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社长 **President of China Intercontinental Press**: 陈陆军 Chen Lujun
期刊部负责人 **Supervisor of Magazine Department**: 付平 Fu Ping
主编 **Executive Editor**: 袁保安 Yuan Baoan
编辑 **Editor**: 朱莉莉 Zhu Lili
发行 **Circulation**: 李若琳 Li Ruolin

Chief Editor Dominic Ngai
Section Editors Erica Martin, Cristina Ng
Production Manager Ivy Zhang
Designer Joan Dai, Nuo Shen

Contributors Mia Li, Logan Brouse, Noelle Mateer, Matthew Bossons, Dominique Wong, Iris Wang, Valerie Osipov, Tess Humphrys, Yuzhou Hu, Aimee Burlamacchi, Yannick Faillard, Chloe Dumont, Samantha Kennedy, Molly Jett, Daniel Plafker, Tristin Zhang
Copy Editor Amy Fabris-Shi

HK FOCUS MEDIA

Shanghai (Head office) 上海和舟广告有限公司
上海市蒙自路 169 号智造局 2 号楼 305-306 室 邮政编码：200023
Room 305-306, Building 2, No.169 Mengzi Lu, Shanghai 200023
电话：021-8023 2199 传真：021-8023 2190

Guangzhou 上海和舟广告有限公司广州分公司
广州市越秀区麓苑路 42 号大院 2 号楼 610 室 邮政编码：510095
Room 610, No. 2 Building, Area 42, Luyuan Lu, Yuexiu District, Guangzhou 510095
电话：020-8358 6125, 传真：020-8357 3859-800

Shenzhen 广告代理：上海和舟广告有限公司广州分公司
深圳市福田区彩田路星河世界大厦 C1-1303
C1-1303, Galaxy Century Building, Caitian Lu, Futian District, Shenzhen 518049
电话：0755-8623 3220, 传真：0755-8623 3219

Beijing 广告代理：上海和舟广告有限公司
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48 Dongzhimenwai Dajie Oriental Kenzo (Ginza Mall) Building C Room 9G, Dongcheng District, Beijing 100027
电话：010-8447 7002 传真：010-8447 6455

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General enquiries and switchboard (021) 8023 2199 info@urbanatomy.com
Editorial (021) 8023 2199*5807 editor@urbanatomy.com
Distribution (021) 8023 2199*2802 distribution@urbanatomy.com
Marketing/Subscription (021) 8023 2199*2806 marketing@urbanatomy.com
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Editor's Note

JULY

I first visited Tai O in Hong Kong at around the age of 4 or 5. To this day, I still remember the pungent aroma of silver shrimps being dried to make shrimp paste, and the sunburned skin on the elderly local fishermen's faces, and how sick I got from the boat rides to and from the fishing village (the fishy smell of Tai O's infamous sauce made matters worse).

But as the many parts of China take their giant leap forward towards urbanization, tides are shifting against boat people living along the coasts of Guangdong, Fujian and Hong Kong. In our cover story this issue, Daniel Pflaker and Tristin Zhang from our Guangzhou team capture the uncertainty of their

future on p42.

Speaking of the future, I recently attended the inaugural symposium of Museum 2050, a new art initiative dedicated to investigating the key issues surrounding China's cultural institutions and art districts by mid-century. Founders Nicole Ching and Leigh Tanner talk more about their project and share their thoughts with me in this month's City feature (p10).

In the Arts section, Erica Martin visits the Museum of Broken Relationships (p38) exhibition at Columbia Circle and shares some of the stories and artifacts from every type of breakups out there in the world.

For Food, Cristina Ng has enlisted a team of expert judges

for our inaugural Ice Cream Cup. Find out which Shanghai-based purveyor snatches the prestigious title on p54. Last but not least, you'll find my interview with Welsh adventurer Ash Dykes (p15) as he departs on his year-long trek through the Yangtze River this month in the Life & Style section, as well as a roundup of the most interesting hotel openings of the year so far (p22).

Until next month,



Dominic Ngai
Editor-in-Chief

ONLINE that's

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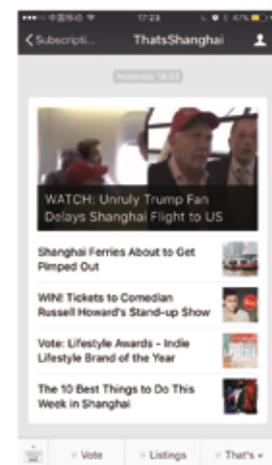
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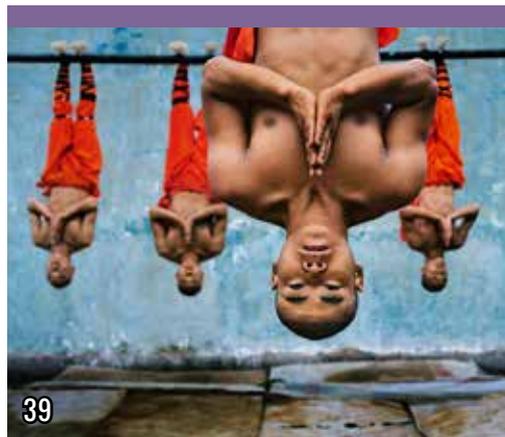
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rRoXymore



JUL 11 WED
Radwimps



JUL 14 SAT
Alice in Wonderland



JUL 20 FRI
Matt Davis

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CITY

Museum 2050

The Future of China's Cultural Institutions and Art Districts, P10



Delivery Drones
P8



Fake Chinese Proverb?
P8



CALL FOR ACTION

Shanghai Tackles Pollution with a WeChat Reporting Hotline and New AQI System

By Aimee Burlamacchi and Samantha Kennedy

A newly created account – called “12369 Environmental Protection Tip-off” – was launched recently to allow Shanghai residents to tip off the authorities about environmental law infractions via WeChat. Before this, the Environmental Protection Bureau operated solely through the 12369 telephone hotline.

Anyone who has information is also urged to share photos and videos of the illegal activities, which include improper waste discharge, illegal hazardous substance disposal and unauthorized construction, among others. Good tips can receive rewards of anywhere between RMB500 and RMB50,000 depending on the severity of the case, which is a major raise from the upper limit of RMB10,000 just a year ago.

Although the WeChat account is only available in Chinese, the environmental protection hotline 12369 offers English service from Monday to Friday between 8.30am and 5pm. In 2017, it received 32,000 calls, and a total of RMB190 million in fines has been collected so far in 2018 for infractions related to air and solid waste pollution.

The new WeChat hotline isn't the only action Shanghai authorities have recently taken to tackle pollution. Last month, Shanghai's environment authority also officially changed the city's air pollution alert

system, lowering the Air Quality Index (AQI) level necessary to trigger an alert for smog.

Under the new system, there are still four different colors that activate different alarms. The lowest is the blue alert, which is issued when there is light pollution (AQI between 101 and 150), followed by short-term heavy pollution (AQI over 200) within 24 hours. The blue alert used to be issued when the AQI was between 151-200 and short-term heavy pollution was predicted in Shanghai within 24 hours. This change to the alert system will likely cause more frequent pollution alerts in the city.

The next alert is the yellow alarm, which indicates the AQI is between 201 and 300 for 24 hours. An orange alert will be issued if the AQI is between 301 and 400 for 24 hours or if the AQI lingers between 201-300 for 48 hours.

Red is the highest, most serious alert, and it is issued when the AQI is expected to surpass 400. Scan the QR code to read more about the system.



THE BUZZ

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RANDOM NUMBER

76.7 years

- China's average life expectancy

China's average life expectancy rose to 76.7 years, according to new statistics released last month. The data revealed that China's infant mortality rate and maternal mortality rate have decreased sharply, with the infant mortality rate standing at 6.8 deaths per 100, while the maternal mortality rate is now 19.6 per 100,000 births. These figures put China's health stats at above average levels for upper-middle income countries. According to Xinhua, the rise in China's average life expectancy was attributed to improved healthcare standards, control of diseases, childbirth care and medical services.



DON'T YOU KNOW WHO I AM?

Ele.me Delivery Drone



Delivery service Ele.me recently announced that it will officially begin using drones to deliver food in Shanghai. Still in its trial phase, these drones will only be able to operate on 17 designated routes within a delivery area covering 58 square kilometers in the Jinshan Industrial Park neighborhood.

The drones won't actually deliver food to your home or office. Instead, they will transport food from one distribution center to another, meaning drivers will have to pick up the drone orders and then deliver them to customers in person. Ele.me aims to decrease delivery times to just 20 minutes by using drones.



QUOTE OF THE MONTH



“You can call any old s*** a Chinese proverb on the internet”

So joked Twitter user @bokane after Ivanka Trump tweeted what she claimed was a Chinese proverb following the historic summit between Donald Trump and Kim Jong Un in Singapore last month. First Daughter Ivanka erroneously attributed a quote to ancient Chinese philosophy, writing: “Those who say it can not be done, should not interrupt those doing it.” Social media users were left scratching their heads, with some claiming it was a

“fake Chinese proverb” that didn't even come from the Middle Kingdom. Some pointed out that the quote may have actually originated from American novelist James Baldwin, while others noted that it first appeared as a comment in a Chicago newspaper from the early 20th century. The “proverb” even made an appearance in a sartorial US publication in the 1960s.



Ganhuo / gānhuò / 干货 noun. real advice and insights without fillers or fluff

A My old trainer said I was bloated, but the new trainer said I'm just fat.

B That is some ganhuo she gave you.

A So I shouldn't be upset?

B Not at all. You should thank her.

Have you noticed when you buy things measured by weight, they are often wet? Supermarkets know that covering things in water makes them look more substantial. When you go to an action movie, you often have to sit through a bunch of boring B-plot that you don't care about, because the director has to make a 90-minute movie out of a few good stunts. You go to a comedy show, and the comedy doesn't start till after an hour's worth of chit-chat about the weather by the host, because the comedian has to build a show out of three good gags.

This also happens to writings on the Internet. You click on something titled "The Real Secret to Becoming a Successful CEO," only to read some oft-parroted advice such as "hard work pays off" or "do the right thing." Those cliches are fillers injected to puff up the article to make it look like more substantial. They are like the water that the supermarket shrimps are soaked in – there to rip you off!

Imagine a world without unnecessary fluff. That is *ganhuo*. Literally meaning "dried goods," *ganhuo* is the real deal – without the bells and whistles. It is what we all want in life and from the Internet. Content that can be certified *ganhuo* is direct and to the point. It solves problems efficiently and leads you straight to the relevant information. There is no long intro and no padded credentials of whoever is offering the advice. Like a good friend, *ganhuo* doesn't waste your time beating around the bush. If you are doing it wrong, *ganhuo* advice would tell you as it is, no sugar-coating.

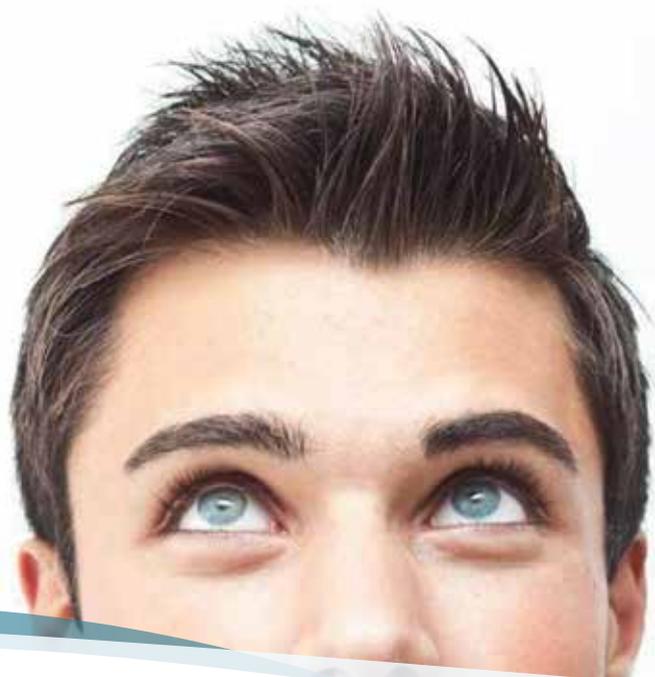
So here's a tip for navigating the Chinese Internet: Before you click on the next listicle, say "32 Ways to Win Friends and Be Popular," or "10 Ways to Lose Weight Fast," first go to the comment section. There, you'll see if the article has been certified *ganhuo*. (Early readers will let you know in the comments, per Chinese Internet etiquette.) Don't waste your time reading if it's not. **Mia Li**

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CRAFTING THE FUTURE

What Will China's Museums and Art Districts Be Like in 2050?

Interview by Dominic Ngai

Over the past decade, Beijing's 798 Art Zone or M50 and the West Bund Culture Corridor in Shanghai are true testaments to China's growing appetite for arts. Each weekend, hordes of youngsters can be seen hanging out in these neighborhoods with their friends over cups of coffee, lining up to see the latest big-name exhibitions in town, and of course, snapping plenty of selfies for their WeChat Moments and Instagram posts.

China's museum boom isn't just happening in first tier cities. According to the China Museums Association, the number of the nation's museums increased 60 percent in a span of just five years, rising from 2,600 to nearly 4,200 between 2009 and 2014. As such, urban planners and museum operators are keeping a close eye on this upward trend and digging deeper into the motives, behaviors and needs of the social media-savvy post-1980s generation, who make up nearly two-thirds of China's total museum-going population.

In June, the inaugural symposium of 'Museum 2050,' a Shanghai-based platform for investigating key issues about the future of cultural institutions in China and abroad from a local perspective, brought together experts in the field from around the country and beyond to discuss a range of issues from reconsidering the 'creative city concept' in an Asian context and the problem of counterfeit cultural relics in China to leveraging social media and online communities to promote and create content for museums. We sat down with the project's founders, Nicole Ching (International Communications Officer for the Long Museum, Shanghai) and Leigh Tanner (Shanghai-based independent curator), to find out more.



Museum 2050 founders Nicole Ching and Leigh Tanner

“ One of the most interesting things happening in China’s museum scene is that the very definition of museum is being redefined ”

Can you tell us why you founded Museum 2050? What do you hope to achieve with the project?

NC: Museum 2050 was born out of our shared belief that so much of what is happening in terms of China’s cultural development was not being accurately depicted in many of the talks and publications we were seeing outside of China. Leigh and I both have experience working in Chinese institutions and so we also understand many of the challenges these museums are facing.

LT: We see [the project] as a part of a solution by providing young museum staff members the tools to help develop their institutions from inside out, thus strengthening the overall landscape. Most of all, we wanted to create a space to share ideas and create a vibrant museum community. We hope that these young museum professionals can serve as resources for each other, and that through this continuous information exchange, institutions may better navigate China-specific challenges, which is essential for growth.

NC: The ultimate goal is to build a brighter and more engaging museum future across China, and not exclusively in first tier cities. Our strategy is twofold: creating a space for young museum professionals to share their experiences, while also building a platform where young academics can share research.

How’s the museum scene in China different than other countries today?

NC: It is really difficult to accurately describe the scene that exists in China right now because it is so varied and vast. Something that was brought up during the conference was the definition of a ‘museum’ in a traditional sense, which includes several components such as having a personal collection, a dedicated publication department, an education and outreach program, and so on. However, many of the institutions in China we think of as museums do not fulfill all of these stipulations. So I think one of the most interesting things happening in China’s museum scene is that the very definition of museum is being redefined, which can be a very good thing and there’s great potential.

LT: The much discussed ‘museum boom’ has been taking place in China over the past 15 years, so the sheer volume of the growth in and of itself is unique. At the same time, as Nicole mentioned, there is not a strongly held idea of what a museum should be or a deeply ingrained museum-attending culture, which allows for new paths and forms to emerge. ►

It was mentioned that 65 percent of museum-goers in China are the 'post-80s generation' while in the West, the audience is generally older. What are the advantages of having a younger target audience?

NC: I think we need to first state the difference between public state-owned museums, which mainly hold historical artifacts, Chinese works of art and relics, and private museums, which have a focus on contemporary and modern art, as the demographics vary greatly between these.

The 'graying' population of museum-goers abroad has been oft stated, but in China, it is the opposite when it comes to private museums. It's a subject that's quite fascinating for me. The advantages are that the youth in China, and the rapidly rising middle class, are now turning their interests into engaging deeper with art and museums. This has positive effects because it is this group who will in turn share their learning and knowledge with the next generation.

By 2050, the same group of museum-goers will be in their 60s and 70s. How should museums in China start planning to better serve this group, and also how should they attract the younger generations?

NC: An interesting point that was raised during the workshops was that many museums had education and outreach programs, but these were only targeting very young children and families. It was noted time and again that museums were trying to build an engaged and devoted museum audience from an early age, as it is in these formative years that one holds the most open mind. So indeed, if they are successful in their goals, and I certainly hope they will be, then by 2050 in China we will be seeing a much larger museum-going public, who will in turn share their passion for arts and culture with their children, which we hope will catalyze a positive cycle.

Do you think new technologies like VR and holograms will affect how museums operate in the future? Will it have an impact on the survival of museums if the experience could be digitalized?

LT: I think anything that gets people thinking about and engaging with art is a good thing, but I don't believe this will render museums meaningless. There is still some-

thing to be said for the physicality of seeing a painting in person, or experiencing the way an installation can guide you through a space.

On the description, it says Museum 2050 aims to explore "the cultural and social impact that [the exponential growth of the number of museums] will have by mid-century, and how this growth affects audiences and ideas about existing museum frameworks." Was there a theory shared during the talks that really stood out to you?

LT: We heard a variety of perspectives from a diverse set of speakers, but I certainly can't declare there was any sort of conclusion. Yet, there was a sense that the conversations and theories brought forth, in essence the sharing aspect of the weekend, is critical for considering what the result will be of the cacophony of museums built in the last decade.

How different do you think the experience of going to museums in 2050 will be compared to today?

LT: We chose the date 2050 because it sounds far enough in the future that the imagination is allowed to dream up all sorts of science-fiction possibilities, and yet, it is close enough that it feels as if this future may be based in the world we already know. Thirty-two years in China feels like a century anywhere else, so I am optimistic we will see more accessible, more approachable museums in the coming years. I'd love to think that in China more museums will take the public mandate of education to heart as they develop the resources and audience to match.

Finally, what's next for Museum 2050?

LT: We are planning a publication of all the papers presented at our symposium, as well as some of the content of our workshops. Stay tuned for more information about the upcoming book and next year's symposium via our WeChat account and website.

Visit museum2050.com or follow their WeChat (ID: Museum2050) to learn more.



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LIFE & STYLE



Checking In

Notable Hotel Openings of the Year...
So Far, P22



Rain or Shine
P17



Win a Free Stay
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Artistic Extension
P20

ASH DYKES

The UK Adventurer Takes on the Yangtze

Interview by Dominic Ngai

After being the world's first person to trek solo through the Altai Mountain and Gobi Desert in Mongolia to conquering Madagascar's rugged terrain, Ash Dykes will embark on a yearlong journey to walk the entire length of the 6,440-kilometer Yangtze River this month. Before his departure, Dykes tells us about his preparation for the trip, and a few memorable brushes with death he has encountered on his record-setting journeys.

Why did you decide to take on the Yangtze River as your next challenge?

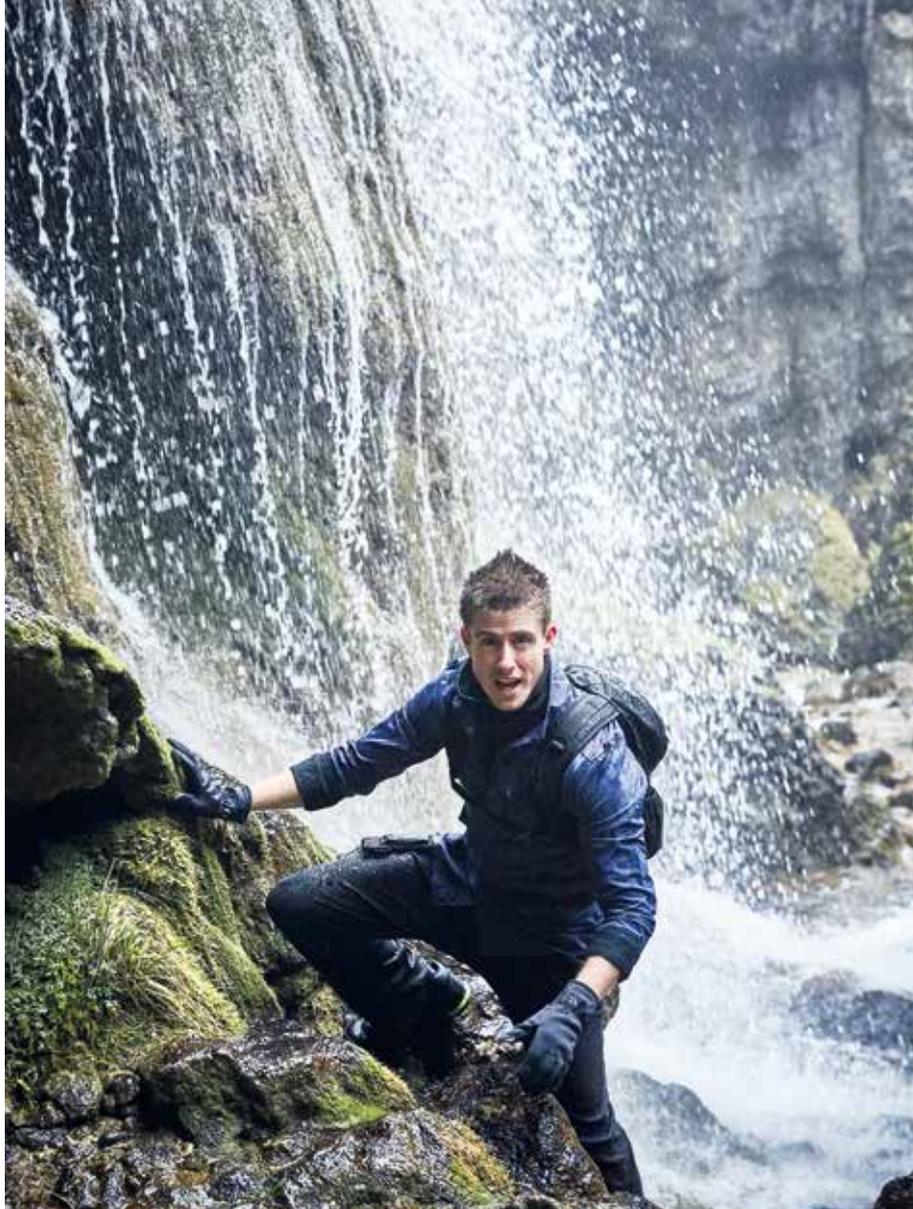
When I first visited China in 2010 (aged 19), I knew that one day I would return to take on something epic through the heart of the country. The Yangtze carves through so much of China's beauty and diversity; I knew it would offer a unique experience.

Can you tell us more about your route?

I'll start in the southern part of Qinghai at over 5,100 meters above sea level, trekking through the mountains for a few months before entering southwest Yunnan through the V-shaped valleys. This is also the first bend of the Yangtze, which leads me north-east through a more populated section, but with equally tough terrain. From the halfway point near Yibin (in Sichuan), I'll continue to head east until I reach Shanghai, where the Yangtze pours into the East China Sea. The whole journey will take me around one year to complete, with an anticipated step count of over 8 million.

What are you most looking forward to on this trip?

Besides the challenges, the people, the food, wildlife and culture, I also look forward to sharing the journey, as it will be one of the world's most interactive expeditions, whereby I'll be livestreaming, posting photos, videos and blogs. I also look forward to giving back to the local communities; I'll be carrying



“The anticipated step count is over 8 million”

'Water-To-Go' filter bottles with me, which gives me access to clean drinking water the entire time thanks to a high-tech built-in filter. Their team will be meeting me during different sections of the trip to provide local communities with these bottles, too.

How are you preparing for this trip? Any adjustments to your workout routine and diet?

I have always trained hard. It's something that I'm very passionate about. For the Yangtze, I have trained a lot in calisthenics, including balance, coordination, agility, flexibility, and so on. It's important that my body is durable and able to withstand the various challenges I'll face.

During your previous adventures, what was the most dangerous situation that you encountered?

There have been many dangerous situations, from being held up at gunpoint by the military in Madagascar and crossing crocodile-infested rivers, to catching the deadliest

strain of malaria and almost losing my life in the Gobi Desert in Mongolia. But what matters more than challenges you face and the mistakes you make, is what you're able to learn from them.

If you were stranded on an island and can only bring three things with you, what would they be?

I would bring a knife, a fire flint and a Water-To-Go filter bottle. All of these can help me hunt and gather, build a shelter, cook and stay hydrated while I find a way to escape. If I could add one more item, it would be my music player.

Do you have a go-to song for these adventures?

One song that has never left my music player since I started traveling in 2010 is Moby's 'Porcelain.'

Follow his journey on ashdykes.com or his various social media accounts.

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UNDER THE LENS

Fashion Master

After 11 weeks of competition, CCTV and JD.com's popular reality TV show *Fashion Master* (often referred to as China's *Project Runway*) finally came to an end. During the finale episode on June 16, contestant Kate Han's collection inspired by memories of her mother was voted as the champion by an esteemed panel of judges including world-renowned designers Vivienne Tam, Guo Pei and the editor-in-chief of *Vogue China*, Angelica Cheung. Scan the QR code to stream the entire season on QQ Videos.

> <http://v.qq.com/detail/7/79045.html>



COVET

CLOT x Nike Soccer Jersey

To celebrate the 2018 World Cup and the 15th anniversary of his fashion label, Edison Chen's CLOT is teaming up with Nike to release a co-branded soccer jersey for men. The black Nike Dri-FIT shirt is designed with the Chinese characters of '15' and an embroidered golden dragon on the front, while the back features the numerals, as well as the word 'Swoosh.' Available at Juice stores across China, and on the CLOT online store.

> clot.com



OVERHEARD

"Will she get her deposit back?"

... so comments a netizen on Weibo when Karlie Kloss was spotted posing with an Ofo bike on the streets of Shanghai. The 25-year-old model from Chicago was in the *City of Devils* (again!) last month to attend the *Vogue Film* premiere event. Despite the Middle Kingdom's notorious Great Firewall, Kloss kept her Instagram followers around the world updated on her brief trip, which included an obligatory visit to the Bund, and a meet-and-greet session with her fans outside a luxury mall on Nanjing Xi Lu.





SCENE & HEARD

Rains

Established in 2012, Danish rainwear brand Rains already has a huge following in Europe and the US thanks to its sleek and functional products. Halfway across the world in Asia, the brand has had several successful collaborations with Shanghai-born streetwear brand DOE over the past couple of years. Recently, Rains has opened its first retail location in China in Hongqiao's L'Avenue mall.

Much like its products, Rains' shop is designed with Scandinavian aesthetics in mind. Inside the minimalistic storefront, you'll find the brand's signature rain gear, bags and accessories, all of which are produced with soft, high-quality, water-proof material and designed to complement any stylish look.

Currently on display are products from Rains' spring/summer 2018 collection and many of the brand's evergreen signature pieces. Highlights include the 'Jacket,' which is described as a "modern interpretation of the classic rubber raincoat." Its simple yet

bold design with a matte finish makes the outerwear item a perfect choice for a rainy day. Available in multiple colors, they'll certainly add a dash of much-needed color when it's damp and gloomy outside. Meanwhile, the simple yet sophisticated design of the 'Totebag' is already a staple in many fashionistas' wardrobes, and is perfect for various occasions, rain or shine. **Aimee Burlamacchi**

LG126, L'Avenue, 99 Xianxia Lu, by Zunyi Lu 仙霞路 99 号尚嘉中心 LG126 室, 近遵义路 (180 1913 4711, cn-rains.com)



ADVERTORIAL

A PERSONALIZED HOLISTIC JOURNEY

WIN a 2-Night Stay at Four Seasons Resort Chiang Mai

Imagine being surrounded by a luscious valley of rice fields, serene mountains and endless greenery spanning as far as the eyes can see. Such is the setting of the Four Seasons Resort Chiang Mai, where guests can expect a relaxing stay, as well as a full range of leisure activities focused on one's wellbeing to take your mind off the fast-paced city life of Shanghai. At the resort, guests are blessed with the opportunity to personalize their own

wellness journey via mychiangmai.fourseasons.com.

Designed with the vibrant customs of Northern Thailand in mind, Four Seasons' wellbeing experts are on hand to guide you through a range of activities, including learning the art of Muay Thai, joining a yoga or Pilates class under the guidance of the resident yogi, exploring the vast landscape with a nature expert, planting new shoots in the rice paddies with local farmers, or simply indulging in ancient wellness rituals at the Spa if that's more of your jam.

From now until the end of September, guests can take advantage

of the 'Glorious Green Season' package, where you can enjoy a three-night stay to discover all that the beautiful region has to offer. To make things sweeter, That's Shanghai is partnering with Four Seasons Resort Chiang Mai to offer a lucky reader a two-night stay for two people in the Garden Pavilion (including daily breakfast).



To win, simply scan the official That's Shanghai WeChat QR code, and look out for the announcement on July 5.

> fourseasons.com/chiangmai

SHORT AND



H&M
RMB79.9
HM.COM



ZARA
RMB229
ZARA.CN



ASPESI
RMB2,112
FARFETCH.CN

With an average temperature of 5,000 degrees and relative humidity of 280 percent in Shanghai, short-sleeve shirts are your bet for any occasion that calls for a smart casual dress code this season. Here are some of our favorites.



H&M
RMB159
HM.COM



ZARA
RMB259
ZARA.CN



OSWEET



DSQUARED2
RMB2,763
FARFETCH.CN



THOM BROWNE
RMB3,120
FARFETCH.CN

Button Up for the Summer

Compiled by Dominic Ngai



BEAMS
RMB1,190
BEAMS.CO.JP



COMME DES GARCONS
RMB 4,384
FARFETCH.CN



PAUL SMITH
RMB1,869
FARFETCH.CN



MINIMALIST TRANSITION

An Artistic Extension to an Existing Hotel Property

Words by Dominic Ngai, Photos by Dirk Weiblen

Project name: HOW Art Museum

Location: Zhangjiang Hi-Tech Park, Shanghai

Area: 7,000 square meters

Design company: ARES Partners

The brief: Opened in late 2017, HOW Art Museum in Pudong's Zhangjiang Hi-Tech Park is an extension to the hotel building of the same name. For this three-story art space, which includes a 4,200-square-meter exhibition area, an art store, a library and a small gallery, architecture firm ARES Partners took a minimalist approach for both the exterior and interior.

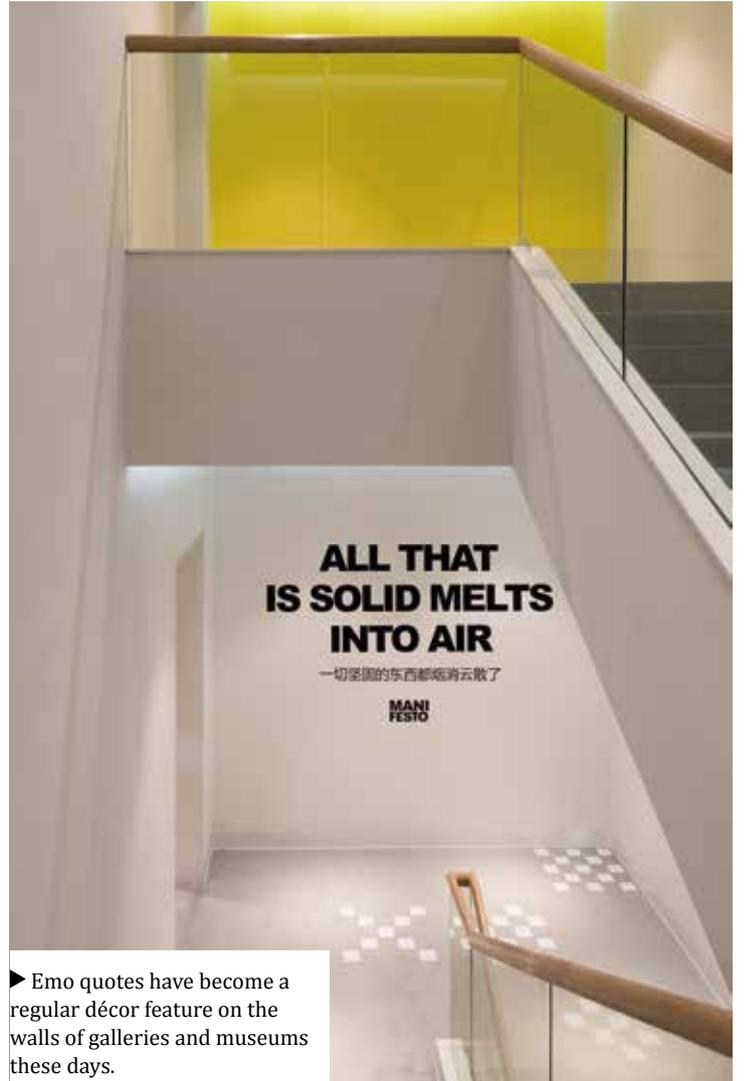


▲ The main exhibition space features solid walls of different shapes and sizes, which allow viewers to become more engaged with art pieces on display.

◀ The translucent U Channel glass window panels filter the amount of natural light that comes into the reception area, adding just the right amount of brightness and warmth to the room.



▲ In order to create a seamless link between the existing and new structures, the architects added a 22-meter-long glass tunnel to the west side of the building to serve as the entryway to the art space, echoing the original façade of the hotel.



► Emo quotes have become a regular décor feature on the walls of galleries and museums these days.



► Fluorescent light from the entryway brightens up the sidewalk at night.

CHECKING IN

Six Notable New Hotels in Shanghai

By Dominic Ngai

Even though the year is only half over, Shanghai has already seen several big hospitality brands and design-forward hotels making their grand entrances into the city. With a few more scheduled to open before the end of December, 2018 is bound to go down in history as the busiest year for the city's hotel scene since the World Expo. Here's a recap of the most prominent openings and a preview of what's to come in the next few months.

THE MIDDLE HOUSE

CONCEPT & LOCATION:

One of the two new hotels at the HKRI Taikoo Hui complex, The Middle House is the fourth member of Swire Hotels' widely acclaimed 'The House Collective' family. Split between two curved towers, the entire property, including the buildings' exterior and the interiors of the rooms and public spaces, is crafted by Italian architect Piero Lissoni. A sense of East-meets-West opulence is best encapsulated in the hotel lobby, where a stunning 6-meter-high, 3,760-piece chandelier made by renowned Venetian glass master Fabiano Zanchi is flanked by green bamboo-patterned ceramic walls on both sides.

ROOMS:

Lissoni's signature modernist design approach combined with elements of Chinese craftsmanship are clearly reflected in the custom-made furnishings and detailing of The Middle House's 111 guestrooms and 102 serviced apartment units. Inside, you'll find the Interior Design Hall of Fame inductee's renditions of oriental-style nightstands, headboards decorated with Chinese calligraphy and sliding wooden panels amidst a subtle yet luscious color palette of emerald green, charcoal and dark chocolate.

RESTAURANTS & BARS:

Like its sister property The Upper House in Hong Kong, New York-based chef Gray Kunz serves as the patron chef of Café Gray Deluxe with a menu of modern European classics made with local ingredients. At Frasca, guests can sample regional Italian cuisine in a casual atmosphere. For a taste of Cantonese, Shanghainese and Sichuanese favorites, Sui Tang Li has got that covered.

NOTABLE AMENITIES & FACILITIES:

The Middle House's MI XUN Spa is the first of its kind in China to offer facial and body treatments crafted by skincare label Cha Ling. There's also a 24-hour gym and a 33-meter indoor heated pool onsite to keep guests fit.

> 366 Shimen Yi Lu, by Nanjing Xi Lu 石门一路366号, 近南京西路 (3216 8199, themiddlehousehotel.com)



CONCEPT & LOCATION:

Approximately 30 kilometers south of Shanghai's city center, Amanyangyun, the fourth Aman property in China, is set in a remote part of Minhang district. The construction of this peaceful sanctuary began more than a decade ago as a cultural conservation project when businessman and philanthropist Ma Dadong decided to rescue thousands of endangered age-old camphor trees and some ancient villas from the Ming and Qing dynasties, and relocate them from his hometown of Fuzhou, Jiangxi to the current site of Amanyangyun.

AMANYANGYUN

ROOMS:

After being transported and rebuilt, Kerry Hill Architects finished the interiors of all 24 courtyard suites and 13 antique villas with earthy, natural elements like wood, stone and bamboo, facilitating a meaningful dialogue between traditional Chinese architectural aesthetics and 21st century minimalist comfort.

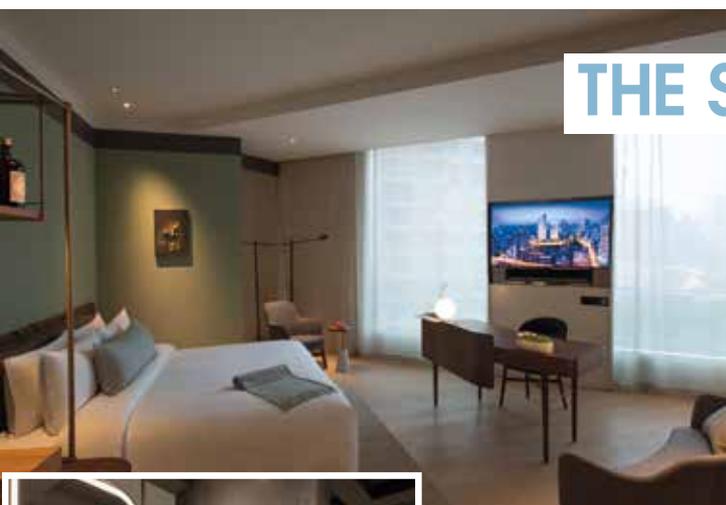
RESTAURANTS & BARS:

Five dining concepts are available at Amanyangyun. A nod to the camphor tree forest and ancient villas' origin, Lazhu serves a menu of Jiangxi classics alongside Shanghaiese and Cantonese dishes. Lakeside restaurant Arva honors Italian culinary traditions and offers a farm-to-table experience for guests, while premium sushi, sashimi, Wagyu beef and fresh local produce can be found at Japanese restaurant Nama.

NOTABLE AMENITIES & FACILITIES:

Perfect for those who are curious about Chinese history and culture, Nanshufang, which is named after the emperor's reading room in the Forbidden City, offers a range of workshops and activities from calligraphy and painting to music and tea ceremonies for guests to connect with China's vibrant traditional art forms.

> 6611 Yuanjiang Lu, by Shuguang Lu 元江路6611号, 近曙光路 (8011 9999, aman.com/amanyangyun)



THE SUKHOTHAI SHANGHAI

CONCEPT & LOCATION:

Also located at HKRI Taikoo Hui, The Sukhothai Shanghai is the hotel brand's second property in the world. Local design firm Neri & Hu draws inspiration from the 'urban oasis' concept and delivers a minimalist masterpiece featuring their trademark aesthetics. A sleek combination of lines and contours, complete with neutral color tones, project a contemporary yet sophisticated flair.

RESTAURANTS & BARS:

The Sukhothai Shanghai features five distinct dining concepts. Urban Café connects with the hotel's roots with a menu packed with the greatest hits of Southeast Asian cuisines. Meanwhile, Michelin-starred chef Theodor Falser has crafted a scrumptious Italian menu for La Scala. At The ZUK Bar, you'll find artisanal cocktails by Vincenzo Pagliara by night and light Nordic bites during the day.

NOTABLE AMENITIES & FACILITIES:

Guests can indulge in Southeast Asian-inspired facial and body treatments at The Retreat, head to the spacious fitness studio for a nice workout, or take a dip in the hotel's 25-meter heated indoor swimming pool (opening in fall 2018).

> 380 Weihai Lu, by Qinghai Lu 威海路380号, 近青海路 (5237 8888, sukhothai.com/shanghai)

ROOMS:

Inside its 201 rooms and suites, guests will find muted tones on the textured walls, as well as custom light fixtures and contemporary furniture pieces courtesy of Neri&Hu's own design label.



BVLGARI HOTEL SHANGHAI

CONCEPT & LOCATION:

Located on the banks of Suzhou Creek and part of the Suhe Creek riverside urban revitalization project created by leading Chinese developer OCT, The Bvlgari Hotel Shanghai is the sixth jewel of Bvlgari's hospitality collection. The entire hotel consists of a 48-story tower (the top eight floors of which houses its 82 guestrooms and suites) and the restored Chamber of Commerce Shanghai building constructed in 1916. For the Shanghai project, Bvlgari enlisted its longtime design partner 'Antonio Citterio Patricia Viel' to create and oversee the concept, which mixes Italian sensibilities with Shanghai's colorful architectural heritage.

RESTAURANTS & BARS:

Six dining options are available both inside the hotel building and the historic Chamber of Commerce Shanghai 'extension' in the courtyard. Michelin-starred chef Niko Romito serves a modern take on Italian cuisine at Il Ristorante-Niko Romito on the 47th floor of the hotel, while guests can enjoy casual drinks and small bites at the La Terrazza rooftop lounge. The adjacent century-old building houses the 500-square-meter Bvlgari Ballroom and Chinese restaurant Bao Li Xuan, which focuses on Cantonese and Shanghainese dishes.

NOTABLE AMENITIES & FACILITIES:

A 2,000-square-meter Bvlgari Spa features treatments using La Mer and Amala products, a 25-meter heated indoor swimming pool, and a spacious fitness center. Guests who are looking for a tailored wellness program can take advantage of the Workshop Gymnasium, where they'll work with fitness and nutrition experts and world-class equipment to get the best results.

> 33 Henan Bei Lu, by Bei Suzhou Lu
河南北路33号, 近北苏州路 (3606 7788, bulgarihotels.com/shanghai)

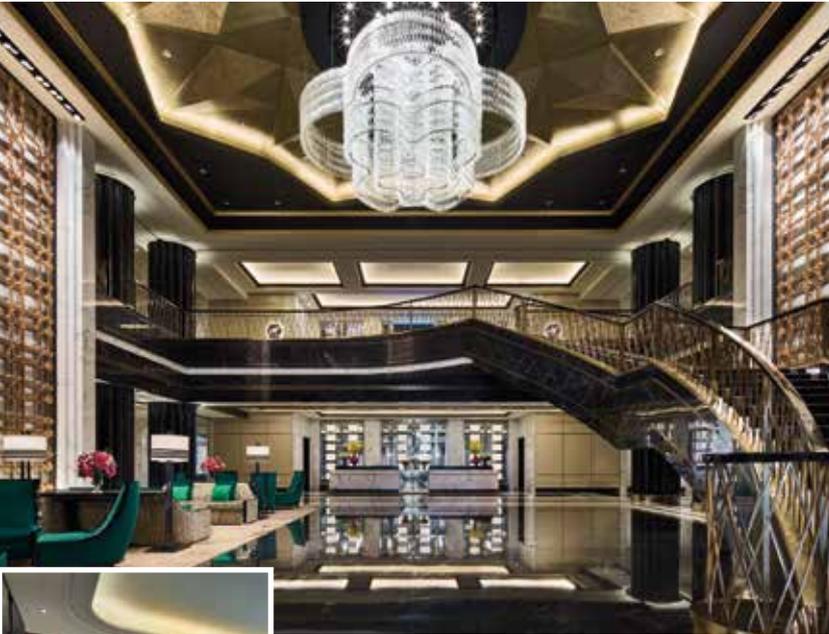
ROOMS:

In addition to the panoramic views of the Pudong cityscape and the Bund outside the window, guests can also enjoy a well-curated selection of custom-made modern Italian furnishings plus Bvlgari Hotels & Resorts amenities, developed exclusively by master perfumer Jacques Cavallier.

BELLAGIO SHANGHAI

CONCEPT & LOCATION:

Located on the Suzhou Creek riverfront, Bellagio Shanghai – the sister property of the world famous Bellagio in Las Vegas – carries on the brand's penchant for a sense of luxurious elegance and deep appreciation for the arts. Design firms WATG and Wimberly Interiors use Shanghai's glamorous era during the 1920s and 30s as an inspiration for the main concept, where Art Deco motifs and a well-curated collection of paintings and art installations are sprinkled throughout the hotel.



ROOMS:

All of Bellagio Shanghai's 162 spacious rooms and suites are furnished with modern amenities

to satisfy the needs of tech-savvy travelers. Some of the Suzhou Creek-facing rooms even have their own terraces overlooking the futuristic Lujiazui skyline.

RESTAURANTS & BARS:

Award-winning chef Julian Serrano brought his LAGO restaurant at the Bellagio in Las Vegas to Shanghai, where he serves his take on innovative Italian cuisine in an ultramodern atmosphere. Mansion on One presents Shanghaiese and Cantonese classics along with some of the best Beijing roast ducks in town.

NOTABLE AMENITIES & FACILITIES:

A 24-hour gym and an indoor heated swimming pool can be found on the 3rd floor of the hotel, while the Spa at Bellagio offers a range of body and beauty treatments in spa suites with a view of the Huangpu.

> 188 Bei Suzhou Lu, by Zhapu Lu 北苏州路188号, 近乍浦路 (3680 6666, bellagioshanghai.com)

AMARA SIGNATURE SHANGHAI

CONCEPT & LOCATION:

Situated at the corner of Changshou and Jiaozhou Lu, Amara Signature Shanghai is managed by the Amara Hotels & Resorts group, which has two properties in their home base of Singapore and another in Bangkok. Housed in a modern 30-story glass building adjacent to 100AM Shanghai, a mixed-use complex comprised of a shopping mall and an office tower, this is the very first 'Amara Signature' property in the world, a brand that aims to attract a new generation of travelers with modern amenities and a sophisticated design.



ROOMS:

There are 343 rooms and suites between the 7th and 30th floors of the property, and each room features a warm, neutral color palette with plenty of dark wood elements, contemporary furniture pieces, plush bedding and complimentary Wi-Fi. In addition, they all come with floor-to-ceiling windows that offer sweeping bird's eye views of the Jing'an and Putuo neighborhoods.

RESTAURANTS & BARS:

In the F&B department, options at Amara Signature Shanghai include BLU, an all-day dining concept offering both a la carte and buffet selections featuring the vibrant flavors of Singaporean, Japanese, Chinese and Western cuisines. Drinks and refreshments can also be enjoyed at FLO, the hotel's stylish lobby bar, while the Grab n Go takeaway deli also offers pastries, light snacks and sandwiches.

> 600 Changshou Lu, by Jiaozhou Lu 长寿路600号, 近胶州路 (6288 9888, shanghai.amarahotels.com)

NOTABLE AMENITIES & FACILITIES:

On the 7th floor of the hotel, guests will find a 24-hour fitness center with facilities by Aileron, a Singaporean knowledge-driven gym. There's also an outdoor pool located on the same floor. Amara Signature Shanghai has 1,100 square meters of meetings spaces (a Grand Ballroom and 10 smaller function rooms) perfect for all sorts of events, conferences, weddings and gatherings. Amara Club Floors guests can enjoy a range of additional benefits, including access to the Amara Club Lounge, personalized butler service and express check-in and check-out.

COMING SOON...

Three More Hotels to Open Before the Year's End



THE SHANGHAI EDITION

Just a short walk away from the Bund and the Nanjing Lu Pedestrian Street, The Shanghai EDITION, designed by Neri & Hu and Ian Schrager Company, houses 145 rooms and suites in two separate towers, along with multiple F&B and nightlife venues. Most notable of these include Jason Atheron's Shanghai Tavern, an izakaya-inspired Japanese restaurant on the 27th floor named HIYA, and two rooftop bars offering a sweeping view of Lujiazui skyline on the other side of the Huangpu. The hotel is expected to open during the summer.

> 199 Nanjing Dong Lu, by Henan Zhong Lu 南京东路199号, 近河南中路 (5368 9999, editionhotels.com/shanghai)

HYATT REGENCY SHANGHAI JIADING

Designed by architect Tadao Ando, this property in the Jiading central business district is located adjacent to the Shanghai Poly Grand Theater, Yuanxiang Lake, and Jiading Library, and offers convenient access to the F1 Shanghai International Circuit. The 43-story building has 304 rooms and suites, three dining concepts, a 24-hour gym and a heated indoor swimming pool. More than 3,500 square meters of events facilities are also available onsite. Hyatt Regency Shanghai Jiading opens this August.

> 1366 Yumin Nan Lu, by Taxi Lu 裕民南路1366号, 近塔秀路 (5910 1234, shanghaijiading.regency.hyatt.com)



INTERCONTINENTAL SHANGHAI WONDERLAND

Sometimes referred to as the Shimao Wonderland InterContinental, this unique 336-room hotel is located in an abandoned quarry in the Sheshan Mountain Range. While few official details are available, previous reports have indicated that 17 floors of the 19-story S-shaped structure are below ground level, and the quarry will be partially filled with water to create an illusion that part of the hotel is submerged in an artificial lake. It is rumored to open by late 2018.

> 5088 Chenhua Lu, by Dingyuan Lu 辰花路5088号, 近鼎源路 (ihg.com)





AWESOME PRODUCTS AT THMART FOR YOUR SUMMER HOUSE PARTY

Summer is upon us and thMart has an astounding assortment of homeware and kitchen appliances to match the rising temperatures. And is there anything better than to celebrate the season by having your friends over for a house party? Check out these handy wine sets, beautiful bouquets and much more for your next gathering.



Umbra Wine Products, from RMB60
 Enhance your wine drinking experience with these stylish wine sets by Canadian design studio Umbra. Wine toppers are certainly not a new thing and there are tons of variations available, but Umbra's also come with a range of wine glass charms to separate yours from someone else's. Last but definitely not least is their assortment of corkscrews, which perfectly signify the simplistic design philosophy of the brand.



Sunny Smile Bouquet, RMB168
 Want to give your apartment a summer look? This Sunny Smile Bouquet is your answer. Containing six sunflowers and other floral treats, these low-maintenance plants will brighten up your home in a symphony of warm color tones. If you order one of these arrangements before noon, they'll even be delivered on the same night.



BRITA Marella 3.5L + 6-pack MAXTRA+ filters, RMB428
 Sick of dragging water bottles back home in the heat? World renowned water filter company BRITA presents a solution with its 3.5L water pitcher, which is designed to get rid of all the toxins in tap water, so it's safe for you and your guests to drink. Don't forget to buy these replaceable MAXTRA+ filters along with your pitcher!



Midea Air Fryer TN20A, RMB550
 Fried foods are easy crowd pleasers at parties, and this air fryer by Midea is definitely your best kitchen assistant at your next gathering. Using 80 percent less oil than its conventional counterparts, this air fryer can remove excess fats from foods and retain all the natural oils all while cutting back on calories, making it a healthier option for you and your guests.



For any business opportunity, please email us at thmart@urbanatomy.com.

ARTS



Double Take

Rexamining Asia Photographers Brian Brake and Steve McCurry, P39



Honne
P32



Cats
P36



Museum of Broken Relationships
P38

UGLY GIRLS

The Shanghai Punk Band on Riot Grrrl and Women in Music

Interview by Erica Martin

Shanghai band Ugly Girls burst onto the scene in a major way last summer with the release of their debut album, *Welcome to the Suck*. The record is brimming with razor-sharp, hilarious social commentary paired with a healthy dose of righteous punk. We caught up with vocalist Casey Li Brander and drummer Ceridwen Brown to learn more about the band, and the two touch on everything from the fluid definition of 'riot grrrl' to Margaret Cho to women in music today.

How would you sum up Ugly Girls' particular brand of punk?

CLB: Ugly Girls makes funny, angry, honest punk music you can shout along and dance to. We're awkward art weirdos showing the world how cool it is to be extremely uncool.

How and when did you first become interested in riot grrrl? What does it mean to you?

CLB: Labels are tricky because language is constantly shifting. Saying 'riot grrrl' is like saying feminism; no one really agrees on what that is exactly. Of course feminism is gender fairness, but the means of achieving this are always up for debate, and even the definitions and categorizations of gender are always in flux. It's an important conversation, though.

CB: We don't mind the riot grrrl tag on our music. Of course we acknowledge the importance of that movement and love the bands it produced, but our music is current and original and its own thing.

Tell us about your ongoing China Grrrl project - especially the fact that it was inspired by the idea that the Chinese music scene is more inclusive of women.



PHOTO: FRANK GALE

“We were both struck by the amount of Chinese female musicians playing in the scene here compared to back in our home countries”

CB: I started the China Grrrl project last summer after pitching the idea to U.S. magazine *TomTom*, which is all about female drummers. Casey and I were both struck by the amount of Chinese female musicians playing in the scene here compared to back in our home countries and the diversity and originality of the music they were making was super cool. We've been interviewing bands and filming live shows ever since. I write them up into articles that are being released gradually as an online series.

Casey, since you're also a comedian, how has your comedy affected your songwriting for the band?

CLB: Margaret Cho was so important to my development. I listened to her album *Revolution* in middle school, and I remember feeling so understood and not alone and it was extremely healing.

Being able to take control of your narrative like that - to go from being someone else's punch line to writing your own punch lines - is extremely powerful.

That's what I'm going for in my comedy. It's not really meant to be for everyone, it's more meant to heal myself and anyone else who can relate to what I'm saying. I mean, I love a good fart joke as much as the next per-

son, but I feel like there has to be a balance. Healing laughs are way more valuable than just pure entertainment laughs.

Tell us about the recent 'gender is not a genre' concert you participated in.

CB: That show was organized by our friend Anlin, who used to be the singer for Beijing band Xiao Wang before she moved to Canada. She's back for the summer, so they're on a small tour with the Gender is Not A Genre theme.

They are sick of always being called riot grrrl and don't see it as a musical genre, but as a movement from another place and cultural context. We totally understand their frustration with that and agree that it's an overused lazy term slapped on any band with a female voice.

For me personally, putting the China Grrrl shows together was not about creating an exclusive or "safe" space for the bands to perform. All of those bands are doing just fine representing themselves regularly in un-marginalized local scenes across the country. We play with all kinds of bands, all kinds of shows. I don't think it boils down to versus... the more opportunity the better.

Listen at: uglygirls-shanghai.bandcamp.com/releases

COLLAGE

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COMING TO A THEATER NEAR YOU



★ JULY ★

Skyscraper

Set in the world's tallest skyscraper, a fictional building in Hong Kong that essentially functions as an independent society, *Skyscraper* stars Dwayne Johnson as a family man, former FBI hostage rescue specialist and amputee who's in charge of security for the building. When it inevitably comes under attack from a group of terrorists, he must step up to save the day, and nail-biting action sequences ensue. Many a joke has been made about how closely this campy plot parallels action classic *Die Hard*, but dramatic drone footage of the cityscape, two unbelievably cute curly-haired kids, and The Rock's indefatigable charisma might just make it work anyway.



★ JULY ★

Sicario: Day of the Soldado

This sequel to acclaimed 2015 film *Sicario* picks up where its predecessor left off, as hardened assassin Alejandro Gillick (Benecio del Toro) teams up again with ruthless CIA agent Matt Graver (Josh Brolin) to kidnap the daughter of a Mexican cartel leader for a somewhat shadowy higher purpose concealed by the US government. When the mission goes wrong, they are ordered to kill the young woman (Isabela Moner), but del Toro's character refuses, so a manhunt for them both begins. *Sicario's* celebrated director Denis Villeneuve did not return for the sequel, but Taylor Sheridan (*Hell or High Water*, *Wind River*) has again penned the screenplay.



CANVASSED

New Doc Chronicles Shanghai's Role as a WWII Safe Haven for Jews



One of the lesser known yet fascinating threads in the complex storyline of Shanghai's history is the city's role as a safe haven for European Jews during WWII. A new documentary that's currently making the rounds at festivals around the world, *Above the Drowning Sea* sheds light on this important tale. Narrated by Juliana Margulies (*The Good Wife*, *ER*), *Drowning Sea* chronicles how Shanghai was one of the only cities in the world that opened its borders to European Jews fleeing the continent in the late 30s, despite being caught up in its own foreign and civil wars. The film highlights the courageous actions of Ho Feng Shan, the Chinese Consul in Vienna who defied both his own government and Nazi-controlled Europe by issuing Chinese visas to Jewish refugees. The cast of interviewees includes both Jewish and Shanghainese residents of the period. After screening at festivals everywhere from Madrid to New Jersey, the film will hopefully see a wide release later this year.

abovethedrowningsea.com

HAO BU HAO



Hao

Celebrated filmmaker Wong Kar-wai made history during graduation season this year when Harvard University awarded him an honorary degree, which he accepted while looking like a boss in his trademark sunglasses. Joining the likes of Nelson Mandela, JK Rowling, Stephen Hawking and Oprah Winfrey, plus fellow director Pedro Almodóvar, Wong is the first Asian filmmaker to receive the honor. Harvard described him as a creator who "stands among modern cinema's most influential auteurs," citing his unmistakable visual style and world-view.



Bu Hao

Netizens on Weibo just about lost their minds during the last week of May, when Cui Yongyuan, a garrulous and famously outspoken TV presenter, claimed that Fan Bingbing had been paid millions of dollars for just four days of work, publishing screenshots of what looked like Fan's contract. A week later, he alleged that Fan actually had two contracts for that and other gigs, an illegal but fairly common practice to avoid paying taxes. Fan's studio quickly responded by threatening legal action, but the incident has sparked a debate about whether or not celebrities deserve their lavish salaries and special treatment.

THE PLAYLIST



From Bang Gang's icy electro to Radwimps emotive rock, here are our favorite tracks from artists performing in Shanghai this month. Scan the QR code in your That's app to listen.



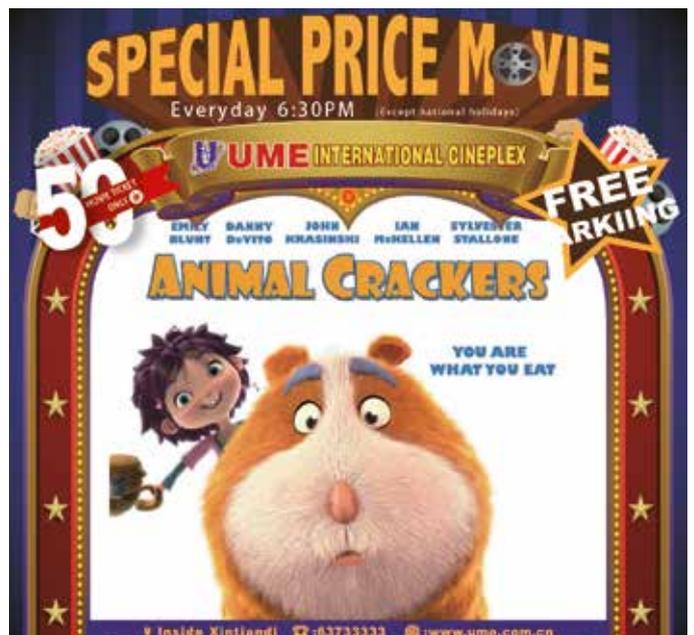
- 🎧 rRoxymore - 'Thoughts of an Introvert'
- 🎧 Bang Gang - 'The Sin is Near'
- 🎧 Alexandre Desplat - 'Shinto Shrine'
- 🎧 Batu - 'Marius'
- 🎧 Brasil in Trio - 'Chinelo de Dedo'
- 🎧 Carl Barât and the Jackals - 'Glory Days'
- 🎧 Broken English Club - 'Breaking the Flesh'
- 🎧 John Cale - 'Paris 1919'
- 🎧 Wild Children - 'Incantation'
- 🎧 Radwimps - 'Zenzenzense'
- 🎧 SNH48 - 'Don't Touch'
- 🎧 Tom Trago - 'Always Be With You'
- 🎧 HONNE - 'Day 1'
- 🎧 The Velvet Underground - 'I'm Waiting for the Man'

WHAT'S NEW



Tencent and J. J. Abrams Launch Video Game Company

Bad Robot, the enormously successful production company helmed by American director J. J. Abrams and responsible for everything from *Lost* to *Westworld* to *Star Wars: The Force Awakens*, announced last month that they are expanding into video games. To make this happen on the widest possible scale, Abrams has finagled what an official statement has deemed a 'strategic relationship' with megacorporation Tencent. Bad Robot Games is poised to enter the market for mobile, PC and console games, so partnering with the company behind both WeChat and the world's most successful games business by revenue last year is no small feat. Several Abrams creations, especially the recent HBO hit *Westworld*, have found a large fan base in China, so audiences may see a video game set in the show's dystopian amusement park sometime in the not-so-distant future.



PILLOW TALK

HONNE on Expressing Emotions and Their Upcoming Sophomore Album

By Valerie Osipov



Hon'ne and *tatema*e are two Japanese opposite words describing the contrast between expressing one's innermost desires (*hon'ne*) and concealing the truth (*tatema*e). It's the push and pull of exposing yourself or hiding behind the comfort of dishonesty.

These ideas are what inspired HONNE, the electro-soul brainchild of Londoners James Hatcher and Andy Clutterbuck, and their label *Tatema*e. Sharing a mutual fascination with Japan and its culture, the suave duo constantly experiment with these opposing themes in their music, revealing deep emotions and the fear often associated with this vulnerability.



Being longtime friends is definitely a good basis on which to start a band



“Just like [our] name would imply, we want to use our music as a way of telling our stories and writing our thoughts and feelings down,” says Hatcher, who became obsessed with music from a young age, citing Michael Jackson as one of his biggest influences.

“I started playing guitar when I was 11, and within a couple of days, I knew that it was what I wanted to do with my life,” he says. “Meanwhile, Andy was living a parallel life doing exactly the same stuff, only [a] 45-minute drive from where I lived.”

Their friendship dates back to their university days, when the two first met and started collaborating musically. “Being longtime friends is definitely a good basis on which to start a band,” Hatcher says. “There’s a lot of challenges involved, so it’s good to really know each other and make sure you’re on the same wavelength.”

Taking notes from legendary musicians like Stevie Wonder, Jackson 5, Marvin Gaye and The Supremes, HONNE reinvents classic soul music as you know it, distilling it with poppy synths and giving it a funky electronic edge.

The result is extremely danceable and inescapably catchy, channeling vibes of sweet

summer nights and intoxicating new romances. Chromeo’s too-cool-for-school retro energy meets the futuristic delicacy of James Blake. It’s been dubbed as baby-making music at its finest – their sensitive soul-baring lyrics layered overtop sultry R&B beats will have you falling in love at first listen. Don’t say we didn’t warn you.

Since their start, everything’s been coming up roses for HONNE. With their EPs and one successful full-length album, the British charmers have been stealing hearts across the globe – from booking small gigs to headlining festivals, such as the upcoming Sound City Festival in South Korea – the country that harbors their most passionate fanbase.

Their debut album *Warm On A Cold Night* – featuring the infectious track ‘Someone That Loves You’ with jazz-pop vocalist Izzy Bizu – went triple-platinum in South Korea, and their sensual single ‘Warm On A Cold Night’ was even featured in a Korean commercial (for mattresses, fittingly enough).

The funk masters are currently touring in support of their highly-anticipated sophomore album *Love Me / Love Me Not*, set to be released in August, which promises a fresh sound for fans, old and new. Over the past few months, they’ve already premiered six new songs, including collaborations with producer and musician Tom Misch on ‘Me & You’ and budding singer Georgia on ‘Location Unknown.’

“We wanted [it] to sound more open, more beat-driven and stylistically a little more varied,” Hatcher says, when asked what fans can expect from the album. “But ultimately our aim is to always leave you feeling a certain emotion with every song, and we hope this new record does that just like the last one did.”

They make their long-awaited China debut at the end of this month, with shows in both Shanghai and Beijing.

“We’re looking forward to wandering around, experiencing the culture, eating some (or a lot) of the food. And, of course, meeting our fans!”

July 31, 8.30pm, RMB280 presale. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路

CHINA

MUSIC CORNER

Three New Homegrown Albums on Our Radar This Month

By Erica Martin

Into Sparks by Dream Can

One of Shanghai's most original bands and a leading light of female-led acts in China, Dream Can have finally dropped their debut album on Maybe Mars, a finely composed eight-song journey drenched in psychedelia. The band reveal right away that they are not messing around with the massive eight-minute opening track, 'Cheap Cheap Time I Live, Money Money Saves Me,' showing practiced restraint with its spare opening that builds until it soars. The band cites Acid Mothers Temple as an influence, and their repeated veering between spare and poignant twangs and frenzied guitar rock recalls the Japanese psych rock giants as well as older bands like Big Brother and the Holding Company circa 1968. The decidedly trippy song 'Time is Fractured' creeps toward paranoia with a maze of twists and turns in sound that feel both manic and tightly composed. Their slower songs are lovely as well, especially the sad spaceship cruise that is 'I am a Lonely Girl,' which showcases A Re's otherworldly vocals. *Into Sparks* sounds like music from another era, but it's still brimming with innovation and, well, sparks.

Listen here: downloads.maybemars.org/album/into-sparks



Monster KaR Vol. 3 by Monster KaR

'Ladies and Gentlemen, welcome Aboard Monster KaR Airlines' are the opening lines of *Monster KaR Vol. 3*, which give a good indication of the serene weirdness of the trip ahead from this Guangzhou-based band. They've labeled themselves on Xiami as 'hallucinogenic pop,' and they do manage to convey a psychedelic and lightheaded feeling without relying on the more in-your-face noise guitar of psych rock. This is most successful on the dizzying track 'Fight Club,' largely thanks to the vocals, which are light, breathy and eerie. Monster KaR explore other genres on the album as well, like a sweetly retro 90s R&B on the melancholy 'In Brown' and 'Don't Leave Me When I'm Alone,' which sports a soulful beat and some boy-girl spoken word interludes that feel especially 90s. This is music for the most gentle and peaceful of mind-altering substances, making it a less ubiquitous take on psychedelic music that feels crisp and refreshing.

Listen here: www.xiami.com/play?ids=/song/playlist/id/1803202269

Migration by Diva Li

The latest release from Beijing label Ran Music is a vibrant club-centric EP by producer Diva Li. An ear for the dance floor is apparent right away, and Li displays a funk and disco sensibility woven into all the tracks, though her main focus is minimal techno and dub that's been washed clean of the bro-y overtones that can plague the genre. Her punchy vocals push the energy level of each track skyward, making the EP fly by and an itch to hit the dance floor grow as you listen. The tracks get heavier and darker as the EP goes on, hitting their deepest in the throbbing bass of 'Awakening' and then rising in tempo again for the frenzied, dubby finale 'Travel By Myself.' Li was preoccupied with the migration of fish across the ocean when she created this album, hence its name. She "imagined herself as one among the hordes" swimming along in an Atlantic fish migration, and the thematic connection between feeling at one with your school of fish in the sea and with your fellow dancers at the club should not be overlooked.

Listen here: ranmusicbj.bandcamp.com/album/migration





TORUK - THE FIRST FLIGHT

Cirque du Soleil Flies to the Lush World of AVATAR

Landing in Shanghai this August is the latest production from celebrated Quebec performance artists Cirque du Soleil. Inspired by James Cameron's epic film *AVATAR*, *Toruk - The First Flight* is a multimedia spectacle that uses cutting-edge visuals, puppetry and breathtaking stage design to take audiences out of this galaxy and into the far-flung moon Pandora.

With a unique Cirque du Soleil spin on the celebrated film, *Toruk* uses immersive performances to explore the culture of the Na'vi, the community of blue aliens who reside on Pandora, especially their focus on fostering a symbiotic relationship with nature and the interconnectedness of all living things.

Toruk's set designer Car Filion painstakingly brought to life the Na'vi's lush homeland onstage. Pandora is a fictional moon that orbits the gas giant Polyphemus in the Alpha Centauri star system. The moon's environments range from tropical jungles, beaches and wetlands to arid deserts and temper-

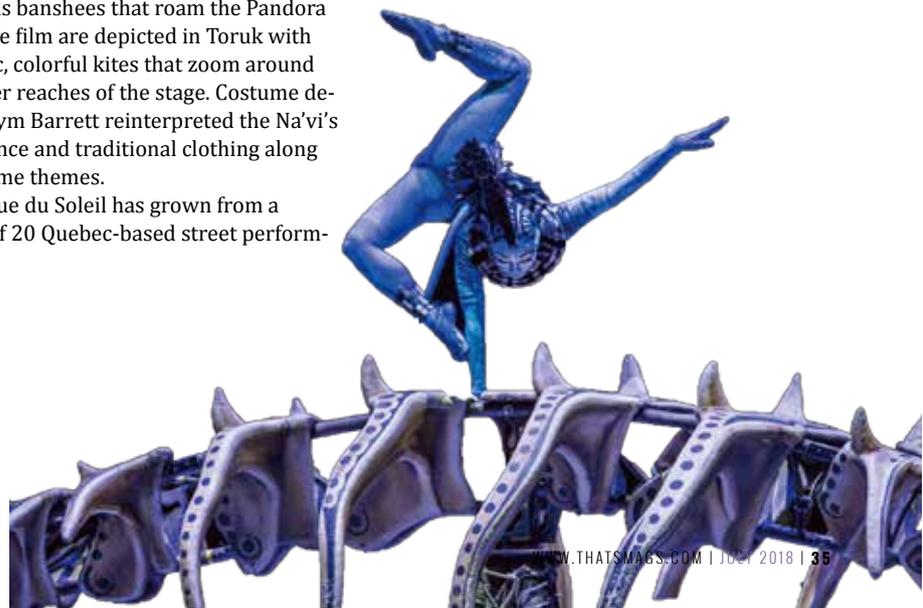
ate forests. To emphasize the wild and freewheeling quality of this environment, Filion avoid any straight lines in his set, opting instead for organic twists and curves throughout.

A continued commitment to the organic is apparent in the puppetry of all the animals on Pandora. Designers opted for puppets with purposefully visible strings instead of animatronic devices to showcase how the world of Pandora is interconnected, like in the Na'vi's belief system. The notorious banshees that roam the Pandora sky in the film are depicted in *Toruk* with dramatic, colorful kites that zoom around the upper reaches of the stage. Costume designer Kym Barrett reinterpreted the Na'vi's appearance and traditional clothing along these same themes.

Cirque du Soleil has grown from a troupe of 20 Quebec-based street perform-

ers in 1984 to a collective of nearly 1,300 artists from around the world, who've brought their performances to 155 million spectators in more than 300 cities, perfecting their craft with each passing year. *AVATAR* fans as well as anyone who enjoys high caliber theater and performance art will not want to miss the spectacle of *Toruk - The First Flight*.

Aug 16-26, 7pm, RMB280-880. Mercedes-Benz Arena, 1200 Shibo Da Dao, by Yaohua Lu 世博大道 1200号, 近耀华路 (0181 6688)



CATS' MEOW

The Classic Musical
Creeps Its Way into Shanghai

By Erica Martin

When T.S. Eliot penned a series of poems about cats for his godchildren in 1939, he couldn't have known what profound cultural significance the jocular little book could have nearly a century later. Though fairly obscure and decidedly silly compared to some of his other works, *Old Possum's Book of Practical Cats* inspired six-time Tony winner and musical theater impresario Andrew Lloyd Webber (*The Phantom of the Opera*, *Evita*, *Jesus Christ Superstar*), to compose one of the most enduring and universally successful musicals of all time.

First staged in the West End in 1981, *Cats* blew audiences away with its breathtaking dance sequences and Lloyd Webber's memorable tunes paired with lyrics adapted directly from Eliot's poetry. Staged in a moonlit back alley, with tires and discarded washing machines strewn about, the show begins as the ensemble of cats creep onto the stage from all corners of the theater. The orchestra then kicks up the nimble, spine-tingling opening theme, like a cat's footsteps as it tiptoes along a fence.



Though a bit of an open mind is required to get into the premise, which is about a tribe of 'jellicle cats' (a word invented by Eliot) celebrating their annual meet-up in the alley, what follows is a series of quirky meditations on cats' interior lives, what they're thinking about while staring out the window for five hours or why they knocked over all the stuff on your dresser for no reason.

The musical has a loose story structure; it's less of a linear narrative and more of a vaudeville-style variety show, as characters like lovable rogue Rum Tum Tugger and Mr Mistoffelees the original Conjuring Cat each introduce themselves via an unforgettable theme song dreamed up by Webber.

The fluid plot does center on one character, however: the mysterious, aging former dancer Grizabella the Glamour Cat. In a role originated by acting royalty Elaine Paige, Grizabella is the only character who doesn't actually appear in the *Book of Practical Cats*; instead, Lloyd Webber based her on a woman Eliot describes in his poem 'Rhapsody on a Windy Night.'

'Memory,' her attempt at redemption and the climax of the show, is *Cats'* most famous song and one of the most iconic show tunes of all time, which has been covered by everyone from Barbra Streisand to Barry Manilow.

Cats has its Shanghai run throughout the end of July. Attendees should expect a bit of audience participation; after all, it's impossible to keep a cat contained to one room or stage. Chinese speakers should also keep an ear out for a surprise in the second act.

Though the show has delighted cat lovers throughout its record-breaking run, it's not the sole reason the musical has endured. These characters have resonated for decades mainly because their personalities feel so relatable that they seem far more human than cat.

Jul 25-Aug 5, 7.30pm (additional performances at 2pm on weekends), RMB380-1080. Shanghai Grand Theatre Lyric Theatre, 300 Renmin Da Dao, by Huangpi Bei Lu 人民大道300号, 近黄陂北路 (6386 8686)

THE MUSEUM OF BROKEN RELATIONSHIPS



Heartbreak and Redemption in Everyday Detritus

By Erica Martin

The Museum of Broken Relationships has a surprisingly bright and sunny atmosphere for an exhibit devoted to heartbreak. This was likely a purposeful decision to balance out the kaleidoscope of pain and trauma it houses. Founded in Croatia by two artists coping with the end of their own four-year relationship, this collection of everyday objects rendered significant by pain and loss has traveled the world and set up two permanent locations in Zagreb and LA before arriving in Shanghai as a part of a collaboration with prominent Chinese record label Modern Sky.

Anyone can donate an item, and the Columbia Circle exhibit has a clear and much appreciated focus on China, with artifacts from Shanghai, Beijing, and several cities throughout the south and west of the country.

On a wide spectrum from the quirky and cheeky to the devastating, artifacts include stuffed animals, plane and train tickets, a chunk of concrete with initials in it, and a wedding dress crammed into a glass jar. The descriptions also vary from full-length personal essays rife with pain to pithy one-liners; the caption for a can of 'love incense' from Indiana dated 1994, for example, simply says, "Doesn't work."

What resonates with any given visitor will largely remain up to personal experience – moving through the maze of artifacts, we'd find one submission a bit melodramatic, only to get gut-punched by another. Items that directly connect to how one partner hurt the other or ended the relationship, rather than just symbolizing the relationship as a whole, resonated most with us, along with anything handwritten, from dozens of uneaten lollipops with love notes stuck to them to a lovelorn guy's list of 10 reasons his partner shouldn't leave him, written after he already knew it was over.

The Museum has a reputation for being a means of catharsis for spurned lovers, in part because its most publicized item is the 'ex-axe,' a donation from a woman in Berlin who used it to chop up her ex's furniture after she left her for another woman (this is not actually on display at the Shanghai gallery, though it's part of the promo material).

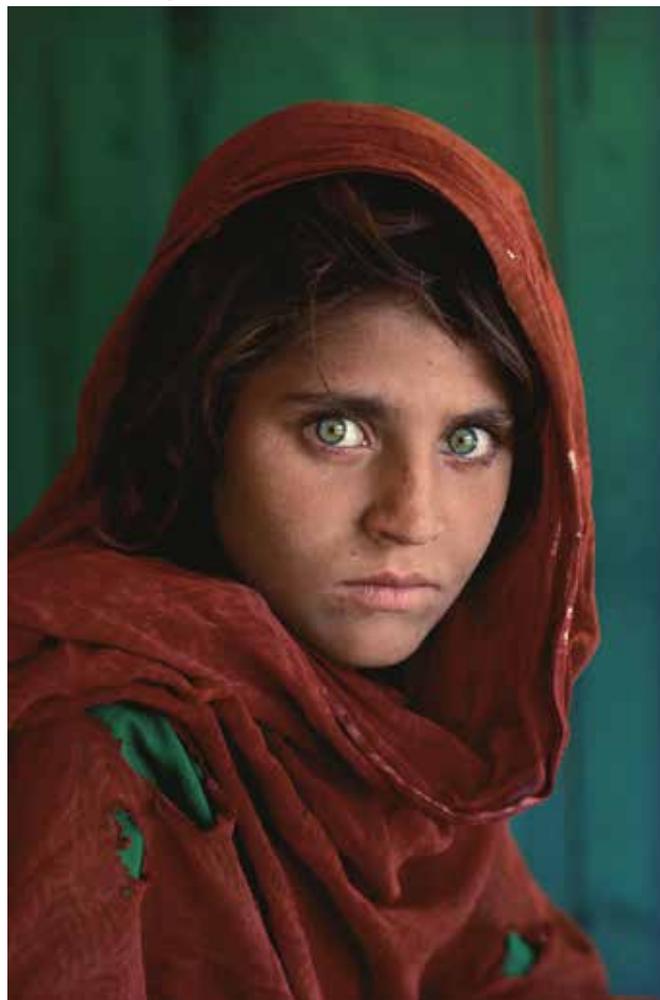
But the exhibit is actually much more varied, housing a rich selection of every kind of breakup and unrequited longing, with several of the most poignant submissions from people struggling to move on from a partner who has died. It's also not limited to just romantic heartbreak – a particularly moving artifact is the fertility hormones of an Amsterdam woman who'd been struggling to get pregnant and wanted to move on from the "strong but imaginary" relationship with her unborn child.

After exploring and potentially leaving a note about their own loss in the 'confessional' section, visitors can exit the gallery to browse an outdoor gift shop, which peddles a mix of Modern Sky merch and clever Museum souvenirs, like a bad memories eraser and a 'turn over a new leaf' bookmark.

The gift shop bleeds into the palatial open air courtyard housing Columbia Circle's branch of Pirata and Brew Bear with its glimmering faux-Grecian pool in the center. Surrounded by people chatting, brunching and snapping selfies, it's a fitting return to the real world and its decided lack of authentic raw emotion.

Until Aug 1, Columbia Circle, Building 5, 1262 Yan'an Xi Lu, by Panyu Lu 延安西路1262号5楼, 近番禺路 (brokenships.com)





DOUBLE TAKE

Grappling with the Legacy of
Asia Photographers Brian Brake
and Steve McCurry

By Erica Martin

Does a photograph need to tell the truth in order to be any good? And what is 'truth,' exactly, when viewed through the lens of a camera? The latest exhibition by the Shanghai Center of Photography tackles this question and more with *Double Take*, a showcase of works by New Zealander Brian Brake and American Steve McCurry, two of the 20th century's foremost Asia-focused photographers.

According to the exhibit's curator Ian Wedde, an art historian and native of New Zealand like Brake, the name *Double Take* has multiple meanings. "The most obvious explanation is that there are two photographers," he says. "But it's also about the viewer looking for the deeper image, rather than the one that the photograph always gives you straight away." ►

One of the exhibit's many highlights is the pairing of Brake's work in Beijing in the late 1950s with McCurry's work in Afghanistan in the 80s, their two career defining projects. Brake was the only Western photographer given access to the 10th anniversary celebrations of the People's Republic as part of a *Life* Magazine assignment, while McCurry crossed the border from Pakistan to Afghanistan to capture shots of daily life during the Soviet-Afghan War, winning the Robert Capa Gold Medal for his efforts.

Brake and McCurry both extensively photographed the Indian monsoon season, though 20 years apart from each other, and selections from the two works are shown in one room of the exhibition. These photos serve as an excellent comparison point between their differing styles. Brake's version of the monsoon is dark, grainy, characterized by movement and surprising detail, while McCurry focuses in and makes eye contact for visceral, saturated scenes he sometimes highlighted with Photoshop and other after-effects.

"I think it's a personality thing," says Wedde. "McCurry goes in, engages, whether to art direct or to capture the person, while Brake stayed a wee bit back. But you can see in Brake's work, especially in China, that he really liked people. He liked life."

Another thread beyond the monsoon that connects the two photographers is that their most famous photos, both portraits of young women, have captivated audiences for



decades while also being fraught with controversy.

Brian Brake's 'Monsoon Girl,' part of his groundbreaking series for *Life Magazine* in 1960, depicts a woman with her face upturned toward the rain, her serene expression framed by the photographer's characteristic soft graininess. When news emerged that the woman was an actress (Aparna Sen, who went on to become a celebrated filmmaker) and a man on a ladder just outside the shot was pouring out a watering can onto her face, it caused a massive scandal, though the photo's popularity endures.

The subject of McCurry's 'Afghan Girl,' one of the most recognizable photos of all time, is a woman named Sharbat Gula, who was a 12-year-old orphan refugee when McCurry took her photo in 1984 for the cover of *National Geographic*. Her unflinching gaze captured the public's imagination completely, though her identity remained unknown for the next few decades. *National Geographic* and McCurry tracked her down in 2002 for a follow-up article and photo series, a cringe-worthy piece that waxes poetic about her poverty and how she had no idea she was one of the world's most recognized faces. Wedde admits that he found this as a bit "opportunistic," but that it doesn't take away from the original photo's power, which comes from Gula's "extraordinary presence, her defiant, resilient, direct look."

These controversies lead to an essential question about McCurry and Brake's work – as two Western photographers showcasing their work to a rapt Western audience that was nonetheless largely ignorant of Asia and all its complexity, what role did they play in developing the 'exotic Asia' stereotype that persists to this day?

For the curator, both photographers contributed to the West's "fascination with Asia as a place of mystery" that dates back to Marco Polo's *Il Milione* travelogue in the 13th century. "But they also subvert that idea of the exotic," he says, "especially if you don't just take them at the first look."

He points to a striking photo taken by McCurry in Myanmar of a kid at a water foun-

tain below a large painted mural of a mermaid, while a man nearby calmly eats lunch next to a giant snake that's coiled on the table. "In one way, it's an 'exotic' picture, but it's also a straightforward picture of ordinary life. It just so happens they've got snakes," he says.

Wedde also mentions that the 'Afghan Girl' photo led to increased activism for the Afghan refugee crisis, citing examples throughout history in which photos have directly impacted change, from the Vietnam War to Civil Rights in the American South. "Those images were capable of transforming the geopolitical situation, because of the way that photography worked then," he says.

With the ubiquity of smartphones now allowing nearly anyone to become a citizen photojournalist, he's afraid that the era in which a single photo had the power to effect change is ending. "When there's always a deluge of images after any event, I'm not sure what you get," he says.

We're not sure, either. But one undeniable benefit of the age of smartphones is that the stories and photos that are coming out of Asian countries today aren't only from Westerners flying in and setting up shoots for lifestyle publications. Nearly anyone, including and especially residents of the countries themselves, can showcase their lives through photography. Brake and McCurry's vibrant, idiosyncratic works together form a vital snapshot of 20th century Asia. The problem is that because these are the only photos people outside of the continent saw for decades, that snapshot was incomplete.

It's the same essential argument for having diverse voices in any medium, from art to film to music. If there's a "deluge" of photography nowadays, even if each individual droplet reflects the bias of the person behind the camera, the body of water they form as a whole may bring us far closer to some kind of truth.

Until Sep 9, RMB40. Shanghai Center of Photography, 2555 Longteng Avenue, near Fenggu Lu 龙腾大道2555号, 近丰谷路 (www.scop.org.cn)





Shifting Tides

China's Boat People

Plot an Uncertain Course



“T

here are seven things that a Tanka lives and dies by,” Lin Hongyang tells us. The old man’s back is to the village’s narrow rows of modest houses. His eyes fix on a point beyond the muddy riverbank that forms their doorstep, past the line of battered wooden fishing boats that bob in its ebb, across the quick and murky waters of the coursing Bei River and towards the distant shore.

“The weather,” he starts to intone, “including the skies and tides; the place he works – its geography and water quality; the tools of the trade, be they boat, nets or engine; his diligence; his boldness; his skill; and,” perhaps most importantly, “his luck.”

Looking around the garbage-strewn stretch of waterfront in northern Foshan, where Shuishang Village sits, you couldn’t help but wonder if their luck is running out.

Lin, the tall, thin, aged man who recites the ‘seven words’ from memory, is certainly one of the fortunate ones. Though born to a fishing family, Lin managed to become one of the few Tanka of his generation to receive a formal education, ultimately securing work as an English teacher at a nearby rural middle school. Together with the proverbial ‘seven words,’ he is also able to recite surprisingly true-to-form English translations of decades-old speeches by Chairman Mao.

But despite Lin’s impressive career in village linguistics and countryside education, his boat has always remained close at hand.

Said boat, along with several dozen others, sits hauled up on the deep mud with more floating just offshore. The distinctive wooden craft has long been the defining article of Tanka life, a symbolic and literal vessel that has for centuries contained and carried their unique, river-bound culture across the tides of time.

Professor He Jiaxiang, a researcher at Sun Yat-sen University, has studied Guangdong’s Tanka communities for nearly two decades. He tells us that prior to the establishment of the People’s Republic, there were several hundred thousand such people living on the province’s bays and rivers. Here, as well as in Fujian and Hainan, both of which still contain significant Tanka communities, these boat-dwelling fisherfolk have constituted a sort of segregated sub-caste for countless generations.

The origin story of the culture remains as murky as the waters that give it life. But Professor He agrees with the prevailing view that the Tanka people were descended from the ancient Yue inhabitants of today’s South China, later banished to boats by Han invaders. “We can probably ▶

Text by Daniel Plafker
with additional reporting and
images by Tristin Zhang
Cover and main images by
Ng Wai Lam/Shutterstock



regard the Tanka people as the aboriginals – or the first settlers anyway – of this piece of land. That is, of course, until immigrants came from the north,” Professor He explains.

“The newcomers later divided the land of Guangdong into three parts. One part was to be inhabited by the so-called *Guangfuren* – the most powerful immigrants from the north who actually established and still inhabit the city and area of Guangzhou. Another part went to the *Chaoshanren*, or Teochew people of the east. And still another part went to the Hakka. The aboriginals, who we now know as the Tanka people, actually did not get a share. They were marginalized in this process of resettlement.”

Whatever their precise origins, the lives of countless generations of Tanka people have been colored by hardship, poverty, stigma and social exclusion. Modest reforms in the early 18th century abolished some of the legal framework for their formal economic marginalization, but the exile of Tanka life to the waterways proved deep-rooted with farming, education and marriage to outside groups remaining beyond reach for most, especially in Cantonese-speaking areas.

Like many of China’s poor and dispossessed, the material conditions of the Tanka people began to improve dramatically following Liberation in 1949. Thousands were



“

We can regard the Tanka people as the aboriginals of this piece of land – or the first settlers, anyway ”

”

resettled into land-based housing, communities were targeted for health and literacy programs and new opportunities were made for participation in fields of economic production outside of fishing.

Even the name ‘Tanka,’ a fraught term, which is used in this English text after much critical reflection, began to fall into question. “The term Tanka can really be considered quite derogatory,” Professor He points out, noting centuries of stigma. “Many prefer the more neutral term *shuishangren*, which simply means ‘people on the water.’”

While this latter term emphasizes Tanka people’s humanity and is widely accepted in Hong Kong, it is not in common use on the Chinese mainland and is ultimately too generic to capture the regional and cultural specificity of these unique communities. Meanwhile, as Professor He points out, by fixedly associating Tanka people with the watery realm, *shuishangren* implies a lack of belonging on the land; as if the river is somewhere Tanka people are from rather than a place they were displaced to.

But despite these semantic debates and impressive material gains, the post-liberation improvement in Tanka people’s lot only went so far. Many were left behind, cultural prejudices remained entrenched and, partly due to not receiving official recognition as an ethnic minority group under the government’s sanctioned taxonomy, the rich water-faring culture, cultivated over centuries of boat-bound life, was given no institutional outlet for expression or preservation and has, in some places, faded.





ADRIFT ON TROUBLED WATERS

Today, the community is facing yet another period of flux and transformation. Though thousands continue to call the river home, fish populations have collapsed across the province in the face of industrial pollution and overfishing. For the younger generation of Tanka people, who have had the benefit of basic education and some knowledge of Mandarin, the grueling, dirty, cramped conditions of fishing work is an increasingly unattractive prospect. Like so many of their rural peers elsewhere in the country, they are moving in droves to heed the clarion call of migrant wage labor, leaving behind the lines and nets of their parents' fishing boats for the factory lines and internet of the Pearl River Delta's sprawling metropolises.

Back on the riverbank in Shuishang Village, though, it's clear that this migratory vanishing act is not an option for everybody. We meet Chen Azai while he is painting his boat. At 83 years old and 5 feet tall, the man's dark, lined face cuts a sharp silhouette against the gray of the gathering clouds. A lifetime of fishing work has left its mark on his well-worn body. He's the kind of man that's unlikely to maneuver for a late-in-life career change.

The annual four-month springtime fishing ban, introduced less than a decade ago to try to manage the rapidly diminishing fish population by giving the creatures a chance to spawn without harassment, has just begun and the villagers can be seen in force on the beach, mending their nets, patching their hulls and oiling the boards of their wooden boats to keep out rot. Not far from Chen and his bucket of bright blue paint, his wife chops wood with a ferocity that belies her advanced years.

The pair have plied the waters of the Bei River for as long as they've lived. "I was born on boats," the old man tells us. "I've been fishing ever since I was a teenager, nearly every day for more than 60 years."

Chen and his wife came here a decade ago from Lubao, about 30 kilometers upriver. By leaving that floating community behind for a house on dry land, Chen hoped to secure a better education for his grandchildren. Prone to gummy smiles, the muscular grandfather appears to be taking the move in stride.

The boat he is painting was bought then for RMB300 – part of a downsize to a smaller vessel since his housing was otherwise accounted for. Today, the same craft would ►



sell for 10 times that price – and it’s not the only cost that has skyrocketed in Tanka-country in recent years.

“The government pays us RMB9 a day per person during the enforced fishing ban to compensate for our lost income, but it’s not nearly enough.” On top of this, Chen’s family gets an additional RMB800 a year in diesel fuel subsidies, a sum that varies greatly based on boat size and engine power.

“Of my four sons,” Chen tells us as a light rain begins to fall, “only two have decided to stay on boats and continue the fishing tradition. The rest have left the area to find work elsewhere. There are fewer and fewer fish than before, it’s not as easy to make a living.”

Adding to difficulties, subsidies and lost-income compensation are not paid out until the end of the ban period, leaving families to rely on savings in the interim. “We sell what we can to the wet markets and wholesalers,” Chen explains. Tanka boats have an area of the hull where holes are drilled so fish can be kept alive in transit. “What we can’t, we dry and eat ourselves during the ban.” Chickens and ducks that forage on the bank supplement the local diet and income but Tankas have rarely turned to farming.

The steady drizzle has now turned to full downpour, but the busy people on the beach appear unfazed, continuing their work of mending and maintenance. “We’re used to working in all weather,” our happy companion shrugs. Finally though, the rain becomes too heavy to ignore and we hurriedly help Chen cover his half-painted boat with a plastic tarp before beating a hasty retreat to the couple’s brick-and-mortar home. The narrow lanes of the shoreside village are now veritable rivers of their own and it’s not easy to

keep up with Chen’s hasty shuffle.

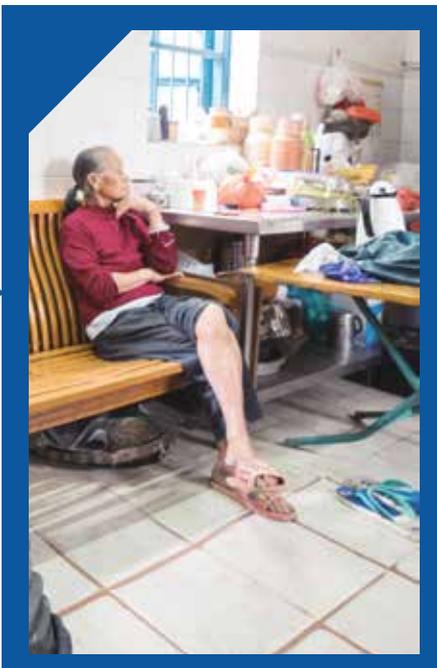
His wiry, white-haired wife pulls up the rear, heavy axe still in hand. Once we are safe and settled under the roof of the family’s modest, landbound home, a not-so-well-kept secret about Tanka economic life quickly emerges.

For the second time in as many hours, we hear that in the face of the tightening profit margins, rising cost of living and falling fish populations, some in the community are turning to poaching during the fishing ban as a way of making ends meet.

“They go out at night,” Chen says between drags of a slightly damp cigarette. “They electrocute the fish with special equipment, then scoop them up quickly with nets.” This method of fishing is illegal any time of year, and criminally so during the fishing ban. If caught, poachers will have their nets and boats confiscated, a devastating blow to a Tanka fisherman. Elsewhere in the village we hear of steep fines and even prison labor sentences imposed.

Because electro-poaching doesn’t discriminate between valuable big fish and unsellable small ones – not to mention killing off countless mothers before they have the chance to spawn, it can decimate fish populations and speed the spiral of ecosystem collapse that drives some Tanka fisherfolk to the practice in the first place. It’s no wonder that Chen’s sons, and so many others like them, have chosen to leave these odds behind to try their all-important Tanka luck elsewhere.

We leave Shuishang Village and head north, bumping along winding riverbank roads with questions knocking against each other in our heads. With collapsing fish populations and a rapidly modernizing regional economy, how viable is the old life for Tanka people who continue to eke out a boat-bound living? For younger Tanka abandoning ship for work in China’s low-end labor market, what chance is there for meaningful ties to their ancient river-bound heritage?



SHIFTING CURRENTS



We hope the town of Datang can offer some answers. This midsized township seat, not far from the border with Qingyuan prefecture, appears no different from any other rural hub. Dingy restaurants, sleepy hardware stores and a noisy market give way to tightly packed brick houses which, in turn, end abruptly at fields of wandering water buffalo. Beyond, the land slopes gently towards a high earthen embankment, erected to keep the river, and all that it contains, safely at bay.

It's a poignant dividing line and the symbolism is hard to miss, because when this grassy berm is crested, more than 200 wooden boats and Tanka cooking fires come into view.

The Datang community is one of the region's largest and, unlike in Shuishang, the families here have no house but their watercraft. The modest wooden boats bob in tight clusters like floating relics of another century while cars zipping overhead on a modern freeway bridge and a steady stream of passing steel freighters strike a strange anachronistic contrast.

Here, too, the seasonal fishing ban is in



“My children have already left to find work elsewhere. They come back once a year to help but otherwise there are only a few young people left”

full effect, and the long sandy beach remains a hive of activity. Wicker baskets and woven traps are sifted for clams and river snails; speedy, sunbrowned fingers fly through folds of netting, checking for tears; gas generators sputter; welders straddle overturned boats, scattering sparks; steam rises from countless pots as evening meals are prepared and dogs and chickens root among the sand and pebbles.

On the far end of the beach we find another Mr. Lin (no relation to Lin Hongyang) squatting by the waterline aside his dissembled engine block, hands coated in motor oil. Though approaching middle age, he's one of the younger fishermen still living full time in this floating community.

“Very few people under the age 40 have stayed in Datang to make their living as fisherfolk,” the busy man tells us. Lin holds our gaze casually while he speaks but the flying wrench in his hand doesn't slow for an instant. “It's better to have a job in the city – the income is more stable, the conditions are safer and you have better access to services.”

It's easy to see what he means. The scream of a nearby generator provides some of the floating homes with electricity, (the

price of gas is a constant source of conversation) and children can row to a nearby school, but lodging is cramped and the work is hard.

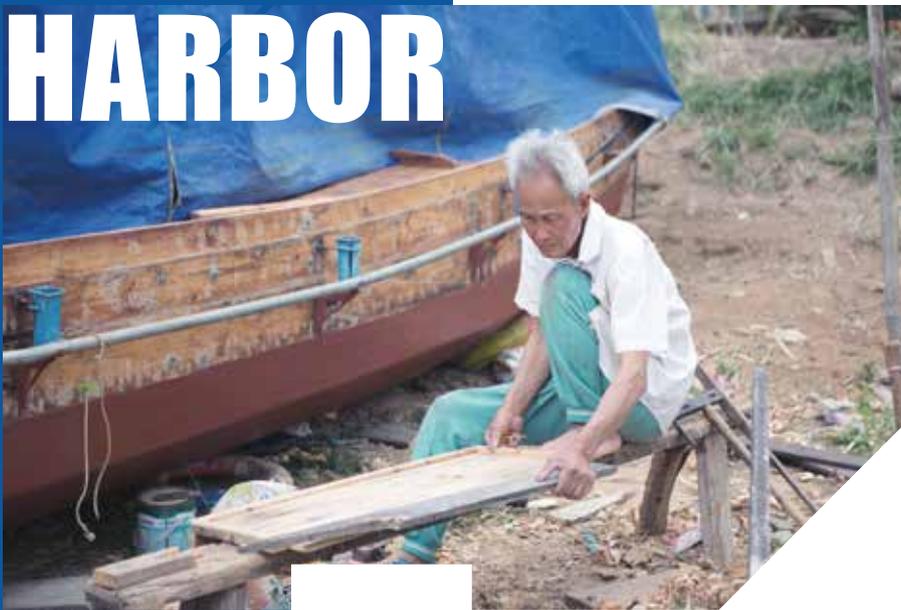
“My children have already left to find work elsewhere,” he states frankly. “They come back once a year to help me with the busiest part of the fishing season but otherwise the youth here are few.” Lin says he hopes his grandchildren will get a good enough education to be able to avoid this kind of work altogether.

His understandable desires highlight a challenging dilemma for the waterbound culture's survival. Though widespread and ancient, the Tanka way of life lacks official recognition as an ethnic nationality and the associated benefits that come with it. Though the traditions and customs of Tanka life are rich and varied, they are also tied very closely to fishing as a field of economic production and the houseboat as a place of dwelling. When a young Tanka person leaves these things behind, and assimilates into a land-dwelling life (the lack of a distinct language or dialect, in contrast to other Guangdong subcultures, makes this more possible), what is there to stop her from leaving her Tanka identity behind, too?

Centuries of stigma and discrimination make many reluctant to volunteer their Tanka heritage when entering the formalized workforce. Even Henry Fok, a billionaire and politician ranked by Forbes as Hong Kong's ninth richest tycoon, only rarely admitted to his humble Tanka beginnings.

One young student we met on our journey along the Bei River, two generations removed from fishing life, thought of his grandfather as Tanka but not himself. As the Pearl River Delta continues its march from global manufacturing hub to future-tech megalopolis, it's easy to see this well-worn patch of the region's cultural fabric fading away altogether. ▶

FINDING SAFE HARBOR



The story of Hong Kong's Tanka community may offer some solutions to the dilemmas of those on the mainland. As in other Cantonese-speaking areas, the lives of Hong Kong's Tanka people were long characterized by stigma, poverty and exclusion from land-based life. Their position in the island's harbors, however, made them some of the first local people the British colonizers encountered and their profound alienation from their shore-dwelling neighbors made some more than happy to profit from collaboration with the European newcomers. Many accounts indicate that, due to alleged unwillingness on the part of mainstream Cantonese sex workers to service foreign patrons, Tanka women enjoyed a near-monopoly on prostitution with Hong Kong's Westerners throughout the 19th century.

Despite these enterprising adaptations, conditions remained poor in Hong Kong's 'floating villages' and, through much of the 20th century, low literacy, poor health and overcrowding continued to plague the community. As maritime regulations grew tighter and the fishing industry became increasingly formalized, Hong Kong's government began to corral Tanka households behind newly erected 'typhoon shelters' to keep them off

the seas. In the 1960s and 1970s militant political movements, Catholic missionary work and infectious disease alike found fertile ground in these aquatic ghettos.

Hong Kong's Tanka people needed a way to make a living outside of fishing that was still rooted to their heritage and deep connection to the region's bays and harbors. The community fell upon an unlikely solution: tourism.

Today, the quaint wooden houseboats of Hong Kong are more closely associated by the land-dwelling class with pleasant weekend cruises and floating seafood lunches than insurgent leftist militancy and tight-packed squalor.

Zhu Yanping, a lifelong resident of her houseboat in Aberdeen on the island's southern coast, has even managed to learn Mandarin from ferrying mainland tourists across the narrow strait to Ap Lei Chau. She's visited distant relatives in Tanka communities in various parts of Guangdong and recognizes that Hong Kong's Tanka live a very different way of life.

"*Shuishangren* on the mainland," Zhu tells us, using Hong Kong's preferred term,



“are mostly making a living as fisherfolk. Here in Hong Kong, many of us are now using our boats for tourism. We park our boats here and, all day long, we try to recruit tourists to come aboard for tours of the harbor. That’s been our business since I was young: ferrying tourists. We’ve never once gone out to sea for fishing.” The modest rowing vessel received an engine when Zhu, now 66, was still a muscular youth. Both she and her sister promptly obtained pilots’ licenses. The community here is one that’s used to moving with the times.

Zhu’s children moved ashore at the first opportunity and now have families of their own. “They’ve all been educated,” she explains, “it’s what we want for the next generation. We want them to go ashore and at least see what it’s like.” But her landlubbing sons still visit their mother’s boat frequently. Public transportation is close at hand and the harbor-dwelling generation is able to live in sanitary, dignified conditions without having to choose between abandoning their children or heritage. Meanwhile, art-installations in the vicinity pay tribute to Tanka culture rather than sweeping it under the rug.

It feels like a positive model for a balanced transition to a new mode of economic participation that doesn’t require cultural traditions be thrown overboard. But Professor He warns of the pitfalls of ‘Disneyfication,’ cautioning against the lure of packaging a culture into easily digestible performances that can be consumed by curious tourists.

“Nowadays, in Zhongshan and in other areas here in Guangdong you can find a kind of a rehearsed version of the traditional way of life, demonstrated in a touristic way. You can listen to songs that are alleged to be sung by Tanka people. I really sense a kind of danger in this; in the commercialization or commodification of traditions.”

Meanwhile, the difficulties in reconciling cultural preservation with ongoing economic viability may come down to something even more fundamental.

“Tanka people’s marginalization,” the professor explains “can be traced back to the traditional emphasis placed on agriculture. In the long past, agriculture meant stability, immobility. And the Tanka people went from place to place, they were always on the move,

and they were not easy to control. Their traditional way of life was actually in sharp contrast to the dominant forces at that time.”

While agriculture is no longer as central to China’s society, it’s certainly true that an untethered, difficult to control population is neither desirable nor particularly profitable for the dominant forces in China today. Unless these contradictions can be resolved, it’s difficult to imagine traditional Tanka culture flourishing in an undiluted way in the years to come.

Thinking back to Lin Hongyang’s ‘seven words’ on the riverbank, it’s striking how many of the old standbys are fading fast. The previously reliable weather is, in the age of cataclysmic climate change, no longer so predictable. The waterways, after damming and ongoing pollution, are less recognizable than ever. Tanka people continue to give up the tools of their trade, selling or abandoning boats and nets for new work in the new economy, while the all-important skills of the fishing profession find few inheritors in the younger generation. It seems that the future of the Tanka people will have to rely on the remaining three: their diligence, their boldness, and – perhaps more than anything – their luck. ■



EAT & DRINK



Made for Sharing

At Together, Chef Bina Yu Cooks
from the Heart, P58



Ice Cream Cup
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Bowl Shakalaka
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FUNKA del Sur
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ELIJAH HOLLAND

Into the Wild

Interview by Cristina Ng

Australian Elijah Holland is the Executive Chef of oyster-centric venues Plump Oyster and Osteria, as well as Beijing's C Pearl. After working with René Redzepi's team as a forager at Noma's pop-up in Sydney and introducing Foshan to garden-fresh modern Australian cuisine at The Locksmith, Holland is currently transforming the Plump Oyster's rooftop into an open air restaurant, Botanik, housing 45 species of edible plants. We checked in with him to discuss the project.

What can we expect at Botanik?

The focus at Botanik will be local products because China has such a wide variety of fruits, vegetables, meat and fish that it is silly to import. The menu will change based on what suppliers have, as well as what I can find prepared simply at the raw seafood station or charcoal barbecue. The drink program will consist of organic, natural and sustainable wines, while cocktails will mostly be gin-based so we can play with the botanicals that we grow.

How appreciated are local products in Shanghai's restaurant scene?

When sourcing unique, high-quality ingredients for a Western restaurant, the local products are massively underused and underestimated. Take the fact that you can go to any market to buy things like live scallops and prawns, yet we're still importing



“I'll go out once a week to search for things to incorporate into the menu, because foraging is shopping to me”

Carabinero prawns from Spain that are frozen at sea and have hardly any meat on them doesn't make sense.

Is it actually possible to forage in Shanghai?

Yes, absolutely, you have to respect parks so I'm not going to rip something out just because I know it is edible, but we'll take things that grow in specific places but are technically weeds. I've found wild strawberries, amaranth, mugwort, chickweed and three types of sorrel in parks around Shanghai. The other day, we went to Gucun Park and returned with eight different species that I planted around the garden here.

What percentage of the products at Botanik are locally grown?

Everything! I won't even use olive oil at Botanik. Oils and grains will be local and

I'll mill my own flour for bread. Even the yeast will be made naturally by fermenting lavender for a sourdough starter. After opening, I'll go out once a week to search for things to incorporate into the menu, because foraging is shopping to me.

That being said not everything will be native to China, but they will be grown here. We're going to have a variety of plants growing at different stages here, and we've been collecting tomatoes for the past couple weeks.

Sounds great, how do we book a table?

As we are going to be working with the weather and seasons, we won't be open every day and the menu will be constantly changing, but there will be a system with weekly updates.

4/F, Room 301, Taikang Terrace, 171 Jianguo Zhong Lu, by Ruijin Er Lu 建国中路171号301室4楼, 近瑞金二路 (186 1632 6327)

GRAPE VINE

GOSSIP



July brings Shanghai's hot and humid season when just the thought of cooking strikes fear in the depths of our hearts. Luckily, there are some new restaurants eager to help us avoid that chore.

On the fine dining front, the Shanghai Tower outpost of **Chef Eric Pras'** three Michelin-star **Maison Lameloise** is having an invite-only opening party on July 7. **Chef Yann Klein**, who has worked with the legendary Pras since 2012, will serve as executive chef.

Chef Jérôme Tavron (formerly of **SILEX**) helms Wukang Lu's newest addition, **BLANCHE**. The food promises to be innovative and unfettered by pesky boundaries from afternoon omakase to a Kung-fu-inspired wine list, for what that's worth.

There's no stopping the action in Jing'an, with **Breakfast Company** for morning meals and **High Five** for casual Western fare opening on Wuding Lu. **Little Catch** is also joining the hood in **Pure & Whole's** old Yanping Lu digs. Additionally, **QV** is has changed from wine bar to grocery store/cool hang out, **Alimentari & Degusteria** and **Pie Bird** is slinging some tasty looking pies next to **Favorita's** Xinzha Lu branch.

In a surprise closing, Peruvian eatery **Ekeko** shut down early June after only two months of operation. Too bad, it was one of our favorite openings this year.

WIN! RMB500 Voucher at Greybox Coffee

Do you like beer and coffee? Great news then, specialty roasters **GREYBOX COFFEE** are moving into the wonderful world of craft beer. Coarsely ground Kenyan beans are the basis of their new brew for a full-bodied coffee aroma. These aren't just any beans - they are grown 1,800 meters above sea level in red clay soil for distinctive berry and fruit flavors. With a low alcohol content, this English-style porter will win you over with layers of dark fruit and an even acidity. Speaking of winning, they are offering a RMB500 voucher to one lucky reader. To



win, simply scan the official That's Shanghai WeChat QR code and wait for the competition announcement.

> **GREYBOX COFFEE (Huangpu):** L2-237, iapm Mall, 999 Huaihai Lu, by Shaanxi Nan Lu 淮海中路999号环贸iapm商场L2-237, 近陕西南路. **GREYBOX COFFEE (Pudong):** L103b, Level 1, 66 Yingcheng Lu, by Pudong Nan Lu 银城路66号尚悦湾1层L103b, 近浦东南路.



BREAKING BITE

Taian Table Launches TT 2.0 Menu

After two years, Stefan Stiller's celebrated Taian Table is moving from its original monthly rotating 14-course degustation menu to a format that allows guests

to supplement a core eight-course menu with dishes from 'classic' and 'special' sections. A highlight of the current menu is a creamy green asparagus panna cotta with tender slices of white asparagus and lightly blanched edamame with bits of Iberico ham to finish the dish. You also won't want to miss the sea urchin with oyster mayonnaise and green apple on buttered toast.

The menus are priced at 10 courses for RMB1,128, 12 courses for RMB1,358 and 14 courses for RMB1,588.

> Bldg 1, Lane 465, 161 Zhenning Lu, by Xinzha Lu, 镇宁路465弄161号1号楼, 近新闻路 (www.taian-table.cn)





BREAKING BITE

A Taste of Singapore in Shanghai

Brought to you by one of Singapore's leading hospitality groups, Amara Signature Shanghai enhances the bustling Changshou Lu commercial area with three unique F&B outlets – BLU for all day dining, FLO for tipping Singapore Slings in style and Grab N Go for quick, convenient meals. At BLU, the theme is “Shanghai Meets Singapore,” as represented by classic comfort dishes from both places, such as the aromatic pork bone soup bak kut teh, lobster laksa with Shanghai pork bun and zingy Singapore rojak salad.



BLU is offering their dinner buffet at the promotional rate of RMB168 per person from Mondays to Thursdays or RMB388 for two people from Friday to Sunday as long as you purchase on their official WeChat account.

> Amara Signature Shanghai, 600 Changshou Lu, by Jiaozhou Lu, 长寿路600号 600, 近胶州路 (6288 9888, ext. 11)

Remembering Renowned Celebrity Chef Anthony Bourdain

When the news spread of Anthony Bourdain's tragic death by suicide at 61 years old, shock and mourning broke out amongst fans the world over. Many watched him spin tales of far-off places, learning about cuisine, other cultures and themselves along the way. Bourdain visited China a number of times, and while he was in Shanghai, he ate xiaolongbao, noodles and wontons with relish while he pondered a country that changed in the greater context of the ever-changing world as a whole. We only wish he could have stuck around to see it.

> Find yourself struggling? The Lifeline helpline is confidential, anonymous and open 10am-10pm 365 days a year. If you need assistance, please call 6279 8990 or start an online chat via lifeline-shanghai.com.



Shanghai Ice Cream Cup

Eight Brave Competitors Battle for Number One

By Cristina Ng

While most of the city is preoccupied with World Cup madness, we've been working on our own contest. We figured, what could be more fun than sampling ice cream and gelato tournament-style in honor of Shanghai's scorching hot summer? After reaching out to brands around town, eight were brave enough to answer the call and send in three of their best flavors for judgement.

The Contenders

That's Shanghai conducted a reader's poll via our website and a WeChat poll to determine the seeds for the brackets matchups.

Buco

Open since last year, this window attached to Gemma continues to show off gelato innovation with Sicilian Chef Salvatore Naselli's new summer flavors making this 'hole in the wall' a worthwhile stop.

20 Donghu Lu, by Huaihai Zhong Lu 东湖路20号, 近淮海中路. Nearest metro: Shaanxi Nan Lu, 10 mins. Open daily, 11am-7pm.

- ♥ Flavors Submitted: coffee, pistachio, pepper bergamot
- 👍 Reader Votes: 324



Bonus

Bonus is the popular gelato place that appears on Wulumuqi Lu every summer in place of the hairy crab shop known for their unique flavors and long lines.

276 Wulumuqi Zhong Lu, by Wuyuan Lu 乌鲁木齐中路276号, 近五原路. Nearest metro: Nanjing Xi Lu, 10 mins. Open daily, 11am-10pm. (134 8253 3029)

- ♥ Flavors Submitted: black chocolate, Chinese walnut, Earl Grey tea
- 👍 Reader Votes: 566



Charlie's

These burger experts have been churning their own frozen custard since last fall. They pride themselves on using only ingredients that you can pronounce, sans stabilizers, and including two egg yolks in each serving.

Room 101, Bldg. 16, 291 Maoming Bei Lu, by Nanjing Xi Lu 茂名北路291号16栋101单元, 近南京西路. Nearest metro: Nanjing Xi Lu, 4 mins. Open daily, 11am-9.30pm. (6108 2586)

- ♥ Flavors Submitted: chocolate, peanut, strawberry
- 👍 Reader Votes: 698



De Medici

This authentic gelato shop is the new kid on the block with a prime location on the Bund. Honoring a long line of classic gelato makers dating back to the Medici court, this is the perfect place to grab a scoop (or more) before strolling along the promenade.

17 Yan'an Dong Lu, by Zhongshan Dong Yi Lu 延安东路17号, 近中山东一路. Nearest metro: Yu Garden, 15 mins. Open daily, 11am-11pm.

- ♥ Flavors Submitted: chocolate, tiramisu, mango
- 👍 Reader Votes: 560

Pick Pick Gelato

A new entrant to the scene by a team of gelato lovers so dedicated that they travelled to Italy visiting small shops for inspiration. With a mix of classic and playful flavors, they are already quite popular.

549-1 Shaanxi Bei Lu, by Xinzha Lu 陕西北路549-1, 近新闸路. Nearest metro: Nanjing Xi Lu, 20 mins. Open daily, noon-9pm.

- ♥ Flavors Submitted: hazelnut cream, rum cranberry, pistachio
- 👍 Reader Votes: 188

Pistacchio

While primarily known as an elegant Italian eatery with excellent food and a killer soufflé, Pistacchio makes their own gelato. It is designed by Chef Jose de Castro (formerly of Alain Ducasse Group).

1/F, 378 Wukang Lu, by Tai'an Lu 武康路378号1楼, 近泰安路. Nearest metro: Shanghai Library, 10 mins. Open daily, noon-9pm. (5410 9852)

- ♥ Flavors Submitted: tiramisu, banana, pistachio
- 👍 Reader Votes: 80





Flying Flamingo

If you eat at Mr. Willis, La Strada, Henkes or Bang on a regular basis then you have probably tried Flying Flamingo ice cream. You will recognize it by the vibrant colors and flavors based on fresh fruit, roasted nuts and fresh cream.

La Strada: 1/F, 195 Anfu Lu, by Wulumuqi Zhong Lu 安福路195号1楼, 近乌鲁木齐中路. Nearest metro: Changshu Lu, 10 mins. Open daily, 11am-11pm. (5404 0100)

♥ Flavors Submitted: coconut, blueberry, salted caramel
 👍 Reader Votes: 64



Pantry's Best

You probably know about their excellent pies, cupcakes and birthday cakes, but they also have a six-variety gelato gift box available online for RMB180.

Website: en.pantrysbest.com

♥ Flavors Submitted: rice wine, mango, chocolate
 👍 Reader Votes: 811

Ice Cream Cup Bracket

The matchups as decided by the readers' vote pits the number one seed against number eight, four against five, three against six and two against seven with the winners progressing onwards.

🏆 PANTRY'S BEST

VS

Pantry's Best 👍2
Flying Flamingo 👍3

FLYING FLAMINGO ICE CREAM

The first contest's winner comes out ahead due to a majority preference for Flying Flamingo's salted caramel flavor. While a small faction argued for Pantry's Best unique rice wine flavor Norm claims, "I would almost eliminate this one on the *jiu niang* alone as it's too cute of a flavor that nobody asked for."

FLYING FLAMINGO ICE CREAM

VS

Flying Flamingo 👍2
Buco 👍3

BUCO

As the winners from the last round moved forward into new contests, Molly still pushed for Flying Flamingo due to her preference for their blueberry, but Brian pointed out that he still didn't like the coconut. In the end Buco's pistachio gelato pushed them to the next round, even though their pepper bergamot is not a judge favorite.

Buco

Buco 👍2

At this point the judges started getting antsy and we caught them bobbing their heads to Europe's 'The Final Countdown' when we delivered the final plates. Still this decision was not made lightly as they powered through sugar comas, Buco once again got high marks

DE MEDICI

VS

De Medici 👍0
Buco 👍5

BUCO

This rough matchup between the fourth and fifth seed goes to show the power of the reader vote. Brian immediately said, "these are not ice creams, they are gelatos," a credit to the brands' Italian chefs. The judges struggled to pick before ultimately giving Buco the win for its "mind-blowing" pistachio and well-balanced coffee scoops.

The Judges

This was a blind tasting and all brand names have been edited in for clarity.



Norman Wang

Co-Founder of MAPO.TV

Perhaps most famous for inventing the egg yolk omelet, Norman enjoys the occasional frozen treat with his daughter.



Cain Wang

Co-Founder of MAPO.TV

Foodie, gamer, talent agent and TV producer with a self-described Shanghainese palate.



Molly Jett

That's Shanghai Editorial Intern

This Bellarmine University broadcast journalism student loves her summertime ice cream.



Brian Tan

Chef and F&B Consultant

The man at the table with the most dessert knowledge.



Mandy Tie

Urban Family Senior Editor

An avid explorer who doesn't mind spending most of her salary on a good Old-Fashioned (or food) with a penchant for boozy desserts.

S



Pick Pick

3 Pick Pick.

for the nuttiness of their pistachio, which Norm says has a mouthfeel similar to almond butter. The divisive pepper bergamot started to grow on the judges, but finally the candied citrus peel was deemed too strong, which allowed Pick Pick to be crowned the ultimate winner.

5 Pick Pick
0 Pistacchio

When the judges saw these two brands pitted against each other, they recognized the Pick Pick flavors with Norm remarking, "this is the one we said was going to win it all." Mandy suggested they put the two pistachio flavors against each other, continuing Pick Pick's winning streak.

2 Bonus

3 Pick Pick

In another heated match-up, newcomer Pick Pick pulled ahead in another close battle as a result of great flavor choice. Mandy perhaps liked the rum cranberry a bit too much saying, "I would like a bit more rum, is it just me?" Bonus got points for a soft, silken texture, but the judges found the Chinese walnut flavor confusing.

Pick Pick.
VS

0 Charlie's
5 Pistacchio

In a unanimous vote, the judges gave their support to Pistacchio for their very good pistachio gelato. Cain liked Charlie's peanut and strawberry choices, but found the chocolate one "ruined this plate."

GELATO
D'ARTAGNO
BONUS
Life is unexpected!

VS

Pick Pick.



VS

DISTACCHIO



TOGETHER

French-Asian Sharing Plates

By Cristina Ng

The Place

We've been eagerly anticipating the opening of Together since we heard Bina Yu (former head chef at CHI-Q) and Kim Melvin (head pastry chef at The Commune Social) had plans for a new place with design firm Neri&Hu and their regular partners Unlisted Collection.

The venue fits comfortably into tree-lined Yuyuan Lu with clean, minimal brickwork that echoes the older buildings nearby. At night, warm glowing light shows off a full room of diners through a floor to ceiling window, beckoning passersby to take a peek inside.

The Food

Dishes at Together are meant for sharing and two people will be more than satisfied with a few starters and a couple of mains and sides. Highlights of the menu are in the starters section, so we'd recommend ordering more of those.

The Australian beef tartare (RMB138) has the boldest flavors thanks to the tangy and spicy kimchi with rich egg yolk and a bit of mustard. The mochi tofu (RMB68) was the surprise hit of our meal with a chewy

outside texture enhanced by piquant flavors of a sesame sauce with lemon and soy, topped by Parmesan crisps to mimic the texture of cheese. Curling octopus tentacles (RMB118) are coated in sweet and spicy gochujang with fire-kissed crunchy crumbs.

The mains are available in one or two portions, with a side accompanying each. Tournedos pork with pepperoncini sauce (RMB128/small, RMB248/large) is a perfect round of meat with even lean and fat ratio, brightened by the pungent sauce. The succulently grilled salmon with ume miso glaze (RMB158/308) is a total umami bomb with a burst of acidity from the preserved plum.

Spicy seafood bouillabaisse (RMB168/325) is the only dish we wanted more innovation from. Here Chef Yu could sway even further from the classic Provençal fish stew and we'd like it more.

For sides, the asparagus with pickled red onions, black sesame and paper-thin mushrooms is a nice complement to the proteins, while the gorgeous roast pumpkin could stand on its own as a vegetarian main. The outside is blackened enough for a nice smoky flavor while the flesh is almost custardy in softness. Pumpkin seeds add crunch while the green olive puree balances the sweetness.

Pastry queen Kim Melvin's desserts are all about the ice cream and a rustic collection of cakes (RMB35) laid out on a central table. For us the salted caramel ice cream with bruleed banana comes out slightly ahead of an interesting combination of apple sorbet,

goat cheese and honeycomb. Frozen treats come in single (RMB38) or six-person (RMB148) sharing portions. **2.5/3**

The Vibe

There is nothing better than a chef set free to indulge her culinary passions and that is exactly what Bina Yu is doing at Together. While her food was always top notch at CHI-Q (foie gras bibimbap, we miss you), the talented chef is turning out well-executed French classics infused with Asian flavors in a way that is even more impressive.

The overall atmosphere is casual yet well thought out and the service, while overwhelmed by their current popularity, is earnest. Everyone is having a good time together, especially the diners. **1.5/2**

Total Verdict: 4/5

Price: RMB300-500 per person

Who's going: everyone you know

Good for: dinner with friends, date nights

No. 102, Bldg. 10, 546 Yuyuan Lu, by Zhenning Lu 愚园路546号10号楼102室, 近镇宁路. Nearest metro: Jiangsu Lu, 15 mins. Open Mon-Fri, 11.30am-10pm; Sat, 6-10pm. (5299 8928)



BOURBON COOKHOUSE

Smoked Meats in Deep Hongqiao

By Cristina Ng

The Place

The Hongqiao Hub, in the far reaches of Shanghai's wild, wild West, might not seem like an attractive location for an American-style barbecue restaurant, but Bourbon Cookhouse was surprisingly busy on a recent visit. This is even more notable because it was a rainy Saturday in an open-air mall, where neighbors include Ocean Grounds, Pizza Marzano and Green & Safe.

Bourbon's head chef is a Brit named Justin Birmingham, who traveled through the American BBQ belt through Texas, Kentucky, Kansas City and Tennessee, where he nailed the formula for his dry rubs and smoking techniques in Memphis. Staying true to their name, they also have a nice selection of bourbons, craft beers and cocktails to go with your meal.

The Food

The offerings consist of starters, mains, sandwiches and desserts commonly found at restaurants all over the Deep South. Do not let the overwhelming number of choices lead to over-ordering, as portions are large. One appetizer is enough for two people and we recommend deep-fried pickles (RMB48) for equal parts greasy and vinegary goodness.

Birmingham uses a 24-hour process to prepare the pork ribs (RMB178/half slab, RMB298/full slab) and beef brisket (RMB128), and the flavors clearly reflect his efforts. The top badge of honor for good

barbecue is a smoke ring framing succulent meat and their brisket has a discernable one; too bad they slice this cut too thinly.

The coveted pink edge is less noticeable on the ribs, but these babies are actually the best ribs we've had on either side of the Huangpu, due to a smoky richness. Of the five sauces, the cranberry chipotle or cayenne sriracha stand out because of their balance of heat and sweetness, but truth be told, the meats don't actually need additional sauce to taste great.

Sides are less impressive, especially the baked beans (RMB28), which taste mostly of tomato instead of the luscious fat drippings and hints of caramelized brown sugar we expect. It's hard to hate macaroni and cheese (RMB48), but overcooked noodles along with the odd inclusion of thyme makes this version hard to love. While scrumptious, the aged cheddar cheese and black pepper biscuits (RMB28) are more like savory scones than American-style soft, leavened quick bread.

Filled with ganache instead of pudding, the Bourbon Chocolate Mud Pie (RMB58) is misnamed. By pudding, we mean a soft dessert made of dairy, eggs, flavoring and sweetener thickened with cornstarch. Though it's delicious, we imagine Mississippi grandmothers might have issues with this. **2/3**

The Vibe

A combination of brick, brown leathers and warm woods lit with Edison light bulbs and

neon signs gives off the feeling of a modern saloon. The country-western soundtrack and friendly service add additional authenticity points.

While not fans of the liberties taken with time-honored American recipes, we would return for the ribs any day. We hear they are opening more outlets around the city, so we will keep our fingers crossed for a downtown location soon. **1.5/2**

Total Verdict: 3.5/5

Price: RMB100-200 per person

Who's going: International school crowd and local business employees

Good for: smoked BBQ, large portions, Bourbon

Unit B1-08, The Hub, 17 Suhong Lu, by Shenhong Lu, 苏虹路17号虹桥天地地下一层01室, 近申虹路.
Nearest metro: Hongqiao Railway Station, 10 mins.
Open daily, 11am-2am. (5415 8086)





THE FLOW CAFE

Consciously Clean Eats

By Cristina Ng

The Place

Premium cold-pressed juice purveyor VCLEANSE has expanded its offerings to include new café on the 38th floor of the HKRI Taikoo Hui office building's first tower.

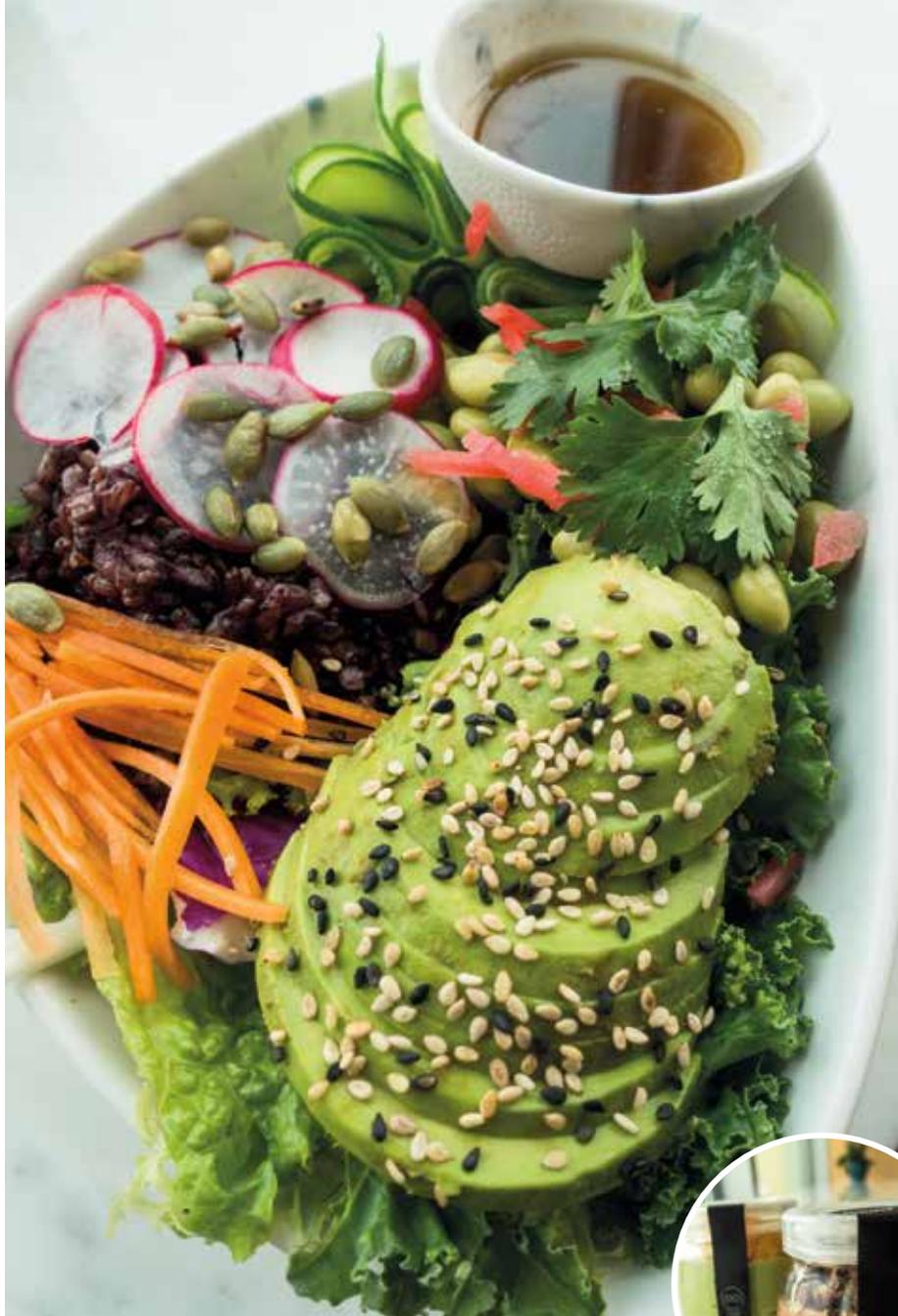
Envisioned as a plant-based, healthy alternative to coffee chains like Starbucks, this concept provides performance-driven meals designed to energize while avoiding the dreaded post-lunch slump. Although an easy stop for building tenants, outside visitors will need to sign in on the ground floor to gain access.

The Food

Everything except the factory-produced juices is freshly made onsite, making this an easy place to get your fill of vegetables, fruits and whole grains in the form of toasts, salads, bowls and smoothies containing more nutritious ingredients than we can count.

When it comes to toasts, they have one mushroom and two versions of the requisite avocado toast: one Japanese-inspired, the other Middle Eastern (all RMB58). The latter comes with homemade dukkah (a crunchy aromatic blend of nuts, seeds and spices), balsamic marinated tomatoes, feta, basil and arugula and it gets our vote for Shanghai's best avocado toast.

Next up, the 'Japanese Garden' avocado and black rice salad (RMB68) features a zippy



dressing made with sesame, *tamari* (soy) and *ume* (plum). Add rice (black and brown), edamame, carrots, cucumber, radish, cilantro, pickled ginger and pepitas for a satisfying approximation of a vegetarian California roll.

Smoothies come in mason jars with toppings and layers that a #cameraeatsfirst crowd will surely appreciate. While the mango berry is much prettier, we prefer the mango pineapple green smoothie (both RMB42), where the addition of spinach evens out the fruitiness.

Flow Café's treats are healthy and all clock in at under 200 calories. The dairy-intolerant or vegans will dig the 'Mousse de Coco' choices. While the matcha and black sesame variety is a deliciously subtle merger of tastes, the tiramisu is a much more convincing substitute for traditional desserts with creamy date-sweetened coffee mousse layered between almond and cacao nib crumble.

The café is also great for a pick-me-up with their own roasted Arabica coffee beverages and milk teas. House-made nut

milk, coconut milk and decaffeinated options are also available to suit every preference. **2.5/3**

The Vibe

Eating well needn't be bland or difficult, and this well thought out concept does a good job in bringing clean-eating convenience to Shanghai's harried office workers. Beautiful plates of artfully arranged produce are prepared to order in a comfortable open space with a panoramic city view. **1.5/2**

Total Verdict: 4/5

Price: RMB50-100 per person

Who's going: HKRI Taikoo Hui tenants and Spacecycle devotees

Good for: guiltless lunches, snacks and coffee breaks

38/F, Tower 1, HKRI Taikoo Hui, 288 Shimen Yi Lu, by Nanjing Xi Lu 石门一路288号太古汇一座38层. Nearest metro: Nanjing Xi Lu, 5 mins. Open Mon-Fri, 8am-6.30pm; Sat-Sun, 10.30am-6.30pm. (177 1747 3700)



BOWL SHAKALAKA

Bowled Under

By Cristina Ng

The Place

While Asian countries have long been eating protein and vegetables on rice, the trendy health-conscious Buddha bowl has been having a major moment internationally. The popularity is increasing in Shanghai with Little Catch's grain and salad substitutions for their

Hawaiian-style poke, Ban Ban's customizable options and Asian-inspired bowls at Wagas. Cashing in on this is the adorably named Bowl Shakalaka on Shaanxi Nan Lu just south of the iapm Mall. The compact two-story restaurant serves eight styles of bowl.

The Food

In terms of bases, you may opt for the standard sushi rice, mixed salad (add RMB5) or ratatouille (RMB8). Low-carb and grain-free options are nice, but the ratatouille is haphazard chunks of zucchini, peppers and eggplant in a bland, watery tomato 'sauce.' We thought it might be good in warm, cooked meat bowls, but we were mistaken.

Of the options we tried, the laksa shrimp bowl (RMB68) is our favorite in terms of flavor, thanks to a decent thick sauce with all the essence of the Singaporean soup. Yet with just five petite prawns, four slices of fish cake, a few dainty slices of avocado and an onsen egg, it is poor value.

The salmon poke bowl (RMB58) also disappoints with small portions of salmon joined by classic toppings such as avocado, seaweed, roe, cucumber and cashews. A soy and sesame based marinade for the fish is passable, but the over-seasoned sushi rice ruins the overall balance.

In a case of real life versus Instagram, the

beef tongue bowl (RMB68) looks excellent on the menu, but the version you get is nowhere near as photogenic. The protein is cooked into oblivion aside from one perfectly prepared piece, hinting at the dish's potential.

The main issues we have with Bowl Shakalaka are its garnishes. Avocado appears on every bowl, which is odd for the warm options. Undercooked eggs with horrible, translucent whites are a recurring problem. **1/3**

The Vibe

There is nothing especially noteworthy or creative about the restaurant's interior. The menu graphics are a clear copy of Charlie's while the overall concept references similar venues. Other places just do this type of food better.

Further cementing our dislike, the servers were indifferent at the very best. There is just something off-putting when they don't even make eye contact when dropping off your food. **1/2**

Total Verdict: 2/5

Price: RMB50-100 per person

Who's going: health nuts, people with dietary restrictions

Good for: customizable cold and hot bowls devoid of personality

350 Shaanxi Nan Lu, by Nanchang Lu 陕西南路350号, 近南昌路. Nearest metro: Shaanxi Nan Lu, 3 mins. Sun 11am-10pm, Mon-Fri 8am-10pm, Sat 11am-11pm. (6473 3129)

ADVERTORIAL

L'ATELIER QUARTIER

French Classics in a Casual Chic Ambiance

Located on the 30th floor of the newly refurbished Golden Tulip Shanghai Rainbow hotel in Hongqiao is the casual and chic L'Atelier Quartier restaurant, where Chef Guillaume Comparat serves a modern take on French classics along with a panoramic view of the bustling Changning district.

Almost as bright as the big city lights outside the windows are the visual compositions of Comparat's plates. From starters to desserts, each number is designed with an artistic eye, and their vibrant color combinations will make you want to snap many photos before digging in.

There are plenty of surprises in the flavor department, too. From the elaborately presented oolong tea smoked salmon and green pea veloute with soft-boiled egg and kimchi chili flakes, to the Manila

clams cooked in a *marinière* sauce flavored with lemongrass and Sichuan pepper, Chef Comparat infuses his passion for the traditions of Chinese and Asian cooking into the comfort food he grew up with back in France.

Also not to be missed is the beef short ribs bourguignon, which is slow-cooked for 12 hours and finished with a rich red wine and chocolate reduction, garlic chips and candied orange zest – perfect for the meat lovers or anyone who crave a heavier finish to the savory courses. The food at L'Atelier Quartier is a true reflection of Chef Comparat's background and the knowledge and skills he has developed over his career, and a welcomed addition to Shanghai's energetic dining scene.



30/F, 2000 Yan'an Xi Lu, by Zhongshan Xi Lu 延安西路2000号, 近中山西路 (6275 3388)

STRAIGHT NO CHASER



With the entrance of **RATIO** onto Shanghai's bar scene, you will now be able to say a robot made your drink. A pop-up location is already open in **K11** with permanent space at People's Square **Raffles City** coming soon.

On the opposite end of the spectrum, **The Sukhothai Shanghai** has enlisted Vincenzo Pagliara (formerly of well-regarded **The Connaught Bar** in London) as mixologist. The minimally garnished beverages are based on natural elements that incorporate elixirs made on-site at **The Zuk Bar**.

An old favorite, **Boxing Cat** (Yongfu) has reopened just in time for the World Cup showing off a quirky, new personality with illustrations throughout the space (pictured above) and it's darn cute.

Fresh to Fengyang Lu is an art and wine bar called **La Galerie** stocking cool climate wines. We are looking forward to upcoming art events and happy hours on their outdoor terrace.

Moving rapidly from breaking news to soft opening, **Tacolicious** is now serving up margaritas plus double shell tacos with classic fillings such as steak asado or East-West fusions like mapo tofu and their Sunday RMB150 free flow brunch deal sounds like tons of fun.



FUNKA DEL SUR

South American Funk

By Cristina Ng

After successfully making the Italian *aperitivo* – a social pre-dinner gathering for bitter drinks with easy snacks – a way of life for hordes of non-Italian Shanghailanders, the FUNKA group are trying something new with a South American-style venue.

The timing is good, with the endless loop of 'Despacito' and 'Havana' playing around town and taquerias, tequila and mezcal being so hot right now.

Located in the popular expat hub at the Yongping and Wuding intersection, FUNKA del Sur replaces The Sailors and the patio area is packed – even on weekdays – so you know it's the cool, new place to be.

Drinks include Latin classics such as *chilcanos*, caipirinhas and pisco sours with some *muy caliente* takes on standards, from the amazing Negroni Mezcalero (RMB70) to the refreshing Juan Collins (RMB65). In both cocktails, the smoky agave-based spirit adds interest without overwhelming traditional flavors.

Gin lovers will be happy about the gintoneria featuring hometown favorites such as Peddlers and Crimson Pangolin along with international imports like Hendrick's and Citadelle. We sampled the Gin Mare (RMB90), which is a decent G&T, but it needs more rosemary and olive flavor.

There are plenty of bar snacks, prepared by Hugo Rodriguez (formerly of STYX, Chala). The most exciting nibble is *picanha* on tortilla tostada (RMB60) because the well-seasoned tri-tip is served atop a tasty shot of Bloody

Mary. Arepas (RMB25) and tacos (RMB30) fare better than under-filled empanadas (RMB50/three). The domino arepa filled with slow cooked black beans, avocado, and white cheese was our favorite.

If you like Funkadelic, South American refreshments, Spanish music and hanging out in Jing'an, then FUNKA del Sur is exactly the place for you.

163 Yanping Lu, by Wuding Lu, 延平路163号, 近武定路. Nearest metro: Changping Lu, 11 mins. Open daily, 11am-2am. (6245 6230)





TEQUILA MOCKINGBIRD

Everything You Ever Wanted to Know about Mezcal

By Logan R. Brouse

What I like about bars is the tales that come out of drinking and even the most unbelievable sagas always make for good conversation. With that in mind—pour yourself a glass of something strong, lean back and get ready for a story involving mezcal, Aztecs and possibly mayhem, because today we talk Tequila and baby, I talk it like I walk it...

To start: all tequila is mezcal, but not all mezcal is tequila. Mezcal refers to a fermented agave spirit while tequila must be produced in certain designated states in Mexico (Jalisco, Michoacán, Guanajuato, Nayarit and Tamaulipas) and can only be made from blue agave, just like how Champagne can only come from Champagne, France. Similar to scotches, there are highland and lowland regions of Mexico that produce different tasting tequilas.

On top of that, you have mezcal, which comes from the Oaxaca, Guerrero, Durango, Zacatecas and San Luis Potosí regions and stool, a lesser-known agave-based liquor, which is from the Chihuahua, Durango and Coahuila regions. Now I know you nerds are wondering how this knowledge can help you meet potential mates at Manhattan. To this I answer, convenient strawman, let's talk colors.

Tequila comes in several different shades, and much like the Swedish Women's Hockey Team at the 2018 Olympics, there is no gold (pause for the amazing reference). We have our classic *blanco* or silver tequila, which is bottled right after distillation, then there is *reposado* (meaning 'rested' in Spanish), which is aged a minimum of two months and less than one year in wooden vats. Furthermore,

you have the belle of the ball, *anejo* which is aged for at least 12 months in casks no larger than 600 liters. When you see tequila labeled as gold, it usually means a company adds coloring and flavoring to silver tequila. Read the label and try your best to get a *reposado*. Your lack of hangover will thank me.

Let's go back in time to the originators of Mexico City, the ancient Aztecs. They had been drinking fermented agave in some form or another since forever, with the spirit of choice between ritual sacrifices and pyramid building being a drink called *pulque*. It tastes like boozed up sweet potatoes and the smell matches. From this, enterprising individuals in Mexico made a version of the beverage we now call mezcal. According to one story I heard recently while researching tequila, tacos and Mexican strip clubs for *That's Shanghai*, people all over the world started drinking mezcal with the most popular one being the one from Tequila. Linguistic experts, like the ones that work at Guadalajara's Candy Shop, assured me that 'mezcal from Tequila' was shortened to tequila and a booze was born.

Now we know about tequila, but how do we apply this lesson? Here is a story of dubious credibility that I read on the menu at Tia Maria in Santa Fe, New Mexico. Just after the Second World War, businessmen on golf/work trips in Palm Springs, California learned to shoot tequila with a bite of lime and lick of salt. Soon their wives and girlfriends began joining on these outings; the flavor didn't go over well with them, so an enterprising bartender added ice, Cointreau (for sweetness) and fresh lime juice. Shaken and poured into a salt-rimmed glass, the same

elements turned into something far more drinkable.

Here comes the mayhem – in Mexico, margaritas aren't a big deal. Tequila is served with orange and cinnamon or naked (and you can touch the strippers). So, what do they drink for their tequila cocktails if it's not a nice limey marg?

Palomas – meaning the white bird, are an amazing mix of blanco tequila, grapefruit soda, lime juice and a little thing called love. Try it out yourself with the handy recipe below.

Loco Logan's Paloma:

INGREDIENTS

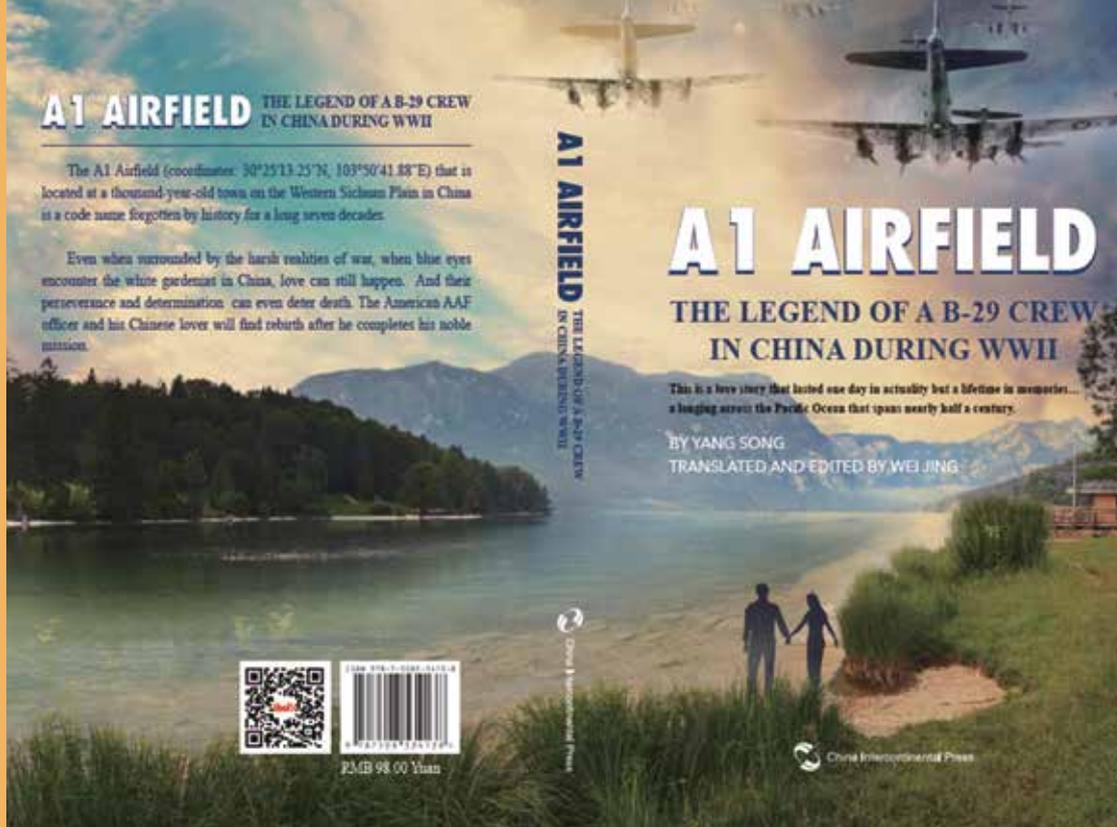
- ✓ 45 ml of blanco tequila (I prefer Altos)
- ✓ 10 ml fresh lime juice
- ✓ Ice (fun fact: in Spanish, ice sounds like the word yellow)
- ✓ Top with Grapefruit Capi

INSTRUCTIONS

Pour it all into a glass with a sea salt and pink peppercorn rim. Enjoy!



Logan R. Brouse, proprietor and mixologist of Logan's Punch and Tacolicious 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.



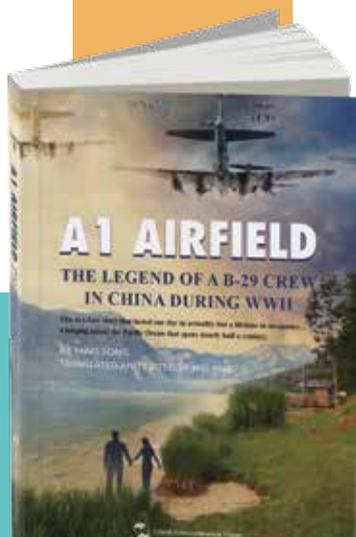
A1 AIRFIELD

The Legend of a B-29 Crew in China During WWII

Written by Yang Song, Translated by Wei Jing

Located near a historic town on the Western Sichuan Plains in Central China, the A1 Airfield has been abandoned since WWII came to an end in 1945. Based on her research on aviation industry and her own experience as an army surgeon in the Chinese military, this book is Yang Song's first of a trilogy of fictional stories centering on pilots during the war.

Translated by US-based journalist and author Wei Jing, *A1 Airfield: The Legend of a B-29 Crew in China During WWII* is about a brief romantic encounter between an American Air Force officer and a young Chinese woman that sparked a longing that spanning nearly half a century.



Author: Yang Song



Translator: Wei Jing

BOX
 中英书名：
 《A1 机场，一个美丽的传说》
 A1 AIRFIELD — THE LEGEND
 OF A B-29 CREW IN CHINA
 DURING WWII
 ISBN 978-7-5085-3413-8

EVENTS

See the QR codes on these pages?
Scan them to buy tickets to these upcoming events.



● rRoxy-more



Berlin-based French producer rRoxy-more deals in fresh and idiosyncratic dance music, veering between organic and synthetic, icy and warm. She's released several acclaimed EPs, most notably *Thoughts of an Introvert Vol. 1* and *Vol. 2* in 2017 and 2018, and is performing in Shanghai at Dada thanks to dART.

> Jul 7, 10pm. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路115号, 近法华镇路

● Say Yes Anniversary Part 2: Batu



The second night of birthday celebrations for Shanghai underground music promoters Say Yes showcases UK producer Batu. Since his first release on Cold Recordings in 2013, the techno producer has been fine-tuning his signature dark driving sound and launched his own respected label, Timedance.

> July 13, 10pm. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号, 4楼, 近东湖路

● Brasil in Trio



Zilong Brazil, a new promotion company from Ale Amazonia of Shanghai Punk band Dirty Fingers, holds their first tour with bossa nova group Brasil in Trio. Active since 2007, they have an innovative take on traditional Brazilian genres like Choro, Samba, Maxixe, Maracatu, Baião and Bossa-Nova. Additional performances on July 24 at Shake Club and July 25 at Coffee Coneo.

> Jul 22, 9pm, RMB60 presale, RMB80 door. Yuyintang, 851 Kaixuan Lu, by Yan'an Xi Lu 凯旋路851号, 近延安西路 (www.zilongbrazil.com)

● Radwimps



The massively popular Japanese pop-rock group returns to Shanghai after their headlining set at Concrete & Grass last year. Active since 2003, the band gradually grew in popularity throughout the 2000s before shooting to fame after composing the soundtrack for 2016 anime film *Your Name*. Catch them live at the Mercedes-Benz Arena.

> Jul 11, 7.30pm, RMB599-1,399. Mercedes-Benz Arena, 1200 Shibo Dadao, by Yaohua Lu 世博大道1200号, 近耀华路 (www.mercedes-benzarena.com)

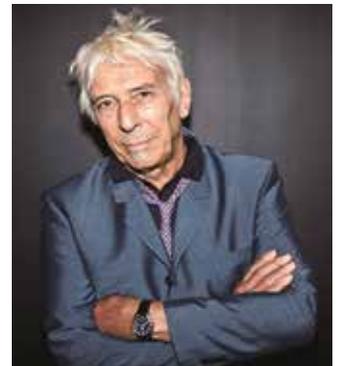
● Say Yes Anniversary Part 1: Broken English Club



Shanghai underground music promoters Say Yes celebrate three years of club nights around China and Asia with a two-night birthday bash. Part 1 sees a set from Broken English Club, the most recent moniker of vital UK techno producer Oliver Ho. He's released his breed of techno shot through with elements of industrial and post-punk on labels like L.I.E.S, Cititrax and Jealous God.

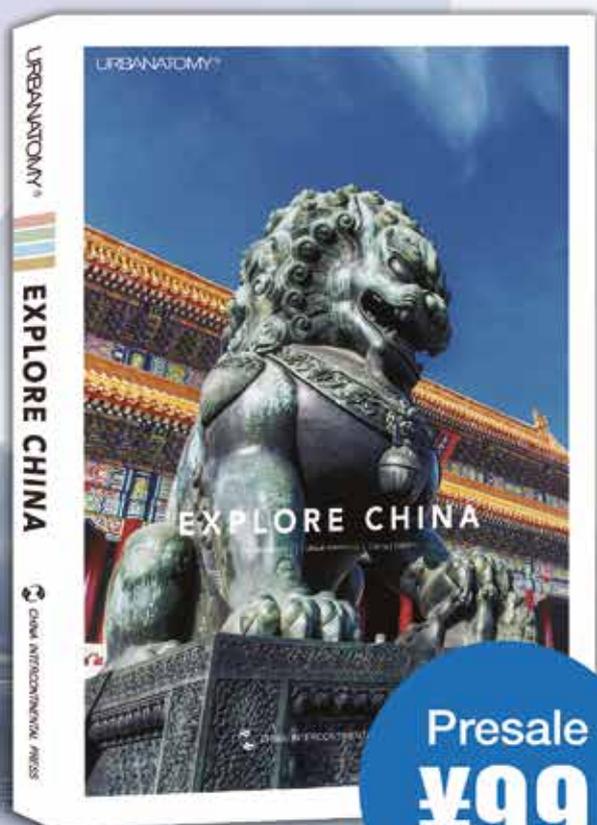
> July 12, 10pm. Elevator, 4/F, 218 Xinle Lu, by Donghu Lu 新乐路218号4楼, 近东湖路

● Music in the Summer Air: Velvet Underground 50th Anniversary Memorial Concert



For this once-in-a-lifetime show, The Velvet Underground's John Cale visits Shanghai in honor of the groundbreaking band's 50th anniversary. He'll be playing his solo work, plus a few Velvet Underground classics, with several of China's best indie musicians, like Carsick Car's Zhang Shouwang and Chui Wan's Yan Yulong, as part of his band.

> Jul 11, 7.30pm. Shanghai Symphony Orchestra Hall, 1380 Fuxing Zhong Lu, by Baoqing Lu 复兴中路1380号, 近宝庆路 (0821 0522)



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Urbanatomy is excited to announce the highly-anticipated second edition of our *Explore China* guide. A beautifully designed travel book, *Explore China* offers expert insight into China's best destinations. Reserve your copy today!

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- China's 55 ethnic minorities and their cultures
- Chinese characters and pinyin to facilitate travel and communication
- Must have apps, how to set up a phone and digital payment methods



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● Red Sorghum



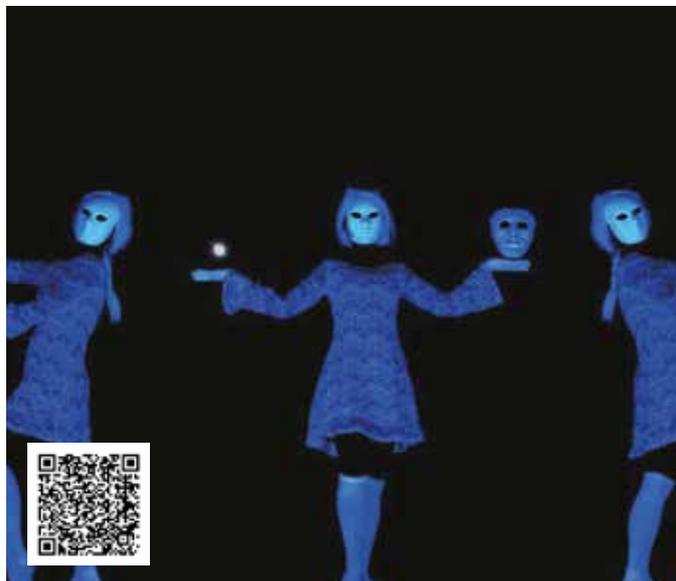
The Qingdao Song and Dance Theatre presents a dance opera adaptation of Red Sorghum. See this celebration of the people, history and culture of Shandong province as explored in Mo Yan's novel and Zhang Yimou's film explored in a whole new way onstage.
> Jul 6-7, 7.30pm, RMB180-580. Shanghai International Dance Centre Theatre, 1650 Hongqiao Lu, by Shuicheng Lu 虹桥路1650号, 近水城路 (www.shdancecenter.com)

● Alexandre Desplat



A real treat for classical music fans and movie buffs alike, French composer and film scorer Alexandre Desplat arrives in Shanghai to conduct the Shanghai Symphony Orchestra. He's scored a slew of major films, including *The Shape of Water*, *The Danish Girl*, *Harry Potter and the Deathly Hallows I and II*, and most recently, *Isle of Dogs*.
> Jul 15, 7.30pm. Shanghai Symphony Orchestra Hall, 1380 Fuxing Zhong Lu, by Baoqing Lu 复兴中路1380号, 近宝庆路 (0821 0522)

● Adventures in Light and Shadow



The Czech Republic's Srnec Theatre, known as the world's first black light theater, brings their innovative Adventures in Light and Shadow show to Shanghai. For these 7 mini stories, actors make inspired use of black lights for dramatic disappearance acts and a surreal visual experience.
> Jul 7, 10.30am and 3.30pm, RMB120-200. Shanghai Centre Theatre, 1376 Nanjing Xi Lu, by Xikang Lu 南京西路1376号, 近西康路 (6279 7132)

● Kinky Boots



With a book by Broadway royalty Harvey Fierstein and a score from 80s rock goddess Cyndi Lauper, *Kinky Boots* tell the inspiring true story of a struggling shoemaker in the UK who teams up with a drag queen to invent a new kind of stiletto. Don't miss this jubilant musical about friendship and challenging stereotypes.
> Jul 11-22, 7.30pm, additional performance at 2pm on weekends, RMB180-980. SAIC Shanghai Culture Square, 597 Fuxing Zhong Lu, by Shaanxi Nan Lu 复兴中路597号, 近陕西南路 (www.shculturesquare.com)

● Russian Far East Children's Ballet: Alice in Wonderland



The Russian Far East Children's Ballet brings Lewis Carroll's classic story of discovery to vibrant life on stage. Follow Alice down the rabbit hole and see all the iconic characters in ballet format. Just like Alice, you'll wonder if it was all a dream.

> Jul 14, 3pm and 7.15pm, RMB180-580. Shanghai Centre Theatre, 1376 Nanjing Xi Lu, by Xikang Lu 南京西路1376号, 近西康路 (6279 7132)

● Matt Davis



Originally from Birmingham, Alabama, comedian Matt Davis is a regular on XM Radio's Comedy 150 and has years of experiencing touring the world, working with the likes of Dave Chapelle and Kevin Pollack. He's bringing his unique brand of unapologetically honest humor back to Shanghai for two nights this month.

> Jul 20 at 9pm, Jul 21 at 7pm and 9pm, RMB170 presale, RMB200 day of show. Kung Fu Comedy Club, 4/F, 1 Xiangyang Bei Lu, by Julu Lu 襄阳北路1号4楼, 近巨鹿路



● Goodnight Moon and The Runaway Bunny



Staged by the Mermaid Theatre from Nova Scotia, this kid-friendly show brings to life two iconic bedtime stories. Told via adorable bunny puppets, Good Night Moon's celebration of bedtime rituals and The Runaway Bunny's tale of motherly love will soothe and delight little ones and adults alike.

> Jul 20-22, English versions: Sat Jul 21, 2.30pm or Sun Jul 22, 10.30am. Chinese versions: Fri Jul 20, 7.30pm, RMB180-480. 800 Miaojiang Lu, by Xizang Nan Lu 苗江路800号, 近西藏南路 (www.shcat.com.cn)

● Sweet Mandarin



This evocative true story by playwright and chef Helen Tse chronicles three generations of the women in her family between Guangzhou, Hong Kong and England. Tse brings to life history via food as she tells the story of how she became a chef. The performance is in Cantonese with Chinese and English subtitles.

> Jul 21-22, 2pm, additional performance at 7.30pm on Jul 21, RMB80-280. 1862 Theatre, 1777 Binjiang Dadao 滨江大道1777号

● GREYBOX Hand-Drip Coffee Class



Brewing your own coffee is fun, easy and satisfying. The simplest, most accessible way to start is with a filter brewing method. Spend 90 minutes with the GREYBOX team. And they'll have you brewing beautiful coffee in no time. In GREYBOX's coffee class, you learn the basics of brewing hand-drip coffee and explore the different variables (grind, time and agitation) that can be adjusted to change the taste of your brew. You'll find it easy to brew coffee the same way at home, and drink lots of delicious coffee throughout the session.

> Every Saturday, 10.30am – 12pm (reservations required; minimum four students per class), RMB298. L2-237 iapm, 999 Middle Huaihai Zhong Lu, near Xiangyang Nan Lu 淮海中路999号环贸iapm商场L2-237, 近襄阳南路(5456 5273).

● Cats



Andrew Lloyd Webber's quirky masterpiece, *Cats* is one of the longest-running shows in West End and Broadway history. Since its premiere in 1981, it has been staged in over 30 countries, translated into 15 languages and seen by over 73 million people worldwide. With its timeless soundtrack, breathtaking choreography and of course the unforgettable show tune 'Memory,' it is a magical musical like no other.

> July 25-31, 7.30pm, additional performance at 2pm on weekends, RMB380-1080. Shanghai Grand Theatre, 300 Renmin Da Dao, by Huangpi Bei Lu 人民大道300号, 近黄陂北路 (www.shgtheatre.com)

● National Theatre Live: Hamlet (Screening)



The UK's acclaimed National Theatre presents a summertime screening of this year's staging of the Shakespeare classic. None other than Benedict Cumberbatch takes on the title role for this performance with themes about war, family and mental illness that are more timely than ever.

> Jul 26, Aug 10 and Aug 31, 7pm, RMB100-200. 780 Nanjing Dong Lu, by Guangxi Bei Lu 南京东路780号, 近广西北路 (5669 4054)

● Shanghai Ballet: Swan Lake



Directed by acclaimed choreographer Derek Deane of the English National Ballet, this revamped production of *Swan Lake* reinterprets the classic. Instead of the usual 16 swans, there are 48 swans in this unique production. The Shanghai Ballet company brings a poetic magic to the stage with sumptuous costumes and sets.

> Jul 28-Aug 4, 7.30pm, RMB80-680. Shanghai International Dance Centre Theatre, 1650 Hongqiao Lu, by Shuicheng Lu 虹桥路1650号, 近水城路 (www.shdancecenter.com)



Christy Lee Rogers: Muses

Until Aug 8
Art LABOR Gallery, 101 Haifang Lu, by Changhua Lu 海防路101号, 近昌化路 (www.artlaborgallery.com)



Lin Tianmiao: Systems

Until Aug 26
Rockbund Art Museum, 20 Huqiu Lu, by Xianggang Lu 虎丘路 20号, 近香港路 (www.rockbundartmuseum.org)



The Legacy of Architectonic Futurism

Until Aug 12
Bank Gallery, Bldg 2, 298 Anfu Lu, near Wukang Lu 安福路298号2号楼, 近武康路 (www.bankmabsociety.com)



Xue Song: Wandering in Nature

Until July 15
Shanghai Gallery of Art, 3/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路3号3楼, 近广东路 (www.shanghaigalleryofart.com)



Simphiwe Ndzube: Waiting for Mulungu

Until Aug 12
CC Foundation & Art Centre, Rm 101, Bldg 15, M50 Art Industrial Park, 50 Moganshan Lu 莫干山路50号M50创意园区15号楼101室

Charlie Chaplin: A Vision

Until Oct 7
Yuz Museum, 35 Fenggu Lu, by Longteng Avenue 丰谷路35号, 近龙腾大道 (www.yuzmshanghai.org)



PICK OF SIX
ART EXHIBITIONS

CITY SCENES



Governor of Alaska Bill Walker and his delegation embarked on a 12-day China tour to promote its seafood products.



Columbia Circle, a historic compound that served as a country club for American expats from 1927-1942, has been restored and reopened as a mixed-use complex featuring F&B outlets, arts and entertainment venues and offices.



The 2nd floor of Shanghai ifc Mall now houses a range of luxury skincare and beauty brands, including La Mer, Lancome, YSL Beauty, Shu Uemura, Kiehl's and China's first Dior Beauty boutique.



Tony Awards Best Musical winner Kinky Boots is coming to Shanghai Culture Square on July 11-August 5.



On June 8, La Galerie, a French concept combining furniture, arts, music and wine, announced its grand opening.



Champagne brand Moët & Chandon hosted a weeklong celebration around the globe with delicious French food and plenty of bubbles for everyone.



Ratio, a revolutionary concept delivery robot-made coffee and cocktails, is running a pop-up store in K11 Shanghai this summer.



On June 5, Renaissance Shanghai Putuo Hotel hosted a Discover Authentic Shanghaiese Cuisine event to celebrate the city's rich culinary heritage.



Pierre & Vacances-Center Parcs Group, a leader in developing and managing tourism residences in Europe, introduced the Villages Nature Paris Phase II project in China. With its launch, the project will attract 1 million tourists per year and offer various benefits for investors.



On May 25, the national launching ceremony of Zhongda Guorong Group was held in Shanghai Marriott Hotel. More than 1,000 guests including members of media and industry experts attended the event.



Royal Caribbean debuted its newest ship, Spectrum of the Sea, which is the largest and most expensive ship in Asia, and can accommodate 4,246 guests and 1,551 crew members. It will start sailing in June 2019.



Hilton Zhoushan held a sushi class for kids from Zhu Jiajian Hope Primary School on Children's Day.



China Unicom unveiled an ice cream themed outlet at SML Center on May 20. This brand new service center is staffed with English and Japanese speaking service representatives to target expats living in Shanghai.

Address: 1F-RJ08, 618 Xujiahui Lu (6093 2268), Metro Line 9 Dapujiao Station Exit 4

RMB99/month (unlimited data and 300 minutes free calling)



Life in Color, the world's largest paint party, hosted its Shanghai edition on June 9 at the National Exhibition and Convention Center. Shaquille O'Neal and his team of DJs all stayed at the Primus Hotel Shanghai Hongqiao, the exclusive officially appointed hotel for the event.



Four Seasons Pudong, Shanghai celebrated Global Wellness Day with a range of wellness activities on June 9.



Canadian Chamber of Commerce in Shanghai hosted its Canada Day celebration at Waitanyuan on June 30, where guests enjoyed Canadian food, live performances and cultural activities all day long.

HOTEL NEWS



This August, Marriott International will roll out a unified loyalty programs with one sets of benefits for members of Marriott Rewards, The Ritz-Carlton Rewards, Starwood Preferred Guest (SPG). Guests will be able to combine their separate accounts into a one, while also being able to book stays across the entire portfolio on Marriott.com, SPG.com, and their respective apps and customer engagement centers.



United Nations Under-Secretary General Shamshad Akhtar stayed at the Crowne Plaza Shanghai Fudan during her Shanghai trip.



Andaz Xintiandi, Shanghai appoints David Tseo as its new General Manager. The hospitality industry veteran began his career at Grand Hyatt Shanghai in 2000, and he was most recently the General Manager of Hyatt Regency Shanghai Chuansha.



Fairmont Peace Hotel hosted its second Arts & Culture Festival on June 1-7. In conjunction with Huangpu Tourism Bureau and Bund Street, a special art exhibition and various cultural events and performances took place through out different venues within the iconic property.



On May 29 to June 1, Kempinski Hotels launched its 2018 China Roadshow and showcased its diverse portfolio around the world to audiences in Beijing, Shanghai, Shenzhen and Taipei.



Marriott Executive Apartments Hangzhou officially completed on May 29. With 142 fully-serviced units ranging from studios to three-bedroom suites, aims to become the ideal accommodation option for both business and leisure travelers.

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 Ju (6241 3233) 2) 457 Jumen Lu, by Runan Jie (3159 5833) 1) 惠园路 491号, 近镇宁路 2) 局门路 457号, 近汝南街

Element Fresh Delivery to the rescue! Bored of Breakfast? Lost for Lunch? Dinner dilemmas? Give the *English*-speaking delivery hotline a buzz and order from a wide variety of wholesome gourmet salads, fresh fruit juices, amazing appetizers, scrumptious lunch or dinner entrees, and American style breakfasts. Instant confirmation, pay by mobile pay or credit card, or even cash-on delivery. Scan the QR code & select 'Order Now', or visit www.ElementFresh.com & select 'Delivery'. Element Fresh has 16 restaurants across Shanghai!

POP This all-day dining American Brasserie at Three on the Bund pays tribute to the 1970s American pop culture with vintage decor featuring chandeliers along with wood, leather and stone elements that create a warm atmosphere. Influenced by the chic vibe of Miami, the new POP bar offers a range of light and fruity drinks, completed with a lively music selection. Mon-Sun 11am-11pm. 7/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu pop@on-the-bund.com. www.threeonthebund.com. 中山东一路 3号 7楼, 近广东路. (6321 0909)

ASIA

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, 近真波南路

BAKERY

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

CHINESE

HOT-POT

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

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

CANTONESE

Ming Court With chefs adept in culinary creativity, Ming Court presents exquisite Cantonese cuisine with a twist, offering authentic flavors and refined wine pairings to create a wonderful culinary experience. On top of dim sum and dessert menus, the restaurant also offer a la carte and set menus as well as some seasonal specialties. The wide selection of dishes also include some award-winning Ming Court signatures. Level B1, 333 Shenhong Lu, Cordis, Shanghai, Hongqiao, by Suhong Lu (5263 9618) Lunch: Mon-Fri 11.30am - 2.30pm, Sat-Sun 11am - 3pm; Dinner: Mon-Sun 5.30-10pm 申虹路 333号 B1层, 虹桥康得思酒店, 近苏虹路

Shang-Xi This elegant Chinese restaurant at the Four Seasons Hotel Pudong showcases the very best of Cantonese cuisine, and has earned its reputation as one of the top-rated restaurant on the Chinese mainland by Forbes Travel Guide for five years. Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm. (2036 1310). 2/F, Four Seasons Hotel Pudong, Shanghai, 210 Shiji Dadao, by Lujiuzi Huan Lu. 世纪大道 210号上海浦东四季酒店二楼, 近陆家嘴环路

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) 10am to 2.30pm (Sat & Sun); Dinner from 5.30pm to 10pm. (86 21) 2203 8889 3/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店三楼, 延安中路 1218号, 近铜仁路.

Suntime Century Relax in our lavish private rooms and allow our food to delight your senses with wonderful tastes, textures and aroma. Offering authentic cuisine from the Canton, Hunan and Shanghai regions, guests can embark on an exploration of Chinese culinary excellence. Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288号上海凯宾斯基大酒店 2楼, 近百百步街 (3867 9199)

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

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



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

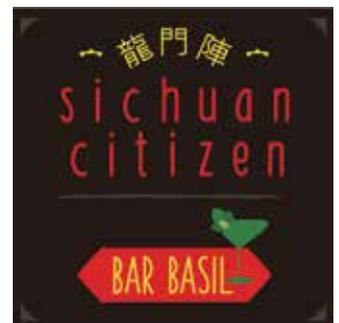
Yu Yuan Chinese Restaurant A fine dining room designed in modern Art Deco style. Their experienced chefs bring their rich experience and passion for cooking into authentic Cantonese and Taiwan cuisines. Hotel Pravo, 3/F Yu Yuan Chinese Restaurant, 299 Wusong Lu, by Kunshan Lu 吴淞路 299号宝御酒店 3楼, 近昆山路

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 Er Lu, by Longtan Lu (5368 8882) 中山东二路 538号, 近龙潭路

SICHUAN



Sichuan Citizen Originally opened in 2009, Sichuan Citizen moved into its new home at Ferguson Lane in 2018, where Head Chef Mao and his whole crew from Chengdu continues to serve spicy and delicious classic Sichuan dishes to their fans. The restaurant also houses a cocktail bar named Bar Basil located right next to the main dining room, where guests can enjoy signature cocktails created by a mixologist from Milan. 2/F, 378 Wukang Lu, by Xingguo Lu (6404 1235). Sun-Thu 11am-9.30pm, Fri-Sat 11am-10.30pm. 武康路 378号 2楼, 近兴国路



Si Fang San Chuan Showcasing the art of Southwestern Chinese cuisine with a touch of modern understanding and creative presentation, this Bund-side restaurant offers flavors that are adjusted to suit the local palate. Meanwhile, a bar inspired by Shanghai's cultural heritage is also another highlight of the concept. Lunch 11am-3pm, Dinner 5-10pm. (6033 5833). N103, Bund Finance Center 558 Zhongshan Dong Er Lu, by Longtan Lu 外滩金融中心中山东二路 558号 1幢 N103室, 近枫泾路

SHANGHAI

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

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

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



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

The Crystal Garden Bathed in natural light, the Chinese restaurant Crystal Garden offers the very best of authentic Chinese cuisine including provincial cuisines plus high-quality seafood. The restaurant's garden-style setting and professional, friendly team makes The Crystal Garden a popular venue for intimate wedding banquets and private functions. 5/F, The Westin Bund Center Shanghai, 88 Henan Zhong Lu, by Guangdong Lu (6103 5048) Lunch: 11am - 2.30pm (Mon-Fri), 11am - 2.30pm (Saturday & Sunday, Yum Cha); Dinner: 5.30pm - 10pm (Daily). 河南中路 88 号上海威斯汀大饭店 5 楼, 近广东路

YUNNAN

Gathering Clouds Specializing in distinctive Yunnan food, Gathering Clouds inherits the most charming Yunnanese cuisine and culture in a modern vibe. Carefully selecting natural ingredients from original source, the place introduces the most authentic Yunnan flavor as well as live sports to all. Unit 105, Building E, 381 Panyu Lu, by Fahuazhen Lu (6271 7162) Daily 11:30am - 2:00pm, 5:30-10:00pm 番禺路 381 号幸福里步行街 E105, 近法华镇路

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

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

CAFES

CHA Lounge CHA Lounge is the place for a well-deserved afternoon break. An extensive selection of traditional Chinese and Western tea and

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

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

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

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

CHOCOLATE

Jean Paul Hévin is a French "Haute Couture" chocolate-maker, whose label of chocolates is a successful brand of gourmet chocolate. The adventure of Jean Paul Hévin begins in the tropics with the search for the rarest, most refined cocoa beans. It continues back in France with a search for the best creams and hazelnuts, the most scented honeys and other outstanding ingredient. Jean Paul Hévin stores are created as chocolate cellars, confined spaces in which, at constant levels of humidity and temperature, customers could be captivated by the subtle cocoa aromas and choose their purchases in a calm and peaceful atmosphere. LG2 city'super, HKRI Taikoo Hui, 789 West Nanjing Lu, by Ruijin Er Lu (400-653-8820, www.citysuper.com.cn) 南京西路 789 号兴业太古汇地下二层 city'super 超 • 生活店内

ROYCE' From the great land of Hokkaido, blessed by nature, came ROYCE' chocolates in 1983. Hokkaido is gifted with crystal clear water and pure fresh air. This nature environment is much like the famous European Chocolate producing countries. It is here in Hokkaido that the finest, strictly selected ingredients are combined to make perfect chocolates. Each and every bite will bring your senses to Hokkaido. 1) ifc Store - LG2 city'super, 8 Shiji Dadao, by Lujiazui Huan Lu 2) Shanghai Metro City Store - B1, 1111 Zhaojiabang Lu, by Hongqiao Lu 3) Shanghai isetan Store - B1, 1038 Nanjing Xi Lu, by Shaanxi Bei Lu 4) Shanghai Times Square Store - B1 city'super, 99 Huaihai Zhong Lu, by Xizang Nan Lu 5) Shanghai iapm Store - LG1, 999 Huaihai Zhong Lu, by Shaanxi Nan Lu 6) HKRI Taikoo Hui Store - LG2 city'super, 789 Nanjing Xi Lu, by Yan'an Zhong Lu (400-653-8820, www.citysuper.com.cn) 1) 国金中心店 - 陆家嘴世纪大道 8 号地下二层 city'super 超 • 生活店内 2) 美罗城店 - 肇嘉浜路 1111 号地下一层 3) 梅龙镇伊势丹店 - 南京西路 1038 号地下一层 4) 大上海时代广场店 - 淮海中路 99 号地下一层 city'super 超 • 生活店内 5) 环贸广场店 - 淮海中路 99 号地下一层 city'super 超 • 生活店内 6) 兴业太古汇店 - 南京西路 789 号兴业太古汇地下二层 city'super 超 • 生活店内

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. (86 21) 2203 8889. 1/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店一楼, 延安中路 1218 号, 近铜仁路

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, 近龙潭路

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 Shanghaiese, regional Chinese and international cuisines are prepared at five interactive cooking stations, including fresh seafood on ice, a grill and carving station, specialty noodles and dumplings, soup and Taiwanese hotpot, a Mediterranean kitchen and a dessert counter. INTERCONTINENTAL SHANGHAI NECC, 1700 Zhuguang Lu, by Yinggang Dong Lu (National Exhibition Convention Center, Gate 3) (6700 1888-6028) 国家会展中心洲际酒店, 诸光路 1700 号国家会展中心 3 号门, 近盈港东路

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

Yi Café The Bite of Culinary Heritage of the World features delicacies from 11 live stations offering gastronomic delights from eight countries. Highlight include fresh lobster, sweet shrimp, baby abalone, Arabic beef, Turkish pizza, Indian tandoori bull frog, Japanese natto tempura and freshly baked chocolate fondant, and a new series of Master Shen Hongfei's favorite spring dishes like Hainan Wenchang chicken, Huaiyang-style steamed bun with wild vegetable filling. 2/F, Grand Tower Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888). Lunch 11.30am - 2.30pm Mon to Fri, Brunch 12 - 3pm Sat & Sun, Dinner 5.30pm - 10pm daily. 富城路 33 号浦东香格里拉大酒店紫金楼 2 楼, 近陆家嘴环路

DELI SHOPS

Green & Safe With an organic farm in Kunshan, this organic store provides daily delivered vegetables and a variety of local and imported organic goods, such as organic extra virgin olive oil, white and red balsamic vinegar, organic pasta, muesli and more. 30% off on all breads after 7pm everyday in Dongping branch. 1) 6 Dongping Lu, by Hengshan Lu 5465 1288, 1/F, 8am-10pm; 2/F, 6pm-12am 2) 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, 近虹宝石路

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 Kempeli Deli something to look forward to any day. You won't know where to start! 50% off on all breads after 18:00 daily. (3867 8888) Hours: 7.30am-7pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街

FINE DINING

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

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

Canton Table With nostalgic ambience inspired by shikumen lanehouses and glamorous buildings along the Bund, this new Cantonese dining concept at Three on the Bund dances between the old and the new, bringing Shanghai diners the essence of the culinary culture of Guangdong. Whether you're craving some home-style cooking or sophisticated delicacies, Canton Table offers an extensive selections, featuring high quality fresh ingredients and traditional cooking skills. Mon-Fri 11.30am-2.30pm, 5.30-10.30pm, Sat-Sun 11.30am-3pm, 5.30-10.30pm. cantontable@on-the-bund.com www.threethetebund.com/ F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu 中山东一路 3 号 5 楼, 近广东路, (6321 3737)

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

Jade on 36 Restaurant Now serving modern European cuisine with an Asian twist, exquisite wines and cocktails, great-value cuisine and service with precision and quality, guests can experience the reinvented Jade on 36 Restaurant, where culinary creations compete in magnificence with the panoramic views of Shanghai. While savoring unique flavors from the kitchen, guests can also enjoy a bottle of wine or tailor-made cocktails by the restaurant's bartender. Lunch sets (from RMB138), five-course dinner sets (from RMB698) and a la carte dishes (from RMB68) are all available. 36/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888), Lunch: 12pm, Dinner 5.30pm or 8pm. fbreservation.slp@shangri-la.com, www.shangri-la.com/shanghai/pudongshangri-la. 富城路 33 号, 近陆家嘴环路

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

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

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 楼, 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 - 9.30pm. banyantree.com 海平路 19 号悦榕庄 1 楼, 近公平路

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

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 8882) 中山东二路 538 号, 近龙潭路

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, 上海中星铂尔曼大酒店 2 楼, 近柳州路

Sir Elly's Restaurant & Bar Dine on fine modern European cuisine while overlooking the Huangpu River. Expert cocktails offered at both the circular bar and the expansive 14th floor terrace. 13/F

The Peninsula Shanghai, 32 Zhongshan Dong Yi Lu, by Nanjing Dong Lu (2327 6756) Lunch daily 12-2.30pm; Dinner Sun-Thurs: 6-10.30pm; Fri-Sat 6-11pm www.peninsula.com/Shanghai/en/Dining/Sir_Elyas_Restaurant/default.aspx 中山东一路 32 号上海半岛酒店 13 楼, 近南京东路

FRENCH

Jean Georges One Michelin star restaurant Jean-Georges is the world-renowned eponymous chef's first signature restaurant outside of New York. At the Bund-side restaurant, guests can enjoy his famed contemporary French cuisines at a newly renovated space with a fresh an elegant dining room, lounge, open kitchen and private rooms. Mon-Fri 11.30am-2.30pm, 6-10.30pm, Sat-Sun: 11.30am-3pm, 6-10.30pm. 4/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu) jgrespak@on-the-bund.com. www.threeonthebund.com. 中山东一路 3 号 4 楼, 近广东路 (6321 7733)



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, 近南京东路

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

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

FUSION



Mercedes me, The Bund This culinary spinoff courtesy of the luxury German automaker offers creative fusion international cuisine with the theme of 'Respect the Mother Nature.' Perfect for guests seeking a novel and refined dining experience, the ambiance and dishes showcase a balance between presentation and gastronomic aptitude. Sun-Wed 10am-10pm, Thu-Sat 10am-2am. (6033 5833). N103, Bund Finance Center 558 Zhongshan Dong Er Lu, by Longtan Lu 中山东二路 558 号外滩金融中心 1 幢 N103 室, 近龙滩路

GERMAN

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

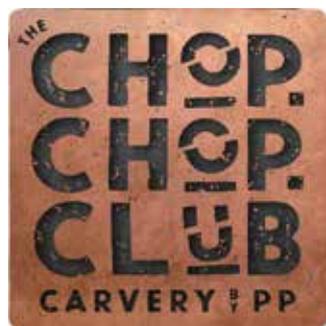
Lu (6320 3935) Daily: 11am-2am www.blm.com.cn 2) 2967 Lujiazui Xi Lu, by Binjiang Da Dao (6888 3935) Sun-Thu: 11am-1am; Fri-Sat: 11am-2am 3) 3/F, 555 Shibo Da Dao, by Guozhan Lu (2206 0555) Sun-Thurs: 11am-10pm; Fri-Sat: 11am-12am hellauer@blm.com.cn 1) 太仓路 181 弄新天地北里 19-20 号楼, 近马当路 2) 陆家嘴西路 2967 号, 近滨江大道 3) 世博大道 555 号 3 楼, 近国展路

INDIAN

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

GLOBAL CUISINE

Pelham's Named after Sir Pelham Warren, the former British Consul General who launched the exclusive Shanghai Club for gentlemen in 1910, this restaurant at Bund 2 is a signature modern destination featuring global cuisine with Asian flavor. Surrounded by the stately heritage ambience of Waldorf Astoria Shanghai on the Bund, the restaurant emanates warmth, intimacy and elegance without being overly formal. 1/F, 2 Zhongshan Dong Yi Lu, Waldorf Astoria Club Lobby Level, by Yan'an Dong Lu (6322 9988). 5.30-10pm. 中山东一路 2 号 华尔道夫会所 大堂楼层, 近延安东路



The Chop Chop Club | UNICO Shanghai. The Chop Chop Club is the 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, 2/F, 17 Guangdong Lu, by Zhongshan Dong Yi Lu (5308 5399) booking@unico.cn.com, www.unicoshanghai.com 广东路 17 号外滩 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. 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

Camelia Offering a range of authentic Italian dishes perfect for all occasions like a business lunch or a gathering with friends and family, at the Four Seasons Hotel Pudong's Camelia, you can experience what the Italians call 'la dolce vita.' Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm. (2036 1300). 1/F, Four Seasons Hotel Pudong, Shanghai, 210 Shiji Dadao, by Lujiazui Huan Lu. 世纪大道 210 号上海浦东四季酒店一楼, 近陆家嘴环路

VA BENE in Shanghai is a modern Italian restaurant with new designed dining environment and extraordinary Italian food that 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, 近黄陂南路

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



1515 WEST CHOPHOUSE & BAR

Jing An Shangri-La, West Shanghai Welcomes Chef William Mahi as Chef de Cuisine

With Chef William Mahi's arrival at 1515 WEST comes a transition from sharing plates to an elevated collection of hot and cold appetizers, in line with his decades of experience working in Michelin-starred restaurants.

Beginning the experience is a trio of super fun yet elegantly prepared amuse bouche: candy-coated goat cheese, dark chocolate, foie gras and apple lollipops and a moreish Parmesan sandwich biscuit.

Flavors amp up with the 36-hour slow-cooked salmon. Punchy dill, roe, orange zest, pickles, lemon confit are anchored by herby Parisian sauce and small dollops of whipped cream. Another stunning dish is Mahi's signature 52 Degrees Egg on velvety potato puree with ham, onions, bacon and Yunnan black truffle.

These dishes and more (don't worry steak lovers there's Wagyu) await you on the RMB690 degustation menu with optional RMB398 wine pairing for a long relaxing meal that you won't soon forget. Prices are subject to a 10 percent service charge and prevailing government taxes.

> 4/F, Jing An Shangri-La, 1218 Yan'an Zhong Lu, by Tongren Lu, 延安中路 1218 号香格里拉大酒店 4 层, 近铜仁路 (2203 8889)





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 Lujiuzai 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

JAPANESE

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



GYU SAMURAI GYU SAMURAI selects high quality wagyu beef for its dishes and serves them in a space designed with Japanese aesthetics. In addition to beef, you can also savor a wide range of Japanese sake and various types of dishes to go along with your drinks, making it the perfect venue for all sorts of gatherings. 3rd Floor, Block 6, Daning International Commercial Plaza, 1918 Gonghexin Lu, by Daning Lu 共和新路 1918 号大宁国际商业广场 6 座 3 楼, 近大宁路 (6107 5390)

KOI KOI will light up your senses by sizzling Teppanyaki, fresh Sashimi, Sushi, BBQ and Sake. Seasonal ingredients and lunch sets also available. 2/F, InterContinental Shanghai Puxi, 500 Hengfeng Lu, by Tianmu Xi Lu (5253 9999-6326, www.intercontinental.com) Mon-Fri 11.30am-2.30pm; 5.30-10pm 上海浦西洲际酒店 2 楼, 恒丰路 500 号, 近天目西路

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) 中山东二路 538 号, 近龙潭路

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

Nadaman At Nadaman Japanese Restaurant, contemporary design meets exceptional cuisine. The traditional Japanese kaiseki cuisine is Nadaman's signature set menu. It reflects the best of seasonal produce and fresh ingredients, artistically presented, both in food and in the choice of unique décor. The efficient simplicity is complemented by professional and courteous service while the atmosphere is redolent with the cultivation of over 180 years of Japanese hospitality. Master Chef Takayuki Oshima,

Nadaman Group Executive Chef, presents exclusive kaiseki menu at RMB880 per person from July 3-9. The price is subject to 10 per cent service charge and 6% value-added tax. (2828 6888) Lunch: 11.30am-2.30pm; Dinner: 5.30-10pm (fbreservations.slp@shangri-la.com, www.shangri-la.com/shanghai/pudongshangri-la) 2/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiuzai Huan Lu 富城路 33 号, 近陆家嘴环路

The House Of Flame With Sashimi, Teppanyaki and The chafing dish of seafood. We are committed to finding the world's top food ingredients, and we are trying to present our customers with an exclusive feast. Lunch: Daily 11.30am-14.30pm; Afternoon tea: Daily 14.00 pm -16.30 pm; Dinner: Daily 17.30 pm -21.30pm. Unit 3013, 3/F, 2879 Longteng Dadao. 龙腾大道 2879 号百汇园商业楼 3 楼 3013 单元。

Takumi 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 5177). Daily 11.30am-2.30pm, 5.30-10pm. 1) 世纪大道 8 号 ifc 国金中心 4 楼, 近银城中路 2) 南京西路 1515 号静安嘉里中心北区 3 楼, 近安义路

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. 2/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店二楼, 延安中路 1218 号, 近铜仁路

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

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

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

MEDITERRANEAN

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

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, and more. 2.30-11pm daily. 2/F, No. 18, Lane 217 Maoming Bei Lu, by Nanjing Xi Lu 2/F,

No.9, Lane 229 Maoming Bei Lu, by Nanjing Xi Lu (5255 6865) 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 rooftop garden - fully traceable to ensure safety and quality to the table. The poultry, pork and seafood are carefully selected from free range sources that are certified and traceable. Daily 7am-10pm; Sunday brunch 11am-3pm. Former French Concession > 357 Jiangguo Xi Lu, by Taiyuan Lu (3338 4660) thoughtforfood@livingoctave.com. www.livingoctave.com 建国西路 357 号, 近太原路

MODERN



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

PIZZA

PizzaExpress 1) 380 Huangpi Nan Lu, by Xingye Lu (5383 3999) Sun-Thurs: 11.30am-11pm; Fri & Sat: 11am-11pm info@pizzamarzano.cn www.pizzamarzano.cn 2) Suite 107, Shanghai Center, 1376 Nanjing Xi Lu, by Xikang Lu (6289 8733) Daily 11am-11pm info@pizzamarzano.cn 3) No. 1, Unit 111, 570 Yong Jia Lu, by Yue Yang Lu (6467 8898) Sun-Thurs: 12-11pm; Fri&Sat: 11am-11pm info@pizzamarzano.cn 4) 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) 永善路 570 号 111 单元 1 号楼, 近岳阳路 4) 虹桥路 1 号港汇广场 5 层 507B/C, 近华山路 5) 淮海中路 300 号 K11 购物艺术中心 403 号铺, 近黄陂南路

STEAKHOUSES

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

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

The 1515 WEST Chophouse & Bar Meet lovers will be delighted by the restaurant's generous

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

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

SPANISH

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

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 Yongjia Lu (5401 5366) 衡山路 199 号 2 楼 2201, 近永嘉路

Pintxos Numbers of meats and seafood are imported from Spain to ensure the most authentic Spanish cuisine for every customer. In addition to the excellent quality of raw materials, the process is made simple and fast in the stylish minimalist restaurant.

Pudong Kerry: 1378 Huamu Lu, Room B104, Kerry Centre, by Fanghai Lu (5858 0617) 2) Jingan Kerry: 1515 Nanjing Xi Lu, B1, Room 10, Jing'an Kerry Centre, by Changde Lu (6173 7983)

1) 花木路 1378 号嘉里中心 B104, 近旁常德 2) 南京西路 1515 号静安嘉里中心 B1 楼 10 室, 近常德路

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. 8/F, Ferguson Lane, 378 Wukang Lu, by Tai'an Lu (5405 2252) 武康路 378 号武康庭 8 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 Dongting Lu, by Hengshan Lu 5465 1288, 1/F: 8am-10pm; 2/F: 6.30pm-12am 2) 2) 4/F, 1438 Hongqiao Lu, by Hongbaoshi Lu 10am-9.30pm 3) 4/F, 1601 Nanjing Xi Lu (6258 8777) 1) 东平路 6 号, 近衡山路 2) 虹桥路 1438 号 4 楼, 近红宝石路 3) 南京西路 1601 号 4 楼 B 区

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

THAI

Coconut Paradise This cozy, Modern-Thai style house offers casual dining with lots of attention to southeast Asian detail with soft light, Dark teak wood and a faint hint of incense. The spicy beef lettuce wraps sprinkled with fresh mint make a perfect starter for the shrimp Pad Thai, also have the best curly cuisine. 1) 38 Fumin Lu, by Yan'an Zhong Lu (6248 1998) 2) 2/F, 378 Wukang Lu, by Huan Lu (5424 5886) Daily 11.30am-2pm; 5.30-

9.30pm conoutparadise38@gmail.com
www.lostheaven.com.cn/main.html 富民路 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 Thai 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 Belli, 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 号环贸iapm 商场 L5-503 室, 近陕西南路 3) 太仓路 181 弄上海新天地北里 22, 23 号 1 层 02A 单元, 近黄陂南路

VIETNAMESE



Pho Real Some of Shanghai's finest pho and Bánh mì, with high-quality ingredients and a young, hip environment. 1) 166 Fumin Lu, by Changde Lu (5403 8110) Mon-Fri: 11am-2pm, 5:30pm-10pm; weekends: 11am-10pm 2) 1465 Fuxing Zhong Lu by Huaihai Zhong Lu (6437 2222) Mon-Fri: 11am-2:30pm, 5:30pm-10pm; weekends: 11am-10pm 3) Kerry Centre Store, Kerry Centre S81-12, 1515 Nanjing Xi Lu, by Changde Lu (6299 1827) Daily 11am-10pm 4) 1-L206, The Place, 100 Zunyi Lu, by Tianshan Lu 11am-10pm (5291 0907) www.phorealgroup.cn 5) Hongkong Plaza, S2-11 Hongkong Plaza, 283 Huaihai Zhong Lu, by Huangpi Nan Lu (6313 8927) 11am-10pm 6) S07, 4/F, Takashimaya Department Store, 1438 Hongqiao Lu, by Manao Lu (6278 3277) 10am-21:30pm 1) 富民路 166 号, 近长乐路 2) 复兴中路 1465 号, 近淮海中路 3) 南京西路 1515 号嘉里中心 S81-12, 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 近玛丽路

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

NIGHTLIFE BARS

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

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

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

UNICO Shanghai. Launched in 2012 UNICO Shanghai quickly became one of Shanghai's favorite dining and nightlife destinations. Occupying the second floor of the heritage structure Three on the Bund, it boasts stunning views and stylish interiors. Welcoming guests at night with an extensive selection of cocktails and a carefully curated music list with a latin flair. Live music bands and internationally acclaimed DJs play there regularly. 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 running party venue in Shanghai! Have a few drinks, settle on the vibrant party atmosphere and enjoy the house band. Enjoy dancing the night away seven days a week with your favorite party rocking music. Food is available all day until wee hours. 331 Tongren Lu, by Beijing Xi Lu (6289 3715) Daily 11am-late www.judysco.com.cn 铜仁路 331 号, 近北京西路



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

CLUBS

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

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

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

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

SPORTS BARS

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 楼, 近武定路

Logan's Punch Cashing in on its slogan of being "China's first punch bar," Logan's Punch

has enjoyed widespread popularity since opening in 2014. Expect a range of well-made craft cocktails, sipped alongside a hip crowd of young expats and locals. Mon-Thu, 6pm-2am; Fri-Sat, 7pm-late. 2/F, 99 Taixing Lu, by Nanjing Xi Lu (6248 5928) 上海市静安区泰兴路 99 号 2 楼, 近南京路

HOTEL BARS

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

Camelia Bar Perfect for a casual drink after work with friends and colleagues, the Four Seasons Hotel Pudong's Camelia Bar offers a wide range of whiskeys, wines, champagnes and signature cocktails. The knowledgeable mixologists and bar staff are always on hand to offer recommendations perfect for your palate. 5pm-late. (2036 1300). 1/F, Four Seasons Hotel Pudong, Shanghai, 210 Shiji Dadao, by Lujiazui Huan Lu. 世纪大道 210 号上海浦东四季酒店 1 楼, 近陆家嘴环路

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-to-ceiling glassed double-height section also holds a hide-away mezzanine bar. 87/F Grand Hyatt, Jin Mao Tower, 88 Shiji Dadao, by Dongtan Lu (5049 1234) Mon-Fri 5pm-1am; Sat-Sun 2pm-1am 世纪大道 88 号金茂大厦 87 楼, 近东泰路

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

Connection 12 Adjacent to the hotel's swimming pool, the stunning rooftop bar opens up to the evening sky and offers breathtaking panoramic views of the city. Guests can soak up the relaxed setting while choosing from a selection of wines, cocktails and light snacks. Tue- Sat: 5pm-1am Level 12, 333 Shenhong Lu, by Suhong Lu (5263 9999) 申虹路 333 号 12 层, 虹桥康得思酒店, 近苏虹路

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 center 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 champagne: Enjoy unlimited champagne every evening from 8-10:30pm at RMB 488++ per person. 36/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Xi Lu 富城路 33 号浦东香格里拉大酒店紫金楼, 近陆家嘴西路 (6882 3636)

Jasmine Lounge The Jasmine Lounge has always been 'the place' to socialize while experiencing the finest tea experience and elegant evening cocktails. A specialty of the Jasmine Lounge is the traditional English style afternoon tea, complete with an extensive selection of teas from different origins,

compositions and styles. Saturday Tea Dance experience harks you back to Shanghai's glamorous golden age. Lobby, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6886) Afternoon Tea Daily 14:00-18:00 南京东路 20 号, 上海和平饭店大堂, 近中山东一路

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

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

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

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 Changde Lu (6415 1111-5217) 花园饭店, 茂名南路 58 号, 近长乐路

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

Red Passion Bar Experience Shanghai through the lights and energy of the hotel's Red Passion Bar, located on the 30th floor. Take in views of the city while indulging in Royal Mojitos, fine wines and the full bar menu within a relaxed setting. (3867 8888) Hours: 4pm-1am. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu 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 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

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

The 1515 WEST Bar The Bar provides Champagnes, vermouths, sheries, white wines and a cellar featuring a selection of New World wines and Reds ensure that Wine Sommelier, Jasper Sun always has the best recommendations at hand. Open Hour: 5pm to 1am (Sun-Thurs) 5pm to 1:30am (Fri & Sat). (86 21) 2203 8889. 4/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店四楼, 延安中路 1218 号, 近铜仁路

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

MIND & BODY HAIRDRESSERS

Toni and Guy Celebrating 51 years of fashion, hair and heritage, Toni and Guy is an international brand offering the best and creative hairstyle to suit each client. 1) East Tower 209, Shanghai Centre, 1376 Nanjing Xi Lu, by Xikang Lu 2) 1380 Dingxiang Lu, by Yingchun Lu (5843 3830) 3) Unit F1A-06, B2, Super Brand Mall, 168 Lujiuzi Xi Lu, by Lujiuzi Huan Lu (5047 2298) 4) 4/F, River Wing, Pudong shangri-La, 33 Fucheng Lu, by Mingshang Lu (2828 6691) 1) 南京西路 1376 号上海商城东峰 209 室, 近西康路 2) 丁香路 1380 号, 近迎春路 3) 陆家嘴西路 168 号正大广场地下二层 F1A-06 室, 近陆家嘴环路 4) 富城路 33 号浦东香格里拉 4 楼, 近名商路

BEAUTY

Helen Nail Spa A long-time favorite among locals and expats alike, Helen Nail Spa is much more than a nail spa; they have a variety of pampering treatments and excellent waxing services. 1) 120 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 Dagui Lu (6333 7535). 1) 南昌路 120 号, 近雁荡路 2) 巨鹿路 819 弄 6 号, 近富民路 3) 石门一路 70 号, 近大沽路

CLINICAL PILATES

Jiahui Health Jiahui's experienced physical therapist developed personalized Clinical Pilates courses based on comprehensive assessment of your body status and your specific need. Featured courses are for below problems: functional scoliosis, post-partum rehabilitation, and sport injuries. **Jiahui Medical Center (Yangpu)**, 1F/2F, Suite 3, 99 Jiangwan Cheng Lu, by Yingao Dong Lu 江湾城路 99 号 3 号楼 1-2 层, 近殷高东路 (400 868 3000)

HEALTH SERVICES

Cosmetic Plastic & Laser Center

BIOSCOR Shanghai Clinic

Cosmetic Surgery
Botox & Dermafiller
Laser Skin Center
Cosmetic Dentistry

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

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

Ethos World is a comprehensive Dental clinic operated by Australia's largest Orthodontic group with 30 years' experience. Our highly qualified Australian dental professionals use advanced technology and bring world-class dental care with exceptional customer service to China. Ethos World offers general and

cosmetic dentistry, orthodontic treatment including Invisalign, dental implant and paediatric dentistry. Clinics located at Australia & China! GF-01 Tower 3 THE HUB 17 suhong lu, by Shenchang Lu (6296 8283) Daily: 9am-6pm 虹桥天地 3 号楼苏虹路 17 号夹层 01 室, 近申长路

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

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

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Jiahui Health is China's first foreign-funded "international hospital/clinic/wellness center" healthcare ecosystem operating with international standards. Established in 2009, Jiahui Health is headquartered in Shanghai and enjoys a strategic collaboration with Massachusetts General Hospital. Jiahui encompasses a 500-bed international hospital; a series of satellite clinics offering specialist services from family medicine, internal medicine, surgery, pediatrics, dermatology, ophthalmology, ENT, dentistry, rehabilitation, clinical psychology, day surgery, gastrointestinal endoscopy, CT/MRI imaging diagnostics; and wellness centers focusing on nutrition, body sculpting, sub health management, and mental health management. Jiahui Health covers each major neighborhood of the city, meeting the healthcare and wellness needs of families through a lifetime relationship. Jiahui is devoted to providing international patients with care, quality and convenience, and is regarded by many as their Partner for Life. 1) **Jiahui International Hospital**, 689 Guiping Lu, by Qinjiang Lu 2) **Jiahui Medical Center (Yangpu)**, 1F/2F, Suite 3, 99 Jiangwan Cheng Lu, by Yingao Dong Lu 3) **Jiahui Clinic (Jing'an)**, Suite 101, 88 Changshu Lu, by Changle Lu 1) 桂平路 689 号, 近钦江路 2) 江湾城路 99 号 3 号楼 1-2 层, 近殷高东路 3) 常熟路 88 号, 近长乐路 (400 868 3000)

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Mon-Fri, 9am-7pm
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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
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Mon-Sun, 7pm-9am.
Specialty and Inpatient Center, 3F, 170 Dan-shui 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

Shanghai East International Medical Center

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

Shanghai Lanhai Medical Center Located in the Shanghai World Finance Center's Lanhai Plaza in Pudong, this clinic is furnished with advanced medical imaging equipment and an on-site pharmacy, and offers a comprehensive range of medical outpatient services including health check, GP, internal medicine, stomatology, dermatology, ophthalmology, E.N.T., gynecology, Traditional Chinese Medicine, and mental health. The second phase of the clinic will include facilities and services like oncology, rehabilitation, a 24-hour pediatric specialty clinic, outpatient surgery center, endoscopy center, imaging center, medical cosmetology center, optical center, and other specialist departments. Daily 8am-5pm. (400 820 3999). 533 Lujiuzi Huan Lu, by Dongtai Lu. 陆家嘴环路 533 号, 近东泰路

Shanghai Redleaf International Women and Infants Center; Shanghai Redleaf International Women's Hospital 8am-5pm, 24/7, 155 Songyuan Lu, by Hongsong Dong Lu 宋园路 155 号, 近红松东路 (6196 3333, www.redleafhospital.com)

Shanghai Renai Hospital is the first private hospital in Shanghai. It has over 20 clinical departments with outpatient and inpatient services. Located in city center with convenient transportation, it is influential throughout the East China region and enjoys a high reputation. Free parking available within hospital compound. Specialties: Family medicine, internal medicine, general surgery, gynecology, E.N.T., T.C.M., dental, vaccination and immunization, dermatology, urology, pediatrics, orthopedics, ophthalmology, cosmetic dermatology, plastic surgery etc. Operation Hours: Mon - Sun 9am-5pm. 127 Caoxi Lu (5489 3781, www.renaihospital.com) 漕溪路 127 号

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

Yosemite Clinic is a comprehensive modern Medical and Day Surgery Center conveniently located a five-minute walk from the Kerry Parkside in Central Pudong. Yosemite Clinic has an expert team of international and Chinese physicians covering a range of specialties, including Family Medicine, Dentistry, Dermatology and Orthopedics, among others, and specializing in minimally invasive surgical procedures. The clinic is equipped with an onsite Lab and CT imaging allowing a more efficient approach to diagnosis and treatment. As a Day Surgery Clinic, Yosemite Clinic has three cutting edge operating rooms and extended observation bed capability. As a physician-owned and managed clinic, Yosemite Clinic's priorities are ensuring the highest standard of medical quality and delivering excellent

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Little Moment Massage located near Jing'an Temple, the cost-effective massage offers Chinese massage, aroma oil massage and traditional Chinese cupping. Make appointments by calling 176-2116-0808. 1) 172 Yuyuan Lu, by Huashan Lu. 2) 150 Minli Lu by Gonghe Lu. 1) 愚园路 172 号, 近华山路 2) 民立路 150 号, 近共和路

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

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

Shanghai East International Medical Center

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Yu Massage Step into a tranquil dynastic setting when you cross the threshold of this spa, adorned in antique Chinese-style decorations. Matching the decor, the services are primarily Chinese, offering Chinese massage, aroma oil massage and foot massage. 1) 199 Huangpi Bei Lu, by Renmin Dadao 10am-1:30am (6315 2915) www.yumassage.cn 2) 2/F, 218 Xinxin Lu, by Donghu Lu 3) 484 Xikang Lu, by Kangding

Lu (6266 9233) 1) 黄陂北路 199 号, 近威海路口 2) 新东路 218 号 2 楼, 近东湖路 3) 西康路 484 号, 近康定路



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YOGA

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

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

Y+ Yoga Centre Whether you are looking to develop your spiritual wellbeing, body toning or just socialise with the hip young crowd, Y+ Yoga Centre will have the right class for you. 1) 2/F, Bldg2, 299Fuxing Xi Lu, by Huashan Lu (6433 4330) Daily 6.45am - 8.45pm info@yplus.com.cn www.yplus.com.cn 2) 3/F, 308 Anfu Lu, by Wukang Lu (6437 2121) info@yplus.com.cn 3) 2/F, 202 Hubin Lu, by Shunchang Lu (6340 6161) Daily 7.30am-8.45pm info@yplus.com.cn 1) 复兴西路 299 号 2 号楼 2 楼, 近华山路 2) 安福路 308 号 3 楼, 近武康路 3) 湖滨路 202 号 2 楼, 近南昌路 w

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Horoscopes

Finally, a horoscope that understands your life in Shanghai.

By Dominique Wong



Cancer
6.22-7.22

It's make or break time with a certain relationship - you know which one we're talking about. Water may be your natural element but after last month's pool shenanigans it's best to steer clear of the Huangpu. Also, don't shower this month.



Leo
7.23-8.23

Try to avoid conflict - it's bad mojo leading up to your birthday month. So when your Didi driver calls you, like, a million times asking you where you are, calmly repeat after this horoscope: "Found 158, 158, 158..."



Virgo
8.24-9.23

Business ventures look good this month - start your own stinky tofu cart or self-help business. Leave the uninspiring advice at home though ("Have you ever tried meditating?"). Wear red everyday because it will invigorate your clientele.



Libra
9.24-10.23

Your English students' parents continue to badger you - despite it being the summer holiday - leaving you feeling overwhelmed. Restore your physical balance by taking up yoga.



Scorpio
10.24-11.22

You know things are bad when the office ayi asks why you look like death. Get into a philosophical discussion about what is death and by the way can she come to clean your apartment next Saturday.



Sagittarius
11.23-12.21

Don't do anything hasty this month. Like volunteering to look after a friend's crazy cat while they go back home for the summer or going on a date with that random dude you met at Bar Rouge.



Capricorn
12.22-1.20

If there's one thing that's certain, it's that nothing is ever certain. Like, remember that time you said you would never, ever go to Pudong? Well, guess where you're going this month thanks to your visiting college friend.



Aquarius
1.21-2.19

People may try to take advantage of your good nature this month. AA every meal. Fapiao every cab. Check every WeChat wallet transaction. And whatever you do, don't talk to anyone inside or within 100m of the iapm.



Pisces
2.20-3.20

Your intuition has been whack lately. This may have something to do with the fact that your phone is literally glued to your hands. Throw it into the nearest water source at hand, ideally somewhere along the Suzhou Creek.



Aries
3.21-4.20

Brutal honesty is required this month. Tell your significant other how you really feel. No you don't want to move to Beijing. And no he is not funny enough to perform stand up at Kung Fu Comedy Club.



Taurus
4.21-5.21

Take a hike this month Taurus, literally. There's really only one place to go, though. You got it: Huangshan. Bring triple the amount of water you planned and 2 kilograms of cocktail sausages. Don't ask why.



Gemini
5.22-6.21

Your birthday may be over but the party is just getting started. Getting older is fun! It means you can only drink one "medicinal" drink at FUNKA del Sur (see p62) before almost passing out on Yanping Lu. Take it easy.

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