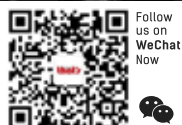


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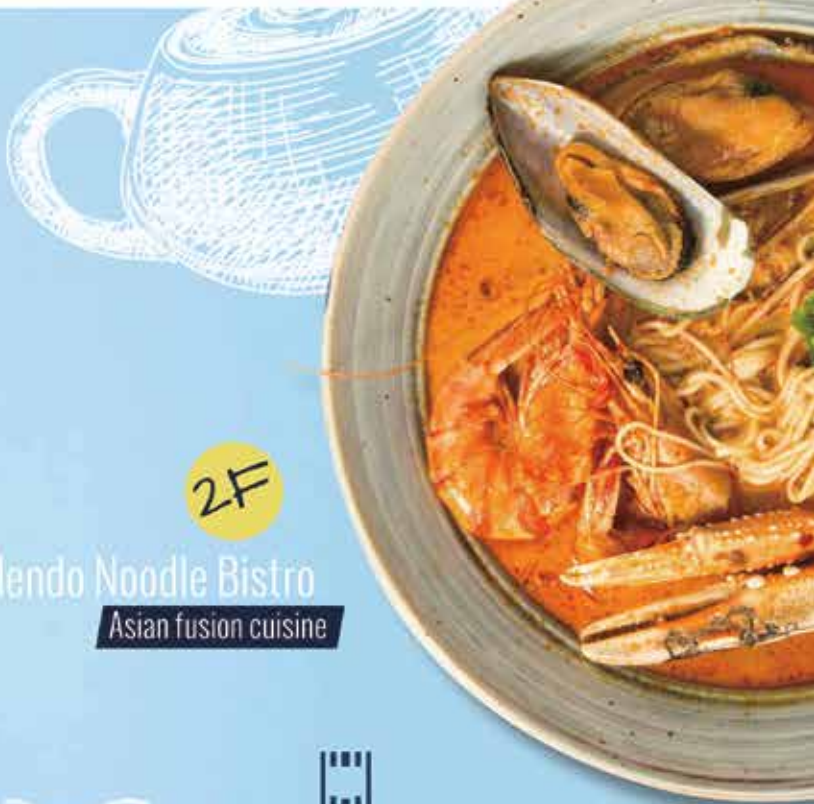
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Editor's Note

AUGUST

Ever thought about playing video games for a living? Esports is an industry that saw nearly USD500 million in global revenue in 2016, while the sales figure is expected to reach 1.5 billion by 2020. With an estimated 117 million esports players around the country, China is at the forefront of this booming virtual industry. In this month's cover story (p42), Dominique Wong from our Beijing team speaks to several gaming experts and players to find out why that's the case.

It's been a brutally scorching summer in Shanghai, and the best way to avoid melting into a pile of sweat on a 40-degree Saturday afternoon is to stay in, order takeout, and enjoy a few DVDs in bed. In the Arts Section, you'll find a curated list of the most binge-worthy Chinese movies (p34) to pair with your big tub of Gracie's ice cream.

Last month, *That's* hosted the first edition of our National Hospitality Awards at the brand new W Shanghai – The Bund, where more than 100 hotels were recognized for their excellence in quality and service. Turn to p24 to see the full list of winners and photos from the glamorous dinner party.

In the Eat & Drink section, Betty Richardson pays homage to the delicious cuisine of Shanghai, and has prepared for you an ultimate guide on how to eat like a true local. Want to impress your family and friends from home on their next visit? See what restaurants you should take them to (and what dishes to order too!) on p52.

Until next month,

Dominic Ngai
Editor-in-Chief



FOOD & DRINK AWARDS 2017

It's that time of the year again; our biggest event of the season: the 15th edition of the *That's Shanghai* Food & Drink Awards, which is proudly sponsored by Stella Artois. Just like every year, readers have a month to vote for their favorite restaurants, bars, chefs, cafés, mixologists and more. To vote, simply download our app, available for both iPhone and Android, where voting will be live starting August 1, and stay tuned to the *That's Shanghai* WeChat account, where flash voting on different categories will take place daily from August 1-September 7.

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Baauer



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M.E.S.H.



AUG 28 MON
Ariana Grande

JR Recipe serves New American cuisine with an urban noon and night lifestyle brand Jing Republic's first P&B concept is more than a restaurant. Chef Barry Lee, who has previously worked for Jean Georges in NYC, has a global focus on his menu, where he explores the flavors of Southeast Asia, America and Italy through sharing platters and mains with generous portions.

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CITY



Fidget Spinners

Witnessing the Rise and Fall of a Simple Toy at Shenzhen's Huaqiang North Electronics Market, P10



Gone with the Rain
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NO MAN'S LAND

Are Staff-less Stores like BingoBox a Glimpse into the Future?

By Allison Bew

In the parking lot of Yangpu's Auchan Shopping Center sits a new convenience store called BingoBox, and unlike your 7-Elevens, Family Marts and Lawsons, it operates without any human staff. A trend that is spreading throughout China, another automated 24-hour convenience store called Moby also made its debut in Shanghai earlier this year.

The birthmother of this innovative concept is Wheelys, the same Swedish company that introduced the infamous traveling bike cafes. Un-manned convenience store concepts have also popped up in countries like the US and Japan over the years, and e-commerce giant Amazon has introduced Amazon Go stores with a similar concept of using technology to keep track of products, identify the consumer, and allow a human-free shopping experience.

Moby and BingoBox are not the only human-free stores in China. Another robotic convenience store in Guangzhou operates like BingoBox, relying on smartphone technology and a special terminal to allow the consumer to make purchases.

While the idea is innovative and seems to be doing well globally, BingoBox still has some kinks to work through. Only one month after its grand opening, it was forced to shut down due to overheating. Fortunately, we were able to test out the futuristic convenience store before complications caused its premature and temporary closure.

To enter BingoBox, one must use WeChat

to scan a QR code and punch in a verification code. Once inside the store, you can browse through an assortment of regular convenience store offerings: cold drinks, snacks, umbrellas and, of course, alcohol. According to a spokesperson, they'll be adding imported food to their product mix in the coming weeks.

After choosing your items for purchase, you will place all of the items (a maximum of five) at the checkout counter, where the machine can scan a tag on the item.

A cool safety feature of BingoBox is a sensor that can tell if all of the items you have with you have been paid for. If you have an item that you didn't pay for, or if you forgot an item at the checkout counter, the door will stay locked until you have the appropriate number of items. Theft is therefore all but impossible, and if you attempt to leave BingoBox with any unpaid items, an alarm will sound off.

But what if something goes wrong and you are locked inside? Well, in order to enter you must have a smartphone, so if by chance something does go wrong, you will be able to call and report the problem.

During the first week of opening, Auchan employees were monitoring the store to ensure everything ran smoothly, but once operations are back on track, the only human beings inside the store will be customers. Scan the QR code to see more photos of BingoBox.



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

RANDOM NUMBER



300,000

The number of shared umbrellas lost by Shanghai-based umbrella-sharing startup, E Umbrella, in less than three months. Growth in the sharing economy has introduced a number of shared items into Chinese cities, most notably bicycles. But as E Umbrella has learned, umbrellas, unlike bikes, are easily misplaced. The company launched in April with a RMB10 million investment, and has since sprung up in 11 cities throughout the Chinese mainland. It operates like China's many bike share programs, with customers paying a RMB19 deposit, and an additional RMB0.5 per 30 minutes of use. Each lost umbrella costs E Umbrella about RMB60 to replace, but the company still intends to add another 30 million over the next several months. Take a look at more of China's bizarre share economy start-ups by scanning the QR code.



QUOTE OF THE MONTH

"I'm *shuai*, no?"

— Cristiano Ronaldo



Real Madrid superstar Cristiano Ronaldo was in Shanghai last month as part of a three-day promotional tour with Nike to advocate for youth sports. After posing for a selfie with throngs of fans, the Portuguese forward asked if they thought he was *shuai* (handsome) during a press conference. His visit coincided with the city's hottest summer day in 145 years, which might explain why it was so hot in Shanghai that weekend. See more photos from the footballer's visit by scanning the QR code.



DON'T YOU KNOW WHO I AM?

Haikou's Scooter Dancer

A video of a scooter driver bringing a one-man rave to a traffic stop in China made the rounds on WeChat last month. The video, allegedly captured in Haikou, Hainan, shows a crew of around five policemen pulling over a man at a traffic stop. After they ask him to get off the electric bike, which he refuses to do, they try and restrain him. That's when things get crazy; the man starts jumping up and down a few times before breaking into a bizarre dance in the middle of the street. Watch the video by scanning the QR code.





Laosiji / läosiji / 老司机 n. "an old driver", someone with a lot of experience, especially when it comes to dating; someone who's been doing something for a very long time, knows everything there is to know about it and is willing to teach newcomers.

A I have been struggling with this PowerPoint presentation for weeks, and Lao Wang did it for me in minutes!

B Wow Lao Wang is a Laosiji. It's so nice of him to teach you.

A I know. I will be able to do it myself next time.

B Thank god for Laosiji.

We often say that a relationship is like a ride—two people set off on a journey, discovering themselves and each other along the way. It's not about the destination, and it always has its ups and downs. They may fight and go their separate ways, or make up and travel to faraway places.

Laosiji is built on that metaphor. Literally meaning "an old driver," *Laosiji* is the one who has been dating for a very, very long time. He knows all the ups and downs, every pitfall and rocky patch along the ride, because he has been down this road countless times. When he takes you for a ride, he can show you the best scenery and how to deal with situations when they arise. When you are young, an experienced lover may be a shortcut to the best things a relationship can offer.

The term originated from a raunchy music video of a Yunnan folk song titled '*Laosiji, Take Me with You*', where young girls trade their company for a ride into town

(mad respect to Yunnan for setting the trend). *Laosiji* came to mean experienced men who can show young girls a good time. Later it came to mean those who are experienced in finding pirated content online (the No. 1 thing that the Internet is built for) and are willing to share such resources, aka to "take people for a ride." Such *Laosiji* are treated with the utmost respect for their skills and generosity.

Today, *Laosiji* can be anyone that is knowledgeable about any subject and willing to share the knowledge. For the younger generation who lack experience and don't know how to get to the destination, *Laosiji* will get you there by giving you a ride.

Love, life or even the Internet can seem like a jungle without a trail sometimes. And we all need a *Laosiji* to show us the way. Next time you see one, jump onboard and enjoy the ride. Also don't forget to pay it back when you become a *Laosiji* one day.

Mia Li



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MADE IN CHINA

How the Fidget's Cash and Crash Belies China's Manufacturing Woes

By Sky Thomas Gidge

If Shenzhen's Huaqiang North Electronics Market had an official noise, it would be the scream of packing tape coming off the reel. The tape is wrapped around boxes of electronics before they are shipped across the world.

But things have been quieter recently, with the rise of e-commerce and an influx of retail outlets lining a new pedestrian street in the market.

To find the 'real Huaqiang North' of local lore, you need to visit the factory-direct kiosks in the massive buildings along the periphery.

Through plastic-flap doorways, cigarette smoke drifts across narrow hallways where tech ranging from SD cards to musical plant vases are sold – in bulk. Inside one of these buildings, I find Wu Huayang sitting in a shop holding a fidget spinner.

It's a simple toy: a central bearing with weighted metal or plastic that rotates around it. It's also cheap to manufacture and, when I first visit in early June, wildly popular in the West.

Fidget spinners have been a boon for Wu, for Huaqiang North and for the small manufacturers all over China that cashed in on the trend.

After sitting in the shop for about 30 minutes, a man enters, and places an order worth RMB50,000 – all within about five minutes.

"He's selling abroad," Wu says, naming the best markets for the toy as England and the US, where they are touted as an ADHD treatment, but also banned from schools for causing distractions.

The Huaqiang North Electronics Market sits at the nexus of China's export supply chain, with a sprawling Foxconn plant about an hour north. Countless factories across the region are served by the Port of Shenzhen, by some measures the third busiest in the world.

"With no copyright, factories were free to produce as many as they wanted, in whatever styles sold"

If there is a place that can provide a cross-section of China's manufacturing prowess, it's Huaqiang North. And, looking at the rows upon rows of rainbow-colored fidget spinners lining the shelves in Wu's shop, it's not a pretty sight.

How many fidget spinners have been

made, bought, or sold is unknown, with the numbers hidden in a fractured web of Western sellers and small Chinese factories. One Fox Business article dubbed it a "500,000,000 fad," predicting the overall US sales figure by the end of 2017.

According to Google Trends, on January 15, 2017, 'fidget spinners' were rated at zero – in other words, no interest worldwide. By May, the toy briefly took all 20 slots on Amazon's top-selling toy list, according to Slice Intelligence.

Over a few months, they became the topic of countless morning shows, the subject of YouTube videos with millions of views and a sort of 'school yard currency,' according to Marissa DiBartolo, senior editor of trade magazine *The Toy Insider*.

But where the real impact of the toy is most obvious is in the narrow hallways of the Huaqiang North Electronics Market. Suffering from double-digit vacancy rates, stores that remain embrace fidget spinners with gusto. All of these outlets would be happy to take a bulk order for spinners – or introduce you to a friend that could.

The fidget spinner phenomenon wasn't unique just because of its speed, but also in how the toy reached Western consumers. DiBartolo notes: "One of the most interesting things about fidget spinners is that they were not sold at mass retailers... [they] genuinely became hot through old-school word of mouth and new-school social media madness."

Popularized through a rocket-fuel mix of Instagram posts and YouTube videos – and originally unavailable on Toys R' Us shelves – consumers turned to Amazon. Meanwhile, the owners of gas stations and newsstands in the West used Alibaba to order fidget spinners directly from factories. With no copy-

right, factories were free to produce as many as they wanted, in whatever styles that sold.

Eight spinners are laid out on a table by Wang Ming, who explains them by 'generation.' The first generation is a bulky green plastic thing with a bearing in the center. Later generations are metal, and then colored metal, with the last a cube-shaped spinner.

"You've really got to sell all the new ones within a month," Wang says. "After that, copycat factories mean supply will outstrip demand."

Baneil Cheung, an adjunct assistant professor at the University of Hong Kong and the founder of Integral Consultancy Limited (a group that does market research for companies looking to do business abroad), agrees.

Rather than describing this as the nature of business, Cheung says it's a systemic problem. Fidget spinners have been a short-term boost, no doubt, but also a sign of trouble.

"Fifteen years ago, when the factories were competitive, they required a bulk order," says Cheung. Today, the factories are ready to take orders of a few hundred.

China doesn't release information on factory closings or relocations, but a June 2016 *Wall Street Journal* article cites a study showing Hong Kong-owned factories in the Pearl River Delta plummeted by a third since 2006, to around 32,000 in 2013.

"To be honest," says Cheung, "in the past five years, I've seen many small manufacturers die. Some of them move outside of the country, but those remaining in China can't rely on low costs, they need to upgrade their technology."

Cheung believes the undercutting of prices on similar quality product isn't a sustainable model – instead, manufacturers should be focusing on establishing brands and creating original products. "But they simply don't have tech or branding in their DNA," Cheung notes. "You need money to do it, and even if they have money they don't know how to."

Returning to Wu's shop about a month and a half later, things are different. For one: the shop is gone. I'm directed nearby, and greet the people I recognize, but they don't want to talk.

The four men are glowering at their cell-phones, and to the left and right are shelves of phone screen covers wrapped in sterile-looking padding, a contrast to the colored toys that lined the shelves in Wu's shop on my previous visit.

"We don't sell them because we don't sell them," a man answers when questioned about fidget spinners.

Business was bad? Silence and cigarette smoke. I leave.

Later, an employee at Tian's International

Logistics Supply Chain confirms what Google Trends' drooping rating already suggests: fewer fidget spinners are being sent abroad. Air shipping to the US by this company dropped from 'two to three tons' in April to between 700-800 kilograms in June.

"Mass manufacturers are now producing fidget spinners. US consumers are informed consumers and they want to purchase products from companies they trust," DiBartolo explains.

Though late to the game, major retailers are cutting out the small factories vying for business at Huaqiang North that people like Jiang Haoyuan represent. Jiang says he works in about five stores in the area and we chat surrounded by boxes of the toy, which he says are on the way out.

But Jiang doesn't seem worried. He wants me to look at his phone. He flips through pictures showing 'thumb-chucks,' a ball-and-string toy that whips around your fingers. Then he shows a hand-sized 'fidget cube' with buttons and dials, asking what I think.

Finally, he pulls the phone to his chest and motions for me to look from behind his shoulder. It's a type of phone case I've never seen before.

"I'd buy that," I tell him, and wave a friend over to look. Jiang stops me. For now, it's a secret. Jiang wants to be the first on the market – before the copies arrive. ■

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HERE IS WHAT IT TAKES TO DO BUSINESS IN CHINA

Shanghai Jiao Tong University Introduces China's Economy to the World



China's economic growth has been one of the most talked about topics in media internationally for the past two decades. Though the market has shown signs of a slow-down recently, it remains as one of the most prominent economic powers in the world.

Nestled in the heart of China's financial center, Antai College of Economics and Management, Shanghai Jiao Tong University has launched the 'Doing Business in China Program' (DBIC), which is designed to cover the financial, cultural, political and economic environment in China, provide insight to how companies in this country operate, and offer an academic approach to analyze established foreign firms here.

This program encompasses topics of major economic and business issues encountered by both foreign and Chinese companies in the market, including the political and economic factors, cultural challenges, human resources management, and working with other Chinese businesses.

Currently the Human Resources Information System Manager of Pacific Harbor (H.K.) Ltd., as

well as a graduate of the DBIC program, Baskaran Ambalavanan agrees that his one-week journey has turned out to be extremely useful.

"We learned so much about China. There are a lot of misconceptions about the country. This was a rare opportunity for us to learn exactly what China was and what China is." Ambalavanan continues, "This one-week Doing Business in China program with Shanghai Jiao Tong University was fantastic in terms of the quality of professors, accommodation, food, and factory visits. It has been a very memorable experience for me coming from the US."

For Yeow Leng Ng, the Sales Director of Asia Pacific, Flight Focus Pte Ltd, learning from DBIC's professors was a great experience, especially during the three organized company visits that provided insights into how companies do business here in China, were the highlights of the entire module.

Unlike aforementioned two members, Inas Alkhatib admits that the idea of a Middle Eastern woman traveling to the Far East on her own was a tough decision. In the end, however, the manager of Information and Research of United Global Distribution JLT felt that this could be a rare opportunity and decided to give it a go.

"The content of the program is amazing, and I got to meet people that I would never have met anywhere else. The professors were very welcoming. Collaborative discussions happened at all times, which provided a lot of information about China that I didn't know before I came here... This has been a wonderful stay and I'm looking forward to my next visit."

Joined with BMI Business School, a Lithuania-based business school that has edu-

cated over 5000 executives since its founding in 1999 through a series of customized business programs jointly hosted with prestigious universities all over the world, Shanghai Jiao Tong University has contributed enormously to "broaden participants' horizons, create networking opportunities and foster open-minded thinking about global business development."

Impressed by Antai's administrative team and lectures delivered by the academic professionals, BMI Director General Jaunius Pusvaskis is convinced that the partnership has promised to add great values to what's required by BMI Business Alumni.

"We are proud to consider Shanghai Jiao Tong University's Antai College, with its strong global rankings, as a partner of BMI, alongside our other top-notch academic partners like HEC Paris in France, Tulane University's Freeman School in the USA, and other top business schools around the world."

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ECONOMICS & MANAGEMENT

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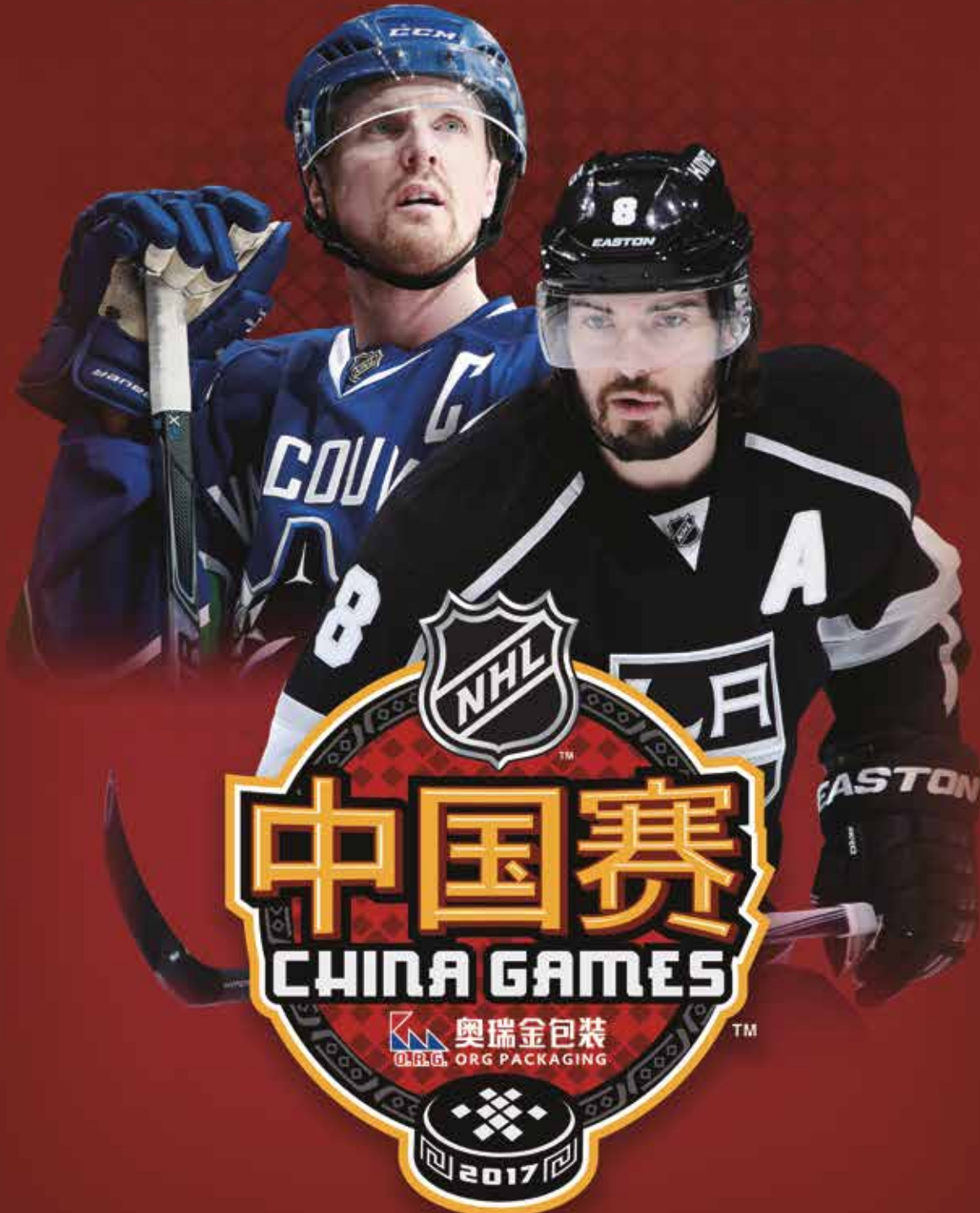


温哥华加人队
Vancouver Canucks

上海: 梅赛德斯-奔驰文化中心 2017年9月21日
Shanghai: Mercedes-Benz Arena 2017.9.21
北京: 五棵松体育馆 2017年9月23日
Beijing: Wukesong Arena 2017.9.23



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华熙国际
BLOOMING INTERNATIONAL

LIFE & STYLE



Green and Innovative

Huawei's Brand New R&D Center Features Ample Green Space, P20



High Intensity
45-minute Workouts
P17



Six Days
in Yunnan
P18



Hospitality Awards
Recap
P24

MIKE DYNAN

Bringing the Best British Brands to China

Interview by Dominic Ngai

For decades, British brands have made a mark in the hearts and minds of Chinese consumers and established themselves as a symbol for quality. But besides household names like Rolls-Royce, Twining's and Burberry, the Brits still have a lot more to offer. Dozens of UK lifestyle, fashion, design, technology and food brands that have yet to enter the Chinese market will be featured in the upcoming Best of British Show in Shanghai. Ahead of the show, Mike Dynan, managing director of Media 10 China, an enthusiast of all things British and an expert in introducing global brands to the Middle Kingdom, talks to us about the unique virtues of British brands, and shares a few success stories that he has witnessed firsthand over his last 10 years spent in China.

What are some unique qualities of British brands and culture that appeal to the Chinese?

One thing that Britain is really good at is originality, and we care about the quality in our products and the manufacturing process. I've been in China for almost 10 years, and when I first arrived, people were only interested in the biggest labels and brand names. But over the last decade, I've noticed that the Chinese consumers have developed an interest in the stories behind the brands and products. I believe that people now place more value on individuality, by buying unique products that have an interesting backstory... and that's one thing that Britain has – we have a lot of great stories.

What are some British brands that have done well in China?

We've heard many great stories back home in the UK about how the Chinese perceive the British trademark as a symbol for quality. The biggest success story that I've witnessed firsthand is Jaguar Land Rover, a brand that we've worked with many times over the years. It's such an amazing story for me because when I met with their China team for the first time in September 2013, China was the brand's fifth biggest market in the world. Only six months later, when I came back for another visit, it had become their biggest. Even smaller companies such as Brompton (famous for



“Over the last decade, I've noticed that Chinese consumers have developed an interest in the stories behind the products... and that's one thing that Britain has – we have a lot of great stories”

their foldable bikes) have made a mark on the Chinese market, simply because they have a well-designed, well-engineered product.

In general, are small or medium-sized British brands keen on coming over to China?

For sure! Everyone is aware of the fast economic growth of China over the last few decades, and the trends and changes that are happening over here are very interesting to watch. But of course, entering the Chinese market has its difficulties: language barriers, legal procedures relating to customs and shipping, etc. What we aim to do with shows like Best of British is to be a stepping stone for smaller companies to enter China, putting them in touch with their potential buyers and other Chinese businesses.

What are some British brands that you have a personal connection to?

Weetabix has always been one of my favorite breakfast cereals since I was a child. I also do a lot of traveling between London and

Shanghai, and I fly with British Airways all the time.

Tell us about the Best of British Show in Shanghai this October. What can people expect to see?

The Best of British Show is a four-day showcase of all of the best British luxury brands. We're focusing on fashion, lifestyle, food and drink, innovation and technology, travel and tourism, education, and home and interiors – British companies from all of those sectors will be at the show. We're not only going to showcase successful British brands that are already in China; there will also be more than 75 new high-end British brands that will be coming to China for the first time. Besides the retail element, there will also be entertainment, sporting events, places to eat and drink, and much more.

Learn more about the Best of British Show at www.thebestofbritishshow.com

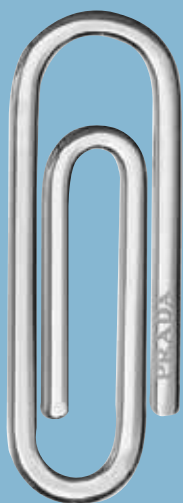
STYLE RADAR

OVERHEARD

“I’ll just get a fake one on Taobao for 20 *kuai*”

Says one Weibo user after the release of Prada’s new money clip, designed in the shape of a paperclip. Available at Barneys for USD185 (approximately RMB1,250), this paperclip is made entirely with silver, and hey, it’s got a Prada logo on the side too! Since its launch, netizens have made fun of its outrageous price tag. Some savvy consumers have also done the math for us; with the same amount of money, you can buy more than 34,000 regular paperclips at an office supplies store.

> www.prada.com



COVET

Nike SB Dunk High Pro “Momofuku”

For the past decade, New York-based chef David Chang’s brand Momofuku has expanded from a small Noodle Bar in the East Village to an empire of successful Asian-American comfort food concepts with outlets throughout the US, Canada and Australia. Already extremely popular with the young, hipster crowd, Nike has pushed Chang’s street cred to the next level with the release of the limited edition SB Dunk High Pro “Momofuku” in June – the design of which is inspired by the Momofuku dark denim apron (the body) and its peach logo (on the heels).



A small number of these dope kicks have made their way to China’s Nike stores and website (RMB969); dig in before ‘last order.’

> nike.com

COVET

Swarovski x Wuliangye

Last month, Swarovski announced a somewhat surprising crossover with premium *baijiu* label, Wuliangye. The two have collaborated on a new collection named ‘缘定晶生’ – a luxurious *baijiu* bottle perfect as a wedding gift for your *tuhao* friend. With a ‘bottle within a bottle’ design concept, the two swans inside are adorned with delicate pieces of crystals and form the shape of a heart. Italian craftsmen have also hand-decorated the long glass bottleneck with shimmering rocks. No word on the pricing at the time of writing, but if you want to impress the hosts of a lavish Chinese wedding, you should probably buy it. Or, if budget is an issue, maybe you should wait for their next collab with a soy sauce or Zhenjiang vinegar brand?

> www.swarovski.com



SCENE & HEARD



make sure members remain engaged and are offered new challenges every few weeks.

In the beginning, three of the 27 programs – Athletica (cardio-based), Romans (resistance-based) and Hollywood (resistance, cardio and core training) – will be offered in the Shanghai studio, before they sync with the global regular weekly schedule.

Splitting up into teams of three for our 45-minute Athletica session, we went through a series of nine high-intensity workouts that involves rotating between

battle ropes, push-ups, cycling, running, skipping and more, switching from station to station once every 45 seconds. In the end, we found ourselves sweating more than we ever had, but also intensely satisfied that we'd survived it.

> Unit B101, No 25, Lane 550 Shaanxi Nan Lu, by Jianguo Xi Lu 陕西南路550弄25号B101室, 近建国西路 (f45training.com/xuhui, WeChat: F45TrainingXuhui)

F45 Training

Founded in Sydney, Australia in 2014 and now with 800 locations worldwide, F45 Training (short for 'Functional Training for 45 minutes') is a fitness studio that offers high-intensity circuit team training workouts that are particularly suited for individuals who want to get fit amidst juggling busy schedules – as stated in its brand name, each session lasts just 45 min-

utes. After making its way to Beijing earlier this year, their second China location opened up in Shanghai's Jiashan Market this July.

With 27 systemized programs – each of which is designed to target and train specific muscle groups and are suitable for all ages and levels of fitness – F45 is constantly changing and evolving these sessions to

ADVERTORIAL

Fifth x Hair Code / MM Nail Code / Kraemer Paris by Hair Culture

HKRI Taikoo Hui's New Beauty Concepts Open Grandly



On Friday, June 30, three brand new beauty concepts – Kraemer Paris by Hair Culture, Fifth x Hair Code and MM Nail Code – jointly hosted a grand opening party at HKRI Taikook Hui. As well as the brands' founding members from across Asia, representatives from the property management, plus several celebrities attended the ribbon-cutting ceremony. Violinists and cellists provided entertainment, and the guests were also showered with gifts sponsored by Shiseido and L'Oreal.

288 Shimen Yi Lu, by Nanjing Xi Lu 石门一路288号, 近南京西路



Gap
RMB379, gap.cn



H&M
RMB379, hm.com



Beams
RMB1600, beams.co.jp



45rpm
RMB5470, rby45rpm.com

FOR HER



HOT VIBES

Embrace the Summer with Floral Prints and Bold Colors

Compiled by Dominic Ngai

Summer is the time when fashion labels roll out their tropical island-inspired designs, with dashes of vibrant colors thrown in for good measure. No plans for a Hawaiian vacation this summer? Fret not; here are some shirts and dresses that will make you feel like you're there.

FOR HIM



Zara
RMB199, zara.cn



45rpm
RMB4270, rby45rpm.com



Gap
RMB149, gap.cn



Beams Plus
RMB990, beams.co.jp

Shanghai Wearabouts

Photos by Dominic Ngai

Each month, we scour the streets of Shanghai to meet with some of the most stylish people in town and see what they're wearing.

Jessica

Top: Korean brand
Jeans: Ralph Lauren
Shoes: Valentino
Bag: Chloe



Rose

Top: Rosamimosa
Skirt: Acne Studio
Heels: Gianvito Rossi
Bag: Valentino



Chen Yu

Top: Rick Owens
Jeans: Aries
Shoes & Bag:
Alexander Wang



Karol

Outer Wear: Zara
Top: Bershka
Jeans: H&M
Heels: from Taobao



BUILDING INNOVATION

Huawei's Expansive R&D Center

Words by Dominic Ngai, Photos by gmp - von Gerkan, Marg and Partners Architects / Christian Gahl



Project name: Huawei Technological Factory Buildings

Location: Zhongguancun Environmental Protection Park, Beijing

Area: 139,355 square meters

Design company: gmp Architects

The brief: After previous projects in Shenzhen and Chengdu, Huawei has teamed up with German architectural firm gmp to design another research and development center – this time in the northwestern part of the Chinese capital. Similar to a university campus, the layout features three R&D buildings surrounding a canteen at the center, complete with courtyards and gardens around each structure. Most of the workspaces have a view of the greenery outside, while the silhouette of the nearby Western Mountains serves as the background of the massive complex.





All three four-story-tall R&D are comprised of two intersecting squares forming the shape of the number '8' – each with two enclosed courtyards in the middle. The exterior of the first floor is made from light-colored natural stone elements, creating a visual contrast with the dark metal panels of the upper floors.



The crisscrossing pathways linking all the different buildings together – along with ample green space throughout the property – is one of the major highlights of this brand new Huawei complex.



The lobby follows a similar understated design as the rest of the complex, with the addition of thin strips of warm wood decorating the back wall and ceiling.



With plenty of natural light coming in from the glass ceiling, the central stairway of each R&D building mimics the black and white contrast of the exterior.



At the center of the complex is the canteen building, where the green landscape and architecture are seamlessly integrated.



AN INSIDER'S GUIDE TO YUNNAN'S STUNNING LANDSCAPES

Visit the Tea Horse Caravan Trail, Tiger Leaping Gorge and Tibetan Shangri-La in Six Days

Home to over half of China's minority groups, and more than its fair share of stunning landscapes, Yunnan is a must on every traveler's bucket list. But if you want to make the most of it, you need to go with an Insider. Experts in off the beaten track expeditions, enjoy the benefit of their knowledge of the country's most diverse province in a six-day adventure by vintage jeep.

Day 1 - Arrival in Lijiang

Upon your arrival in Lijiang, enjoy dinner at your digs for the night – an ethnic Naxi farmhouse transformed into an eco-friendly designer lodge and enclosed within a lush vegetable garden – while your Insider guide for the night offers you an introduction to the region and your upcoming trip. Later on, head into Lijiang Old Town, a traditional confluence along the Old Tea Horse Caravan Trail and a UNESCO World Heritage Site, for a leisurely stroll.



Day 2 - Lijiang to Shaxi

After breakfast, drive to the last village of the Lijiang Valley, which is situated in the shadows of the 5,600-meter-tall Jade Dragon Snow Mountain, and visit the former residence of eccentric American explorer, geographer, linguist and botanist, Joseph Rock, who lived here in the first half of the 20th century.

In the afternoon, head south to remote Shaxi Valley and explore Shibao Shan, home to a collection of hidden Buddhist temples and curious Bai minority carvings that survived the Cultural Revolution thanks to its remote location.

Ever spent the night in an 18th Century theater temple? Carefully restored, the wooden structure served as village school after the Communist victory in the Civil War, and is still run by a local teacher.



Day 3 - Shaxi to Shangri-La

Drive north to the brutal-yet-stunning Tiger Leaping Gorge, a natural wonder carved out by the rushing waters of the mighty Yangtze River over the course of millennia. Leave the masses behind as you enter the gorge and hike one of the lesser-known trails crisscrossing the picturesque hillsides.

In the afternoon climb higher still, ascending curvy mountain roads to 3,300 meters and the eastern edge of the Himalayas, the inspiration for the mythical Himalayan utopia Shangri-La. Part of geographical Tibet, the area provides the perfect backdrop for your Insider to share some insight into Tibetan culture.

In the evening you will re-imagine the days of early foreign explorers and sleep under canvas in elegantly decorated tents, an experience complemented by a candlelit, three-course European dinner in a beautifully renovated Tibetan house.



New Jinling, New Legend



www.jinlinghotel.com

The Asia Pacific Tower connects with the Jinling Hotel Nanjing to accommodate world-class requirements from a professional platform and impressive landmark of the Nanjing city center. Inside the tower, the managed for-lease office space spans the 6th to the 38th floors, and the 41st to 57th floors features added area of the 5-star Jinling Hotel Nanjing, 6 distinctive restaurants, a 3500 square-meter health club including the Angsana Spa, and a 10,000 square-meter underground lifestyle pavilion. All are prepared to exceed your expectations.

From its polished architectural design to its global cutting-edge technologies, this "smart building" built to international standards is Nanjing's best-esteemed and most-desired office building. The Asia Pacific Tower perfectly complements the Jinling Hotel Nanjing and World Trade Centre. This magnificent commercial complex is a symbol of first-class quality and is a centerpiece of Nanjing.



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Day 4 - Shangri-La to Benzilan

Watch the sun rise above the mountains while you indulge on a scrumptious breakfast served on the farm's balcony. Visit a small hilltop temple frequented by local Tibetans who come to pray for their children's wellbeing.

Take the scenic route along the Yangtze River and make your way to a hidden oasis near Benzilan. Drive to the last village in the valley and picnic in the high meadow with locals, before setting out for a pleasant hike amidst sacred oaks and bushy rhododendrons.

Accommodation for the night comes in a meticulously renovated eco-lodge, whose architect-owner insisted on only using traditional materials and building methods to create a homely atmosphere.



Day 5 - Benzilan back to Shangri-La

Stop for panoramic views at the first bend of the mighty Yangtze River on your way to the lesser-known Dongzhulin Monastery, founded in the late 1600s. If the timing is right, you can witness typical Yellow Hat debates, which are often physical and highly charged.

Head back to Shangri-La and circle Napa Lake, where countless yak and horses roam, and wealthy Tibetans have built their giant houses. Fans of propaganda won't want to miss the well-documented Long March Museum before topping off the expedition with a Tibetan yak hotpot dinner.

The final night's stay is in a boutique hotel built in a rustic-yet-luxurious Tibetan style, owned by a one-time lama who runs a center dedicated to preserving the ethnic Tibetan culture.



Day 6 - Homeward Bound

After a traditional breakfast, your Insider guide will take you to Shangri-La airport for your onward flight.

THE JEEPS

The vintage convertible jeeps truly live up to their potential in spring and autumn, when the weather is perfect and the Insiders can take out the windows and roll up the roof for an open-air adventure!

The six-day adventure is priced at RMB12,950 per adult and RMB10,350 per child, and is all-inclusive, but does not include flights. There are four dates to choose from:

Saturday, August 19 (Day 1) to
Thursday, August 24 (Day 6)

Saturday, September 16 (Day 1) to
Thursday, September 21 (Day 6)

Saturday, October 28 (Day 1) to
Thursday, November 2 (Day 6)

Saturday, November 11 (Day 1) to
Thursday, November 16 (Day 6)

To book or for more details, email Zoey Zha on zoeyzha@urbanatomy.com or call 186 0167 9926.

that's 2017 HOSPITALITY AWARDS

Celebrating the Best of
China's Hotel Industry

The first ever national *That's* National Hospitality Awards took place on July 14 at the brand new W Shanghai - The Bund.

It was a glamorous evening with over 200 leading industry figures from across China gathered to see 25 awards presented; more than 100 hotels were recognized for their excellence.

The evening kicked off with a lovely reception in the W Shanghai - The Bund hotel lobby. A huge thanks to our wine sponsor France Wineries Union, beer sponsors Liquid Solutions, Morning Peninsula Brewery and Karl Strauss and cocktail sponsor Rootymoot for helping the evening get off on the right foot.

And we'd like to thank our gift sponsors Thai Airways, Hainan Airlines, Fabulous Original Foods and Guava Pass, hairstylist sponsors Kraemer Paris by Hair Culture and Fifth Hair Code, as well as all the lucky draw prize sponsors.

Without further ado, here are all the winners - huge congratulations all round!

**NEW HOTEL
OF THE YEAR**

Sheraton Shanghai Chongming Hotel
The St. Regis Shanghai Jingan
W Shanghai — The Bund
Hyatt Regency Shanghai Global Harbor
naked Castle

**THE MOST HIGHLY
ANTICIPATED HOTEL
OPENING OF THE YEAR**

Amanyangyun
Bellagio Shanghai
Hard Rock Hotel Shenzhen
PRIMUS Hotel Shanghai Hongqiao
Cordis Shanghai, Hongqiao
Capella Shanghai, Jian Ye Li
The Shanghai EDITION
Hyatt Place & Hyatt House Shanghai
Hongqiao CBD

**LUXURY HOTEL
OF THE YEAR**

The Langham Shanghai, Xintiandi
Conrad Beijing
The St. Regis Shenzhen
Mandarin Oriental Pudong, Shanghai
Wanda Reign on the Bund
W Guangzhou

**MICE HOTEL
OF THE YEAR**

Hilton Shenzhen Shekou Nanhai
Sofitel Shanghai Hongqiao
LN Garden Hotel, Guangzhou
InterContinental Shanghai NECC
InterContinental Shanghai Expo
Hyatt Regency Shanghai, Wujiaochang



**FAMILY-FRIENDLY
HOTEL
OF THE YEAR**

Hyatt Regency Chongming
Banyan Tree Lijiang
Sheraton Sanya Haitang Bay Resort
Chimelong Hengqin Bay Hotel, Zhuhai
InterContinental Sanya Resort
Crowne Plaza Shanghai Harbour City

**OUTSTANDING
HOTEL DESIGN**

Jumeriah Himalayas Hotel Shanghai
Le Méridien Zhengzhou
The Shanhaitian Resort Sanya, Autograph
Collection
Twelve at Hengshan, A Luxury Collection
Hotel, Shanghai
Le Méridien Shanghai Minhang

**GETAWAY HOTEL
OF THE YEAR**

Hilton Ningbo Dongqian Lake Resort
naked Stables
Guangzhou Chimelong Hotel
The Westin Zhujiajian Resort, Zhoushan
Sheraton Huzhou Hot Spring Resort

**BUSINESS HOTEL
OF THE YEAR**

Crowne Plaza Beijing Chao Yang U-Town
EAST, Beijing
Kerry Hotel, Beijing
Jing An Shangri-La, West Shanghai
JW Marriott Hotel Shanghai at
Tomorrow Square
JW Marriott Hotel Shanghai Changfeng Park
Grand Kempinski Hotel Shanghai

**THE MOST
INFLUENTIAL
HOTEL**

Grand Hyatt Guangzhou
The Ritz-Carlton Shanghai, Pudong
New World Beijing Hotel
Pudong Shangri-La, East Shanghai
Park Hyatt Shanghai

**URBAN RESORT
HOTEL
OF THE YEAR**

Sofitel Shanghai Sheshan Oriental
Banyan Tree Shanghai on the Bund
The Yuluxe Sheshan, A Tribute Portfolio
Hotel, Shanghai
The Puli Hotel and Spa
Okura Garden Hotel Shanghai

**ART HOTEL
OF THE YEAR**

Andaz Xintiandi, Shanghai
Nuo Hotel Beijing
Park Hyatt Hangzhou
Hotel Indigo Shanghai on the Bund
W Beijing Chang'An

**LANDMARK HOTEL
OF THE YEAR**

Grand Hyatt Shanghai
Hyatt on the Bund
The Westin Bund Center Shanghai
Kempinski Hotel Beijing Lufthansa Center

**HISTORIC HOTEL
OF THE YEAR**

Fairmont Peace Hotel
Waldorf Astoria Shanghai on the Bund
InterContinental Shanghai Ruijin
Xijiao State Guest Hotel
Broadway Mansions Hotel

**BOUTIQUE HOTEL
OF THE YEAR**

Chaptel Hangzhou
Banyan Tree Ringha
LN Hotel Five, Guangzhou
The Temple House
Bamboo Retreat

**OUTSTANDING
CITY VIEW**

Hotel Indigo Shanghai on the Bund
Hyatt on the Bund
Le Royal Méridien Shanghai
Hyatt Regency Hangzhou
Niccolo Chengdu



**NEW SERVICED
APARTMENT
OF THE YEAR**

PRIMUS Residence Shanghai Hongqiao

**THE MOST HIGHLY
ANTICIPATED SERVICED
APARTMENT OPENING
OF THE YEAR**

Ascott Raffles City Shenzhen

**FAMILY-FRIENDLY
SERVICED APARTMENT
OF THE YEAR**

Somerset XuHui
Fraser Place Tianjin

**LUXURY SERVICED
APARTMENT
OF THE YEAR**

Oakwood Residence Damei Beijing
GTC Residence Beijing
Mandarin Oriental Pudong, Shanghai,
Executive Apartments
THE ONE Executive Suites managed
by Kempinski
Fraser Suites Top Glory
Futian Shangri-La, Shenzhen

**ECO-TOURISM
DESTINATION
OF THE YEAR**

Discovery Adventures Moganshan Park

**OUTSTANDING
SERVICE**

THE ONE Executive Suites Shanghai managed
by Kempinski
JW Marriott Beijing Central
Shanghai Marriott Hotel Pudong East
Grand Millennium Shanghai Hongqiao
Hilton Shanghai Hongqiao

**OUTSTANDING
HOTEL SPA**

Waldorf Astoria Spa, Waldorf Astoria
Shanghai on the Bund
The Peninsula Spa, The Peninsula Shanghai
CHI Spa, Jing An Shangri-la, West Shanghai
Banyan Tree Spa, Banyan Tree Shanghai
on the Bund
YHI SPA, Melia Shanghai Hongqiao

**OUTSTANDING
HOTEL
SWIMMING POOL**

Four Seasons Hotel Pudong, Shanghai
JW Marriott Hotel Shanghai at
Tomorrow Square
W Shanghai — The Bund
InterContinental Shanghai Puxi
New World Shanghai Hotel

**MOST INFLUENTIAL
HOTEL COMPANY**

OCT International Hotel
Management Co., Ltd.





SWITCH ON TO MEDITATION

Pure Yoga's Brand New 30-minute Meditation Classes

What do Steve Jobs, Oprah Winfrey, Tom Hanks, Katy Perry and Mark Zuckerberg have in common? In addition to being extremely successful in their respective fields, these public figures are all in the habit of practicing meditation on a regular basis.

A practice that's associated with both Eastern and Western religious traditions and beliefs, some of the earliest references to meditation are found in Hinduism. In a modern context, people often see meditation as an art to calm the mind and find peace from within.

Many have found meditation to be helpful in handling stress, balancing emotions and turning negative thoughts into positive. Some have even claimed that this habit has had a positive effect in managing their blood pressure and strengthening their immune system. Best of all, you can pretty much meditate anywhere, and for as much time (or as little) as you need – and its effects are immediately noticeable. Pure Yoga is now offering five brand new types of 30-minute-long meditation classes:



Nada Yoga

In this sound-focused class, students will concentrate on sound vibrations (such as chanting, singing, mantra repetition, sounds of sacred musical instruments) that balance and optimize brain frequency and get rid of negative emotions.

Yoga Nidra

Also known as 'yogic sleep,' students are guided to focus on and relax various parts of the body while in a state of conscious sleep.

Pranayama

Focused on the control of breathing, this class introduces students to yogic breathing and concentration exercises that lead to a meditative state.

Trataka Yoga (coming soon)

This meditation practice involves the fixation on one object for a period of time to develop concentration and improve one's focus, memory and visualization skills.

Movement Meditation (coming soon)

This class involves moving the body to the rhythm of sound or breath to unite the mind and body to the present moment – a simple and accessible way to enter into a meditative state.

Free Nada Yoga Workshop

On Saturday, Sept 9, at 11am, teacher Shiva Wang will host a complimentary Nada Yoga workshop (75 minutes) at the iapm studio to allow members to get a taste of the benefits of meditation.

To see class schedules, visit www.pure-yoga.com.cn

Pure Yoga iapm studio: L6-615, iapm mall, 999 Huaihai Zhong Lu, by Shaanxi Nan Lu (5466 1266)

Pure Yoga Plaza 66 studio: L3-335, Plaza 66 mall, 1266 Nanjing Xi Lu, by Shaanxi Bei Lu (6279 1119)

ARTS

Ariana Grande

The Pop Superstar Arrives on the Mainland at the Height of Her Dizzying Career, P36



Summer Movie Guide
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ELYSIA CRAMPTON

The Composer and Activist Debuts Her Electrifying Live Show in China

By Erica Martin

A composer of lush, uncompromising electronic music and an exhilarating live performer, Elysia Crampton addresses the progressive issues that preoccupy her with a combination of musical poetry and electrifying beats. We caught up with Crampton before her shows in Beijing and Shanghai to learn about her commitment to her Aymara heritage (an indigenous people of South America), cosmic love stories and how words can get complicated.



ISSA/PHOTO

Tell us a bit about the themes and ideas you're exploring on your new album, *Spots y Escupitajo*.

The album as a whole is speaking to an encounter with this deity named *coa* or *chuyi chinchay*, who I call my god. Each song highlights different Aymara spiritual concepts as textures that make up the larger body of work, and loosely cover the month before my grandpa passed away.

You've spoken about one of the goals of your music being "a project of Aymara survival and resistance." How has your incorporation of your Aymara culture into your music evolved over time?

For one, practicing writing and composing music has allowed me to deepen and articulate the language I use to attest my Aymara heritage and my Aymara 'being-ness,' which is to say Aymara 'becoming-ness.' Having the language to detail one's position is a difficult thing that comes with trial and error. Utilizing music as a form of communication is helpful for me to go beyond the boundaries that are set with writing in a textual form.

We come from a history of people that did not rely on the written word – 'the lettered city' – but used our own flesh, our appearance, our textiles and our sound as a way to carry history.

"If there's any truth in what I say, it's in the fractured inconsistencies or contradictions"

Can you also tell us about your live show and the visuals you often use to accompany it?

The performance I've been touring with this year is based on Edgar Allen Poe's short story "Conversation of Eiros and Charmion" as well as [Peruvian writer] Churata's *Pez De Oro*. The show's story is loosely about a comet that falls in love with planet Earth. My brother helped me design the visuals that are projected behind me at some of the shows.

How much has your life in rural Virginia influenced your music, especially considering how underground electronic music culture in the US has been centered only on cities like New York and LA? Are you still based there?

I'm no longer based in Virginia, but I still live a rural life. You make an interesting point regarding location and electronic music.

People often have a set notion of what music should sound like, coming out of a rural area. It's good to complicate those preconceived notions of spacial or land-body relations, especially as they define us as people, and define our so-called cultures. I think as Native Americans, we're only validated if we look or sound a certain way, which relates to how the settler state has defined and policed us and our ways of life.

You put a lot of thought and care into communicating the themes that are present in your work — how do you think this allows your music to occupy both an intellectual space and a nightclub environment?

It's true, as Native American, as Latinx, my references and history are woven together with what we call club culture, but I honestly don't find my BPMs that danceable in a standard context. I'd like to work on that [laughs], but I'm a slow person.

Sometimes I think words complicate things and can keep others from acknowledging growth. If there's any truth in what I say, it's in the fractured inconsistencies or contradictions between the texts I produce, the growth between two fixed points.

Aug 5, 10pm, RMB100. ALL, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路

COLLAGE

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COMING TO A THEATER NEAR YOU



★ AUGUST 25 ★

Baby Driver

This stylish heist film has garnered much buzz since debuting in the US in July. Written, produced and directed by Edgar Wright (*Shaun of the Dead*, *Hot Fuzz*), the film follows Baby (Ansel Elgort), a talented young getaway driver in Atlanta who falls in love with a waitress (Lily James) and tries to extricate himself from his bad-guy bosses (a star-studded crew featuring Kevin Spacey, Jamie Foxx, and Jon Hamm) in order to be with her. Though the plot may sound a bit too similar to *Drive*, Baby stands out thanks to his tragic backstory and a head injury that he copes with by listening to music all the time; this in turn allows the film to have an excellent soundtrack.



★ AUGUST 25 ★

Cars 3

Lightning McQueen, played by Owen Wilson, returns as a now-aging racer in the third installment of Pixar's *Cars* franchise. Conflicts arise when a bro-y young racecar named Jackson Storm (subtle) beats McQueen in several races because he's a newer model car with fancier parts. After McQueen gets into a major crash, he trains with race technician Cruz Ramirez (played by acclaimed Latina comedian Cristela Alonzo), and the two return to the races in order to take back his title and win one for her. Critics have deemed the film surprisingly poignant despite its standard fare sequel storyline.



CANVASSED

Ultra, Concrete & Grass and JZ Hit Shanghai This Fall

With the heat and humidity beginning to wane by September, fall is always Shanghai's most fertile season for music festivals. This year sees several major festivals in September and October. Split Works' Concrete & Grass returns for its third year on Sept 16-17, and its first wave of confirmed acts include Japanese rockers Radwimps, Thurston Moore Group, US electronic musicians Jai Wolf and Princess Nokia, and Beijing rockers Carsick Cars, whose original line-up (pictured) is reuniting solely for the festival. Shanghai staple JZ Festival is bringing over iconic 70s funk troupe Kool & the Gang this year on Oct 13-15, along with former Police guitarist Andy Summers. The newest addition to fall's festival line-up is Miami's EDM festival brand Ultra, which will make its China debut on Sept 9-10 featuring The Chainsmokers and Carl Cox.



HAO BU HAO

Hao

American comic book giant Marvel has teamed up with Chinese company NetEase to create the first Marvel comic series centered on Chinese superheroes. Comic book artists Keng and Zhou Liefen, along with playwright Shui Zhu, have been tasked with creating the new characters, and production is already in progress. For now these heroes will be limited to the pages of comic books, but considering Marvel's massive popularity in China, they could also play a role in upcoming Marvel films. The same deal has allowed NetEase to distribute 12 of Marvel's comic books in China, including *Guardians of the Galaxy*, *The Amazing Spider-Man* and *Invincible Iron Man*.



Bu Hao

Disney fans who have been anticipating the live-action remake of *Mulan* will be disappointed to learn that the film's premiere has been delayed more than a year, until late 2019. Experts believe that pressure on Disney is mounting due to the success of the live action remake of *Beauty and the Beast* and *Wonder Woman*, and this has caused the network to go back to the drawing board in order to ensure that the remake is up to snuff. Rumors that Australian actress Natasha Liu Bordizzo will play the title character – instead of an actress from China – have led to controversies that may also be delaying the film's production.

THE PLAYLIST



From the ambient pop of Cigarettes After Sex to RP Boo's banging footwork, here are our favorite tracks from artists playing in Shanghai this month. Scan the QR code in your *That's* app to listen.



- 🎧 TOKiMONSTA (feat. Yuna) - 'Don't Call Me'
- 🎧 RP Boo - 'Bang'n on King Drive'
- 🎧 Ariana Grande (feat. Nicki Minaj) - 'Side to Side'
- 🎧 Sinjin Hawke - 'Onset'
- 🎧 A Guy Called Gerald (feat. Louise Rhodes) - 'Humanity'
- 🎧 DYGL - 'Let It Out'
- 🎧 Zhu - 'Faded'
- 🎧 Placebo - 'Pure Morning'
- 🎧 Champagne Drip - 'Of Course I Still Love You'
- 🎧 The Fratellis - 'Chelsea Dagger'
- 🎧 Baauer - 'Harlem Shake'
- 🎧 Cigarettes After Sex - 'Affection'
- 🎧 Kyoka - 'Lined Up'
- 🎧 Foster Parents - 'Pulled Punches'
- 🎧 Elysia Crampton - 'Promesa'

WHAT'S NEW



Wu Kong Set to be Summer's Major Domestic Film

The first part of 2017 has seen a dearth of success for domestic films in China, with most box office records coming from foreign films like *The Fate of the Furious* and *Dangal*. *Wu Kong*, which debuted in theaters around China on July 13, turned the tide by becoming the first domestically produced film of 2017 to break RMB100 million on its opening day. Directed by Derek Kwok and starring Eddie Peng, the film is the latest interpretation of the much-loved and much-adapted story of the Monkey King, though filmmakers have attempted to give the classic tale a more modern twist by basing it on a popular internet novel from the early 2000s. *Wu Kong* should get a further boost in the box office throughout the month of August due to a temporary summer lag on foreign films released in Chinese theaters.

Too hot to leave the house, or even drag yourself out of bed? There are few better ways to fight the excruciating heat of summer in Shanghai than to hole up next to your air conditioner and spend a day getting better acquainted with Chinese cinema. From heralded classics to art house flicks to campy horror stories, here are some of our favorite Chinese films to help pass your steamy Shanghai summer. Recommendations come via the *That's* editorial team and a few of our pretentious movie buff friends (Thanks, guys!).

SUMMER GUIDE

TO CHINA'S MOST BINGE-WORTHY MOVIES

Romance



Days of Being Wild 阿飞正传
(Wong Kar-wai, 1990)

Though his classic *In the Mood for Love* is also a must-watch, we love this loose prequel to the film for its sensual depictions of Hong Kong and the Philippines. Plus, with Maggie Cheung, Leslie Cheung, Andy Lau, Carina Lau and a cameo from Tony Leung, it probably breaks the record for the largest number of attractive people in a single film.

Farewell My Concubine
霸王别姬
(Chen Kaige, 1993)

This Fifth Generation classic won a raft of awards thanks to its stunning cinematography, sumptuous costume design, and riveting performances by Leslie Cheung and Gong Li as a Peking Opera singer and his love interest. It's the only Chinese-language film to have won the Palm d'Or at Cannes.



Drama

Mr. Six 老炮儿
(Guan Hu, 2015)

This thrilling crime drama was a both a festival award-winner and a major blockbuster hit, finding acclaim for turning many action movie tropes (like flashy fight scenes) on their head. The titular protagonist is an aging kingpin in Beijing who must delve back into the underworld to save his kidnapped son.

Yi Yi ——
(Edward Yang, 2000)

Regularly cited as one of the best films of the 21st Century, Yang's complex drama about three generations of a middle-class family in Taipei won him Best Director at Cannes. Critics rave about Yang's keen camerawork and the film's universal themes about the struggles of everyday life.

24 City 二十四城记
(Jia Zhangke, 2008)

This film by revered Sixth Generation filmmaker Jia Zhangke movingly depicts a building in Chengdu and the characters who frequent it over the course of 50 years. Originally a state-owned factory, the building is eventually demolished to become a luxury high-rise in a story that mirrors China's urban development as a whole. *24 City* is a real apartment complex in Chengdu, and parts of the film are shot in a documentary style.

Art House



Kaili Blues
路边野餐
(Bi Gan, 2016)

Set in Guizhou, Bi Gan's acclaimed directorial debut follows a former gangster as he travels around his home region trying to rescue his nephew. Its haunting imagery and innovative camerawork (including a 41-minute unbroken shot that takes up a third of the movie) have led critics to compare Bi to Thai indie darling Apichatpong Weerasethakul.

Suzhou River
苏州河
(Lou Ye, 2000)

This moody, noir-like drama was praised for its depiction of the gritty

underbelly of Shanghai's rapid urban development. It tells the tragic story of a videographer and his lost love, a performer who makes a living by swimming in a tank at a bar dressed as a mermaid.

Paths of the Soul
冈仁波齐
(Zhang Yang, 2017)

This docu-drama road movie from Beijing director Zhang Yang follows 11 religious pilgrims as they walk for seven months from their hometown to Lhasa. After debuting to much acclaim at film festivals all over the world, *Paths of the Soul* secured a China release date and hit domestic theaters this past June.



HORROR

Prince Nezha's Triumph Against Dragon King

哪吒闹海

(Yan Dingxian, Wang Shuchen and Xu Jingda, 1979)

This classic animated film based on the mythology of warrior-dietary Prince Nezha screened at Cannes in 1980 and is acclaimed for its modern, mesmerizing animation style.

Havoc in Heaven

大闹天宫

(Wan Laiming, 1961)

China's animation industry underwent a Renaissance in the 60s thanks to the work of the four trailblazing Wan Brothers. Their magnum opus is *Havoc in Heaven*, a Peking opera-themed interpretation of *Journey to the West* that's widely considered one of the world's best animated films.



Big Fish & Begonia

大鱼海棠

(Liang Xuan and Zhang Chun)

Despite its somewhat meandering plot, this blockbuster animation is one of the most successful Chinese animated films of all time thanks to its gorgeous, innovative visuals. Based on a classic Taoist story, it follows a mythical little girl named Chun who visits the human world disguised as a red dolphin.

House of Flying Daggers

十面埋伏

(Zhang Yimou, 2004)

The obligatory *wuxia* entry to this list comes in the form of *House of Flying Daggers*. This Academy Award-nominated film is as much a romance as a martial arts piece, with its breathtaking cinematography and showcase of superstar Zhang Ziyi, who plays a blind dancer in one of her early starring roles.

Animation

I Am Not Madame Bovary

我不是潘金莲

(Feng Xiaogang, 2016)

Fan Bingbing shines in this satirical comedy that cleaned up at the box office while also earning praise from critics both at home and abroad. The movie follows Fan as protagonist Li Xuelian, who must navigate bureaucracy and societal pressures on women as she tries to outsmart her trifling ex-husband, who is attempting to slander her good name.

Forbidden City Cop

大内密探零零发

(Vincent Kok and Stephen Chow, 1996)

Stephen Chow was making quirky slapstick comedies long before he broke all of China's film records with his smash hit *The Mermaid*. This James Bond parody stars Chow as an imperial bodyguard, inventor and... gynecologist living in ancient times and struggling to keep the emperor safe.

Devils on the Doorstep

鬼子来了

(Jiang Wen, 2000)

This black comedy directed by and starring Jiang Wen (whose latest star turn was as the lovable Baze Malbus in *Star Wars: Rogue One*) uses satire to comment on the futility of war. It's set during the second Sino-Japanese War and is shot in black-and-white to mimic old-time war movies.

Lonely Spirit in an Old Building

黑楼孤魂

(Ming Liang and Deyuan Mu, 1989)

China lags behind its twisted neighbor across the sea when it comes to horror, but this micro-budget film made by a group of young teachers at Beijing Film Academy is profoundly disturbing. It spent several years ranked as the number one Chinese horror movie on Douban, and tells the story of a little girl who haunts a basement after she dies there in a hanging.

The Phantom Lover

夜半歌聲

(Ronny Yu, 1995)

Less a horror film and more of an eerie otherworldly romance, this period piece set in the 1940s stars Leslie Cheung as a *Phantom of The Opera*-like figure who secretly lives in a theater and terrorizes students who try and fail to sing the song he wrote for his long lost love.

The House That Never Dies

京城81号

(Raymond Yip, 2014)

One of China's few horror films to find success at the box office, *The House That Never Dies* is based on a real historic Beijing mansion that's believed to be haunted. It's a bit thin on actual scares, but with sumptuous art direction and feminist undertones thanks to Ruby Lin's incredible performance as both the house's belabored new occupant and a ghostly sex worker from the 1910s, we think it's worth a watch. Plus, *House That Never Dies II* is currently playing in theaters across China.

Comedy



The city of **Manchester** made Grande an honorary citizen in response to her support after she organized the One Love Manchester concert to raise money for the victims of the bombing that took place at the end of her concert on May 22, 2017.

She has **13 tattoos** (including a worker bee, the official symbol of the city of Manchester), but only 11 have ever been photographed or described by her.

She's a **vegan**.

Despite having the world's most iconic sleek auburn **ponytail**, Grande's hair is naturally dark and curly.

Gloria Estefan saw Grande singing on a cruise ship when she was eight years old and approached her to say, "You were meant to do this."

Her parents named her after the heroine **Princess Oriana** from *Felix the Cat: The Movie*. She's also allergic to cats.

Her least favorite musical genre is **dubstep**.

10 THINGS YOU DIDN'T KNOW ABOUT ARIANA GRANDE

As the pop princess makes her China debut at the peak of her dizzying rise to stardom, *That's* scours the darkest recesses of the Internet for some little-known Ariana Grande trivia. Read on and prepare yourself for her *Dangerous Woman* world tour.

Her mother has stated that she was worried Grande would grow up to be a serial killer because of her childhood fascination with **horror movies**.

On an MTV show called *Cambio Goes Home With* in 2010, Grande revealed that she lives in a historic LA mansion that was once owned by American director **Francis Ford Coppola**.

Before finding more mainstream acting fame as Cat Valentine on the Nickelodeon show *Victorious*, Grande made her **Broadway debut** in 2008 at age 14 as a cheerleader named Charlotte in the musical *13*.

FESTIVAL PREVIEW: SUMMER SONIC

Major Japanese Rock Fest Lands in Shanghai for the First Time

By Erica Martin

One of Japan's leading rock and live music festivals, Summer Sonic is a major multi-day event that goes down simultaneously in Chiba and Osaka annually. For the first time this year, Summer Sonic is expanding overseas into China, with its Shanghai debut scheduled for August 26 and 27. Only the first wave of headliners have been announced so far, but rumors continue to swirl about other major acts, most notably 'kawaii metal' megastars Baby Metal, who are headlining Japan's festival a week prior but are not on the roster (yet, at least) for the Shanghai dates. Here are our picks from Summer Sonic's confirmed batch of headliners.



Luna Sea

The biggest Japanese act so far on the bill is Luna Sea, who were a major *visual kei* band when they formed in the mid-1980s, but have since toned down the glam and makeup and found success as more standard alternative rockers. They released their first album in 13 years, *A Will*, in 2013.



Placebo

Arguably the most exciting name on the bill, Placebo is an iconic rock band of the mid-90s. They've enjoyed a long and controversy-fueled career thanks to their charismatic frontman Brian Molko, who is famous for his distinctive nasally voice, androgynous aesthetic, and frank lyrics about love and sexuality.



The Kooks

British pop-rock foursome The Kooks formed in 2004 and have released four albums of catchy songs with a wide range of musical influences, including electropop and reggae. They released their latest album, *Listen*, in 2014.



Pia-no-jaC

One of the more interesting but lesser known Japanese bands from the first round of headliners, this duo consists simply of a pianist and a *cajon* player (a box-like percussion instrument originally from Peru), who manage to create dark and captivating jazz compositions with just their two instruments.



Lady Bee

The Summer Sonic brand has its own devoted electronic music festival called Sonic Mania, but they still sprinkle a few EDM acts into their main festival, including American trap and Moombah producer Lady Bee.



The Fratellis

Scottish rock band The Fratellis have enjoyed much fame over the last few years thanks to a few catchy megahits like 'Chelsea Dagger.' Fun fact: the band's three members all changed their last names to 'Fratelli,' which means 'brothers' in Italian, though none of them are related by blood.



OPEN MINDS

Beijing Noise Rockers Birdstriking Reveal New Preoccupations on Their Anticipated Second Album

By Zaruf Ezhan

A half-decade gap between albums may be the norm for veteran rock stars holding on to what's left of their music career. When it's a young band with massive potential and a solid fan-base, it's not so common. "We've been through a lot, both in and out of music," explains Wang Xinjiu and He Fan, the founding members of Beijing noise rock outfit Birdstriking.

They weren't kidding.

Not long after the band first got together, Birdstriking had risen through the ranks of the Chinese capital's rock clubs. In 2012, the college-aged trio released their self-titled debut album, which was recorded by local hero Yang Haisong from P.K.14 under coveted Beijing label Maybe Mars.

The problem? Lyrics like "You can control the media, but you can't control my mind" didn't sit well with authorities, and because of a track called 'Monkey Snake,' Birdstriking didn't see any distribution for their debut album in the PRC.

This kind of rebellious, no-fucks-given youthful exuberance that some call 'punk' convinced Anton Newcombe, the frontman of San Francisco psych-rock

band The Brian Jonestown Massacre, to re-release Birdstriking's album under his UK label 'A' Recordings three years later. That same year, Birdstriking went on a 25-date US tour under the management of Ricky Maymi, The Brian Jonestown Massacre's guitarist.

It was Maymi who brought up the idea of a follow-up record by the Beijing-based band. They asked him to produce it, and he did.

The result was *Holey Brain*, which is slated for an August 2017 release under Maybe Mars once again. When asked if they've consciously chosen to avoid potentially controversial socio-political topics this time around, the band claimed to not focus on things like

sales distribution or the lack thereof.

"It wasn't a big problem for our debut, as the genuine fans will buy our music no matter what," says the band. "We didn't pay too much attention to the content either. The writing was a pretty fluid and natural process."

Fans anticipating a new brand of Birdstriking social commentary need not look further than the album's unusual title. "We think people should open up their brain and let in new things," they say. "People, including us, are too lazy to leave their comfort zone sometimes."

The band is urging their fans to have 'holey brains' and open up to the new Birdstriking musical direction, which may be a more developed sound minus the first album's active courting of controversy.

While the Velvet Underground-meets-Sonic Youth controlled chaos of the first album is still present, the lyrical content of *Holey Brain* is as clean and wholesome as it gets. Instead of rallying cries against brainwashing, this time around the band opts for subject matters like the struggles of being 25, distant relatives, and favorite sports teams.

It's easy to argue that an artist's freedom of expression is being stifled yet again, but in reality, it's been five years since the song 'Monkey Snake.' The boys have left school and traveled the world, and the trio is now a five-piece, with Xinjiu stepping up from behind the drum kit to play guitar. He Fan is now a proud husband, too. All this growth is reflected in the new album's themes and preoccupations.

"We believe that real rock music reflects who you are," says Birdstriking. "We wrote the first album at the age of 20 and we did the second in our mid-20s. It's less punk but more melodic, and the songs are deep thoughts about ourselves rather than us telling people what they should or should not do."

Holey Brain drops mid-August and is available at www.maybemars.com.

"We think people should open up their brain and let in new things"

CHINA

MUSIC CORNER

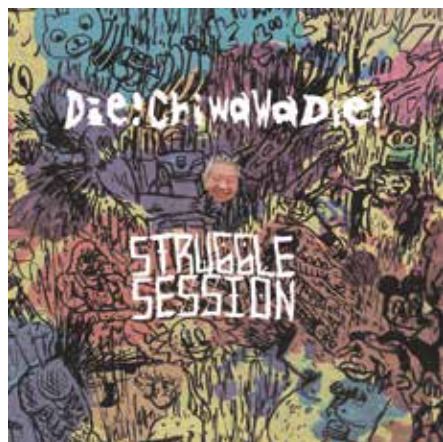
Three New Homegrown Albums on Our Radar This Month

By Erica Martin

***Hearts of Desire* by Fazi**

Somewhere between their 2016 sophomore release *The Root of Innocence* and this third official studio album from Maybe Mars, Xi'an post-punk foursome The Fuzz changed their name to Fazi. Fortunately, the dreamy, brooding aesthetic that they explored on their first two albums has survived the identity alteration. Fazi composed *Hearts of Desire* while on an expansive 43-city tour of their previous album, stopping to record it piecemeal in studios everywhere from Taipei to Wuhan. Musicians from five other bands throughout China collaborated with Fazi on the eight-track album, but it actually sounds more cohesive than their previous release; all the songs are shot through with melodic post-punk, nostalgia, and the occasional surf-rock riff, especially on the album's title track, which opens with the sounds of crashing waves. More lyric-heavy songs are broken up by several long, shoegaze-y interludes, like on the aptly named 'Beautiful Noise,' and the record as a whole is overlaid with the feelings of movement and rootlessness that may have cropped up naturally from the fact that Fazi recorded it on the road.

Listen here: <https://site.douban.com/FAZI/>



Split by Die!ChiwawaDie! and Struggle Session

This collaboration between Beijing DIY punk label Genjing Records and Guangzhou's Qii Snacks Records is a 21-track split album from two punk bands, currently being sold in vinyl format on a slickly produced see-through record splattered with blue paint that's somewhat at odds with the crusty songs within. Guangzhou punk-rockers Die!ChiwawaDie! open the record with a crackly 30-second funk sample, then launch into their aggressively uptempo tracks, which move at a dizzying speed, as few of them break the two-minute mark. A variety of equally raw male and female vocals plus a few evocative song titles (like 'Classmate Chiu the Shoegazer') make for an intriguing listen. Beijing's Struggle Session, who just completed a tour of Spain and Morocco, and whose roaring, plaintive fast-core songs were recorded for the album by P.K.14's Yang Haisong, scream their way through the album's B-side. Their final track 'Trail of Glass' is the clearest narrative of Beijing underground angst that they are going for throughout the album.

Listen here: <https://genjingrecords.bandcamp.com/album/split-12>

***Saboteurs* by Deer Park**

A project conceived by Shanghai-based, New Zealand-born vocalist Nick Walsh and his cousin Shannon Walsh, who's based in New Zealand, Deer Park offers up an impressive and nuanced album in the form of *Saboteurs*. The band describe themselves as having "a healthy dose of 21st century paranoia" explored through eerie, atmospheric pop songs that blend ambient electronic music with the seamless use of a trumpet and saxophone. Walsh's soaring vocals are reminiscent of Seattle folk rockers Fleet Foxes at times, but with completely different preoccupations. Standout tracks include 'Re-Up' and the poignantly unsettling 'Birthdays.' The band performed an unofficial release show last month in Shanghai at Harley's while both core members were in town, which displayed vocalist Walsh's onstage charisma and that unlikely horn section; here's hoping they continue making music despite the geographical setbacks.

Listen here: <https://deerpark.bandcamp.com/>



SYNCHRONICITY

Philippe Parreno Makes His Multimedia Debut at the Rockbund Art Museum

By Zoey Zha

A large piece of rotating mirror standing solemnly on the rooftop captures and reflects the sunlight through the glass ceiling into an empty room beneath. In this room are two rows of evenly spaced speakers dangling in midair. It's the fourth floor of Shanghai Rockbund Art Museum, which has been transformed into a theater to stage part of French artist Philippe Parreno's solo exhibition, *Synchronicity*.

Recognized as one of the most distinctive artists of his generation, Parreno is known as an artist who ingeniously adopts cutting-edge technology to create his artworks, which span a diverse selection of media to redefine the conventional concept of an exhibition and explore the boundaries between reality and fiction.

Following his "mesmerizing and unmissable" solo exhibition at Tate Modern last year, Parreno unveils his China debut, which is arguably one of the most highly anticipated art events on the Bund this summer.

Taking up four floors – including the rooftop – of the six-floor museum, Parreno's show at the Shanghai Rockbund Art Museum is hugely different from London's Tate Modern in terms of space and architectural style, and this became an interesting challenge that the artist and the curator, Larys Frogier, had to overcome.

"Philippe will never tell you [what to do] because he always connects his works with the architecture. So the project itself is constantly ongoing and he won't offer you

a solution of what-ifs. It all depends on us," Frogier says.

The slightly precarious tone to Frogier's response becomes understandable when stepping into the exhibition room on the second floor, where Parreno's signature animated film, *Anywhere Out of the World*, a new rendition of a manga heroine from his 1999 collaborative project, is featured.

A vaguely transparent white backdrop that separates the room into two spaces is set before a lighting device, which projects a digital clock back onto the white partition. With a pair of 3D glasses given to us at the door, we sit on the floor and relax until the film starts to play, but the whole scene takes a bizarre turn when the clock begins to flicker and the blinds rise and fall in a beserk pattern, as if you have mistakenly stumbled upon a haunted house. As the chaos subsides, a lifeless female manga character appears



on the screen, catching you off guard with the toneless narrative of her story. Her fate, created to entertain the audience, ends when she fails her mission. While you're indulged in this created animated world, the character cuts off her story in order to introduce her voice actor. Once again, the onlookers are being pushed to the edge where reality meets the virtual world.

Heading up to the third floor, one can find another set of florescent clock projecting on the wall in a dark room. But there's a chance that you will be constantly interrupted by people pulling up the curtains. Annoying? Very. But it's actually part of the experience, Frogier explains. It's also Parreno's first attempt to include choreographed live performances into his exhibition.

"These Indonesian puppeteers are in charge of activating the blinds or whispering to you directly without attracting attention since they're not wearing any costumes," Frogier says. "They observe and perform based on the audience feedback onsite so that everyone can be involved."

This is one of a few exhibitions that promises a completely engaging, immersive experience, and we think they delivered on this front.

July 8 – Sept 17, Tuesday – Sunday, 10am–6pm, RMB20–50. Rockbund, 20 Huqiu Lu, by Beijing Dong Lu 虎丘路20号, 近北京东路 (www.rockbundartmuseum.org)



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C

ome on, China!"

Spectators holler as China battles Norway, erupting into applause whenever a player makes a killer move. State-of-the-art cameras record the action, then blast it onto massive screens throughout the stadium. Fangirls wear electronic headbands flashing the names of their favorite players, giggling and covering their faces whenever the cameras zoom in on them. Throngs of teens line up to buy official Team China jerseys; others are already wearing them.

It's the second day of Shanghai's Overwatch World Cup qualifier. Developed and released by American video game company Blizzard Entertainment, *Overwatch* is a team-based shooter game that boasts 30 million players worldwide, a base it has grown in barely a year.

The tournament draws a cast of characters from around the world – both onscreen and off. Aside from the players and teams, there are coaches, presenters, broadcasters, sponsors and viewers (millions of whom are watching online via live-streaming platforms like Amazon's Twitch). Both American and Chinese commentators narrate the action. It's an enormous operation.

The players look like typical teenagers – except they wear serious facial expressions, which we see close up on a secondary set of screens projecting as they play. But the biggest screens hang above them, showing the players as their virtual selves – *Overwatch* game characters battling each other in fantastical settings.

Team China and Team France top the day's competitions and qualify for the next stage of the World Cup. But every team that places in Shanghai this weekend receives USD9,000. Do the math, and that's over RMB10,000 per player. Not bad for a weekend of gaming.

Welcome to the world of esports, where – often professional – gamers compete in multiplayer video games in front of a live audience. Esports has transformed what was once a slacker pursuit into an industry worth millions of dollars.

The idea of 'professional video gaming' may have seemed laughable a decade ago. But today, the esports industry is booming. Global revenue reached USD493 million in 2016 and is expected to reach a staggering USD1.5 billion by 2020, according to a market report by gaming researcher Newzoo. Players compete in tournaments around the world, join clubs and train daily.

Nowhere is esports taken more seriously than China, the number one market in the world for video games. China has more than 70 million esports enthusiasts (viewers who watch esports multiple times a month) – more than triple the US's 20 million, according to Newzoo. Meanwhile, the number of ▶

words by Dominique Wong
additional reporting by Noelle Mateer, Vivian Liu,
Jocelyn Richards, Sky Thomas Gidge and Jimmy Li
graphics by Iris Wang



esports players (from recreational to professional) in China is a colossal 117 million, according to consultancy group iResearch.

In 2016, half of the 10 highest-earning esports players in the world were Chinese. And while the US and South Korea once ruled the esports scene — both were at the top of the tournament winnings table until 2011, and, in the case of South Korea, until 2014 — China now currently dominates the board.

The country's esports supremacy is no coincidence. According to Beijing-based game developer Chris Pfeiffer, the reason is twofold: accessibility and big business. Games in China are generally free to play, meaning that instead of paying upfront to buy a game like in the West, users can download it for nothing.

And then, there's Tencent.

"Tencent is massive," says Pfeiffer, who has worked in the gaming industry professionally since 1995 (and "not-professionally since the mid-80s"). The Internet giant owns WeChat, game distributor WeGame and game-streaming service Douyu. It also owns Riot Games, which developed *League of Legends* — currently the most-played esports in the world.

"If [your company] is big in China, that instantly gives you one-fifth of the world. You're big in Korea? Meh, that's like being big in Chongqing," Pfeiffer laughs.

But big companies aren't the only ones making money off esports in China — the players themselves are, too. One way to game a paycheck? Tournaments.

Shenzhen Bay Sports Center is a 33,000-seat

stadium mostly used for swimming and football. But on one day in June, it hosts the National Electronic Sports Open (NESO) warm-up competition.

It's here we meet 23-year-old Theeban Siva, who's been competing professionally for the past seven years. Better known by his on-screen names 1437 and Rose, Siva is part of TNC Pro Team, an esports team sponsored by a Filipino Internet cafe chain. Siva spent a year in China playing for a team called LGD Gaming back in 2012, but says he "[felt] out of place constantly. You get burned out really quickly."

Originally from Canada, Siva has been recruited by so many teams throughout his career, he's finding it hard to keep track (he joined TNC Pro Team earlier this year, his seventh team in just two years). When asked where his team is based in the Philippines, he shouts across the room to his manager: "Hey, we live in Manila, right?" (Yes, they live in Manila.)

"Well," Siva says apologetically, "I've only been with the team for three weeks." Siva's indifference to geography belies his position on the team: captain.

Eight teams participate in the NESO warm up: three from China, two each from the Philippines and North America, and one from Europe (Greece). Spectators are mostly young men in their 20s and 30s — with the occasional girlfriend checking her phone — and a few hardcore female gamers. The stands seem a little empty, though our tour guide ensures us that "it'll fill up later on — Chinese people don't like to arrive early." A glittering trophy sits between the two teams during play. The atmosphere is tense, but Chinese team Newbee, who are about to enter their third game, seem pretty relaxed. One

Previous page: An esports tournament held in Shenzhen (photo by Jocelyn Richards)

Top: Team merchandise for sale at an esports tournament (photo by Jimmy Li)

Right: Esports spectators watch a live game (photo by Jimmy Li)

team member is even yawning. The team goes on to win three-nil, and later ends up blitzing the entire tournament.

After fending off Newbee's rabid fans — one asks for a signature from the MVP — we catch up with team member Damian “kpii” Chok.

“It’s amazing,” he says. “Our team is known for getting second place all the time, and now finally we’ve [won] something.”

Originally from Australia, Chok moved to China to play *Dota 2* (the country is regarded as one of the best in the world at the game, and as Siva tells *That’s*: “*Dota* has the most prize money”).

Esports in China is like a professional sport, Chok says. “In Australia it’s just a game.”

Chok’s daily ‘professional life’ is strenuous, though it may sound like leisure time to some. “We’re pretty much in a house every day and just play games. We practice six to eight hours a day, seven days a week,” he says, adding that the team “occasionally have a day off and go for food and a movie, or whatever, but usually, it’s just staying in the house.” Chok says he’s “living the dream.”

Not all talented esports players follow the professional road. Semi-pro Li “zipninja” Jun plays esports on the live-streaming site Huomao. “I play attacking games like *Street Fighter*,” the 33-year-old tells us over coffee in Beijing. “These kinds of games haven’t reached maturity in China. I want to help increase their popularity here, so I signed a contract [with Huomao].”

Live-streaming is a popular way for esports players to earn money, as the last couple of years have seen a proliferation of live-streaming sites in China. People game in real time for real audiences and in exchange for real cash, and streaming platforms offer lucrative contracts when they believe a player will draw traffic to their site.

Li says his Huomao contract forbids him from revealing his salary, but he says it is “stable” and that he’s content with his status as a semi-pro. “If you’re a pro player, many things influence whether you succeed or not. The nature of gaming is cruel. One or two minutes can determine the result of a tournament, which could determine your whole career.”

Li travels regularly to compete. At last year’s Evolution tournament in Las Vegas he placed 256 out of 5,000, he tells *That’s*. “I like the attention and satisfaction of competing in tournaments.”

Fame and fortune also drew gamer Xiao Zhao to the industry. She regularly attends tournaments both here and elsewhere in China, telling us: “I love having a lot of fans.” Zhao worked in a bank for four years before being approached to work as a producer at Panda TV, an esports live-streaming service founded by Wang Sicong, the son of one of China’s richest men, Dalian Wanda Group founder Wang

“If you’re **big** in China, that instantly gives you one-fifth of the world. You’re **big** in Korea? Meh, that’s like being big in **Chongqing**”

Jianlin.

“It’s rare to see a girl at this level,” Zhao says. “The guy gamers feel protective towards me. Even though I see more pro female esports players in the future, I don’t think people’s attitudes will change. People will probably always view girls who game exceptionally as cool, badass people.”

Zhao describes a competition in her home city of Nanning. “It was a big deal — from locals to regionals and nationals. I became the first female player ever to get into the finals,” she says proudly. “This gave me a lot of attention and helped build up my fanbase. It [also] increased awareness of female gamers in the professional industry.”

The esports industry is overwhelmingly male-dominated. Of the few female esports players who do compete, the ones abroad generally perform better than their Chinese counterparts; no Chinese player made last year’s female top 10 esports earnings list. Yet according to a 2017 report by Newzoo, across the 13 countries surveyed, 46 percent of gamers are women. So it’s not that women aren’t playing games; they just aren’t competing on the same professional level.

Zhao attributes this discrepancy to players’ objectives. “There are a lot of female gamers in the industry — especially *League of Legends* — but instead of trying to become a serious pro gamer, they’re just in the business for live-streaming. They may be beautiful or sing really well. Rich guys give them [monetary] ‘gifts’ [on streaming websites]. They’re not necessarily gaming because they like it.” ▶



“ We **practice** six to eight hours a day,

seven days a week. **But** Of course I'm

happy, it's like living the **dream** ”

Below: Team China competes at the Overwatch World Cup qualifier in China (photo by Jimmy Li)

Right (top to bottom): Team Newbee prepares to enter the stage; Team Newbee battles it out in a game of Dota 2; the esports stage from below (photos by Jocelyn Richards)

Another reason may be societal expectations. “Parents don't think girls should play. Girls are expected to be docile,” Zhao says. “Older people think that playing games negatively impacts studies or sleep and health. When I was little I'd go into the electronics store and my dad would say, 'If you come in here again, I'll break your leg!'”

For many parents of young gamers, China's obsession with esports is no laughing matter. The nation is infamous for its internet addiction camps, where worried parents send their kids, sometimes for months on end, in the hopes of “rehabilitation.” Known for their harsh environment, military-style discipline and even electric shock therapy, the camps are less retreat, more bootcamp. The consequences can be deadly. Last year, a 16-year-old Chinese girl killed her mother after being sent to an internet addiction bootcamp, claiming she had been beaten and abused at the center. Earlier this year, the Chinese government drafted a cyberprotection law that hopes to protect camp attendees from such abuse.

Due to fear of their negative effect on children, video game consoles were officially banned in China between 2000 and 2015. Firms such as Microsoft and Sony were prohibited from making and selling their gaming consoles anywhere in China (though a gray market existed in many Chinese cities).

Despite lifting the console ban, the State General Administration of Press and Publication still occasionally prohibits games from the mainland, including shooter game *Battlefield 4* for “endangering national security” and World War II-themed *Hearts of Iron* for “distorting history.” In July, the state-run *People's Daily* lambasted Tencent's mega-popular mobile game *Honor of Kings*, for its “negative energy.” Following this criticism, Tencent's share price plunged and the company began limiting the amount of time children could play the game.

But Chinese views towards gaming are



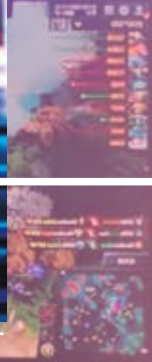
changing. Zhao's own parents eventually came to accept her passion: “[My parents were unsure] because I am a girl, and gaming was seen as financially unstable. But they became especially supportive after I hosted a competition in Guangdong. They realized that gaming could be very serious and professional.”

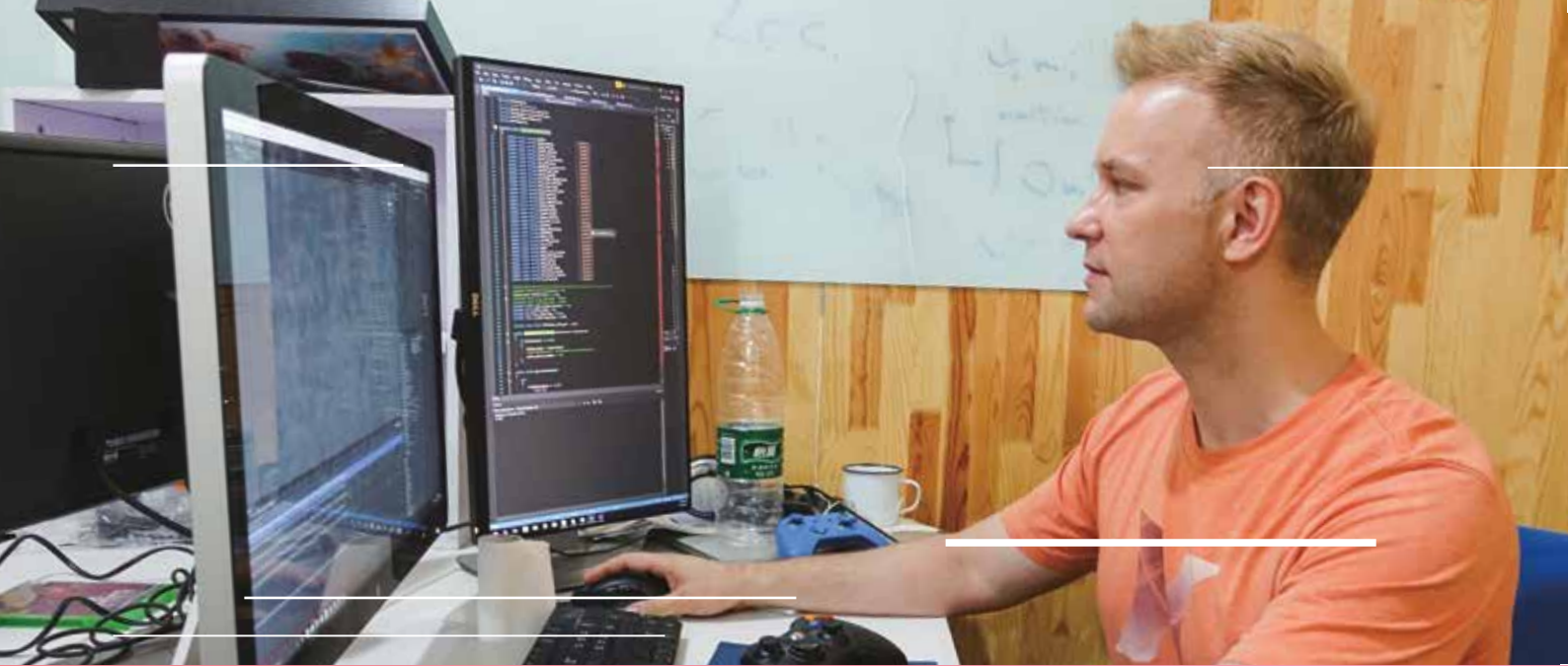
Semi-pro Li tells us his family also changed their attitudes — after he proved that he was doing well. “They only accept it if you are playing to get some tangible benefit and not wasting time,” he says.

Authorities may be softening their anti-esports stance as well. The Communication University of China (CUC), a public university that is administered by the Ministry of Education, is the first university in China to introduce an undergraduate esports major, which will be offered to students from the beginning of this school year.

“It's actually called ‘Digital Entertainment,’” a CUC staff member tells us during a visit to the campus in east Beijing. The staff member, who asks to remain anonymous, teaches in the same department as the new major. “The name ‘esports’ is too broad — [CUC's] major covers esports organization, broadcasting, esports event management and the fan economy.”

“We expect the program to contribute to the [esports] industry through our students’ ▶





expertise in the planning, management and design of games,” she says.

Though China’s Ministry of Education approved the major, the professor says it’s an industry-led effort. Of the 20 students that will graduate from CUC’s ‘Digital Entertainment’ program each year, 10 will have the opportunity to work at Hero Entertainment, the program’s official partner. “The company has had some difficulties in esports media – no one knows what to do. They have a lot of people from elsewhere in TV or media but no one [has specialized in esports].”

Local governments show more direct support for the esports industry. Take Yinchuan, a prefecture-level city in Ningxia Hui Autonomous Region in central China, for example. Each year the city hosts the grand finals of World Cyber Arena (WCA), the

world’s biggest “third-party” (a party unrelated to the game developer) esports tournament. Based in China since 2014, WCA live-streams matches that take place around the world to screens in equally diverse places.

On a visit to the company’s Beijing office, it’s two minutes until show time. In the production room, we meet a handful of producers lounging in chairs in front of a wall of monitors. The screens display scenes from a live *Dota 2* game and two hosts (who happen to be sitting in front of a green screen in the room next-door). “We’re on in one, two, three,” a producer says. The hosts begin chatting animatedly and we are quickly shuffled out of the room.

Inside the office of WCA’s deputy general manager Li Yanfei (no relation to Li Jun), we’re told that WCA’s Yinchuan tournament is sponsored by the local government.

“They fund our activities partly because of policies, such as ‘One Belt, One Road,’ that are aimed at attracting industry to the region,” Li Yanfei explains. “As Yinchuan is out west, rather than east, the local government is keen to attract people to the area. Aside from that, esports attracts social media platforms and big tech companies. [The local government] hopes these industries will gravitate to the area.”

WCA is also focused on educating young people about esports, and have partnered up with an education group to provide esports-related materials and exams for students wanting to work in the industry.

Opportunities in China’s esports industry may seem limitless. But, while the industry insiders we talk to are adamant it will supplant traditional sports in the future, they express trepidation about the path they’re taking to

Clockwise from top: Game developer Chris Pfeiffer at his start-up space in Beijing; World Cyber Arena deputy general manager Li Yanfei (photos by Dominique Wong); a fan girl wears the name of her favorite player on her headband at Shanghai’s Overwatch World Cup qualifier (photo by Jimmy Li); inside a live e-sports broadcasting room at WCA (photo by Dominique Wong)





get there. Question marks over the industry's infrastructure, or lack thereof, remain.

Activision Blizzard, the parent company of Blizzard Entertainment, is hoping to address this. The company recently announced plans to create a professional *Overwatch* league based on intercity rivalries. Many in the industry are calling it a potential game-changer, and the company has already sold franchise teams to owners in Seoul, Los Angeles and New York. Buyers include powerful sporting identities such as Robert Kraft, the owner of the New England Patriots, an American football team, and Jeff Wilpon, the chief operating officer of the New York Mets baseball team.

The franchise model is similar to that of traditional sports, and as senior director of esports Lawrence Chi says, Blizzard hopes to blur the distinction between the two even

further. As he tells *That's*: "A lot of [our model] will be taking a page from other sports: recap shows, debate shows, [and] if there's some drama, let's roll with it. Let's get the fans involved and tell these stories."

Meanwhile, despite lacking the same resources as companies like Activision Blizzard, grassroots esports communities are gaining momentum.

In Beijing, esports group BiB Community hosts a monthly amateur *Street Fighter* tournament at Paddy O'Sheas. The Irish pub, known as one of the best sports bars in the city, has broadened its programming to include esports alongside a traditional roster of rugby and football.

The tournament attracts a diverse bunch of people from both local and afar. Huddled around monitors underneath a big-screen

projector, players compete amid a whirlwind of flashy digital animation. Behind the main group, curious bar patrons turn into accidental esports spectators.

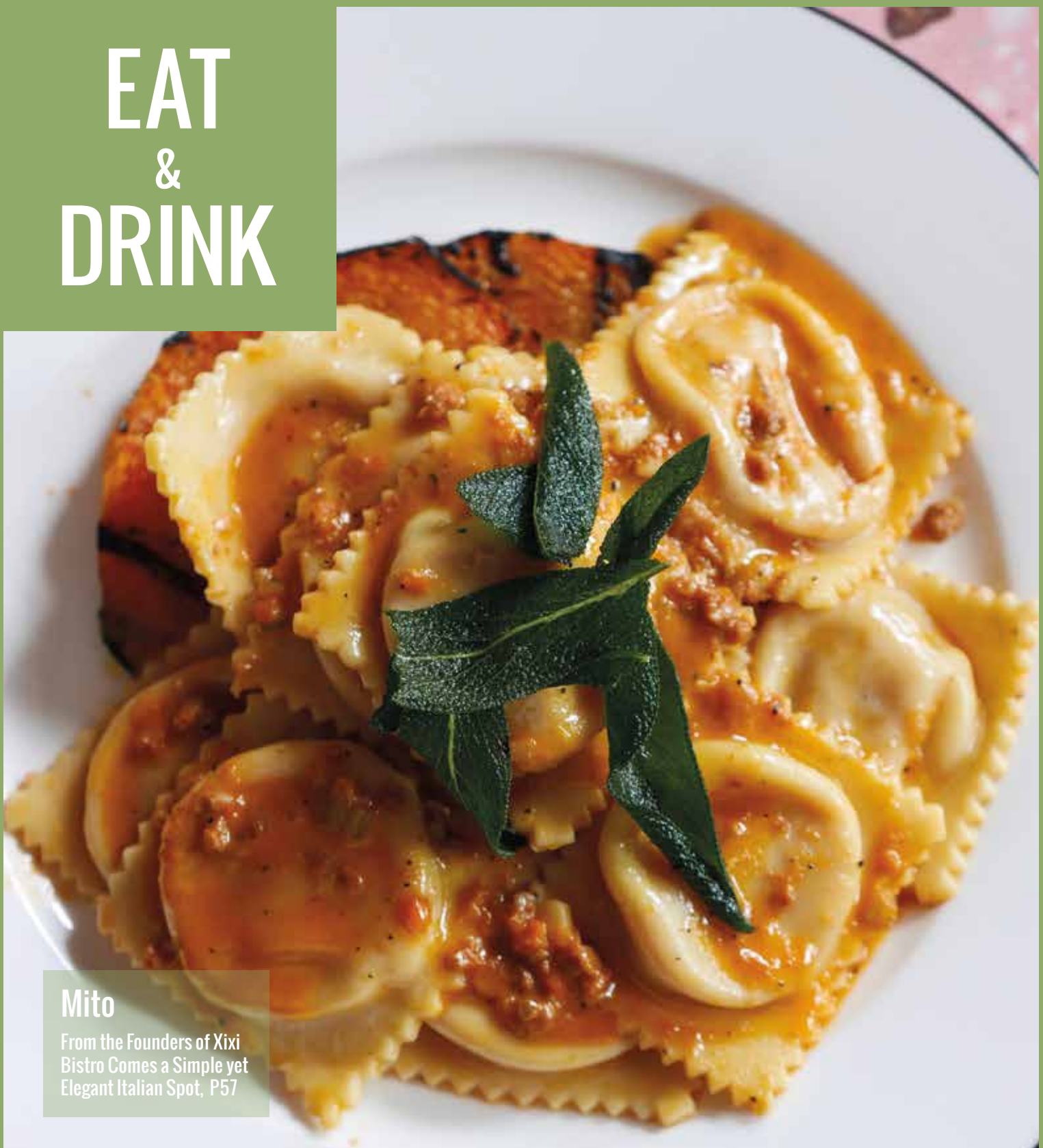
"LJ, you're a legend!" someone says, half-exasperatedly, half-admirably, as Li Jun eviscerates his opponent.

Co-organizer of the event Rick Liu hopes to turn BiB Community into a proper company. Things are looking good: they're already in talks with sponsors and a live-streaming site. But, in the esports industry, one can never be sure. Companies take off, making millions — or they implode. Whatever happens, Liu and co will keep at it.

"Playing games gets you a lot of friends," Liu says. "It'll never make you feel lonely. A sense of belonging is very important. That's why we run this." ■



EAT & DRINK



Mito

From the Founders of Xixi
Bistro Comes a Simple yet
Elegant Italian Spot, P57



Shanghai Eats
P52



Ban Ban by Sproutworks
P58



Healer Bar
P61

GRAPEVINE



BREAKING BITES

Mexican-Chinese Latitudes

Maya's New Chef Ties Culinary Cultures

Maya is a name synonymous with Mexican food in Shanghai, so it's fair to say their new head chef Jonathan Ysensé has a fairly meaty role on his hands.

Luckily, the Mexico native has been cooking pretty much all his life, and has brought with him some new recipes that will add his own signature to the Maya menu. One stand out is Ysensé's Mexican *hongshao rou* (红烧肉, braised pork belly, RMB148), a classic recipe with added Mexican beer, tequila, chillies and chipotle, for those who like to live life on the edge.

We can't say we've ever bitten into a juicy, gloriously fatty, sweet and sticky chunk of this Shanghainese classic and thought 'what this needs some is Mexican interjection,' but having eaten it, we can say that the marriage makes sense; it's still the *hongshao rou* we know and love, but with a smoky, spicy element to it too.

> Maya, 2/F, Grand Plaza Club House, 568 Julu Lu, by Shanxi Nan Lu 巨鹿路568号, 近陕西南路. Nearest metro: Jing'an Temple, 10 mins. (6289 6889)

C Market at Cordis Shanghai, Hongqiao

Win a Feast for Two

New hotels are piling into Shanghai at a fairly dizzying rate, but we're particularly excited about the new Cordis hotel in Hongqiao. A contemporary little sister to the luxurious Langham in Xintiandi, the Cordis boasts a rooftop pool (with bar!), direct connection to the train station and airport, and two dining concepts inside.

We've got a voucher for two diners to give away for one of them, C Market, which allows diners to dance through delicious global cuisines at its multiple stations. From pan-Asian to European delights and beyond, dishes are made fresh every day with organic vegetables, premium seafood and luxurious Australian Angus and American wagyu beef.

At breakfast time, C Market will also afford a taste of Shanghai's famous breakfast cuisine, including hand-pulled noodles, dumplings and more. All this can be enjoyed on the al fresco terrace, which overlooks the newly opened Hongqiao Xintiandi plaza.

Fancy a flutter? Simply scan the QR code and stay tuned for the competition announcement on August 8.



> C Market, Cordis, Shanghai, Hongqiao, 333 Shenhong Lu, by Shaohong Lu 申虹路333, 上海虹桥康得思酒店, 近绍虹路. Nearest metro: Hongqiao Railway Station, 2 mins. (52639628)



Biggest news of the month? Why, it can only be the 15th Annual *That's Shanghai* Food & Drink Awards. Voting for the 2017 commences on August 1; be sure to give a shout out to your favorite bars and restaurants via the That's App and our official WeChat account (Thats_Shanghai)

You might be wilting like a leaf of arugula on a hot pizza, but the summer heat hasn't been slowing down new F&B openings in Shanghai. Last month saw it all: a new restaurant from legendary French chef **Pierre Gagnaire** (**Le Comptoir de Pierre Gagnaire**), which serves contemporary fine dining inside the newly opened Capella, Shanghai Jian Ye Li estate; and the first ever **White Castle** to open outside the USA on our very own Maoming Bei Lu.

Cotton Ding, local restaurateur and proprietor of the eponymous (and legendary) **Cotton's**, has done away with **Hunan House** and replaced it with **Lychee**, a multi-story gastrolounge and cocktail bar inspired by the story of lychee-loving Tang dynasty beauty, Yang Guifei.

In equally sweet news, **Shanghai Bakery** is back on the scene again at a new location: the street-side gatehouse of **La Maison**. Find all the old favorites there – namely freshly baked breads, savory and sweet pastries.

Jing'an has a new casual Japanese restaurant on Wuding Lu, **Machiya**. Serving up sashimi, *chirashidon* (rice bowls with sashimi), sushi, and hot dishes, we've got high hopes for this place.

本帮菜

BENBANG CAI

保
罗
酒
楼

Baoluo Jiu Lou

Something of an institution in Shanghai, this family-style restaurant on Fumin Lu is old school to the point of retro, and we love it. Beloved local favorites are a throwback to an era of old Shanghai when the introduction of foreigners to the city inspired tastes for certain elements Western cuisine.

Baoluo's 'Swiss steak' (瑞士小牛排) is a prime example, a cut tenderized to the point of mushiness and smothered in a distinctly Shanghaiese sticky and sweet sauce, served with a gelatinous and presumably fruit-based dip. Truly, a dish loved for nostalgia value. Luckily, others are more in-line with tradition.

Baoluo's peeled river shrimp are a testament to how delicate Jiangnan cooking, which spans Zhejiang, Jiangsu and Shanghai, can be. They might look simple, but the preparation of this dish is complex. Each shrimp should be no larger than a tiny one jiao coin, hand-peeled, marinated with egg whites, and sautéed 'until jade white' with

a few drops and occasionally leaves of Longjing tea. A quick dip in the accompanying vinegar ensures a tart and juicy mouthful.

Baoluo's *shengjian bao* (Fried dumplings) are another reason to visit. Made with a leavened dough (rather than being immediately fry-steamed), they are fluffy and light, and filled with balls of loosely compacted fatty pork and soup. The bottoms are completely coated with sesame seeds, which protects the shell from the oil and heat of the wok, meaning a perfectly light and crispy bite.

Essential orders:

- *Shengjian bao* (生煎包)
- Freshwater shrimps with 'oil exploded' shrimps (保罗双味虾)
- Marinated eggplants (腌制茄子)



> 271 Fumin Lu, by Changle Lu 富民路271号,近长乐路. Nearest metro: Shaanxi Nan Lu, 8 mins. Open daily, 11.30am-3.30pm; 5-10.30pm. (5403 7239)

An Old School Shanghaiese Restaurant Guide

By Betty Richardson

Shanghaiese cooking often gets a bad rap when compared to the pantheon of Chinese cuisine: its sweet, oily, vinegary, scallion-laden and occasionally alcoholic characteristics can take some learning to love. Below is a selection of some of Shanghai's most admired eateries and their famous dishes, which we think will show you benbang cai (本帮菜) in its best light.





Old Jesse

There is a reason nearly every guidebook and Shanghainese person will point you in the direction of the original branch of Old Jesse – it's really that good. The menu is chock full of dishes that capture the essence of Shanghainese cooking, wine-cured crab (or shrimps during the warmer seasons), jujubes stuffed with sticky rice, unctuous pork belly braised in sweet and savory soy-based sauce, and cod head served with an abundance of fried scallion stems atop, which leach their fragrance into the fish.

The menu is in English as well as Chinese, and helpfully, they've highlighted which dishes are the classics, though by all means take a chance on something that takes your fancy; we've found some of our favorite dishes that way.

老吉士



Essential Orders:

- Cod head with scallions, pre-order only. (葱烤鸦片鱼头)
- 'Eight treasure' braised pig foot (八宝猪脚)
- Crab with rice flour squares (蟹粉炒粉皮)
- 'Drunken' crab or shrimp in yellow wine (醉膏蟹)
- Sweet and sour short ribs (糖醋小排)
- Braised pork belly (红烧肉)



> 41 Tianping Lu, by Huaihai Zhong Lu 天平路41号, 近淮海中路. Nearest metro: Jiaotong University, 6 mins. Open daily, 11am-midnight. (6282 9260)





东泰祥

On the other hand, Dong Tai Xiang's wontons are similarly delicious. These also come in two varieties, *da hundun* (大馄饨, 'big wontons') and *xiao hundun* (小馄饨, 'small wontons'). The latter, filled with shepherd's purse and pork, are smothered in tasty sesame paste sauce and sprinkled with scallions, and are best enjoyed with an additional dousing of vinegar and chili sauce. The former come in a clear broth soup with shredded omelet, and are filled with minced shrimp. Add white pepper, and taste the flavors come alive.

As for noodles, we think their 'scallion oil' *banmian* (葱油拌面) is the most persuasive we've ever tried, and we'd even admit that we didn't really understand the virtues of this dish until we tried theirs. Laden with an abundance of fragrant and crunchy fried scallions, dried shrimps and a complex soy-based dressing, mix the bowl together for the ultimate bite of Shanghai. Sweet, savory, salty – pure perfection.

Dong Tai Xiang

Like a slightly less organized version of Din Tai Fung, the 24-hour branch of Dong Tai Xiang on Dagu Lu is a real delight for Shanghainese xiaochi, or 'snack foods' – a term that might as well be translated to 'comfort food,' especially when fried dumplings factor into the equation.

Dong Tai Xiang's *shengjian bao* (生煎包, fried dumplings) are made in batches throughout the day, and come filled with pork, or pork and shrimp, and scalding hot pidong pork stock. Served on trays with sauce compartments (fill yours with the obligatory black vinegar), the crunchy and meaty textures will show you why these are the king of dumplings.

Essential Orders:

- *Shengjian Bao* (生煎包)
- Sesame paste wontons (麻酱荠菜大馄饨)
- Shrimp wontons in soup (小馄饨)
- Scallion oil noodles (葱油拌面)



> 188 Chongqing Bei Lu, by Dagu Lu 重庆北路188号, 近大沽路. Nearest metro: Huangpi Nan Lu, 5 mins. Open 24-7.





兰亭餐厅

Lan Ting Can Ting

The smallest restaurant on this list, Lan Ting commands a formidable line outside for the duration of its lunch and dinner services (expect a 45-minute wait for the former, 1-2.5 hours for the latter). It is with good reason; the simple, no-frills renditions of feel-good Shanghaiese cooking are worth waiting for.

Much of the menu hinges on the sweet, savory soy sauce that gives much of Shanghai's most famous dishes their character, and is the core element of the thing to order here: *jijiang gu* (鸡酱骨, 'chicken sauce bone'). Sweet and rich to the point of butteriness, the thickness of the sauce is a perfect match to the tender chicken, still on the bone just as local tastes like it.

A similar expression of this sauce is in the 'oil fried' shrimp (油爆虾, *youbao xia*), which shows another fascinating Jiangnan method of cooking freshwater prawns. In a sauce rich with rice wine, sugar, soy and vinegar, the shrimps are quickly stir-fried in extremely hot oil; the heat causes the shrimp meat to separate from the shell, meaning they absorb the flavor of the sauce and take on a satisfying crunchy texture.

Also unmissable is the stir-fried water spinach with fermented tofu (腐乳空心菜, *furu kongxin cai*), which is possessed of an earthy and complex flavor with a whisper of alcohol, and the deep-fried yellow croaker fillets with vinegar (面拖黄鱼, *miantuo huangyu*).

Essential Orders:

- Water spinach with fermented tofu (腐乳空心菜)
- Fried shrimps (油爆虾)
- Chopped chicken leg with brown sauce (鸡酱骨)
- Deep-fried yellow croaker filets (面拖黄鱼)



> 107 Songshan Lu, by Taicang Lu 嵩山路107号;近太仓路.
Nearest metro: Xintiandi, 5 mins. Open daily, 11am-2pm;
4.30-9.30pm. (5306 9650)





CRAFTED

Bistro Burger's Upmarket Little Sister

By Betty Richardson

The Place

Nestled in a newly opened complex on Hengshan Lu, Crafted is a casual mid-range restaurant brought to us by the very same folks responsible for Bistro Burger, which enjoys a rightful reputation for having some of the heftiest *hanbaos* and milkshakes in town.

Clearly keen to step out of the burger box, Crafted offers three specialties: seafood, ribs and burgers. Ok, they're not that keen on stepping out of the box.

The Food

We're a huge fan of the shakes over at Bistro Burger, and fans will notice several favorites from the menu available at Crafted. Like Bistro Burger's, they're really well made, bolstered with imported Australian ice cream and topped with whipped cream.

Despite being the same price, they're also considerably smaller, owing to the fact that the tall sundae glasses have been swapped for hipster-y copper mugs. 'Cocktail milk shakes' (all RMB50) are smaller still, gussied up into long-stemmed steel cups. Taste-wise we couldn't fault the refreshing and thick chocolate, mint and Bailey's shake, which outshone the comparatively sweet Frangelico and chocolate number.

Taking a hint from Crafted's tagline, we scan the menu for a hamburger (there are two); 'Double Cheese Bacon Burger' (RMB88) was fine but nothing to write home about.

Again, a contrast to their generous and great value counterparts at Bistro Burger.

Ribs proved another Achilles' heel for Crafted. On our first visit they are dry and under-seasoned, with a haggard appearance and congealed texture that made us suspect they had been cooked sometime last century. We also regretted forking out an extra RMB10 for a pineapple salad that transpired to be a

distressed clump of leaves with two chunks of fruit in it.

On visit two, the flavor had improved dramatically, though the portion size had reduced to mini proportions. Seriously, these ribs put the 'baby' in baby back.

Luckily, Crafted has a secret weapon in its arsenal: lobster mac 'n' cheese (RMB158). Although lackluster the first occasion we ordered this, by the second time it was clear that they've gotten a knack for it by adding huge amounts of cheese on top. Although the lobster itself is on the tougher side, the rich flavor of the cheese sauce and still al dente pasta shells were really delicious. **1.5/3**

The Vibe

Clearly, Crafted has a lot of work to do if it is to entice fans of Bistro Burger to visit for what is essentially a higher bill, smaller milkshakes and fewer choices of burgers.

However, the restaurant does have an extremely pleasant rooftop terrace going for it, though our waitress refuses to let us sit there during our second visit, citing 'hot weather' and 'too few customers' make climbing the short staircase an agreeable task. Nevertheless, other wait staff are cordial and friendly. **1/2**

Total Verdict: 2.5/5

Price: RMB200-250 per person

Who's going: mainly locals

Good for: casual dining, al fresco, family friendly

199 Hengshan Lu, by Gao'an Lu 衡山路199号, 近高安路. Nearest metro: Hengshan Lu, 1 min. Open daily, 11-12am. (5427 0757)





MITO

A Restaurant of Contrasts in Found 158

By Betty Richardson

The Place

Looking like a Wes Anderson dream in party central, Mito is an Italian restaurant for the Millennial generation. It's a concept realized by the same people who brought Shanghai Xixi Bistro, a Chinese-Italian fusion eatery characterized by its distinctive design, and it shows. Bold swathes of 'Millennial pink' and oxidized copper accents, graffiti-crossed angels and molded Corian surfaces give Mito a contemporary faux vintage feel, and we half expect Miuccia Prada to come swanning in at some point.

The Food

While the menu at Xixi Bistro takes bold steps into the uncharted (and occasionally treacherous) realm of fusion cuisine, by contrast Mito's is simple and at times traditional.

Simple and hearty pastas are the restaurant's strongest suit; best being the pumpkin ravioli with ragù (RMB68), which benefits from a silky filling that counters well with the meaty sauce. Linguine with sausage ragù (RMB68) has a less delicate profile, though what it lacks in balance it makes up for with bold and savory flavors from sausage, mince and lashings of Parmesan.

Other successes at Mito include the foie gras bruschetta with mango and mint, an unusual combination that works beautifully with the charred crusts of toast (RMB48). Seared scallops with sun-dried tomatoes and asparagus (RMB98) was also a delicious intermingling of bright and uncomplicated fla-

vors, ultimately overshadowing the white asparagus with parmesan, truffle and poached egg (RMB68).

For mains, grilled sea bass with lemon and green beans (RMB150) was light and nourishing; a judicious choice for the hot summer weather. Crispy-skinned porchetta (RMB135) is completely the opposite, but its unbridled porky flavor is grounded by a sweet and zesty balsamic-dressed salad with grapefruit, fennel, walnuts and peanuts. Both

these mains outshine Mito's pizza, which is too floppy to constitute a serious threat to Homeslice Pizzeria just a few doors down.

Mito's bar program is also worth a mention, since it's likely that any visit to the Found 158 complex will involve imbibing. Wine by the glass starts from RMB35, and cocktails focus on light and refreshing flavors from RMB60-70. Our favorite is the 'Spritz Espresso' (RMB65), which combines Aperol with coffee, though the Negroni will satisfy those in need of something a little stronger. **1.5/3**

The Vibe

As you've probably seen by the prices, value for money is a given at Mito, undoubtedly a wise move on the restaurant's part given the nightlife-oriented nature of Found 158. Our best experiences here have been during weekend lunchtimes, when the restaurant is bathed in natural light, the staff relaxed and both the regular and brunch menu are available (word is they're adding an afternoon barbecue at 3pm).

During the evening Mito is still charming, though it struggles to be heard over the party outside. **2/2**

Total Verdict: 3.5/5

Price: RMB68-250 per person

Who's going: expats and young locals

Good for: good value Italian, cocktails and apéritivo, brunch

B/1, Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路. Nearest metro: Huaihai Zhong Lu, 12 mins. Open Mon-Fri: 4.30pm-2am; Sat-Sun: 11-2am.





SENSE 8 CANTONESE CUISINE

A Chinoiserie Journey in Xintiandi

By Tongfei Zhang

The Place

Regardless of the food, Cantonese restaurant Sense 8 (Yu Baxian, “The Honorary Eight Immortals”) is unequivocally one of the highest profile Chinese restaurants opened this year, simply by virtue of its museum-like interiors.

Adorned with real antique Chinoiserie, much of it bought at auction and imported from Europe at a cost of over RMB20 million, the restaurant resembles an opulent teahouse of the past. With hanging birdcages, lacquered walls, tapestries, tiered lanterns and Chinese opera singing warbling in the distant background, the restaurant succeeds at bringing you back to the last century – not least to an era of racial stereotyping thanks to the South Asian doormen in red turbans who greet you at door.

The restaurant is a project of food guru Song Yuxin, who also owns celebrated Cantonese restaurant Loon Fung House and Sichuan restaurant Maurya.

The Food

Dim sum breakfast starts from 8am daily, and is arguably what Sense 8 does best. Barbecued pork (RMB158) is a must-order. Thick slices of sweet, juicy roasted pork, lightly charred and with an excellent ratio of fat to lean meat, will prove a worthwhile indulgence for carnivores.

Classic shrimp dumplings (RMB38) are also very good: enveloping two enormous prawns, each bite is succulent and flavorful. Deep-fried milk custard rolls (RMB88) and

deep-fried prawn toast (RMB138) can be combined onto one platter if you fancy a taste of both, although the former was an unpleasant combination of bland, flabby-textured batter and sweetness.

Wagyu beef and foie gras fried rice (RMB128) comes to the table with much promise and panache, sizzling enticingly like a showgirl warming up before singing a showstopper. Disappointingly, the dish is for appearances only, and the flat, dull flavor was just a dose of oiliness. A bum-note and not an RMB128-worthy investment if you ask us.

Luckily creamy and pleasantly cooling chilled mango sago cream with pomelo (RMB38) served along with a macaroon, saves the show. **1.5/3**

The Vibe

Despite its price (most dishes are over RMB100 each), Sense 8 reportedly has a month-long waiting list for reservations, and you can expect at least an hour’s wait for a table if showing up without. At least, that’s what our waitress tells us before, as if by magic, an empty table appears just five minutes later.

Maybe you caught the cynicism, but with all genuineness, Sense 8 is an admirable achievement, recreating a Chinese aesthetic that is fading all too fast from Shanghai. If the formality of the indoor restaurant isn’t for you, the patio is a gorgeous place to sip cocktails and partake of the bar menu. Word is there will also be a summer night market with a live DJ. Worth it for impressing visiting parents or business guests. **2/2**



Total Verdict: 3.5/5

Price: RMB300 per person (less if only order dim sum)

Who’s going: Locals and expats, business-people

Good for: special occasions, Cantonese, big lunch/dinners

No.8, Lane 181 Taicang Lu, by Huangpi Nan Lu 太仓路181弄8号, 近黄陂南路. Nearest metro: Huangpi Nan Lu, 10 mins. Open daily: 8-1am. (6373 1888)





SUSHI TARO TEN

Understated Omakase Export

By Betty Richardson

The Place

Be it down to Shanghai's advantageous coastal location near Japan, our multitude of Japanese expats, or the unending Shanghainese love affair with seafood (or more likely, a combination of all three), high-quality sushi is relatively easy to find in this city – provided you are prepared to pay through the nose for it.

Distinctive and interesting restaurants like Sushi Oyama, Sushi Naoki and Sushi Aoki have all made their own mark; accrued accolades and followings, and ultimately set the bar for omakase dining (prix fixe, chef's choice) rather high.

Joining them is Sushi Taro Ten, a smart

omakase sushi counter restaurant on Jianguo Lu. Unlike its competitors, however, Taro Ten has a Michelin star holding alma mater in Fukuoka, Japan. Bolstering this pedigree is head chef Nakanishi Hirohisa, a Tokyo native who trained at restaurants in Ginza, and the original Sushi Taro with eponymous chef-proprietor Taro Fujii.

The Food

Opting for the 'cheaper' of the two sets, our meal begins with a series of seafood appetizers before chef Nakanishi serves the *nigirizushi* courses. Highlights from these included steamed 'ripple cut' abalone, and a sashimi bowl. The latter featured hay-smoked *tachiuo* (scabbard fish); we can still remember the subtly smoky flavor and meaty texture. According to the restaurant, Sushi Taro Ten in Shanghai specializes in Edomae sushi, a style most notable for its use of different vinegars added to the rice depending on the topping. Like the original in Fukuoka, red vinegar (*azaku*), apparently rare in Shanghai, gave the *shari* (sushi rice) a distinctive and balanced flavor, though we found its acidity relatively mild.

Nakanishi's *neta* (sushi toppings) are reserved and traditional, but don't assume that equates to basic. Exceptional pieces on our visit included mind-blowingly luscious and thick-cut *aji* (horse mackerel), topped with minced ginger and scallion that mingled piquancy with the fish.

Other exceptional pieces included Nakanishi's treatment of *hokkigai* (Arctic surf clam), a classic Edomae *sushi-tane*. The preparation of these clams – which are still alive at this point – sees them slapped on a hard surface after cutting to tighten the flesh. Nakanishi takes a softer touch with his, resulting in a gorgeously supple texture that enhanced its sweet and crisp flavor. **2.5/3**

The Vibe

Sleek and spacious, Sushi Taro Ten offers an ambience befitting of its lofty price point. But that's almost beside the point; die-hard sushi lovers will at this point be wondering, 'yes, but is it as good as the other omakase sushi restaurants in Shanghai?' Ultimately yes, but it is more understated and formal, though the quality of the ingredients were as good if not better in some cases. **1.5/3**

Total Verdict: 4/5

Price: RMB680-980 per person for lunch; RMB1380-1980 per person for dinner

Who's going: mainly locals, Japanese expats

Good for: special occasions

466 Jianguo Xi Lu, by Yueyang Lu 建国西路466号, 近岳阳路. Nearest Metro: Zhaojiaqiang Lu, 6 mins. Open Tues-Sun: 11.30am-2pm; 6-11pm. (6473 7017)

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STRAIGHT NO CHASER

It certainly hasn't been a dry month for Shanghai's drinking scene, and leading the charge is the appropriately named **Wet Bar** at the newly opened **W Shanghai - The Bund**. Channeling Miami vibes with a sick Bund view, the bar sits alongside the hotel's rooftop pool, and is riper than a *yangmei* in June for selfie taking. Inside is a spacious lounge bar with DJ decks, comfy couches and sleek design elements. Pro tip: try the Jungle Juice cocktail.

Further down the Bund, rumor has it that **Captain's Bar**, on the rooftop of **Captain's Youth Hostel**, will be making a resurgence in the very near future. The erstwhile bar was known for being one of the few places to drink on the Bund without the risk of going bankrupt; here's hoping the new iteration stays that way.

Yet another hidden bar has also surfaced, giving cause to believe that speakeasies may one day actually out-number regular bars. **Poker House** is a large one at that, set over four floors of an old lane house near Sober Company on Nanchang by Yangdang Lu. Different themes on each story, cigars, craft cocktails and gimmicks await.

More bizarrely, Shanghainese dining institution **Yongfoo Elite** has opened a speakeasy. Situated inside the restaurant, **Keep it Quiet** (below) serves classic drinks that match the antique-adorned environment. Bonus points if you take your cocktails out into Yongfoo Elite's beautiful garden terrace.



THE BITTER TRUTH

How Negronis Came to Be

By Logan Brouse



They say that bitter is supposed to be the last bastion of a civilized palate, or at least that's what some waiter told me when I was bartending in an old bordello in Santa Fe, New Mexico. With that said, I think a Negroni fits this mold perfectly.

Negronis, for the nerds not in the know, consists of equal parts gin, sweet vermouth and Campari. The cool thing about them is that the only constant is Campari, and that's what gives this drink its kick – the difference between vermouths and gins make this an instantly versatile cocktail while fundamentally keeping the core aspects in play.

Some history: the story is that this drink was first crafted in Florence around 1919 from a drink order by Count Camillo Negroni, who wanted to give some much needed balls to his favorite cocktail – the Americano.

Now, a quick definition is in order – 'Americano' actually doesn't refer to the country that invented blue jeans, space travel and Kim

Kardashian, but instead hinges on the Italian word *amaro* – or bitter.

So the Count's drink, an Americano, was comprised of Campari, sweet vermouth, soda water and a lemon twist (which still can be found at bars all over Shanghai). But he had it switched up to Campari, sweet vermouth, gin and the defining trait – an orange twist.

This drink became an instant smash hit, and the Negroni family actually founded the Negroni Distillery and produced a pre-bottled drink to pump them out non-stop.

There are of course different stories about the birth of this bitter drink, one of them being from Orson Welles (Gasp! Yes, the Orson Welles) where he described the new drink as such, "The bitters are excellent for your liver, the gin is bad for you. They balance each other out."

Regardless – the drink hopped over from Italy to everywhere that sold drinks and in turn stole a place in both our hearts and livers.

The Negroni, with its balance of sweet and bitter, is a great example of an aperitif, or a drink which is to be consumed before dinner to get the juices in the stomach flowing, ideally during apertivo hour, a classy Italian way of getting tipsy before you eat. As fans of this column know, Fernet-Branca (my beautiful dark mistress) is a digestif and better recommended for after dinner to aid digestion.

Always remember, as my friend Steve Notman is fond of saying, it's not whether your glass is half full or half empty – it's what's in it that counts.



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.



HEALER

Good for What Ails You

BY Betty Richardson

We suspect that froufrou cocktails in novelty glasses adorned with gimmicky embellishments are enough to illicit a collective eye-roll from the majority of *That's* readers, so we'll cut to the chase and divulge that Healer, a bar from ex-Nest and Kee Club mixologist Phoebe Han, is cut from a different cloth.

The specialty here is a menu of libations that have been crafted with local spirits. And we're not just talking a splash of Moutai, either. Han's signature drink, Hossu (RMB98), is a masterful balance of rye whisky, demerara syrup, chocolate bitters and *zhuye qingjiu* (竹叶青酒). The latter is a light-flavored spirit made with bamboo leaves, barley and sorghum, that sits under the *fenjiu* (汾酒) umbrella. Produced in Xinghua Village, Fenyang, Shanxi (also Han's home province), it involves a complicated double fermentation and distillation process to achieve its refined character.

In the Hossu, *fenjiu* invites a beguiling profile that is tempered by the gentle and malty demerara cane sugar syrup, though truth be told, it is hard work sipping the drink until diluted by the ice, after which it goes down pleasantly.

Han's 'Bamboo Forest' (RMB108) is quaffable from the get-go, combining *zhujian jiu* (竹筒酒), a spirit that is sealed and fermented inside the trunk of a young bamboo, with maraschino cherry liqueur, Lillet Blanc vermouth, cucumber

and mint. The crushed ice and fresh ingredients invited a favorable comparison to both a mojito and a Pimm's Cup.

Unfortunately, classic cocktails come at the expense of these artful local libation; one whisky sour (RMB80) had so much lemon juice and orange zest that it might be more aptly named a whisky battery acid.

Other short fallings include the occasional lengthy wait time for drinks, and a tinny sound system that clatters off the hard acoustic surfaces in the bar, a shame really, because the simple but elegant interiors and relaxed chill hop playlist create an ambiance that rivals other successful local bars. Xingguo Lu's Bar No. 3 springs to mind.

Overall, Healer does do a commendable job of pioneering a path towards interesting and balanced drinks using artisanal Chinese spirits. With a bit of polish, we think this could represent one of the better places for minded drinkers to take a sip of local booze culture.

Price: drinks from RMB70

Who's going: young locals, expats

Good for: dates, small groups

30 Tianping Lu, by Huaihai Zhong Lu 天平路30号 近淮海中路. Nearest metro: Jiaotong University, 8 mins. Open daily, 6pm-2am. (6299 6022)



Stella Artois Rings in the 13th Annual JZ Festival

If there's one musical date you need to mark in your calendar this year, it's Shanghai's homegrown JZ Festival, sponsored by Stella Artois. Celebrating live jazz, blues, R&B, funk and soul, this year's festival is looking just as rocking as the year before, when the likes of Brad Mehldau and Corinne Bailey Rae entertained the city's music lovers in the midst of Shanghai's lush Expo Park.

The 2017 lineup will welcome keyboardist Kool & The Gang, Jeff Lorber, trumpeter Theo Croker, guitarist Andy Summers and many, many more.

Happening on October 14-15, we've still got a while to wait. But at least that gives us something to look forward to for the late summer season, and plenty of time to buy tickets in advance!

<http://www.jzmg.net/en/jzfestival>





● TOKIMONSTA



Talented and multifaceted LA producer TOKIMONSTA comes to Arkham with SHFT as part of the tour for her new album, *Lune Rouge*, a soulful, poppy new avenue for her electronic music. TOKIMONSTA composed the album while undergoing brain surgery, and describes it as more personal than her previous work.

> Aug 4, 10pm, RMB160presale, RMB220 door. Arkham, B/1, 168 Julu Lu, by Ruijin Er Lu B/1, 巨鹿路168号, 近瑞金二路 (6211 6317)

● Kyoka + Ueno Masaaki



Antidote teams up with respected German techno label Raster-notion for this showcase of two Japanese live electronic acts. Kyoka splits her time between Tokyo and Berlin and deals in broken beats and experimental rhythms. Ueno Masaaki takes philosophical inspiration from weather and biology in his releases on Raster-notion, and he's also the found of art collective »p±h«.

> Aug 4, 10pm. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

● Baauer



The producer of 2012's monstrously popular track 'Harlem Shake' comes to Shanghai for a set at Arkham from S.T.D. The track was one of the first viral songs to garner an artist mainstream fame. Originally from Philadelphia, Baauer is now based in Bushwick and released his debut full-length, *Aa*, last year.

> Aug 12, 10pm, RMB260 presale, RMB300 door. Arkham, B/1, 168 Julu Lu, by Ruijin Er Lu B/1, 巨鹿路168号, 近瑞金二路 (6211 6317)

● DYGL + Mitsume



Mao Livehouse hosts two Japanese rock bands in the form of fiercely DIY indie rockers Mitsume, and DYGL, who formed in 2012 when its members were in college, and released their pop-rock debut full-length, *Say Goodbye to Memory Den*, last year.

> Aug 11, 8.3pm, Mao Livehouse, RMB200 presale, RMB280 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)

● Elysia Crampton



Experimental producer Elysia Crampton brings her electrifying live show, a mix of visuals and her complex, thematically rich electronic compositions that touch on progressive issues, feminism and Latinx culture, to Shanghai for the first Woozy Offline Show at ALL. Joining her will be UK grime producer and Night Slugs label boss Bok Bok.

> Aug 5, 10pm, RMB100. ALL Club, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路

● Raw Cuts featuring Knopha



Xiamen-based DJ Knopha, who founded the label Beatween and has released on Beijing label Ran and Shanghai grime and club music label Push & Pull, hosts this vinyl night encompassing funk, soul, deep and acid house, techno and beyond.

> Aug 12, 10pm, free before 11pm, then RMB50. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路4楼, 近东湖路 (185 1651 6795)

● A Guy Called Gerald



Local party crew Holly Sh*t team up with Redbox to bring over A Guy Called Gerald, an essential member of the acid house scene of 80s Manchester thanks to tracks like 'Voodoo Ray.' Also known as an early innovator in jungle and drum 'n bass, he's released nine albums over his multiple-decade career.

> Aug 4, 10pm, RMB60 presale, RMB80 door. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路4楼, 近东湖路 (185 1651 6795)

● Ulf Eriksson



Elevator's resident party crew Co:Motion host Ulf Eriksson, the founder of respected Swedish techno label Kontra Musik, which celebrated its 10th anniversary of releasing unique and genuine dance music last year. Eriksson also runs a music festival called Intonal and works an artistic director at Inkonst, a renowned cultural centre in Malmö.

> Aug 11, 10pm, RMB50 presale, RMB80 door. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路4楼, 近东湖路 (185 1651 6795)

● Future of the Left



As one of the final pre-shows before their Concrete & Grass festival next month, Split Works hosts a local music showcase at Yuyintang. Featured bands include punk rock trio Lao Ayi, math rock duo Foster Parents, and psych-rock band Mirrors from Shanghai, plus Qie from Hangzhou.

> Aug 19, 8.30pm, RMB60 presale, RMB80 door. Yuyintang, 851 Kaixuan Lu, by Yan'an Xi Lu 凯旋路851号, 近延安西路 (5237 8662)

● Zhu



S.T.D. brings over the rising star producer and singer Zhu, who has been active since 2014 and released his first tracks while keeping his identity anonymous. His breakout track 'Faded' was nominated for a Grammy in 2015. He's performed at Coachella and Ultra Miami and collaborated with Skrillex. Catch his show at Arkham.

> Aug 19, 10pm, RMB300 presale, RMB350 door. Arkham, B/1, 168 Julu Lu, by Ruijin Er Lu B/1, 巨鹿路168号, 近瑞金二路 (6211 6317)

● John Escreet Group



Jazz pianist John Escreet has been based in New York since 2006, touring regularly around the US and earning the respect of his peers thanks to his highly original and vibrant compositions. His quartet the John Escreet Group comes to Shanghai for a one-night only show at JZ Club.

> Aug 22, RMB120 presale, RMB180 door. JZ Club, Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269)

● Samuel Kerridge



ALL hosts techno producer Samuel Kerridge, whose brand of slow, driving industrial techno has garnered much acclaim and led to the founding of his own label, CONTORT, in 2015. He hosted a long-running party series in Berlin and released his latest LP, *Fatal Light Attraction*, last year.

> Aug 11, 11pm, RMB80. ALL Club, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路



● RP Boo



Credited as having essentially invented the genre of footwork in Chicago in the mid-90s, RP Boo has flown under-the-radar until a few years ago – around the time he dropped his debut EP, *Legacy*, in 2013. Past shows of his in Shanghai have been high-energy affairs, with Boo coming out from the DJ booth and dancing with the crowd. Don't miss his set at ALL.

> Aug 19, 11pm, RMB100. ALL Club, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路

● M.E.S.H.



M.E.S.H. is a resident DJ at Berlin nightclub Janus. His debut LP, *Piteous Gate*, is an experimental mash of visceral, warbling electronic music and ambient sounds that veer toward the cinematic and could be the score to a creepy industrial horror film. Catch his set at ALL.

> Aug 26, 11pm, RMB80. ALL Club, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路

● Michael Learns to Rock



Danish pop-rock band Michael Learns to Rock bring their boy band aesthetic and earnest pop songs to Shanghai for a show at Luwan Stadium. MLTR has a huge following throughout Asia, and have released eight albums throughout their long career.

> Aug 26, 7.30pm, RMB380-1,280. Luwan Stadium, 128 Zhaobjiang Lu, by Shanxi Nan Lu 肇嘉浜路128号, 近陕西南路 (6467 5358).

● Cigarettes After Sex



Split Works brings Cigarettes After Sex to Shanghai for a Concrete & Grass pre-show. Formed in Texas in 2008, the band serves up melancholy, ambient pop songs with confessional lyrics from frontman Greg Gonzalez. Their song 'Nothing's Gonna Hurt You Baby' was just featured in *The Handmaid's Tale*, and they are now based in Brooklyn.

> Aug. 23, 8pm. RMB180 presale, RMB220 door. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路

● Ariana Grande



The pop megastar brings her *Dangerous Woman* tour to Shanghai in one of the biggest shows of the year. Grande started out as a Broadway and TV actress before launching her singing career and finding superstardom, breaking records with the sales of her albums and times her songs spend at the top of charts.

> Aug. 28, 8pm, RMB480-1,680. Mercedes-Benz Arena, 1200 Shibo Da Dao, by Yaohua Lu 世博大道1200号, 近耀大路 (0181 6688, www.mercedes-benzarena.com)

● Sinjin Hawke + Zora Jones



Choirboy turned-up-and-coming producer Sinjin Hawke deals in nimble, future-forward club music and has collaborated recently with Kanye West, DJ Rashad and MikeQ. He and producer/sound technician Zora Jones bring their Fractal Fantasy audiovisual project pairing music and experimental videos to ALL.

> Aug 25, 11pm, RMB100. ALL Club, 2F, 17 Xiangyang Bei Lu, by Changle Lu 襄阳北路17号2楼, 近长乐路



● Cocktail Cinema



Cocktail Cinema is an immersive movie-viewing experience held at a secret location that pairs a film with drinks from a notable Shanghai bartender. This month's featured film is *The Prestige*. In keeping with the magic theme, Chris Xi of buzzed-about venue Blackstone Magic Bar will be in charge of cocktails for the evening. Follow @CocktailCinema on WeChat for details.
> Aug 9, 8pm. Secret location (socialsupplyshanghai.com)

● Drink & Draw



Traveling event group Shaving in the Dark bring their drink & draw party to Smash for its August installment. Art materials like paper and pencils will be provided, and Smash is extending their happy hour extra late in honor of the occasion.
> Aug 7, 8.30pm. Smash, 685 Dingxi Lu, near Fahuazhen Lu 定西路685号, 近法华镇路 (6282 1395)

● Music Night at the Hard Rock Café



Enjoy some live tunes with your dinner at the Hard Rock Cafe's Maoming Lu location. Every Tuesday-Sunday evening, a six-piece band from the Philippines called Sound Stream will energize your meal with a rich and vibrant musical experience.
> Every Tuesday-Sunday, 6.30pm. Hard Rock Café, 255 Maoming Bei Lu, by Nanjing Xi Lu 茂名北路255号, 近南京西路 (6285 0021)

● Romeo & Julia Kören Drama Concert



This playful concept concert sees a Stockholm choir dressed in full Renaissance costume and performing madrigals from the period in a unique mix of choir and theater. The group will perform songs in English, Italian, French and Swedish.
> Aug 10, 7.30pm, RMB180-580. Shanghai Oriental Arts Center, 425 Dingxiang Lu, by Shiji Dadao 丁香路425号, 近世纪大道 (en.shoac.com.cn)

● Steve Says Comedy Hypnosis Final Show



The Amazing Steve brings his live hypnosis show to The Pearl for the last time. A group of volunteers will take the stage and allow themselves to be hypnotized by Steve, who will lead them through antics like forgetting how to drink water and thinking they are supermodels. Head there and see whether you believe.

> Aug 3, 9pm, RMB120 presale, RMB150 door. The Pearl, 471 Zhapu Lu, by Wujin Lu 乍浦路471号, 近武进路 (137 6488 9962)

● Réversible



Réversible is the latest show from experimental circus performers the Seven Fingers. Themed around family and memory, the performers took inspiration from their respective pasts to tell stories through an innovative hybrid of theatre, circus, dance, music, and acrobatics.

> Aug 3-6, 7.30pm, extra shows on Sat & Sun at 2.30pm. Shanghai Children Art Theatre 800 Miaojiang Lu, by Xizang Nan Lu 苗江路800号近西藏南路 (400 921 5686, www.shcat.com.cn)



**Giorgio de Chirico & Giorgio Morandi:
'Rays of Light in Italian Modern Art'**

Until Sept 10. Modern Art Museum, 4777 Binjiang Lu,
by Pudian Lu 滨江大道4777号, 近浦电路



**Michaelangelo's Sistine
Chapel: The Exhibition**

Until Oct 7. 4F Art Space at Shanghai
World Financial Center, 4/F, 100 Shiji
Dadao, by Dongtai Lu 上海市浦东新
区世纪大道100号4楼, 近东泰路 (3867
2277, www.swfc-shanghai.com)

PICK OF **SIX**
ART EXHIBITIONS



André Saraiva Solo Show

Until Sept 16. Magda Danysz
Gallery, 256 Beijing Dong Lu,
by Jiangxi Zhong Lu 北京东路
256号, 近江西中路 (5513 9599,
magdagallery.com)



Inexplicable

Until Aug 27. Pearl Lam Gallery, 181
Jiangxi Zhong Lu, by Fuzhou Lu 江西
中路181号, 近福州路 (6323 1989, www.
pearllam.com)



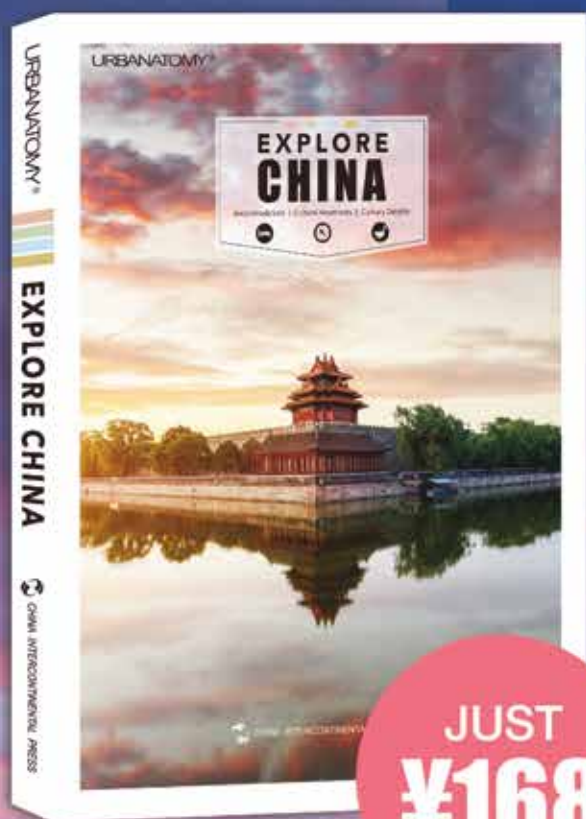
**Ren Hang: Beauty Without
Beards**

Until Aug 26. Modern Art Base, 10
Jianguo Zhong Lu, by Chongqing Nan
Lu 建国中路10号, 近重庆南路 (6070
7292)

Photosynthesis

Until Aug 13. M97 Project Space,
2/F, 363 Changping Lu, close to
North Shanxi Lu 昌平路363号2
楼, 近陕西北路 (6266 1597, www.
m97gallery.com)





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HOTEL NEWS



Grand Hyatt Shanghai Hosted the 2017 Shanghai TV Festival Magnolia Gala Night

On June 15, one of city's top international events - the 23rd Shanghai TV Festival – was successfully held at Grand Hyatt Shanghai. Celebrated directors, producers and actors including Wallace Chung, Tamia Liu, Yao Chen, and Wang Ziwen attended the Magnolia Gala Night at the hotel's Crystal Ballroom, where they announced the nominees of this year's Magnolia Awards.



The Temple House Named Top City Hotel in Asia

The Temple House in Chengdu, part of The House Collective by Swire Hotels, was recently named the number one city hotel in Asia, and ranked 19th overall on *Travel + Leisure* magazine's 2017 World's Best Awards – one of two hotels in China listed in the Top 100 Hotels. "I am deeply honored," says Kurt Macher, General Manager of The Temple House. "I cannot thank our loyal supporters enough, for believing in and making us the best urban hotel in Asia." Located in the heart of Sichuan's capital city, the luxury hotel also celebrated its second birthday last month. Combining Eastern and Western elements, The Temple House draws both international and local guests for its celebration of the city's unique identity. Swire Hotels will soon expand to Shanghai, with The Middle House planned to open by the end of 2017.

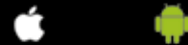


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CITY SCENES



Farrells, an award-winning British architectural and urban design firm behind many iconic buildings worldwide, celebrated their 25th anniversary in China with URBAN DIALOGUE, a traveling architectural exhibition that offers an in-depth look inside the firm's creative process.



The 17th CBME China was held at the Shanghai National Exhibition and Convention Center on July 19. A leading exhibition for maternal and infant industry, over 2600 companies and 4000 brands joined the exhibition, including the well-known children's products brand Goodbaby.



ISPO SHANGHAI's press conference was held on July 5 in the Kerry Hotel. More than 570 visitors were presented with the latest products from 668 brands in three different disciplines: Nature & Elements, Speed & Strength, and Urban & Lifestyle.



On July 19, the press conference of 67th Miss World in Shanghai and Zhejiang Province was held at V-LIVE HOUSE. Distinguished attendees included famous Hong Kong actor Allen Ting, silver medalist of the 66th Miss World in Greater China Si Chen, Manting Dong, Enya Yu, Jijia Song, Aubrey Yu and Kiwi Lee.



The 24th Annual World Travel Awards Asia & Australasia Gala Ceremony was hosted at the Grand Kempinski Hotel Shanghai in June. About 250 hospitality industry leaders from across the regions attended the event. Grand Kempinski Hotel Shanghai scooped two trophies: Asia's Leading Conference Hotel and China's Leading Business Hotel.



The 3rd Annual Shanghai Wine & Dine Festival will be held from September 22-24 at Shanghai Expo Park. Expect a cultural tour of the world through eating and drinking.

LISTINGS



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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) 457 Jumen Lu, by Runan Jie (3159 5833) 1) 惠园路 491 号, 近镇宁路 2) 周门路 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

BAKERY

SHERMAN ORIGINAL HOMEMADE. Now offers fresh bread everyday. E04, 1F, 150 Hubing Lu, by Jinan Lu HUBINGDAO (6333 2833) 湖滨路 150 号 湖滨道购物广场 1 楼 E04, 近济南路

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 food stands, creating a real food bazaar 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



Ming Court With chefs' adept in culinary creativity, Ming Court presents exquisite Cantonese cuisine with a twist, offering authentic flavors and refined wine pairings to create a wonderful culinary experience. On top of dim sum and des-

sert menus, the restaurant also offer a la carte and set menus as well as some seasonal specialties. The wide selection of dishes also include some award-winning Ming Court signatures. Level B1, 333 Shenhong Lu, Cordis, Shanghai, Hongqiao, by Suhong Lu (5263 9618) Lunch: Mon-Fri 11.30am - 2.30pm, Sat-Sun 11am - 3pm; Dinner: Mon-Sun 5.30-10pm 申虹路 333 号 B1 层, 虹桥康得思酒店, 近苏虹路

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。

Suntime Century Relax in our lavish private rooms and allow our food to delight your senses with wonderful tastes, textures and aroma. Offering authentic cuisine from the Canton, Hunan and Shanghai regions, guests can embark on an exploration of Chinese culinary excellence. Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街 (3867 9199)

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 favorites. 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, 近昆山路



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 (6393 1234-

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

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 aptly 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

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: 11am - 2.30pm (Mon-Fri), 11am - 2.30pm (Saturday & Sunday, Yum Cha); Dinner: 5.30pm - 10pm (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. 1F,

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.threeonthebund.com/ 中山东一路 3 号, 外滩三号 5 楼, 近广东路

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 1 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 macarons 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



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

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.coffeetreecafe.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, 上海中皇铂尔曼大酒店 1 楼, 近柳州路

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

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http://www.awfullychocolate.com/

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

C MARKET
西悦·驿站
T: (86 21) 5263 9628
GROUND FLOOR,
333 SHENHONG ROAD

C MARKET provides an indulgent and lively culinary experience, allowing to guests to Enjoying indoor or terrace dining in an elegant and

gorgeously sun-lit buffet restaurant with show kitchen counters that have a little bit of everything to satisfy any palate. Ranging from bold new cuisines to traditional favourites, sweet treats to spicy dishes, the possibilities at C Market are endless. (5263 9628, cdshh.cmarket@cordishotels.com, WeChat: CordisHongqiao, http://www.cordishotels.com/sc/shanghai-hongqiao/restaurants-and-bars/c-market/) Breakfast: 6.30-10.30 am daily; Lunch: 11.30 am-2 pm (Mon-Fri), 11.30 am - 2.30 pm (Sat & Sun); Dinner: 6-9.30 pm daily; A La Carte: 6.30-10.30 pm. Ground Floor, 333 Shenhong Lu, by Suhong Lu 申虹路 333 号 G 层, 近苏虹路

Kempi Deli Freshly baked homely bites including freshly baked bread, muffins, cakes, chocolates, pastries, ice-creams, sandwiches, cold cuts and cheese will make a visit to Kempie Deli something to look forward to any day. You won't know where to start! 50% off on all breads after 18:00 daily. (3867 8888) Hours: 7.30am-7pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街

FINE DINING

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

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

Dragon Phoenix Restored to its former glory, the Dragon Phoenix evokes memories from a distant time. Quintessential Cantonese and Shanghaiese 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

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, specialty noodles and dumplings, soup and 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) 国家会展中心国际酒店, 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. Spanish Michelin Starred Chef six-course wine dinner at RMB998 on 16 Jun and from RMB448 for three courses on 15, 17-18 Jun. All the prices are subject to 10% service charge and 6% value added tax. 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.sipu@shangri-la.com, www.shangri-la.com/shanghai/pudongshangrila) 富城路 33 号, 近陆家嘴环路

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

OPEN DOOR



BUBBLY WEDNESDAYS AT LE ROYAL MERIDIEN SHANGHAI'S HU 66

Wednesday, also known as hump day, might be the least exciting day of the week. You've spent two full days at the office and there are still two more to go until the weekend. Yawn.

Well, the folks at Le Royal Méridien Shanghai's HU 66 are spicing things up by transforming the sky-high lounge on the 66th floor of the hotel into a bubble-themed party every Wednesday night, with tons of goodies and surprises for guests – especially for the ladies.

Turning the space into luxurious penthouse bathroom with bubbles floating around and a huge 'bubble bath' filled bottles of bubbly Champagne, the party promises plenty of sexy models in pajamas and bikinis and hot male DJs spinning the night away.

From 9-10pm, ladies will enjoy one hour of free flow MUMM Champagne and oysters prepared in three different ways, in addition to a selection of hand-crafted cocktails throughout the night.

The fun continues from the bar into the bathroom, where guests can enjoy a 'dry bubble bath' in a Jacuzzi filled with bubble balls along with the view of the Shanghai skyline, and leave 'special' messages on the mirror with lipsticks.

Location: Hu 66

Opening Hours: Wednesdays, 9pm-late

Complimentary for all ladies:

- One-hour free-flow Champagne and oysters, 9-10pm
- Selected cocktails for all night

> 66/F, Le Royal Méridien Shanghai, 789 Nanjing Dong Lu, by Xizang Zhong Lu 南京东路 789 号 66 楼, 近西藏中路 (3177 7657, www.leroyalmeridienshanghai.com/hubar)



LISTINGS

Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙滩路

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 号宝都酒店 2 楼, 近崑山路

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 Gongping Lu (2509 1188), Lunch 11.30am - 2.30pm; Dinner 5.30 - 9.30pm. banyantree.com 海平路 19 号悦榕庄 1 楼, 近公平路

ON56 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-shelf 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.waldorfastoriashanghai.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 Guangdong 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_Ellys_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 Luizhou Lu (2426 8888) Daily 6am - 12pm 浦北一路 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.threeonthebund.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 2 楼, 常德路 1 号, 近延安西路

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



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 Bund 18, Zhongshan Dong Yi Lu, by Nanjing Dong Lu (6323 9889) Dinner: Monday to Sunday 5.30-10.30pm, late Night: Thus-Sat 11pm-2am, brunch: Sat-Sun 11.30am-2.30pm www.mmbund.com 中山东一路外滩 18 号 6 楼, 近南京东路

GERMAN

Paulaner Brauhaus Enjoy Bavarian food (and more importantly, beer) in a warm, well-populated atmosphere. 1) House 19-20, North Block Xintiandi, Lane 181 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

ITALIAN

Acqua offers an inspired menu that captures the spirit of Italian dining. The open kitchen and oven are a focal point of the restaurant's dining experience. Guests will also enjoy the large indoor aquarium and stunning views over the Huangpu River. With daily lunch and dinner service, Acqua is always a good choice to enjoy a delicious meal. (3867 9192) Lunch: 11.30am-2.30pm; Dinner: 6-10.30pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街

JAPANESE



GinTei Teppanyaki Sushi Restaurant GinTei 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-Sat 11.30am-2pm; 5.30pm-10pm 南汇路 75 号, 近北京西路

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 At Nadaman Japanese Restaurant, contemporary design meets exceptional cuisine. The traditional Japanese kaiseki cuisine is Nadaman's signature set menu. It reflects the best of seasonal produce and fresh ingredients, artistically presented, both in food and in the choice of unique décor. The efficient simplicity is complemented by professional and courteous service while the atmosphere is redolent with the cultivation of over 180 years of Japanese hospitality. Master Chef Takayuki Oshima, Nadaman Group Executive Chef, presents exclusive kaiseki menu at RMB880 per person from July 3-9. The price is subject to 10 per cent service charge and 6% value-added tax. (2828 6888) Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm (fbreservations.slp@shangri-la.com, www.shangri-la.com/shanghai/pudongshangri-la) 2/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu 富城路 33 号, 近陆家嘴环路

The House Of Flame With Sashimi, Teppanyaki and The chafing dish of seafood. We are committed to finding the world's top food ingredients, and we are trying to present our customers with an exclusive feast. Lunch: Daily 11.30am-14:30pm; Afternoon tea: Daily 14:00 pm -16:30 pm; Dinner: Daily 17:30 pm -21:30pm. Unit 3013, 3/F, 2879 Longteng Dadao. 龙腾大道 2879 号百汇园商业楼 3 楼 3013 单元.

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, 近延安西路

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

Oeodo 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 Puduan 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, 近齐南路

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

Calypso 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 Piazza, 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

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 roof-top 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 Concessions 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

MODERN



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 ambience, 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 360 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 507B/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 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

SPANISH

Albero Enjoy Albero's innovative Spanish tapas menu, ideal for sharing with friends in a relaxed atmosphere. The restaurant is decorated in an Andalusian style with sedimentary rock from the Huangpu River. (3867 9196) Lunch: 12pm-3pm; Dinner: 6-10pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街

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, museli 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 coconutparadise38@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 Changde 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 5B1-12, 1515 Nanjing Xi Lu, by Changde 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, 香港广场南区 2-11 室, 近黄陂南路 6) 虹桥路 1438 号高岛屋商场 4 楼 07 室, 近玛瑙路

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

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

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.threonthebund.com 中山东一路 3 号 7 楼, 近广东路

OPEN DOOR

THE ULTIMATE FRESHNESS

Prego's Live Lobster Italian Menu



Reaching out to all lovers of fresh seafood. Live lobsters are now on the menu at Prego, the award winning authentic Italian restaurant at The Westin Bund Centre.

The luxurious new set menu, crafted by Chef Saverio, is a showcase beautifully fresh Boston lobster dishes.

This combination of modern and traditional recipes, playfully titled "Mr. Lobster", takes the best of nature, the freshest ingredients and Chef Saverio's Italian heritage mixed together and births a set of culinary masterpieces.

The meal will start diners off with deep fried lobster zepoline with seaweed followed by lobster salad with goose liver marinated in cherry sauce, avocado purée, fresh cherry, dragon fruit, endive lettuce and pink sauce.

As a precursor to the main course, diners will enjoy Chef Saverio's highly popular homemade gnocchi with lobster. All Lobsters are cooked fresh from the tank by the Chef for the dishes.

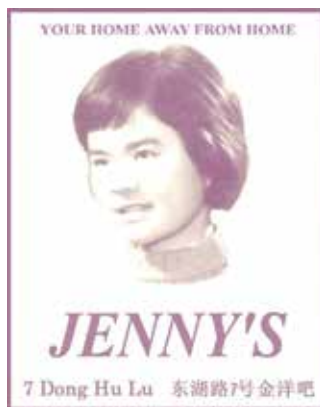
For the main course, diners will be served a surf and turf delight: grilled lobster combined with grilled wagyu beef, beetroot tuile, mashed potatoes and fried artichoke. A dish best enjoyed with fine Italian wine, or even Prosecco if you're in the mood to celebrate. Prego has over 30 regional Italian wines to choose from that have been selected to enhance the Italian dining experience.

This gastronomic selection of seafood ends with freshly made lemon sorbet to cleanse and refresh your taste buds.

The restaurant's open, yet warm and spacious ambience is complemented by friendly and attentive staff, making it a relaxing environment to enjoy authentic Italian cuisine. Prego, located on level two at The Westin Bund Centre, has an open kitchen with counter seating, or you can go for the more refined option of Bellisimo. A private room available for up to 20 diners. À la carte dining is also available.

The "Mr Lobster" set menu is priced at RMB688 per person and is available to order for lunch and dinner. The restaurant is open daily, with lunch being from 11.30am - 2.30pm and dinner from 6pm - 10.30pm.

> Prego, 2/F, The Westin Bund Center Shanghai, 88 Henan Zhong Lu, by Guangdong Lu 河南中路88号 上海威斯汀大饭店二楼, 近广东路. (6335 1888)



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



Judy's Established in 1993, Judy's is the longest running party venue in Shanghai! Have a few 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



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

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 1 am (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。

UNICO Shanghai. Launched in 2012 UNICO Shanghai quickly became one of Shanghai's favorite dining and nightlife destinations. Occupying the second floor of the heritage structure Three on the Bund, it boasts stunning views and stylish interiors. Welcoming guests at night with an extensive selection of cocktails and

a carefully curated music list with a latin flair. Live music bands and internationally acclaimed DJs play there regularly. Mon-Sat, 6pm until late, 3 Zhongshan Dong Yi Lu, Three on The Bund, 2/F, by Guangdong Lu (021-5308 5399; booking@unico.cn.com; www.unicoshanghai.com) 中山东一路3号外滩3号2楼, 近广东路

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.leroyalmeridienshanghai.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 Lujiazui 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 the by 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, 近龙耀路

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。

Red Passion Bar Experience Shanghai through the lights and energy of the hotel's Red Passion Bar, located on the 30th floor. Take in views of the city while indulging in Royal Mojitos, fine wines and the full bar menu within a relaxed setting. (3867 8888) Hours: 4pm-1am. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Ji 陆家嘴环路1288号上海凯宾斯基大酒店2楼, 近百步街

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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Toni and Guy Celebrating 51 years of fashion, hair and heritage, Toni and Guy is an international brand offering the best and creative hairstyle to suit each client. 1) East Tower 209, Shanghai Centre, 1376 Nanjing Xi Lu, by Xikang Lu 2) 1380 Dingxiang Lu, by Yingchun Lu (5843 3830) 3) Unit F1A-06, B2, Super Brand Mall, 168 Lujiazui Xi Lu, by Lujiazui Huan Lu (5047 2298) 4) 4/F, River Wing, Pudong Shangri-La, 33 Fucheng Lu, by Mingshang Lu (2828 6691) 1) 南京西路1376号上海商城东峰209室, 近西康路 2) 丁香路1380号,

近迎春路 3) 陆家嘴西路168号正大广场地下二层 F1A-06室, 近陆家嘴环路 4) 富城路33号浦东香格里拉4楼, 近名商路

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 Manchang 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 Dagou 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

HEALTH SERVICES

Cosmetic Plastic & Laser Center

BIOSCOR
Shanghai Clinic

Cosmetic Surgery
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Bioscor Shanghai Clinic With over 10 years' experience, Bioscor's team of international doctors and skin specialists are committed to provide you with the best level of service for all your cosmetic needs such as Botox, Filler, Pixel, Cutera, Ulthera, Microdermabrasion, Chemical Peel, Vein Therapy and Cosmetic Sugery. No.5, Lane89 Xingguo Lu, by Hunan Lu (6431 8899) 9am-6pm info@bioscor.com.cn www.bioscor.com.cn. 兴国路89弄5号, 近湖南路

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 Hospital 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.deltahealth.com.cn, Wechat: DeltaHealth_CN) 109 Xule Lu, by Zhulu Xi Lu, QingPu District 青浦区徐乐路109号, 近诸陆西路

Ethos World is a comprehensive Dental clinic operated by Australia's largest Orthodontic group with 30 years' experience. Our highly qualified Australian dental professionals use advanced technology and bring world-class dental care with exceptional customer service to China. Ethos World offers general and cosmetic dentistry, orthodontic treatment including Invisalign, dental implant and paediatric dentistry. Clinics located at Australia & China! GF-01 Tower 3 THE HUB 17 Suhong Lu, by Shenchang Lu (6296 8283) Daily: 9am-6pm 虹桥天地3号楼苏虹路17号夹层01室, 近申长路

Global HealthCare Medical & Dental Center - Puxi Suite 303, Eco City 1788 Nanjing Xi Lu, by Wulumuqi Bei Lu (5298 6339, 5298 0593) 南京西路1788号1788国际中心303室, 近乌鲁木齐北路

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

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) Jinjiao: 160 Lan'an Lu, by Biyun Lu 10am-10pm (6340-0270, 6340-0290) 3) Liyang: 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 (3366-6129) 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) 蓝桥路 160 号, 近碧云路 3) 丁香路 1192-1198 号, 近芳甸路 4) 兴义路 8 号万都商城 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

Jiahui Clinic Located in the heart of Shanghai's vibrant downtown, Jiahui Clinic offers outpatient services including family medicine, pediatrics, dermatology, ear-nose-throat, eye, dentistry, nutrition, mental health, and medical imaging. Jiahui's professional team comes from China and around the world, can speak multiple languages, and has decades of experience. Here, transparent and quality health care is offered at the best value. Mon-Sat, 9am-6pm; Sun, 9am-1pm.
1) Jiahui Medical Center (Jing'an): Suite 101, 88 Changshu Lu, by Changle Lu (2285 2800)
2) Jiahui Medical Center (Yangpu), Bldg 3, 1/ F-2/F, 99 Jiangwancheng Lu, by Minfu Lu. Tuesday, Friday-Sunday: 9am-6pm; Wednesday: 9am-9pm <http://www.jiahui.com> 1) 常熟路 88 号 101 室, 近长乐路 2) 江湾城路 99 号 3 幢 1-2 层, 近民府路

ParkwayHealth Medical & Dental Centers
24/7 Hotline 6445 5999

1) Mon-Fri, 9am-7pm.
Sat - Sun, 9am-5pm
Gleneagles Medical and Surgical Center, Tomorrow Square 4/F, 389 Nanjing Xi Lu
2) Mon-Fri, 9am-7pm
Sat & Sun, 9am-5pm
Hong Qiao Medical Center, 2258 Hong Qiao Lu.
3) Medical Center
Mon-Fri, 9am-7pm
Sat & Sun, 9am-5pm
Dental Center
Mon - Sun, 8.30am-7.30pm
Shanghai Centre Medical & Dental Centers, 203-4 West Retail Plaza, 1376 Nanjing Xi Lu.
4) Mon-Sat, 9am-7pm
After Hours Care (Primary Care)
Mon-Sun, 7pm-9am.
Specialty and Inpatient Center, 3F, 170 Danshui Lu. (near Xintiandi)
5) Medical Center
Mon-Fri, 8.30am-7pm
Sat & Sun, 9am-5pm
Dental Center
Mon-Fri, 8.30am-7pm
Sat & Sun, 9am-5pm
Jin Qiao Medical & Dental Center, 997, Biyun Lu, Jin Qiao, Pudong
6) Mon-Fri, 9am-7pm
Sat, 9am-5pm
Jin Mao Tower Medical Center, (Close to Gate 15) 1N01(B) Jin Mao Tower, No.88 Shiji Dadao, Pudong New Area

Shanghai East International Medical Center

A joint venture general hospital providing a comprehensive range of world-class services including family medicine, vaccinations, pediatrics, obstetrics, gynecology, chiropractic care, traditional Chinese medicine, psychological counseling, specialty care, surgical services, as well as on-site 24-hour emergency service. also conducts CPR and first aid courses bimonthly in English and Chinese. 150 Jimo Lu (24 hour: 5879-9999 or 150-0019-0899; care@seimc.com.cn; www.seimc.com.cn) 即墨路 150 号

Shanghai Redleaf International Women and Infants Center; Shanghai Redleaf International Women's Hospital 1209 Huaihai Zhong Lu, by Donghu Lu 8am-5pm, 24/7 (6196 3333) marketing@redleafhospital.com www.redleafhospital.com 淮海中路 1209 号, 近东湖路

Shanghai United Family Hospital and Clinics 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 Linqun 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

Yosemite Clinic is a comprehensive modern Medical and Day Surgery Center conveniently located a five-minute walk

from the Kerry Parkside in Central Pudong. Yosemite Clinic has an expert team of international and Chinese physicians covering a range of specialties, including Family Medicine, Dentistry, Dermatology and Orthopedics, among others, and specializing in minimally invasive surgical procedures. The clinic is equipped with an onsite Lab and CT imaging allowing a more efficient approach to diagnosis and treatment. As a Day Surgery Clinic, Yosemite Clinic has three cutting edge operating rooms and extended observation bed capability. As a physician-owned and managed clinic, Yosemite Clinic's priorities are ensuring the highest standard of medical quality and delivering excellent patient outcomes. Our clinic languages are Chinese, English, Japanese, Korean. B1-1F, 1398 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)

MASSAGE & SPA



Dragonfly 1) 2/F, 559 Nanchang Lu, by Shaanxi Nan Lu (5456 1318) 2) 206 Xinlu Lu, by Fumin Lu (5403 9982) 3) L119, 1378 Huamu Lu, by Fangdian Lu (2025 2308) 4) Villa 5, 3911 Hongmei Lu, by Yan'an Xi Lu (6242 4328) 5) 193 Jiaozhou Lu, by Xinzha Lu (5213 5778) 6) LG2-47 IFC, 8 Shiji Dadao, by Lujiazui Huan Lu (6878 5008) 7) 616 Biyun Lu, by Yunshan Lu (5835 2118) 8) SB1-05B, B1 South Retail, Jingan Kerry Centre, 1218 Yan'an Zhong Lu, by Changde Lu (6266 0018)
1) 南昌路 559 号 2 楼, 近陕西西南路 2) 新乐路 206 号, 近富民路 3) 花木路 1378 号 L119, 近芳甸路 4) 红梅路 3911 号 5 号别墅, 近延安西路 5) 胶州路 193 号, 近新闸路 6) 世纪大道 8 号国金中心 LG2-47, 近陆家嘴环路 7) 碧云路 616 号, 近云山路 8) 延安中路 1218 号静安嘉里中心商场南区地下一楼 SB1-05B (25 号商舖), 近常德路

NIMMAN SPA (Ruihong Branch) - 188 Ruihong Lu, by Tianhong Lu 瑞虹路 188 号, 近天虹路 (5588 3817)



Orchid Massage 1) Huaihai Branch - 216 Jinxian Lu, by Shaanxi Nan Lu 2) Xintiandi Branch - B1-06, 388 Madang Lu, by Hefei Lu 3) Huamu Branch - 1029 Meihua Lu, by Yinxiao Lu 1) 进贤路 216 号, 近陕西西南路 (6267 0235); 2) 马当路 388 号地下一层 B1-06, 近合肥路 (6331 3188); 3) 梅花路 1029 号, 近银霄路 (5080 6186)

Yu Massage Step into a tranquil dynastic setting when you cross the threshold of this spa, adorned in antique Chinese-style decorations. Matching the decor, the services are primarily Chinese, offering Chinese massage, aroma oil massage and foot massage. 1) 366 Wuyuan Lu, by Wukang Lu (5403 9931) 11-1:30am 2) 199 Huangpi Bei Lu, by Renmin Dadao 10am-1:30am (6315 2915) www.yumassage.cn 3) 2/

OPEN DOOR



ANDREA IERVOLINO

On His Upcoming Movie, The Legend of Lamborghini

Italian film producer Andrea Iervolino, whose notable works include the 2014 comedy, The Humbling (starring Al Pacino, Greta Gerwig and Kyra Sedgwick), recently paid a visit to our city as a guest of this year's Shanghai International Film Festival (SIFF).

During an interview, Iervolino notes that more and more people from the film industry are drawn to SIFF as a result of China's ever-growing global influence.

Another reason for Iervolino's visit is to promote his newest work, The Legend of Lamborghini, which explores the heritage of the famous luxury Italian car brand and the story of its founder, Ferruccio Lamborghini. With this movie, the 29-year-old producer hopes to inspire more and more young people to follow their dreams.



F, 218 Xinle Lu, by Donghu Lu 4) 484 Xikang Lu, by Kangding Lu (6266 9233) 1) 五原路 366 号, 近武康路 2) 黄陂北路 199 号, 近威海路口 3) 新东路 218 号 2 楼, 近东湖路 4) 西康路 484 号, 近康定路

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PREGNANCY HEALTH SERVICE

Shanghai East International Medical Center
A joint venture general hospital providing a comprehensive range of world-class services including family medicine, vaccinations, pediatrics, obstetrics, gynecology, chiropractic care, traditional Chinese medicine, psychological counseling, specialty care, surgical services, as well as on-site 24-hour emergency service. also conducts CPR and first aid courses bimonthly in English and Chinese. 150 Jimo Lu (24 hour: 5879-9999 or 150-0019-0899 ; care@seimc.com.cn; www.seimc.com.cn) 即墨路 150 号

Shanghai Redleaf International Women and Infants Center; Shanghai Redleaf International Women's Hospital 1209 Huaihai Zhong Lu, by Donghu Lu 8am-5pm, 24/7 (6196 3333) marketing@redleafhospital.com www.redleafhospital.com 淮海中路 1209 号, 近东湖路

YOGA

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

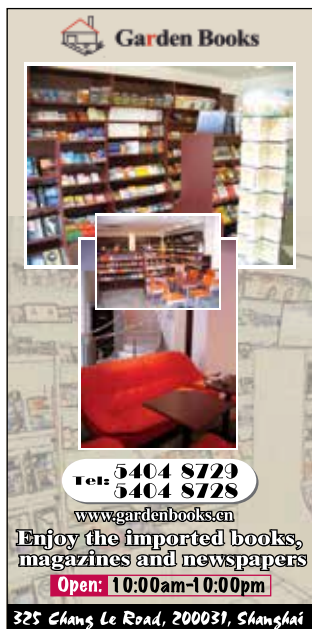
The Pure Yoga Shanghai flagship studio is located at iapm mall on 999 Huaihai Middle Road, in the heart of Shanghai's shopping district. Pure is Asia's leading lifestyle brand and is proud to extend its foothold in Shanghai after Hong Kong, Singapore, Taipei and New York. Pure Yoga brings to our city 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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Horoscopes

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by Noelle Mateer



Leo

7.23-8.23

There is no such thing as a tame lion, but you can certainly keep one in a cage. We're sorry you lost your key-search your WeChat group histories for 'does anyone know a locksmith?' and you will find at least seven answers.



Virgo

8.24-9.23

Immerse yourself in something you hate, like waking up early. Or immerse yourself in something that you maybe don't hate but everyone else loves and you don't understand why. Like the NBA, or Shanghai.



Libra

9.24-10.23

Stop doing yoga. Stop getting massages. Instead, let your anger flow, and actively repress any thoughts and feelings that make you uncomfortable. Yell more. With a bitterer outlook, and an unquenchable spite for others, you're correctly positioning yourself to get that raise this month.



Scorpio

10.24-11.22

In order to keep the gods of misfortune at bay, avoid new restaurants for the duration of August. Avoid men in three-piece suits. And do not eat from the spicy half of that two-flavored hot pot broth at Haidilao.



Sagittarius

11.23-12.21

Your office keeps copies of *That's Shanghai* in its bathroom, which is where you are right now. You didn't even need to go. You're just avoiding work again. Sort of like how we're avoiding real work by writing these garbage horoscopes. No effort at all. Squad.



Capricorn

12.22-1.20

Be tolerant of all beliefs. Some believe Tiger is better than Tsingtao, and while that is repulsive, keep an open mind. Our differences are what make us beautiful.



Aquarius

1.21-2.19

Your favorite bar, restaurant or dumpling shop closed and is gone. How hard it is, having to find another place to eat in Shanghai, where every other tiny storefront has a binder-sized food menu and brick walls with diners behind them. Rough times for you.



Pisces

2.20-3.20

Whatever day it is that you're reading this, Pisces, you will remember forever. For after you finish reading this magazine and use it as a mat for your dog to poop on, a terrible calamity shall befall you. That's karma. *That's Shanghai* karma.



Aries

3.21-4.20

Why are you still wearing your fake Beats every day? Do you think it's 2011? The part of Fake Market you bought them from isn't even open anymore. Upgrade to a pair of those Bose noise-canceling headphones or just get earbuds already.



Taurus

4.21-5.21

Leave Shanghai.



Gemini

5.22-6.21

Life is a roller coaster - one of the terrifying ones at Happy Valley. Use this knowledge to come to terms with your own urgent, panicky lifestyle. It's not you, Gemini, it's the coaster inside you.



Cancer

6.22-7.22

Your wardrobe needs an upgrade. The Beijing Bikini will only last you another month, and then you'll need to find a shirt capable of covering your belly. Try out a Shenhua jersey, or just go to Uniqlo. Wear green on the 13th for good fortune.

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