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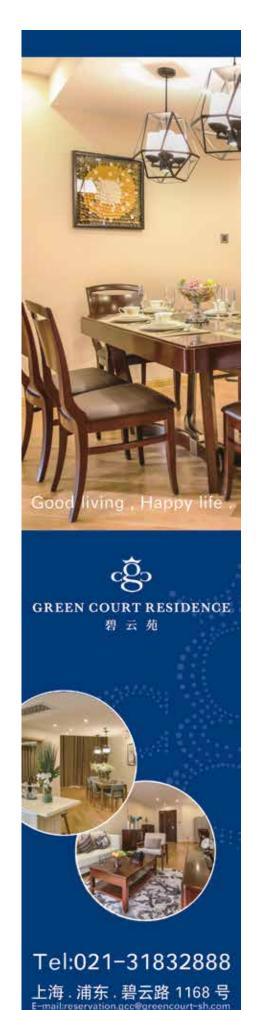
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Editor's Note

OCTOBER

nother year of the *That's Shanghai* Food & Drink Awards has come to an end, and this year's top honors belong to RAW (Restaurant of the Year), The Nest (Bar of the Year) and M1NT (Club of the Year). Meanwhile, Diner, Blackstone Magic Bar and SMASH all received recognition in their respective categories for new restaurant, bar and club. Find out who else made the cut this year in our cover story (p42-55).

And of course, we carried on the tradition of inviting some of the city's most recognized faces in the Shanghai F&B community to appear on our cover. 'Food fight' is our theme this year, and it came together perfectly thanks to Kelley Lee (Liquid Laundry, Boxing Cat), Logan Brouse (Logan's Punch), Kim Melvin (Commune Social), Pier Panozzo (Mito, Xixi Bistro), Elizabeth Schieffelin (Lizzy's All Natural) and Juan Campos (RAW). All six of them were such good sports about getting down and dirty with having cake, spaghetti and beer thrown in their faces – no easy task, as it turns out.

When it comes to Chinese urban legends, Shanghai residents would probably be most familiar the story about the 'dragon pillar' of Yan'an Gaojia. But have you also heard about the Hello Kitty murder case in Hong Kong? Or the bus that never made it to its final destination in Beijing's Fragrant Hills? Our City Feature this month is all about the country's most famous and chilling folklores. Turn to p10 for more... if you dare.

In her section, Arts Editor Erica Martin speaks to the masterminds behind Chapterhouse Theatre Company ahead of their China tour of a stage production of Jane Austen's *Pride and Prejudice*.

Last but not least, my Life & Style feature is about the future of China's malls. As a country that registered the highest total annual completion of shopping centers in 2016 (5.75 million square meters were completed last year) and in a day and age where e-commerce and online shopping adoption rates are on the rise, mall operators are experiencing a more competitive market landscape than ever before. Find out what leading industry analysts and developers have to say about the future of brick-and-mortar retail on p22.

Until next month,

Dominic Ngai Editor-in-chief

that's

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

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#THATSSHANGHAI

2017 SHANGHAI MELBOURNE CUP



Tickets are now on sale for the AustCham Shanghai 2017 Melbourne Cup on Tuesday, November 7. This year the event will take place in the iconic Shanghai Tower Garden

Ballroom and Outdoor Terrace. The event program features a three-course lunch with free-flow wine and beer, entertainment, raffle, silent auction, fashions on the field contest, after party, and of course the famous horse race televised live from Melbourne, Australia, all the while raising significant funds for charity. For more details and to purchase tickets, scan the QR code.

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Shanghai is hosting a hell of a bash as we take over Cages on October 28. Pre-order tickets are just RMB100, which includes entry to all of the above freaky fun, as well as FIVE devilishly good drinks from Bacardi. Scan the QR code to get your fangs into it...







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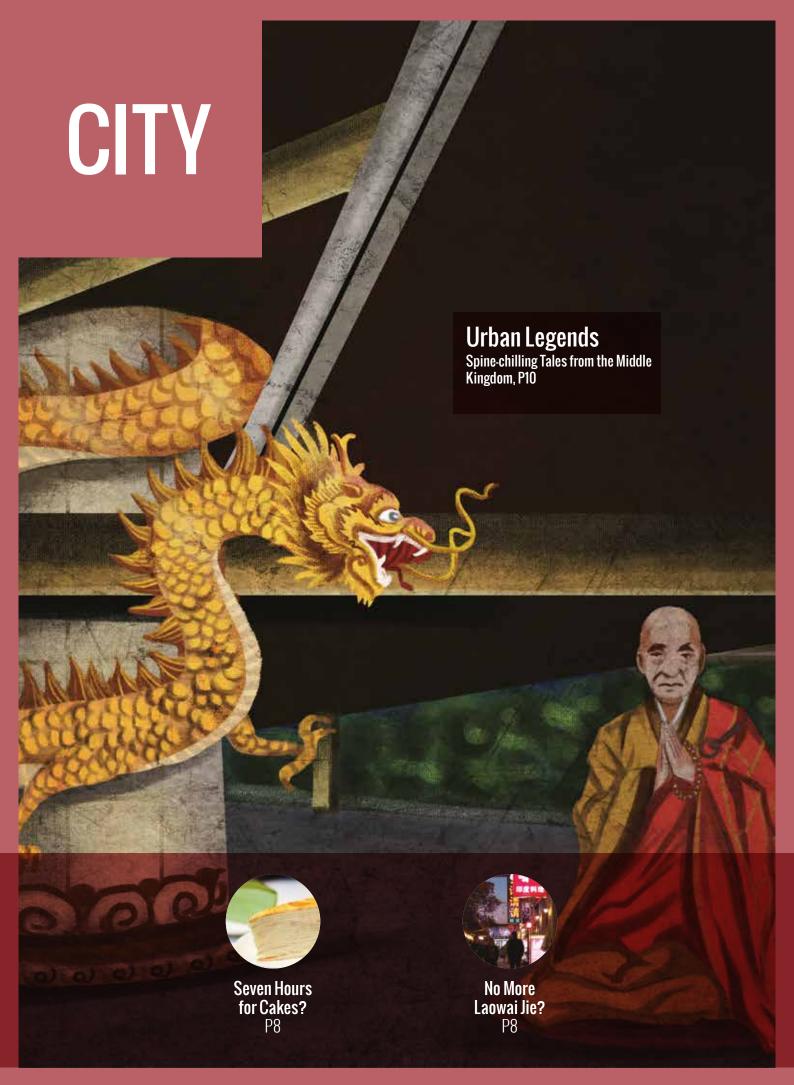


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UN-Brielievable

China's Soft Cheese Ban Is Not Gouda News

By Bridget O'Donnell

ast month, news of a ban on certain cheese imports sent China's cheese-loving community into a collective meltdown. The un-brielievable announcement is certainly not gouda news for those who camembert life without their favorite dairy product. We're certainly cheesed off.

Unfortunately, the ban is definitely the real deal, as several sources have already confirmed, including exporters, as well as diplomatic and industry spokespeople. The suspension appears to be imposed by China's product quality agency, the General Administration of Quality Supervision, Inspection and Quarantine.

But relax, not all cheese is banned. Among the types confirmed to be banned are 49 varieties of mold-ripened and 'soft cheeses' (AKA the "smelly cheeses"), nearly all from France — Brie, Camembert, Roquefort, goat cheese and blue cheese (including Stilton from the UK). They join the Italian blue cheese variety Gorgonzola, which was initially blocked from the country last year. Stock up on those now while you still can, as the leftovers will likely start flying off the shelves soon.

The ban also isn't permanent, according to a letter sent by one of China's leading distributors of imported food to multiple F&B establishments around Shanghai on August 28. Although, it's unclear when (or if) the ban will be lifted.

Word of the ban started hitting social media in early September, when Shanghai-based online cheese retailer Cheese Republic announced the news on WeChat. But the ban actually started in July, and at least one importer was informed of the ban by government regulators in June. It began in Shanghai, one of the country's largest entry points for a majority of the products, but didn't go nationwide until last month.

The reason for the ban? Bacteria. Reports the Financial Times: "The ban... was launched after health authorities informed quarantine officials that bacteria colonies, such as the penicillin found in blue cheese, were not on an approved import list, according to an importer."

Other products are rumored to be banned for similar reasons, include canned soup and baking powder. This isn't the first time China has banned cheese for short periods of time. In 2014, Beijing banned all British cheese imports after food inspectors were said to be dissatisfied with standards at an isolated British dairy farm that didn't supply any of its product to China. And in 2008, Italian mozzarella was blocked after a recall due to fears it contained carcinogens.

About 90 percent of the country's cheeses are imported. Last year alone, USD400 million worth of cheese – mostly varieties like mozarella from Australia and New Zealand – entered the country. Mold-ripened cheeses make up a rather small portion of sales as the local market generally has a distaste for them, though Brie and Camembert collectively comprised 15 percent of sales this year, while total cheese sales are expected to rise 26 percent to reach RMB5.6 billion in 2017.

China officially set limits for yeast levels in cheese years ago, according to several safety standards released between 2010 and 2012. And cheese may not be the only foreign food product under closer scrutiny. Chinese regulators are reportedly seeking tighter controls over items imported into the country, including intensive inspections on wine and chocolate.

The new controls, rumored to go into effect in October, would require importers to include a certificate from a foreign inspector stating that their food shipments comply with Chinese standards for quality. As with previous bans (see: VPNs, smoking, scooters), it remains to be seen if this one will actually be enforced. As always, only time will tell. Scan the QR code to see a list of band cheeses.

THEBUZZ

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RANDOM NUMBER

7 Hours

- how long people waited in line for a single piece of Lady M cake.



Marie Antoinette is famously misquoted for saying, "Let them eat cake!" during one of the famines in France. Such a suggestion though seems to have posdessert import Lady M, which opened at the ifc Mall in late August. With lines snaking into Lujiazui metro station, the insane demand has cultivated stories of people waiting in line for up to seven hours to sample these culinary delights. Savvy scalpers pounced on the opportunity by offering to stand in line for cake lovers with little patience, with some charging double the retail price for a slice. Eventually, police presence was required due to inadequate crowd control by mall security. The establishbefore it was forced to close down due to safety concerns. Lady M has since reopened and now only takes advanced online reservations for takeout orders, but if you want to dine in, be prepared to wait for about an hour, according to Dianping

QUOTE OF THE MONTH

"Don't come to Shanghai. You're not welcome here. Screw off!"

- Chinese netizens to Gigi Hadid

Chinese netizens were outraged by the announcement that American model Gigi Hadid will be participating in the upcoming Victoria's Secret Fashion show – the first ever to be hosted in Shanghai – and voiced their anger on Hadid's various social media accounts. Back in February, Hadid's sister posted a video of the model displaying an alleged racist gesture. While she eventually issued an apology on her Weibo account, many were even more displeased that she neglected to do the same for her Instagram and Twitter accounts, which have a total of 42 million followers. The quote above is perhaps one of the more 'polite' comments we found.



Laowai Jie

As part of what's becoming a citywide epidemic, Laowai Jie is the latest street to get the axe. Particularly popular among foreigners, bars and restaurants along the street are likely to be dismantled due to the fact that their temporary permits had expired in 2005. So why is the government only acting now? Much like what happened on Yongkang Lu last year, complaints of noises and loud music from nearby residents, particularly during the summer months, seem to be Laowai Jie's presumable cause of death. If the street were to be closed, local residents will doubtlessly see this as a long overdue victory. For the roughly 35 businesses and the countless customers drawn to the street, however, this will feel quite the opposite.



Cunzaigan/cúnzàigǎn/存在感 n. the feeling that others acknowledge that you exist; the sense that you are not ignored by others in a society; a validation of your existence



Oh my god, Lily put naked photos of herself on WeChat moments again.

She would do anything for cunzaigan.



B

I don't understand. Where is the fun in having a bunch of horny dogs follow you all day?

She is a cunzaigan addict.

Humans are not born equal. Some are the center of attention wherever they go. People greet them when they walk into a room. People ask them what is wrong when they are silent.

But there are also those of us who are never noticed. When we get left behind by our group, no one notices. At restaurants, all the dishes are ordered without anyone asking us what we'd like. At the dinner table, we try to make conversation but no one listens.

No one is rude to us, but being routinely ignored is almost worse than being treated badly—it makes us feel as if we don't exist.

Turns out being 'invisible' is one of the worst feelings, if not the worst. Sociologists now say that the lack of cunzaigan, a sense of existence, is at the root of many of our bizarre behaviors—we start fights, do provocative things, tell lies or just behave badly in general, because we want to get noticed and milk some cuinzaigan out of the oblivious people around

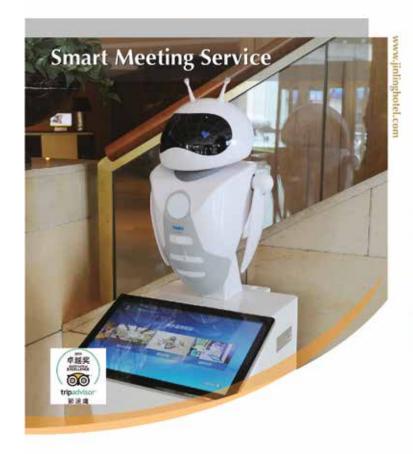
Cunzaigan makes us feel validated, alive and less alone – and we will do anything to get it. We will tell others embarrassing tales about ourselves if it means we can get their sympathy. We expose our vulnerabilities if it means we can get their pity. We go on talkshows and air our dirty laundry on TV just to garner shocked reactions. cunzaigan is the ultimate drug.

The age of social media doesn't make getting cunzaigan any easier. Since all our attention is constantly being pulled in different directions by 300 cat gifs at any given moment, we all have to constantly up the ante if we want cunzaigan. Photos of Instagram-worthy lunches are not enough anymore. We need nudity, obscenity and ever more shocking images to get hits and likes.

And that cunzaigan, when we get it, is fleeting. You can get 10,000 likes within the hour, but minutes later your followers' attention is onto to the next shocking thing.

The thing is, *cunzaigan* is not something we can generate ourselves. We have to rely on others to get it. So if you're are hooked on cunzaigan, it's best to wean yourself off — because life is too short to put your happiness in someone else's hands.

Mia Li



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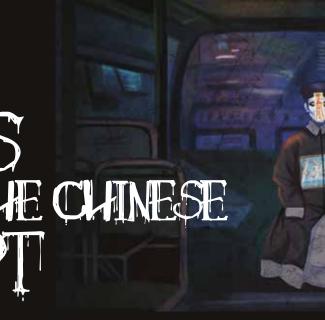
"It happened to a friend of a friend of mine..." – a phrase commonly uttered before one dives into a (mostly) fictional story, surrounded by captivated friends sitting around a dying campfire.

Sometimes the story takes place in the backwoods of civilization and features a hair-covered bipedal ape. Other times, the account involves a night of heavy drinking, a cute blonde and a missing kidney. Sometimes aliens. Sometimes a hitchhiker, Lovers' Lane or... the list goes on.

Such tales are generally referred to as urban legends: contemporary folklore that usually involve a fictional – though often believable – story sprinkled with macabre elements, and, in the case of many Western urban legends, pop culture.

With October being the scariest month of the year, it seems as good a time as any to dive into the Middle Kingdom's eeriest folklore. We've dug up spine-chilling tales that will hopefully be as entertaining as they are terrifying. Happy haunting!





HONG KONG: THE HELLO KITTY MURDER

By Matthew Bossons

o properly begin this story, we'll turn the clock back to May 1999, when a 13-year-old girl in Hong Kong went to police to complain that a woman that her boyfriend helped murder was haunting her. According to the girl, the victim had been tortured while she was bound with electrical wire, unable to escape.

After some convincing, police searched a third floor flat on 31 Granville Road, which turned up some chilling evidence – namely, a large Hello Kitty doll stuffed with a woman's head.

The victim of this heinous crime was a 23-year-old nightclub hostess named Fan Man-yee, who was abducted after she allegedly failed to repay a HKD20,000 debt. Fan had been missing for roughly a year.

According to various media reports, Fan was held captive for more than a month, during which time she was tortured daily until she died. Once dead, the men chopped her body into little pieces and disposed of it with the garbage. Some versions of this story claim the men also skinned and boiled her, but this is difficult to confirm. Her severed head was sewn inside a Hello Kitty doll.

When the story hit the press, it horrified Hong Kong residents and earned the strange (but appropriate) moniker: "The Hello Kitty Murder."

In the months following the killing, images of a shadowy female form, lurking near the Granville Road apartment, were captured on various CCTV cameras from nearby buildings. In some cases, the ghostly woman was spotted inside stores on the ground floor of the apartment, long after closing time.

Residents in the apartment also reported unnerving sounds and even unexplainable 'ghostly flames,' which eventually pushed them to move out. The building sat virtually empty until it was demolished in 2012.

The three men convicted for the murder were sentenced to life in prison for their crimes and won't be eligible for parole until 2020.





n November 14, 1995, a dark and possibly stormy night, a young man boarded the last route 302 bus heading to Beijing's Fragrant Hills. Shortly afterwards, two men tried to wave the bus down.

According to a 2013 *Global Times* article written by Wang Yu, the bus driver, a college student at the time, was initially reluctant to

pick up the men because they weren't waiting at a bus stop. However, the driver eventually decided to stop after the conductor reminded him that it was the last bus.

Once the mysterious roadside men were on board, passengers were surprised to see they were wearing some pretty badass Qing Dynasty robes and that there were actually three men – the third sporting long messy hair, supported by the two roadside creepers.

As the story goes, the men's faces were white as snow and they didn't interact with any other passengers on the bus.

Gradually, the bus began to empty, until only an old lady and the young man remained inside with the mystery trio. All was quiet until the old woman abruptly accused the young man of stealing her wallet – a claim that resulted in an intense argument. The quarrel was resolved when the old lady insisted the two get off the bus and go to the nearest police station.

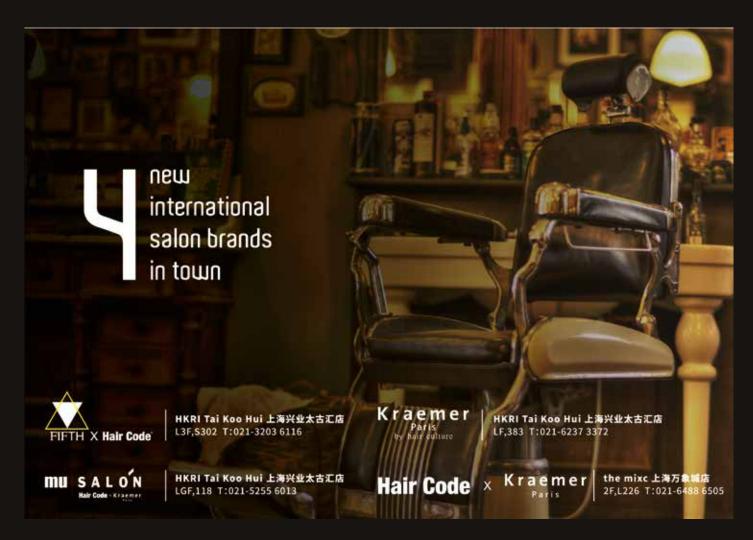
Once off the bus, the young man grew enraged with the old woman, realizing he had just exited the last bus and there was no police station in sight.

Fortunately for the young man, the elderly woman picked up on something he had missed: she said the robed men did not have legs and, by default, must have been ghosts.

"The wind blowing through the window raised their robes and I saw they didn't have feet!" The old lady allegedly told the man. The story doesn't divulge much about what happened to the pair after leaving the bus, but if what happens next is true, then the young man owes his life to the women.

The following morning, the 302 bus was reported missing and, according to some variations of the story, was found three days later in a reservoir miles away from its final destination at Fragrant Hills. Inside were three heavily decomposed bodies: the driver, the conductor and one unidentified figure with lengthy, unkempt hair. In some versions of this tale, police found that the gas tank was filled with blood instead of petrol.

According to Atrocitas, an online paranormal and horror blog, there are a number of mysteries that surround this case, including the fact that the bus didn't have enough petrol to get to the reservoir and that the bodies were too heavily decomposed for the relatively short time they were missing. The blog also claims that police officers scoured the security footage retrieved from cameras around the reservoir and found nothing out of the ordinary.



NANJING: THE UNEXPLAINED DISAPPEARANCE OF 3,000 CHINESE TROOPS

By Matthew Bossons

nexplained disappearances have always had a chilling effect on people. The eeriest type, though, are those that occur en masse – when a group of people seem to evaporate into thin air.

According to various print and online sources, in 1939, during the horrors of Japanese aggression against the Republic of China in the Second Sino-Japanese War (1937-45), almost 3,000 soldiers stationed in the rolling hills around Nanjing disappeared without leaving a single clue about their fate.

The incident began in December of 1939 (or 1937, depending who you talk to), when Colonel Li Fu Sien stationed 2,988 troops amongst Nanjing's hills, a 3.2-square-kilometer area, with a view to defend a bridge on the Yangtze River against an impending Japanese attack.

The following morning, Li's assistant told him that the soldiers at the defensive line were not responding to calls or signals. An investigation team was formed, but found the site completely abandoned upon arrival. There was no sign of struggle: heavy weapons were still in place and ready to be fired, but nobody was there.

Troops stationed at the bridge claimed no one had slipped by in the night. They were unsure of the missing soldiers' fates.

Various theories have since emerged to explain the mass disappearance, although the easiest explanation may be that the whole event never even happened...

A major problem with the various online renditions of the story is the inconsistencies about when the disappearance took place. Some writers suggest the incident happened in December of 1937, in the immediate run-

up to the battle, while others place the event in 1939 – roughly half a year after the siege ended.

The story has never received any historical mention, and is absent from texts like Basic Facts on the Nanking Massacre and the Tokyo War Crimes Trial.

While a Google search of 'Nanjing soldier disappearance 1939' or 'Colonel Li Fu Sien' turns up a myriad of online conspiracy and pseudoscience blogs, essentially no reputable publications or historians seem to be chiming in with their thoughts on the myth, indicating the story may be just that – a myth.



SHANGHAI: THE YAN'AN GAOJIA 'DRAGON PILLAR'

By Dominic Ngai

illions of people drive past Yan'an Elevated Road (or Yan'an Gaojia) on a daily basis. Getting stuck in traffic on this 15-kilometer-long expressway running from the Bund to the Hongqiao Airport is a daily routine for many Shanghai residents.

Ever since Yan'an Gaojia was open to the public in the mid-1990s, a certain legend focusing on just one specific part of the expressway – the 'dragon pillar' – has been circulating among locals. Located at the cross-section with Nanbei Gaojia near People's Square, the 'dragon pillar' – unlike all the other regular concrete pillars along the expressway – isn't just larger and thicker; it's also decorated with a metallic finishing, as well as nine large bronze dragons and several smaller ones on its surface.

The most widely known version of the story behind the 'dragon pillar' states that back when construction workers were building this section of the expressway in 1995 and had to install the pilings needed for the foundation, they had trouble drilling to the required depth, and construction came to a grinding halt.

To avoid further delays, government officials and the construction company invited several fengshui masters to take a look at the site, but they all refused to prescribe a solution. In the end, a monk from the Jade Buddha Temple (some say Longhua Temple) agreed to perform a religious ceremony. Before he left, the monk also asked for the pillar to be covered with nine dragons because this very spot happened to be the resting place of the city's guardian dragon. After the ceremony was finished, workers were finally able to install not just one, but seven pilings at the spot.

While the construction resumed without any major hitches, the monk who performed the ceremony was said to have died of unknown causes a few days after. Many believed his death was a punishment for 'spilling the secrets' on the dragon's home. While officials have repeatedly dismissed this as pure fiction, when it comes to urban myths in Shanghai, this is one every local has heard of.

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thanks to its global network of resources, analytical insights, as well as decades of experiences of providing similar services to clients in other developed markets around the world.

With branches in six major cities across the nation, AIG China's comprehensive travel insurance products are customized to meet the needs of different travelers, offering assistance and emergency service plans that are designed to meet the promise of AIG travel insurance's slogan – "Travel more,

worry less."

On September 20-24, AIG hosted its 'AIG Wonder Museum – No Zuo No Drama' exhibition at K11 Art Mall to raise public awareness on the importance of having travel insurance. At the four interactive booths – each equipped with an inconsequential daily object and an astronomical price tag slapped on them – visitors were presented with scenarios in which potential financial or even life threatening burdens will bring you much more trouble than you can handle while you're overseas.

After this, they also learned how having AIG travel insurance can help avert these crises and allow them to focus on enjoying themselves during the trip. As the spending power of Chinese citizens continues to rise and with overseas travels becoming more and more common, the event allowed the general public to understand the benefits of travel insurance and why AIG, with its vast global network, is their best choice.

> Find out more at www.aig.com.cn



Hair Regrowth & Cosmetic Medicine

Bioscor Shanghai Clinic

LIFE & STYLE

All about Malls

Developers and Industry Analysts on the Future of Brick-and-mortar Retail, P22





Converse x CLOT P16





Totes Adorbs P18

CINDI LEUNG

Creating the WeWork Experience in China

Interview by Dominic Ngai

Born in Hong Kong and raised in New York, Cindi Leung worked for WeWork in the US for more than five years before she moved to Shanghai to take up her current role as the Creative Director of the company's Asia Pacific division. An architect by trade, Leung shares with us the design inspirations and stories behind some of the WeWork spaces in Shanghai and Beijing, adjustments in design and layout that were made specifically for China, and why WeWork sees itself as a 'community company' instead of a coworking space.

Tell us a little bit about your role and responsibilities as the Creative Director of WeWork APAC.

As the creative director of the Asia Pacific region, I oversee the interior design from the product quality perspective – working with the designers of each project and providing brand guidance.

How would you describe the overall feel of a WeWork space?

We want to provide a very homey, cozy environment for our members, simply because people spend more time at work than they do at home. While the look of the furniture is very residential, a lot of pieces are customized to have the look and the durability that we need for our operations. It's not just about putting pretty things everywhere; we also pay attention to dimensions of different furniture pieces. For example, we customize our coffee tables to be higher to match the seat height so it's more comfortable for those who are working on their laptops in a lounge setting.

When designing a coworking space, what are some of the most important features that designers must pay attention to?

We actually don't position ourselves as a coworking space, but more as a community company. Besides all the basic needs of an office – meeting rooms, common areas, pantry amenities and printing services – we also want the interior design to help foster a sense of community. The programming, layout and furniture arrangement that we put into our



"We're a global company with a local playbook"

spaces are all designed to inspire and empower our members, in addition to satisfying their functional needs.

Can you walk us through how you guys came up with the design concept of a couple of your spaces in Shanghai and Beijing?

WeWork is a global company with a local playbook, so while some features are rolled out globally, each location starts with a local design concept, drawing inspirations from the building, the neighborhood, or the city itself. For Shanghai's Yan'an Lu location, we noticed that one of the streets nearby has a lot of Xinjiang restaurants, and with Xinjiang being a major hub of the Silk Road, we took that idea and used it as the main design concept - so you'll find references to the culture and history of the region in some of the patterns and colors used in the space. The architectural mood of our first two locations in Beijing (Guanghua Lu and Ciyun Si) are based on the way you travel through a Chinese garden and how the scenery is framed by an architectural opening - you'll find these features in the nooks and the artwork of these spaces.

Which design features were tailored specifically for the Chinese market?

The typical back-to-back office layout we use in the US is not desirable in China due

to the culture of respect in the office, so we changed it to a face-to-face layout. For amenities, we've added more hot water machines in the pantry. In other markets, WeWork offers conference rooms ranging from a capacity of three to around 10 people, but we find that larger meetings happen more often in China, so we eliminated the small rooms and created an extra large typology just for this market and added benches and movable seating for these rooms as well.

With more than 160 locations across the globe, what are some of the best design practices that you adopt across all markets?

Working in the in-house design team is so interesting because we've built so many locations worldwide and our R&D team go back into the open buildings to see what the members like and don't like through surveys. Also, they'd look at the data in our sensor systems to track the activities of our members and analyze which rooms are most frequently used. All of this qualitative and quantitative feedback is rolled back into the design process when we create a new building. It's all about constantly improving ourselves and ensuring that each new building is better than the last one.

Find out more at www.wework.com

STYLERADAR

OVERHEARD

"Past scholars studied to improve themselves; today's scholars study to impress others"

Hong Kong-based streetwear label.



Uniqlo x JW Anderson

For the A/W 2017 season, Uniqlo and UK fashion label JW Anderson are working together on a 33-piece collection that includes outerwear, sweaters and accessories. The collaboration aims to bring together timeless British design with Japanese functionality. Says designer Jonathan Anderson of this partnership, "Working with Uniqlo is probably the most incredible template of democracy in fashion, and it's nice that my design can be accessible to anyone, on all different levels." Highlights include classic heritage pieces like trench coats (RMB1,299), as well as the bright and beautiful JWA PJ stripe scarves (RMB149). Available in Uniglo stores worldwide.

> www.uniglo.cn



Leica M10: The Making of

Since its release back in January, the Leica M10 has become one of the most sought-after cameras of the year. Renowned UK-based photographer and videographer Richard Seymour recently visited Leica's manufacturing facility in Wetzlar, Germany to produce a video documenting how the M10 is made. With unlimited access at the factory, Seymour's four-minute-long video details the meticulous process of how Leica's technicians and craftsmen put together the camera from start to finish. Scan the OR code to see the video, and find out more about M10 on Leica's website.



> www.leica-camera.com

SCENE & HEARD

CH'IN

Rebranded as a label that promotes the virtues of slow living with a contemporary Chinese spin, the first concept store of CH'IN was recently unveiled in Xintiandi Style. With more than a dozen locations scheduled to open in major cities across the country, the garments and lifestyle products found at the inaugural outlet is a good representation of the brand's ethos.

'Move,' 'Think' and 'Black Label' are the three lines of garments offered by CH'IN. While the style and price points range from casual to premium, the de-





signers have placed emphasis on the quality of the fabrics and cut to ensure a maximum level of comfort while incorporating subtle Chinese touches in the overall minimalistic design of all wearable items.

In the lifestyle department, CH'IN carries products of likeminded brands like eco&more (eco-friendly cleaning products) and Jia (tableware), but the most interesting items are its organic tea and rice

collection – both of which are symbols of Chinese culture and essential elements of the Chinese diet.

While the Xintiandi Style location is currently more fashion-focused, the brand has plans to introduce more lifestyle in the future to round out its product mix.

> Shop B1-103 & 104, Xintiandi Style, 245 Madang Lu, by Fuxing Zhong Lu 马当路245号新天 地时尚B1-103 & 104, 近复兴中路 (3304 5872)



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Shanghai Wearabouts =

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.

Photos by Dominic Ngai

Alice T-shirt: Off_Current Shorts: Forever 21 Shoes: H&M Bag: Chanel









BREAKING DOWN, OPENING UP

Converting an Outdated Warehouse into a Bright and Airy Office

Project name: Dave & Bella

Headquarters

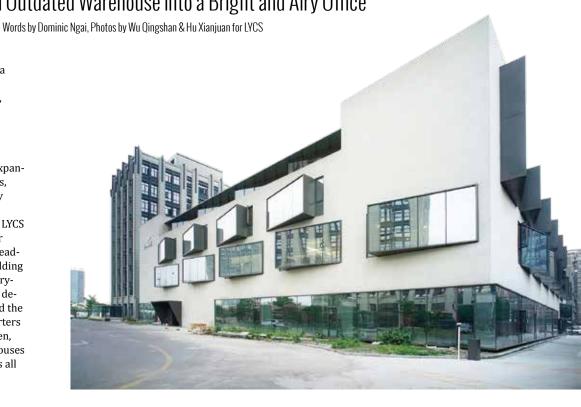
Location: Binjiang District,

Hangzhou

Area: 7,500 square meters **Design company:** LYCS

Architecture

The brief: With its rapid expansion over the past few years, children's apparel company Dave & Bella enlisted Hong Kong and Hangzhou-based LYCS Architecture to design their brand new multipurpose headquarters. Taking over a building that was once an embroiderymanufacturing warehouse, designers at LYCS transformed the factory's dark, narrow quarters and boxy layout into an open, spacious workspace that houses Dave & Bella's teams across all functions.





Finished in 2003, the building's original layout was similar to many conventional $\ensuremath{\mathsf{I}}$ factories across China - narrow, rigid and with many enclosed and cramped quarters that had minimal natural light. A major layout reconfiguration implemented by LYCS was to break down all the columns at the center of the building and introduce three large atriums that stretch all the way up to the glass ceiling.



Thanks to the plants and warm wood covering the walls, ramps and stairways, the building evokes a bright, warm and welcoming feel of a creative office in the West.



In addition to the glass ceiling, LYCS also installed full-height glass curtains around the perimeters of the building to maximize the amount of natural light for the general office spaces on both floors.



The circulatory pathways across the building ramps, stairs and catwalks - are installed to introduce a well-balanced spatial order to spark creativity and the flow of ideas across different departments.

EGREA

In 2016, real estate developers completed 12.5 million square meters of shopping centers around the world, and 5.75 million of which are in China. According to an annual report on global retail development by CBRE, seven Chinese cities are on the world's top 10 most active global markets for retail property development. With an oversupply of shopping malls and the rapid growth of online shopping, however, China's physical retailers have received repeated warnings of tough times ahead. In this article, we look at the future of China's shopping malls with industry analysts and developers to see how they are dealing with the influx of competition, as well as the constantly changing market landscape.

ne of my favorite places to write is a restaurant in a shopping center not too far from the *That's Shanghai* office. Besides having comfortable seating and fast Wi-Fi connection, its main draw is the fact that it's always quiet and empty – just like the rest of the mall.

Enormous signs yelling 'CLOSING SALE' and 'OPENING SOON' are everywhere in this complex. Right next to them are bored shop-keepers, staring into space and occasionally muttering a few words of greeting to passersby in a disinterested manner. It's a scene that's not uncommon in other traditional bricks-and-mortar retailers across the country.

Experience Matters

Earlier this year, the closure of Pacific Department Store's 20-year-old branch on Huaihai Zhong Lu – an institution in one of Shanghai's busiest intersections – made headlines across the country. But warning signs for similar retail establishments surfaced as early as 2011, when two Beijing branches of Pacific also shuttered due to poor performance. Halfway across the world, Sears Holdings has already announced the

closures of more than 300 stores in the US in 2017 alone, bringing their store count to around $1{,}100$ – down from more than $2{,}000$ in 2012.

"In China, department stores reigned supreme in the 1990s and early 2000s, but for the past five or six years, they've been on a gradual decline as a result of the rise of e-commerce, overseas shopping and the growing preference for 'experience-based retail.' Department stores are less able to adapt to these trends than shopping malls, so it's no surprise that closures are occurring regularly across China and in markets around the world," says Warner Brown, Associate Director of Research at JLL.

Rebecca Tibbott, CBRE China's Head of Advisory & Transaction Services for the Retail sector, sees the shift towards embracing an experience-based retail – things that involve in-person interactions and can't be purchased online – as a global phenomenon. She says, "We just had a call with the Asia Pacific team, and the situations are quite similar in other markets. The only difference for China is that we're a developing market, things are moving much more quickly than anywhere else."

Malls, according to Brown, are no longer framing themselves as a place for people to buy things, but rather, they need to position themselves as destinations where people can spend an entire day with fam-



person of Shanghai K11 Art Mall – the first art-themed shopping mall on the Chinese mainland. The brand also has plans to open up in Beijing, Wuhan, Guangzhou and several other Chinese cities in the next few years. Industry experts see K11's strategy of 'art museum retail' as one of the earliest successful examples of experience-based retail. Back in 2014, its Claude Monet art exhibition attracted more than 350,000 visitors, many of whom would hang around after the show to shop or eat.

"We asked customers about their favorite restaurants, fashion brands, styles, and things like that so we can build the right atmosphere with the tenants we bring in to create a sense of belonging for our target market."

The importance of the science behind retail property management shouldn't be ignored when designing a new shopping mall. CRBE's Tibbott adds, "Landlords who do more research (competitive and consumer analysis) will likely be more successful than those who just lease spaces to whoever approaches them."

ily and friends. While new properties can incorporate experience-based features right into their original design, existing malls can do so by adjusting their tenant mix to reflect current market trends. He adds, "Five to eight years ago, retail property developers had a 'build it and they will come' attitude. Now they understand there are risks associated with malls that aren't designed to meet the challenges from e-commerce and to rise above the competition."

The Right Mix

Besides location and easy access via metro or highways, having the 'right' tenant mix is an important variable in the formula of a successful shopping mall. A few years ago, malls were mostly fashion and luxury-driven. Today, however, F&B outlets, lifestyle and entertainment brands, children-friendly features, as well as fitness-related spaces or retailers make up the most crucial components of a mall. Five years ago, malls used to designate around 15 percent of space for F&B outlets; now it's up to anywhere between 30-50 percent.

"We did a lot of research, both before and after we opened, to understand who our customers are and what they want," says a spokes-

Embracing Technology

Last year's Singles' Day shopping event was a big one for Alibaba. In just 24 hours, the e-commerce giant recorded RMB120.7 billion in sales – a 32 percent increase from the previous year. In April 2018, the company will reportedly be opening 'More Mall,' a 40,000-square-meter shopping complex in Hangzhou.

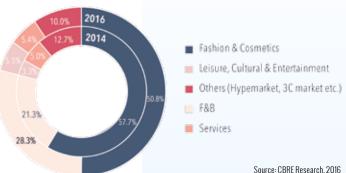
It's too early to tell whether Alibaba's latest offline expansion plans will be successful or not, but many high-end shopping centers and retail brands have adopted O2O strategies in the last few years, integrating the convenience of online shopping with in-store experience.

"Most malls have realized that the best way to deal with the rapid changes in technology is to embrace it," says Brown at JLL. Besides simple necessities like allowing customers to use mobile payment and running different promotions to encourage social media engagement, he says properties and brands should view the growing usage of smartphones as a great business opportunity. Wi-Fi and Bluetooth integration, he points out, are particularly useful for customer behavioral analysis.

This is something that the folks at HKRI Taikoo Hui are well aware of. "People's lives are integrated with their smartphones," says a spokesperson from the mixed-use development on Shanghai's Nanjing



% Change of Trade Mix in Shanghai's and Nanjing's Shopping Centers



Xi Lu that includes a gigantic shopping mall, two boutique hotels, two premium Grade-A office towers and a serviced apartment building. "Technology can help shopping mall operators gather real-time data and immediate feedback to enhance customer experience. The use of big data can help operators figure out market trends and tailor features that suit the needs of shoppers."

Soft-opened since May 2017, this project is a joint venture between HKR International Limited and Swire Properties Limited, two real estate development giants with dozens of successful commercial, retail and residential properties across China and Asia – including Beijing's Taikoo Li Sanlitun (Swire) and Discovery Bay in Hong Kong (HKRI). Even so, the two shareholders refuse to rest on their laurels. "We never simply copy and paste, not even our own successful models. To us, the retail sector is very market-driven, and there's never a 'finished'

project," the spokesperson explains. "Changes are always happening and staying relevant is key."

"The increasing popularity of online shopping does not obviate the need for shopping malls. Shoppers' preference for [physical retailers] remains strong, as they are demanding an omni-channel shopping experience," says Maureen Fung, director of Sun Hung Kai Properties (China) which operates Shanghai's iapm, Beijing APM and Parc Central in Guangzhou, among others. She adds, "The future of retail will depend on a harmonious integration of online and offline features; technology and creative experiential elements are the key to attracting shoppers amidst the challenging retail market in China. "

Future Developments

JLL's Brown believes that developers are still "optimistic about the opportunities, but also equally concerned about the competition." While the

number of projects under construction will still remain strong over the next few years, he predicts that it will decline in the long term as a result of saturation in some markets.

He adds, "Local governments may also tweak zoning to reduce the supply of land designated for shopping malls, as it's not in their best interest to have poorly performing malls in their cities. We've also seen some struggling properties being converted to other uses – such as coworking spaces – in places like Beijing and Shanghai. This is also something to watch."

"It'd be overkill to say investors are losing hope in shopping mall development," Brown comments, referring to a report by his company that predicts China's consumer class population will grow by 70 percent over the 2015-2020 period to reach 220 million people. "Income levels are rising, and retail sales still see generally positive results in

most government-released data, while officials have said they want consumption to play a bigger role in economic growth – all of which point to retail being a big part of China's future."

According to another report by CBRE, as of December 2016, Shenzhen, Shanghai, Chongqing, Chengdu and Wuhan are the world's top markets for shopping centers in the construction pipeline. Tibbott says, "There's definitely a concern for oversupply in these cities – especially for the lower tier cities where there aren't as many domestic or international tourists coming in."

She concludes, "Over the next few years, the experience-based retail trend will continue, and more landlords are developing with this in mind. We will, however, see malls that don't change or evolve with this format close down. But there are still heaps of international retailers entering China, which shows signs of a healthy market."



ADRIANA SPORTS



¶ounded in 2017, Adriana Sports is an organization that keenly understands those very standards with a focus on empowering women and girls to move beyond social constraints through the sports platform. They aim to support communities by providing access to sports and the development of a healthy and active lifestyle. Cultivating sporting platforms for women and girls the world over, Adriana strives for them to succeed in a supportive environment through connection and education.

Adriana's founder is a third culture kidult who spent most of her life moving from one place to another, and it was basketball that helped her settle into a new environment every time. Basketball taught her life skills

and lessons that she did not learn in the classroom, at home or the workplace. When she graduated from school, she realized that finding a place to continue team sports became a challenge. Since she started to get involved in the development of amateur women's basketball, she realized she was not

Adriana Sports' purpose is to improve the quality of life of women and girls through sports participation, development and education. Their platform promotes and develops amateur women's sports through training, tournaments, league games and other related programs. In a society where amateur women's sports lack resources and support, they aim to create a more welcoming platform,

starting with basketball in Shanghai. They also have plans to include other sports and expand to other parts of the country. Through various programs, they also hope to connect this network on a global scale.

Since Adriana Sports started, they have organized two projects; the "Play 'Til 80 yo" 5v5 spring basketball league and the "Be Yourself" 5v5 summer basketball weekend tournament. In addition, they are now preparing for an upcoming 3v3 fall weekend tournament and a 3v3 winter league later this year. Looking to host these four events annually, Adriana plans to provide playing platforms for girls and women year round.

With the growing numbers of girls and women participating in sports in general, Adriana will also be providing basketball training programs in the fall. This includes basketball officiating and coaching courses for the general public and student athletes who would like to develop themselves as a basketball player or fan. The founder spent almost three years traveling around the world connecting women's basketball to Shanghai and hoping to build a network for girls and women to keep playing no matter where they go when their role changes in society.

> Find out more at www adrianasports.com, and scan the QR code to follow them on WeChat.





JENEVIEVE CHANG

The Chinese-Australian Author on Her Shanghai Showgirl Memoir, *The Good Girl of Chinatown*

By Ned Kelly

Australian Jenevieve Chang moved to Shanghai - via London - to escape the 2008 Global Financial Crisis. A trained dancer, she soon became a Chinatown Doll - the famed showgirls of vaudeville, variety and burlesque club Chinatown (since closed, it was located in the Buddhist temple that now houses The Pearl). After returning to Australia, she wrote a memoir titled *The Good Girl of Chinatown* to recount her time in China and explore her past, family and ancestry. We caught up with the author to learn more.

Your book spans time and space. Jumping back and forth, and from place to place, really works - how did you come to structure the memoir that way?

The book we have today is pretty different to the one originally conceived. At first, the narrative was solely focused on my contemporary experience as someone returning to China from the diaspora who has this unexpected, larger-than-life experience.

But the more I grew in confidence with the writing process – delving into the cause and effect chain of storytelling – the more I realized that wasn't really the story I wanted to tell.

A showgirl exposé seemed like just another extension of buoying up this persona I'd been conditioned into fashioning. The writer that was emerging in me wanted to tell the story of how I'd ended up in that situation in the first place: the experiences that might make one susceptible to propping up fantasies, of wanting to run away or escape something.



"I made a conscious decision to get forensic with my pain in my final draft"

It offered me an opportunity to interrogate what I had been running away from all along, and that was my family. The writing process brought me full circle. Hopefully, it's a compelling arc for the reader as well.

Some of the memories seem as though they would have been hard to re-live. Was it a painful process? Cathartic?

The book took me five years to write, and I needed that time to process what was important for me to say. It's often the most painful experiences that shape and define who we are. And I figured if I was going to write a memoir, it would be ahh... somewhat disingenuous to skip over the hard parts.

My most painful recent experience was the lifespan of my marriage. I ended up writing three complete drafts of the book. Between my second and third draft, my editor came to me and said, "Um, there isn't much about your marriage here." And I was like, "Really?!" Because in my mind, I had bled my soul out writing about it.

But sure enough, when I went back, $\,$

it came up to about a chapter and a half's worth. That was an eye opener - the degree to which I was still dancing around the stuff that mattered. So I made quite a conscious decision to get forensic with my pain in my final draft.

There were definitely tears. But that feeling of the work costing something emotionally to land on the page, I think is an important one - because it probably means it's getting closer to the truth and impact of what had happened.

How does it feel to be back in Shanghai?

I adore this city. There's an energy and dynamism here that I find wholly absorbing. I think part of the reason I wrote *The Good Girl of Chinatown* was to keep the city and its characters close to me while I settled back into a more sedentary Sydney. And once the book was finished, I felt a massive need to come back to reconnect and be re-inspired.

Purchase *The Good Girl of Chinatown* on bookdepository.com

COLLAGE

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

COMING TO A THEATER NEAR YOU



Girls II

Following the success of its 2014 prequel, *Girls II* takes besties Xiwen (Ivy Chen), Kimmy (Fiona Sit) and Jianan (Janine Chang, who's a new member of the cast) to Vietnam, where Xiwen plans to celebrate her final days of freedom before her wedding. A comedic adventure ensues when the trio runs into trouble with local gangsters. Mike Tyson makes an appearance somewhere along their journey as well.



Vouth

Award-winning director Feng Xiaogang's latest theatrical release is an adaptation of Yan Geling's novel of the same name – the author also serves as the writer for the film version. This period drama set in the 1970s and 80s follows a group of youngsters chasing their dreams while navigating through an era of change in Chinese modern history. Except for the male lead Huang Xuan, the director has opted to use new actors and actresses for the entire main cast.

CANVASSED

400 Movie Theaters with 4DX Technology Open Across China

At this time last year, China had yet to see the debut of 4DX technology, which was invented in 2009 and is a step above 3D, using everything from smoke machines to perfume to water spray to engage all five senses in a movie-going experience. But thanks to a collaboration between American and South Korean purveyors of the technology with Wanda Cinemas, the nation now has cinemas that can screen films in 4DX in all its major cities – the 400th branch opens this month in Beijing. The technology is best



suited for action movies with lots of dramatic fight scenes, and *Spider-Man: Homecoming* is the latest film to be outfitted with 4DX trappings. Whether you want to be sprayed with water while watching a film is up to you to decide.

HAO BU HAO



Hao

Several of China's most revered auteurs are stepping back behind the lens in the next few months. Chen Kaige, director of acclaimed Palm d'Or winner Farewell My Concubine, announced last month at the Toronto International Film Festival that his newest film, a supernatural mystery story called Legend of the Demon Cat, is hitting domestic theaters this December. Meanwhile, Wong Kar-Wai has announced that he's signed on as the director of an upcoming Amazon TV series called Tong Wars. Few details are known about the project, but it's rumored to be a drama series about gangsters.

Bu Hao



Chinese Film Distribution and Screening Association recently named 26 cinemas around the nation as "egregious offenders" of box office fraud. The report shows that box office fraud, especially doctoring ticket sale figures, is most common in China's smaller cities, as 21 out of the 26 are located in third and fourth-tier cities. None of the cinemas are located in first-tier cities like Shanghai, Beijing and Guangzhou, though a branch of Baoying International Cinema in Shenzhen was named. Authorities haven't yet taken any action against these offenders, but cinemas named in a similar announcement in March of this year received fines and temporary shut-downs.

THE PLAYLIST



From Throwing Shade's cosmic R&B to Chinese Football's quirky math rock, here are our favorite tracks from artists playing in Shanghai this month. Scan the QR code in your *That's* app to listen.



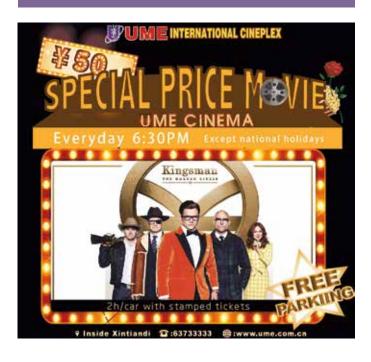
- 'My Song 9' Nova Heart
- When I See You' Sapphire Slows & Magic Touch
- Get Down on It' Kool & the Gang
- 'L\$D' A\$AP Rocky
- 'Electronic Girl' Chinese Football
- 'Bloodless Y' Kamixlo
- **♀** '差不多先生'- MC Hotdog
- 'Talking to Myself' Sinne Eeg
- 🕠 'Nomadic'-Higher Brothers feat. Joji
- 'Droogs' NxWorries (Knxwledge & Anderson .Paak)
- 'Flyover' Asian Dub Foundation
- Otra Era' Javiera Mena
- 'DO U SEE ME THO' Slugabed
- Glow Like Dat' Rich Chigga
- 'Marble Air' Throwing Shade

WHAT'S NEW



Tencent and Alibaba Team Up to Expand Their Streaming Catalogues

Tencent, which owns China's three biggest music-streaming companies, QQ, Kugou and Kuwo in addition to WeChat, inked a landmark deal in September to exchange music licensing with their only major competitor in the market, Alibaba. Tencent has a monopoly on music from many Western musicians, from Taylor Swift to Katy Perry, thanks to their exclusive licensing deal with Sony and Universal Music, but Alibaba has a much stronger catalogue of Chinese and Japanese songs, which many of its users prefer. The two conglomerates have agreed to share some of the rights to these songs, with Tencent giving up exclusive rights to Western pop songs in exchange for Alibaba's stronger catalogue of local music. This means that more songs will be available for users to stream on both platforms.



OCTOBER MUSIC FESTIVAL PREVIEW

FROM CLASSIC JAZZ TO A TRAP RAVE, THIS MONTH BRINGS AN AVALANCHE OF MUSIC FESTIVALS BIG AND SMALL

By Erica Martin



JZ FESTIVAL

Backstory: Founded back in 2005 by Ren Yuqing, the garrulous owner of JZ Club and former bassist for Cui Jian's band, JZ Festival is a classic annual event that's become in some ways an essential component of Shanghai's identity. Spread out over two days, it makes for a relaxing and memorable weekend

Price: RMB260 per day presale, RMB320 per day at the door.

Dates: October 14-15, 11am-10pm. Location: Expo Park, 1700 Shibo Dadao, by Nanbei Gaojia Lu 世博大道1700号,近南北高 架路



LINE-UP HIGHLIGHTS:

The heavy hitters of this year's line-up are a bit more throwback than in previous years: seminal 80s funk troupe **Kool & the Gang** will headline, along with former Police guitarist **Andy Summers** and **Chucho Valdes**, the veteran Cuban pianist and bandleader who's got five Grammys to his name.

Fresher blood includes acclaimed Danish vocalist **Sinne Eeg**, who'll perform with jazz pianist and fellow Dane **Jacob Christoffersen**, and **Tia Ray**, a Hunan-born vocalist who found fame after competing on *The Voice of China* and *Singer*.

JZ's main strength has always been its lovably curated local line-up – don't miss performances by lynchpins of the Shanghai jazz scene like soaring vocalist **Coco Zhao**, the quintet led by jazz trumpeter **Li Xiaochuan**, veteran Shanghai-based electronic jazz fusion band **Ttechmak**, and lots more.



LINE-UP HIGHLIGHTS:

Location: Dianshan Lake Resort, 728

Jinshang Road, near Jinze Town 青浦区金泽镇

Dates: October 3-5, 11am-late.

金商公路728号, 近大观园对面

The main international headliner is Serbian psychedelic DJ duo Middle Mode, who specialize in these types of sustainable lifestyle festivals. They are joined by a long roster of many of Shanghai's tried-and-true DJs, like Lina K, Deep 19, Javi Kalero and Yoshinaga.

This is one where the vibes are as much of a draw as the DJs, so note also that there will be creative workshops like acroyoga and mandala painting, a Shamanic sound journey class, a DIY flower crown class, an art market, fire dancing, hula hooping and the aforementioned pillow-covered chill space.





SIMPLE LIFE **FESTIVAL**

Backstory: This Taiwan import has a reputation for showcasing sunny mainstream pop artists, and this year's line-up falls under that category in many respects, though the addition of several notable Chinese hip-hop acts keeps things a bit more eclectic. The Taiwanese version of the festival was free of charge this year to commemorate its 10th anniversary, but unfortunately Shanghai has no

Price: RMB230 per day, RMB680 for festival

Dates: October 4-6, noon-10pm. Location: Expo Park, 1700 Shibo Dadao, by Nanbei Gaojia Lu 世博大道1700号, 近南北高

LINE-UP HIGHLIGHTS:

Pop-rock singer-songwriter Pu Shu will headline, alongside nostalgic Wuhan math rockers Chinese Football, psych-rockers Sound Toy and folk troupe Wild Children.

In the hip-hop department, seminal Taiwanese rapper **MC Hotdog** will perform, while Chengdu up-and-comers Higher **Brothers** will return to Shanghai off the back of their debut album tour, and underground Beijing rapper J-Fever will collaborate onstage with the frontwoman of Taiwanese poprock band F.I.R.



DIAN MI **ELECTRONIC** MUSIC FESTIVAL

Backstory: Also known as Midi Electronic, this offshoot of China's OG rock festival Midi claims in its promo material to "bring electronic and rock music together as one," and with a strong line-up of electronic rock bands and DIs curated by a Beijing-based team alongside the Midi festival brand, it may do just that. It's located at the atmospheric and somewhat surreal Taihu Midi Camp in Suzhou, with camping available and buses running regularly out of Shanghai to the festival site.

Price: RMB180 per day, RMB450 (cheap!) for festival pass.

Dates: October 1-3, 1pm-late. Location: Taihu Midi Camp, Qiduzhen, Suzhou 苏州市吴江区, 七都镇太湖迷笛营

LINE-UP HIGHLIGHTS:

Headliners include long-running UK-based hop-hop/dancehall/ragga group Asian Dub Foundation and 2manydjs, the side project of popular Belgian electronic rock duo Soulwax.

Several notable electronic rock bands, including Beijing scene veterans Nova Heart and German cerebral dance-punk band Lali Puna also feature on the roster, along with a slew of local DJs like MHP and MIIIA.

FREAK OUT RAVE

Backstory: Hip-hop and trap promoters SHFT continue their quest for world domination with the third installment of their annual Freak Out rave on Halloween weekend, which this year goes down in six cities throughout the mainland. Shanghai's is set to be the biggest and most bombastic, in a warehouse in Changning District with a 4,000-person capacity. The theme this year is 'cyborg horror' and they'll go all out with the décor and atmospherics. Price: RMB200

Dates: October 28, 7pm-late Location: 269 Tongxie Lu, Jiantao Shopping Center 通协路269号建滔广场空中秀场

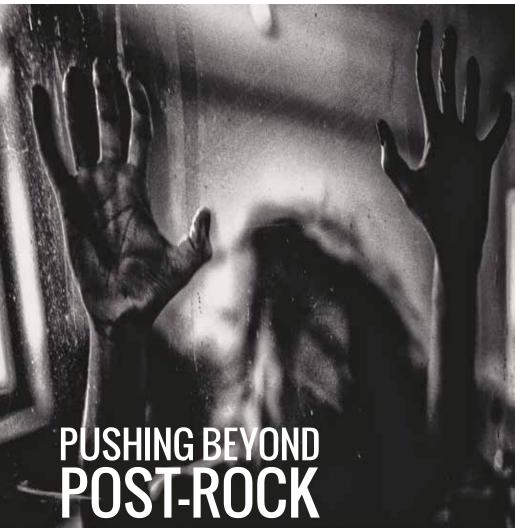
LINE-UP HIGHLIGHTS:

Higher Brothers have been blowing up worldwide since dropping their debut album earlier this summer, and Freak Out marks the second Shanghai festival in the same month that they'll be headlining.

Joining them on the bill are dubstep DI Hydraulix, future bass producer Y2K, trap DJ Bailo and more. There will also potentially be hypemen and others onstage dressed as cyborgs.







Two of the Genre's Biggest Figures, MONO's Taka Goto and Wang Wen's Xie Yugang, Team Up for a China Tour

By Zaruf Ezhan



"

Creating music that moves people has got nothing to do with the type of instruments you use



In 1994, British music writer Simon Reynolds was believed to have coined the term 'post-rock' in an issue of *Mojo Magazine*. According to Reynolds, the term described music "using rock instrumentation for non-rock purposes, using guitars as facilitators of timbre and textures rather than riffs and power chords."

Twenty-three years later, the label seems to have fallen out of favor, especially among post-rock bands. Some say it has been used to cover such a wide range of styles that it has just simply lost its meaning. Others say the term carries a level of pretension, somewhat.

"I don't think it's necessary to limit yourself to a genre, but if I had to categorize, 'instrumental, alternative and experimental' would be it," says Takaakira 'Taka' Goto when asked what he would rather call his music. The Tokyo-based guitarist and composer is one of the founding members of MONO, who released their ninth album in 2016. Formed in 1999, their plethora of studio releases and non-stop touring made MONO a household name in the post-rock circuit, whether they like the label or not.

Without the band behind him, Goto might actually escape the genre name-calling. His new solo venture, Behind the Shadow Drops, tinkers with ambient, trip-hop, industrial minimalism and modern classical. "I write music pretty much every day, but there are

songs that are formed completely differently [from my work with] MONO - songs that are not the band's sound," he says. "There is some unreleased electronic music in my back catalogue of compositions. Behind the Shadow Drops was born from them."

The previously unreleased music from Goto's moments of solitary creativity finally saw the light of day in 2017. Harmonic, mixed by legendary producer John McEntire (Tortoise, Yo La Tengo) features drum machines, noise loops and strings - worlds away from MONO's wall of guitar and pounding drumkit. Will the guitar player trade in his six-string for a laptop and some knobs?

"Creating music that moves people, or music that takes them to a place where they have never thought of before has got nothing to do with the type of tools or instruments you use. The music that incorporates a lot of computer or electronic instruments can be some sort of ugly sample music that you have heard of before. I often feel bored by it," he says. "With MONO, I try not to mimic what someone else has done, and I always try to create something new and original. I think that's the most important thing."

This pursuit of originality explains Taka's

rejection of the ever-encompassing post-rock label. Xie Yugang of China's biggest post-rock band Wang Wen, who will be joining Goto on his Behind the Shadow Drops China tour this month, would probably share his sentiment. Though in a place where rock music isn't as widespread as say, Japan, musicians would rather be included than excluded.

Hailing from Dalian in China's northeast, Xie recalls his hometown's golden age of music. All three years of it.

"In the past couple of years, there's a feeling that many young people left the city for the south because of the economic recession of China's northeast," says Xie. "In my opinion, the most active period of Dalian music scene was 2005-08; there were so many great bands in distinctive styles, but later on most bands disappeared. The few musicians that stayed in the city were quite talented, with a focus on the music itself. But there is a lack of planning in things like writing albums or shows."

Ironically, remaining in Dalian was what gave birth to Xie's first big musical endeavor outside of Wang Wen. His own solo album, titled Echo Library, is a collection of 11 songs written in the winter of 2016 at a music

library of the same name run by his wife in Dalian. The ambient soundscapes on the record reflect a scenery of a deserted winter countryside, not unlike the style of sound icon Brian Eno.

"In the early days, I had a tape of Brian Eno, and I always put it in my Walkman and fell asleep with the music," says Xie. "Of course, I didn't know anything about atmospheric music at that time. I just thought it was hypnotic. Later, when I learned more about atmosphere and minimalist music, they didn't help me sleep anymore."

How about post-rock music?

"Style tags are designed to facilitate music classification and finding music," he says. "But you will find that most great post-rock bands do not sound at all the same, except for the fact that they rarely have lyrics." Post-rock it is. Because 'instrumental alternative experimental rock' just doesn't have quite the same ring to it.

Oct 28, 9pm, RMB120 presale, RMB150 door. Future House at Bandai Namco Shanghai Base, 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路 (6266 3191, newnoise.taobao.com)



ARTS | MUSIC

CHINA MUSIC CORNER

Three New Homegrown Albums on Our Radar This Month

By Erica Martin

Before the Applause by Re-TROS

Ever since they moved from Nanjing to Beijing in the early 2000s, Re-TROS have been one of the leading post-punk bands working out of the Beijing underground. *Before the Applause* is their first album in eight years, and reveals a completely different sensibility. Less punk and much more electronic, many of the tracks have a techno-inflected sound that would be as at-home in a nightclub as they would at a live show. Frontman and guitarist Hua Dong told *That's* in an April 2017 interview about the then-upcoming album that the band was debuting a "remodeled" sound, and that their biggest influence toward the change had been listening to NYC art rock band Battles, who inspired them to start using loops. This influence is apparent in the vocals and some of the composition, but actually the band has managed a truly unique collection of sounds throughout the album. 'Red Rum Aviv' retains a bit more of Re-TROS' punk past while still incorporating the new electronic sensibility, and the standout closing track 'At Mosp Here' is a freewheeling 12 minutes of techno-inflected krautrock.



Listen here: https://re-tros.bandcamp.com/album/before-the-applause-2



Welcome to the Suck by Ugly Girls

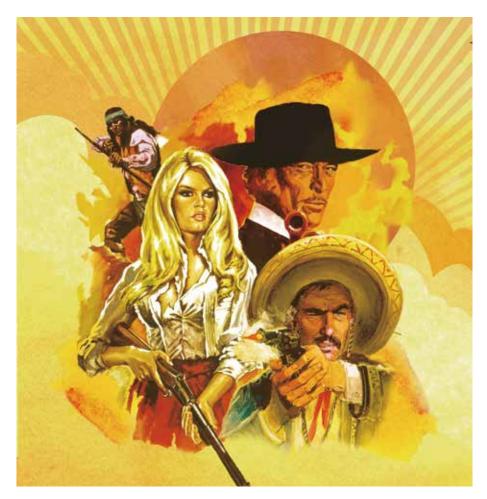
A brand spanking new band that has still only played out a few times, Ugly Girls has injected Shanghai's music scene with a much-needed dose of riotgrrrl punk. Formed with several veteran musicians including former Shanghai music blogger Andy Best, Ugly Girls has already released a full-length album recorded live at Yuyintang. *Welcome to the Suck* opens with a bang, displaying vocalist Elsa's wry, deadpan delivery and appealing high-pitched rasp as she repeats the refrain: "You ain't God, you're just a fuck boss." As with all the best riotgrrrl music, the punk melodies take a backseat to the lyrics, which are impeccable throughout: 'Cellulite Riot' is a cheeky feminist anthem, while 'Potato Face' is a truly inspired takedown of mediocre Western expats ("What's it like to play the victim when your family once owned slaves?"), and 'Butch Barbie' is a surprisingly touching love song despite its crass delivery; we could go on. Shanghai needs more bands like this.

Listen here: https://uglygirls-shanghai.bandcamp.com/album/welcome-to-the-suck

Hungry Crows by Spill Your Guts

Shanghai-based 'black'n'roll' hardcore band Spill Your Guts released their latest album and first LP last month. The band has come a long way in the last few years, and this first full-length effort reflects the fact that they've expanded their sound a bit beyond just full-throttle aggressive hardcore, with songs that explore more melodic genres like the slower, moodier melodies of black metal and some punk elements. Some of the more interesting tracks include 'Praise the Fire,' which opens in typical rumbling hardcore, but then slows down into a heavy metalesque melody, and the closing song 'Satan 3 (some),' which has a catchy, nostalgic rock guitar riff punctuating the screaming vocals. A few witty track names ('No Visas for the Wicked') and a music video of disaster smash cuts that recently went viral also add to the appeal, and the album is likely even better performed live with vocalist Dima's wild-eyed grin and onstage charisma.

Listen at: https://spillyourguts.bandcamp.com



BAR ROUGE

The Bund-side Nightlife Institution Gets Wild for its 13th Anniversary

hirteen years is the equivalent of least a century in Shanghai nightclub years, and Bar Rouge is one of the city's longest standing and most infamous nightspots. They are celebrating their landmark 13th anniversary with a full week of parties, all centered about the theme of 'The Wild West.'

Things kick off with the Magnificent 13 Opening Ceremony Celebration, which has been perfectly timed to land on Friday, Oct 13. Following that is the jail-themed Wanted, Dead or Alive Party on Oct 14. The partying continues with the midweek El Bund Grande bash, a Latin and Mexican themed party that plays off of Bar Rouge's recurring weekly Calle Roja parties on Wednesday, Oct 18, followed by the Madison Cowboy party on Oct 19, a Wild West version of Bar Rouge's week-



ly Girls Night Out, followed by the 'Redskin Assault' party on Oct 20. The grand finale is the Red Saloon Closing Celebration on Oct 21, a nod to Bar Rouge's red-lit interior design. Each event will go all out with its theme and décor, creating an exciting world full of references to Spaghetti Western films, calling to mind titles like *A Fistful of Dollars* and *The Magnificent Seven*.

Over the past 13 years, Bar Rouge has won numerous industry awards and is widely regarded as an icon in Shanghai's nightlife scene. Its terrace offers one of the best and most iconic views in town.

Their anniversary week every year features a series of blow-out parties with a theme – past themes include the Fun Fair and The Quest of the Golden City. After thirteen years in action and innumerable themed events under their belt, the club owners certainly know how to throw a party for the ages. Don't miss their 13th anniversary week of celebrations this month.

Oct 13 – 21, 9pm. Bar Rouge. 7/F, 18 Zhongshan Dong Yi Lu, by Nanjing Dong Lu 中山东一路18号7楼, 近南京东路 (6339 1199)

Past Anniversary Pictures

2016 (12th Anniversary): **The Fun Fair**







2015 (11th Anniversary):
The Quest of the Golden City







PRIDE AND PREJUDICE

Chapterhouse Theatre Company Adapts Jane Austen's Best-loved Novel to the Stage

By Erica Martin

s a follow-up to their acclaimed theatrical adaptations of novels like *The Jungle Book* and *Wuthering Heights*, the UK's Chapterhouse Theatre Company reaches next for one of the most beloved works of British literature, debuting their China tour of Jane Austen's *Pride and Prejudice* this month.

Austen's classic novel, which is part romantic drama and part razor-sharp comedy of manners, immortalized the characters of Elizabeth Bennet and Mr. Darcy as one of the most famous romantic pairings of all time. Chapterhouse Theatre's theatrical adaptation by playwright Laura Turner coincides with the 200th anniversary of Jane Austen's passing, commemorating the timelessness of the author's themes two centuries later.

"Austen's popularity is largely due to the fact that [her novels] could have been written yesterday; themes of love, passion, guilt and jealousy all make up the foundations of modern literature," says Chapterhouse's artistic director Richard Main. Turner and Main have collaborated on several other adaptations of Austen novels prior to tackling *Pride and Prejudice*, and this newest show promises all the crackling wit, subtle irony and slow-burning passion as Austen's original work.

Founded in the UK in 1999, Chapterhouse Theatre has expanded from a modest local company to an international touring troupe. They got their start performing intimate plays in unusual venues throughout the English countryside – in castles, country houses and outdoor spaces – before expanding to their tours abroad. Main has no shortage of fond memories from this early period, involving everything from a flock of onlooking sheep to interrupting cows. However, the tours through China have been memorable in their own right for both Chapterhouse's actors and Main himself.

"China is widely considered to be one of the cultural capitals of the planet, so as soon as we were offered the opportunity, there was never any doubt whether we would want to come," he says of their first tour. "People in the United Kingdom are, on the whole, quite reserved in their appreciation of [theater], so



the response from the young people in China has been something that the actors really appreciate."

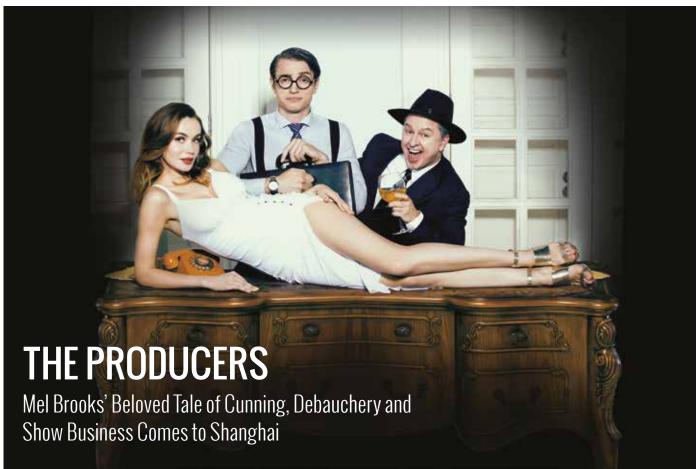
The popularity of Austen's classic work and Chapterhouse's wealth of experience in adapting Victorian-era British literature ensures that this latest adaptation will be one of Chapterhouse's best, but Main is also looking ahead to the company's future projects. His personal favorite Jane Austen novel is Sense & Sensibility, which the company is touring next summer, and Main also has a long-term goal of one day adapting the classic C.S. Lewis novel The Lion, The Witch & The Wardrobe for the stage. The company has an extremely prodigious touring schedule, with several stints throughout the country each year, and this work ethic paired with their knack for choosing novels that have a timeless resonance ensures that their profile throughout China will only continue to grow.

"All great literature, no matter what country it is from, touches the heart of the reader," says Main. "I think the resurgence of these works is, in part, due to their reimagining in popular culture. We are part of that and are very lucky to be so. We are, to some extent, adding our own definition of these works with our adaptations, but as with all great novels, their themes are universal."

Oct 31 - Nov 5, 7.30pm; Nov 4 2pm, RMB60-380. Shanghai Grand Theatre Buick Theatre, 300 Renmir Da Dao, by Huangpi Bei Lu 人民大道300号,近黄陂 北路

Nov 7-9, 7.30pm, RMB80-380. Huangpu Theatre 780 Nanjing Dong Lu, by Guangxi Bei Lu 南京东路 780号, 近广西北路





mong the highest achievements in the American art industry, there are the Oscars for movies, the Grammys for music and the Emmys for television.

As for the theater industry, there are the Tony Awards, the highest honor one can earn in American theater industry and a dream that many on Broadway pursue. Of course, many people know of the Tonys, but China has rarely been able to see shows that have won the coveted accolade.

The Lion King, The Phantom of the Opera, Wicked – all of these Broadway shows that are popular in mainland China have won many Tony Awards. However, The Producers puts these to shame – in 2001, its storming success earned a total of 15 nominations and 12 wins, including the award for Best Musical. And now the hit show is finally coming to China.

The big picture version of the show was shot in 1968 by legendary producer, director and screenwriter Mel Brooks, remaking it again in 2005 with Uma Thurman joining the production. It won nominations from the Golden Globe Awards for Best Motion Picture-Musical or Comedy, Best Original Song, Best Male Actor, Best Comedy and Best Supporting Actor.

The story follows NYC Broadway producer Max Bialystock, a former big shot down on his luck after a string of failed shows reduced to befriending wealthy elderly ladies to earn a crust. An idea strikes after a conversation with his accountant, Leo Bloom, who after examining his finances suggests that he can make more money from a failed production than a successful one.

A harebrained idea hatches to produce the worst ever Broadway show, based on a hideously distasteful script 'Springtime for Hitler,' starring a gorgeous but linguistically challenged lead actress. However, their plan goes awry when the show becomes a so-bad-it's-good overnight success.

Hijinks ensue, with the tale ultimately imparting a message about the vanity of show business that is both hilarious and poignant.

Performed entirely in English and starring Richard Morse as Max Bialystock, Richard Meek as Leo Bloom and Sam Wingfield as Ulla, the production is being staged at Shanghai Culture Square in Shanghai's Huangpu district from November 1.



Tickets start from RMB220, and are available through November 1-12. Scan the QR code to learn more, or visit www.247tickets.com



Robert Zhao Renhui Imagines Christmas Island without Humans

By Dominic Ngai

easuring just 135 square kilometers, Christmas Island is located south of the islands of Java and Sumatra. While it's geographically much closer to Indonesia, this tiny volcanic outcrop in the middle of the Indian Ocean was first discovered by the Europeans in the 1600s and is now an Australian External Territory.

With a population of just around 2,000 – a majority of whom are Malaysian Chinese – Christmas Island has long been an interest to scientists due to its endemic biodiversity – a direct result of its geographic isolation with minimal disturbance from invasive species.

In 2015-2016, Robert Zhao Renhui conducted a research residency on Christmas Island, and this experience serves as an inspiration for *Christmas Island, Naturally,* an exhibition where the Singaporean photographer and artist examines how the island's endangered and extinct flora and fauna were affected by the presence of invasive species.

At his ShanghART M50 show, Zhao's works, showcasing the island's wild animals, landscapes and nature, depict an imaginary world whereby all invaders – namely human – are removed from the island via a fictional conservation program entitled 'Life After Human – Rewilding Island Ecosystems.' To blur the lines between facts and fiction even further, Zhao has included bogus excerpts of scientific research notes, documents





and reports throughout the exhibition – an intentional mindfuck created as a 'tribute' to mimic the world of 'fake news.'

Zhao has, of course, captured plenty of real natural phenomena on the island in the 14 art pieces featured in *Christmas Island, Naturally*. For instance, the famous annual red crab mass migration from land to the sea featured on 'Fig 25' depicts a powerful imagery of what happens when millions of tiny red crustaceans roam free all over the island.

Two separate installations – both titled 'Memorial to the Last Cat on Christmas Island' – feature a replica of cat trap and the skeletal remains of a cat. These are created to shed light on a conservation effort to capture and kill all of the island's nonnative cats, which are seen as a threat to its fragile ecological balance.

Phosphate mining, which is the biggest industry on Christmas Island, is widely seen as the culprit for why many of its native species are approaching the point of extinction. Zhao's images of empty mines offer an eerie speculative look of the island when its proverbial invasive species, humans, are gone for good.

While visitors might need to do a little bit of research on Christmas Island's history, geography and natural habitat to fully understand the messages that the artist wants to communicate, there's no doubt that *Christmas Island, Naturally* would make you wonder: What would happen if mother nature stages a hostile takeover and seizes control of a city like Shanghai?

Through November 19, ShanghART M50, Bldg 16, 50 Moganshan Ly, by Xi Suzhou Lu 莫干山路50号16号楼香格纳M50, 近西苏州路 (6359 3923, www.shanghartgallery.com)







SHANGHAI COMIC CON 2017

Geek Out with Your Favorite Comic, Movie and TV Characters







Returning for three days on October 5-7, Shanghai Comic Con will be bringing the latest and coolest in comics, movies, TV shows, toys and videogames to fans in China.

With a venue that's twice as big as last year, organizers of SHCC 2017 have brought over 80 brands and exhibitors, who will be showcasing their latest products and merchandises featuring everyone's favorite pop culture icons to the event for fans to take home.

Like previous editions, attendees can expect an impressive lineup of entertainment and creator guests. Fans of the Marvel universe will be delighted to know that American actor Brett Dalton (Grant Ward or Hive from *Agents of SHIELDS*) will be making an appearance on October 6-7 to sign autographs and take photos with the crowd. Meanwhile, Taiwanese actor Vanness Wu will also unveil his latest collaboration with a collectible toy brand.

In addition, more than 20 headlining comic artists from the US, Japan, China and beyond will also be present to greet their fans, including Dexter Soy (of Batman: Arkham Knight Genesis), Yoshiyuki Tomino (of Mobile Suit Gundam), Phil Jimenez (of Wonder Woman), and more.

Cosplay is a major highlight of Comic Con, and SHCC will be hosting their annual Cosplay Championship on October 6. More than 30 contestants will be competing for a spot to represent China at the ReedPOP 2018 Global Cosplay Championship in Chicago. While you may not be competing on a professional level, dressing up as your favorite superhero (or villain) is more than welcome!

Best of all, each SHCC 2017 ticket holder can bring up to two kids (under age 12) along to share the fun. It doesn't get more fun than that.

Visit www.comiccom.com.cn for more information





































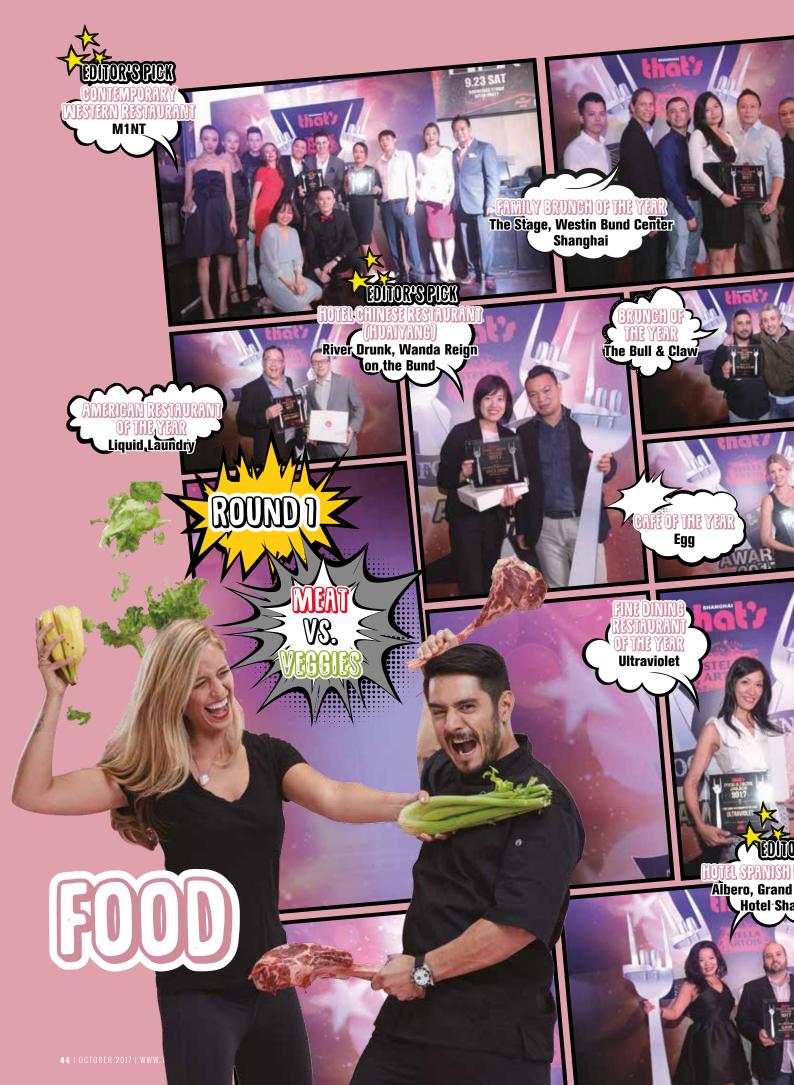


































awards in the city...

2005

2007

2008

2009

2013

Way back when, *That's Shanghai* loved a party. So we had two – one for bars and one for restaurants. The Bar Awards were held at Che in Xintiandi ("Nali?" we hear you say), the big winners being Long Bar and Blarney Stone. In the Restaurants Awards at Baci ("Nali?" again), M on the Bund picked up three and Ashanti Demo three.

The Awards were fast becoming a huge gala evening, this time at VIP room, which was on Wulumug Lu but is now dead. A certain David Laris stamped his mark, winning Restaurant of the year with Laris in Three on the Bund, while DKD's short-lived success was descrated with Club of the Year.

That's Shanghai came over all artsy: Suzhou Creek, 1930s decor and over 600 exclusive guests at the River South Art Center. It was the second year of Bund domination, with Jean Georges nicking Restaurant of the Year off his housemate Laris, and their neighbors Glamour Bar winning Best Bar.

It was all hail the new guard in 2009, with hosts M1NT picking up both Best New Bar and Best Bar, and Cantina Agave winning Best New Restaurant and Best Restaurant. The wonderful Cotton Ding won Personality of the Year, while a certain Paul Pairet won Best French for Mr & Mrs Bund. Not the last woll he bearing about him.

We got all abattoir chic on your asses, moving the party to 1933, where our amigos from Lola won Best New Bar, Bar Rouge took the Best Bar back after a bit of a break, Glo London picked up Best New Restaurant, Brad Turley took Best Restaurant with Goga, and Austin Hu was crowned culinary king with Best Chef.

It was fiesta time at Unico, justifying their award for Bar of the Year. The VOL Group did alright for themselves once again, with Best French for Mr & Mrs Bund, Best Chef for Monsieur Pairet and Club of the Year for Bar Rouge. Tock's won Best New Restaurant, while Scott Melvin's The Commune Social won Restaurant of the Year.

We returned to the glamorous confines of M1NT in 2015, which our readers also chose as Club of the Year. Overall it was a big night for The Bund with Paul Pairet picking up a Lifetime Achievement Award, while his Mr & Mrs Bund took home the coveted Restaurant of the Year Award. The Bull & Claw won Best New Restaurant and fortunately our curse seems to not have followed them, while The Commune Social's Scott Melvin ascended to the throne as Best Chef.

One award ceremony this time, in the Ambrosia garden on Fenyang. Like the evolution of man, Shanghairen emerged from their barstools to the dance floors, with the new Club of the Year award going to Park 97. Blarney Stone picked up Bar of the Year for the second year running, as did M on the Bund with the Best Restaurant gong.

Do we give the kiss of death to Awards venues? The funky Pier One played host in 2006 – during the brief time it was open – and saw registered votes eclipse 2,000 for the first time. Laris once again struck restaurant gold for his eponymous place, while Bar Rouge cruised to bar glory for the first but certainly not the last time.

Lounge 18 was the venue this time (yup, the curse continues), which also picked up Best New Bar. The friends upstairs at Bar Rouge claimed Best Bar back from Glamour, while in posh nosh stakes Hamilton House won Best New Restaurant and Casa 13 Best Restaurant. May their souls rest in peace.

Life is a cabaret, old chum, come to the cabaret. Yes, Chinatown was the host, and damn that closing down curse, because we loved that place, and Chinatown Charlie, who won Personality of the Year. El Coctel arrived on the scene with Best New Bar, M1NT retained Best Bar, Mr. Willis took Best New Restaurant, while the PuLi's Jing'an won Best Restaurant.

The Swatch Art Peace Hotel played host, but it was their neighbors at the VOL Group who really had reasons to celebrate the night, picking up Best French and Best Fine Dining for Mr & Mrs Bund, Best New Restaurant for Ultraviolet, Best Chef for Paul Pairet and Bar/Club of the Year for Bar Rouge. Sometimes that cinq-ing feeling can be a good thing, eh mes amis?

Salmos Lounge saw our not-so-humble annual soiree that year, and we cursed a couple of places: speakeasy The Boulevard won Best New Bar (but prohibition subsequently got the better of it) and Cirque le Soir Best New Club (may its tasseled titties rest in peace). Bar Rouge won their sixth Club of the Year title, Unico scooped Bar of the Year, while Coquille picked up Best Restaurant.

Fusion was our host for the awards last year, and the big wins went to Mr & Mrs Bund (Restaurant of the Year), The Nest (Bar of the Year) and Le Baron (Club of the Year). Meanwhile, Baoism, Parrot and Elevator took home top prizes for their categories for the new kids on the block. The title of Chef of the Year went to our hometown boy Tony Lu from the Fu empire.



GRAPEVINE



Michelin Fever Strikes Again

Last year, the inaugural 2017 edition of the Michelin Guide - the French tyre company's first restaurant recommendation book issued on the Chinese mainland - sent shockwaves among diners and F&B professionals alike. Thirty restaurants received

stars in this year's selection, including new entrants Wujie, Jean Georges and Bo Shanghai, with a three-star upgrade for Ultraviolet. Scan the QR code to see our full list of winners.



BREAKING BITES

Taiwan-style **Fusion** Sandwiches at Fresh-Off

Loyal readers of this That's section will know that Shanghai's sandwich selection is only expanding. For the most part, people make gourmet fillings their



focus, but what if they were to entirely re-think the bread? That's what's occurred at Fresh-Off, a new sandwich deli from gal about Taiwan Jessica Chu and Chef Austin Hu, where the regular baked bread has been swapped for deep-fried submarine rolls. A riff on the Taiwanese street sandwich 沙拉船 ('salad boat'), the outside of the bread is deliciously crunchy, while the inside stays soft and fluffy. Toppings include Korean fried chicken, sliced beef and even ice cream. Plan a workout session for the day after.

> 9 Ziyun Xi Lu, by Zunyi Lu 紫云西路9号, 近遵义路. Nearest metro: Loushanguan Lu, 2 mins. Open daily, 10am-10pm.



ith autumn just around the corner, we've got our eating calendar (yes, we have one) scheduled for one thing: hairy crab sea-

Fans of **Taco Bell**, your prayers have been very soon on Maoming Bei Lu, just a few doors up from White Castle and Goose Island

met burger restaurant Beef & Liberty compact first branch on Nanjing Xi Lu, this branch is three times the size, and boasts all our old favorite orders like deep fried mac 'n' cheese, black pepper beef burgers and warm cookie skillets with cream. If you're going to ruin your diet, at least do it in style.

Just up the road, one of America's best restaurants will be opening inside Plaza 66. It can only be Marea, chef Michael White's

Jamie Oliver will also be bringing Italian food to Shanghai, in the form of one of his **Jamie's Italian** restaurants. The affordable family friendly concept is due to open on Nanjing

STYX

A Game of Pickup Sticks

By Betty Richardson

The Place

Envisaged as a sort of 'international house of skewers,' STYX is a charismatic little restaurant inside Yong Ping Li, a redeveloped complex on Hengshan Lu that's also home to such luminaries as Colca, Crafted and La Bodeguita del Medio. The concept aims to unite various global traditions of skewers, as seen through the lens of owner Pascal Ballot's travels and international upbringing.

The Food

To channel this inspiration, the menu is presented as a list of 'stories' – sets that comprise two skewers, a side dish and accompanying sauce, and can be enjoyed solo or shared family style among larger parties.

Of the five we tried, the clear winner was a riff on the Balinese specialty babi guling: roasted piglet served with spicy sambal and garlic-flecked green beans (RMB68). Cubes of pork belly are skewered one on top of the other, their outsides are crunchy and charred, while the inside remains meltingly tender. The green sambal is also commendable, and while not as spicy as the ones in Bali, the flavor and aroma will instantly evoke memories of the real thing.

Surprisingly for a meat-centric menu, the vegetarian's choice at STYX is some of



its strongest cooking. This sees Portobello mushrooms glazed with balsamic vinegar, 'pasta' made from spiralized zucchini (ask Pinterest), and naturally sweet and robust cherry tomato sauce that ties it all together (RMB52). Vegetarian or not, you'd be remiss not to try. Giving it fairly stiff competition is the salmon teriyaki with sesame sauce, crisp vegetables and soba noodles. Open flames can be a recipe for dry salmon, but STYX's stayed buttery and flakey.

Reaching from another island on the Indonesian archipelago is the classic chicken satay (RMB58), inspired by Ballot's night's spent on Jakarta's Menteng 'satay street.' An earthy, curry-tinged peanut dip and fried rice complete the impression, though the flavor of

both could have been punchier to match up to the skewers themselves.

Another lesser dish for us was the duck tenders with mustard cream sauce and duck fat potatoes (RMB58). The latter had good flavor, but the duck tenders were too dry. 2/3

The Vibe

Cozy and casual, STYX has its proprietor's childhood spent in Singapore to thank for its colonial-inspired interiors. Tasteful white-washed wooden panels intermix with rattan furniture and leafy tropical prints, toeing a line that's comfortably north of being too themed. Thanks to its affordability, we'd certainly visit again for casual weeknight dinners. 1.5/2

TOTAL VERDICT: 3.5/5

Price: 88-100 per person Who's going: mainly expats Good for: casual dinners

No 108, Yongping Li, 199 Hengshan Lu, by Yongjia Lu 衡山路199号, 永平里,近永嘉路. Nearest metro: Hengshan Lu, 2 mins. Open daily, 5-10pm. (5401 9356)









VINISM

The Hidden Gem Wine Bistro Shanghai Deserves

By Betty Richardson

The Place

For a city with a sizeable number of French expats, Shanghai isn't short of places to drink wine. But narrow down to parameters like 'affordable wine' and the selection declines sharply; ask for 'natural affordable wines,' and it shrinks even more. And if you were to ask for an affordable natural wine bar with a quaint atmosphere and a menu of French-Chinese tapas, that whittles your result down to one place: newly opened Vinism on Tai'an Lu.

The Food

Offering more than the requisite cheese and charcuterie to pair with wine, Vinism serves a chalkboard menu of Asian fusion cuisine in the form of small, tapas-like sharing plates.

The kitchen's talent is taking Chinese classics and gently repurposing them to fit

a wine-friendly tapas format. For example, pressed pig ear terrine with peanuts and chive oil (RMB60), would fit on dining tables in both China and Provence.

Braised pork belly was a clear riff on the much-loved Shanghainese dish hongshao rou (红烧肉, RMB60), but paired with peas and puffed wild rice it became an almost entirely new entity. Asparagus with pistachio cream is another thought-provoking number; crumbs of dried sea shrimps change the flavor profile to something more Asian without disturbing the main ingredients. Paired with a bottle of Sicilian white wine, it was truly memorable.

Pan-fried dumplings – a hybrid between a Polish pierogie and a Japanese gyoza – with shrimp and a 'sauce Sichuan' (RMB60) were also delicate and delicious, so much so that a second plate was requested.

Of course, cheese and charcuterie are available; a mixed board of both will set you back RMB300. The three cheeses offered weren't especially exceptional, but we loved that the charcuterie selection included cured meats from China, in particular an aromatic and spicy ham from Sichuan.

The kitchen doesn't hit the target with every dish, however. Fried spring rolls with sea sedge (RMB45) were memorable only for their oiliness, while a razor clam dish with lotus root had a strangely sour taste that missed the mark completely (RMB70). 2/3

The Vibe

Despite the simple décor, which includes whimsical wall murals painted by a talented server no less, Vinism manages to exude no small amount of understated French charm. A temperature-controlled wine cave at the back allows you to peruse the sizeable wine collection, which has an emphasis on organic, natural and biodynamic wineries, and a small candle-lit terrace out front caters to winesipping smokers.

The selection is also geared more towards the affordable, and while there are certainly some special finds to be had, an evening or afternoon spent here can be easily accomplished for under RMB300 per person. As such, Vinism is certainly high up on our list for intimate, date-worthy restaurants that will impress. 2/2

Total Verdict: 4/5

Price: RMB180-400 per person, including wine

Who's going: young locals and European expats

Good for: dates, wine, casual dinners

43 Tai'an Lu, by Xingguo Lu, 泰安路43号, 近兴国路 Nearest metro: Jiaotong University, 4 mins. Open daily, 1pm-3am. (3212 0759)









DELI BOYS

A Steampunk's Guide to North American Deli Food

By Betty Richardson

The Place

A brethren of artisanal food producers from Kate & Kimi have come together to form Deli Boys, the online grocery delivery store's first brick and mortar restaurant. The Deli Boys themselves are two presumably fictional characters (perhaps relatives of the mysterious Kate and Kimi?) who appear in Victorian garb on the restaurant's eye-catching logo, united by an aim to bring 'the best of American-style deli food' via sandwiches, all-day breakfasts and other homey dishes.

The Food

Anyone who's perused the Kate & Kimi site will know that elaborate backstories and bombastic language are nothing new to the expat-focused enterprise, and reading the Deli Boys' menu is like having Kate & Kimi's colorful founder Richard 'Farmer Richie' Gelber shout directly into your ear. "Our cheeses are unique, our Sauces exceptional, we are a DELI – which means we GOT THE MEAT [sic]," reads a line from the grilled cheese titling. "No, we Don't do omelets, no we don't do Sunny Side Up – there are NO special requests," in case you were wondering how the egg plate comes.

Much like the products and services on Kate & Kimi, the excessive use of all-caps and hilariously bizarre ramblings on Deli Boys' menu belies its quality. Their 'classic Montreal' smoked beef brisket (RMB73/88) is very, very good; its soft and buttery challah bread a judicious pairing, the accompanying zesty pickle crunchy and delicious. Our advice is to opt for the larger size, and a medium fatty cut of meat.

Homemade Jewish-style salmon lox on a Montreal-style bagel (RMB68) will also tug on the heartstrings for any homesick Canadians. The salmon itself is a generous serving and combined with a suitably pungent scallion cream cheese and 'microgreens' – homegrown, as the menu points out.

The Deli Boys also do a good, if not traditional, job of the 'Philadelphia' cheese & steak (RMB68), which gets fancy rib-eye sliced beef along with its fried onions, mushrooms, cheese and 'secret' sauce. Our friends hailing from the City of Brotherly Love tell us that under no circumstances should a cheesesteak have sauce on it, but hey, this tasted pretty good, so we'll defer judgment to them on that one.

Lesser but still solid is the chicken Parmigiana (RMB118). For us, a classic Parmigiana comes with mozzarella, and we were a bit disappointed that theirs only received a meagre shaving of hard cheese instead. While it also came with a gargantuan pile of rice, roasted peppers and mushrooms, it's hard to discern why it's so much more expensive than the obviously superior deli sandwiches, or, for example, the seafoodpacked marinara pasta (RMB68). 2/3

The Vibe

With a quaint steampunk décor to match its Victorian mascots, sitting inside Deli Boys feels a bit like dining at a train station restaurant sometime in the 19th century. To their credit, they've done a pretty nice job designing the place and it's clean, tidy and comfortable.

The service also goes above and beyond the Shanghai average, offering unprompted glasses of drinking water, napkins and other general pleasantries, such as smiling. Overall, Deli Boys is a good quality addition to the neighborhood with lots of selection, and probably best suited to dining with all the family. 2/2

TOTAL VERDICT: 4/5

Price: RMB68-150 per person

Who's going: Kate & Kimi loyalists, homesick Canadians

Good for: brunch, lunch, casual dinners, sandwiches

No 20, 710 Dingxi Lu, by Panyu Lu 定西路710弄20号1楼, 近番禺路. Open daily, 10.30am-10pm. (6212 1722)





ELI FALAFEL

Lebanese Hangover Cures on Wulumuqi Lu

By Betty Richardson

The Place

There are few things that can quell the onslaught of a hangover quite like a kebab, and for post-partying expats staggering down Wulumuqi Zhong Lu, the sight of Eli Falafel's majestically revolving shawarma appears like the mirage of a tall glass of Alka-Seltzer.

But it's not just all about hangover cures, this Lebanese-owned spot also sells renditions of Middle Eastern favorites like shish taouk, kofta kebabs, cutlets, various dips and falafel - the name being a dead giveaway.

The Food

We'll cut to the chase: the shawarma is the best thing here, The smoky beef shawarma is good, but the chicken (RMB45, or RMB75 for a combo) stands out as magnificently flavorful and with a juicy texture that is often elusive to grilled fowl. Why does shawarma have that je ne sais quoi? Because it's cooked slowly and evenly over a low heat rather than rushed over a high one, probably why at lesser establishments it has such a propensity to give you food poisoning.

Their falafel is about as good as you'll find in Shanghai, primarily due to the fact that they don't taste like a clump of dry wood shavings. Instead, they have fluffy center, and a crunchy, nutty shell that comes alive when slathered in a multitude of yogurt sauces at your disposal.

Other meaty offerings come in kebab format. Opting for the mixed grill (RMB118) is an efficient way to try Eli's skewer variants. This consists of shish (chicken), lamb kebab, a whole lamb cutlet, a kofta kebab (minced lamb), hummus, fries, roasted tomato, onion and flatbread, which feels like a more civilized way to ingest grilled meats than the ravaged shagginess of the shawarma.

For sides, Eli Falafel's tabouleh (RMB58) salad is garden variety in a good way: shred-

ded parsley, little bit of couscous, lots of lemon juice, diced tomatoes and onion. Hummus, can't fault them. Smooth, garlicky, olive oil-y and served at room temperature, Eli Falafel's rendition is a different breed from anything you'll buy in a shop. 2.5/3

The Vibe

As a delicatessen, Eli Falafel is nice. They've got a clean bathroom, a few comfy banquettes, a charming mural, stools and what not. For a restaurant or café, it's small. Clearly, you're not meant to linger during the peak hours of operation (lunch, brunch). That said the place also feels like somewhere you could come for a casual dinner, and since they're boasting some of the best Lebanese food in town we can totally see why you'd want to. 1/2

Total Verdict: 3.5/5

Price: RMB45-80 per person

Who's going: split down the middle between expats and locals

Good for: Lebanese food, lunch, cheap eats, casual dinner

294 Wulumuqi Zhong Lu, by Wuyuan Lu 乌鲁木齐中路294号, 近五原路. Nearest metro: Changshu Lu, 10 mins. Open daily, 11am-10pm. (5401 7778)

ADVERTORIAL

YONG YITING

Maintaining One Michelin Star in 2018 Guide

or any chef, the ultimate accolade is the endowment of a Michelin Star. But as many have found, receiving one is as much a burden as a blessing, since the pressure is on to maintain it every year. In the Mandarin Oriental Pudong's Yong Yi Ting, celebrations are ringing out for Chef Tony Lu, under whose guidance the kitchen has maintained its Star for a second year in the Michelin Guide Shanghai 2018.

Lu, a native Shanghainese chef, has been a pioneer of high end Chinese cooking at his numerous establishments in Shanghai, championing traditional methods that local diners cherish in atmospheres that are accessible for international guests. Case in point is Yong Yi Ting, which serves a refined combination of Shanghainese food, with influences from neighboring Jiangsu and Zhejiang provinces, and superlative ingredients that are at the top of every chef's wish list.

Partake in Chef Lu's vision of the region he is proud to call home with a Signature 8-course set menu, which is available to book



exclusively on the free Michelin Guide App for RMB1088 net per person. Highlights include Lion Head pork dumpling with luxurious seasonal crabmeat, king prawns with sea urchin sauce, and yellow croaker wonton soup with preserved vegetables.

For anyone curious for a taste of how delicious high end Chinese dining can be, Yong Yi Ting is an essential choice perfect for introductions to the style, with service and an understated environment that will impress your dining companions. Why not come and

see why Chef Lu is regarded as China's culinary tour de force?

111 Pudong Nan Lu, by Yincheng Lu 浦东南路111号, 近银城路. Nearest metro: Lujiazui, 12 mins. Open daily, 11.30am-2.30pm, 5.30pm-10.30pm. (2082 9978)

STRAIGHT NO CHASER

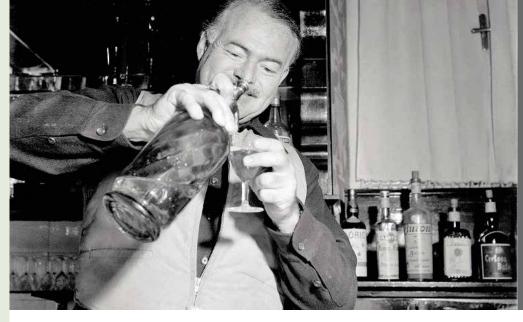
Last month we said goodbye to a branch of sports bar stalwart **Big Bamboo** on Nanyang Lu... and hello to the group's new concept: **The Blind Pig.** Having initially started on Hongmei Lu (AKA the allegedly soonto-close Laowai Jie, 'Foreigner Street'), here you'll find a feel-good menu of smokehouse barbecue and bourbon.

Know **Dada** club for their underground shows and mosh pit aesthetic? Now you can get the party started well in advance at their new beer shop. It's called **Beer Plus**, because it's, well, an enormous selection of bottled and draught beer plus wine, spirits, seafood, beef, BBQ, pizza and hamburgers. Casting the net wide. Find it at 406 Changshou Lu.

The Cut Rooftop (below) is finally back open, and ready to host Shanghai's single and ready to mingle lounge lizards. The new renovations have seen the venue become a different entity from the steak restaurant below, with a menu of chic cocktails, low-slung seating and of course, those former French Concession views.

Unfortunately, some farewells are also in order this month. The first to retro games-themed bar Arcade, a late night spot on Fuxing Xi Lu that has long been a favorite haunt of expats and young locals. The second goodbye is thankfully a temporary one, to our freshlynamed New Club of the Year, Smash. They're looking for a larger, better noise-proofed venue that can keep up with their ambitions to paaaaartay.





RIDE OF THE DAIQUIRIS

The Origins of Ernest Hemingway's Favorite Drink

By Logan R. Brouse

literary giant and a hero to the booze world, Ernest Hemingway is the ultimate everyman's hero. This was a World War I ambulance driver that rose to fame on two things – tense, hauntingly beautiful prose and being the goddamn Theodore Roosevelt of drinking. A man, who if given the opportunity to travel to the here and now, would watch and laugh with big knee slappers at the trappings of modern society; the douchebags who vape, and the imbeciles who line up four hours for a piece of cake.

And yet, his most famous cocktail is pink, made with cherry liqueur and tastes like citrus lightning. Oh yeah, warm up your shotgun and stroke your beard because we are talking about Hemingway Daiquiris.

First the history: created in Cuba at the La Floridita Bar, in Havana, Cuba, the story goes that Hemingway was headed to the bathroom, came out, noticed a daiquiri, tried it, liked it and decided it would be better with double the spirits and none of the sugar. Gangster.

Of course, someone else came up with the balanced classic that still bears the great author's name, but like much cocktail history, the provenance of this recipe has been lost to muddle-headed hangovers.

The original version, the one Ernest himself asked for, is bitter, bland and utterly illustrative of his hardcode attitude towards earthly existence – not something you'd really want after the first curious sip.

The modified namesake daiquiri includes cherry-flavored maraschino liqueur, and despite this, still packs a delightful zesty punch. Like Hemingway's prose, sharp and inspired ingredients go a long way with just a few strong flavors. I mean, how many times have you tried

cherry and grapefruit together?

A word about the glass you're going to be drinking this out of – a Coupe. These are the long-stemmed, round glasses used for martini-style drinks as well as Champagne (think glassware from The Great Gatsby). Rumor has always been that its shape is an homage to Marie Antoinette's left breast. True or not (debunked by many websites and TV shows), once you get the image and story in your head, it comes to life in a risqué way that would surely make Papa Hemingway proud.

My favorite Hemingway quote, and coincidentally, the one I have on the bathroom door at my bar is, "I drink to make other people more interesting," which really says a lot about the man and why we imbibe. In the age of Fruity Pebbles-flavored vape pens and soy mocha whipped Frappuccinos, the hard-living tale of Hemingway shines out in a way that tells you to always drink life in, even though you might not like the hangover.

To create this masterpiece, you'll need the following recipe:

1½ oz. white rum

¾ oz. fresh lime juice

¼ oz. fresh grapefruit juice

¼ oz. maraschino liqueur

Tools: shaker, strainer

Garnish: orange twist

Glass: chilled coupe

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.

ÉPICERIE 62

Le Bec's Follow-up Wine Bar and Café

By Betty Richardson

Villa Le Bec – one of those Shanghai restaurants so Gallic that it makes you say, 'Are they so sure it's the former French Concession?' (Of course, it is.) The place is set in an old Shanghai villa with a courtyard terrace, big old garden out the back, dense pots of foie gras mi-cuit on the menu, and eponymous proprietor Nicolas Le Bec working the fry station himself every day because he's too much of a perfectionist to leave it to someone else.

In another life, Le Bec was a Michelinstarred chef back in France, an accolade that he, along with a few other big Shanghai names, missed out on when the inaugural Shanghai edition was released last year. Not one to dwell, Le Bec's made a move to expand on his success and open a second concept: Épicerie 62.

The front part is a sort of French bodega café where you could very well go and eat lunch every day if you were fortunate enough to live nearby. They sell rustic French bread, brioche, imported dry goods, Haribo gummy



bears (bizarrely), pots of salad, beautiful patisserie, sandwiches and coffee.

Venture into the back room, however, to where Le Bee's passion for his country's wine becomes abundantly clear. Cabinet after cabinet filled with bottles hailing from all over France, this is perhaps where you'll find the largest collection of exclusively French wine in one place.

The bar might be designed to look like an underground wine cellar, but the concept continues the bodega mission. Customers are allowed to peruse and take their selected bottle for themselves, all the more enticing since they're priced at retail. This is dampened when they add on an opening fee for drinking it in the bar (RMB100 for a 750ml bottle). But nevertheless, the pricing is competitive for French wine in China.

We suspect that all but the most knowledgeable enthusiasts will find Épicerie's selection overwhelming, and as such, we would definitely recommend ordering first and asking the manager for a wine recommendation to match your food. Don't make the mistake we made of drinking light-bodied Cabernet Franc alongside strong cheese and charcuterie (RMB200).

Bottles start from an extremely agreeable RMB180, and the cabinets are organized by price increments. Certainly you could have an affordable evening here, but like at its sister restaurant, you'd better make sure indulgence doesn't get the better of you.

62 Xinhua Lu, by Panyu Lu 新华路62号, 近番禺路. Nearest metro: Jiaotong University, 5 mins. Open Tues-Sun, from 10am.

ADVERTORIAL

THE ORIGINAL SHANGHAI OKTOBERFEST RETURNS

Always a Good Time at Paulaner Bräuhaus



from the Munich Oktoberfest, but every year we count on Paulaner to bring the fun right to Shanghai. This year, the original Bavarian bräuhaus will be holding their boisterous Oktoberfest celebrations from October 12-21 at their new flagship outlet at the recently opened Raffles City Changning.

Located just next to Zhongshan Park, the newest Paulaner harks back to a bygone era of Shanghai thanks to its situ in a two-story building that was rebuilt from the historical Saint Mary's Girls' Middle School campus, which dates back to 1923.

Over the 10-day party, guests can expect a host of traditional, stick-to-your-ribs Oktoberfest delicacies that are the natural accompaniment to beer: crispy pork knuckle, bratwurst and tangy sauerkraut. Beer aplenty is of course the highlight of any Paulaner party; this year they'll be returning their special Oktoberfest beer, brewed in-house and served exclusively during the festival. A live

band and parlor games that involve everyone in the house – yes, everyone – bring the crowd together for a truly memorable occasion.

Free-flow beer packages for groups of six or are priced from RMB248-388 per person, including a three-course set menu, juices, coffee and tea. Be sure to book well in advance to secure the choicest dates.

Raffles City Changning, Unit H5, 1197 Changning Road, by Kaixuan Lu 长宁路1197号,近凯旋路长宁来福 士广场思孙堂古建. (6474 5700)



Brodinski



S.T.D. brings pioneering French producer Brodinski to Shanghai over this year's national holiday. He's worked with Kanye West and Theophilius and is known for meshing techno with bass heavy-house music and minimal. Catch his show at Arkham.

> Oct 1, 10pm, RMB120 presale, RMB150 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)

Norman Dodge



Beijing-based promotion company dART teams up with Shanghai DJ Misloop to bring over German DJ Norman Dodge, who has been a resident at iconic Berlin nightclub Berghain since 2005. He's known for fusing old and new techno sounds, and briefly quit DJing to start a family and become a lawyer before being lured back by Berghain.

> Oct 2, 10pm, RMB50 presale, RMB80 door. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼. 近东湖路 (185 1651 6795)

Knxwledge



New Jersey-born, LA-based producer Knxwledge is one of the most innovative musicians working out of the LA beat scene thanks to his mix of soul, jazz and hip-hop. He has collaborated with Kendrik Lamar and Anderson .Paak and has a whopping 83 releases on Bandcamp.

> Oct 4, 10pm, RMB120 presale, RMB150 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)

House of Co: Motion feat. J. Lindroos



Elevator revives their recurring House of Co:Motion parties with a Wednesday night set by Helsinki-based DJ and promoter J. Lindroos, who runs the Dept. and Retriitti parties in his home city. Diamond Lil and Finascia will spin in support.

> Oct 11, 10pm, no cover. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼, 近东湖路 (185 1651 6795)

Sapphire Slows



MIIIA's monthly party Room 303 returns with a set by Sapphire Slows, a Tokyo-based DJ, producer, vocalist and multi-instrumentalist who is known for her signature eerie, shadowy vocals. Her songs range from slow and brooding and wild and krautrock-influenced. Catch her performance at Elevator with MIIIA in support.

> Oct 11, 10pm, RMB60 presale, RMB80 door. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼, 近东湖路 (185 1651 6795)

Roots Reggae Ambassadors



Earl Gateshead, who has been a roots reggae ambassador since 1979 and built his own sound system, comes to Shanghai for a performance thanks to promoters Heavy HK. Joining him will be Dan Wiltshire, who has been spinning deep roots dub vinyl for two decades. Don't miss this reggae and dub night at Dada.

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

EVENTS

Javiera Mena



Considered one of the most important Chilean pop stars of the last century, Javiera Mena comes to Shanghai for her debut China show at MAO Livehouse. Her music is an exhilarating mix of techno, disco and synth pop, and she's considered a queer icon thanks to songs like her smash hit 'Otra Era.'

> Oct 12, 9pm, RMB80 presale, RMB100 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)

JZ Festival Opening Party



UNICO hosts the official opening party for JZ Festival with performance by two notable jazz musicians and their bands Belgian jazz pianist Eric Legnini will play with his quartet, while renowned Italian jazz vocalist Karmina will perform with the backing of her quintet.

> Oct 13, 10pm, RMB100. Unico Shanghai, 2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路外滩3号2 楼, 近广东路 (5308 5399)

Slugabed



Longstanding China electronic music promoters Antidote bring Slugabed back to Shanghai as part of a world tour for his latest album, Inherit the Earth. Expect a difficult-to-classify mix of jazz, hip-hop, forward-thinking pop and post-rock, with a

> Oct 13, 10pm. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

Horse Meat Disco



Newly opened hotel W Shanghai has begun hosting an afternoon party series on their WET Deck (aka the outdoor pool area), the latest of which features celebrated UK DJ duo Horse Meat Disco. They deal in a mix of disco classics, Italo disco, house, Afro, punk, funk and more, and have been dubbed "the queer party" for everyone. DJ and vocalist Michael Cignarale of Shanghai's queer party Medusa will open. Cover price includes a drink

COVET JAIC BINE 150. WET Deck at W Hotel Shanghai, 66 Lyshun Lu, by Dongchangzhi Lu 旅顺路66号, 近东长治路 (2286 9999)

Wonky Kong 7 Year Anniversary



Promotion crew Wonky Kong, who have been putting on drum 'n bass parties around China for the past seven years, celebrate their anniversary with a special "Trust Me I Was There" set from a UK innovator in drum 'n bass and jungle, DJ Zinc. Wonky Kong founder Siesta will spin in support, along with Andy S, Tonk and Turner. > Oct 14, 10pm. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

Balaio Invites Randy Brecker

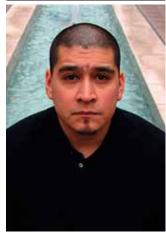


For this unique event at UNICO, Chinabased jazz band Balaio, a project composed of seasoned musicians who hail from Brazil, invites renowned jazz trumpeter Randy Brecker to perform with them, combining their unique takes on Brazilian-inflected jazz music. Cover charge includes one fruit caipirinha for ladies, and DJ set by DJ Zulu to follow the performance.

> Oct 19, 10pm, RMB100. Unico Shanghai, 2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路外滩3号2 楼, 近广东路 (5308 5399)



Ronaldo



Say Yes teams up with Ghost in the Machine, a highly regarded Chinese techno radio show, to bring over techno producer Ronaldo. Formerly a member of revered underground techno collective Underground Resistance, he's known for turning perceptions of techno on their head with tracks like his classic 199 hit, 'Jaguar.'

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

Aroop Roy



Producer and DJ Aroop Roy, originally from the UK, heads to Shanghai for a performance at UNICO. He deals in an organic mix of jazz, Afro, Latin and funk music, while also drawing in the deeper sounds of house music and disco. DJ S. Kiv will play a warm-up set. > Oct 19, 10pm, no cover. Unico Shanghai, 2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路外滩3号2 近广东路 (5308 5399)

Throwing Shade



Antidote brings over London producer and vocalist Throwing Shade, who deals is surreal, cosmic pop and R&B. She has several highly-rated EPs, hosts a show on NTS Radio exploring obscure tracks from around the world, and recently was commissioned by the Tate Modern to produce a track for an exhibit.

> Oct 21, 10pm. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路 (150 0018 2212)

That's Shanghai Halloween Party



Haunting music. Spine-chilling shows. Creepy cocktails from Bacardi. Prizes for the best dressed. It's that time of year for ghoulish get-ups and we couldn't be more excited. Once again, That's Shanghai is hosting a hell of a bash as we take over Cages on October 28. Pre-order tickets are just RMB100, which includes entry to all of the above freaky fun, as well as FIVE devilishly good drinks from Bacardi.

Scan the QR code to get your fangs into it...



An On Bast



Beijing's Ran Groove label brings over Polish producer and live performer An On Bast, who playing a live hardware set, moving between the sampler and drum machine in her performances. She participated in Red Bull Music Academy Melbourne Edition in 2006, and is known for her immersive sound. > Oct 22, 10pm. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼, 近 东湖路 (185 1651 6795)

Innersect Festival



Hong Kong's man of many talents Edison Chen curates this major music and lifestyle festival for the app Innersect. A\$AP Rocky serves as a huge surprise headliner, with a strong supporting line-up including Indonesian viral sensation Rich Chigga, Busy P, Nosaj Thing and lots more.

> Oct 5-7, 10am, RMB180-880. Shanghai World Expo Exhibition & Convention Centre, 111 Shiboguan Lu, by Changqing Nan Lu Pudong 世博馆路 111号, 近长清南路

<u>EVENTS</u>



Shanghai French Week



Back for its 16th year, this celebration of everything French takes over Yandang Lu as usual. Vendors offering the finest in French fashion, design and food will be on-site. The Alliance Francaise in Shanghai will also be celebrating its 25th anniversary during the week. Check out sketch artists, babyfoot (table football), a dance video game and quirky comic books all week

> Oct 9-15, 11am-7.30pm (Sun-Thurs) and 11am-8.30pm (Fri-Sat), free entry. Yandang Lu, by Huaihai Zhong Lu 雁荡 路步行街, 近淮海中路(www.shanghaifrenchweek.com, Wechat:上海法国周)

Shanghai ATP Masters 1000



Shanghai's biggest tennis event of the year returns to Qizhong Forest Sports City Arena, where 99 matches between the world's best players will go down over the course of 8 days. Head there to see which players will earn the most points toward the ATP World Tour Finals in London, which awards its winner an RMB50 million prize.

> Oct 9-16, times vary. Qizhong Forest Sports City Arena, 3028 Kunyang Bei Lu by Yuanjiang Lu 昆阳北路3028号, 近元 江路 (www.shanghairolexmasters.com)

Oktoberfest



This 10-day celebration of all things beer and German goes down at the new flagship outlet of Paulaner Brauhaus in Raffles City. Expect Paulaner's special home brewed Oktoberfest beer, traditional Bavarian schmankerl, a live band from Munich playing tradional music and lots more. A variety of set menus and all-you-can-drink beer packages are available.

> Oct 12-21, 5pm, prices vary. Raffles City Changning, Unit H5, 1197 Changning Road, by Kaixuan Lu 长宁路1197号,近凯旋路长宁来福士广场思孙堂古建(位于教堂对面)

Olivier Grossetête Showcase



Visual artist Olivier Grossetête creates impressive and poetic constructions simply using packaging and tape. His works are participative. Over the course of four days, residents are invited to erect the buildings designed by the artist, creating a new city inside the city. It is an opportunity for them to appropriate these new places, making these ephemeral neighborhoods into living space where they can get together, exchange, and work together on a common task. These cardboard cities can be used to question our perception of the contemporary city and the spaces we occupy, and encourage us to imagine new ways of organizing and living in public space. > Oct 4-8, all day. World Expo Museum, 818 Mengzi Lu 上海世博会博物馆, 蒙自路818 号 (mfce.faguowenhua.com)

Tough Mudder



October brings the Shanghai installment of this global phenomenon, which offers up a 5 km obstacle course complete with their signature inventions, like Everest 2.0 and the Kiss of Mud. The goal is not to focus on a personal best time, but to engage in teamwork and have a fun, muddy time. > Oct 14, 9am. 628 Qifan Lu, by Thangyang Bei Lu 启帆路628号, 近张杨 北路 (endurancecul.active.com)

Wellington College Festival of Education



The two-day festival will be filled with presentations and workshop sessions, its four themed strands focusing on Early Years, Wellbeing, the Development between Chinese and British Education, and Exploring Education. The presentations will be delivered by more than 30 international education experts. Come and join other festival-goers, get involved with the workshops and activities and connect with other educationalists, teachers, pupils and parents.

> Oct 20-21, 11am. Wellington College International School, 1500 Yaolong Lu 耀 龙路1500号 (www.wellingtoncollege.cn/ shanghai)



Dust Icon

Until Oct 28 M Art Center, Bldg 2, 50 Moganshan Lu, by Changhua Lu 莫干山路50号2号 楼. 近昌化路 (6299 6610)



Antony Gormley: Still Moving

Until Nov 26 Long Museum West Bund, 3398 Longteng Lu, by Ruining Lu 龙 腾大道3398号,近瑞宁路 (6422 7636, thelongmuseum.org)

nangnua Lu 吳十шязоче 2 ч 楼, 近昌化路 (6299 6610)

ART EXHIBITIONS



La Mémoire Collective

Until Oct 19 Je Fine Art Gallery, 498 Yongjia Lu, by Yueyang Lu 永嘉路498号, 近岳阳路 (www.jeloveart.com)



Preserved: Zhao Gang Solo Exhibition

Until Oct 29 Modern Art Base, 10 Jianguo Zhong Lu, by Chongqing Nan Lu 建国中路10 号, 近重庆南路 (6070 7292)



MANIFESTO: Julian Rosefeldt

Until Dec 31 HOW Art Museum, No. 1, Lane 2277 Zuchongzhi Lu, by Shengxia Lu 祖冲之路2277弄1号, 近盛夏路 (www. howartmuseum.org)

Maitreya Karuna & Prajna

Until Oct 27 Shanghai Gallery of Art, 3F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路3号3 楼, 近广东路 (6321 5757, www. shanghaigalleryofart.com)



HOTEL NEWS



Grand Hyatt Shanghai Appoints Ahmet Bilgen as Chef De Cuisine at ON56

Meet Chef Ahmet Bilgen, the new Chef de Cuisine of ON56 at Grand Hyatt Shanghai. A natural culinary talent raised in Turkey, he will be in charge of restaurant daily operations and delivering an authentic dining experience to all guests.



Hyatt Regency Chongming Appoints Betty Liang as Hotel Manager

With extensive hotel management experience in many high-profile international hotel chains, Betty Liang has been appointed as Hotel Manager of Hyatt Regency Chongming and will lead the team to reach a new level of excellence.



New Appointment of Min Zhang Deputy General Manager - Shanghai Marriott Hotel Parkview

With more than a decade of experience in five-star international hotels and an MBA degree from France, Min Zhang was recently appointed as Deputy General Manager at Shanghai Marriott Hotel Parkview.



Novotel Shanghai Atlantis Unveils Newly Renovated Ballroom

With the state-of-the-art new crystal chandeliers adorning the ceilings and audio-visual equipment, Novotel Shanghai Atlantis unveils its newly renovated 500-square-meter Magellan Ballroom.



Four Points by Sheraton Cheers to International Beer Day

Four Points by Sheraton, part of Marriott International hotel group, announced to update its Best Brews project on International Beer Day by launching a partnership with Kaiba to offer guests a new beer option.



Anti College of Economics & Management, Shanghai Jiaotong University signed an agreement with Institute and Faculty of Actuaries, becoming the first and the only business school in East China with exemption recognition of CT series subjects for students attaining required



Unity Music & Arts Festival was held at Shanghai Expo Park in September, 30,000 audience members enjoyed performances from Ne-Yo, Tinashe, A-Lin and Khalil Fong.



Mega lifestyle specialty store city'super and its life concept outlet city'super LOG-ON grandly opened at HKRI Taikoo Hui. Focusing on the concept of Foodie Wonderland, the store provides high quality, fresh and imported merchandise as well as an interactive shopping experience.



Kawhi Leonard, 2014 NBA championship winner and MVP, appeared in Shanghai's NBA Paradise and demonstrated defensive moves for his fans.



This year's House of Vans Shanghai station was held at the Shanghai West Bund Art Center from September 16-17. The two-day event celebrated the brand with skateboarding, art, music, street cultural activities and more.



Michelob ULTRA, a high-end beer brand hailing from US, was launched in Shanghai in early September. Advocating a light and healthy lifestyle, the lowcalorie beer offers a new choice for health-conscious beer drinkers.



During the first Global Wine Festival of City Shop from Sep 9-19, the famous winery - Domalne Singla were proudly presented across its 13 stores in shanghai city.



SpaceCycle, a trendy fitness studio fused with music, sports and top-notch technology hosted the grand opening of its flagship store at HKRI Taikoo Hui. Featuring popular classes like cycling, barre, yoga and moves, the unconventional studio integrates sports into fashion with the theme 'moved by music.'



'Shanghai IPTV No.1 Pet Channel' was launched on Aug 25 during Pet Fair Asia 2017. The event was organized by Wangwangbe, a pet-raising platform and China Telecom.



Florian Heiner (first left), general manager of DoubleTree by Hilton Shanghai hosted a Blue Moon-themed "Cocktail & Dreams" party for exclusive VIP clients to kick off the moon cake season.



Running through December 31, Hao Art Museum (Shanghai)'s opening exhibition, 'MANIFESTO: Julian Rosefeldt,' is the famed German artist's first large-scale exhibition in China since 2012. The show features his important works over the past 12 years.



World famous scotch whiskey brand Chivas announced a long-term cooperation with NBA China in a "CHIVAS • NBA will burn" theme party.



JZ Music is proud to announce its 13th annual jazz festival in Shanghai Expo Park from October 14-15. As one of the preeminent jazz festivals in Asia and the largest in China, the theme for this year's festival is 'Celebration,' which aims to inspire the joy of sharing music with others.



Surround yourself with indulgent fabrics, unique accessories and sophisticated geometric details in Indigo's Autumn/Winter collections. Celebrating creativity and imagination, these looks can be dialed up or down to reflect your own sense of style.

LISTINGS



Scan for complete listings

Want to see all restaurants, hotels and more in Shanghai? Check out www.thatsmags.com or download our app by scanning the QR code.

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) 愚國路 491号,扩键中路 2) 昌同路 457号,扩放南街



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

ASIA

GLASS-HOUSE 玻璃浩室

Glasshouse lets each diner enjoy "Asian cuisine with a western twist" by its innovative cooking method accompanied by memorable ingredient and condiments. 11am-midnight (Sun-Thu) 11am-2am (Fri-Sat). 1/F, No 7, Lane 181 Taicang Lu, by Huangpi Nan Lu 太仓路 181 弄新天地北里 7 号楼一层,近黄陂南路

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 湖滨道剪物广场 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 inpredients 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) (REW) 4/F, Reel Department Store, 1601 Nanjing Xi Lu, by Changde Lu (6258 8777) Daily 10.30am-11pm 1) 红桥路 1438 号高岛屋百货 7 楼,近玛瑙路 2) 南京西路 1601 号丙欧百货 4 楼,近哥德路

CANTONESE



Ming Court With chefsí 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 dessert menus, the restaurant also offer a la carte and set menus as well as some seasonal specialities. 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 8333 = B1 是 18年 18年 18月 1

Summer Palace Combining South-Eastern Chinese cuisine with Cantonese flair, the Summer Palace enhances gastronomical sensations with a poetic visual dreamscape. Open hour: Breakfast from 7am to 10am; Lunch from 11.30am to 2.30pm(Mon – Fri)\t10am to 2.30pm(Sat & Sun)\t20iner 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三楼,延安中路 1218 号,近铜任路.

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 thäximsr 8 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 棱,近柳州路

YUE 1525 Enjoy authentic Hong Kong- style Cantonese cuisine at YUE 1525 for either business lunch, family gatherings or special occasions. YUE 1525 is headed by the veteran Cantonese Chef Wong from Hong Kong. Dim sum, clay pot dishes, double-boiled soups and chef's signature recipes are among the favourites. Lunch daily, 11.30am-2.30pm. Afternoon tea, 2.30-4.30pm on weekends only. Dinner daily, 5-10pm. Level 3, 1555 Dingxi Lu, by Yuyuan Lu (6225 8665) 定西路 1556 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

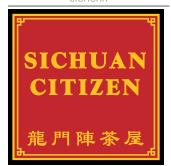


VUE Dining This restaurant is designed to create marvelous dining experience in privacy with one of the city's best skyline views. Featuring authentic handmade dim sum and Cantonese cuisine, it is an ideal venue for family celebrations and friends' gatherings. 31/F, West Tower, Hyatt on the Bund, 199 Huangpu Lu, by Wuchang Lu (63931234-6330) Lunch: Mon-Fri 11.30am-2.30pm; Sat&sun: 11.30am-3.30pm; Dinner: Daily 5.30pm-10.30pm www.hyattonthebund.com 黄浦路 199 号,上海外淮茂悦大酒店西房& 11 层,近江昌昌路

HUAIYANG RESTAURANT

RIVER DRUNK specializes in grand Huaiyang cuisine and fresh seafood, offering traditional southeastern delicacies in a charming and refined environment. Daily 11.30am-2.30pm, 6-10.30pm. 5/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Fr Lu, by Longtan Lu (5368 8882) 中山东二路538 号,近龙潭路

SICHUAN



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

SHANGHAINESE

Club Jin Mao With superlative views overlooking the Shanghai skyline, Club Jin Mao is one of the most prestigious Shanghainese restaurants in the city, offering exquisite and authentic Shanghainese 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,近银娘中路

The Chinoise 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 Changle Lu (6445 1717) 11am-

2.30pm; 6-10.30pm 茂名南路 59 号锦江饭店北楼底屋 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 号上海威斯汀大饭店 5 楼,近广东路

Grape Restaurant Originated from 1987, Grape Shanghai is a well-known Shanghainese 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,近襄阳江路

Gui Hua Lou offers the very best of authentic Shanghainese, 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. IF, 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業 污蛀券或证式路

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



中8楼



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 商政

CAFES

CHA Lounge CHA Lounge is the place for a well-deserved afternoon break. An extensive selection of traditional Chinese and Western tea and delicacies, delicious beverages and international wines, as well as pastries, homemade chocolates

and macaroons are offered daily. Guests can also treat themselves to an exquisite afternoon tea buffet at RMB108 per person which is offered daily. Open daily, 8am-8pm. Afternoon tea buffet, 2.30-5.30pm. 1/F, 1555 Dingxi Lu, by Yuyuan Lu (6240 8888-8155) 定西路 1555 号巴黎春天新世界酒店 1楼,近周园路

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 进照路 222 号,近陕西 面路

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,上海中星铂尔曼大酒店 1楼,近海州488



HOTEL BUFFETS

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, (Bo 21) 2203 8889. 1/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店一楼,延安中路 1218 号,近朝仁路、

Café Reign The all-day restaurant, Café Reign features a spacious and comprehensive open kitchen, offering an authentic Shanghai breakfast buffet, business lunch and a semi-buffet dining experience. Daily 6am-10.30pm. 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 远潭路



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

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 Shanghainese, regional Chinese and international cusines 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) 国家会展中心洲际酒店,诸光路 1700 号国家会展中心引导了,近岛难乐路)

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 後 近馬回路



Yi Café The Ultimate Sunday Brunch features delicacies from more than 12 countries, 17 food & beverage stations, more than 200 food elements around the world and over 500 ingredients with highlights of foie gras, lobsters, prawns, oysters, baby scallops, clams, mussels and a lot more. RMB588+ with free flow of Veuve Cliquot champagne, cocktails, wines and juices. 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 拉大酒店縣金楼 2 楼,近陆家曠环路

DELL 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) 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,近红李石路

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 Kempi 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 läsgi#Krß 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) 圓明圓路 169 号 6-7 棱,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

OPEN DOOR



UNÏCO | THE CHOP CHOP CLUB

The Happy Early Bird Deal at UNÏCO | The Chop Chop Club

Expensive drinks and the Bund seem to go hand-in-hand, but the folks at UNICO | The Chop Chop Club are now doing things a little bit differently by offering what they're calling "the ultimate happy hour on the Bund" everyday from 6-7.30pm.

With this 'Happy Early Bird' deal, guests will enjoy 50 percent off on an extensive list of aperitifs, cocktails, wine, champagne and beer, which are available at the bar and also in the dining area.

Updated on a daily basis, the Happy Early Bird menu will have all the classic cocktails and mixers plus their famous b'ocktails (bottled cocktails) created by Chef Paul Pairet and UNICO's team of mixologists – all made with fresh ingredients. A popular choice among guests, bottles of their signature Pisco Sour, Swing Spritz, Tango Negroni and Cup of Pimms will run from RMB100-125 during this special happy hour.

Time: Everyday at 6-7.30pm

Deal: 50% off on an extensive selection of aperitifs, cocktails, wines, champagnes and beers.

2/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路外滩3号2楼, 近广东路 (5308 5399)



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 Shanghainese cuisine takes center stage with refined yet daringly classical presentations of the finest live seafood, barbeque 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. 8F, 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

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 Spm - 10pm (Monday to Sunday), Sunday Brunch: RMB788+15% service charge per person, 11.30am - 2.30pm. (fbreservation.slpu@shangri-la.com, www.shangri-la.com/shanghai/pudongshangria) 富城路 33 号,近陆家哪妹路

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-3.30pm; 6.15-10.30pm; Sat-Sun: 11.30am-3pm; 6.15-10.30pm reservations@monthebund.com www.m-onthebund.com 中山东一路外渡5号7楼,近广东路

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

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

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 — 3.00pm. banyantree.com 海平路 19 号悦格庄 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

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 外滩华尔迪夫酒店 1 楼,近广东路

Ruiku Restaurant The rooftop restaurant Ruiku serves fine-casual dining with a sharing concept. Enjoy the stunning view of the Bund's historic waterfront and Pudong's futuristic skyline. Daily 12-10.30pm. 21/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368

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. 13F/The Peninsula Shanghai, 32 Zhongshan Dong Yi Lu, by Nanjing Dong Lu (2327 6756) Lunch daily 12-2.30pm; Dinner Sun-Thurs: 6-10 30pm; Fri-sat 6-11pm www.peninsula.com/Shanghai/en/Dining/Sir_Ellys. Restaurant/default.aspx 中山东一路 32 号上海半岛通信 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 Liuzhou Lu (2426 8888) Daily 6am - 12pm 浦北路 1号, 上海中星铅尔曼大酒店 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 gournets 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. 4ff, 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 viue 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) 上海璞腾商店二楼,常德路1号,近班交西路



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

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

GERMAN

Paulaner Brauhaus Enjoy Bavarian food (and more importantly, beer) in a warm, well-populated atmosphere. I) House19-20, North Block Xintiandi, Lane181 Taicang Lu, by Madang Lu (6320 3935) Daily: 11am-2am www.bln.com. cn 2) 2967 Lujiazui Xi Lu, by Binjiang Da Dao (6888 3935) Sun-Thu: 11am-1am; Fri-Sat: 11am-2am 3) 37, 555 Shibo Da Dao, by Guozhan Lu (2206 0555) Sun-Thurs: 11am-10pm; Fri-Sat: 11am-12am hellauer@bln.com.cn 1) 太仓路 181 弄新天地让里 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 縣路

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 近红妙车路

GLOBAL CUISINE



The Chop Chop Club | UNICO Shanghai.
The Chop Chop Club is the new causal restaurant by world renowned chef Paul Pairet for UNICO Shanghai. Product driven, boldly essentialist and borderline primitive, it is a casual take by Pairet on global and honest home cooking. Every day from 6pm until 7.30pm, The Happy Early Bird promotion gets you 50 percent off on an extensive selection of drinks. Dinner: Everyday 6-11pm. Three on the Bund, 2F, 17 Guangdong Lu, by Zhongshan Dong Yi Lu (5308 5399) booking@unico.cn.com, www.unicoshanghai.com/Fs8 17 号外第 3 号 2 楼, 近中山东一路

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. 2F, Grand Kempinski Hotel, 1288 長山河江山 Huan Lu, by Baibu Jie 陆家曠环路 1288 号

GAIA2 is known of its authentic Italian food. With adorable mosaic desks, red and black chairs and unique glasses, GAIA 2 is truly an art space Room 605 &613 on 6/F & Room 703 on 7/F, 99 Huaihai Zhong Lu, by Shaanxi Nan Lu 11am-10pm 淮海中路 999 号环贸广场 L6-605,613,L7-703,近映画南路

ISOLA means "little island" in Italian, which expresses a rich marine culture in Mediterranean sea around Italy and was inspired by original Italian food. Room 17, 4/F, 8 Shiji Dadao, by Lujiazui Huan Lu lunch: 11.30am-2.30pm, afternoon tea: 3-5pm; dinner: 6-10.30pm 世纪大道 8 号上海国金中心 L4 楼 17 号铺,近陆家嘴环路

VA BENE is a Italian restaurant focusing on traditional Italian food in a bright dining environment. VABENE in shanghai is a modern Italian restaurant with new designed dining environment and extraordinary Italian food thath combines tradition and innovation. 1/F, No 7, Lane 181 Taicang Lu, by Huangpi Nan Lu 11am-midnight 太仓路 181 弄新天地北里 7 号楼一层,近

JAPANESE

KOI KOI will light up your senses by sizzling Teppanyaki, fresh Sashimi, Sushi, BBQ and Sake. Reasonable-priced business lunch sets also available. 2Fr. InterContinental Shanghai Puxi, 500 Hengfeng Lu, by Tiammu 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,近天日西路

HE Japanese Restaurant Tokyo-native head chef introduces authentic Japanese cuisine using only jet-fresh imported ingredients in sophisticated cooking methods and time-honored craftsmanship. Daily 5.30-10.30pm. RMB1088/1538/1888. 5/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东工服 538 号,近流潭路

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/ shanghailhongkou) 5.30-10.30pm 四平路 59 号虹 口喜来登酒店 37 楼,近海伦路

Gintei Teppanyaki Sushi Restaurant Gintei has been serving traditional and authentic Japanese dishses 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 南正路 75 号、近代定西路

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 kaiseiki 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.slpu@shangri-la.com, www.shangri-la.com/shanghai/pudongshangrila) 2/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu 富城路 33 号, 近路電旅路 33 号, 近路電旅路 33 号, 近路電旅路 33 号, 近路電旅路 35 Fucheng Lu, by Lujiazui Huan Lu 富城路 33 号, 近路電旅路 35 Fucheng Lu, by Lujiazui Huan Lu 富城路 33 号, 近路電旅路 35 Fuches market descriptions of the control of t

The House Of Flame With Sashimi,Teppanyyaki 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. 37, 2879 Longteng Dadao. 龙鹂大道 2879 号百汇园商业楼 3 楼 3013 单元。

Takumi Robatayaki & Sake In this authentic Japanese restaurant, you'll see skilled Japanese robatayaki 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 15179). Daily 11.30am-2.30pm, 5.30-10pm.1) 世纪大道 8 号 ic 国金中心 4 楼,近程城中路 2) 南京西路 1515 号静安盖里中心北 区 3楼,近天文义路

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. 2F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安音格里拉大酒店一楼, 经安中路 1218 号。近侧归路

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 tu (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



Sazanka Traditional Japanese Teppanyaki recommended by Michelin Guide "Taste of Okura" - Combination of Rigid Selection of Seasonal Ingredients and Top Chef. Okura Garden Hotel Shanghai, 58 Mao Ming Nan Lu, by Changle Lu (6415 1111-5211) 花园饭店,茂名南 路 58 号,近长乐路

Ooedo Japanese Restaurant Serving authentic and high quality Japanese cuisine on an extensive menu since opened in 1995, they've introduced consultant Mr. Yoshida-san from Hyogo for traditional Japanese cooking. Daily lunch:11.30am-2pm(last order 1.30pm), dinner:5.30pm-10pm(last order 9.30pm). 1)Room 104E,Lujiazui Investment Tower, 366 Pudian Lu, by Dongfang Lu (6841 6377) 2)I.3-E03, 150 Hubin Lu,by Ji'nan Lu 1) 浦电路 366 号,近东方路 2)渊滨路 150 号 L3-E03, 近济南路

MODERN



BAR RESTAURANT #255 Tongren Rd, Narqing West Rd, Shanghai, China 特に格255号靠近角京市路

Tel: +86 21 6247 3579 FAX: +86 21 6289 0098 EMAIL: info@thespot.com.cn WEBSITE: www.thespot.com.c

The Spot Bar & Restaurant Since opened in Sep 2006, the Spot Bar and Restaurant has been home of many expats away from home. The menu introduces delicious food items as well as the Spot's signature dishes at reasonable prices. With a warm ambiance, it's an exciting place where you get to meet friendly people. 255 Tongren Lu, by Nanjing Lu (www.thespot.com.cn) (報任18 255 号,近前京图

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 12mm (Mon – Thurs), 2.30pm to 11pm (Mon – Thurs), 2.30pm to 12mm (Mon – Thurs), 2.30pm to



Chelae: Chelae is a modern seafood bistro where elegance meets authenticity.

Chelae has three different dining areas all with their own personality, aiming to create a casual sophistication, cozy elegance and laid-back luxury atmosphere

Presenting a wide range of both local and imported quality products featuring fresh seafood with a focus on crabs and charcoal oven cooking premium meat, Chelae serves a globally-inspired sophisticated Cuisine including Mediterranean, French, Asian and more. 5-11pm daily. 2F, No.18, Lane 217 Maoming Bei Lu, by Nanjing Xi Lu 2F, No.9, Lane 229 Maoming Bei Lu, by Nanjing Xi Lu (5255 8665) 丰盛里 茂名北路 217 弄18 号 2 楼, 229 弄 9 号 2 楼 (5255 6865)

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 37am-10pm; Sunday brunch 11am-3pm. Former French Concession>357 Jianguo Xi Lu, by Taiyuan

Lu (3338 4660) thoughtforfood@livingoctave.com. www.livingoctave.com 建国西路 357 号,近

PI77Δ

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; Fiß-Sat: 11am-11pm info@pizzamarzano.cn 4) 507B/C, 5/F Grand Gateway, 1 Hongqiao Lu, by Huashan Lu (6447 8880) Daily 10am-10pm info@pizzamarzano.cn 5) Unit 403, 4/F, K11 Art Mall, 300 Huaihai Zhong Lu, by Huangpi Nan Lu 1) 黄 陂南路 380 号,近兴业路 2) 南京西路 1376 号上海商 城西峰 107 号,近西康路 3) 永嘉路 570 号 111 单元 1号楼,近岳阳路 4) 虹桥路 1 号港厂场 5 层 507B/C,近叶山路 5) 淮海中路 300 号 K11 购物艺术中心 403 号铺,近黄陂南路 100 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. Discove 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. 4F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安音橋里拉大灣店四楼,延安中路(1218 号,近開任路

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 Bajibu Jie 陆家曠环路 1288 号上海ng东斯基大酒店 2楼。近百步街

COLCA COLCA is the latest restaurant of celebrity chef & serial restaurateur Eduardo Vargas. This time he cooks food of his heritage: Peruvian. COLCA is a restaurant & bar specializing in seafood and grilled meats. It also features the first Pisco Bar in China with a wide range of pisco cocktails. Tucked into a new complex at Hengshan Lu, the restaurant boasts high-ceilinged interiors and a beautiful outdoor terrace. Dinner: Tue-Sun 5.30pm-1am; Weekend Brunch: 11am-4pm, close on Monday. Rm2201, 2/F, 199 Hengshan Lu, by Yongiia Lu (5401 5366) 卷加路 199 e9 2 楼 2201, 近永嘉路

OPEN DOOR



MORGANFIELD'S

The Home of Sticky Bones

What they say of rules is also true of diets – they're meant to be broken. For your next cheat day, we suggest a trip to Morganfield's, the self-proclaimed home of sticky, old fashioned BBQ ribs.

With 30 outlets across Malaysia, Singapore, the Philippines and China, this restaurant focuses on feel good American food, and has recently upgraded their menu with more than 100 new items.

With all that choice, the signature 1.2kg, 13-inch 'Sticky Bones' spare ribs remain an essential order. Available in multiple flavors – hickory BBQ, fiery BBQ, and smoked peppercorn to name a few – the menu allows you to mix 'n' match, so you'll be sure to find your favorite.

Delicious and traditional accompaniments are also part of the fun; firm favorites are moist and fluffy cornbread muffins, corn on the cob, fresh crudités, chicken wings, roast potatoes and grilled sausage. You'll definitely want to bring friends and family with you to share.

Speaking of sharing, don't miss out on another special item on the Morganfield's menu – blooming onion. One large onion is carefully cut and opened into a flower shape, then coated in a flavorsome spiced batter, and deep-fried, causing the 'petals' to bloom outwards. The soft and tender pieces can be plucked straight off and dipped into a creamy and spicy dip.

So what are you waiting for? With the onset of cold weather, now's the perfect time to live a little with hearty and delicious food.

- > Morganfield's Tianzifang: Room 17A, 2/F, SML Center, 618 Xujiahui Lu, by Ruijin Er Lu徐家汇路618号日月光中心广场2楼徐家汇区17A室, 近瑞金二路. (3356 2536)
- > Morganfield's Changning: Room 116A, 345 Tianshan Lu, by Weining Lu 天山路345号 1楼116A室, 近威宁路.
- > Morganfield's Minhang: No 1, 4/F, Sky Mall, 5001 Dushi Lu, Xinzhu Lu 都市路5001号4楼, 近莘朱路. (3350 5388)



Tapas & Lounge The food at Azul is created by Eduardo Vargas, mixed with Spanish and Mediterranean cuisine. During the last 14 years, the cuisine has been diversified with flavors, herbs, and great quality of ingredients, making Azul until today one of the best Latin-Mediterranean restaurants in Shanghai. 8F, Ferguson Lane, 378 Wukang Lu, by Tai'an Lu (5405 2252) 武康路 378 号武康庭 6楼,近泰安路

SPECIALITY FOOD SHOPS

Green & Safe With an organic farm in Kunshan, this organic store provides daily delivered vegetables and a variety of local and imported

organic goods, such as organic extra virgin olive oil, white and red balsamic vinegar, organic pasta, muesli and more .1) 6 Dongping Lu, by Hengshan Lu 5465 1288, 1/F: 8am-10pm; 2/F: 6.30pm-12am 2) 2) 4/F, 1438 Hongqiao Lu, by Hongbaoshi Lu 10am-9.30pm 3) 4/F, 1601 Nanjing Xi Lu (6258 8777) 1) 东平路 6 号, 近衡山路 2) 虹桥路 1438 号 4 楼, 近红宝石路 3) 南京西路 1601 号 4 楼 R 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.

THA

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) 富定籍 38 号,近延安中路 2) 武康路 378 号 2 楼,近湖南路

Greyhound café focuses on innovation of a trendy dining experience and fine culinary skills. Having turned into a modern Thailand restaurant, it provides authentic yet traditional Thai cuisine in a fine-dining environment. 1) Room5, 1/F, Jing'an Kerry Center, 1515 Nanjing Xi Lu, by Changde Lu 11am-10pm 2) Room 503 5/F, 999 Huaihai Zhong Lu, by Shaanxi Nan Lu 11am-10pm 3) 02A,1/F,22,23 Xintiandi Beili, Lane 181 Taicang Lu, by Huangpi Nan Lu 11am-11pm (Sun-Thu) 11am-2am (Fri-Sat) 1) 南京西路 1515 号静安嘉里中心南区 1 层 05 号,近常德路 2) 淮海中路 999 号环贯 13pm 商场 15-503 室,近陕西南路 3) 太仓路 18书 弄上海新天地北里 22,23 号 1 层 02A 单元,近黄陂南路

VIETNAMESE

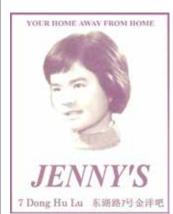
Pho Store Owned by an Australian Vietnamese. the Pho Store offers Vietnamese street-flavor phos in a cozy and trendy environment. 118 Xikang Lu, by Nanyang Lu daily 11am-10pm (6215 5534) 西康路 118号, 近南阳路



Pho Real Some of Shanghai's finest pho and Bánh mì, with high-quality ingredients and a young, hip environment. 1) 166 Fumin Lu, by Changle Lu (5403 8110) Mon-Fri: 11am -2 pm, 5.30pm -10pm; weekends: 11am -10pm 2) 1465 Fuxing Zhong Lu by Huaihai Zhong Lu (6437 2222) Mon-Fri: 11am -2.30pm, 5.30pm -10pm; weekends: 11am -10pm 3) Kerry Centre Store, Kerry Centre SB1-12, 1515 Nanjing Xi Lu, by 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) 宣民路 166号,近长乐路 2) 复兴中路 1465号,近准海中路 3) 南京西路 1515号嘉里中心 SB1-12, 近常德路 4) 虹桥南丰 城南区 1期 - L206,遵义路 100号,近天山路 5)淮海中路 283号,香港广场南座 2-11室,近黄陂南路 6)虹桥路 1438号高岛屋商场 4楼 07室 近玛瑙路

NIGHTLIFE

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

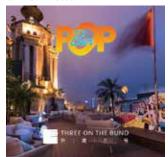


Jenny's Blue Bar Second home to hordes of blokes who regularly stop by for a drink or a home-made snack. A free foosball table, classic rock and a big screen showing ESPN and Star Sports channels. 7 Donghu Lu, by Huaihai Zhong Lu (6415 7019) Daily 1pm-2am jennysbar@ hotmail.com www.jenny-shanghai.com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

UNÏCO Shanghai. Launched in 2012 UNÏCO 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. Every day 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



Judy's Established in 1993, Judy's is the longest Judy's Established in 1993, Judy's is the longest running party venue in Shanghail Hawe 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



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



Senator Saloon Senator Saloon has the large 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

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

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

RuiKu Champagne Lounge Located on the rooftop with a big terrace, RuiKu Champagne Lounge boasts a stunning view where patrons get to sip enticing cocktails while swinging with world-famous DJs Daily 10.30pm-Midnight, 21/ F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二 路 538 号, 近龙潭路



CAGES: Combined with American dining, baseball batting cages and over ten other sports in nearly 4,000square meters' Jing'an location, CAGES is the spot for you. Whether you are dining with your team or competing for bar game supremacy with your friends, CAGES has you covered. Be sure to contact us about our leagues, including dodgeball, 4v4 soccer, combat archery and more. 9am - 2am daily. Jingan Sports Center, 3/F, 428 Jiangning Lu, by Wuding Lu (3112 2950) 江宁路428号3

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 ambiance 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

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 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-toceiling 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

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, 7 Nanjing Dong Lu, by Xizang Nan Lu 南京东路 789号 65-66层, 近西藏南路 http://www. lerovalmeridienshanghai.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 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 B浦东香格里拉大洒店紫全楼 近陆家嘴西路(6882

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 arternoon 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

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 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

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

Main Bar Ye Lai Xiang Located in a historic French club, the bar brings back the golden age in an Art Deco style. Fancy a taste of Whiskey and Brandy of your own? Pick from the full list and wait for an exclusive glass of cocktail to be served. Okura Garden Hotel Shanghai, 58 Mao Ming Nan Lu, by Changle Lu (6415 1111-5217) 花园饭店, 茂名南路 58 년

Penta lounge Every Sunday between 11 am and 4pm, diners at Penta lounge at Penta 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 city while induging in menu within a relaxed setting. (3867 8888) Hours: 4pm-1am. 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

RuiKu Champagne Lounge Located on the rooftop with a big terrace, RuiKu Champagne Lounge boasts a stunning view where patrons get to sip enticing cocktails while swinging with world-famous DIs Daily 10.30pm-Midnight. 217 F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882)

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 學 近中山庄一路

The 1515 WEST Bar The Bar provides Champagnes, vermouths, sherries, 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,

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 ambiance 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 888), 严西路 1555 号巴黎春天新世界酒 店 1 楼,近馬圆路

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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, ShanghaiCentre, 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) 南京西語 1376号上海南城东嶂 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 Nanchang Lu, by Yandang Lu (5383 8957) Daily 10am-10pm 2) No 6, Lane 819 Julu Lu, by Fumin Lu (5403 7802) 3) 70 Shimen yi Lu, by Dagu Lu (6333 7535). 1) 南昌 路 120号,近無路路 2) 巨鹿路 819 弄 6号,近宫民路 3) 石门一路 70号,近大沽路

HEALTH SERVICES

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 (JC) 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 value 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 長,近諸極西路

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8 8号 101 室,近长乐路 2) 江湾城路 99 号 3 幢 1-2 层,近民府路

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 & Chinal 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,近中长路

Cosmetic Plastic & Laser Center BIOSCOR Shanghai Clinic

Cosmetic Surgery Botox & Dermafiller Laser Skin Center Cosmetic Dentistry

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Global HealthCare Medical & Dental Center – Puxi Suite 303, Eco City 1788Nanjing 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 号上海环球全融中心商场 212 室,近陆家嘴环

TOKUSHINKAI Dental Clinic 1) Jing'an: 2/F, Pacheer Commercial Center, 555 NanjingXi Lu, by Chengdu Bei Lu 10am-6pm (6340-0270, 6340-0290) 2) Jinqiao: 160 Lan'an Lu, by Bjuyn Lu 10am-10pm (6340-0270, 6340-0290) 3) Lianyang: 1192-1198 Dingxiang Lu, by Fangdian Lu 10am-10pm (6356-1040) [4656-1045) 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 南厦 2楼, 近成都北路 2) 蓝桉路 160 号,近看金路 3) 丁香路 1192-1198 号,近芳甸路 4) 兴义路 8 号方都商城 3 楼, 近仙魔路 5) 淮海中路 93 号大上部叶代广场办公楼 4楼, 近柳峰路 6) 虹桥路 1438 号高岛屋百货 5 楼 501 室,近玛璐路

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) 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.
3) Mon-Sat, 9am-7pm
After Hours Care (Primary Care)
Mon-Sun, 7pm-9am.
Specialty and Inpatient Center, 3F, 170 Danshui Lu. (near Xintiandi)
4) 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
5) 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

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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.redleafhosptial.com 淮海中路 1209 号,近东湖路

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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)

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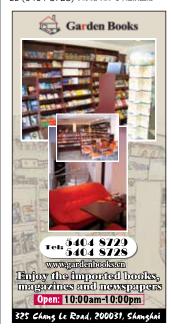
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Finally, a horoscope that understands your life in Shanghai.

by Noelle Mateer



Libra 9.24~10.23

Invest in a pair of those big scooterriding gloves that look like oven mitts, but do not wear one on your left hand. Honk at all red cars.



Scorpio 10.24~11.22

A kuadi will arrive at your door unexpectedly. Open the package what's inside will change your life. Eat cabbage on the 19th.



Sagittarius 11.23~12.21

You will be challenged to a duel outside Homeslice. Your opponent will be swathed in tattered SIPG scarves. You will ultimately win by spitting negroni into his eyes and temporarily blinding him as you run inside to the safety of Hooked.



Capricorn 12.22~1.20

Join a local fitness club, but beware of any group of legging-clad exercisers referring to themselves as a 'fit fam.' Small, smelly gyms in the basements of malls and apartment complexes are your best bet.



Aquarius 1.21~2.19

Buy dumpling wrappers in bulk. Store them in a cool, dry place. Plan a dumpling-making party, and then cancel it. Forget about the dumpling wrappers forever. A Didi driver will find them and eat them.



Pisces 2.20~3.20

You will slip on an escaped fish at your local wet market and sprain your ankle. One day you will look back on this fondly, as the man who will help you up is your future husband. He's gonna be great for your Chinese.



Aries 3.21~4.20

For Halloween, go as a parking bao'an and make your boyfriend be a dancing dama.



Taurus 4.21~5.21

Buy red fruits to show your patriotism this Golden Week or misfortune will befall you. Only drink local IPAs.



Gemini 5.22~6.21

Befriend an old person in your neighborhood this month. Do not give your WeChat to anyone who lives outside of the former French Concession.



Cancer 6.22~7.22

Your lover will drop your favorite tiny replica of a Terracotta Warrior into the Suzhou Creek. Make them dive in to find it. If they succeed, buy them three virgin mojitos at the nearest dive bar. If they don't, break up with them.



Leo 7.23~8.23

A series of unfortunate events will lead you to Gubei, where you will get food poisoning or alcohol poisoning, or both. Avoid young men in basketball ierseys.



Virgo 8.24~9.23

Virgo, go, go, leave town. Just because you missed Golden Week travel rush doesn't mean can't go somewhere. There are still weekends in October, and you keep saying you're "dying to visit Dalian" - now prove it.



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