often appearing in each other's pictures. The two met about four months ago in Shanghai through Instagram, and have been shooting together every week ever since.

For Shanghai native Han Xiao, photography has been an outlet for her to express her creativity for the past three years. A high school political science teacher by profession, she joined Instagram in 2014 and has since earned nearly 63,000 followers on her meticulously curated feed of minimalistic portraits taken in her hometown and while traveling.

Her penchant for minimalism can be traced back to early childhood, and she credits her Japanese grandfather, who was previously based in Shanghai, with developing her natural eye for creating such imagery. "I remember visiting his apartment in the former French Concession every weekend. It was very Japanese, very Zen — lots of white space and warm wood — all laid out in a very neat manner. My current bedroom is decorated just like that," Han tells us at a café near the Fuxing

PHOTO: @HX1125



PHOTO: @EMA_EYE



PHOTO: @HX1125



PHOTO: @HX1125



PHOTO: @EMA_EYE

Soho office tower. Its pristine white and futuristic elevator lobby is one of her favorite locations in Shanghai to capture a minimalistic portrait.

While photography is mainly a hobby for Han, it has been an important aspect of Emanuele Ali's graphic design career for the past 15 years. Originally from Milan, he's been living in China for the past two years and has recently established his own trading company for clothing. With his passion for visual arts, Ali also often designs menswear items for his clients.

"I'm very detail oriented," he confesses, revealing his inbred artistic flair during our conversation. "When I take on art direction projects that require setting up photo shoots, I decide on everything from the angles to the lighting. I only ask the photographer to be there to press the shutter." Eventually, that part of his work has developed into a hobby.

Similar to his partner-in-crime, minimalism is reflected in many aspects of Ali's daily life. He explains, "I only wear basics, no prints. My food is always undressed. My photos and clothing usually revolve around four colors: black, white, gray and 'greige' (a blend of grey and beige). I like things clean and simple."

Besides their weekly excursions to explore the city via their camera lenses, Han and Ali enjoy traveling abroad together with a group of likeminded photographers, a ritual that Han's been observing since she joined Instagram. The two have already planned a trip to New York City together this July with a couple of other Instagrammers.

"I get three months off during the summer break, and always fly out of China on the first day of the holiday," the high school teacher tells us while scrolling through some recent travel photos taken in Iceland and Morocco. "Traveling with Instagrammers is always amazing, especially if you know each other's style and methods. They understand why I need to stay at a place for hours waiting for the shadow shape that I want, or come back the next day when the conditions are better. Other people would think I'm crazy."

Selecting a location is the first step to setting up a shoot, and it's probably the most important one, Han explains. "I check websites like ArchDaily regularly to keep track of interesting new buildings in Shanghai and around the world. When I see something I like, I add a pin on Google Maps. When a city has lots of pins, it's time to plan a trip there to shoot."

Ali goes one step further, checking the surroundings of the building to maximize a particular element of his shots: shadow. >>



“Shadows have the power to create a special mood on even the simplest blank wall,” he tells us. Ali prefers locations with interestingly shaped buildings nearby, where the interplay of sunlight and shade create an infinite number of shapes and lines to garnish the frame. For him, Shanghai’s a heaven for creating the imagery that he’s so fond of. “[In recent years, the city] has developed an obsession with black and white architecture and design – many new buildings, cafes and other social spaces follow this minimalistic trend. Even photographers abroad have left comments like this on my Instagram; they all want to visit the city to shoot it,” he adds.

Having been a part of the Shanghai Instagram community for three years, Han thinks there are still more room to encourage more diversity in terms of the styles of photos: “Instagrammers in Shanghai often just follow what’s trending. It’s either rooftopping, playing with drones, or going minimal. There aren’t all that many unique styles out there.”

She adds, “Instagram isn’t just a number game. It’s not just about pleasing others. Finding your own style, and curating your feed should be your priority.” ■

See more of Han Xiao (@hx1125) and Emanuele Ali’s (@ema_eye) work on their Instagram accounts

“ In recent years, Shanghai has developed an obsession with black and white architecture – @ema_eye ”

PHOTO: @EMA_EYE



ROLLING THE DICE

Every Bit Counts for Being a First-time International Student

When Matthew Calver decided to move to Shanghai, he was in need of a change. “Both my girlfriend and I made the decision to come here before I was accepted into the Shanghai Jiao Tong University and before she secured a job.”

It was quite “a gamble,” as Calver himself would call it, but it was not an impulsive act. After graduating from Nottingham Trent University in 2012 with an undergraduate degree in politics, Calver started to work as sales management board coordinator in Vodafone, one of the UK’s major IT communications companies. While his academic background wasn’t all that relevant to the business world, after four years of learning and honing his skills, he was promoted to a Business Development Manager.

“At that point, I realized the career path that I was on was one that I didn’t want to follow, so I had to make a change,” Calver says, admitting that the massive pressure and his awareness of self-progress were the primary reasons for leaving the job. “Plus, I had always wanted to do an MBA.”

Coming to China for a postgraduate program was a natural choice: Calver’s father has been doing business in China for years and his girlfriend was studying Chinese. The choice of city was also a no-brainer: “Shanghai is very international and I definitely prefer the vibe here more than any other cities in China... I just knew if I would come to China, Shanghai is my first choice.”

Like many international students who have no experience of learning abroad before, Calver turned to the *Financial Times*’ global business MBA rankings for reference. After seeing Antai College of Shanghai Jiao Tong University’s ranking (number 39), he knew it would be his choice.

Calver received his offer from Antai College while interning at the Chinese British Business Council in 2016. Though he was overjoyed with the result, he still had mixed feeling about becoming an international student for the first time.

“I didn’t really know what to expect but I was very happy that my program is taught in English, otherwise I’m going to have a slightly different experience.” Still in his first year, Calver finds both the courses and the cross-cultural exchange to be an eye-opening experience, which allow him to see firsthand how organizations work in a setting like this, and to develop his soft skills.

He adds, “Shanghai Jiao Tong University is a fantastic school. The care, the attention and hospitality from the beginning, not only for MBA students but also other Chinese classes, have been great. The excitement makes everything feel very worthwhile and I love the campus.”



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LIFE & STYLE

Shanghai Fashion Week Roundup

The Best Shows, Presentations and
Performances, P30



Nice n' Yeezy
P22



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Living at the
Embankment Building
P36



CAMDEN HAUGE & OLIVIA MOK

Founders of SOCIAL SUPPLY

Edited by Dominic Ngai

From Shanghai Supperclub's monthly private dinners to the new collection launch party for Balmain, SOCIAL SUPPLY has been throwing fabulous events around the city since 2016. Just before their third FEAST Food Festival on May 6-7, founders Camden Hauge and Olivia Mok share with us how they're able to juggle multiple roles in their careers and the most memorable events they've organized.

Tell us about your background.

CH: I arrived in Shanghai from London with an advertising company, originally only for a few months. But I was so impressed with the energy and entrepreneurialism of the people here that I was inspired to start a passion project of my own – Shanghai Supperclub. Eventually, when I opened my restaurant EGG, I had to find someone who could help run Supperclub, and met Olivia through a mutual friend. I knew that she would be the right person to run the project right away.

OM: I was born in Hong Kong, raised in Vancouver, and have been living in Shanghai since 2012. No other city has really excited me the same way Shanghai has. At the time, I was managing American Apparel for Greater China, but after two great years with the brand, I realized I wasn't happy with the state in which the fashion industry was in, and I wanted to find something new.

I've always loved hosting parties, so when Camden asked if I wanted to help her out with Supperclub, I jumped right at the opportunity – diving head first into a completely different career in hospitality. I now co-own La Maison on Jinxian Lu, Tribe Shanghai and a new project is coming up this summer! It's been a whirlwind but it all started from the conversation I had with Camden and I'm so grateful.

Tell us what SOCIAL SUPPLY is.

CH: We refer to SOCIAL SUPPLY as "the everything events agency." About a year ago, Supperclub started getting more and more private client requests and corporate commissions for similar experiences, so we broached the idea of building a proper 'events agency' to deal with all of these client productions. We



“Every project is so different! It's amazing how much you learn while solving each new brief. Plus the excess of wine isn't bad”

do everything from small private parties to larger media launches or store openings for clients, in addition to our own events – our monthly Shanghai Supperclub, our new immersive film-screening event Cocktail Cinema, and our new live music sessions Liveroom, as well as our food festival FEAST, the Supperclub anniversary parties, and our charity Family Christmas Dinner with Le Baron.

What do you like most about organizing events?

CH: Every project is so different! It's amazing how much you learn while solving each new brief. Plus the excess of wine isn't bad...

OM: I love meeting new people, so these events bring a lot of opportunities for that. I also enjoy the satisfying feeling of completing an event and doing it right.

What roles do you each play when organizing events?

CH: It depends on the event – one of us will usually take the lead on a job, and the other will play support along with the team. But generally, Olivia is much more sociable and composed and so she plays front of house. I'm usually running around like a headless chicken trying to get the food out on time.

What's the most memorable event you've done?

CH: The first Supperclub anniversary was the most insane party for many reasons. The con-

cept was to celebrate the first 12 months with 12 simultaneous dinner parties cooked by 12 of Shanghai's best chefs in the same room. Sounded super cool in my head but came with infinite logistical issues, the first of which being that we didn't secure a venue until three days before – an empty warehouse space where we had to sweep about 10cm of dust off the floor to make it workable. The chefs were amazing about the insane conditions – they served amazing food and everyone had far too much to drink.

OM: There are so many memorable ones, like the first FEAST because it was the largest collaborative experience with a full team and it was very rewarding. I also won't be able to forget our beautiful Supperclub third anniversary at the Yuz Museum.

You both juggle multiple roles on a daily basis (Egg, La Maison, etc.) How do you do it all?

CH: Clones... No – finding the right people to surround yourself with. Working with an amazing team is key, which we have been as lucky enough to do with SOCIAL SUPPLY as I have been with EGG.

OM: 100 percent what Cam said.

www.socialsupplyshanghai.com
www.shsupperclub.com

STYLE RADAR

OVERHEARD

“Liu Wen really deserves the title... unlike some of the other starlets on the list”

Says one netizen on Weibo when the *Forbes*’ 2017 ‘30 Under 30 Asia’ list was announced last month. Regarded as China’s first supermodel, Liu, 29, has worked with some of the world’s largest fashion houses and cosmetics brands during her decade-long career, and banks millions of dollars of income per year from ad campaigns and fashion shows according to *Forbes*’ estimate. Also on this year’s list are Olympic athletes Fu Yuanhui and Ning Zetao, entertainers Angelababy and Wu Yifan, and Ofo founder Dai Wei.

> www.forbes.com



COVET

Alexander Wang x adidas Originals Drop 3

The third and final ‘drop’ of the collaboration between adidas Originals and Alexander Wang was released on April 1 and the last of the much-hyped 84-piece Spring/Summer collection are now available at the official websites and retail outlets of both labels. While the remaining 30



plus items stay true to the sporty theme and include French terry sweatsuits, windbreakers, bright-colored jerseys, track pants and basketball shorts, all eyes are locked on the chunky 80s-style basketball sneakers, which has been dubbed the “coolest Boost sneaker of 2017 so far.”

> www.alexanderwang.cn, www.adidas.com.cn

COVET

Uniqlo x Andre Saraiva

Over the years, Parisian graffiti artist Andre Saraiva (who’s also the founder of nightclub Le Baron) has collaborated with fashion houses like Louis Vuitton and Chanel, as well as having his work showcased in some of the world’s most popular museums and galleries. His recent collaboration with Uniqlo’s UT (their specialty tee line) brings his street art to an even larger audience. This line of women’s and girls’ t-shirts feature prints of Saraiva’s popular character Mr. A and professes his love of Paris, New York and Tokyo. Available in Uniqlo stores worldwide.

> www.uniqlo.cn





UNDER THE LENS

Windswept Fashion Film and Art Exhibition

Shanghai-based womenswear brand Arete's 'Windswept' themed Spring/Summer 2017 collection is inspired by Chinese American artist Tracie Cheng's ethereal landscape paintings. For its official launch, Arete and Cheng have prepared a multimedia exhibition at M50's Pata Gallery that features the artist's latest artwork, Arete's fashion-art designs and installations, as well as a fashion film named after the collection's theme. For her latest creations, Arete's head designer Christina Liao draws parallels between the softness, fluidity and structured lines in Cheng's paintings and her own label's focus on

the balance of strength and femininity. Through layering and the use of different textures and fabrics, Liao's 'Windswept'-themed collection signifies escape from winter and restrictions while embracing the warmer season to come.

> Stream Windswept online at vimeo.com/197262880

> Visit Windswept Fashion Art Exhibition from May 6-21. Pata Gallery, Room A1, Building 4, 50 Moganshan Lu, by Xi Suzhou Lu 莫干山路50号4号楼A1楼, 近西苏州路 (32270361)



GHC Primary Health Specialists explain Spring Allergy

In spring you could be bothered with:

- Hayfever - sneezing, runny nose, watery/ itchy eyes
- Allergic rhinitis - sneezing, runny nose, itching
- Allergic conjunctivitis - itchy, watering/ red eyes
- Asthma - wheeze/ chronic cough (especially after exercise/ at night/ in cold weather)

What should you do?

OTC medicines might ease your symptoms (suggest to talk to your doctor first to make sure you choose the right medication). But when symptoms get more serious or OTC medicine doesn't work, go to see a doctor immediately to prevent further damages.

Make appointment with our General Practitioners!



Dr Jane Lee, MD
Oxford University, UK;
Special clinical interests in Child Health, Women's Health and Dermatology



Dr Neil Smith, MBBS
Cambridge University, UK;
Specialized in emergency, colorectal & general surgery, pediatrics, elderly medicine, stoke medicine, endocrinology



Dr Oliver Tang, MBBS
Imperial College London, UK;
Specialized in emergency, colorectal & general surgery, cardiology, elderly medicine



肯 爷

YEEZY DOES IT



compiled by Victor Liu

Kanye's iconic sneaker collection, Adidas Yeezy, has inspired a new generation of athletic, thick-soled kicks. Want to get the look without lining Mr. West's pockets? Here are some alternatives.

FOR HIM

ADIDAS ORIGINALS
Grey Tubular Nova PK High-Top Sneakers
RMB894
www.global.adidas.com/originals



Y-3
Black Kyujo Low Sneakers
RMB2,410
www.y-3.com



REEBOK CLASSICS
White Low-Instapump Fury Sneakers
RMB1,205
www.neighborhood.jp



FOR HER

ADIDAS ORIGINALS
White Tubular Defiant Sneakers
RMB757
www.global.adidas.com/originals



Y-3
Black Qasa Elle Sneakers
RMB1,205
www.y-3.com



ADIDAS BY STELLA MCCARTNEY
Grey Tubular Nova PK High-Top Sneakers
RMB894
www.global.adidas.com/originals



DOC'S

Your Favorite Barbershop Has Expanded to Pudong

By Dominic Ngai

First opened on Kangding Lu in 2015 as Shanghai's one and only old school barbershop, Doc Guthrie's has since developed a cult following of bros and hipsters who like to knock back a few beers and whiskeys while getting a haircut or shave.

Dudes who live on the east side of the Huangpu and don't travel much to north Jing'an can now ride their scooters (or Mobikes) to the new Doc's branch at the Kerry Hotel Pudong for a quick hipster beard trim.

Their new digs are twice the size of the original Jing'an location, and can host up to six barbers at the same time. Three full-time barbers are currently based here, while head barber Anna Elliot will be traveling back and forth between the two locations.

In addition, owner Dylan Byrne has also decided to shorten the shop's name to 'Doc's' since most people have a hard time pronouncing the word 'Guthrie's'. Otherwise, its core offerings, pricing and retro-themed décor have all remained the same.

Since opening in mid-March, the Pudong shop's clientele has been more family-oriented, thanks to the many residential compounds nearby. With the success of the brand, Byrne says they have more plans to further expand outside of Shanghai, but that will likely happen in about a year or so from now.

Kerry Hotel Pudong, Shanghai, 1388 Huamu Lu, by Fangdian Lu 花木路1388号上海浦东嘉里大酒店, 近芳甸路(131 2256 0798, docguthries.cn)



NORDST

Marble Furniture with a Scandinavian Touch

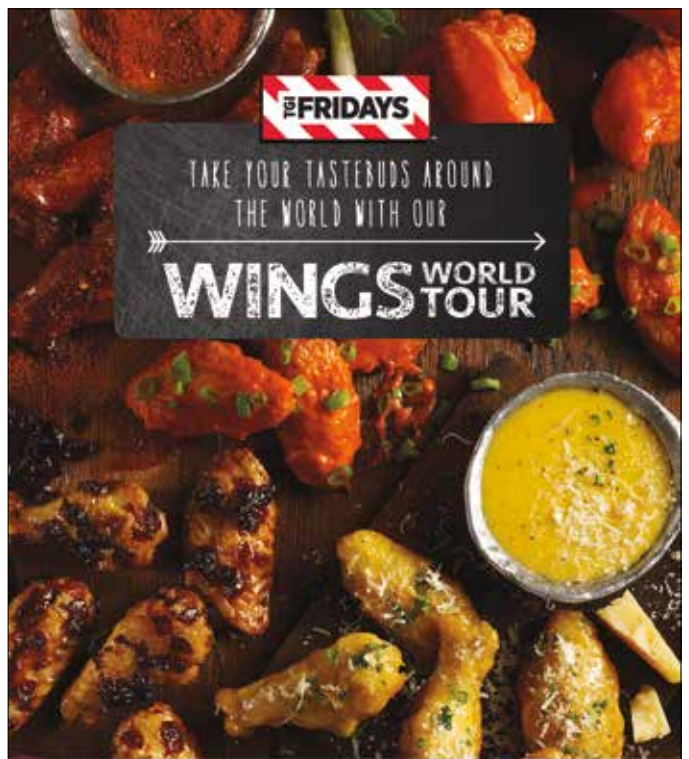
By Dominic Ngai

Marble furniture items have long been a staple of classy homes around the world, but they often have the reputation of being very thick and heavy. However, one label in Shanghai is determined change that perception by combining the simplicity of minimalistic aesthetics of Scandinavian design with the prestigious stone in its tables and other homeware goods.

Established in early 2017, Nordst's main offerings are its six different models of marble tables. Customer can build their dream table based on four sizes (dining, sofa, side and console), four tabletop colors (white mountain, black eagle, grey rain and green lightnight), and five different materials for legs (such as stainless steel or copper plated steel).

While Italian marbles are known as the most expensive types, Nordst opts for their increasingly popular Turkish counterparts because of their rich reserve of colors and better pricing as well - Turkish marbles are in the region of one-third to half of the price of Italian ones. Besides tables, Nordst also carries marble vases and is in the process of expanding its product lines to include items like marble bookshelves. These products are available at Design Republic, Casa Pagoda and Platane.

www.nordst.dk



TGI Fridays™ takes you to a world tour by launching new wings flavors from around the world in April. Mix and match different new flavors with our refreshing beers, what better way to get the party started. Only at Fridays™.

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Chamtime: No. 2889, Jinke Rd, Pudong District, Shanghai, China.

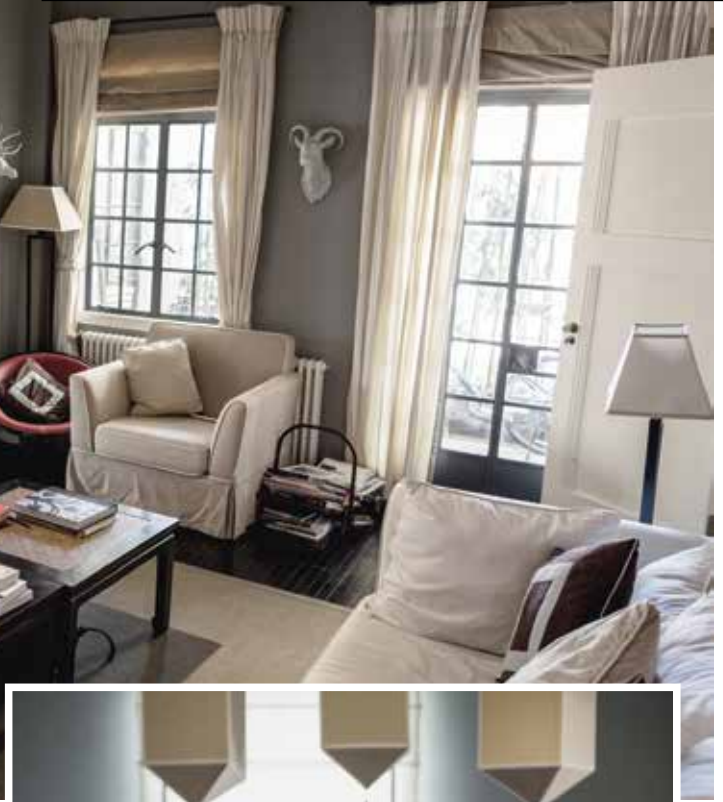
ICONIC ADDRESS

Inside the Historical Embankment Building

Words by Dominic Ngai, Photos by Mario Grey



When Houdart first saw the apartment, the current living and dining areas used to be separated into two subdivided units. After breaking down the wall for more space, the designers retained the original door and installed at the entrance of the den.



For his business, Houdart usually spends about three weeks per month in China (split between Shanghai and Shenzhen) and is on the road for the rest of the time. While in Shanghai, Houdart enjoys spending time in the neighborhood surrounding his home. “[The Suzhou Creek area] is very quiet but it’s also very close all the action,” he says, referring to the high-end restaurants and bars along the Bund and various retailers and shopping malls along Nanjing Lu.



“When you think of Shanghai, you think of the Bund,” says Louis Houdart, the founder and global director of branding agency Creative Capital. Since 2006, he and his wife have been living at an apartment at the historical Art Deco-style Embankment Building right by the Suzhou Creek. “I must’ve visited more than 40 places before finding this place,” the Frenchman says, recalling the first time he stepped into his current home and feeling mesmerized by the building’s colorful history, the flat’s high ceiling, and its potential for a complete redesign. Though the layout has completely changed since he first purchased the apartment, much of its old Shanghainese architectural and design heritage has remained. Here’s a look inside. Plus, you can also scan the QR code to see 360-degree photos and videos of this flat.



Now labeled 'Heritage Architecture' by the Shanghai Municipal Government, the Embankment Building was built for Victor Sassoon by the architecture firm Palmer and Turner in the early 1930s. It was once the largest apartment building in East Asia and also Shanghai's very first residential building with a Bund view. Due to the family's Jewish roots, the Sassoons had converted several floors of the building to receive Jewish refugees from Europe during the height of World War II.



Houdart's penchant for contemporary art is reflected in his collection of sculptures and paintings around the flat. In addition to several animal sculptures of various sizes on the coffee table and in the dining room, the most interesting piece is the sculpture of a migrant worker made by artist Zhang Jianhua that he purchased in Beijing's 798 Art District.



Maintaining the original design elements during the major renovation was essential for Houdart and his designers. As seen in the den, where Houdart spends a lot of time reading, all the original windows as well as around the house were kept. But since the original flooring was already in bad shape when they arrived, Houdart's designers purchased some black wood flooring from an old shikumen lane house that was being torn down near Xintiandi as a replacement.

Shanghai Wearabouts

Photos by Dominic Ngai

Normally a quiet residential street along the Suzhou Creek where runners speed by on their way to the Bund, Nan Suzhou Lu was transformed into a runway as Shanghai Fashion Week's Labelhood presentations descended upon the Bailian Fashion Center on April 7-10.

Oftentimes, what the Fashion Week crowd wear to shows is just as interesting as the designer's collection and presentation. Here is some of the best of what we saw.

Angel

Hat and Sweater: Angel Chen
Jeans and Boots: Unknown



Harry

Tee: Vintage (Jimi Hendrix)
Jeans: Rockins
Shoes: adidas



Eita

Jacket: Alex Storm
Shirt: Y-vison
Tee: Burberry
Sunglasses: Tom Ford
Pants: SLP
Bag: Gucci
Boots: Dr. Martens



HW

Leather Jacket: Raye Tog
Tee: Yohogirls
4th Anniversary
Jeans: Zara
Boots: Stylenanda
Bag: Gucci



Timothy

Coat: Commissioned by a homeless man
Tiny Jacket: HUICHUNYUAN
Shirt: Cabela's
Pants: from Malaysia
Shoes: Nike



Mads

Jacket and Shirt:
Astrid Andersen
Pants: Samsøe & Samsøe
Shoes: adidas Yeezy



Meimei

Coat: Simongao
Shirt: Yohanix
Boots: Balenciaga



Yun-gyu

Leather Jacket: Zara
Tee: PeaceMinusOne
Pants: 8 seconds



Wenjun

Shirt: Curious by Dan
Sunglasses: Wonderland
Shoes: D-fuse
Bag: R Factory



Xu Laoshi

Earrings: Unlogical
Poem x Ttout_san
Dress: Still Still Studio
Heels: Gucci 90s
Vintage



SHANGHAI FASHION WEEK AW17 ROUNDUP

With dozens of shows, presentations, talks, concerts and parties taking place in each season's Shanghai Fashion Week, standing out among an increasingly talented crowd of China-based designers is getting harder and harder. Luckily, Labelhood has once again offered a carefully curated list of presentations, all happening inside an abandoned warehouse right next to the Suzhou Creek. Here are some of the most memorable that caught our eye for the Autumn/Winter 2017 season.



ANGEL CHEN

Almost a complete opposite to last season's mindboggling and gothic presentation inside that old church at the Rockbund, Angel Chen opted to partner up with quirky French singer Petite Meller for a cheerful live concert for her AW17 presentation. The catchy hits from the singer's 2016 album *Lil Empire* reminds one of something along the lines of Carly Rae Jepsen's 'Call Me Maybe' or the early days of The Cardigans ('Lovefool').

With big bold colors of Chen's AW17 collections (primarily bright red, yellow, pink and blue) lighting up the stage, the singer, her backup dancers, musicians and DJs bounced around throughout the show wearing the Central Saint Martins graduate's latest work, which are whimsical and over-the-top (in the cutest way). Along with the cheery crowd and the bubblegum pop courtesy of Petite Meller, the room basically exploded in rainbow colors all night long.

> www.angelchenstudio.com



WMWM

There's a lot to love about WMWM's AW17 collection and presentation. London College of Fashion alumnus Mushroom Song, who launched her label in 2014, continues with her signature minimalistic style and uses only white, black and gray in the entire collection.

Androgynous models dressed in clothing with loose and exaggerated shapes and silhouettes were seen walking up and down in seemingly random pacing and direction in a warehouse space littered with crumpled computer paper. Among the calmness of the ambiance, there was a hidden sense of distress and chaos. Just before the end of the presentation, the models approached the audience and sat right among us. After a couple of minutes of small talk, they stood back up on cue and returned backstage in unison. How cool is that?

> www.wmwmstudio.com



MUSEUM OF FRIENDSHIP

Titled 'Next Passport,' the AW17 collection of Museum of Friendship signifies the next stage of life and upcoming journeys in designer Momo Wang's life and career. While the presentation retained some elements of Wang's previous shows – such as having bubbly female models dance playfully on the 'runway' instead of doing a typical walk – followers of MOF's work would immediately notice a difference in Wang's choice of darker, bolder colors for this season. MOF's signature orange color has sharpened in tone, accompanying black and dark blue in dresses, outdoor jackets, complete with prints of paper airplanes and hot air balloons that also span accessories.

> museumoffriendship.com



FFIXED STUDIOS

Designers Fiona Lau and Kain Picken stay true to their brand statement with their AW17 collection by continuing to reimagine items that one would feel comfortable wearing in a contemporary home environment and presenting them out on the streets (and on runways too). There are coats and capes that remind one of a blanket, dresses that resemble an apron, all colored in mainly neutral solid colors with a dose of bold magenta, maroon or bright orange strategically placed here and there as garnish to spice things up.

> www.ffixed.com





The idea of a 'fashion show' is a rather loose one. There are innumerable ways to present a new collection, so the fashion show itself has become another mode through which designers can communicate their vision and creativity. So while most brands and platforms stick with the defaults, some designers are pushing the boundaries of what a fashion show is and could be.

“There are no rules to fashion, so similarly there are no rules to fashion shows”

FASHION RULES

Not All Fashion Shows Are Created Equal

By Timothy Parent, founder of chinafashionbloggers.com

Fashion Show Alternatives

Some international designers like Gareth Pugh have successfully experimented with video as an alternative to the traditional runway show, creating a more controlled yet simultaneously malleable environment through which their collection is understood.

For Fall/Winter 2017, the designers participating in Beijing's Fashion Now produced a video and an exhibition in lieu of fashion shows. In particular, Chictopia's video to present her FW17 collection gave a stronger sense of her sensibilities than simply seeing the clothes on the runway, as it provided context and additional layers of meaning to the clothing. Her video collaboration entitled *SUBFICTION* with video artist NO. 223 in Beijing perfectly portrays the quirky chic aesthetic of the brand, and renders the clothes in a more artistic yet palpable lifestyle. And although the exhibitions in Fashion Now were more static, they allowed the audience the closest possible encounter with the clothes outside of a showroom.

In the past few seasons, Labelhood has also pushed presentations as a well-received alternative to fashion shows because they

are more intimate and often allow you to walk around, changing the experience from something passive to something active. A presentation also affords the designer greater flexibility with contextual elements such as set design or runway choreography that can add an element of surprise to something that in the past has remained rather formulaic and predictable.

Lastly, a fashion show can also be a performance, which is another format that Labelhood experimented with this season. Asian Dope Boys, Yang Li and Angel Chen all swapped models for musicians this season to bring their collections to life, giving people a deeper, more meaningful impression of their clothes and who's wearing them.

Best of the Season

Hands down the best show this season was Sankuanz's exploration of science and religion at what the designer dubbed "Centre Sankuanz."

The entire experience was a combination of exhibition and performance, with no traditional runway in sight. Guests were greeted by a small grass field inside a pavil-



ion of concrete and glass, followed by a long black box that housed an exhibition of the designer's latest collection and multiple video presentations. After the exhibition there was another more traditional exhibition of the designer's NASA-inspired collection, along with a pop-up shop where attendees could make purchases directly. The experience continued with giant plastic bubbles dotting a soccer field filled with glitter, leading into the performance area where five different artists performed music that was perfectly aligned with the Sankuanz brand... and the entire area was filled with China's cool kids, completing the vibe.

But the real reason I believe this to be unequivocally the best show this season is because the experience almost made me cry. There was a performance that incorporated light, motion and music that simultaneously expressed the tension and harmony between man and machine. To describe it would be a disservice, but Sankuanz himself was also deeply moved when he first saw the performance, and his decision to incorporate art into his brand not only elevated the experience, but also made it more human.

Museum of Friendship, Xu Zhi, FFIXXED, Hiuman and Wanbing Huang were some of my other favorite shows this season. Museum of Friendship showed her strongest collection yet with the help of some fake but convincingly slippery snow; while Xu Zhi showed perhaps the most beautiful yet wearable clothes at a presentation where models played instruments and sang for

the audience. FFIXXED brought back some signature looks but updated them with fresh new colors, but the real genius is in the humor of the products themselves. You'll have to wait until AW17 to see for yourself... Hiuman switched directions and introduced luxurious yet playful materials, like super shiny velvets and Japanese polyesters, while Wanbing Huang developed her own materials like super-fine fishing wire and 3D-printed plastics to create a striking but unexpected portrayal of hope.

What's Next?

Fashion shows are here to stay, but the definition of a show will become even more vague. There are no rules to fashion, so similarly there are no rules to fashion shows.

But one consideration for brands and designers is how people see or interact with a fashion show. Previously, shows were inaccessible to the general public, but now pictures, video and even livestreams are making fashion more accessible and immediate than ever, but it can also serve to dilute the experience as well. Technology has changed the way we see and consume fashion for forever, but often the context is lost. So if fashion is more than just the clothes, how do we see more than just the image?



Timothy Parent is the founder of China Fashion Bloggers and has championed the local fashion industry since 2009.

Five Ingredients of a Good Fashion Show

A traditional fashion show can still be just as effective as a video, exhibition, presentation or performance, and what makes any kind of show 'good' is essentially the same:

1. The Collection:

This may sound obvious but it's easier said than done. Even a good collection can look messy if it isn't edited or styled correctly. But the obvious core of any type of show is the clothing itself.

2. The Story:

Often designers will introduce their collection with text, but most people ignore this aspect. But the story represents immaterial value that can be even more compelling than the garments themselves.

3. The Space:

The space is the context, so architecture, acoustics, lighting, seating, props and other spatial factors determine the environment and the atmosphere.

4. The Music:

Often seen as an auxiliary element in a fashion show, music is another form of expression that can easily be overlooked. The best shows engage multiple senses, and music can trigger strong emotional responses.

5. The People:

Models are often overlooked and underappreciated, but they are the ones that bring the clothes to life. Without people, clothing is virtually meaningless. In that case, the audience matters too.

There are many ingredients that go into a good show, but essentially the only thing that matters is if the experience made you feel something. Fashion is incredibly human, and a good fashion show will inevitably evoke some sort of emotional response.



ETHOS WORLD

30,000 Ethos Smiles and Counting

With over 30 years of experience and 11 clinics across Australia and China, it's no wonder Ethos has created over 30,000 confident smiles. Just in 2016 alone, Ethos had 2,700 clients complete orthodontic treatment using either braces or Invisalign. Now they have brought their unique and innovative orthodontics directly to you in Shanghai. The Australian company opened their first Shanghai clinic in April 2016, providing children and teens with a fun and no-fuss route to a fantastic smile. Ethos has also mastered the delivery of orthodontics to adults to suit their lifestyle and lasting wellbeing, because you are never too old for orthodontic treatment.

Doctors Anna Chang, Kent Farmer and Marcus Tod are the three highly qualified Orthodontists at Ethos World who have all completed a three-year Masters degree in Orthodontics in addition to five years of dentistry studies at The University of Queensland, which ranks highly in the world's top 100 universities. Experts in their field, they are committed to providing clients with the very best in personalized treatment and care, from simple cosmetic cases to those more difficult.

Shown in the 'before' photo is just one example of the many cases they treat on an everyday basis. The result ('after' photo), a beautiful, natural looking smile. The treatment time for this particular case was 18 months and required four premolar extractions due to the high labial canines.

In addition to providing outstanding orthodontic treatment, Ethos World gives you a choice of the most advanced dental treatments in a relaxing environment for the whole family. These include general dentistry, teeth whitening, dental implants and pediatric dentistry. They offer both flexibility and convenience of appointments being open seven days a week, from 9am-6pm.

The staff at Ethos World want every client to embrace life with a healthy energetic vision for the future – after all, a great smile is an important part of enjoying life.

Before



After



Metro: Hongqiao Railway Station Line 2 & 10 (Exit E/F)

Phone: 021-6296 8283

Email: info@ethosworld.com.cn



Scan our QR code or type URL below to follow us on Weibo

<http://weibo.com/ethosworld>

Find more information about us
www.ethosworld.com.cn

Lower GF-01, Tower 3, THE HUB,
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近申长路

NINGBO MARRIOTT HOTEL

A Splendid Weekend Getaway This Spring



Just a two-hour journey from Shanghai, Ningbo has always been one of the most popular destinations for a quick weekend trip. With so many historical and cultural sites to take in and fresh seafood to devour, spring is probably the best season to visit this beautiful city.

Located right in the heart of downtown and within walking distance from the Sanjiang CBD, 1844 Art & Culture Square, and the city's largest shopping mall Tian Yi Square, Ningbo Marriott Hotel is easily one of the most convenient places for both leisure and business travelers.

This spring, the hotel is introducing a new Spring Weekend Package (available from Friday to Sunday only, with a limit of five rooms per booking) that will allow guests to take advantage of the best of what Ningbo has to offer at this beautiful time of year.

At RMB988 net per room per night, one can stay in the luxurious Deluxe River Room (with complimentary buffet breakfast for two people). In addition, the package also includes two tickets to the Tianyi Pavilion, which is the oldest existing library in China with a collection of more than 70,000 antique books amassed since its founding in 1561. Those who book five rooms will also receive complimentary round-trip transportation between Ningbo Marriott Hotel and Tianyi Pavilion.

After a full day of touring the city's cultural heritage sites, it's time for a lavish seafood meal and you can enjoy that right at Ningbo Marriott Hotel's Emerald Sea, which offers an extensive selection of Cantonese, Shanghainese and Ningbo-style dishes. Best of all, the Spring Weekend Package comes with a RMB100 credit at the restaurant.

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ARTS

Hiding in Plain Sight

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Author of Schindler's Ark
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HIGH TONE

French Dub Masters Take Up a Residency in China

By Erica Martin

High Tone has stood out since their founding in 1997 thanks to their hypnotic brand of bass-pounding dub performed live with a full band. They're also known for fruitful collaborations with musicians from around the world, including an acclaimed project with Sichuan-born musician Wang Lei back in 2005 called Wangtone. This month, High Tone returns to China for a week-long residency in Chengdu, where they'll collaborate with a group of local musicians before embarking on a China tour. We caught up with the band before they set off.

High Tone is seen as a major player in the French dub scene. How do you think French dub music has changed and evolved since you formed the band in 1997?

The French dub scene began mainly in the late 1990s, with the idea to perform "live on stage with real instruments" as opposed to in the studio. Now, the new generation continues to do this, but mostly with computers and rack effects. Panda Dub, however, is one new dub artist who plays live on stage [like we do].

Tell us a bit about your Dub Sound System tour of China last year. What were some of your most memorable moments?

We did three gigs in China in May 2016: Shanghai, Beijing and Guangzhou. They were all in little clubs over five days; very intense! We had good vibrations with the audience. People were really attentive and curious about our sound. All three gigs were crazy!

Though dub originated in Jamaica along with its predecessor, reggae, musicians form dub bands all over the world. Why do you think dub speaks to so many people from different cultures?

Dub music has existed for a long time — since 1970 — and it's continued evolving each year. It's timeless and universal, and it has never been so alive. Dub music is part of an important underground culture linked by reggae, and we love this.

"Dub music is part of an important underground culture linked by reggae, and we love this"

Could you clarify the difference between High Tone and your other project, Dub Invaders?

High Tone is our band; we play on stage with visuals and lights, a sound engineer, bass and drums, a keyboard, a DJ, a guitar and a sampler. It's our first formation from 1997. Dub Invaders is the same people, but we play on a sound system, not onstage, and each musician has his own tracks with a different set-up. It's not a band, but a collective.

Tell us about your upcoming residency in Chengdu. How will these collaborations play into your next album?

We are going to Chengdu to meet Chinese traditional musicians to integrate their music into our next album. We have contacts in China for finding some people who are interested in working with us. We hope that good ideas will emerge from this meeting.

What can we expect for your concerts in Shanghai and Guangzhou?

We expect that people will be here at the show like the last time and ready to dance! We will be with our special guest, [reggae performer] Shanti D from France, and maybe one guest from China, but we don't know just yet.

May 21, 8.30pm, RMB100-120. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

COLLAGE

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COMING TO A THEATER NEAR YOU



★ MAY 12 ★

Power Rangers

This reboot aimed at fans of the '90s TV show tells the story of a group of rebellious teens with the power to morph into masked - or rather, helmeted - avengers. A cast of young and relatively unknown actors comprise the Rangers, while Bryan Cranston plays their mentor Zordon, and Elizabeth Banks recreates the classic Power Rangers villain Rita Repulsa, a former Green Ranger who went rogue 65 million years ago. The film is also the first blockbuster superhero film to feature an LGBTQ+ superhero and an autistic superhero.



★ MAY 12 ★

King Arthur: Legend of the Sword

This big-budget adventure film directed by Guy Ritchie is an origin story for the myth of King Arthur, recasting the classic hero of British folklore as a streetwise youth with an aversion to leadership and an anachronistically trendy haircut. Charlie Hunnam of *Sons of Anarchy* and *Queer as Folk* plays the titular role, with Jude Law as his nemesis Vortigern and Djimon Hounsou as his marshal Sir Bedivere. *Game of Thrones* fans might be tickled to discover that the actors who play Roose Bolton and Petyr Baelish also appear in the movie wearing essentially the exact same costumes and conniving expressions that they sport in *GoT*.



CANVASSED

Arkham Reemerges at Found 158

After closing down for a safety check that was supposed to last for a weekend and ended up lasting for all eternity, Arkham's fate hung in the balance. But all ends well for the fashion-forward underground club, as it has secured impressive new digs at Found 158.



Arkham isn't officially open yet, but dipped a toe back into the murky waters of Shanghai nightlife last month with "Generasian," a pop-up branded party with performances by hip hop group Killa Crew.

The club lists its address as Found 158, but it's actually located right next door, where an old marble staircase leading down to the door makes for a very dramatic entryway. Inside, the club looks and feels exactly like Arkham's original location to an almost uncanny degree. Owners STD will be hosting an official pre-party in May and the club should be fully operational by June, at which time it will reclaim its status a self-described "notoriously contagious spot of youth, culture and unearthly energies."

> B1/F, Found 158, 158 Julu Lu, by Ruijin Er Lu 巨鹿路158号B1, 近瑞金二路

HAO BU HAO



Hao

The reasonably friendly trade talks between Trump and Xi Jinping last month may have an unexpected benefit for China-based film buffs. Several think tank analysts have reported that it's likely China will increase its quota on imported films in 2017-18. The quota has been officially set at 34 films since 2012, and last year 38 foreign films entered the market, several of which were part of a cultural exchange

and therefore didn't count toward the quota. China is already the world's biggest movie market after North America, so an increased two-way film exchange would seem to benefit everyone.

Bu Hao

Chinese film network giant Alibaba Pictures Group reported several weeks ago that they sustained a staggering USD141 million loss in profit during 2016. APG released homegrown films like *Soul Mate* and *Ferry Man*, and helmed the China releases of Hollywood films like *Star Trek Beyond*, but their net losses were still nearly double that of the previous year. New APG chairman and CEO Yu Yongfu, who took over the role this past December, says he plans to focus on internet content to close the gap in 2017.



WHAT'S NEW

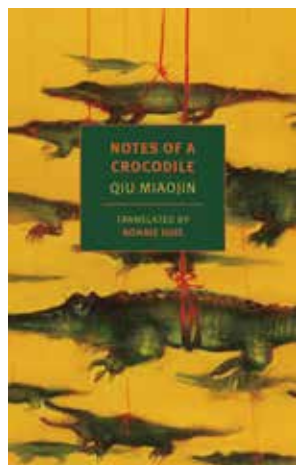
One of the best new albums to come out of Shanghai in 2017 so far is *Grim*, the debut release by math rock duo Foster Parents. The songs aren't actually grim at all; they're nimble and technically impressive with an undertone of nostalgia, but not the kind that takes itself too seriously. Listening will make you feel like a kid eating a peanut butter sandwich and wondering about the complexities of life. Find it at fosterparentsmusic.bandcamp.com



LeTV is now streaming the first season of *American Crime Story*, a true crime serial by the creators of *American Horror Story* that's been garnering rave reviews. Season One explores

the infamous OJ Simpson case. The star-studded cast includes Cuba Gooding Jr. as OJ; John Travolta and Nathan Lane as lawyers for the defense; and Sarah Paulson as lead prosecutor Marsha Clark. Streamable at tv.le.com/us

Published for the first time in English this May, *Notes of a Crocodile* is a seminal novel by Qiu Miaojin, a Chinese cult icon who is revered in her native Taiwan thanks to her writing on queer culture and relationships. A postmodern mix of diary entries, vignettes and satirical stories, *Notes of a Crocodile* won the China Times Literature Award when it was first published in 1995, and has been translated from Chinese by Bonnie Huie. Find it on amazon.com for Kindle.

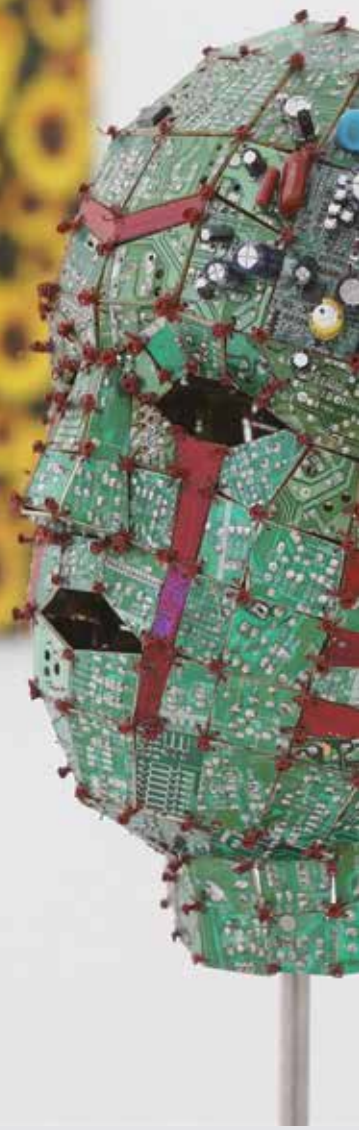


NUMBER OF THE MONTH



USD100 million

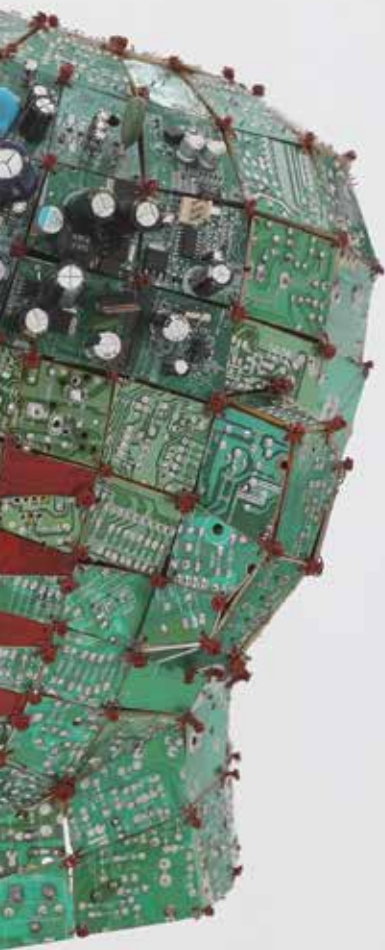
Slated for a 2018 release and directed by veteran Hollywood stunt coordinator Peng Zhang, *Asura* is a fantasy adventure film based on a story from Buddhist mythology. With a budget of USD100 million, it's China's most expensive film to date. Many American blockbuster films push past the USD100 million mark, but domestic Chinese movies rarely top USD50 million (Stephen Chow's smash hit *The Mermaid*, for example, had only a USD60 million budget). Though money doesn't necessarily buy quality (read: *The Great Wall*), it's a chance for the film to play with as many mind-boggling stunts, fantastical CGI, extravagant costumes and cutting-edge production techniques that a movie with the tagline "The realm of desire, the beginning of a legend" warrants.



TECH ERASURE

Liu Bolin's Latest Disappearing Act
By Erica Martin

“
If your life is full of
something, you should
make that into art
”



Liu Bolin sits in a side room off the new location of Magda Danysz Gallery, where his latest exhibit and the gallery's debut, *Hacker Art*, is nearly finished being set up. Outside lies a sampling of his sprawling 'Hiding in the City' series: through paint and optical illusion (but no Photoshop), he's hidden in plain sight in photographs of rainbow sparkly Mexican wrestling masks, shelves of soft drinks, the Louvre, a wall of graffiti in Queens' now-demolished Five Pointz, and hanging cured meats in a restaurant.

The gallery's main attraction, however, a larger-than-life wall of heads sculpted out of the green circuitry inside cell phones, marks a new direction for Liu, though on a similar theme. His past works of photography have skewered food safety, urbanization and artistic freedom. Now, Liu turns his critical eye and knack for sending a strong message with a subtle disappearing act to the pervasiveness of technology. He uses new media art, largely iPhones, to further his ongoing critique of modern society's tendency to ignore what's right in front of it.

"I have an interest in the materials of modern life," Liu tells us. "The frames, the rubbish. If your life is full of something, you should make that into art."

Before Liu photographed himself blending into the crumbling walls of his condemned art commune back in 2005, inventing the aesthetic that would define his long-running, groundbreaking 'Hiding in the City' series, he trained in sculpture at university, and *Hacker Art* displays his talents in this area. Each foreboding green head seems to have distinct facial features – a prominent nose, droopy eyes, sharp cheekbones. Viewers might get the sense that they're being watched by the heads, and that's because they are; in each empty eye socket lies a camera that feeds footage into TVs on the other side of the wall for other gallery-goers to watch undetected.

The anxiety and alienation this evokes is on-theme with Liu's work in photography. "If you are an artist, you should be very sensitive to life, and not only your life, but all human life," he says. "When I travel, I see the problems of society. So I hide myself because I want to wake other people up, so they'll think about whether these things are right or not."

Liu wears the same outfit in nearly all of his photos, a military uniform he paints over again and again. "In my work, the process of standing like a

soldier is to show my protest," he says, reflecting on the many hours that that he must remain perfectly still while his team of assistants – young art school graduates who are keen on his work – paint his face and clothing to blend into the background of a scene he carefully chose for how it spoke to him about the anxieties and idiosyncrasies of modern life, whether it be a signpost covered in flyers or a sunflower wall. Though the tactics behind all these photos are the same, his genius for choosing scenes that evoke a subtle cultural critique keeps infinitely fresh. Some of his most poignant photos are those in which he hides others instead of himself, like for a piece in *Hacker Art* depicting several Indian cab drivers camouflaged in front of their vehicles or his high-profile disappearing act with French artist JR in front of the Louvre.

Liu is serious when discussing these themes for much of the interview, but a goofy grin emerges when the conversation turns to his longtime friend and collaborator, gallery owner Magda Danysz, with whom he's worked for the past seven years. "Our cooperation is very good, very exciting. Magda's crazy all the time, just like me," he says, with a loud belly laugh that echoes through the gallery.

Danysz agrees. "He's very fun; I enjoy the challenge," she says. "He's always going further. We could keep on showing the photos [that made him famous], but each time he's like, 'What's next?'"

Hacker Art aims to answer that question. Liu did a performance piece at the opening in which he hung dozens of iPhones – their cameras turned to selfie mode – from hooks all over his sweatshirt and pants, and strapped an iPad around his forehead so that it covered his face, screen out. He then crawled, lizard-like, on the floor in an empty circular space around a throng of people, turning his iPad face toward different members of the crowd, wavering his head inches from theirs. Instead of his face, they saw their own face in the screen of the tablet. The phones hooked to his clothing kept returning to the home screen of their own volition, which seemed only to add to the critique on technology. Most eerily of all, nearly everyone in the crowd was filming Liu with their own phones rather than looking at him directly; just as he'd planned, he found a new way to disappear in plain sight.

Through May 17, 10am-6pm. Magda Danysz Gallery, 256 Beijing Dong Lu, by Jiangxi Zhong Lu 北京东路256号, 近江西中路 (www.magdagallery.com)



FAKE'S NEWS

How Nathan Fake
Beat Writer's Block
With a Mid-90s
Synthesizer

by Oscar Holland

There are many ways to treat writer's block. Roald Dahl used to climb into a sleeping bag to channel his inner child. Victor Hugo would instruct his valet to hide his clothes, leaving him no choice but to stay inside and write. Dan Brown hangs upside down in gravity boots.

For British musician Nathan Fake, however, the cure was more practical, though no less unusual: He bought a largely forgotten synthesizer from the mid-90s.

The instrument in question, the Korg Prophecy, was a pioneering synth that gave players control over a range of effects, such as distortion and reverb. Celebrated upon its release in 1995, the three-octave keyboard cost GBP1,000 (approximately GBP1,7000, or RMB15,000, in today's money). In 2017, however, it sounds distinctly dated.

"I saw one on eBay and remembered reading about them when they first came out," Fake recalls. "At the time, I remember thinking that it must be good, but not being able to afford one – it cost loads."

Having stalled for four years after his third album, the British producer suddenly found new inspiration. Exploring the instrument to its technical limits, Fake decided to build a whole record around it. *Providence* was complete within six months. The deep, soaring sounds of a Korg Prophecy are woven conspicuously through each song.

"I've always liked using instruments that are quite low-end and have quite narrow boundaries," he explains. "Maybe some people are into having a blank canvas, but I like the challenge of making music from something that I wouldn't usually think of. If there were no boundaries, it might be a bit intimidating."

"But I didn't really plan on making a whole album with [the Korg]," he admits. "It's very outdated – a very awkward synth. At the time it was quite ground-breaking, because allowed this physical modelling [of sound]. But I wouldn't recommend it to anyone."

"Actually, maybe I would. I dunno. It depends," he muses.

Most producers would struggle to transform the Korg Prophecy into something as relevant and contemporary as *Providence*. The record sees Fake distort and manipulate the synth into undulating cacophonies of noise, which he then feeds through his distinct brand of progressive techno.

But while *Providence* still displays Fake's unique musical sensibilities (he describes his sound as "strong melodies with an overall feeling that's quite, sort of, meandering"), many critics saw the album as a significant departure. Evidently influenced by artists like Orbital and Aphex Twin, the producer sacrificed the dream-like quality of his earlier music, replacing it with something altogether more challenging.

The Skinny described the album as "more substantial, and certainly more experimental" than his previous work. *Resident Advisor* called his reinvented sound "more urgent and aggressive."

But when I venture to Fake that his new album's critical success may be due, in part, to this experimentation, he seems unconvinced.

"It doesn't sound super experimental to my ears. I think it's got pretty straight-up melodies and chords, so I guess it depends on who's reviewing it," he says, admitting that he's paid little attention to the critical reception thus far. "I suppose my previous albums have been more 'dance floor,' but I've also always been on the other side of [electronic music] too."

"I guess if you compare to my first album [2006's *Drowning in a Sea of Love*] to *Providence*, there's probably quite a big difference," he then reflects. "But I feel that, as I've gone on, I've just got more confident. I'm also more relaxed about what my albums sound like. With *Providence* I didn't think too much about style. I made those tracks really naturally, which is the opposite of what I did on my first album."

"I guess I just got better at producing as well," he adds with a laugh.

Fake's live shows have evolved in turn. Reviews of his most recent performances – especially at non-club venues, like London's Institute for Contemporary Arts – speak of a more hypnotic, low-tempo affair. The British musician has added visuals to his show, and he'll be accompanied in China by his "friend Dan," who will operate them.

"People dance as well," Fake says of his post-*Providence* shows. "It depends on what kind of venue it is. There are no four-four kick drums, but depending on how adventurous your audience is, and where you're playing, you can get into it. For me, it's really danceable."

"The show is pretty improvised in terms of track arrangements and the direction that the set takes. Then Dan just follows it with the live visuals. It's always quite all over the place – but in a good way I hope."

Fake promises to "play a few old tracks," but he's an artist who appears more concerned with progression than retrospection. This poses something of a problem for someone who suffers from writer's block.

"Once you've had it, you worry more about it," he says. "I think everyone has it – every musician or artist gets it from time to time. And I've always had it."

"But I am actually been making quite a lot of music at the moment, which is crazy because I have been on tour solidly since the album came out. Yesterday I made a track. And about a month ago, I made an EP's worth of stuff. It's been really good – really inspiring. I'm in a good place."

And, should the creativity run dry, he can always just find a new instrument on eBay, right?

"Well, I'm mindful of the fact that I don't want to repeat myself [on my next album] and just be like 'oh, I'll find another crap synth and make another album,'" he jokes. "That might be a bit obvious. But if I do happen upon something new, I might have some fun with it."

May 17, 10pm-late, RMBTBA. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号,近法华镇路 (150 0018 2212)

NATHAN FAKE

NATHAN FAKE

NATHAN FAKE



INDIE VIRTUOSOS

German Rockers The Notwist Embark on Their First China Tour

By Erica Martin

Every band has their own story, but if you tracked the progress of all the world's best indie bands, some patterns might start to emerge. First comes the period of raw energy and potential, followed by the acclaimed breakout album, followed by a change in the band's sound (usually by introducing electronic elements) and accusations of selling out. By their seventh, eighth or ninth album, the band either makes a high profile comeback with a new fan base, or they fade into obscurity.

The 27-year story of German indie rockers The Notwist shares some of these tropes (a breakout album, a move from rock toward electronica), but thanks to a knack for reinvention and a virtuosic musicality, they've maintained a creative edge, solidifying their status as a

perennial underground favorite.

Starting off in 1989 with a noise rock album that vocalist and guitarist Markus Acher tells us was influenced by "American post-hard-core bands like Moving Targets, Dinosaur Jr, and Pitchfork," they went on to make a name for themselves by unrolling a dramatically new aesthetic with each passing album. "With every record, the influences got more... experimental," says Acher.

The band's fifth album, *Neon Golden*, which dropped in 2002, is their iconic breakout work, and it came after several overhauls to their sound. An elegant, emotional record that is regularly named one of the best indie records of all time, *Neon Golden* veers through spare folk guitar to poppy hooks to a few moments of the droning electronica



that the band would explore further in 2014's *Close to the Glass*. It's all flavored with the nostalgic melancholy of Acher's lyrics.

"We always try to keep a certain edge to everything we do, which doesn't mean it has to sound distorted or loud," says Acher. "It just has have a certain element of confusion in every song. Something that doesn't seem to fit at first." This is an apt description of the not-quite-placeable appeal that carries through their all of their music.

The Notwist's most recent album, 2016's *Superheroes, Ghostvillains + Stuff*, was recorded live, complete with crackly aural imperfections and audience cheers. Releasing a live album was a natural step for the band, as their concerts are a thrill to watch thanks to their earnest energy and impulsive experimentation onstage. The YouTube recording of their set at 2014's Pitchfork Music Festival Paris provides a prime example.

Despite touring extensively throughout their career, The Notwist has never performed in China prior to this month's tour. "I've been very interested in China for a long time, but never really thought there would be a possibility to tour," Acher says. "So I'm

very happy it's happening now." He liked Chengdu rockers Hiperson and Beijing psych-rock band Chui Wan when he saw them on tour in Munich, and is looking forward to meeting more Chinese bands this month.

In addition to their expansive, genre-crossing music, The Notwist is known for the unique

"There are many forms of English that are very interesting and poetic"

lyricism of Acher, who writes and sings in English rather than German. His simple, unusual word choice and syntax often give the songs a surreal beauty.

"As English is spoken in so many countries all over the world by non-native speakers, there are many forms of English that are very interesting and poetic," Acher says, referring to a phenomenon that any expat or resident of an international community is familiar with. "I think it's a limitation, but also an opportunity to write in a language that's not your native one," he continues. "I like it somehow. It's abstract and emotional; a poem right away."

May 12, 9pm, RMB120 presale, RMB150 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086, newnoise.taobao.com)



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IN VMT'S RENDITION OF...

Two Vibrant Shows at the Modern Drama Valley Festival

By Zoey Zha

To commemorate the 110th anniversary of Chinese modern drama, this year's Shanghai Jing'an Modern Drama Valley, the most celebrated annual drama festival in town, will present 18 international plays slated for May 5-22 in seven different local venues.

This year, one of Lithuania's most influential drama theaters, Vilnius Mazasis Teatras (VMT), will present two widely recognized plays, *The Mother* (Vassa Zheleznova) and *The Suicide*.

The Suicide, a classic of Russian absurdist theater, is an amusingly eccentric play created by Nikolai Erdman in 1928. The story depicts a man who is struggling to make ends meet. Thanks to a conniving ensemble of his family, neighbors and the city at large, he becomes convinced that the only way out is to take his own life.

Director Gabriele Tuminaite-Radvinauskiene's goal for the show is to make sure that audiences "understand the theme that concerns us: it's the trip of a person trapped by difficult circumstances, who finds that the only

way out is a journey from which you do not come back."

The Mother (Vassa Zheleznova), on the other hand, is adapted from one of Maxim Gorky's classic novels. Staging the story in modern-day Lithuania instead of during the Russian Revolution as Gorky did, director Kiril Glusajev decided to "change the old-fashioned words to modern ones, cut out repetitions, try to avoid too much speaking and instead concentrate on expressing the ideas as succinctly and accurately as possible."

The story revolves around a mother, Vassa, her abusive husband and their son. Vassa is both a dedicated and domineering

mother figure, and the plot weaves through a familiar set of conflicts – namely inheritance and financial woes – that tend to loom large in families.

"It's a story that's recognizable anywhere," says Glusajev. "This play is an encyclopedia of family violence; a perfect example of how people

try to justify violence and egoism by the love of their children, sacrifice and nature."

The Mother (Vassa Zheleznova) was one of the few plays with a female lead when it was first staged in 1932 by Bertolt Brecht, but Kiril believes that women have always been a game-changing force in drama.

"The Mother is the epicenter of this play," he says. "Vassa is seen as the saint, the confessor, the destiny, the debtor, the blessing and the curse. She not only gives life, but can also take it away, because according to the play, 'all people come from the mother.'"

VMT's highly acclaimed actress Eglė Gabrėnaitė, who portrays Vassa, has won critics' and audiences' hearts with her versatile, creative performance. She builds the chemistry naturally with rest of the actors, including Glusajev, who also plays Vassa's son in the show in addition to directing.

In terms of stage direction, Glusajev goes for simplicity and leaves much to the audience's imagination. Employing a huge black backdrop allows for quick scene changes and emphasizes the theatricality of the show. It's an artistic choice that splits the space in the same way as family and motherhood splits Vassa's soul.



The Mother (Vassa Zheleznova), May 12, 7.30pm; *The Suicide*, May 13, 7.30pm. RMB80-380 Daning Theatre, 1222 Pingxingguan Lu, by Lingshi Lu 平型关路1222号, 近灵石路 (400 610 3721, en.damai.cn)



The roster of musicals and theater for Shanghai's spring 2017 art program is an impressive one, but the city's dance theaters are also making a splash with a few statement-making performances. The most notable of these is the Lithuanian Ballet's interpretation of *Anna Karenina*, the classic story created by Russian literary master Leo Tolstoy in the 19th century. The ballet is set to stage this month at Shanghai Oriental Art Center.

One of the greatest tragedies ever told, *Anna Karenina* is the story of an unhappy family torn apart by forbidden love. The problems begin with an unexpected encounter at a train station between Count Vronsky and the beautiful princess Anna Karenina, who is the wife of senior statesman Count Karenin. The young Vronsky and Anna fall passionately in love, and Vronsky convinces Anna to elope despite the scandal it causes in their polite society. The love affair, however, causes Anna to lose everything, culminating in a tragic end at the same train station where the lovers first met.

The ballet adaptation, first choreographed by Boris Eifman, premiered in St. Petersburg in 2005. Five years later, acclaimed Lithuanian choreographer Anzelika Cholina, known for her work in *Carmen*, reinterpreted the show with a more contemporary touch. In contrast to the grandeur of Eifman's rendition, Cholina produced a modern masterpiece with a handful of chairs and a vivid range of original ballet movements that still manages to capture the essence of 19th century Russian aristocracy.

Performed by Lithuania's most prominent ballet dancers, Cholina's star-studded ballet first wowed her home nation in 2010. As a result, her adaptation of *Anna Karenina* went on a European tour, and her sensational, unique choreography won the Russian National Theater Golden Stage Award.

Music-wise, the ballet largely adopted works from one of the greatest Russian composers, Alfred Schnittke, who has been hailed as a "contemporary Shostakovich," as well as selected pieces from Tchaikovsky, Mahler and West End musical maestro, Andrew Lloyd Webber. The carefully designed scores and music arrangements have resonated with audiences all over Europe, and are expected to evoke a similar response here in China.

The production focuses on the love triangle that unfolds between Anna, Karenin and Vronsky. Nevertheless, the choreographer makes sure that each character develops a distinctive personality through unique dance moves. This allows them to imbue the performance with all of the rational and irrational emotions – hypocrisy, jealousy, faith and loyalty – that arise when two people fall in love.

May 26-27, 7.15pm, RMB80-880. Shanghai Oriental Art Center, 425 Dingxiang Lu, by Shiji Dadao 丁香路425号, 近世纪大道 (400 610 3721 en.damai.cn)

ANNA KARENINA

The Lithuanian Ballet's Modern Approach to the 19th Century Classic

By Zoey Zha



TWELFTH NIGHT

Shakespeare's Greatest Comedy

By Andrew Chin



“It is a whirlpool of action and interaction that leaves the audience breathless, usually with laughter”

Known as the ‘most popular foreign touring company in China,’ TNT Theatre has built up a huge fan base across the country. Its founder Paul Stebbings has even received an MBE from British royalty for his cultural efforts.

Despite 11 years of bringing shows to China, Stebbings promises their upcoming tour of *Twelfth Night* will be different for everyone involved.

“This is a brand new production, which will actually premiere in China – which is unusual for us,” he says. “It carries on to Japan and 11 European countries.”

TNT has already staged China tours of Shakespeare classics like *Hamlet*, *Macbeth* and *The Taming of the Shrew*, and Stebbings is excited to be tackling what many consider to be the Bard’s greatest comedy.

“*Twelfth Night* is fascinating because it is the last true comedy Shakespeare wrote. He dispenses with a true central character and gives equal weight to so many people, who are often in disguise. It is a whirlpool of action and inter-reaction that leaves the audience breathless, usually with laughter,” Stebbings says.

The ensemble cast is comprised of TNT veterans like Glyn Connop (*The Tempest*), Rachel Middle (*Hamlet*), Jean Paul Pfluger (*Merchant of Venice*) and Gareth Fordred (*Macbeth*). To capture the show’s hijinks, the company will be using a touring revolve set for the first time.

“It’s a wall that rotates and gives many opportunities for comedy,” Stebbings explains. “It also has a door and window so actors can pop through it. We also have a chair on wheels – it’s a part of the comic whirlpool effect – everything is moving and unfixed.”

Named after the Eve of the Feast of Epiphany, which takes place on the 12th night after Christmas, *Twelfth Night* captures the revelry of the holiday. During Shakespeare’s time, it was a carnival-esque night of role reversal inspired by the ancient Roman festival of Saturnalia, when masters became slaves for a day.

The show’s storyline of mistaken identity and cross-dressing has inspired recent remakes like the hit jukebox musicals *Play On!* and *All Shook Up*, as well as the lesser acclaimed film *She’s the Man*.

“Gender and identity are such modern themes,” Stebbings notes. “The play questions everything about love, romance, loyalty, purity and moral corruption. It is a work that is constantly reinterpreted.”

Adding to the experience is a live score featuring singers, trumpets, violins and drums. It mixes the original music with period pieces like Vivaldi and original music composed by TNT Theatre’s Helen Beauchamp.

TNT’s *Twelfth Night* boasts an impressive array of bells and whistles, but Stebbings admits that the production will have a tough time topping the highlight of TNT’s previous tour through China.

“Last year, TNT veteran Richard Ede went down on his knees and proposed marriage to his longtime girlfriend, Natalia Campbell, on stage at the end of *Taming of the Shrew* in front of 500 people at the Lyceum Theatre in Shanghai,” he says. “Many audience members were in tears.”

Shanghai: May 5-7, 7.30pm (2pm & 7.30pm on Sat), RMB50-380.
Shanghai Grand Theatre (400 610 3721, en.damai.cn)



SCHOOL OF ROCK

DreamWeaver Adapts the Iconic Film on Stage

By Celine Song

The tender sounds of a strumming guitar never stopped during our interview. This 15-year-old Shanghaiese boy sporting a black cap prefers to be called by his artist name, Mechanital. He is quite confident about releasing his first album this summer. Right now, one of his key projects is playing lead guitar in local expat theater company DreamWeaver's latest drama adaptation, *School of Rock*.

"I thought it would be cool to bring [*School of Rock*] to Shanghai," says Ann James, founder and CEO of DreamWeaver (formerly Urban Aphrodite), as well as the show's director. "The audience will understand it: the kids are all from very prestigious international schools; and many parents in Shanghai are very typical tiger moms, helicopter parents."

To give the show a local touch, some Mandarin and even Shanghaiese lines are incorporated into the dialogue. "It's as if the story happens in a Shanghai private school," James tells us. The parents of the 10 young actors also take part in the show, but unlike the parents in the film, they are very supportive.

Like Mechanital, 14-year-old Chris and 13-year-old Haëva also believe that music is not just for showing off. The three of them have been playing in a rock band at Dopamine, a local music training institution where James held an audition for the show and cast them as leads. James doesn't need to put too much effort into the music performance element of *School of Rock*, as these kids have already got plenty of show experience.

Steve Frye, who plays the rock music teacher portrayed by Jack Black in the film, "is Dewey Finn on so many levels," according to James. Frye, who used to play in a rock band himself back in the States, is now a principal of a boarding school in Shanghai. However, he still feels like a hardcore musician inside. "When we take a break and

watch a film, Steve often jumps up and rushes to the drum set, passionately improvising some accompaniment for the scene," says Chris.

Film lovers would know that Dewey Finn is just one of many unorthodox teachers who inspire their students on the big screen; there's also Clément Mathieu from *Les Choristes*, Mr. Keating from *Dead Poet Society*, and Katherine from *Mona Lisa Smile*. James sees herself playing a similar role for these students. Having taught theater at several international schools – she currently works at Shanghai American School, and was just hired by YCIS to direct a show – James believes that drama's nurturing effect can be an important supplement to traditional education.

"Kids don't have many opportunities to interact with each other outside of a school environment," observes James. "Yet while practicing a drama, you get socialization skills that you wouldn't get from school: you learn how to work together as a team, you learn how to express yourself, you learn that there aren't any wrong answers when it comes to creativity."

And James' authority can be fully endorsed by her body of works. Professionally trained during college back in the States, she has been working in the theater business for decades, and *School of Rock* will be her 49th production in Shanghai. Previous notable productions include *Little Shop of Horrors* and *Five Course Love*.

Though there is a popular stage version by Andrew Lloyd Webber, DreamWeaver's *School of Rock* is adapted directly from the 2003 movie in hopes of capitalizing on its widespread popularity. "Even the rock community knows the movie," James says. "I can ask anybody if they've seen it and they'd answer, 'Of course!'"

May 13-14, 3pm & 7:30pm, RMB250. Cafe 8, 1438 Xinzha Lu, by Xikang Lu. 新闻路1438号, 近西康路 (info@urbanaphrodite.nl) for tickets

TOM KENEALLY

Author of *Schindler's Ark* on His Fruitful Career

By Erica Martin

We anticipated plenty of good stories from our conversation with esteemed novelist Tom Keneally, but never guessed that a firsthand account of the earliest moments in Chinese-Australian diplomacy would be one of them. It turns out that in addition to penning dozens of acclaimed novels, including the book that inspired the Academy Award-winning film *Schindler's List*, Keneally toured China as a writer back in 1980 as part of the first cultural exchange between the two nations.

"We had an Australian politician go to China even earlier than Nixon," Keneally tells us. "By the late 1970s, they appointed an Australia-China council to advise Australia on the best way to exchange ideas. I was a member of that." This was against the backdrop of China's economic opening and only a few years after the 'White Australia' policies that barred Chinese from immigrating to Australia had been dismantled. The two nations had had very little exposure to each other, making him one of the first Australians to witness China on the precipice of its rapid development.

Book tours and literary events (he's a friend of Shanghai International Literary Festival founder and restaurateur extraordinaire Michelle Garnaut) have brought him back over the years, and he's as thrilled as ever about this upcoming trip for Australian Writers Week. "I'm 81, and there will eventually be a last tour of China," he says with a cackle. "If this is it, I'm certainly looking forward to visiting all the old places."

It seems only fair that Keneally has lived through a major historic moment or two, as his genre of choice for nearly all of his 36 novels has been historical fiction. "It's probably because I'm a bad plotter," he jokes, though the acclaim for his books about Joan of Arc (*Blood Red, Sister Rose*), Australia's penal colony past (*The Playmaker*, among others), and of course Oskar Schindler, would suggest otherwise. "History gives you a line to follow, and once time has passed, you know what the ironies are," he says. "So you can apply those ironies in a way that the contemporary situation doesn't allow you to do."

As is inevitable with historical fiction, Keneally's personal experience seems removed from his writing fodder, but he still finds common ground with his characters. The fact that his great uncle was sent to Australia as a political prisoner colors much of his writing on Australian history. His father's stint in North Africa fighting the Third Reich, during which time he sent the then-8-year-old Keneally "bits of pistols and a holster and all the stuff that was in the movies," made the



war that much more real for him when reflecting on it decades later for *Schindler's Ark*, the source material for the film *Schindler's List*.

"No matter what we humans do, advance or step back, it's all bloody complicated, and there are moral and physical casualties," Keneally says of the diverse characters who've inspired his writing through the years. "We are an amazing study"

Keneally returned to the subject of Schindler more recently in *Searching for Schindler*, a 2008 memoir about his extraordinary friendship with Poldek Pfefferberg, a Holocaust survivor and one of the real-life "Schindler Jews." Keneally met Pfefferberg by chance in the latter's leather goods store in LA in 1980, which eventually led to the novel.

His current project isn't exactly historical fiction, and its premise feels more personal than some of his other work. The novel interweaves the life of an 80-year-old man in present-day Australia with a man who lived in the same place 42,000 years

ago. Keneally drew inspiration from an ancient skeleton discovered in Australia and from his own experience approaching old age.

"The book's about the eternal problem of dying," Keneally says, "but that doesn't mean I'm putting my hand up to the gods and saying, 'Please knock me over now!' I want to get my tour of China in first."

"No matter what we humans do, advance or step back, it's all bloody complicated, and there are moral and physical casualties. We are an amazing study"

May 16, 7-8.30pm, No cover. Shanghai Library 1555 Huaihai Zhong Lu, by Wulumuqi Nan Lu, 淮海中路1555号, 近乌鲁木齐中路 (china.embassy.gov.au)



Julian Opie

Until June 10. Fosun Foundation 600 Zhongshan Dong Er Lu, by Dongmen Lu 中山东二路600号, 近东门路



Here's Looking at You! - A Generation of Chinese Photographic Portraits before the Selfie

Until June 25. Shanghai Center of Photography, 2555 Longteng Da Dao, by Fenggu Lu 龙腾大道2555号, 进风骨路 (www.scop.org.cn)

PICK OF **SIX**
ART EXHIBITIONS



After Us

Until May 31. chi K11 Art Museum, B3, 300 Huaihai Zhong Lu, by Huangpi Nan Lu 淮海中路300号B3层, 近黄陂南路 (2310 3011, www.shanghaik11.com)



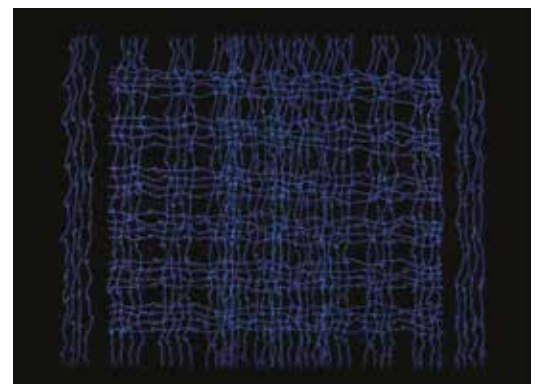
Collage: The Card Players

Until June 3. Shanghai Gallery of Art, 3F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路3号3楼, 近广东路 (6321 5757, www.shanghaigalleryofart.com)



He Xiangyu: Turtle, Lion, and Bear

Until Jun 18. Ciao Space, Building 5, 2555, Longteng Da Dao, by Fenggu Lu 徐汇区龙腾大道2555-5号, 进风骨路 (qiaocollection.com)



All Happens After Sunset

Until May 25. MoCA Pavilion, People's Park Gate 7, 231 Nanjing Xi Lu, by Huangpi Bei Lu 人民公园, 7号门, 南京西路231号, 近黄陂北路 (www.mocashanghai.org)



SLOW TODAY



Z047793

**Three Days Aboard
China's Longest
Rail Journey**

WORDS BY OSCAR HOLLAND
IMAGES BY NANCY TONG & WANG WEI
GRAPHICS BY IRIS WANG

TRAIN NGBEI

Upon boarding the K1082 in Urumqi it becomes apparent that – like many procedures in China – there’s no protocol for foreigners. Having initially let us pass, the old conductor changes his mind.

“Make sure their passport numbers are on the tickets,” he tells his colleague, calling us back.

“Where’s the number?” the young man asks, clearly unfamiliar with our documents.

After much page-turning we’re admitted for a second time. Our narrow, doorless compartment contains six bunks, each barely wider than the average human. Like all of China’s ‘hard sleeper’ carriages, the beds are stacked in threes – a spacious lower bunk, a smaller middle one and a cramped top bunk requiring great dexterity to reach. The compartment is equipped with a small table and a grubby square window from which to watch China go by. For the next 68 hours and 19 minutes, this is home.

Currently the country’s longest domestic rail service, the daily K1082 meanders from the deserts of Xinjiang in the northwest (Xibei), to Qiqihar, an old garrison city in China’s freezing northeast (Dongbei). It stops 41 times along the way. At 4,687 kilometers, this isn’t *quite* the longest journey by



distance – that title goes to the Z266 from Guangzhou to Lhasa. But through a combination of its leisurely pace and scheduled stops of up to 30 minutes, this route takes half a day longer.

These trundling trains seem hopelessly outdated. Their iconic dark green carriages may have once been the epitome of modern transport (the ‘K’ in K1082 stands for *kuaisu* – a ‘fast’ service), but they feel like relics in a

“These iconic dark green trains may have once been the epitome of modern transport, but they feel like relics in a country where almost 1.5 million people travel by high-speed rail every day”

country where almost 1.5 million people travel by high-speed rail every day. The dining cart is decorated in faded faux-velvet. The toilet is a glorified hole above the rails. There are even “smoking rooms,” though they are little more than wall-mounted ashtrays in the iron purgatory between carriages.

Yet, this is an affordable essential for many in China – especially in the west, which remains largely untouched by high-speed rail. Our three-day trip costs less than RMB800 per person, about half the price of the equivalent indirect flight. In fact, far from being phased out, the old rail network is constantly evolving for an increasingly mobile nation. The K1082 only became the longest journey last year after the route was extended in both directions.

It is not, however, a popular train for tourists. As such, there’s a certain amount of interest in our arrival. Passengers from the neighboring compartment gather round to find out more. A slight man with thinning hair and brilliant hazel eyes hands us a foreign banknote with a one-word explanation. “*Hasakesitan*,” he says – ‘Kazakhstan’.

I’m not entirely sure what he expects us to say – he’s from Dongbei, not Kazakhstan. We politely examine the note and return it to him, enquiring about his destination. Like everyone we meet, our neighbor’s journey is one of necessity. Having been in the far west of China building agricultural silos, he’s returning home to deal with “family issues.”

The K1082 departs without fanfare at 10.23pm, slowly winding to life on the short

journey to Urumqi’s second station. Here, more passengers join. The old train conductor, Mr. Li, assures us that the carriage will fill up. And having checked the new arrivals’ tickets, he comes over to examine us. (The other half of the narrative ‘us’ is my full-time girlfriend and part-time translator, Nancy.)

Conductor Li is bursting with questions. After ascertaining our nationalities, our Chinese zodiac animals and the comparative cost of train travel in the West (“very expensive!”), he informs us that the lights will soon be turned off. The crowd disperses.

Dressed in a smart navy blazer embellished with gold buttons, Conductor Li will become our friend, guardian and one of the few people accompanying us from start to finish. With a wide, kind face and youthful eyes, he is inquisitive to the point of downright nosiness. Seeing the glare of my iPad later that night, he enters our dark compartment and bends down to inspect the screen.

“I’m reading a book,” I whisper.

“You can’t sleep,” he observes, wandering off.

He’s quite right. As we labor through Xibei, a low rattle sends creaks through every fixture. Multiple layers of sound, from deep shudders to high-pitched squawks, converge into a cacophony of arrhythmic mechanical noise and miscellaneous juddering. Trains speed past in the opposite direction; snores float through from neighboring compartments; railway staff on permanent patrol slam doors at either end of the carriage.

We screech to a halt at three stations on the way across Xinjiang. At one point I awake to find a new passenger – a thin, graying man in a purple sweater – hovering in our compartment. Despite his advanced age, the man nimbly ascends more than two meters into the top bunk, letting out a small burp on the way.



Morning breaks and I am roused, ironically, by an insipid cover of ‘The Sound of Silence.’ The occasional and indiscriminate broadcast of music – be it sweeping

Right: A stretch of the Lanzhou-Xinjiang Railway, which runs from Urumqi to Gansu province





Chinese love songs or thumping Eurodance – will be a recurring theme of our journey.

We've reached Gansu province, and the frosty Xinjiang wilderness has transformed into a bare, brown landscape punctuated by electricity pylons. Parched mountains lie beyond the expanse, their facades adorned with prickly, otherworldly shrubs.

A pair of policemen arrive, their uniforms emblazoned with the word 'SWAT.' The title proves to be somewhat aggrandized, though they examine our documents with great seriousness. Staring intently at various pages of my passport, they confirm my suspicion that most authorities are unsure what to look for.

"Ah, *Helan*," one says eventually, mistaking my surname – Holland – for my nationality. He seems satisfied.

They proceed down the carriage, which has rapidly come to life. The air is filled with chatter and the cracking of sunflower seeds between molars. Vendors begin their rounds, alerting passengers to the availability of dried blueberries, boiled dumplings, lukewarm beer and



Top left: A snack vendor awaits on the platform
 Bottom left: The K1082's route and China's railway network
 Below: The corridor of our carriage aboard the K1082

“Passengers share portable phone batteries rather than copies of *People’s Daily*, but the old sense of camaraderie endures”



instant noodles – the lifeblood of Chinese trains (you’re never further than 10 meters from a hot water tap).

Passengers are quick to feel at home. Many come armed with their own slippers, and I am reminded of a description by American journalist Paul Theroux from his book *Riding the Iron Rooster*. Traveling across the country in the 1980s (a time when hard sleepers were the only option for those without *guanxi* – connections), he describes the atmosphere as: “a great sluttish pleasure for everyone – a big middle-aged pajama party, full of reminiscences. [The passengers] liked smoking and slurping tea and playing cards and shuffling about in their slippers – and so did I.”

Trains have certainly evolved since Theroux’s travels. Each carriage now comes equipped with charging points and Wi-Fi, though the former are rarely available and no one can make the latter work. But in many ways, much has stayed the same. Passengers share portable phone batteries rather than copies of *People’s Daily*, but the old sense of camaraderie endures.

Consequently, occupying a bottom bunk is to implicitly accept that it is public property – during waking hours, at least. The phantom in the purple sweater descends from his bunk and sits on the bed opposite. Our neighbor with the hazel eyes drops by for a chat, and our compartment is quickly engulfed by conversation.

Overseeing proceedings is Conductor Li’s younger colleague, a surly northerner with a Caesar haircut, who regularly gazes out of the window like a despondent puppy. He tells us that there are 40 staff members on the train: two conductors per carriage, five dining personnel and two drivers who switch shifts every eight hours. Having worked this route for more than a year, the young man is unable to name anything he likes about it.

“It doesn’t mean anything,” he reflects. “Nothing happens.”

Then, eventually, a glimpse of positivity: He’s from our terminus city, Qiqihar. This means that after six days on the train – three in each direction – he’ll be given a further six days to relax at home.

Never one to miss a chitchat, Conductor Li arrives, making himself comfortable on my bunk. When not checking tickets, his job appears to consist of cleaning floors, collecting trash and finding out how much our electronic devices are worth.

“How much did that camera cost?” he asks.

“I can’t remember, I bought it years ago,” my girlfriend replies.

“Just estimate,” he says, before embarking on a series of further price requests and friendly questions – about our work history, our families’ cars and the size of my salary.

A woman selling hot dogs rolls past and asks if we have any foreign money. Her currency collection spans 42 different countries, and she is thrilled that we have US dollars





This part of northwest China is vast and empty, save for the occasional wind farm and a few railway signals lodged into scrubland. As we venture deeper into Gansu I am struck by its unerring brownness ”

and Danish krone to contribute. Insisting on paying the going rate, the beaming woman hands over some hot dog earnings before parking up her trolley and falling into conversation about exchange rates and her admiration for Angela Merkel.

And so life on the slow train unfolds. Conversation moves from the compartments to the corridors and back again; window blinds rise and fall; people drift in and out of sleep.

Scenery flies by at a similarly slow pace. There is commotion as we pass the westernmost point of the Great Wall, but otherwise, fellow passengers find the backdrop largely unremarkable. This part of Xibei is vast and empty, save for the occasional wind farm and a few railway signals lodged into scrubland. As we venture deeper into Gansu I am struck by its unerring brownness. This part of the world is oddly beautiful, but Hazel-Eyes doesn't understand the appeal.

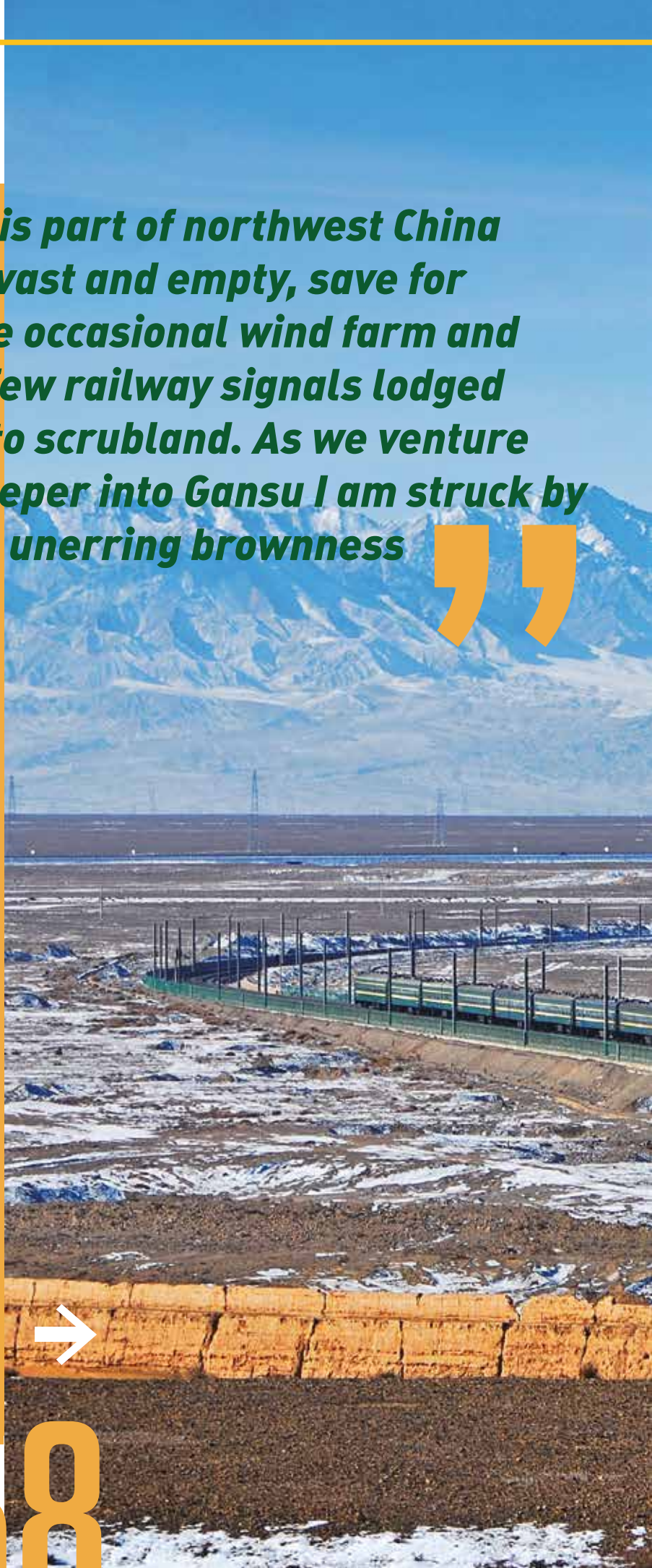
“Why are you taking pictures of the desert?” he asks. “There's nothing there.”

This reaction is becoming familiar. No one quite understands why we'd travel this route for fun, and their response is often the same: “You should have gone south – it's much more beautiful.”



Under the cover of darkness, we pass through Ningxia and Shaanxi (the province with two a's). I awake in Lüliang, a modestly-sized city in Shanxi (the province with one a). We're in coal country, and the land is becoming markedly busier the further east we travel.

Even in rural areas, there's more to see than yesterday: industrial plants, cooling towers and signs of China's uninterrupted construction boom. We see clusters of tower blocks being built in the unlikelyst of places. We see brutalist architecture and mock European spires. We see unfinished bridges that will one day carry trains much faster than our own.





An old train works its way through Gansu province in winter

By the second morning, life has taken on new rhythm. Our six-person berth has been completed by a driving instructor from Liaoning, a burly woman headed to Harbin, and a wispy youngster who eschews our social precedent by putting in headphones and reclining with his eyes closed. I've adjusted to the microclimate, growing indifferent to the wafting odor of smoke and the galling music that returns with vengeance at 8.55am (the exact time that an optimistic vendor marches past selling "beer, baijiu").

Conductor Li checks in on us, clearly enjoying the novelty of foreign passengers who are semi-literate in China's ways. He is fond of us – as we are of him. Taking a seat, he starts flicking through my copy of *Time*.

"I'll have a look but I can't understand English," he muses, turning to an article about Donald Trump. "He's 70 – he can't serve two terms. Seventy-eight will be too old!"

After enquiring about my facial hair, Conductor Li asks whether I can tie a necktie. Then, without warning, he removes his and hands it to me, revealing that he himself cannot. This adds pressure to the recollection of a skill I rarely use. With the whole compartment (and various neighbors) watching, I produce something I believe to be a Double Windsor. He inspects it – his reaction utterly indecipherable – and ambles off again.

An afternoon lull descends as we're plummeted into darkness by a succession of tunnels. The name 'Shanxi' means 'West of the Mountains' – and we're headed east.

Walking to the end of the train I find passengers in various states of consciousness. Our carriage has

Bottom Left: The man in the purple sweater looks pensively out the window
Top Right: Little Yan and the blueberry-seller





quieted down with the new arrivals, who seem more guarded than the initial, inquisitive bunch. The man in the purple sweater regularly disappears for long naps, and seems to never do much else. He doesn't play with his phone, read or – given that we always refer to him, privately, as the 'man in the purple sweater' – change his clothes. He just sits and stares pensively out of the window.

The young man on the opposite bunk has yet to utter a word. Wearing thin glasses and a T-shirt emblazoned with the English words 'An Idea Tree,' his angular chin and premature grays belie otherwise boyish features. With more than a day to go, we have little choice but to engage him.

Shy at first, the softly spoken student proves receptive. Going by the name Xiao Yan ('Little Yan'), he's returning to university in Changchun, one of Dongbei's industrial hubs. The journey would have been twice as fast by high-speed rail, but schedules didn't work out that way.

Like many of China's digital natives, Yan is staking his future on software development. After graduation he wants to find an internship developing mobile apps. We talk about social media, computer games and the *Fast & Furious* franchise – a selection of topics familiar to most of China's post-90s generation.

After hours of silence, Little Yan now seems liberated. Soon he has struck up an unlikely friendship with the Liaoning driving instructor. They make an odd couple – a diligent student who learned to cook for his parents aged 12, and a boisterous 40-something who I'd earlier spotted looking at bikini babes on his phone. Yet, their interaction is brotherly and, at times, hilarious.

"I find it impossible to gain weight," Yan complains. "I eat and eat but I don't grow."

"You're so dumb!" replies the driving instructor. "You're just too young to put on weight. When you're my age you can't stop. Wait until you're married. My wife makes so much nice food – that's what makes you fat," he claims, overlooking the fact that his job involves sitting down all day.

As with so many of the day's exchanges, we've landed on the topic of food. It is a subject of universal interest in China – just as weather is to the British. The best dishes of any given province are fertile grounds for conversation, often accompanied by demonstrations of how they're best eaten. So as the sun sets on our approach to Tianjin, talk invariably veers towards the city's gastronomic delights: *goubuli baozi*, literally 'dogs don't pay attention stuffed buns,' and *jianbing guozi*, a unique take on the fried pancake.

With a seven-minute wait at Tianjin station, the driving instructor rushes out to the platform, returning with two boxes of the steaming buns. He passes them out among our newly cemented six-person group. Little Yan,



clearly serious about gaining weight, grabs the most.

Good spirits continue into the night. At one point the driving instructor introduces us to his wife on a video call. I feel a new loyalty towards – and trust for – this adopted family. Our inescapable proximity to one another breeds familiarity, and that familiarity erodes awkwardness and any qualms about leaving valuables unattended. In this sense, life on the slow train is much like life in a big Chinese city. Your immediate neighbors' business is innately your own. As for everyone beyond? Far less so.

At the beginning of our journey, Conductor Li had told us that “lots of people” would travel the full length of the route from Urumqi to Qiqihar. But they're in other carriages, so we'll never know.



Unlike a real family, ours is inherently temporary. I awake on the third morning (my alarm is once again “The Sound of Silence”) to find the driving instructor's bunk empty. He departed in the night, and we hadn't even got around to asking his name.

Deeper into Dongbei, the landscape becomes decidedly more agricultural. Come summer these fields will heave with yellow corn, the staple crop of this region. But for now they are wide, flat and dead. The countryside is instead dotted with dried streams and frozen ponds. (“Do you also farm the fields in the West?” Conductor Li later asks.)

For the first time, the journey feels grueling. Whether a result of close living conditions or our instant-noodle diet, my throat is scratchy and dry. I feel new sympathy towards those for whom this isn't a choice. I feel even greater sympathy for passengers of the old Shanghai-to-Urumqi train which, before the completion of the Nanjing Yangtze River Bridge in 1968, involved a ferry and took 101 hours and three minutes.

Over the course of our final day, we cut through the cold heart of Dongbei: Shenyang, Changchun then Harbin, a far-northern city famed for its yearly ice festival. There is a sense of finality about this stretch. People drip away and aren't replaced – first Little Yan, then Hazel-Eyes and the man in the purple sweater (he's still wearing it as he bids us farewell). Finally, the burly woman departs at Harbin – along with most of the train's staff – leaving us with a warm smile and a box of small, uneaten cucumbers.

Despite being hours from our destination, Conductor Li strips the beds. Food carts trundle by, though they've been ravaged to near-emptiness. The woman peddling dried blueberries expresses delight



Left: The young train conductor rests in our compartment
Top Right: Little Yan (left) and the driving instructor bond over technology



at having sold every last pack.

It's like being the last people at a party. And with neither travel companions nor bedding, we're left to sit on the hard bunk and absorb this immense and remote part of China. In its final hours, the K1082 passes through vast expanses of icy brown, drifting from one infinite nothingness to another. I could easily come to the hackneyed conclusion that we've seen more of China *inside* the carriage than outside the window. But given how brown the country's north is during late winter, it's hardly a fair comparison.

Heading into Qiqihar, the horizon fills with nodding pumpjacks lifting oil from deep wells. Conductor Li stops by for a debrief. Irritated by the music, he hits a switch and instantly kills the sound in our compartment. If only I'd known.

We ask him what he'll do with his six days off.

"Oh, just cook and clean," he says, bouncing a question back to us. "Do you have somewhere to stay in Qiqihar?"

"We're actually flying back to Beijing tonight. We just wanted to ride the train."

His reaction is one of amused incredulity. But there's also a flash of pride that two foreigners might find his train so interesting that they'd ride its length for no reason other than to see China's great north.

Life on the slow train is much like life in a big Chinese city. Your immediate neighbors' business is innately your own



COMMUNITY

Leading the Pack

All about the IPWS Women Leadership Award, P68



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Dog Day at Rooster
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GINA LI

Event Planning with Passion

Edited by Alyssa Wieting

Originally from Gansu, Gina Li moved to Shanghai in 2003 to study at Shanghai University of Finance and Economics (SUFU). She started her career as an events manager, and later became an entrepreneur. Her first business was a marketing and advertising company, which provided her the opportunity to organize over 1,000 events within five years. In 2013, she co-founded Beach Creative, an agency that targets more influential brands and focuses more on product development and design. Here, she tells us a bit about her experience.

Tell us what you do in less than 50 words.

I work with talent from all around the world, collecting the best ideas from developed countries and bringing them to the local market. I drive our team to greatness by motivating them to work harder and find new challenges to reach for.

Why did you choose Shanghai?

There is a very famous set of pictures comparing Pudong in 1993 and in 2013. The drastic change and the speed of development is amazing. I would say that's exactly why I chose Shanghai. When my mom took me to Shanghai for the first time, it was the summer of 1993. After that, I came back to Shanghai another three times before moving here in 2003. The entire Pudong, the metro and everything around was consistently changing and, at the same time, you could still see the beautiful heritage buildings and streets that tell stories of the city's past. It gave me a strong, invigorating feeling. It has been inspiring and exciting to be able to witness this transformation.

What was your motivation and inspiration for starting your business?

As part of the generation that was born to change and grow with the country together, I always wished that I would be able to create something truly valuable to the market. China has been putting a lot of focus on supporting product development and manufacturing businesses. But, at the same time, we do need to admit there is a lack of local talents with experience and innovative spirit to continue growth.

At the same time, I've met so many expats, who have been successful overseas but find it hard to adapt to the China market and have had to make big changes to localize and fit in. When I see both sides of the coin, I think understanding and communication will drive and lead to a lot of potential in the future. This is why I started Beach Creative with a group of very talented and devoted people from all around the world, to help make ideas come true with good value.

What is the greatest lesson you have learned?

When you aren't 100 percent confident in what you are doing or the outcome of something you're working on, you shouldn't try to cover up the part you're unsure of. Always be honest with yourself about



"You will feel even more confident when you are strong enough to point out your own weaknesses and you'll also gain the trust of others"

what is worrying or stressing you out so you can find the root cause and try to make up for what's missing. This is a common problem I see here — everyone rushes to make a commitment just to be able to fulfil project requirements. We all need to be honest when it comes to communication, and trust me, you will feel even more confident when you are strong enough to point out your own weaknesses and you'll also gain the trust of others.

What trends are shaping the way business is done here?

Many intellectual and knowledge-intensive businesses are being developed, but because of the market's quick changes and technological upgrades, many businesses tend to focus on a long-term business model. We're seeing more and more sustainable business models now than ever before.

Where do you see your company in five years?

I see our company continuing to do what we do best — challenging ourselves to envision and develop future innovative ideas and experiences. Our passion to create will not change, but we will find new sources of inspiration to feed our hunger for creating meaningful products and experiences, always and forever.

Learn more at www.beachcreative.com

OUT & ABOUT

FAMILY FUN



Family Music Festival Coming to China

After noticing a lack of kids' music festivals in China, musical couple Rebecca Kanthor and Liu Jian decided to bring Hand in Hand to China. The music festival, which is just for kids and families, will be on a 10-city tour throughout China in May. While the entire performance will be in Chinese, we know this won't deter all those bilingual young expats from joining in the fun. In addition to live music, there will be a creative play area to keep youngsters occupied. Children from ages 2-11 will enjoy this lively, music-filled day. Proceeds from ticket sales will benefit children living with autism.

> May 28, See www.handinhandchina.com for ticketing info and more details

MAKING A DIFFERENCE

Breast Cancer Awareness

More Than Aware, a Shanghai-based organization that strives to assist with breast cancer prevention and recovery through a community lifestyle and wellness program, is hosting its fifth annual Family Fun Run on May 13. Kids of all ages are welcome to take part and proceeds from the event will go to More Than Aware's numerous wellness initiatives. If you missed the last day of registration on May 13, you can still go and support the runners and cheer them on. This year, they're expecting more than 2,000 local breast cancer 'thrivers' (or survivors) to attend the event. Not able to run? No problem. You can sponsor a local thriver to run in your place instead.



> May 13, RMB150 (for adults), RMB50 (for kids 3-9 years old), free entry (kids under 3). Century Park – Gate 7, 1001 Jinxiu Lu, by Huamu Lu 花木路809号, 近海桐路

Baobei Huijia

According to an unofficial estimate, 200,000 children go missing each year in China and only about 0.1 percent are able to return home safely to their family. Baobei Huijia (宝贝回家) is an online platform set up by volunteers for worried parents, volunteers, the public and even young victims of abduction to share information in order to help families across the country reunite.



They urge the public to take photos of children beggars on the streets and post them online (along with relevant info such as the location, approximate age, gender and physical description of the children) to help stop children trafficking. To avoid any false reports, one must leave his or her name and contact info in order to post these photos. The Baobei Huijia website is in Chinese only.

> baobeihuijia.com/report



RECENT NOTEWORTHY EVENT

Dog Day Saturdays

On the first Saturday of every month, The Rooster (Jing'an) throws a dog-friendly backyard party. Here's a look at the dog lovers and their companions who have joined in the fun.

> The Rooster (Jing'an), 455 Shaanxi Bei Lu, by Beijing Xi Lu 陕西北路455号, 近北京西路 (5213 5601)



A large advertisement for the Shanghai Lifestyle Awards. The background features a colorful geometric pattern in shades of orange, red, and green. At the top center, the text reads "SHANGHAI that's 2017 LIFESTYLE AWARDS" with a stylized tower icon. Below this, it says "FITNESS, SPAS, YOGA, SHOPPING, BEAUTY, CULTURE AND MORE". A red banner at the bottom contains the text "VOTE NOW FOR YOUR FAVORITES" on the left, a QR code in the center, and "VOTING CLOSES MAY 30 BY SCANNING THE QR CODE" on the right. At the very bottom, the logos for "SHANGHAI that's" and "urbanfamily" are displayed.



CELEBRATING FEMALE LEADERSHIP

The Women Leadership Awards Return to Shanghai

By Alyssa Wieting

Shanghai is filled with incredible talent and the city is brimming with a can-do attitude, endless opportunities and a very distinct entrepreneurial mindset. The sky is the limit here and so many women are seizing the opportunities presented and running with them.

Here to aid them in their professional endeavors is the International Professional Women's Society (IPWS), which has been a support network in Shanghai for over 20 years. While the community group began as just a small group back in 1993, it has now become a network of over 5,000 women in Shanghai. Through social media and events, the group serves as an enabler to fostering women's professional growth.

Members and those involved feel that the organization is not just a simple way to network, but a community in and of its own. Amanda Argentieri, Vice President of IPWS, says of her own experience, "Not only have I developed a solid network of inspiring individuals from all professions and walks of life, I have developed as a person and as a professional woman through the opportunities afforded to me by the IPWS community. Each event, each meeting, each person has changed who I am, and I would not trade the experience for the world."

The IPWS Women Leadership Awards (WLA) is the pinnacle of the society's calendar and the longest-running international award for female leaders in China. Over the past 11 years, the WLA has been recognizing professional women who have emerged as leaders in their field, and those who are always striving to inspire and make a difference in our community.

All nominations are thoroughly reviewed by the six-member independent WLA jury, who score each applicant according to strict guidelines. Two finalists are chosen per category and are brought in for an official interview with

the jury. While all this may seem a bit intense, it gives due diligence to both those who have taken the time to nominate someone and the nominees themselves, and more importantly, it shows that they take the influence and meaning of the work of these women very seriously.

Not only do the awards recognize women in the community, it also recognizes men who have fostered, and are advocates for, female professional development with the HeforShe Man of the Year Award. Argentieri explains, "It's important to also recognize men who are true gender champions and who have advocated for the advancement of women in the workplace. It is not only women who can support women; we need the backing of men as well to effectuate real change."

Marie-Lucie Spoke, winner of the Social Contributor of the Year Award in 2016, explains why the WLA is so imperative: "The wonderful thing about receiving this award is that it confirms to the recipient that their hard work, often done behind the scenes, is noticed, appreciated and profiled. It also encourages and influences others to do the same – to serve the community with the means they have at hand."

The winners of the WLA will be announced at the IPWS Leadership Summit on June 2. Combined into a whole day of speakers, workshops and panels around the theme of Understanding Power and Leadership, the WLA finalists and winners will be honored for their contributions to their industry, and for their leadership abilities.

Spoke adds, "The WLA and the Leadership Summit not only attracts a varied and large segment of the community, but it confirms in everyone's mind that the best community is one full of leaders and initiatives. Every leader with a kernel of an idea to improve the community can find other individuals that can identify with this yearning and support it, helping turn the idea into a project and make it come to life."

Learn more about the WLA and register for the Leadership Summit at www.ipwsconnect.com

Women Leadership Award Categories

Business Leader of the Year
Innovator of the Year
Young Business Leader of the Year
Social Contributor of the Year
Entrepreneur of the Year
HeforShe Man of the Year



urbanfamily

SHANGHAI

YOUNG EXPLORER

On April 7-9, Urban Family created an immersive mini-city at The Place for our family-friendly event themed 'Young Explorer'. A fun-filled weekend for both children and parents, the event featured various activities, such as science experiments, creating 'technology' toys, drawing, role playing, a Tesla kids car trial and more. See if you can spot yourself in photos below. And don't forget to order your tickets for our next family-friendly event: May's Sound of Spring. 🐾



SCIENCE & TECHNOLOGY



DRAWING



HANDCRAFT



TESLA KIDS CAR TRIAL



ROLE PLAYING



Organizer: **GREEN CITY**
碧云国际社区

Green Villa
碧云别墅

Green Park
碧云花园

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SHANGHAI

that's
SHANGHAI

MAY 13-14
10:00-16:00



OF SPRING

Venue: Green Sunshine Stadium
(No. 600 Lan Tian Lu)

Ticket: 100 RMB/adult, for 2 days
Free entry: kids under 16 years old

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For more updated event details, please visit:
<http://www.thatsmags.com/shanghai/event/detail/40124>

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EAT & DRINK

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CHAR HEAD CHEF WILL COLMENARES

Seasoning the Steakhouse Format

By Betty Richardson

Will Colmenares isn't your average hotel steakhouse chef. Having spent two years with the el Willy Group before moving to CHAR, the Venezuela native prides himself on having split his experience equally between hotels and independent restaurants - essential for adapting modern hotel restaurants to keep up with their independent competitors.

How do you describe your cooking style?

My base is modern French, but I come from South America. I've lived in Spain and England, worked with Michelin-starred chefs (Pierre Gagnaire at Sketch, and Santi Santamaria in Spain), at top hotels in London (The Langham, The St. Martin's Lane) and now China... I adapt to wherever I am. Sometimes you'll see me doing molecular cooking, but I will always prefer big, bold, honest and simple flavors.

Who are your biggest influences as a chef?

Western chefs in Shanghai are all connected, the community here is very close and friendly. We'll go to eat at each other's restaurants, and see what others are doing, so that plays a part.

Does your Venezuelan heritage play a part in your work at CHAR?

For sure. I love to have influences from the Caribbean Sea, so we always have *tiraditos* (cured raw fish carpaccio) on the menu.

It's funny how flavor and memories work together, I remember as a boy my grandmother would make traditional sweet plantain cake. Years later at cookery school I smelled tonka beans (one of the ingredients) and was immediately transported back home. Sadly, she took the recipe to her grave and I have never managed to make it the same way.



"For our local customers, it's still very much about texture rather than strong flavor, so our most popular steak cut is tenderloin"

How is working for hotels and independent restaurants different?

They're different animals. I always say, there aren't many hoteliers who understand how to run restaurants. Independent restaurants have to be more competitive because you don't have the hotel to support the business. Luckily at CHAR we are semi-independent, so we have freedom to manage the operation ourselves.

Do you have a personal favorite order from the menu at CHAR (appetizer, main and dessert)?

I could never only order three dishes at CHAR! I would begin with oysters, and then the lobster soup (or whichever seasonal soup we have). Then, it will be foie gras parfait with mandarin jelly and apple chutney, and tuna tartare with avocado and sesame dressing. For my steak, it will always be a medium-rare rib-eye with truffle mash potatoes, and I'll have our playful tiramisù for dessert.

CHAR is known for using Australian beef, do you have any favorite Aussie farms or beef producers?

At CHAR, we have 25-30 different steaks at any given time, but if I had to choose it would be Robbins Island. I've been to the farm and was really impressed by the way they raise the animals - it's sustainable, natural, and they don't use hormones or antibiotics. The texture, flavor and marbling are just unique.

At the top end of what we have is the David Blackmore Farm - he was one of the first people to raise pure-bred wagyu in Australia, and he focuses on only putting out the very best product.

Beef consumption in China has risen dramatically. Which cuts do CHAR customers favor the most?

For our local customers, it's still very much about texture rather than strong flavor, so our most popular steak cut is tenderloin, which is soft and tender.

Do you like to pair wine with your beef, or do you prefer cocktail pairing?

Red wine all the way. And definitely Spanish, probably a nice Tempranillo - those flavors always bring back good memories of my time in Spain, where my mother lives.

What are your plans for the CHAR summer menu?

Summer is hot, so I'll have a nice, cooling gazpacho to refresh the palate. Last year we made one with tomato and watermelon, but this year we're using strawberries, olive oil, basil, with a yellow pepper granita too. It's visually beautiful, and I love that you can mix it together and still taste all the individual elements.

CHAR Steakhouse, 29-31/F, Hotel Indigo on the Bund, 585 Zhongshan Dong Er Lu, by Dongmen Lu 中山东二路585号外滩英迪格酒店29-31楼, 东门路. Nearest metro: Yu Garden. Dining: daily, 5.30-10.30pm (3302 9995)

GRAPE VINE



This month we're a little unreasonably excited over news of a new bar dedicated to milkshakes. Named **The Milkshake Bar** (fitting!), the place is a spin-off from **Charlie's Burger** a few doors down, and is envisaged as a diner with "lots of fancy milkshakes." There's been suggestion of a shake with peanut butter and strawberry, to give you an idea of what to expect.

If you needed further proof that 'diners' are indeed the Shanghai F&B concept of the day, look no further than **Palmetto**, a Southern kitchen slinging everything from fried chicken, deviled eggs, to cornbread and meatloaf. Chef **Jason Oakley (Coquille, Scarpetta)** consulted on the menu, so we have high expectations.

You've heard of Netflix and chill, but might you be inclined to grill instead? **Grill & Chill** is willing to bet you will once you set eyes on their Turkish doner kebabs and craft beer. But is it any good? Stay tuned for our verdict next month. They're in the same complex as the aforementioned **Palmetto**, 888 Changde Lu.

It almost slipped under our radar, but **Le Rivage**, a new Italian fine dining place has opened on the North end of the Bund. The work of worldly local chef **Alan Yu**, expect fancy fine dining, beautifully presented.

No Shanghai gossip column would be complete without a mention of **Found 158**. In addition to being absolutely packed with people now the weather's nice(r), the subterranean complex has also welcomed **Bistro de Sel**. French, we're guessing, smart casual it looks. But is the force with it? Find out in our review next month.



Salon de Thé de Joël Robuchon

Win! Afternoon Tea for Two

Are you one of those people for whom only the best will do? Do you feel mired in mediocrity, aggrieved by the average, maddened by the meh? Then this month's giveaway is for you, as we have a voucher that is your ticket to the best in cake and patisserie that money can buy in the 'Hai.

At Salon de Thé de Joël Robuchon, each afternoon tea set (RMB488 for two, plus 10 percent service charge) comes with sumptuous foie gras mousse, salmon tartar, delicate tuna mousse and parmesan baguette. You'll be eating from luxurious Christofle flatware, in the ornate confines of Bund 18's chandeliered atrium.

Set on spoiling yourself? Scan our QR code and stay tuned for the competition announcement on the official *That's WeChat*.

> Bund18, 18 Zhongshan Dong Yi Lu, by Nanjing Xi Lu 外滩十八号, 中山东一路18号, 近南京东路. Nearest metro: Nanjing Dong Lu, 2 mins. Open daily, 10am-7pm (6070 8888)

WE EAT IT AND SO SHOULD YOU

Crèmessants

There are some things in this world that are such good ideas that they are un-improvable. And for many people (and we suspect nearly all French people) croissants are one of them.

Or are they? For news has reached us that French-run bakery Bread Etc. has seen fit to tinker with the patisserie that is at the very core of Gallic carbohydrate indulgence.

Enter the 'crèmessant' – a regular croissant from the outside, but take a bite and discover an interior filled with cream in flavors dark chocolate, pistachio or our favorite – salted caramel.

Luckily for purists, the integrity of the croissant, all shattering crispness outside and soft buttery center remains intact, only now cool cream is invited to the party. They might even be in prime position to unseat donuts as our go-to indulgence. But will French people be able to get behind these delightfully adulterated croissants? Only time can tell, but if they can't, then we suspect further outrage will arise when they hear about Bread Etc.'s latest brainchild: croissant burgers...

> RMB25, limited availability. 500 Xiangyang Nan Lu, by Jianguo Xi Lu 襄阳南路500号, 近建国西路. Nearest metro: Jiashan Lu, 6 mins. Open daily, 8am-10pm.





BREAKING BITES

The Cannery
New Summer Brunch Sets Sail

Summer is just around the corner, and the city’s brunch game is budding too. Our latest discovery is The Cannery’s, which unlike its fish-focused dinner menu, is a treat for landlubbers too. Highlights for us were the campsite eggs with bacon and sourdough (left), spicy, crispy and sweet Korean chicken wings, bourbon iberico pork ribs and kohlrabi slaw. Fishier fare is represented in the Arnold Bennett Omelet (cheese, eggs, béchamel and smoked haddock, shown above right), and the crunchy oyster po’boy sandwich. Look out for mixologist Michael Chen’s Bloody Mary-esque drinks made with house-blended vegetable juices for a healthier way to imbibe. RMB198 for three dishes and a welcome drink.

> Sat-Sun from 11.30am. 1107 Yuyuan Lu, by Jiangsu Lu 愚园路1107号, 近江苏路. Nearest metro: Jiangsu Lu, 7 mins. (5276 0599)

FEAST Festival Returns

Shanghai’s homegrown food festival returns this month for another big love-in with the city’s favorite chefs, mixologists and DJs. They’re sticking with sunny garden rooftop of The Place as the (weather-proofed!) venue, only this year’s theme will follow a 20s garden summer party. Cooking up a storm will be local favorite Danyi Gao (Shake), reps from the Kelley Lee clan (Liquid Laundry, Cobra Lily), breakout star Beth Cosgrove from Alan Wong’s (who drove us wild with *that* truffle butter ramen), vegan chef Daphne Cheng, who’s fresh off the boat from New York, and a Kim Melvin (Commune Social). The latter will be enacting a strict dessert-only policy at her booth – a rule we can totally get behind.

Bar stars this year include Raphael Holzer (from HK’s Yardbird) and Colin Tait (Shake). Guests can also expect a craft beer garden, lots of dancing, surprise activities “à la Iron Chef.”

> Tickets from RMB50. May 6-7, 12-8pm, The Place Room 407, 4/F, 457 Jumen Lu, by Ru’nan Lu 局门路457号407室, 近汝南路. Nearest metro: Xizang Nan Lu.



ISLAND LIFE

Edible Treasures of Taipei By Betty Richardson

It's a small island with a complicated history, but you'd never know from dealing with Taiwan's impossibly friendly people. The food is a different story - a mix of delicious Chinese cooking and street food snacks, influences from Japan, and glimpses of aboriginal heritage too.

Lin Dong Fang

林東芳



The first thing you'll notice is the line, which runs about 30 people deep. Don't be put off though, it moves briskly - probably because nobody can help but to devour these remarkable noodles in just a few minutes.

The other thing you'll see are three bubbling vats of broth, one of which contains a fairly terrifying collection of bovine parts. Again, don't shy away - this is the source of Lin Dong Fang's unrivalled success: a natural, pure beef soup with astonishing depth.

Choose between large or small, specify between tendon and/or brisket, and in a few moments, you'll have a steaming metal bowl in front of you. Do try the broth by itself first, you'll notice notes of cinnamon, Chinese herbs with an almost medicinal quality and, of course, beef. Some people like to enjoy their bowl as it comes, but others make use of the chili beef butter-like paste on each table. Scoop out a blob into your bowl to give it a spicy kick.

> No.274, Section 2, Bade Road, Zhongshan District 中山區八德路2段274號. Open Mon-Sun, 11-6am. (2752-2556)

Noodles



Beef noodle soup is one of the cornerstones of eating in Taiwan, and in Taipei you'll find two of the most respected institutions for this epitome of Chinese soul food.

Lu Rou Fan

魯肉飯

Up there with beef noodles in Taiwan's foodie hall of fame, *lurou fan* is another comforting dish with hearty flavors, consisting of braised, shredded pork belly braised in soy and five spice with shiitake mushrooms over simple white rice.

Taipei isn't short of places where you can find this dish, but the best-known shop is unequivocally Jin Feng Lu Rou Fan (金峰魯肉飯). The rich and unctuous bowl is good enough to be eaten on its own, but you'd be remiss to skip the braised duck eggs, which are hard boiled in tea and spices until they take on a tasty umami flavor and dark red hue. Be sure to also grab a side dish of morning glory and braised tofu to go with your order. Expect a line at lunchtime.

> No. 10, Section 1, Roosevelt Road, 中正區羅斯福路一段10-1號. Open daily, 8-1am.



Yongkang Beef Noodle



永康牛肉面

Another beef noodle shop with a reputation to rival (though not exceed) Lin Dong Fang's, Yongkang's beef noodles are spicier, and with meaty beef chunks rather than sliced brisket. The restaurant also carries a signature chopped pickle that you can add to your bowl.

Sides here are another highlight, we love the wontons in spicy oil with sesame paste (*hongyou chaoshou* 紅油抄手), and tender steamed ribs coated with spicy rice powder (*fenzheng paigu* 粉蒸排骨).

> No. 17, Lane 31, Section 2, Jinshan South Road, Da'an District 大安區金山南路二段31巷17號(+886 2 2351 1051)

Liu Mama Liang Mian

Polar opposite to the deep, meaty flavors of beef noodles, *liang mian* (cold noodles) are a light and refreshing way to fill up – and Mama Liu's joint is a favorite among the Taipei party set for late night post-drinking eats.

The noodles themselves are drenched in a garlicky sesame sauce, topped simply with shredded cucumber, to which it is customary to add a fried egg. The noodles are very satisfying on their own, but take it to the next level with some miso egg drop soup with beef balls, which has a fantastic silky texture.

> No. 37, Section 5, Civic Blvd, Songshan District 松山區市民大道五段33號. Open daily, 10pm-9am (+886 2 8787 2093)

劉媽媽涼面



Little Sausage in a Big Sausage

大腸包小腸



Taiwan sausage is must-try in all its glorious forms (and sizes), but a particularly innovative way to enjoy it is slotted inside a 'big sausage' of sticky rice. Garlic, shredded cucumber and various sauces join in the sausage party.

Stinky Tofu

臭豆腐



Chances are you've happened upon a whiff of this delicacy in Shanghai, and admittedly the Taiwanese version is quite similar. Nevertheless, we say Taiwan's reassuring cleanliness makes it a good place to lose your stinky tofu virginity and acquire a taste for the stuff.



Peanut Brittle Wrap with Ice Cream

花生冰淇淋

One of the strangest, but most intangibly delicious things to have come out of Taiwan's street food culture is this dessert. Shaved peanut brittle and ice cream, yes, but adding a spring roll wrapper and cilantro into the equation? You must be mad. Trust us (and everyone else in Taiwan) on this one – the creamy, sweet, ever-so-slightly salty, fragrant and cooling combination *really* works. Look out for it around town, at Raohe Night Market (饒河夜市) and nearby town Jiufen (九份).



Street Eats



Eateries aside, Taipei's street food culture is some of the most vibrant in Asia. Best of all, much of it is organized into very sanitary, well-run night markets that are dotted around the city. These start at around 6pm and until 11pm. Try the Raohe, Ningxia or Shilin Night Markets. Here's a few of our favorite snacks to look out for.



炸雞塊

Fried Chicken Filet

If there's one thing the people of Taiwan know about, it's how to fry a good chicken filet. The signature style is hammered out until very flat and thin, and coated in a crunchy panko batter.

Beef/Pork/Squid/Fish Balls

Along with sausage, Taiwan cooking culture has a knack for making extremely tasty meatballs – the bouncier the better. These come in several varieties, and are usually served bobbing cheerfully in steaming hot broth. White-colored ones are typically fish or squid; darker ones are beef or pork (sometimes with chopped shiitake mushrooms). All are delicious.





Manjedad

購 著 爹



Thanks to its proximity, Taiwan boasts some of the best sushi you'll find outside of Japan – and omakase-style restaurants here are considerably cheaper than what you'll find in Shanghai or Hong Kong. The downside, however, is that you need to make a reservation well in advance. If you haven't been so well-organized, the next best thing is Manjedad – a trendy yet authentic chain which specializes in high quality casual sushi and *chirashi don* (sashimi over sushi rice bowls).

We particularly like the *uni* and *ikura don* (sea urchin and salmon roe bowl NT580-880), though big appetites should choose the 'deluxe *don*' (NT1,280). This enormous bowl comes with everything from minced *toro* (fatty tuna belly), shrimps, grilled eel, scallops, uni and more. The crunchy fried chicken side dish is also commendable. Expect a 20-30-minute wait.

> No. 17, Alley 9, Lane 346, Section 2, Bade Road, Songshan District
松山區八德路二段346巷9弄17號 Open daily, 11.30am-10pm (02 - 27517345 www.manjedad.com)

Japanese Food

The Japanese might have left Taiwan in 1945, but a fondness for its food has remained on the island ever since, though naturally with a unique flavor.

Wa-Shu

和 酒

Japan's influence isn't just about food, but it also includes their cocktail culture. Japanese mixology tends to focus on classic drinks, or on single flavor cocktails made with fresh, seasonal fruits – serendipitous as Taiwan's fresh fruit crops are really something. Wa-Shu ('Wa' means Japan, 'Shu' means alcohol) puts two and two together, using fresh ingredients along with house-infused spirits.

The selection is too large to list here, we recommend sitting at the bar so you can peer into the liquor cabinet and see for yourself. Standouts were the excellent 'yuzu shochu,' creamy matcha milk with vodka, and arguably the best highballs we've ever had (made with Hakushu 12 whisky).

Come early and request a seat at the bar.

> No. 39, Lane 101, Section 4, Zhongxiao East Road, Da'an District 忠孝東路四段101巷39號



Yakiniku Dawan

大 腕 燒 肉

Sushi isn't the only Japanese delicacy that's made a lasting impression on Taiwan's taste buds; you can also find excellent quality *yakiniku* (Japanese-style BBQ) here. With its premium Japanese beef, Yakiniku Dawan has been catching major love from Taiwan's foodie populace, and despite a casual bar setting, you'll find luxury service here – all the food is expertly barbecued for you by the friendly staff.

The menu is a mix of seafood and beef – our top choices include the thick and thin tongue, 'Ferrari' rib-eye cap and skirt steak – though to be honest, everything was delicious. The only downside is that service is mainly in Chinese (English menus are available though), but luckily the staff wear t-shirts with bovine anatomy prints on them. Not sure what part of the cow you're eating? They'll point!

> No. 22, Lane 177, Section 1, Dunhua South Road, Da'an District 敦化南路1段 177巷, 22號 (+886 2 2711 0179)



HOOKED

A Seafood-centric Hit

By Dominic Ngai



The Place

Originally scheduled to open at the end of 2016, the delay to the opening of the entire Found 158 complex might be a blessing in disguise for places like Hooked, where the outdoor seating portion of the restaurant is part of its charm. Opening in Shanghai's warmer days is the only way for diners to realize its full potential. With its sliding doors wide open, natural light rushes into the room and gives it an even brighter, airier feel.

From its surfboard signage, Maui-inspired floral baby blue and white color scheme, wooden communal tables and benches, Hooked gives the impression that it belongs on a beach next to the ocean. Its seafood-centric menu reinforces the summery vibes.

The Food

Featuring the ultimate British comfort food fish and chips, the ever-so-trendy poke bowls and every bro's favorite drink – craft beer – it's hard to imagine that Hooked won't be a hit.

Diving right into the main affair, the signature fish and chips are a must. Our battered Icelandic cod (RMB108) was hot and crispy on the outside and juicy in the middle. Add a liberal splash of malt vinegar; order a side of minted smashed peas (RMB12) and you'll speak with a perfect British accent for the rest of the day.

Another heavy hitter is the soft-shelled crab burger (RMB108) with pickled red onion, iceberg lettuce and a sweet chili, dill and caper sauce. Like the fish and chips, the protein is under-seasoned, but adding too much sauce would make the crispy crab soggy. Oh, dilemma.

After the first bite of the wasabi poke bowl (RMB78), we're convinced that the lack of seasoning might be a recurring theme at Hooked. Expecting a strong dose of wasabi punctuating the beautiful flavors and textures of the diced raw tuna, nori, nuts, and other usual suspects in the dish, all we ended up tasting was a very faint whisper of Japanese horseradish amidst a very mayo-heavy sauce.

If that isn't enough fried food for you, the extremely satisfying deep-fried Mars bar with vanilla ice cream (RMB40) has your name written on it. After all, who doesn't love a big scoop of warm, gooey and crispy chocolate dessert at the end of the meal? **1.5/3**

The Vibe

The Camel Group has already launched a string of successful F&B concepts over the years. Everything from DOC, El Luchador, Bull and Claw to its eponymous sports bar have struck a chord with the masses. Hooked will be no exception.

If the Camel Group is a singer, it would be someone like Jason Mraz or Ed Sheeran, churning out albums/singles (concepts) that are easy to digest and safe enough that you wouldn't mind looping (returning) time and again for different occasions. **1.5/2**

Total Verdict: 3/5

Price: RMB200-250 per person

Who's going: Yongkang Lu refugees

Good for: seafood lovers, fried food-inclined, beer

158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路. Nearest metro: Huaihai Zhong Lu, 10 mins. Open daily, from 11am (6333 2198)



SANADA SHOKUDOU

Japanese Home Comforts in Jing'an

By Betty Richardson

The Place

In some Shanghai restaurants, there are few sounds we want to hear more than that of tidy, black-suited Japanese businesspeople pounding sake and being raucous. That's how you know you've got a halfway decent Japanese restaurant on your hands – these people like their home comforts, and are not wanting for restaurants catering to them in this city.

The first iteration of this place was a cult hit with Shanghai's Japanese expats, though changing tides forced a move to new digs just above Ramen David. Perhaps due to its erstwhile popularity, walking into Sanada is a more mysterious experience than it ought to be. With no signage save for a small glowing logo affixed to the wall, follow a paneled wood corridor to the second floor where an enormous wooden door stands imposingly next to a linen banner that wouldn't look out of place in a cult. Inside this enormous door is another weeny *Alice in Wonderland* door, which you must squat down to enter through.

The weirdness ends there – inside is a functional-looking restaurant serving affordable home-style Japanese food to many Japanese diners.

The Food

It's hard to describe what comes out of Sanada other than 'home cooking' – tied not to one cuisine but a collection of comfort food. Like an album of Michael Buble's great-

est hits, the food is unchallenging and oddly soothing.

Hokkaido-style fried chicken (RMB45) was on the right side of crispy. Some say the perfect Hokkaido *zangi* (fried chicken) should be the same color as a Hokkaido grizzly bear, though this was more a caramel shade of shiba inu. Ither way, good fried chicken.

Delicately braised cabbage meatballs in broth, a really first-rate omelet with grilled eel wrapped inside, ham and cheese *korokke* (croquettes), chewy Hokkaido-style potato cakes, and bacon-wrapped asparagus are things Sanada knocks out of the park easily – stuff that diners from either side of the Pacific can get behind. Blow-torched *mentaiko* and a delightfully Kewpie-crossed beef *tataki* salad cater more to Asian tastes, we suspect.

Seafood is a mixed bag. Sanada's sweet shrimps (RMB58) have great flavor without any bitterness, but we've had better ikura (salmon roe) from supermarkets. North Korean uni (sea urchin) was the worst – bland, pale and water-blانched like they'd been drugged from the deep by the seafood homicide squad. **2/3**

The Vibe

Look, we're not saying Sanada will change your mental parameters of what Japanese food can be, and we doubt that the restaurant's regulars would say that either. But if we had to make a case for the place, it's that this is uncomplicated, authentic and blissfully affordable everyday Japanese food that you



don't need to hike over to Hongqiao for. How bad can that be? **1.5/2**

Total Verdict: 3.5/5

Price: RMB100-200 per person

Who's going: Japanese business types

Good for: home-style food, comfort food, groups, casual dining

288 Fengxian Lu, by Jiangning Lu 奉贤路288号, 近江宁路. Nearest metro: Nanjing Xi Lu, 10 mins. Open daily, 10.30am-3pm; 5-10.30pm (5279 7589)



WHERE SUPPERCLUB

Gastrolounge Club Dining in Xuhui

By Betty Richardson

The Place

They say imitation is the sincerest form of flattery, and it's clear that Where Supperclub is a project carried out in earnest, with a big budget and lofty ambitions to boot.

We'll get the obvious out of the way, the place is a lot like The Nest in both vibe and appearance – unsurprising given it was designed by the same people. Like the aforementioned, it hopes to become the hot dine, drink and low-key club venue du jour for Shanghai's beautiful and damned.

The Food

Unlike the Nordic Wave informed fare at The Nest, Where takes a finer tack, hosting a spread defined by seafood with lashings of black truffle and steak.

Portions can veer on the small side in places, and we'd advise treating the appetizer menu more like a tapas selection. Black truffle gougères (RMB68) are like dwarfish profiteroles filled with cheesy cream and just a hint of the promised truffle, though they are served warm and make apt bar snacks.

Other things lack seasoning – looking at you shrimp chips (RMB88). Oddly spiky and mushy, this intriguing appetizer is screaming for a dash of acidity – instead of vain little salad fronds and gold leaf – to bring out the flavor of its chopped scallop core.

Soy sauce pan-seared turnip (RMB88) fares better in the seasoning department, comprising a richly braised daikon radish encircling a scallop topped with a shrimp topped with salmon roe. It's complicated but worth it, like an edible version of *Inception*.

Black truffle risotto (RMB68) is a busy-looking pile of dry Arborio rice with extremely roasted porcini poking out at humorous angles. Somehow there are foams, crumbs, lengths of shredded zucchini, cress and purple basil involved, and we wouldn't mind if the underneath had actually been made into a risotto.

Arguably the winner of the evening is a signature: boneless pigeon with black truffle (RMB128), which was really, really close to being fantastic. No offense to any pigeons out there, but they can be a complete pain to eat. Where takes the bones out and stuffs the critter full of rice that absorbs its flavor and removes the mafan. It just needed more seasoning.

Being equal parts gastrolounge (and club too once the live DJ and bottle packages kick in) and bar, Where's cocktail game is reassuringly strong. Standouts included the fresh and faintly gingery Williams-Pear

Martini (RMB68), and sparkling Apricot Tree (RMB78). **1.5/3**

The Vibe

Will Where become The Nest of Xuhui? Perhaps. Right now the place seems torn between catering to adult palates (and budgets) and club kids. Hopefully both will stay if they keep the drinks flowing. **1.5/2**

Total Verdict: 3/5

Price: RMB300-400 per person

Who's going: mainly locals

Good for: groups, cocktails, dinner that turns into partying

2/F, No. 1, 507 Fuxing Zhong Lu, by Chongqing Nan Lu 复兴中路507弄1号2楼, 近重庆南路. Nearest metro: Huaihai Zhong Lu, 6 mins. Open daily, 6pm-2am. (6447 0790)





PERA

Mild-mannered Mezze in Found 158

By Betty Richardson

The Place

From the folks who established Shanghai staple Pasha comes Pera, installed inside the very much fully-fledged Found 158 complex, now packing crowds that rival the busy Turkish streets from which the restaurant takes its name.

The match seems a congruous one. Pera's approach to dining isn't new-fangled, and when the weather's nice you can easily pass the time sitting outside in the shade watching the inhabitants of Found 158 go about their business.

The Food

The menu is long and faintly confusing (appetizers and mains seem arbitrarily distributed), but by accounts from Turks who dined with us, during summer it's proper to dine on mezze appetizers, fish mains, and (sneakily potent!) *raki* to wash it down. Meat kebabs and doners are for wintertime, you barbar-

ian. We try to adhere to this rule on our first visit but give up on the second, because Pera's meat is simply better than its fish and seafood.

Another secret weapon is the gently tart strained homemade yoghurt, thick in a classy way like *crème fraîche*. This sneaks into a number of mezze in the form of dips and sauces, though it is definitely good enough to be eaten on its own. Our favorite is *cevizli kabak* (RMB45), yoghurt with chipped dill, yoghurt, zucchini, garlic and olive oil.

Koz kurmizi biber (RMB42) is another flavorsome starter, a simple marinade of red peppers with garlic and olive oil. Neat little *dolmasi* (vine leaves stuffed with rice and minced meat, RMB68) are another must-order, served warm and topped with more of that luscious yoghurt.

Lamb and beef *kofta* (RMB98), is a generous portion of well-seasoned mince, served with sticky and salty rice. It's good with potatoes and unmemorable vegetables, but it comes to life when matched instead with yoghurt and peppers instead. Same with the *tavuk sis* (chicken *shish* kebab, RMB98). **2/3**

The Vibe

Pera seems more old school than its trendier neighbors with their marketing angles keenly sharpened like javelins, honed to keep the revenue flowing with drink money post-din-

ner rush. What the Turks keep secret is that their own *raki* (like Pernod, typically drunk mixed with cool water) will get you wasted quicker than a drunken Brit scarfing a doner.

To be honest, you'll probably need one after you're done with a bottle (or when the bottle is done with you, depending on your mettle). Luckily, Pera will oblige in the form of a kebab window outside, starting from 10.30pm until 5am. **1.5/2**

Total Verdict: 3.5/5

Price: RMB150-250 per person

Who's going: Turkish expats, Found 158 wanderers

Good for: Turkish food, groups, casual dining

Found 158, 158 Julu Lu, Datong Mill, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路. Nearest metro: Huaihai Zhong Lu, 4 mins. Open daily, Mon-Fri 4pm-2am; Fri-Sun 11-4am. (6333 3758)



STRAIGHT NO CHASER

We begin this month with news of a new bar from **Johan Holmberg**, the fella who designed drinks over at **The Parrot**, has opened a new venue of his own: **Wonderland**. Bossman's given it a quirky *Alice in Wonderland* theme, and the whole place looks very colorful and jolly indeed.

Next, news of a forgotten jazz favorite reopening: **Wooden Box**. Enjoying a particularly pleasantly leafy location a few blocks West of People's Square, you can expect a revamped bar, menu by **Bites & Bottle-O** and a verdant roof terrace (with speakers that mean you needn't miss out on the live action downstairs!)

Also making a comeback is **Hollywood**, in its former Yueyang Lu spot (which was rescinded to ousted electro club **Lola**) no less! We fully welcome the late night club's return as a den of debauchedness that we low-key love but will be ashamed to admit we go to.

In classier news, two Michelin Star Italian restaurant **Otto e Mezzo** (below) has a rolled out a new summer cocktail menu that shifts, surprisingly, into a more experimental gear. Normally ones for doing things by the book, we found ourselves liking a salted tequila and *kombu* (Japanese seaweed) creation the best. From RMB110.



THE MAGNOLIA ROOM

Sips, Snacks and Spice

By Betty Richardson

In the world of experimental cocktails, there isn't much that hasn't been done. Unlike their forbearers, who would have been happy with a maraschino cherry and a paper umbrella, it seems today's mixologists must think up ever more alarming gimmicks and trinkets with which to adorn their drinks. Mack Ross is a man who rides this wave, but has carved out his own niche by serving edible tricks that complement his cocktails.

Having first tested the water with *Tour*, situated on the first floor, The Magnolia Room also goes with the drink plus 'amuse bouche' formula, though unlike the youthful vibes upstairs, The Magnolia Room has more the air of a 40s war bunker. We can imagine Winston Churchill sitting here making plans to thwart the Nazis over a few of Ross' stronger drinks, of which there are several.

The Gambling Grasshopper (RMB95) isn't one of them, a delicately milky riff on the classic given an intriguingly mint choc twist with cacao bitters and crème de menthe.

This comes with a white chocolate mahjong tile to be nibbled between bites. Relaxing would be a good word to describe it, though given the savory nature of Magnolia Room's other drinks, we'd recommend it as a 'dessert.'



On the other

end of Magnolia's flavor spectrum is the 'PBS' (RMB90), a beguilingly savory drink that uses peanut butter, sugar, lime and Sriracha (yes, the hot sauce of hipster repute) and, topped with skewered hardboiled quail eggs – an homage to hot pot dipping sauces. Half our party dug it, the other half not so much.

The Grilled Sazerac (RMB95), paired with a mini grilled cheese sandwich, is where Ross flexes his muscles in the strength department. By itself, the rye-heavy firewater is strong enough to get even Churchill in the mood, though the accompanying absinthe shot might skew his tactical thinking.

Luckily the fate of the free world doesn't rest on our shoulders, and emboldened by liquid courage, we give Ross a free reign with the subsequent ad hoc drinks. He's good at making things off the cuff; a graceful Tom Collins-y number, and a mercilessly strong tequila blanco and cucumber mix, brought down to depths of hellish habanero depravity by droplets of Scrapy's Firewater Tincture, to which we'd say: come and have a go if you think you're hard enough.

Price: RMB80-95/drink

Who's going: mixed bunch of locals and expats

Good for: flying under the radar, craft cocktails, small groups, dates

Room 104-105, Bldg E, 462 Changle Lu, by Shaanxi Nan Lu 长乐路462号集社E104-105室, 近陕西南路. Nearest metro: Huaihai Zhong Lu, 10 mins. Open Tues-Sun, 7pm-2am. (6075 5821)



JUDGING A BAR BY ITS COVER

An International Guide to Cocktail Establishments

By Logan R. Brouse

There's an old proverb that says with the right kind of eyes, when you look upon a bottle of single malt Scotch with a lust in your liver and a thirst in your mouth, you can actually tell the flavor of the juice inside. The same is true that with the right kind of eyes, you can estimate what experience you'll get from different national styles of cocktail establishments. Here's my guide to knowing the different styles you'll likely visit in Shanghai.

American Bars

I'll start with American bars for three reasons: 1) It's the bar style I'm most familiar with, 2) The United States is where mixology, bartending and bar culture originated and still leads the way in innovating, and 3) Americans landed on the moon first, so fuck you.

Here you can probably be ready for hip-hop, a mix of classic and modern cocktails (I'm sure people will love to argue, but most of the classics are from Professor Jerry Thomas – an early American mixologist and cocktail god) and most importantly, personality. Bars that are like Union Trading Co., Senator Saloon and, of course, my bar.

Think booze-fueled controlled chaos of bartenders popping shots with customers. Not where you'd want to go for a quiet Friday

night drink, but it could be a nice starter for a thirsty Thursday. Look for free pouring vs. jiggers and the shake style of the bar staff. American bars favor US whiskeys like bourbons over their Scottish cousins.

Japanese Bars

The best Japanese bars are defined by meticulous attention to detail. A perfectly made cocktail is like baking – you need to measure, stir, strain, chill, and slice following a proven recipe to ensure that drink comes out the same each time. A typical Japanese bar experience will have you sitting at the bar holding a neat menu heavy on single malt whiskey and serious looking bartenders (maybe in white tuxes) calmly, politely and efficiently stirring their libations as if in a monk-like chant to the holy and all-knowing Bacchus.

This isn't the type of bar you should go to for a dirty joke and a Jäger shot. Prime examples would be any of the Constellation Group, Oji, LAB or Avenue Joffrey.

China Style

China style is epic, non-stop debauchery with over the top EDM, big club atmosphere and lots of shit on fire – I'm talking drinks, dancers, booty bass and lots of dice. It's the mayhem I was forced in and I love it. Green tea

and whiskey all day, motherfuckers.

You know you're in a Chinese club if you get a live performance by Raz B, Maya or Lil Jon; it's that beautiful neon nightmare of what Vegas wishes it could be on steroids, popping molly eating bing lang and smoking crank. In all, it's a bouncer walking you to a toilet and back to your table, shooing others away for RMB100.

Shanghai Style

This is the new style and I'm so happy to have been a part of it. When I first arrived to these shiny Sino shores in 2010, I was one of two American bartenders in Shanghai. Back then we had no outlets through which to express ourselves – it was big Chinese nightclubs with flaming Lamborghinis and flair (ugh...jugglers belong in a circus) or real quiet Japanese bars. What started developing organically was that these young bartenders started getting into their own groove after experiencing other ways to bar tend.

Perfect examples of this are bars like E.P.I.C. by Cross Yu, Above the Globe by Eddy Yang (literally the coolest guy in the world) and Shrine by Daniel "Back of the Bus" An. Above all, this style embodies all the best, balls-out craziest parts of both American, Japanese and Chinese techniques.



Logan R. Brouse, proprietor and mixologist of Logan's Punch, has run bars and clubs in Shanghai for over six years. In between hangovers, he puts pen to paper to record his pontifications on the drink industry.





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THE GAARDEN IS OPEN





● **Coco Zhao & Monique Klemann: The Sound of China & The Netherlands**

Celebrated Shanghai jazz performer Coco Zhao, who blends influences of East and West in his music and has been praised for his unique voice and expressive performance style, joins Dutch vocalist Monique Klemann for a special show at JZ Club. The two singers recently collaborated on a bossa nova song for Zhao's new album.

May 1, 10pm-late, RMB100. JZ Club, Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269).

● **Belanova**



Celebrated Mexican pop trio Belanova comes to Shanghai for a show at MAO Livehouse. With lead singer Denisse Guerrero's impressive vocals, the band won a Latin Grammy for Best Pop Album in 2008 and has released five acclaimed albums of catchy electropop.

May 3, 9pm, RMB150 presale, RMB180 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● **Lescop**



Acclaimed French musician and vocalist Lescop, who's been called a "new icon of cold wave," brings his moody electropop to Shanghai. Local electronic noise band Nonplus of Color joins him as opening act.

May 4, 9.30pm-late, presale RMB80, door RMB120. Bandai Namco Shanghai Base 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路 (6266 3191)

● **Outlook Festival Launch with Stray**



Major European electronic music festival Outlook is conducting an expansive worldwide tour of "launch parties" to promote their event in Croatia. Shanghai's party takes place at Dada with a headline set by London drum & bass producer Stray. A strong supporting line-up features Conrank, Arkaik, Siesta and Oshi.

May 5, 10pm-late. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

● **Totorro**



French band Totorro visits Shanghai for a show at MAO Livehouse as part of the album tour for their sophomore release, Come to Mexico. Expect catchy post-rock and math rock from the instrumental foursome.

May 7, 8pm, RMB100 presale, RMB150 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● **Gregor Salto**



A regular performer at clubs throughout Ibiza and a collaborator with Pitbull, Gregor Salto takes his house music "with a tropical twist" to Shanghai for a set at Unico. Expect a dance-floor-friendly mix of Latin house, soul and African beats.

May 12, 10pm-late, no cover for women, RMB100 for men. Unico Shanghai Unico Shanghai, 2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路外滩3号2楼, 近广东路 (5308 5399)

● DJ Marky



Party promoters Antidote and Wonky Kong team up to bring over DJ Marky, a DJ and producer from Brazil who's considered one of the world's best purveyors of drum & bass. Catch him igniting the dance floor at Dada.

>May 12, 10pm-late. RMBTBA. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号,近法华镇路 (150 0018 2212)

● Inga Mauer



Longstanding local techno promoters Asian Vibes invite Russian DJ and producer Inga Mauer to Shanghai for a set at Elevator. She spans industrial techno, EBM, new wave and disco in her dark and atmospheric sets.

>May 12, 10pm-late, RMB80. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼, 近东湖路 (185 1651 6795)

● The Notwist



Rock promoters New Noise bring over one of Germany's most essential indie bands for a four-city China tour. Since their formation in 1999, The Notwist has carved out a reputation for haunting, emotive songs that span folk, rock, pop, post-hardcore and electronica. Their 2002 album Neon Golden is regularly cited as one of the best indie rock albums of all time. Catch their energetic live set at Mao Livehouse.

>May 12, 9pm, RMB120 presale, RMB150 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086, newnoise.taobao.com)

● Acid Arab



French production duo Acid Arab have made a name for themselves by incorporating elements of Middle Eastern and North African music into their house and techno. They regularly collaborate with artists from the region like Algerian singer-producer Sofiane Saidi, and released their debut LP Musique De France last year.

>May 13, 10pm-late, RMBTBA. Bar Rouge, 7F, 18 Zhongshan Dong Yi Lu, by Nanjing Dong Lu 中山东一路18号7楼,近南京东路 (6339 1199)

● Insomnium



Finnish melodic death metal band Insomnium embarks on an Asia tour to promote their seventh studio album, Winter's Gate. They'll perform at Mao Livehouse with special guests Orpheus Omega, a fellow death metal band from Australia, as the opening act.

>May 14, 8.30pm, RMB200 presale, RMB260 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● Theo Croker New York Quintet



Jazz trumpeter, singer, and bandleader Theo Croker brings his jazz quintet back to Shanghai, where he lived for seven years before relocating in 2013, for two nights of shows at JZ Club.

The Oberlin College Conservatory grad mixes elements of hip-hop and R&B into his jazz compositions.

>May 15-16, 9pm-late, RMB100. JZ Club, Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269).

● Nathan Fake



Much-acclaimed UK electronic musician Nathan Fake specializes in both frenetic techno and more ambient bedroom-y tracks. Check out 'Outhouse' and 'The Sky is Pink' for an example of each, and then head to his show at Dada from Antidote.

May 17, 10pm-late, RMBTBA. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

● LMT Connection



American-Canadian funk and soul trio LMT Connection blend R&B, funk and jazz for a sound they describe as "universal soul." The group comprises lead vocalist and guitarist Leroy Emmanuel, 'Hard Hittin' Mark Rogers and bass player 'Big Bad' John Irvine, who has recorded with Deadmau5. Catch them at JZ Club.

May 18, 9.30pm-late, RMB100. JZ Club, Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269).

● Megaherz



Active since 1995, German industrial metal band Megaherz is known for their dark aesthetic and creepy, black-and-white clown makeup. They released their latest album, Querschnitt, last year. Check them out at MAO Livehouse.

May 18, 8.30pm, RMB280-600. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● Soda Plains + Dis Fig



Woozy Offline's latest show at Dada showcases producer Soda Plains. Born in Hong Kong and now based out of London and Berlin, he has an expansive, experimental take on electronic music. A strong supporting line-up features Dis Fig, a Brooklyn and Berlin-based purveyor of grime and Jersey club, plus Dirty K, Naaah, Scintii and Sleepless.

May 19, 10pm-late, Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212).

● Rabbit



Shanghai's celebrated local bass music collective Genome hosts Houston producer, composer, DJ, and record label owner Rabbit. He's known for both his industrial, hip-hop-inflected sound and for cultivating an underground dance community that promotes inclusivity of all races, genders and sexualities.

May 19, 10pm-late, RMB80. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新东路218号4楼, 近东湖路 (185 1651 6795)

● Years & Years



Fresh-faced electropop trio Years & Years have shot to superstardom in a very short time. Their single "King" reached the top of the UK Singles Chart and their debut album, Communion, was the fastest-selling record of 2015. Experience the band behind the hype as they make their China debut at Bandai Namco.

May 19, 9pm, RMB320 presale, RMB400 door. Bandai Namco Shanghai Base, 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路 (6266 3191)

● Cold Cave



Since he'll already be in China for the much-anticipated Douban Wetware Music Festival in Beijing, Cold Cave will also bring his dark, angst-y synthpop to Shanghai. The moniker of LA singer and musician Wesley Eisold, Cold Cave is known for sounding like a modern version of celebrated 80s synthpop acts like Joy Division.

May 19, 8.30pm, RMBTBA. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● Developer



Beijing art and music collective Shadowplay hosts Developer, an LA-based techno producer and founder of Modularz record label. He has been active since the '90s and found acclaim for being able to play 40 to 60 records per hour on 3 turntables during his sets.

May 20, 10pm-late, RMBTBA. Elevator. 4/F, 218 Xinle Lu, by Donghu Lu 新乐路4楼, 近东湖路 (185 1651 6795)

● Clean Bandit



British band Clean Bandit first found fame in 2014 for their massive hit 'Rather Be' with Jess Glynne, which won a Grammy Award for Best Dance Recording. They've released several hit singles since, and are currently working on a second album of their unique classical-electronica hybrid sound.

May 21, 9pm-late, RMB280 presale, RMB360 door. Bandai Namco Shanghai Base 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路 (6266 3191)

● Low



Split Works brings Minnesota-based band Low to Shanghai for a night of "subterranean pop with a spectral spark." Active since 1993, they've released 12 albums and are known for their minimalist arrangements, dreamy aesthetic and the haunting vocal harmonies of founding members Parker and Sparhawk.

May 20, 8.30pm, RMB180 presale, RMB220 door. Future House at Bandai Namco Shanghai Base 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路 (6266 3191)

● Immanu El



Swedish post-rock band Immanu El comes to Shanghai as part of a China tour from New Noise. Expect an atmospheric evening of brooding guitar and emotive lyrics from the Gothenburg-based group.

May 27, 9pm, RMB120 presale, RMB150 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)

● High Tone



One of France's leading dub bands since their formation in 1997, High Tone is known for performing live onstage with instruments rather than with electronic equipment. They're touring China as part of an artist residency in Chengdu, where they'll collaborate with Chinese musicians for their next album.

May 21, 8.30pm, RMB100 presale, RMB120 door. MAO Livehouse, 3/F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路 (6445 0086)



● **Modern Drama Valley Festival**



One of the most influential theater festivals in China, Modern Drama Valley descends on Shanghai for nearly the entire month of May. A selection of 18 national and international plays split into categories like Chinese drama, pop theatre, masterpiece adaption and small theater classics will be performed at venues around Jing'an.

May 5-22, times and locations vary, prices vary: RMB380 or less. (www.modendramavalley.com/en)

● **The Laboratory**



Anna Fur Laxis and Ennis FW of Shanghai's leading burlesque troupe Qi-POW offer up a Thursday night of sizzling cabaret with a mad scientist theme. Expect a creative display of burlesque, drag, comedy, song and dance. May 11, 8pm, RMB50. The Pearl, 471 Zhapu Lu, by Wujin Lu 浦路471号, 近武进路 (137 6488 9962)

● **Wali Collins**



Kung Fu Komey takes American comedian Wali Collins on a five-city China tour. Based out of New York, he's won praise by Jerry Seinfeld and Chris Rock and once performed at an event for Michelle Obama. Catch him live at Kung Fu Komey Club.

May 12, 9pm, RMB170 pre-sale, RMB200 door. Kung Fu Komey Club, 4/F, 1 Xiangyang Bei Lu, by Julu Lu 襄阳路1号4楼, 近巨鹿路 (www.kungfukomey.com)

● **Tao Dance Theater: 6, 7, 8**



Tao Dance Theater's founder Tao Ye has wowed critics and redefined modern Chinese dance with his experimental, minimalist choreography. The latest pieces in his "Straight Line Trilogy" are 6, 7 and 8, which further his exploration of movement with a dance devoted to the spine and live music accompaniment by folk-rock composer Xiao He.

May 25-26, 7.30pm, RMB80-680. Shanghai Culture Square, 36 Yongjia Lu, by Jianguo Lu 永嘉路36号, 近建国路 (5461 9961)

● **Anna Karenina**



The Lithuania Ballet brings their rendition of Anna Karenina to Shanghai. Renowned choreographer Anželika Cholina worked on the production, which brings a modern dance sensibility to the classic tale of romance and tragedy.

May 26-27, 7.15pm, RMB80-880. Shanghai Oriental Arts Center, 425 Dingxiang Lu, by Century Avenue 丁香路425号, 近世纪大道 (en.shoac.com.cn)

● **Cinderella**



The Russian National Ballet Theater takes this classic fairytale to the stage for one night only in Shanghai. Expect an enchanting dance performance with sumptuous costumes and stage design. May 31, 7.15pm, RMB80-880. Shanghai Oriental Arts Center, 425 Dingxiang Lu, by Shiji Dadao 丁香路425号, 近世纪大道 (en.shoac.com.cn)



● Shanghai Hot Sauce Festival



The first annual Shanghai Hot Sauce festival offers spice lovers a bevy of fiery delights, with a focus on hot sauces that are either sold in Shanghai or homemade by Shanghai chefs. There will also be an open bar, a mariachi band, and a spicy eating contest.
May 6, 2-6pm, RMBTBA. Jalapeno, 393 Weihai Lu, by Shimen Yi Lu 威海路393号, 近石门一路 (5566 6778)

● M Talks China: China and Black Internationalism in the Early 20th Century



Aaliyah Bilal, a China-based writer and graduate of the School of Oriental and African Studies at the University of London, leads this talk on black internationalism in the early 20th Century. Head to Glam for insight on the way China connects to the concept, and what black intellectuals in the 30's and 40's thought about the founding of the People's Republic.
May 6, 4pm-6pm, RMB80. Glam, 7F, No 5 The Bund, Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路5号, 近广东路 (6329 3751, www.m-restaurantgroup.com)

● Wine Lips



This new monthly wine party hosted by several Shanghai bar and restaurant owners offers a low-key wine tasting option. Six different organic or biodynamic wines will be on offer each month. Catch the inaugural event at Smash.
May 10, 8pm, RMBTBA. Smash, 685 Dingxi Lu, by Fahuazhen Lu 定西路685号, 近法华镇路 (6282 1395)

● ShanghaiPRIDE 2017 Rainbow Bike Ride



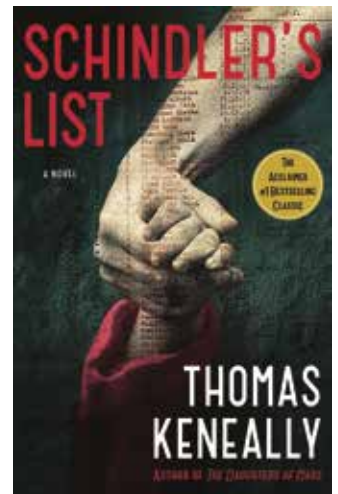
For this annual event, six groups of bikers sporting the same color set off at different areas of the city and convene to form a human rainbow at Xuhui Binjiang Green Space. Registration is limited, and the fee includes a T-shirt, a goody bag, snacks and drinks. All proceeds go to LGBTQ Groups Open Day.
May 20, 9am-12pm. RMB100, Xuhui Binjiang Green Space, Longteng Dadao, by Ruining Lu 龙腾大道, 近瑞宁路 (shpride.com)

● Feast Food Festival



This foodie-focused weekend returns for its third year in style at The Place with a 20s lawn party theme and special dishes from Shanghai's most notable chefs. Expect a live cooking competition, a jazz band, dancing, and lots and lots of food.
May 6-7, RMB50-90, The Place, 457 Jumen Lu, by Ru'nian Lu 局门路457号 407室, 近汝南路 (www.theplaceshanghai.com)

● Tom Keneally: The Story Behind Schindler's List



Esteemed Australian novelist Tom Keneally, whose works include the book that inspired the Academy Award-winning film *Schindler's List*, comes to Shanghai as part of Australian Writers Week. His talk at Shanghai Library will cover the backstory behind the novel, including his remarkable friendship with Holocaust survivor Poldek Pfefferberg.
May 16, 7-8.30pm, No cover. Shanghai Library 1555 Huaihai Zhong Lu, by Wulumuqi Nan Lu, 淮海中路1555号, 近乌鲁木齐中路

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HOTEL NEWS



Hilton Shanghai, Pudong Appointed Florian Heiner as General Manager of Double Tree

An experienced hotelier, Florian Heiner has spent more than 20 years in the hospitality industry working with regional and multinational hotel groups, as well as luxury lifestyle brands in cities such as Berlin, New York, Singapore, Bangkok, Shanghai and Brisbane.



The QUBE Hotel Shanghai Hongqiao & PRIMUS Residence Shanghai Hongqiao Appointed Sirko Otto as General Manager

The QUBE Hotel Shanghai Hongqiao & PRIMUS Residence Shanghai Hongqiao recently appointed Sirko Otto as new General Manager. He will be assisting Cluster General Manager of Greenland World Center Hotels to in charge of the operations of The QUBE hotel & residence. Otto has extensive experience in the hospitality industry and worked with many international hotel companies including Jumeirah. Before this appointment, Otto was the General Manager at Swiss Grand Xiamen.



Hilton Debuts its Hilton Garden Inn Brand in Shanghai

On April 7, Hilton announced the opening of Hilton Garden Inn Shanghai Hongqiao, marking the debut of the brand in Shanghai. Located in Qingpu District, where is part of the New Hongqiao CBD, Hilton Garden Inn Shanghai Hongqiao is within 10 kilometers of Hongqiao International Airport and Hongqiao Railway Station. It is also close to Hongqiao Integrated Transportation Hub, National Exhibition

and Convention Center (Shanghai), Shanghai Yintao Golf Club, as well as popular dining and shopping places like The Hub.



Grand Hyatt Shanghai Appointed Anthony Ha as General Manager and Area Vice President

Anthony Ha has been appointed as the new General Manager and Area Vice President of Grand Hyatt Shanghai. With over 20 years of hotel management experience in many high-profile international hotel chains, Mr. Ha is expected to lead the team to a new level of excellence. Ha has worked in different parts of China, including Beijing, Chongqing, Guangzhou and Qingdao before joining Grand Hyatt Shanghai, and was most recently the General Manager and Area Vice President of Hyatt Regency Suzhou.

Hyatt on the Bund Appointed Mark Foxwell as General Manager

Hyatt on the Bund announced the appointment of Mark Foxwell as its new General Manager. Foxwell is expected to play a pivotal role in continuing to position Hyatt on the Bund as the must-visit luxury riverside hotel with a perfect Bund view for both leisure and business travelers. A hospitality industry veteran with more than 20 years with Hyatt properties across the world, Foxwell has been an ambassador for the Hyatt brand since he joined the company in 1996.



Hyatt Regency Suzhou Appointed Peggy Ma as Hotel Manager

Peggy Ma has been appointed as Hotel Manager of Hyatt Regency Suzhou. Ma started her career in hospitality industry in 1999 at Marriott Chongqing. Before joining the Hyatt group as Grand Hyatt Shanghai's Revenue Manager in 2008, she had worked for various hotel groups including IHG, Hilton and Starwood. She was transferred to Hyatt Regency Suzhou as Director of Sales and Marketing in June 2015.

CITY SCENES



With three successfully launched fashion brands, Chinese designer May Hsu recently unveiled her 2017 autumn/winter collection.



Oakwood Asia Pacific Ltd. won the "Best Serviced Apartment Operator, China" at the 12th China Hotel Starlight Awards.



PETS ROCK celebrated its grand global debut on April 7-27 at Grand Gateway 66. Together with a group of highlighted star dolls, this exhibition showcased a collection of dolls, scenery, installation art, fashion show, high-tech interactive game of high standards.



Casanova's "Earth Hour unplugged concert " continues to use the power of music to raise awareness to the importance of protecting this planet and other environmental problems.



Yangchenghu Peninsula has offered a variety of seasonal attractions and cuisines, with a great promotion at YIOLAI Suzhou Village along with your stay.



To celebrate its 10th anniversary, ITO launched a new collection of five limited edition suitcases featuring authorized prints of the British Museum's signature pieces. Since 2007, ITO suitcases have delivered a comfortable traveling experience to its users and redefined the value of traveling.



Breathe Canada has officially launched its signature air canisters on Taobao, making it more convenient for Chinese consumers to experience portable, clean and fresh Canadian air.



The 2017 Infiniti Spartan Race dates have been announce for Shanghai and Beijing and the competitions will be held on May 21 and June 24 respectively. In addition to these two cities, Qingdao has also been added as a new stop.



Wyndham Rewards, the award-winning program of Wyndham Hotel Group, achieved a major milestone of surpassing 50 million members worldwide on March 31.

LISTINGS

RESTAURANTS AMERICAN

AE KITCHEN NOT JUST BRUNCH. One of the most popular brunch places in town! 1) 491 Yuyuan Lu, by Zhenning Lu (6241 3233) 2) 1632-5 Huaihai Zhong Lu, by Hunan Lu (3123 5633) 3) 457 Jumen Lu, by Runan Jie (3159 5833) 1) 惠园路 491 号, 近镇宁路 2) 淮海中路 1632-5 号, 近湖南路 3) 局门路 457 号, 近汝南街



POP a generous and playful all-day dining rooftop American Brasserie with spectacular Bund views. Mon-Fri, Lunch, 11am-5pm; Sat & Sun, Brunch, 11am-4pm; Mon-Sun, Dinner, 5-11pm. Afternoon Tea, 2-5pm, Dessert & Cocktail, Pop them up all day long. 7/F, 3 Zhong Shan Dong Yi Lu, by Guangdong Lu (6321 0909) www.threeonthebund.com 中山东一路 3 号 7 楼, 近广东路

CHINESE HOT-POT

Qimin Organic Hotpot Marketplace Qimin, the restaurant originated from Taiwan and created by the same people who brought us "GREEN & SAFE." The bustling marketplace environment is

filled with organic groceries, fresh seafood, a variety of vegetables, assorted meats, open kitchen food stands and diners surrounded by lively marketplace atmosphere. Every item on the menu is carefully selected from the original source, making sure all ingredients are completely natural or organic. Without exception, all dishes are from "Farm to Table" using the most natural ingredients for the boiler in order to extract the primary flavors nature has to offer. 1) 7/F, Takashimaya Department Store, 1438 Hongqiao Lu, by Manao Lu (6295 2117) 2) (NEW) 4/F, Reel Department Store, 1601 Nanjing Xi Lu, by Changde Lu (6258 8777) Daily 10.30am-11pm 1) 虹桥路 1438 号高岛屋百货 7 楼, 近玛瑙路 2) 南京西路 1601 号芮欧百货 4 楼, 近常德路

CANTONESE

Summer Palace Combining South-Eastern Chinese cuisine with Cantonese flair, the Summer Palace enhances gastronomic sensations with a poetic visual dreamscape. Open hour: Breakfast from 7am to 10am; Lunch from 11.30am to 2.30pm (Mon-Fri) 10am to 2.30pm (Sat & Sun); Dinner from 5.30pm to 10pm. (86 21) 2203 8889 3/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店 3 楼, 延安中路 1218 号, 近铜仁路

YUE Chinese Restaurant is presenting an exciting blend of local & traditional Cantonese dishes served in a modern atmosphere boasting nine private dining rooms. 2/F, Pullman Shanghai South, 1 Pubei Lu, by Liuzhou Lu (2426 8888) Lunch 11.30am - 2pm; Dinner 5.30 - 9.30pm 浦北路 1 号, 上海中星铂尔曼大酒店 2 楼, 近柳州路

YUE 1525 Enjoy authentic Hong Kong-style Cantonese cuisine at YUE 1525 for either business lunch, family gatherings or special occasions. YUE 1525 is headed by the veteran Cantonese Chef Wong from Hong Kong. Dim sum, clay pot dishes, double-boiled soups and chef's signature recipes are among the favourites. Lunch daily, 11.30am-2.30pm. Afternoon tea, 2.30-4.30pm on weekends only. Dinner daily, 5-10pm. Level 3, 1555 Dingxi Lu, by Yuyuan Lu (6225 8665) 定西路 1555 号巴黎春天新世界酒店 3 楼, 近愚园路。

Yu Yuan Chinese Restaurant A fine dining room designed in modern Art Deco style. Their experienced chefs bring their rich experience and passion for cooking into authentic Cantonese and Taiwan cuisines. Hotel Pravo, 3/F Yu Yuan Chinese Restaurant, 299 Wusong Lu, by Kunshan Lu 吴淞路 299 号宝御酒店 3 楼, 近崑山路



VUE Dining This restaurant is designed to create marvelous dining experience in privacy with one of the city's best skyline views. Featuring authentic handmade dim sum and Cantonese cuisine, it is an ideal venue for family celebrations and friends' gatherings. 31/F, West Tower, Hyatt on the Bund, 199 Huangpu Lu, by Wuchang Lu (63931234-6330) Lunch: Mon-Fri 11.30am-2.30pm; Sat&Sun: 11.30am-3.30pm; Dinner: Daily 5.30pm-10.30pm www.hyattonthebund.com 黄浦路 199 号, 上海外滩茂悦大酒店西楼 31 层, 近武昌路

SHANGHAISE

Club Jin Mao With superlative views overlooking the Shanghai skyline, Club Jin Mao is one of the most prestigious Shanghaiese restaurants in the city, offering exquisite and authentic Shanghaiese cuisine. Daily from 11.30am-2.30pm, 5.30-10.30pm. 86/F, Grand Hyatt Shanghai, Jin Mao Tower, 88 Shiji Dadao, by Yincheng Zhong Lu (5047 8838) www.shanghai.grand.hyatt.com 上海金茂君悦大酒店 86 楼, 浦东新区世纪大道 88 号, 近银城中路



The Chinese Story A unique restaurant featuring radically fused cooking styles. Lovely space. Expect classic Chinese dishes served in individual portions rather than family style. Cathay Building, Jin Jiang Hotel, 59 Maoming Nan Lu, by Changde Lu (6445 1717) 11am-2.30pm; 6-10.30pm 茂名南路 59 号锦江饭店北楼底层, 近长乐路

The Crystal Garden Bathed in natural light, the Chinese restaurant Crystal Garden offers the very best of authentic Chinese cuisine including provincial cuisines plus high-quality seafood. The restaurant's garden-style setting and professional, friendly team makes The Crystal Garden a popular venue for intimate wedding banquets and private functions. 5/F, The Westin Bund Center Shanghai, 88 Henan Zhong Lu, by Guangdong Lu (6103 5048) Lunch: 11:00am - 2:30pm (Mon-Fri), 11:00am - 2:30pm (Saturday & Sunday, Yum Cha); Dinner: 5:30pm - 10:00pm (Daily). 河南中路 88 号上海威斯汀大酒店 5 楼, 近广东路

Grape Restaurant Originated from 1987, Grape Shanghai is a well-known Shanghaiese restaurant popular in the expat community. Chinese traditional cuisine is offered here, featuring Peking Duck, Mandarin Fish with Pine Nuts and Kung Pao Chicken, Deep Fried Ribs with Garlic and dishes served on a sizzling hot cast iron skillet. Jia, 55 Xinle Lu, by Xiangyang Bei Lu (5404 0486) 新乐路 55 号甲, 近襄阳北路

Gui Hua Lou offers the very best of authentic Shanghaiese, Huaiyang, and Sichuanese cuisines. Chef Gao creates a special blend of both worlds, traditional dishes with modern interpretations all in the ambiance of distinctive Chinese décor. 1/F, River Wing, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888) Lunch 11.30am-3pm Mon-Fri, 11am-3pm Sat & Sun, Dinner 5.30-10pm daily 富城路 33 号浦东香格里拉大酒店浦江楼 1 楼, 近陆家嘴环路

Whampoa Club This Bund institution specializes in modern reinterpretations of Shanghai classics. Great view, fancy eats. 5/F, 3 on the Bund, 3 Zhongshan Dong Yi Lu, by Guangdong Lu (6321 3737) Daily 11.30am-2.30pm, 5.30-10.30pm www.threethousand.com.cn 中山东一路 3 号, 外滩三号 5 楼, 近广东路

SICHUAN



Sichuan Citizen The people who brought you Citizen Cafe and Bar have gone native with this Sichuan eatery. Here you'll find all the classics amply spiced and served in bamboo-clad dining room. 30 Donghu Lu, by Huaihai Zhong Lu (5404 1235) Daily 11am-10.30pm 东湖路 30 号, 近淮海中路

YUNNAN

Gathering Clouds Specializing in distinctive Yunnan food, Gathering Clouds inherits the most charming Yunnanese cuisine and culture in a modern vibe. Carefully selecting natural ingredients from original source, the place introduces the most authentic Yunnan flavor as well as live sports to all. Unit 105, Building E, 381 Panyu Lu, by Fahuazhen Lu (6271 7162) Daily 11.30am - 2.00pm, 5.30-10.00pm 番禺路 381 号幸福里步行街 E105, 近法华镇路

Lost Heaven 1) 17 Yan'an Dong Lu, by Sichuan Nan Lu (6330 0967) 2) 38 Gaoyou Lu, by Fuxing Xi Lu (6433 5126) Daily 11.30am-2pm, 5.30-10.30pm 1) 延安东路 17 号, 近四川南路 2) 高邮路 38 号, 近复兴西路



The Middle 8 This Buddha-themed restaurant offers the beauty of Yunnan cuisines with sincere and love in a quiet vibe. With a large statue of Buddha and traditional interior, this Beijing transplant is where you could taste out the pure flavor of Yunnan without leaving Shanghai. Unit406, South Block, HK Plaza, 283 Huaihai Zhong Lu, by Huangpi Nan Lu (6029 6350, 6029 6352) 淮海中路 283 号香港广场南座 406 室, 近黄陂南路

CAFES

Café Liang The CAFÉ LIANG restaurant treats diners with multiple dining options and cuisines. Diners can indulge in Asian and Western cuisines with a taste of Southeast Asian influence coupled with Mainland Chinese classics. Open Hour: Breakfast from 6am to 10.30am; Lunch from 11.30am to 2.30pm (Mon - Fri) from 11.30am to 3pm (Sat & Sun); Dinner from 5.30pm to 10.30pm. (86 21) 2203 8889. 1/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店一楼, 延安中路 1218 号, 近铜仁路.

CHA Lounge CHA Lounge is the place for a well-deserved afternoon break. An extensive selection of traditional Chinese and Western tea and delicacies, delicious beverages and international wines, as well as pastries, homemade chocolates and macaroons are offered daily. Guests can also treat themselves to an exquisite afternoon tea buffet at RMB108 per person which is offered daily. Open daily, 8am-8pm. Afternoon tea buffet, 2.30-5.30pm. 1/F, 1555 Dingxi Lu, by Yuyuan Lu (6240 8888-8155) 定西路 1555 号巴黎春天新世界酒店 1 楼, 近愚园路

Coffee Tree With a light and airy European look, the cozy spot offers an array of fresh and homemade items including salads, sandwiches, quiche, pasta, and cakes using the finest ingredients. Ferguson Lane, 376 Wukang Lu, by Tai'an Lu (6466 0361) Mon-Sun 9am-10pm www.coffreetreecafe.com.cn 武康路 376 号, 近泰安路

DELI Enjoy French desserts, pastries, cakes, or hand crafted chocolates from the Deli counter located in Lobby Lounge. Your choice, eat in or take away. Special price for cakes and pastries everyday after 6pm. 1/F, Pullman Shanghai South, 1 Pubei Lu, by Liuzhou Lu (2426 8888) Daily 9am - 9pm 浦北路 1 号, 上海中星铂尔曼大酒店 1 楼, 近柳州路



Citizen Café & Bar is a sophisticated coffee house, a craft cocktail bar, and a restaurant serving New American cuisine. Opened in 2005, it went through a complete renovation in 2014, and became more inviting than before. The ever popular Basil Drop remains the same. And the terrace is lovely on a nice day. 222 JinXian Lu, by Shanxi Nan Lu (6258 1620) Daily 11-12.30am www.citizenshanghai.com 进贤路 222 号, 近陕西南路

NONG CAFÉ Located on the second floor, NONG Café offers a lively culinary experience with its open-kitchen stations in a light and airy, interactive, market-style setting. Diners can watch chefs use impressive culinary techniques to prepare their favourite à la minute dishes in the open-kitchen. Breakfast, Monday to Friday, 6-10.30am; Saturday, Sunday and public holidays, 6-11am; Lunch, 12-2pm. Dinner, 5.30-9.30pm. 2/F, 1555 Dingxi Lu, by Yuyuan Lu (6240 8888) 定西路 1555 号巴黎春天新世界酒店 2 楼, 近愚园路

DELI SHOPS

Green & Safe With an organic farm in Kunshan, this organic store provides daily delivered vegetables and a variety of local and imported organic goods, such as organic extra virgin olive oil, white and red balsamic vinegar, organic pasta, muesli and more. 30% off on all breads after 7pm everyday in Dongping branch. 1) 6 Dongping Lu, by Hengshan Lu 5465 1288, 1/F: 8am-10pm; 2/F: 6pm-12am 2) 4/F, 1438 Hongqiao Lu, by Hongbaoshi Lu 10am-9.30pm 1) 东平路 6 号, 近衡山路 2) 虹桥路 1438 号 4 楼, 近红宝石路

FINE DINING

Cathay Room & 9 Level Terrace With intimate seating and expansive views of the Bund, the Cathay Room and Terrace offers a sociable dining experience with elegantly presented European contemporary style cuisine. Let your senses be tantalized by the delicate flavors prepared by our culinary team, revealing a European 'haute cuisine' approach to fine dining, complete with organic items and ecologically responsible producers. Featuring an extensive wine list and beverage selection, the Cathay Room and Terrace is an oasis away from the hustle and bustle of Shanghai... 9/F, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6881) Daily 12:00-22:00 南京东路 20 号, 上海和平饭店 9 楼, 近中山东一路

Five Live: Serving daily breakfast and dinner buffets, a la carte menu and extravagant Sunday Brunches, Five Live All Day Dining welcomes guests and gastronomes into a compelling cooking theater. An array of local Shanghaiese, regional Chinese and international cuisines are prepared at five interactive cooking stations, including fresh seafood on ice, a grill and carving station, speciality noodles and dumplings, soup and

OPEN DOOR



TEA CULTURE MENU AT SUMMER PALACE

Traditional Sichuan and Cantonese Dishes Spiced Up with a Splash of Tea

The Chinese can certainly be considered true tea connoisseurs as they've been drinking it for more than a thousand years. Known to be the season that produces the best tea, there's no better time to imbibe than in spring.

Tea and food is natural pairing, so Executive Chinese Chef Liao Zili of Jing An Shangri-La's signature restaurant Summer Palace will be teaming up with their sister property Chengdu Shangri-La's Chef Yang Min for a feast that celebrates spicy Sichuan cuisine and the delicate flavors of Cantonese cuisine, both elevated with the infusion of tea.

From May 10-15, Chefs Liao and Yang are presenting 13 brand new a la carte seasonal tea-infused dishes for guests to choose from. For the less adventurous diners, try the classic marinated tieguanyin-infused pork belly slices with mashed garlic (RMB68) as a starter before diving into all the spiciness. Or go for a dish that's more familiar to the Western palate, the stir-fried chicken with walnut (or kungpao chicken, RMB138) cooked with a touch of longjing tea. A delicacy in Cantonese cuisine, the luxurious braised sea cucumber with oolong tea (RMB298) is also a must.

If you have a pretty high spice tolerance, the stir-fried chicken with dried chili (RMB138) with a touch of maofeng green tea or the jasmine tea-infused braised fish head with minced pork and assorted vegetables (RMB398) are not to be missed. Want the chefs to choose the best dishes for you? The restaurant is also going to be offering luxurious lunch and dinner sharing menus for four guests (RMB1,388 for eight courses and RMB1,988 for eight courses, respectively). Prices are subject to 10 percent service charge and prevailing government taxes.

> 3/F, Jing An Shangri-La, 1218 Yan'an Zhong Lu, by Tongren Lu 延安中路 1218 号静安香格里拉大酒店三楼, 近铜仁路 (2203 8889) www.shangri-la.com/jingan



LISTINGS

Taiwanese hotpot, a Mediterranean kitchen and a dessert counter. **INTERCONTINENTAL SHANGHAI NECC**, 1700 Zhuguang Lu, by Yinggang Dong Lu (National Exhibition Convention Center, Gate 3) (6700 1888-6028) 国家会展中心洲际酒店, 诸光路1700号国家会展中心3号门, 近盈港东路)

Jade on 36 Restaurant This stunning restaurant makes modern European cuisine with an Asian twist. Excellent wine list, beautiful views and a sumptuous weekend brunch. 36/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888) Lunch 11.30am - 1.30pm (Monday to Saturday), Dinner 5pm - 10pm (Monday to Sunday), Sunday Brunch: RMB788+15% service charge per person, 11.30am - 2.30pm. (fbreservation.slp@shangri-la.com, www.shangri-la.com/shanghai/pudongshangri-la) 富城路33号, 近陆家嘴环路

8 1/2 Otto e Mezzo Bombana An extension of the three Michelin Star venue (by the same name) in Hong Kong, a fantastic fine dining fare that will leave you both comforted and breathless. 6-7/F, 169 Yuanmingyuan Lu, by Beijing Dong Lu (6087 2890) 圆明园路169号6-7楼, 近北京东路

M on the Bund This Bund pioneer serves up impeccable service and a menu peppered with Continental, Aussie and Moroccan inspiration. Try the pavlova for dessert. 7/F, No.5 Zhongshan Dong Yi Lu, by Guangdong Lu (6350 9988) Mon-Fri: 11.30am-2.30pm; 6.15-10.30pm. Sat-Sun: 11.30am-3pm; 6.15-10.30pm reservations@m-onthebund.com www.m-onthebund.com 中山东一路外滩5号7楼, 近广东路

MARC restaurant Located on the rooftop, under the helm of the legendary Michelin-starred French chef Marc Meneau, MARC restaurant serves guests with customized afternoon tea and an exquisite Michelin-starred fine-dining experience. Daily 12-10.30pm, 21/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路538号, 近龙耀路

Mare Western Restaurant It's the only place where you can taste Marseille Seafood Hotpot! The tomahawk steak is the best in Shanghai. Hotel Pravo, 2/F Mare Western Restaurant 299 Wusong Lu, by Kunshan Lu 吴淞路299号宝御酒店2楼, 近崑山路

Dragon Phoenix Restored to its former glory, the Dragon Phoenix evokes memories from a distant time. Quintessential Cantonese and Shanghai cuisine takes center stage with refined yet daringly classical presentations of the finest live seafood, barbecue roasted meats and seasonal produce. Our resident Chinese Master Chef's signature dishes showcase some of China's most sought-after authentic dishes including hand crafted dim sum, seafood delicacies and noodle dishes. 8/F, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6880) Daily 11:30-22:00 南京东路20号, 上海和平饭店8楼, 近中山东一路

Oceans Dining in a romantic and contemporary setting, an extensive array of selected premium products from the sea. A distinct and innovative gourmet experience to satisfy the most discerning of tastes, Ocean fully realizes the art of cooking. Lobby floor, Banyan Tree Shanghai On The Bund, 19 Haiping Lu, by Gongqing Lu (2509 1188) Lunch 11.30am - 2.30pm; Dinner 5.30pm - 9.30pm, banyantree.com 海平路19号悦榕庄1楼, 近公平路

ONS6 This four-in-one restaurant at Grand Hyatt Shanghai offers the best cuts of prime beef from the Grill, sumptuous Italian classics from Cucina, top-shef sushi from Kobachi and delectable sweets from Patio. Daily from 11.30am-2.30pm, 5.30-10.30pm; 56/F, Grand Hyatt Shanghai, Jin Mao Tower, 88 Shiji Dadao, by Yincheng Zhong Lu (5047 8838) www.shanghai.grand.hyatt.com 上海金茂君悦大酒店56楼, 浦东新区世纪大道88号, 近银城中路

Pelham's Celebrated Chef Jean-Philippe Dupas presents modern French cuisine with a brand new menu, highlighted a mix of premium, local ingredients with contemporary flair. 1/F, Waldorf Astoria Shanghai on the Bund, 2 Zhongshan Dong Yi Lu, by Guangdong Lu (6322 9988) Lunch Mon-Fri: 11.30am-2pm; Dinner daily 6-10pm www.waldorfastoria.com 中山东一路2号外滩华尔道夫酒店1楼, 近广东路

Sir Elly's Restaurant & Bar Dine on fine modern European cuisine while overlooking the Huangpu River. Expert cocktails offered at both the circular bar and the expansive 14th floor terrace. 13/F The Peninsula Shanghai, 32 Zhongshan Dong Yi Lu, by Nanjing Dong Lu (2327 6756) Lunch daily 12-2.30pm; Dinner Sun-Thurs: 6-10.30pm; Fri-Sat 6-11pm www.peninsula.com/Shanghai/en/Dining/Sir_Elly's_Restaurant/default.aspx 中山东一路32号上海半岛酒店13楼, 近南京东路

SAVOR All Day Dining Restaurant offers Western and Eastern cuisine showcasing an open interactive kitchen with buffet and a la carte options. 2/F, Pullman Shanghai South, 1 Pubei Lu, by Lujiazui Lu (2426 8888) Daily 6am - 12pm 浦北路1号, 上海中星铂尔曼大酒店2楼, 近柳州路

FRENCH



Jean Georges Chef Jean-Georges' first signature restaurant outside of New York brings his famed French fine dining to all gourmets in Shanghai. With the completion of renovation in March 2016, Jean-Georges Shanghai now opens for guests to discover the new bar, lounge, dining room, private room and open kitchen. 4/F, 3 Zhong Shan Dong Yi Lu, by Guangdong Lu (6321 7733) Mon-Fri, Lunch, 11.30am-2.30pm. Sat&Sun, 11.30am-3pm. Mon-Sun, dinner, 6-10.30pm. Brunch, Sat& Sun, 11.30am-3pm www.threethonthebund.com 中山东一路3号4楼, 近广东路

PHÉNIX eatery & bar Rooted in the philosophy of "Life is about the ingredients", a visit to PHÉNIX is a charming invitation to reconnect with the essentials through an intuitive French cuisine inspired by the richness of seasonal natural ingredients. PHÉNIX also features an intimate yet vibrant lounge space, allowing guests to enjoy classic minimalist cocktails and an impressive wine selection with 250 labels. Level 2, 1 Changde Lu, by Yan'an Xi Lu Daily 6.30am - 11pm, phenix@thepuli.com, phenix.thepuli.com (2216 6988) 上海璞麗酒店二楼, 常德路1号, 近延安西路



Mr. & Mrs. Bund Molecular madman Paul Pairet takes a more laissez-faire approach with this modern French eatery. Expect straightforward food and a great wine list. 6/F F Bund 18, Zhongshan Dong Yi Lu, by Nanjing Dong Lu (6323 9898) Dinner: Monday to Sunday 5.30-10.30pm, late Night: Thus-Sat 11pm-2am, brunch: Sat-Sun 11.30am-2.30pm www.mrbund.com 中山东一路外滩18号6楼, 近南京东路

Vue Restaurant Enjoy classic European fare with one of the city's best skyline views. 30/F Hyatt on the Bund, 199 Huangpu Lu, by Wuchang Lu (6393 1234-6328) Daily 6-11pm 黄浦路199号, 上海外滩茂悦大酒店西楼30楼, 近武昌路

GERMAN

Paulaner Brauhaus Enjoy Bavarian food (and more importantly, beer) in a warm, well-populated atmosphere. 1) House19-20, North Block Xintiandi, Lane181 Taicang Lu, by Madang Lu (6320 3935) Daily: 11am-2am www.blm.com.cn 2) 2967 Lujiazui Xi Lu, by Binjiang Da Dao (6888 3935) Sun-Thu: 11am-1am; Fri-Sat: 11am-2am 3) 3/F, 555 Shibo Da Dao, by Guozhan Lu (2206 0555) Sun-Thurs: 11am-10pm; Fri-Sat: 11am-12am hellauer@blm.com.cn 1) 太仓路181弄新天地北里19-20号楼, 近马当路2) 陆家嘴西路2967号, 近滨江大道3) 世博大道555号3楼, 近国展路

INDIAN

Bhoomi stores One stop destination where a wide range of Indian & Pakistani food products are served. 266 Yaohong Lu, by Hongsong Dong Lu, Minhang district, (2428 3400) Mon-Sat 9.30am-9.30pm, Sunday 2-7pm 闵行区姚虹路266号, 近虹松东路

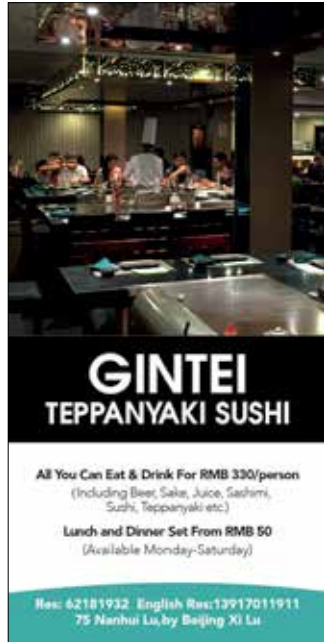
JAPANESE

KOI KOI will light up your senses by sizzling Teppanyaki, fresh Sashimi, Sushi, BBQ and Sake. Reasonable-priced business lunch sets also available. 2/F, InterContinental Shanghai Puxi, 500

Hengfeng Lu, by Tianmu Xi Lu (5253 9999-6326, www.intercontinental.com) Mon-Fri 11.30am-2.30pm; 5.30-10pm 上海浦西洲际酒店2楼, 恒丰路500号, 近天目西路

Miyabi Japanese Restaurant & Sky Bar Nested on the 37th floor boasting a stunning night view of the Bund and Lujiazui area, Miyabi Japanese restaurant sees open teppanyaki stations and exquisite Japanese cuisines in a friendly and relaxed atmosphere. A guest DJ plays live lounge music every night from Tuesday to Saturday, making Miyabi a perfect choice to enjoy the night over a cocktail or a Japanese whisky. 37/F, Sheraton Shanghai Hongkou Hotel, 59 Siping Lu, by Hailun Lu (2601 0088, sheraton.com/shanghaihongkou) 5.30-10.30pm 四平路59号虹口喜来登酒店37楼, 近海伦路

Nadaman The chic but casual Nadaman restaurant features an extensive menu of Japanese favorites. Choose from the Teppanyaki Table, a la carte choices, bento boxes and lunch and dinner set menus all at great value. Nadaman also has three private dining rooms which can accommodate up to 12 persons for larger family or corporate gatherings. 2/F, Grand Tower Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888) Lunch 11.30am-2.30pm Dinner 5.30-10pm daily 富城路33号浦东香格里拉大酒店紫金楼2楼, 近陆家嘴环路



Ginte Teppanyaki Sushi Restaurant Ginte has been serving traditional and authentic Japanese dishes with seasonal ingredients prepared in unique, simple, and attentive ways since 2002. Come and enjoy the finest sashimi, sushi and teppanyaki in town and we hope to serve you the best. 75 Nanhui Lu, by Beijing Xi Lu (6218 1932) Mon-Fri 11.30am-2pm; 5.30pm-10pm 南汇路75号, 近北京西路



Takumi Robotayaki & Sake In this authentic Japanese restaurant, you'll see skilled Japanese robotayaki chefs grill seasonal fish, meat and vegetables over open coal fire with Japanese sake-cuisine pairings served. Wifi available. 1) L4-22, ifc mall, 8 Shiji Dadao, by Yincheng Zhong Lu (5011 1677). Daily 11.30am-2.30pm, 5.30-10pm. 2) N3-14, Jing An Kerry Centre, 1515 Nanjing Xi Lu, by Anyi Lu (6259 5177). Daily 11.30am-2.30pm, 5.30-10pm. 1) 世纪大道8号 ifc 国金中心4楼, 近银城中路2) 南京西路1515号静安嘉里中心北区3楼, 延安西路

TSURU Japanese Restaurant TSURU features classic Japanese Kaiseki cuisine. The interior decoration, inspired by the traditions and culture

of Japan, contrasts reds, chocolates and pine hues as its main color. Chef Masami Honda has 50 years of experience in Japanese cuisine. Open Hour: Lunch from 11.30am to 2.30pm; Dinner from 6pm to 10pm. (86 21) 2203 8889. 2/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店2楼, 延安中路1218号, 近铜仁路

Sakitori Japanese Restaurant The newly renovated Japanese restaurant with four private dining rooms is where guests get to indulge themselves in authentic Japanese cuisine complemented with a variety of sake. Chef Hideki Kamata with over 22 years of culinary experience is well versed in traditional Kaiseki cuisine, Teppanyaki and Sushi. 2/F, JW Marriott Hotel Shanghai Changfeng Park, 158 Daduhe Lu, by Guangfu Xi Lu (2215 6250) 上海新发展亚太 JW 万豪酒店2楼, 大渡河路158号, 近光复西路

Oedo Japanese Restaurant Serving authentic and high quality Japanese cuisine on an extensive menu since opened in 1995, they've introduced consultant Mr. Yoshida-san from Hyogo for traditional Japanese cooking. Daily lunch: 11.30am-2pm (last order 1.30pm), dinner: 5.30pm-10pm (last order 9.30pm). 1) Room 104E, Lujiazui Investment Tower, 366 Pudian Lu, by Dongfang Lu (6841 6377) 2) L3-E03, 150 Hubin Lu, by Ji'an Lu (1) 浦电路366号, 近东方路2) 湖滨路150号 L3-E03, 近济南路

LATIN AMERICAN

Unico by Mauro Colagreco The largest tapas lounge in Asia is reflecting the trendiest part of Latin contemporary culture with unique cocktail creations, stunning interior design, special music compilations, and exquisite selections of tapas by Chef Mauro Colagreco. Located at Three on the Bund, the prestigious address in Shanghai, UNICO is committed to enlarge the Latin culture, while inviting people to feel and share passions within the space. Here, discover a new experience in Shanghai nightlife, where food and feelings naturally merged. 2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu (5308 5399) Mon-Fri 6pm-2am; Sat-Sun 6pm-late. www.unico.cn.com 中山东一路3号外滩三号2楼, 近广东路

MEDITERRANEAN

Calyppo Restaurant & Lounge The Calypso. Located in the hotel's piazza, the eye-catching two-storey bamboo-clad glass-roof building brings Mediterranean cuisine to the doorstep of guests and residents. Roof terrace also available. This is topped off with DJ music, creating the epitome of a relaxed ambience. Restaurant Open Hour: 11am to 11pm; Terrace Lounge Open Hour: Non-Winter Season (Mar - Nov) 2.30pm to 1am (Mon - Thurs); 2.30pm to 1.30am (Fri & Sat); 12pm to 1am (Sun). Winter Season (Dec - Feb) 2.30pm to 11pm (Mon - Thurs), 2.30pm to 12midnight (Fri & Sat), 12pm to 11pm (Sun). (86 21) 2203 8889. Jing An Kerry Center Plaza, 1218 Middle Yan'an Road, Jing An Kerry Centre on West Nanjing Road, Shanghai. 延安中路1218号南京西路静安嘉里中心南区广场

MODERN

Thought For Food is the flagship restaurant inside The Living Room by Octave, open daily for breakfast, lunch, dinner and Sunday brunch serving tasting menus, sharing plates and quick meals that all feature responsibly and honestly sourced ingredients. Vegetables are sourced from certified organic farms and their own rooftop garden - fully traceable to ensure safety and quality to the table. The poultry, pork and seafood are carefully selected from free range sources that are certified and traceable. Daily 7am-10pm; Sunday brunch 11am-3pm. Former French Concession > 357 Jianguo Xi Lu, by Taiyuan Lu (3338 4660) thoughtforfood@livingoctave.com. www.livingoctave.com 建国西路357号, 近太原路



The Spot Bar & Restaurant Since opened in Sep 2006, The Spot Bar and Restaurant has been home of many expats away from home. The menu

introduces delicious food items as well as the Spot's signature dishes at reasonable prices. With a warm ambiance, it's an exciting place where you get to meet friendly people. 255 Tongren Lu, by Nanjing Lu (www.thespot.com.cn) 铜仁路 255 号, 近南京路



Yi Café Guests entering Yi Café may ask themselves 'where do I start' – can we suggest you stroll through the 12 live food stations, Chinese, Malaysia, Indian, Japanese, Thai, seafood, vegetarian, western, Middle Eastern, Salad bar, juice station and dessert counter. Once you view the variety on display you will know where to start. 2/F, Grand Tower Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888). Every Thursday for dinner. Lunch 11.30am-2.30pm Mon to Fri, Brunch 12-3pm Sat & Sun, Dinner 5.30-10pm daily 富城路 33 号浦东香格里拉大酒店紫金楼 2 楼, 近陆家嘴环路

PIZZA

PizzaExpress 1) 380 Huangpi Nan Lu, by Xingye Lu (5383 3999) Sun-Thurs: 11.30am-11pm; Fri & Sat: 11am-11pm info@pizzamarzano.cn www.pizzamarzano.cn 2) Suite 107, Shanghai Center, 1376 Nanjing Xi Lu, by Xikang Lu (6289 8733) Daily 11am-11pm info@pizzamarzano.cn 3) No.1, Unit 111, 570 Yong Jia Lu, by Yue Yang Lu (6467 8898) Sun-Thurs: 12-11pm; Fri&Sat: 11am-11pm info@pizzamarzano.cn 4) 5078/C, 5/F Grand Gateway, 1 Hongqiao Lu, by Huashan Lu (6447 8880) Daily 10am-10pm info@pizzamarzano.cn 5) Unit 403, 4/F, K11 Art Mall, 300 Huaihai Zhong Lu, by Huangpi Nan Lu 1) 黄陂南路 380 号, 近兴业路 2) 南京西路 1376 号上海商城西峰 107 号, 近西康路 3) 永嘉路 570 号 111 单元 1 号楼, 近岳阳路 4) 虹桥路 1 号港汇广场 5 层 5078/C, 近华山路 5) 淮海中路 300 号 K11 购物艺术中心 403 号铺, 近黄陂南路

STEAKHOUSES

CHAR Dining This modern steakhouse has position itself as a destination for premium quality Australian beef and sea food products. Its spectacular bund views, urban interior design, and International recognized Chef Willmer Colmenares has made this location a "must try" dining destination in the city. The menu presents classics with a twist. Boasting one of the largest steak selection available in Shanghai. Starting from their grass fed products from Tasmania, to their grain fed 250days tomahawk or their selection of Wagyu products. Including the award winning Blackmore full blood Wagyu 9+ recognized as one of the best in the market. 29-31F Hotel Indigo Shanghai on the bund, 585 Zhongshan Dong Er lu, by Dongmen Lu (3302 9995), 5:30pm until late, kitchen close at 10:30pm. Bar, 17:00pm-late. www.char-thebund.com 中山东二路 585 号 29-31 楼, 近东门路

JW's California Grill Located on the 40th floor above Shanghai's stunning skyline, the relaxed and classy setting offers refined lifestyle dining with seasonal, market fresh cuisine using premium products cooked to perfection. Discover sophisticated chef-crafted cuisine in the main area or enjoy exclusivity in the private room among friends or business partners. 40/F, JW Marriott Hotel Shanghai Tomorrow Square, 399 Nanjing Xi Lu, by Huangpi Nan Lu (5359 4969, www.jwmarriottshanghai.com) 上海明天广场 JW 万豪酒店 40 楼, 南京西路 399 号, 近黄陂北路

The 1515 WEST Chophouse & Bar Meat lovers will be delighted by the restaurant's generous portioning philosophy. The house butcher presents signature prime cuts which are cut and weighed on an old-fashioned scale on the table and sent straight to the grill. Restaurant Open Hour: Lunch from 11.30am to 2.30pm; Dinner from 6pm to 10.30pm. (86 21) 2203 8889. 4/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店四楼, 延安中路 1218 号, 近铜仁路。

The Grill With a central grill, rotisserie and a large built-in marble displaying the freshest seafood, it is a contemporary and colorful venue for guests in search of the freshest seafood and succulent prime grade meats grilled right in front of them in the open kitchen. 56/F Jin Mao Tower, Grand Hyatt Shanghai, 88 Shiji Dadao, by Dongtai Lu (5047 1234) Lunch: Daily 11.30am-2.30pm; Dinner: Daily 5.30-10.30pm 世纪大道 88 号金茂君悦大酒店 56 楼, 近东泰路

SPECIALITY FOOD SHOPS

Green & Safe With an organic farm in Kunshan, this organic store provides daily delivered vegetables and a variety of local and imported organic goods, such as organic extra virgin olive oil, white and red balsamic vinegar, organic pasta, muesli and more. 1) 6 Dongping Lu, by Hengshan Lu 5465 1288, 1/F, 8am-10pm; 2/F: 6.30pm-12am 2) 2) 4/F, 1438 Hongqiao Lu, by Hongbaoshi Lu 10am-9.30pm 3) 4/F, 1601 Nanjing Xi Lu (6258 8777) 1) 东平路 6 号, 近衡山路 2) 虹桥路 1438 号 4 楼, 近红宝石路 3) 南京西路 1601 号 4 楼 B 区

FIELDS China A premier online grocery store based in Shanghai who provides healthy and safe options for all your grocery needs, including vegetables, fruits, meat & poultry, fish & seafood, dairies, bakeries and personal care products. Seasonal produce and ready-to-serve dishes are also available. With same day delivery on orders in Shanghai, FIELDS makes it convenient and affordable for you to have healthy and safe organic, imported food items in China. 400-021-0339, www.fieldschina.com, cs@fieldschina.com.

THAI

Coconut Paradise This cozy, Modern-Thai style house offers casual dining with lots of attention to southeast Asian detail with soft light, Dark teak wood and a faint hint of incense. The spicy beef lettuce wraps sprinkled with fresh mint make a perfect starter for the shrimp Pad Thai, also have the best curry cuisine. 1) 38 Fumin Lu, by Yan'an Zhong Lu (6248 1998) 2) 2/F, 378 Wukang Lu, by Hunan Lu (5424 5886) Daily 11.30am-2pm; 5.30-9.30pm coconutparadise3@gmail.com www.lostheaven.com.cn/main.html 1) 富民路 38 号, 近延安中路 2) 武康路 378 号 2 楼, 近湖南路

VIETNAMESE

Pho Store Owned by an Australian Vietnamese, the Pho Store offers Vietnamese street-flavor phos in a cozy and trendy environment. 118 Xikang Lu, by Nanyang Lu daily 11am-10pm (6215 5534) 西康路 118 号, 近南阳路



Pho Real Some of Shanghai's finest pho and Bánh mì, with high-quality ingredients and a young, hip environment. 1) 166 Fumin Lu, by Changle Lu (5403 8110) Mon-Fri: 11am-2pm, 5.30pm-10pm; weekends: 11am-10pm 2) 1465 Fuxing Zhong Lu by Huaihai Zhong Lu (6437 2222) Mon-Fri: 11am-2.30pm, 5.30pm-10pm; weekends: 11am-10pm 3) Kerry Centre Store, Kerry Centre SB1-12, 1515 Nanjing Xi Lu, by Changle Lu (6299 1827) Daily 11am-10pm 4) 1-L206, The Place, 100 Zunyi Lu, by Tianshan Lu 11am-10pm (5291 0907) www.phorealgroup.cn 5) Hongkong Plaza, S2-11 Hongkong Plaza, 283 Huaihai Zhong Lu, by Huangpi Nan Lu (6313 8927) 11am-10pm 6) S07, 4/F, Takashimaya Department Store, 1438 Hongqiao Lu, by Manao Lu (6278 3277) 10am-21.30pm 1) 富民路 166 号, 近长乐路 2) 复兴中路 1465 号, 近淮海中路 3) 南京西路 1515 号嘉里中心 SB1-12, 近常德路 4) 虹桥南丰城南区 1 期 -L206, 遵义路 100 号, 近天山路 5) 淮海中路 283 号, 香港广场南座 2-11 室, 近黄陂南路 6) 虹桥路 1438 号高岛屋商场 4 楼 07 室 近玛路路

OPEN DOOR



IPPUDO

New Limited Items on the Popular Ramen Chain's Menu

Much like everything else from design to technology, the Japanese take ramen very seriously. In addition to having various regional variations across the country, this ultimate comfort food of the land of the rising sun has become a national cultural icon since the 1980s and food experts from around the world have conducted extensive studies on this dish.

With multiple locations in Japan, China, Korea, Australia, France, the UK and the US, Ippudo has been spreading the gospel of ramen to a global audience since its founding in 1985, allowing foodies of all nationalities to enjoy an authentic flavor of Japan right in their home countries.

This month, Ippudo is introducing three brand new dishes for a limited time. Ramen is the strong suit of the chain, so it's only appropriate that a new shoyu ramen (soy sauce-based) is part of the new lineup. The amber-colored base is a labor of love that combines Ippudo's signature tonkotsu (pork bone) broth, chicken stock and the addition of a flavorful thick dark soy. Completed with noodles, chashu (braised pork belly) slices, fermented bamboo shoots, scallion and cabbage, and a side of spicy pork tossed with leeks, it's a flavor combination that will leave a lasting impression.

In addition to the main fare, there's also the deep-fried platter that sees a combination of shitake mushrooms, cherry tomatoes, shrimps, pork and leeks and the ultimate hard-boiled egg with runny yolk. There's more eggporn to come in the third and final new dish – a beautiful plate of spinach served with a perfect onsen egg. Toss the yolk and allow the golden goodness to cover the green leaves for an extra rich texture. All three dishes are available from May 8-June 26 in any of Ippudo's outlets in China.

www.ippudo.com.cn



NIGHTLIFE BARS

CHAR bar Classy cocktails and sophisticated setting, best known for its exquisite 270-degree views over The Bund and Pudong skyline. 30/F, Hotel Indigo Shanghai on the Bund, 585 Zhongshan Dong Er Lu, by Dongmen Lu (3302 9995) Daily 4:30pm-late, www.char-thebund.com 中山东二路585号英迪格酒店30楼, 近东门路

Cloud 9 Cloud 9 is one of the highest bars in the world, located on the 87th floor of Grand Hyatt Shanghai. Cloud 9 owns a spectacular 360 degree view of Shanghai and offers the best cigars, cocktails and savory treats to all guests. Monday-Thursday: 5pm - 1am; Friday: 5pm - 2am; Saturday: 2pm - 2am; Sunday: 2pm - 1am. 87/F, Grand Hyatt Shanghai, Jin Mao Tower, 88 Shiji Dadao, by Yincheng Zhong Lu (5047 8838) www.shanghai.grand.hyatt.com 上海金茂君悦大酒店86楼, 浦东新区世纪大道88号, 近银城中路



POP Bar Influenced by the playfulness, art deco highlights and tropical vibe of cosmopolitan Miami, is a fun and elegant rooftop lounge to enjoy afternoons and nights in good company and funky music. Opening Sunday to Friday from 2:00pm till late; Saturday from 1:00pm till late. 7/F, 3 Zhong Shan Dong Yi Lu, by Guangdong Lu (6321 0909) www.threeonthebund.com 中山东一路3号7楼, 近广东路

YOUR HOME AWAY FROM HOME

JENNY'S
7 Dong Hu Lu 东湖路7号金洋吧

Jenny's Blue Bar Second home to hordes of blokes who regularly stop by for a drink or a home-made snack. A free foosball table, classic rock and a big screen showing ESPN and Star Sports channels. 7 Donghu Lu, by Huaihai Zhong Lu (6415 7019) Daily 1pm-2am jennysbar@hotmail.com www.jenny-shanghai.com 东湖路7号, 近淮海中路142号, 近南京西路



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drinks, settle on the vibrant party atmosphere and enjoy the house band. Enjoy dancing the night away seven days a week with your favorite party rocking music. Food is available all day until wee hours. 331 Tongren Lu, by Beijing Xi Lu (6289 3715) Daily 11am-late www.judysco.com.cn 铜仁路331号, 近北京西路

Kaiba Belgian Beer Bar 739 Dingxi Lu by Yan'an Xi Lu (6280 5688) Sun-Thurs 4pm-12am; Fri-Sat 4pm-2am marketing@kaiba-beerbar.com 定西路739号, 近延安西路

The 1515 WEST Bar The Bar provides Champagnes, vermouths, sheries, white wines and a cellar featuring a selection of New World wines and Reds ensure that Wine Sommelier, Jasper Sun always has the best recommendations at hand. Open Hour: 5pm to 1am (Sun-Thurs) 5pm to 1.30am (Fri & Sat). (86 21) 2203 8889. 4/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店四楼, 延安中路1218号, 近铜仁路。



Senator Saloon Senator Saloon has the largest selection of Bourbon and Rye in Shanghai. Cocktails are carefully crafted. The atmosphere is intimate with velvet flock wallpapers and artisan tin ceilings. Popular bar snacks include Mac and Cheese, Pork Belly Sliders, and Chicken Pot Pie. 98 Wuyuan Lu, by Wulumuqi Zhong Lu (5423 1330) 五原路98号, 近乌鲁木齐中路

CLUBS

Bar Rouge The go-to spot for Shanghai's glitterati, this chic lounge offers expertly mixed cocktails, the latest electro beats and one of the best views on the Bund. 7/F, 18 Zhongshan Dong Yi Lu, by Nanjing Dong Lu (6339 1199) Sun-Wed: 6pm-3am; Thu-Sat: 6pm-late www.bar-rouge-shanghai.com 中山东一路18号7楼, 近南京东路

M1NT Winner of 2009 Readers' Choice Award for "Club of the Year". Join the posh and the poser alike in this quasi exclusive nightclub, where a chic dining room offering up superb Asian inspired fusion and grilled fare are a;sp available. 24/F, 318 Fuzhou Lu, by Hankou Lu (6391 2811) Lunch: Mon-Fri 11:30am-2:30pm; Dinner: Mon-Sat 6-11pm; Club: Wed-Sat 9:30pm-late bookings@m1ntglobal.com www.m1ntglobal.com 福州路318号高腾大厦24层, 近汉口路

MYST Daily 9:30pm-late 1123 Yanan Zhong Lu, by Fumin Lu (64379999) 延安中路1123号, 近富民路

HOTEL BARS

BRU: Open from afternoon until late, BRU is a gastro pub serving casual comfort food, including rotisserie prime meats, fresh seafood and tapas plates accompanied by a wide selection of beers, wines and cocktails. As the name suggests, beer is the highlight with bottled craft beers from around the world and eight premium beers on tap. Communal benches and kegs to share are ideal for groups of colleagues and friends. Each evening, a live band enhances the stylish ambience with contemporary and classic tunes. INTERCONTINENTAL SHANGHAI NECC, 1700 Zhuguang Lu, by Yinggang Dong Lu (National Exhibition Convention Center, Gate 3) (6700 1888-6031) 国家会展中心洲际酒店, 诸光路1700号国家会展中心3号门, 近盈港东路

Cloud 9 Located on Level 87 of Jin Mao Tower, this sky lounge has magnificent views of the entire city, where guests can enjoy a wide collection of creative cocktails, champagnes and Asian Tapas. The floor-to-ceiling glassed double-height section also holds a hide-away mezzanine bar. 87/F Grand

Hyatt, Jin Mao Tower, 88 Shiji Dadao, by Dongtai Lu (5049 1234) Mon-Fri 5pm-1am; Sat-Sun 2pm-1am 世纪大道88号金茂大厦87楼, 近东泰路

HU Bar & Lounge is Shanghai's newest nightlife destination and showcases the Best of Shanghai's Past and Present. HU looks back at the past while embracing the progress and fast-paced evolution Shanghai is known for all while giving its guests towering, iconic and the most amazing views of the city's skyline from all around. 65F / 66F, 789 Nanjing Dong Lu, by Xizang Nan Lu 南京东路789号65-66层, 近西藏南路 http://www.leroyalmerdienshanghai.com/hubar

Jade on 36 Bar The ideal venue for sunset cocktails and late night drinks, take in the spectacular views of the iconic Bund and the dazzling Shanghai skyline while sipping martinis and fine wines paired with a selection of gourmet bites. Live DJs and musicians will put you in the mood for indulgence. Martinis take centre stage in the new cocktail menu set to launch in March at Jade on 36. Expect a selection of over 25 curated martinis ranging from light and refreshing to coffee-infused recipes and sweet treats, reimagined with unexpected flavours, alongside a selection of classic cocktails and indulgent nibbles. Happy Hour: Buy-one-get-one-free signature cocktails from 5-7pm daily; Free-flow champagne: Enjoy unlimited champagne every evening from 8-10.30pm at RMB 488++ per person. 36/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiuzi Xi Lu 富城路33号浦东香格里拉大酒店紫金楼, 近陆家嘴西路 (6882 3636)

Jasmine Lounge The Jasmine Lounge has always been 'the place' to socialize while experiencing the finest tea experience and elegant evening cocktails. A specialty of the Jasmine Lounge is the traditional English style afternoon tea, complete with an extensive selection of teas from different origins, compositions and styles. Saturday Tea Dance experience harks you back to Shanghai's glamorous golden age. Lobby, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6886) Afternoon Tea Daily 14:00-18:00 南京东路20号, 上海和平饭店大堂, 近中山东一路

JW Lounge Bar Popular with high-flyers, this lofty lounge boasts panoramic city views and offers an extensive champagne list, either by the glass or by the bottle. Live music six days a week. 40/F, JW Marriott, 399 Nanjing Xi Lu, by Huangpi Bei Lu (5359 4969-6864) Daily 5pm-2am www.jwmarriottshanghai.com 南京西路399号 JW 万豪酒店40楼, 近黄陂北路

Lobby Lounge With large floor-to-ceiling windows and a crystal chandelier, the Lobby Lounge offers a distinct atmosphere that is perfect for a rendezvous with a wide selection of top and rare whiskeys and fine wines. Daily 8am-midnight, 1/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路538号, 近龙潭路

Long Bar Offering a good selection of cocktails, deluxe oysters and premium cigars, legendary Long Bar remains to be a part of the Waldorf Astoria Shanghai on the Bund after architectural restoration. Lobby, 2 Zhongshan Dong Yi Lu, by Guangdong Lu (6322 9988) Mon-Sat 4pm-1am; Sun 2pm-1am 中山东一路2号外滩华尔道夫酒店大堂, 近广东路

Penta lounge Every Sunday between 11 am and 4pm, diners at Penta lounge at Penta hotel Shanghai get to enjoy a spiced-up lazy Sunday Brunch at RMB148 per person or RMB108 for those arriving after 2pm, with a new menu and free-flow make-your-own Bloody Mary station. 1/F, 1525 Dingxi Lu, by Yuyuan Lu (6252 1111-8100) 定西路1525号酒店1楼, 近愚园路。

The Jazz Bar The only address in China for legendary jazz, the Jazz Bar features the oldest jazz band that has been playing in the Fairmont Peace Hotel since 1980. With its relaxed atmosphere and extensive drink menu, it is the perfect place to unwind with Victor Sassoon's classic cocktails and experience authentic live music. Lobby, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6886) The Old Jazz Band Daily 18:00-21:45, 21:45-00:30 with the best female vocalist 南京东路20号, 上海和平饭店大堂, 近中山东一路

YOU BAR An ideal whisky and cigar bar, YOU Bar is designed in a sleek and stylish vibe

completed with a fireplace. With a cozy down-tempo ambience and an extensive selection of whisky-based cocktails, single malts and cigars, this is a great place for smart-casual gatherings. Daily happy hours from 6-8pm. 1/F, 1555 Dingxi Lu, by Yuyuan Lu (6320 8888) 定西路1555号巴黎春天新世界酒店1楼, 近愚园路

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BEAUTY

Helen Nail Spa A long-time favorite among locals and expats alike, Helen Nail Spa is much more than a nail spa; they have a variety of pampering treatments and excellent waxing services. 1) 120 Nanchang Lu, by Yandang Lu (5383 8957) Daily 10am-10pm 2) No 6, Lane 819 Julu Lu, by Fumin Lu (5403 7802) 3) 70 Shimen yi Lu, by Dagu Lu (6333 7535). 1) 南昌路120号, 近雁荡路2) 巨鹿路819弄6号, 近富民路3) 石门一路70号, 近大沽路

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DeltaHealth Hospital-Shanghai is affiliated with innovative healthcare provider DeltaHealth. Focusing on cardiovascular care, the general hospital is designed and built in accordance with joint Commission International (JCI) standards. DeltaHealth International Shanghai is built to cover the entire Yangtze River Delta. The 200-bed capacity will enable the hospital to better serve patients and their families. Following its inauguration, DeltaHealth Hospital-Shanghai will open its general and cardiovascular outpatient services while accepting appointment requests for cardiac surgeries such as CABG, cardiac valve repair, and certain aortic surgeries. (6015 1313/400 8210 277, www.deltahhealth.com.cn, Wechat: DeltaHealth_CN) 109 Xule Lu, by

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Global HealthCare Medical & Dental Center – Pudong Shop 212, Shanghai World Financial Center, 100 Shiji Dadao, by Lujiazui Huan Lu (6877 5093, 6877 5993) 世纪大道 100 号上海环球金融中心商场 212 室, 近陆家嘴环路

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TOKUSHINKAI Dental Clinic 1) Jing'an: 2/ F, Pacheer Commercial Center, 555 Nanjing Xi Lu, by Chengdu Bei Lu 10am-6pm (6340-0270, 6340-0290) 2) Jinqiao: 160 Lan'an Lu, by Biyun Lu 10am-10pm (6340-0270, 6340-0290) 3) Lianyang: 1192-1198 Dingxiang Lu, by Fangdian Lu 10am-10pm (6856-1040 | 6856-1045) 4) Hongqiao: 3/F Maxdo Center, 8 Xingyi Lu, by Xianxia Lu (5208-0208, 5208-0218) 10am-8pm 5) Greenway: 4/ F Shanghai Times Square, 93 Huaihai Zhong Lu, by Liulin Lu (3266-6129) 9.30am-6pm 6) Takashimaya: 5F, Takashimaya, 1438 Hongqiao Lu, by Manao Lu (6268 2286) 1) 南京西路 555 号 555 商厦 2 楼, 近成都北路 2) 蓝桉路 160 号, 近碧云路 3) 丁香路 1192-1198 号, 近芳甸路 4) 兴义路 8 号方都商城 3 楼, 近仙霞路 5) 淮海中路 93 号大上海时代广场办公楼 4 楼, 近柳林路 6) 虹桥路 1438 号高岛屋百货 5 楼 501 室, 近玛瑙路

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Jin Qiao Medical & Dental Center, 997, Biyun Lu, Jin Qiao, Pudong
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Shanghai Redleaf International Women and Infants Center; Shanghai Redleaf International Women's Hospital

1209 Huaihai Zhong Lu, by Donglu Lu 8am-5pm, 24/7 (6196 3333) marketing@redleafhospital.com www.redleafhospital.com 淮海中路 1209 号, 近东湖路

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1) 1139 Xianxia Lu, by Qingxi Lu (2216 3900, 2216 3999) Mon-Sat: 8.30am-5.30pm 2) Shanghai Racquet Club, Lane 555 Jinfeng Lu, by Baole Lu Mon-Sat 9am-5pm 3) 1/F, area A & B, 525 Hongfeng Lu, by Mingyue Lu (5030 9907) Mon-Sat: 8.30am-5.30pm 4) 8 Quankou Lu, by Linquan Lu Mon-Sat: 8am-5.30pm www.ufh.com.cn 1) 仙霞路 1139 号, 近青溪路 2) 金丰路 555 弄上海网球俱乐部内, 近保乐路 3) 红枫路 525 号 A&B 区 1 楼, 近明月路 4) 泉口路 8 号, 近林泉路

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OPEN DOOR



THE ISLES

Frying up excellence

On the surface, fish and chips is a simple dish. It's just fish out of the sea, flour and water, and potatoes out of the ground—yet it's very easy to get wrong. That's why Shanghai chip shop The Isles wants to do everything it can to get it right. The restaurant, which is opening its third branch next month in the Zhongshan Park Raffles City, recently brought in Craig Buckley of the National Federation of Fish Friers (NFFF) to consult the team on how to fry up the perfect fish.

"It's the tiny little things that make the difference," says Buckley. In addition to owning his own chip shops in native England, Buckley works as a director of education for the NFFF, traveling the world to share trade secrets with his peers. "There's a lot more to it than people think—to getting it right."

Of primary importance is the taste. Some diners think the batter should be flavored, but the fish is the star of the show. The batter shouldn't be too thick that it becomes overpowering. It should remain crunchy and light, serving only as a casing to protect the fish from the oil. "You should be able to eat a whole batter casing on its own and not feel full," says Buckley.

Since its inception, The Isles has been using Buckley's recipe, a recipe the young chef has shared with the likes of Gordon Ramsay and Heston Blumenthal. Now, the restaurant is employing little tweaks to elevate its fish and chips to perfection.

Through shop planning, equipment checks, and cooking tips, Buckley is ensuring that The Isles presents its diners with the best product possible.

Part of Buckley's process in bringing diners the best product involves weighing the potatoes at the warehouse, a practice which has been garnering a few bewildered stares. He explains: "Potatoes are 70 percent water but vary by as much as 10 percent. Weighing them can determine the dry matter percentage. If there's too much dry matter, the potatoes will be chalky. If there's not enough, they'll go all soggy and dark. You have to get the right balance."

The Isles is dedicated to using only the best ingredients. Now, their fish, always imported fresh from the Bering Sea, will be joined by the perfect cut of potatoes and the crispiest batter.

The Isles itself is a member of the NFFF, an honor that only around 25 percent of the world's chip shops boast. And it is all an effort to bring authentic fish and chips to the people of Shanghai.

> The Isles, 1 Huaihai Zhong Lu, near Liulin Lu 淮海中路1号, 近柳林路. Nearest metro station: Line 8 Dashijie, Exit 3



Fangdian Road, Pudong, Shanghai (Only 5 Minutes Walk From Kerry Parkside); Opening Hour: Monday - Friday: 9am - 6pm Weekend Visits By Appointment; Tel: 4008-500-911; information@yosemiteclinic.com; www.yosemiteclinic.com 上海浦东新区芳甸路 1398 号 B1-1F (Plus 乐坊下沉式广场)

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PREGNANCY HEALTH SERVICE

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Karma Life Yoga This large newly renovated high-end studio in Pudong offers a diverse range of styles and classes, including Ashtanga, Anusara, Hot yoga, soft Yin and Basics. The teachers are top notch and international, with world-renowned visiting guest teachers offering workshops and teacher trainings. Classrooms are spacious and bright, and changing areas are clean and stylish. Classes taught in both Chinese and English. 1) 160 Pucheng Lu, by Shangcheng Lu (5882 4388, 150 0003 0588) Daily 9am-10pm info@karmayoga.com.cn www.karmayoga.com.cn 2) 2nd floor, No. 758 South Xizang Lu 1) 浦城路 160 号, 近商城路 2) 西藏南路 758 号 2 楼

The Pure Yoga Shanghai flagship studio is located at iapm mall on 999 Huaihai Middle Road, in the heart of Shanghai's shopping district. Pure is Asia's leading lifestyle brand and is proud to extend its foothold in Shanghai after Hong Kong, Singapore, Taipei and New York. Pure Yoga brings to our city its yoga and fitness expertise, a team of passionate and internationally recognized instructors, plus exciting workshops and teacher training conducted by renowned yoga masters. L6-615, iapm mall, 999 huaihai Zhong Lu, by Shaanxi Nan Lu (5466 1266) 淮海中路 999 号 环贸 iapm 商场 L6-615, 近陕西南路

Y+ Yoga Centre Whether you are looking to develop your spiritual wellbeing, body toning or just socialise with the hip young crowd, Y + Yoga Centre will have the right class for you. 1) 2/F, Bldg2, 299Fuxing Xi Lu, by Huashan Lu (6433 4330) Daily 6.45am - 8.45pm info@yplus.com.cn www.yplus.com.cn 2) 3/F, 308 Anfu Lu, by Wukang Lu (6437

2121) info@yplus.com.cn 3) 2/F, 202 Hubin Lu, by Shunchang Lu (6340 6161) Daily 7.30am-8.45pm info@yplus.com.cn 1) 复兴西路 299 号 2 号楼 2 楼, 近华山路 2) 安福路 308 号 3 楼, 近武康路 3) 湖滨路 202 号 2 楼, 近顺昌路

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HAKKASAN

The Rite of Spring, Cantonese Style

If Cantonese food is all about refined flavors that favor the pure over the busy, perhaps spring is the best time to indulge. This is the theme of the Hakkasan spring menu, which takes the traditional and sprinkles new growths of ingredients in time with the seasons.

Signatures from this menu include the Alaskan king crab with pomelo, subtly flavored with Zhenjiang vinegar; wok-fried pigeon served with pigeon eggs, fragrant beancurd dumplings filled with fresh and dried abalone, water chestnut scallop topped with caviar, crispy ham hock with black truffle even Southeast Asian street food-inspired flaming chili crab legs.

Hakkasan is also famous for desserts (the creamy 'lemon pot' and melting 'chocolate sphere' are must-tries), and we have a feeling they have a new classic on their hands with their Chinese interpretation of Brit favorite strawberries and cream. Adding a subtle twist of Sichuan pepper to the white chocolate ganache with fresh strawberries, the dish has both creaminess and zing in abundance.

These are dishes unique to Shanghai that you won't find at other Hakkasans across the continents, exclusively adapted for Shanghai's tastes, preferences and influences.

> 5/F, 18 Zhongshan Dong Yi Lu, by Nanjing Dong Lu. Nearest metro station: Line 2&10 Nanjing Dong Lu 中山东一路18号外滩18号5层, 近南京东路, 地铁2&10号线南京东路站 (6321 5888)



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Horoscopes

Finally, a horoscope that understands your life in Shanghai.

By Noelle Mateer



Taurus
4.21-5.21

You're going through a stressful, anxiety-ridden time. Try some TCM or cupping, or, well, just ask one of the ayi who hangs out in your neighborhood - she'll know what to do. Follow her advice and your troubles will go away by the 16th.



Gemini
5.22-6.21

You've been bad lately, and now it's time to repent. Climb on top of a really tall building and look out over Shanghai while thinking about your choices. Drink snake baijiu on the 11th and you will find love. Maybe.



Cancer
6.22-7.22

You're searching, questioning, looking for answers. Perhaps you'll find those answers in a book at Garden Books. Or maybe you won't - we don't actually know. Only enter subway stations from exits 1, 3, 5 or 7.



Leo
7.23-8.23

Your celestial house of intellect is strong this month, so learn something new or study something old. But we hope you aren't taking the gaokao. The stars spell bad luck if you're taking the gaokao.



Virgo
8.24-9.23

You're in a fighting mood this month. Hagggle your rent down, ask for a raise, or challenge a Shanghainese ayi in square dancing. Wear purple on the 19th or your favorite cocktail bar will shut down.



Libra
9.24-10.23

You will accomplish whatever you set out to achieve this May - as long as you set really easy goals. Vow to read one chapter of a book, or to go on one run along the Bund. Turn around three times before hailing a cab.



Scorpio
10.24-11.22

Your advice from the stars this month is toilet-specific: When using the bathroom anywhere in Jing'an district, do not flush your toilet paper. How many times do we have to tell you to put it in the trash?



Sagittarius
11.23-12.21

Take time to get outside this month - maybe even all the way out in Songjiang (wild, we know). As for inauspicious omens, avoid Nanjing Lu Pedestrian Street on weekends. For the rest of your life.



Capricorn
12.22-1.20

You're feeling creative this month, so carve out time to express yourself. Consider taking a painting class, or singing loudly in a public park. Do not ride Metro Line 4, or misfortune will befall you.



Aquarius
1.21-2.19

You will meet a beautiful stranger at a speakeasy and spend hours conversing under the night sky. Unfortunately that stranger will turn out to be a backpacker staying in a hostel near People's Square. Ditch them.



Pisces
2.20-3.20

May is a month of ups and downs for you. Maintain a sense of normalcy by establishing a routine. We suggest starting every day with jianbing and ending it with xiaolongbao. Speak only Mandarin under a full moon.



Aries
3.21-4.20

Tell that special someone how you really feel with a romantic boat ride on the Huangpu or a long walk past all your favorite construction sites. Wear a face mask on the 15th for good luck.

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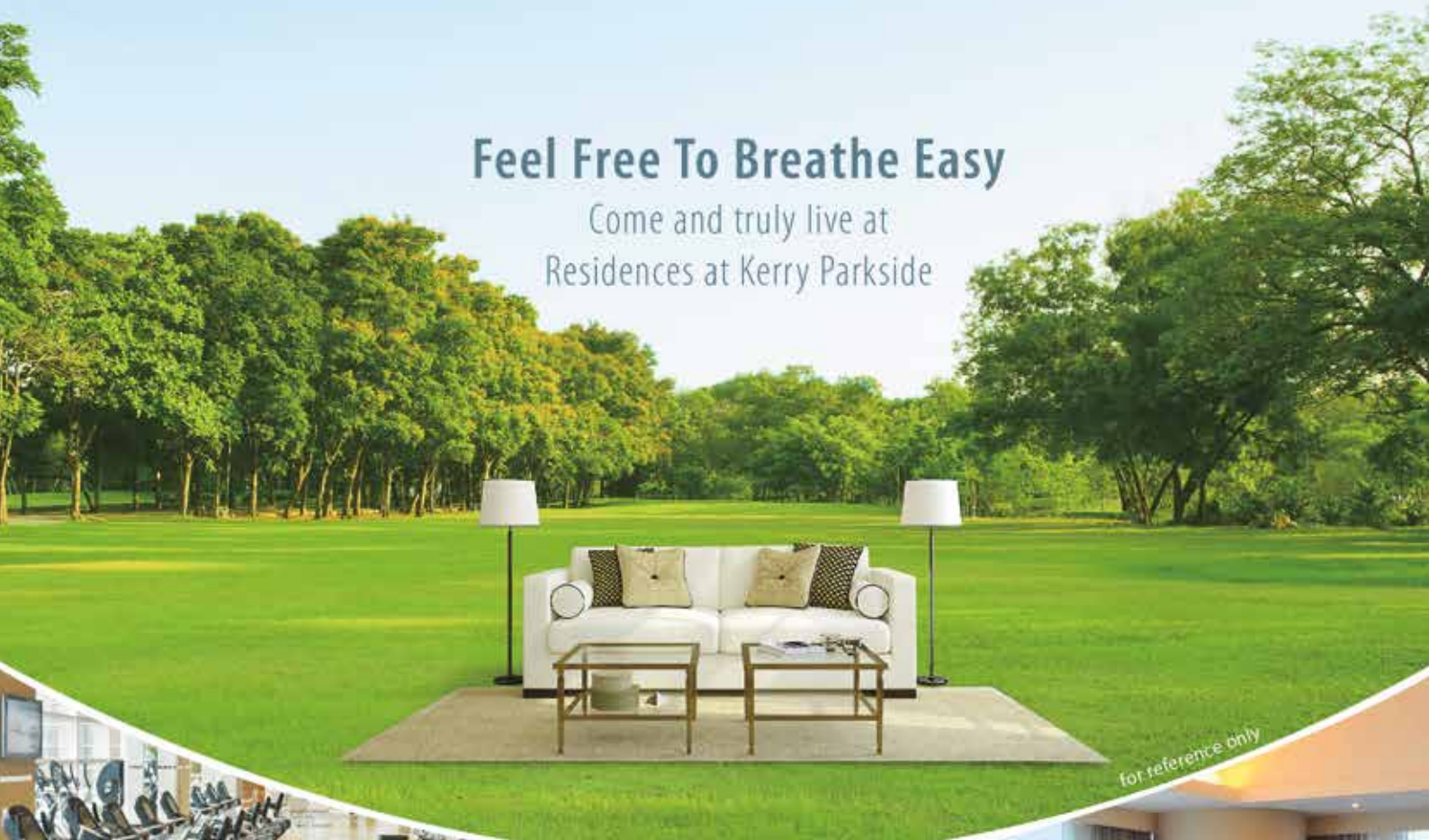
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