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The most interesting fact about Ningxia is that they have a fake Jing-A there called Ning-A. I'm not joking. You can look it up.

The second most interesting fact, though, you can read about in this month's cover story: Ningxia is home to a booming wine region.

This isn't exactly a secret – the autonomous region in Western China has been producing award-winning vintages for a few years now. But the reason *why* may surprise you. Ningxia is home to the only governmental Wine Bureau in all of China, and amazingly, this provincial-level arm has managed to turn in a poor, sparsely-populated desert region into a wine-producing powerhouse with global ambitions. Last month, I traveled to region's capital of Yinchuan to ask vintners how they turn very little water into wine (read more on p. 42).

Elsewhere in the magazine, Bridget O'Donnell interviews superstar Jessie J (p. 38); Dominique Wong walks us through the Chinese winners of the Sony Photography Awards (p. 10); and Valerie Osipov visits a bar full of classic pin-ball machines (p. 57, truly, there is never a dull moment here).

Until next month,



Noelle Mateer
Editor-in-Chief

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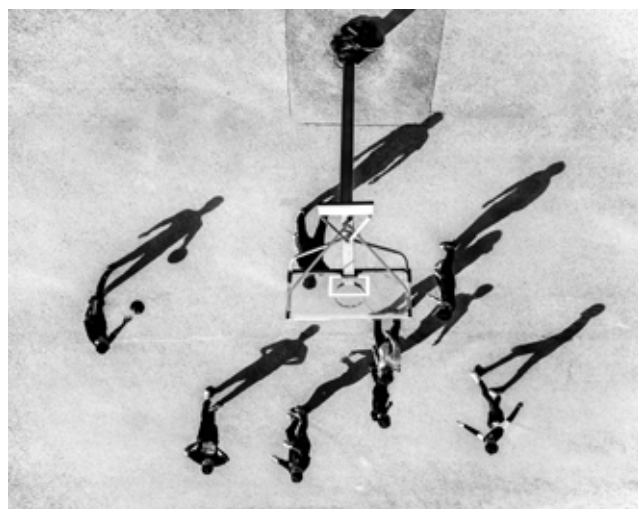
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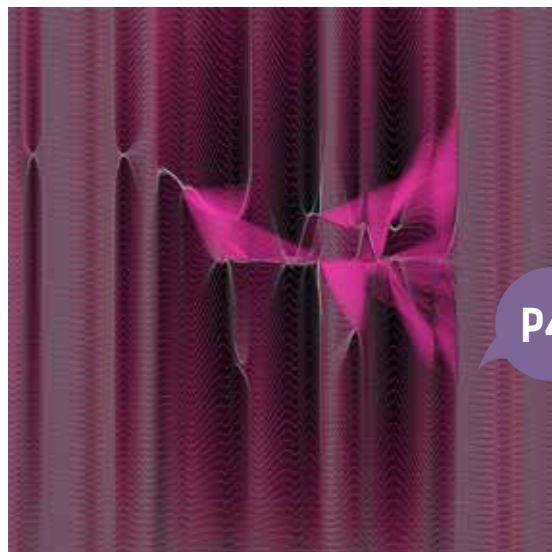
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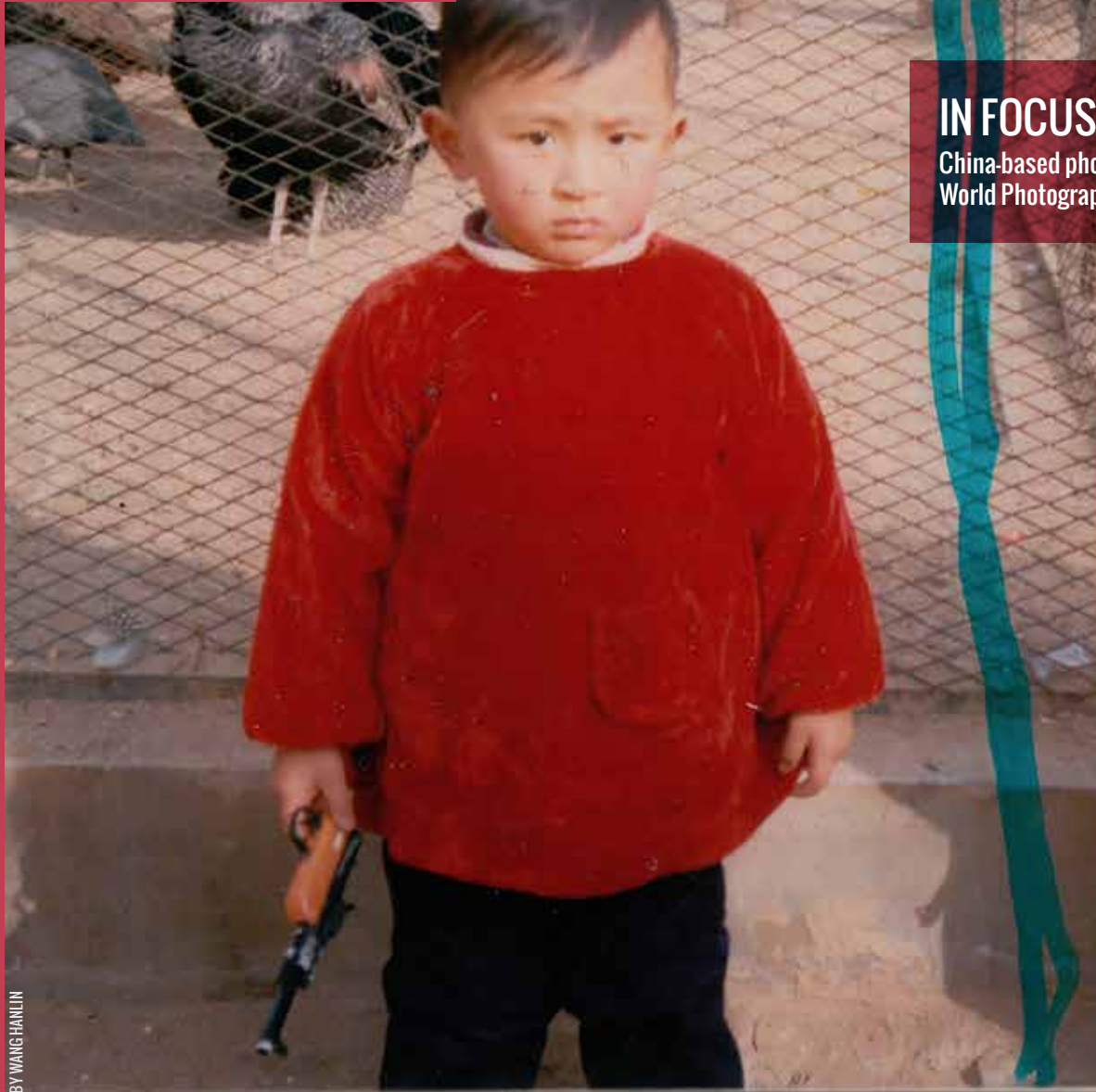
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BY WANGHANLIN

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BEIJING'S 'WOLF HUNT SQUAD' IS ON THE PROWL FOR SEXUAL PREDATORS

by Yannick Faillard

An anti-sexual harassment campaign launched last year has netted more than 100 offenders, with more than 30 men punished since May for sexually harassing women on the Beijing subway, according to the *South China Morning Post*.

A Beijing police task force known as the "Wolf Hunt Squad," apparently named after the Chinese phrase 'color wolf,' meaning 'lecherous pervert,' has apprehended 118 men since last June. The incidents typically happen during peak travel hours in the morning and evening when physical contact between commuters is most unavoidable.

Women in Beijing and other municipalities have long complained about harassment occurring on the city's subways. In a survey conducted by *China Youth Daily* last year, more than half of the participants confirmed that either they or their friends had been sexually harassed on the subway.

Liu Dapeng, an officer of the task force, elaborated on the group's tactics to *The Beijing News*, sharing how he and his team caught an offender near the Communication University of China last month.

He said the man "deliberately stood between two women" and "took advantage of the crowds during the morning peak hour" to grope one of them.

Yet according to Liu, in order to detain the man, he and his colleagues required evidence. They tailed the suspect for 15 minutes, filming his actions, before intervening and detaining him.

The local police have deployed more than 20 task force teams throughout Beijing. A charge is never guaranteed, however, as offences are hard to capture due to the nature of the busy crowds in Beijing's subway. This means that even when offenders have been caught, victims are reluctant to come forward due to the lack of evidence, according to police officers.

For example, *The Beijing News* report does not specify whether the offender described by Liu was detained or whether a criminal offence was handed to any of the other sexual harassers.

Other cities in China have tried to deal with the issue in their own ways – with mixed results. Guangzhou introduced a 'women-only'

carriage during weekday rush hour time last June (similar initiatives have been rolled out in Japan, Brazil and Mexico). However, reports suggest the carriages are frequently occupied by men.

Meanwhile, a trial in Shenzhen dubbed 'priority carriages' proved unsuccessful after men simply chose to ignore the stipulations and boarded the carriages anyway, according to a report by *Beijing Youth Daily*.

Apart from reports floating the idea in 2015, there has been no recent talk of a 'women-only' carriage plan being implemented in Beijing.

Although segregated carriages provide a quick practical solution to the problem, critics in China argue that they ignore the real issue at hand: male behavior and attitudes.

THE BUZZ

GENERATION GAP

How will the US-China trade war affect China and the lives of Chinese people?

WANG, 27



"I don't think the trade war will have much of an impact on the general population, apart from maybe hurting those who've invested in the financial market – but they're in the minority. I think some products

might become more expensive, for example the price of food imports. Yet, I feel like the trade war won't really affect me as I seldom eat Western food – now that is something that's not necessarily better than ours!

I would take the economic crisis as an example: China was not hit nearly as much as other countries, and while other economies regressed, China's kept growing. I think that for China this trade battle shouldn't be seen as a problem and we can meet it with confidence.

Right from the very start, Trump has been picking fights left, right and center. I think he got used to acting this way, and that this trade war is just another instance of this type of behavior. I believe the trade war is going to end pretty soon: from what I see in the news, it is a very serious thing, and both parties will have to realize it is a battle not worth fighting. Americans might vote against it, or someone will have to act as a mediator, I don't know."

"The trade war will definitely affect China, but I believe the US can't win in the long run. China's advantage is its large internal market. There may be problems at the start of this trade war, but I believe it will be beneficial in the long run and will

YANG, 61



serve our country's 'Made in China 2025' program well. China wants to rise to prominence in new industries, especially in advanced technology, and in the long run the trade war will give China the chance to concentrate on these goals and develop even more internally.

I think the general population will not feel that much of an impact. This is because China follows a system-based 'one party and one people' model, solid enough to withstand challenges like this one, and because it has alternatives. Soybeans and oil can always be bought elsewhere. This will hurt the US economy even more as it will increase the trade deficit in these areas. China can overcome the challenges brought about by this face-off – this is a war China has to fight."

As told to Edoardo Donati Fogliazza

LINE 'EM UP

Visitors queue at the Forbidden City.

photo by Instagram user @alonbjs



WHEELIN' OUT



Didi users were left waiting for up to 40 minutes last month after Beijing authorities announced a new policy that restricted private taxi drivers from operating in the capital, reported *Caijing*. The rule states that aside from being Beijing residents, drivers must also have a proper taxi driver license and a local license on their vehicle. Failure to meet these requirements will result in heavy fines starting from RMB30,000 and possible vehicle impoundment. The new policy affects Didi, as 90 percent of the capital's 200,000 Didi drivers are without a Beijing *hukou* (household registration), according to *Sohu*.



Apolong (n.)

...is the name of a self-driving bus that finished mass-production last month and will launch in various Chinese cities, including Beijing and the Xiongan New Area. A project of Baidu Research Institute, the eight-seat vehicle is controlled solely by AI technology: It has no steering wheel, driver's seat, accelerator or brake. The buses can travel at a speed of 60km/h for a distance of up to 100km on a two-hour charge. The buses will operate in enclosed areas like airports and tourist spots, according to *NewsGD*.

10

...is the number of years that a Beijing police officer was sentenced to jail after taking bribes in exchange for helping people illegally obtain a Beijing *hukou*. The officer, surnamed Liu, allegedly received over RMB2.6 million in bribes from 19 people between 2002 and 2015, according to the *Beijing Morning Post*. Liu registered his customers using a university group *hukou* to avoid drawing attention and apparently spent his profits on himself and his lover.

A PHOTO FINISH

China Highlights from the 2018 Sony World Photography Awards

Smartphone photography may be more accessible, but at the end of the day, you still can't beat the real DSLR deal. Sony recognizes this with its Sony World Photography Awards, which aim to showcase the best contemporary photography worldwide. Now in their 12th year, the awards are free to enter and open to all levels of photographers who can enter one of four categories: Professional, Open, Youth and Student.

This year, the SWPA recognized 52 Chinese photographers altogether, with 15 Chinese photographers making the shortlist. Featured on these pages is a selection of shortlisted photos taken in China, explained by the photographers who took them.



'FINDING LUBO' BY WANG HANLIN

▲“‘Lubo’ was my nickname as a child. By finding ‘him,’ I would like to fill the gap between my memories. I moved around as a child (my father is a soldier) and as time passes, my memory becomes more vague. Past events and places appear in my mind occasionally, which sometimes cause me pain. So, I decided to record my emotions using photographs that show history, memory, impression and longing. All of them connect emotion and memory.”



'REMINISCENCE OF ENTRANCE WALLS' BY CAO HONGMEI

◀“With the reform of national policies and the demand for urban development, buildings are being built and rebuilt everywhere. This work is designed to record the landscape of the transformation along the way. I want to show the demolition and reconstruction and how changes to national policies [affect] people's lives.”



'THE FIGHT' BY LIN ZONGYI

▲“On April 15, 2017, on the Hongyan Waterfall in Taishun, Zhejiang, two explorers descended from the cliff by a rope. As they descended, they were able to withstand the huge impact of the currents – it was a shocking feat and impressive to witness.”



►“I took this photo in 2016. This image shows how uncertain I feel towards the future.”



'CIRCLE' BY CHAOYANG CAI



'HORSE' BY YIJIE QUAN

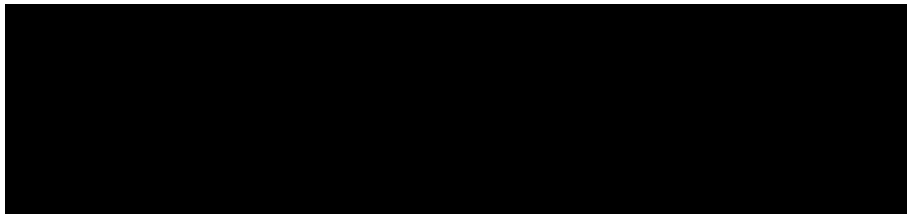


'BICYCLE' BY DAREN YOU



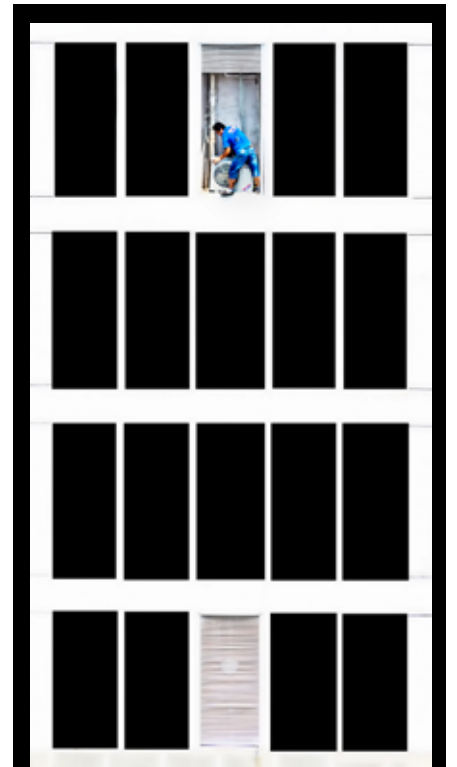
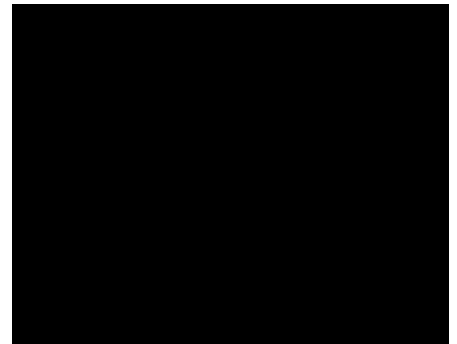
'BEHIND THE SCENES' BY ZHOU XIAOQIN

▲“I took this photo in 2017 at the Convention and Exhibition Center in Hefei, Anhui. At the time, a cultural performance was being held. After the show, the children had just finished performing. The younger children’s youthful natures were immediately apparent as they cheerfully played together, while several of the older children joined.”



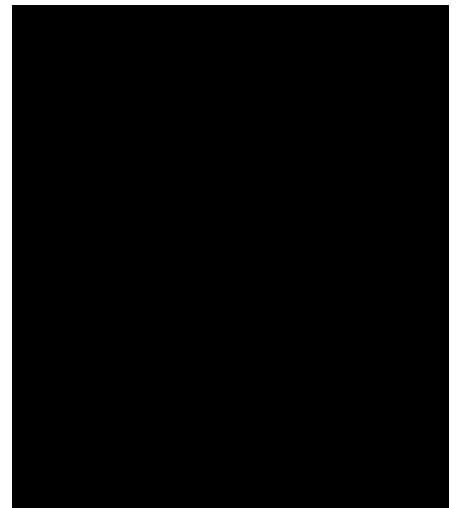
'THE PHALANX' BY XIAOXIAO LU

▲“In China, new senior middle school students undertake military training at the beginning of the first year’s school term. We all have memories of our training time. I helped a school shoot a record of their training time in September 2017.”



'INSTALLING AIR CONDITIONING' BY QINGSHAN ZHAO

▲“‘Installing Air Conditioning’ was taken in Shijiazhuang, Hebei, on July 12, 2017.”





STICK AND PUCK

David Proper of the NHL on Hockey in China

interview by Matthew Bossons

Last September, the Vancouver Canucks and Los Angeles Kings of the National Hockey League (NHL) hit the ice at Shanghai's Mercedes-Benz Arena. The preseason match was the NHL's first major foray into the Chinese market, and was followed by another game between the two teams in Beijing two days later.

Thanks to the upcoming 2022 Winter Olympics in China, an interest in winter sports here is growing. So it's a logical fit for the NHL, who have announced two more matchups scheduled for this fall: between the Boston Bruins and Calgary Flames in Shenzhen and Beijing.

We spoke with David Proper, the NHL's executive vice president of media and international strategy, about the league's big moves.

Why is the NHL coming to China so often these days?

When Beijing was awarded the 2022 Winter Olympics, the government showed major interest in winter sports – to the point where President Xi said he wants 300 million people playing winter sports by 2022. We offered to help build the sport of hockey [in China], lending our expertise not just to the

government, but also to other organizations looking to grow the sport. This follows our overall goal to build the sport of hockey as best we can. When that opportunity presented itself in China, it would have been a miss for us not to participate as best we could.

What else does the NHL do in China, besides stage games?

We run player clinics for all age groups and we're going to start doing clinics for coaches. We also run fan fests around our games, and we do a lot of hockey education. We also work with local government agencies that are committed to growing hockey, including the Beijing Sports Bureau, to integrate hockey into the physical education curriculums of local schools.

What did NHL players think of their matches in Beijing and Shanghai last year?

You can't ever underestimate the incredible value of the cultural experience of coming to China. The players got to visit the Great Wall, the Forbidden City and the Bund. They got to do and see things that are fascinating.

When I spoke to the players afterwards, they said it was a really wonderful experience for them.

On a separate note, our players are the best ambassadors for the sport, and they are very giving of their time to help showcase hockey. They love when they see fans learning about the sport, and that was a unique opportunity in China, where a lot of kids came out to see what hockey is about.

How far off is the day when we will see NHL scouts coming to China to gauge local talent?

Scouts will go where the players are, in any particular market. Players also tend to go where the scouts are. Oftentimes, a player from outside North America will try to play some junior hockey in Canada or the US so that they can be seen by the scouts. But over time, as hockey grows and we see larger numbers of Chinese youth playing hockey, the talent level will increase and we will see scouts heading to China. But whether that is five years or 10 years away, that depends on a lot of factors.

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PROLONGED MOBILE PHONE USE ACCELERATES THE INCIDENCE OF MULTIPLE EYE DISEASES

Regular Eye Examinations to Maintain Eye Health are Crucial

On June 5, AIER Eye Hospital Group and Yidian Zixun jointly published their study, titled "National Big Data Report of Eye Health with Mobile Phone Use." Their results shocked the public. Data found that 753 million mobile Internet users' daily hours of watching electronic screens exceeded 5.8 hours, and "more than 95 percent of all people have bad mobile phone eye habits."

Professor Li Shaowei (member of the Ophthalmology Group of the Chinese Medical Doctor Association's Evidence-Based Medicine Committee, director of AIER Institute for Corneal Disease, and PhD supervisor of AIER School of Ophthalmology at CSU) pointed out that, in the age of mobile phones, eyes are looking at mobile screens more than ever before. Eye health issues are incredibly prominent in our modern era, and thus, regular eye health examinations, and eye health awareness, are very important. The following are key findings from the "National Big Data Report of Eye Health with Mobile Phone use."

More than 95 percent of people have bad eye habits with their mobile phones, and nearly 80 percent of them use mobile phones while in transit



As of December 2017, the number of Internet users in China reached 772 million, and mobile phone users reached 753 million, accounting for 97.5 percent of Internet users. The "National Big Data Report of Eye Health with Mobile Phone Use" (hereinafter referred to as "Big Data Report") shows that tens of thousands of netizens spend an average of nearly six hours per day looking at electronic screens, accounting for 24 percent of the day. On average, an individual uses his or her phone 108 times a day – that is, once every 13 minutes.

The Big Data Report analyzes the relevance of the public's eye habits, environment and conditions from four dimensions – gender, age, region and occupation. Mr. Wenhan Du, the manager of Yidian Zixun's health department, states that: "From an age perspective, the reasons people become part of the 'mobile phone clan' are not the same. And in terms of geographical features, there is a lot to do with living habits." With the increase in both the frequency and duration of mobile phone use, a variety of eye habits have emerged. The Big Data Report shows that more than 95 percent of people have bad eye habits with their mobile phones; the use of mobile phones in vehicles accounted for 79 percent of users; incorrect posture (lying down, etc.) when using mobile phones, 66 percent. And many people were found to use brightly-lit mobile phones in dark environments.

Prolonged mobile phone light exposure may increase the incidence of multiple eye diseases

Prof. Li Shaowei said that the large number of mobile phones used in modern society has completely changed our traditional lifestyle, as well as the way we use our eyes. The harm is inestimable. China currently has more than 600 million people with myopia, 10 million with glaucoma, 6 million with cataracts and 11.6 million with retinal neovascular diseases. The prevalence of conditions such as "fingertips," elderly cataracts, age-related macular degeneration, middle-aged and youth glaucoma, dry eye, youth-prone nearsightedness and oblique amblyopia are rapidly increasing, and the average age of patients is getting younger.

As China's juvenile myopia rate becomes the highest in the world, scientific prevention, control and correction are increasingly important

Electronic screens, bad light, improper posture, long-term eye use and looking at things too closely are all important factors that cause the aggravation of myopia among juveniles. Among them, cell phones have made the largest difference.

At present, China's juvenile myopia rate is the highest in the world. The myopia rate of high school students and college students has ex-



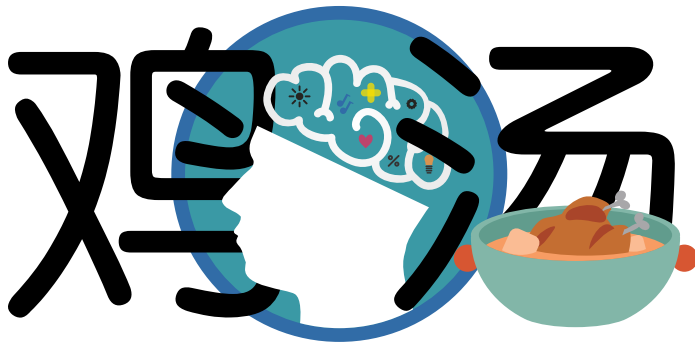
ceeded 70 percent, and are increasing year by year. The myopia rate of primary school students is close to 40 percent. By contrast, the rate of myopia among American primary and middle school students is only 10 percent.

The prevention and correction of myopia is of vital importance. Prof. Li Shaowei emphasized that adolescents need eye health examinations every six months in order to find eye problems early and correct them in time. Eye health examinations must be performed in a professional ophthalmic medical institution. In addition, juveniles must also participate in more outdoor activities, use correct reading and writing postures, and make sure to rest to protect their eyesight.

In order to further enhance nationwide eye health awareness, AIER Eye Hospital Group, the world's largest ophthalmology medical chain institution, will publish its forthcoming "Eye Care Collection" materials aimed towards educating those in all walks of life about the importance of eye health. In addition, during this year's Eye Day, AIER eye hospital group will hold eye health education and volunteer clinic activities both online and off.

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jítang / jī tāng / 鸡汤 noun. and adj., “chicken soup,” or advice that doesn't solve any problem but makes one feel better.

A Come out drinking with us!

B I can't. I have a huge project and I need to stop procrastinating.

A No you don't. You just need to stop and smell the roses.

B Stop feeding me jitang. Don't you have any real advice?

Ah, chicken soup. It tastes good, warms you up and fills your belly for a short while but can't really sustain you until your next meal. Being mostly water, it is cheap, easy and devoid of substance. So is *jítang* information and advice. It tells you what you want to hear in the moment, but doesn't help solve any real problems.

Jítang is common in our attention economy. Content creators know that we don't cruise the Internet endlessly day in and day out, or become glued to our phones and tablets, to actually learn anything. We don't want the truth or any substance – we want dopamine and comfort. All we are looking for during our restless scrolling is a little something to make us feel better after looking at other people's WeChat Moments.

This is where *jítang* comes in. *Jítang* is bite-sized content that tells us all our problems will be solved and everything will be okay, even if we don't do anything, so we can read it and get through another day without making any changes. If you are overweight, *jítang* tells you that you are healthy as long as you have “a positive mindset.” If you are over-spending, *jítang* tells you to live in the moment. If you are in a career you hate, *jítang* tells you that hard work will be rewarded eventually. If you are in a miserable relationship, *jítang* tells you to “appreciate and cherish what you have.”

Just like chicken soup, *jítang* soothes us for a short while and leaves us hungry soon after. We read it, feel better and go to bed, only to have the same problems haunting us a few days later. Then you find yourself reading *jítang* before bed again, and the cycle continues.

Maybe chicken soup is good for one day, but sooner or later we have to eat something substantial. It's OK to find comfort in *jítang* in the short term, but we're better off seeking honest advice and making real changes. **Mia Li**



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TURKISH AIRLINES: BRIDGING EAST AND WEST, IN STYLE



Turkish Airlines began its journey in 1933 with just five planes. Today, its passenger and cargo fleet includes 326 aircraft. And yet the now-global airline still serves today with the same enthusiasm with which it entered the aviation industry.

Turkish Airlines' substantial growth places it among the top airlines of the world. The only four-star airline rated by Skytrax in Europe, Turkish Airlines has won the prestigious "Europe's Best Airline" award six years in a row.

In order to provide passengers with more choices for travel as well as more convenient transportation, Turkish Airlines is always exploring new destinations and flights. Just in 2018, five new destinations have been added to its global aviation network: Freetown, Sierra Leone; Samarkand, Uzbekistan; Aqaba, Jordan; Moroni, Comoros; and Krasnodar, Russia. Turkish Airlines now flies to 304 worldwide destinations – 255 international and 49 domestic – making it the largest carrier in the world by number of destinations.

Based in Istanbul, an aviation hub that covers 60 percent of global air traffic, the carrier can take you to just about every corner of the world, from gorgeous tropical islands to bustling, historic cities. And you can reach these places all while Turkish Airlines makes sure your journey in the sky is both relaxing and entertaining.

Luxurious Business Class Travel

Transform your trip into an incomparable experience by choosing Turkish Airlines' Business Class. Its Business Class seating is specially designed to take passenger comfort to the highest level, with special features such as in-chair massage, reading lamps, a power supply and the ability to cordon off your own private area. In Business Class, you can sleep in comfort thanks to fully retractable seats and complimentary pillows and blankets.

Gourmet On-Board Catering

One reason passengers keep coming back to Turkish Airlines is its in-flight cuisine. Turkish Airlines' memorable dishes have earned it numerous awards, including the "Europe's Best Inflight Catering Service" award from Skytrax. To make sure every meal is fresh, menus on board change according to the season, and the dishes are always prepared with the freshest ingredients.

Incredible Istanbul

If you have time to spare before your connection, the Turkish Airlines Lounge in Istanbul is always waiting for you. Here, you can sample high-quality dishes, take a shower, unwind with a massage or enjoy one of Lounge Istanbul's many entertainment options. Also, if your international connection in Istanbul leaves you with a layover between six and 24 hours, you can make use of the free Touristanbul service, to explore the gorgeous city.

Learn more at www.turkishairlines.com



PHOTO BY FERID GUNAY

LIFE & STYLE

DESIGN THREADS

A bamboo craft village inspired by the elements, p22



Tommy Hilfiger
p20



Taikoo Li Adidas
p21



Lifestyle Awards
p24

JEN HAU

Co-founder of Jova Health

interview by Dominic Ngai

Born in Taipei and educated in LA, Jen Hau first met Polly Zhang in Shanghai seven years ago through mutual friends. As a result of their shared interest in healthy living, the two became roommates and eventually business partners when they founded Jova Health in 2013. In addition to their Traditional Chinese Medicine-inspired drinks and all-natural scented candles, Hau and Zhang are now rolling out Jova Senses, a line of wellness workshops to bring the brand's core philosophies to life.

That's: How did your upbringing influence Jova's concept?

JH: Both Taipei and Los Angeles have a huge trend of wellness and healthy living, though a lot of them feature Western-oriented methodologies. With our Chinese heritage and upbringing, Polly and I were inspired to use TCM-inspired concepts to approach wellness and healthy living, which is really the foundation of Jova Health: 'Eastern wellness reinterpreted.'

How do you and your business partner Polly divide up the responsibilities?

I do mostly operations, marketing, branding and sales, and Polly is in charge of production and logistics. While this is our general division of responsibilities, we hang out a lot together so we also do most things together. A best friend and business partner is a very good sounding-board!

Thinking back, what were some of the challenges you had to overcome when you first started your brand?

Finding the balance between friendship and business. Polly and I have been roommates and best friends since we moved here in



2011. Upon starting Jova Health, there was a while when we spent too much time working instead of hanging out as friends, and at times the other way around. Now, we've reached a more balanced allocation of time and know how to separate the two a little bit better, though our Monday lunch meetings still occasionally turn into a hangout session.

You recently rolled out a new events program. Can you tell us more about it?

Jova Senses is an overall wellness experience incorporating yoga programs and wellness workshops. The goal is to encourage face-to-face time with our clients to help them better understand the concept of Eastern wellness through these offline events. Polly and I always work out together and it's an important bonding time for the both of us, so we want to share that with more people via this program. I started practicing yoga back in 2008 but didn't start teaching until I moved to Shanghai. My previous job was really taxing, so a good sweat and balanced diet is always helpful for boosting work performance.

Besides eating well and exercising, do you have any other tips for staying healthy?

Read, write, bake and listen to Top 40 hits! A strong mind is just as important as a strong body, so I think giving oneself some mind space is a must.

For anyone who's never tried any TCM-inspired drinks, which of Jova's drinks would you recommend to them?

I would start with 'Purify,' snow pear juice with osmanthus and tremella and 'Nourish,' mixed nut milk with honey and vanilla. They're lighter in taste but equally nutritious. For those like me who are lactose intolerant, you can even use Nourish as a dairy substitute for your coffee.

Any exciting plans over the next few months for Jova?

New beverages coming out soon and more offline yoga programs!

Visit jovahealth.com or follow them on WeChat (ID: jovahealth)

STYLE RADAR

INCOMING

TOMMY HILFIGER'S SHANGHAI REVELATION



After hosting 'TommyNow' runway shows in New York, Los Angeles, Milan and London, American fashion brand Tommy Hilfiger has chosen Shanghai as the city in which they'll unveil their Fall 2018 collection, *Women's Wear Daily* reports. While it's unclear which celebrities will be attending the September 4 event, the brand's new global ambassador and four-time Formula One champion Lewis Hamilton (pictured) will very likely take part to showcase the latest sporty, race car-themed collection at the show.

tommyhilfiger.com

COVET

A BEIJING MONSTER



As part of its 'Once Upon a Future' collection, Korean eyewear label Gentle Monster has partnered with Beijing-based designer Xander Zhou to release a pair of limited edition sunglasses. Similar to the other items in the same collection, Zhou opted for some irregularly shaped lenses to fit the sci-fi theme. Available at their Taikoo Li store and online for RMB1,880.

gentlemonster.com

OVERHEARD

"Nope. Still can't afford them"

...wrote a Weibo user when news of price cuts at Gucci's Chinese retail shops broke. As a result of a decrease in import taxes in China, the Italian fashion house announced it would lower its prices by an average of 5 percent, effective July 6. Days earlier, Louis Vuitton and Hermès also imposed price reductions for their stores in the Middle Kingdom. Most Chinese netizens, however, aren't impressed with the miniscule drop, with some noting that luxury goods are still much cheaper to buy in Europe.



Reduce, Reuse, Recycle

Zara will be pilot testing an at-home pickup service in China starting this September. The recycling initiative has already been running in 21 markets around the world since 2016 and has collected more than 25,000 tons of clothing over the past two years, according to *Inside Retail Asia*. The announcement for the program's expansion into China was made during the annual meeting of the Spanish fast-fashion label's parent company, Inditex.



SCENE&HEARD



ADIDAS (SANLITUN)

After a three-month hiatus, Adidas's massive Sanlitun "Brand Center" returned with a party hosted by none other than David Beckham. The newly kitted-out four-story store now features DIY stations where you can customize your T-shirts and sneakers, plus, of course, a full range of modern and 'vintage' Adidas gear. Come for the blingy design and FIFA-playing corner, stay for the pricey 'athleisure.'

Daily, 10am-10pm; Building 11, Taikoo Li South, 19 Sanlitun Lu, Chaoyang 朝阳区三里屯路19号三里屯太古里南区11号楼



RE (BEIJING KERRY CENTRE)

Re brings its holy trifecta of hipster ware – 'bike, food, life' – to Beijing Kerry Centre with the opening of its second location (the first Re is located not even a subway stop away in Jianwai SOHO). The spacious area includes a cafe-restaurant, a shop selling high-quality goods and accessories (most of which are related to biking or camping), as well as – and this is where it differs from the SOHO digs – beautiful plants and flowers.

Daily, 7.30am-8pm (dining), 10am-10pm (retail); L1, Beijing Kerry Centre, Chaoyang 朝阳区光华路1号嘉里中心商场一层 (6585 7717, dining; 6585 7765, retail)

INSPIRED BY NATURE

Reimagining a Bamboo Craft Village in Sichuan

words by Dominic Ngai, photos courtesy of Archi-Union Architects, Shanghai



Project name: Daoming Bamboo Craft Village

Location: Chongzhou, Sichuan

Design company: Archi-Union Architects, Shanghai

The brief: Bamboo Craft Village is a rural community dedicated to preserving the age-old craft of bamboo weaving. After visiting the area to get a better understanding of its landscape and the daily lives of its residents, architects from Archi-Union created several modern buildings that reflect elements of the village's natural surroundings and cultural heritage.

◀ Shaped like an infinity symbol, the InBamboo building is the centerpiece of the whole project. Underneath the interwoven roof, indoor and outdoor communal spaces feature wood and steel.

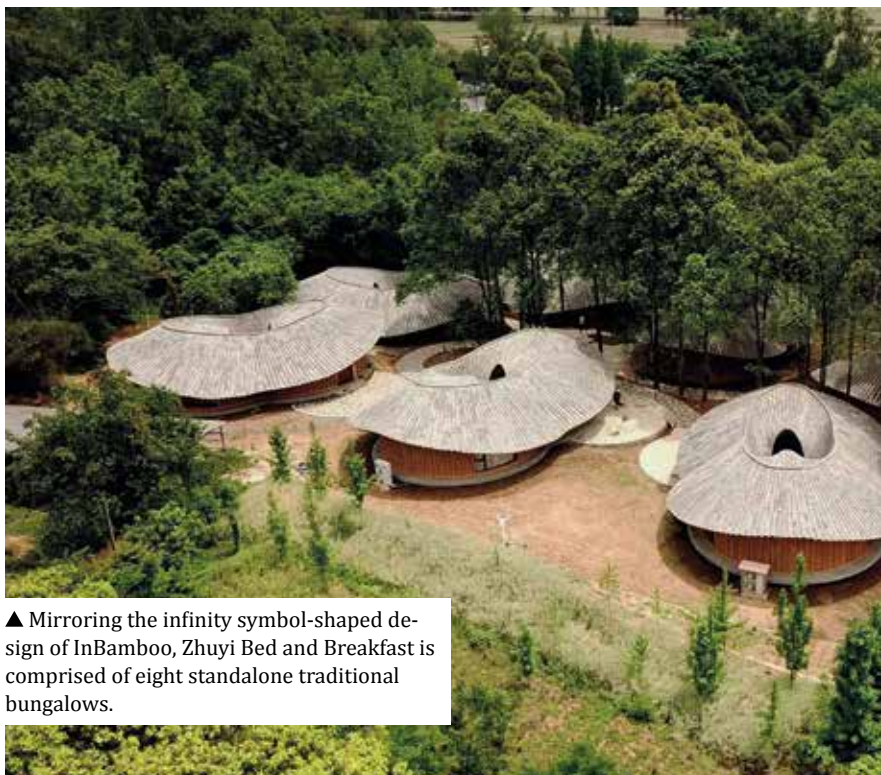


▲ Visitors enter the village via the tourist center, which features brick walls and a series of wooden roofs. The two-story building houses souvenir shops and exhibition halls dedicated to traditional handicrafts.



▲ InBamboo serves as the village's community center and a gathering place for its residents, visitors and craftspeople.

► The bungalows are divided into two circular sections: a living room and a recreation area. The private courtyard at the center of the bungalow brings in natural light.



▲ Mirroring the infinity symbol-shaped design of InBamboo, Zhuyi Bed and Breakfast is comprised of eight standalone traditional bungalows.

BEIJING that's 2018 LIFESTYLE AWARDS

The fourth annual *That's Beijing* Lifestyle Awards took place on July 16 at Sanlitun's newest hot spot, The Bell x Terrazza Martini, to celebrate the best of what this city has to offer. We handed out more than 30 awards in categories ranging from health to nightlife to style.

It was an unforgettable night filled with good food, drinks, dancing and great company. A huge thank you to all of our guests, nominees and winners, and a special shout out to our wonderful sponsors who helped make the night so memorable: The Bell x Terrazza Martini, Turkish Airlines, SpaceCycle, Base Fit, Catherine de France, Zell Cosmetic Clinic, WeSlash, We Are, The Leadbetter Golf Academy, Laurent Falcon and Pure Yoga.

The following are Beijing's reigning lifestyle champs.

NAIL SALON OF THE YEAR

Lily Nails (Readers' Choice)
Kocoon Spa (Editors' Choice)

MASSAGE SPA OF THE YEAR

Bodhi Therapeutic Retreat (Readers' Choice)
Sense, A Rosewood Spa (Editors' Choice)

HAIR SALON OF THE YEAR

Laurent Falcon (Readers' Choice)
Catherine de France (Editors' Choice)

OUTSTANDING BEAUTY CLINIC

Brad Clinic (Readers' Choice)
Zell Cosmetic Clinic (Editors' Choice)

OUTSTANDING DENTAL CARE

IDC Dental (Readers' Choice)
Arrail Dental (Editors' Choice)

OUTSTANDING HEALTH SERVICE

Beijing United Family Hospital (Readers' Choice)
BEIJING HARMONICARE WOMEN &
CHILDREN'S HOSPITAL (EDITORS' CHOICE)

COMMUNITY FITNESS GROUP OF THE YEAR

The Aardvarks Rugby Club (Readers' Choice)
Serk Cycling (Editors' Choice)

YOGA/PILATES STUDIO OF THE YEAR

Alona Pilates (Readers' Choice)
Yoga Yard (Editors' Choice)

NEW FITNESS OPENING OF THE YEAR

WeSlash (Readers' Choice)
Trainyard by Hotel Jen Beijing (Editors' Choice)

HEALTH CLUB OF THE YEAR

SpaceCycle (Readers' Choice)
Base Fit (Editors' Choice)

BOUTIQUE STORE OF THE YEAR

The Bulk House (Readers' Choice)
Principle M (Editors' Choice)

POP-UP MARKET OF THE YEAR

Farm to Neighbors (Readers' Choice)
Rumble in the Jumble (Editors' Choice)

SHOPPING DESTINATION OF THE YEAR

U-Town Shopping Mall (Readers' Choice)
The Malls at Oriental Plaza (Editors' Choice)

BOUTIQUE HOTEL OF THE YEAR

VUE Hotel Houhai Beijing (Readers' Choice)
The Opposite House (Editors' Choice)

MANDARIN SCHOOL OF THE YEAR

Hutong School (Readers' Choice)
Beijing Mandarin School (Editors' Choice)

CULTURAL CENTER OF THE YEAR

Culture Yard (Readers' Choice)
The Hutong (Editors' Choice)

NIGHTLIFE PROMOTER OF THE YEAR

Split Works (Readers' Choice)
dART (Editors' Choice)

LIVE MUSIC VENUE OF THE YEAR

Dusk Dawn Club (DDC) (Readers' Choice)
Yue Space (Editors' Choice)

NIGHTCLUB OF THE YEAR

Elements (Readers' Choice)
Dada (Editors' Choice)

SPORTS BAR OF THE YEAR

Paddy O'Shea's (Readers' Choice)
Eudora Station (Editors' Choice)

BAR VIEW OF THE YEAR

YIN on 12 Rooftop Bar - New World Beijing
Hotel (Readers' Choice)
Atmosphere - China World Summit Wing
(Editors' Choice)

OUTSTANDING AL FRESCO DRINKS

The Bell x Terrazza Martini (Readers' Choice)
Migas Mercado (Editors' Choice)

HOTEL BAR OF THE YEAR

Centro - Kerry Hotel, Beijing (Readers' Choice)
Yun Summer Lounge - Peninsula Beijing
(Editors' Choice)

COCKTAILS OF THE YEAR

The Tiki Bungalow (Readers' Choice)
The Black Moth (Editors' Choice)

CRAFT BEER PUB OF THE YEAR

Jing-A Brewpub (Xingfucun) (Readers' Choice)
Great Leap Brewing #6 Original (Editors' Choice)

HUTONG BAR OF THE YEAR

The Great Outdoors (Readers' Choice)
Capital Spirits Bar & Distillery (Editors' Choice)

OUTSTANDING NEW BAR

The Great Outdoors (Readers' Choice)
Scandal (Editors' Choice)

BAR OF THE YEAR

La Social (Readers' Choice)
Jing-A Brewpub (Xingfucun) (Editors' Choice)

MOST ANTICIPATED LIFESTYLE OPENING OF THE YEAR

Pure Yoga

OUTSTANDING SERVICED APARTMENT - SERVICE

Oakwood Residence Damei Beijing

OUTSTANDING SERVICED APARTMENT - HOSPITALITY

GTC Residence Beijing

OUTSTANDING SERVICED APARTMENT - VALUE

The Imperial Mansion, Beijing Marriott Executive Apartments

OUTSTANDING SERVICED APARTMENT - FAMILY FRIENDLY

Millennium Residences @ Beijing Fortune Plaza

OUTSTANDING SERVICED APARTMENT - BUSINESS FRIENDLY

Oak Chateau Beijing

OUTSTANDING SERVICED APARTMENT GROUP

Beijing Kerry Residence



BEIJING that's 2018 LIFESTYLE AWARDS





A huge thank you to our sponsors, who made the night possible:



X



CITY SCENES

Who me? asks The Ambassador of the Embassy of Switzerland at the **International Mountain Tourism Alliance Forum in Beijing 2018**.



Man on the left rejoices after waiting all year to wear his muscle tank and Uncle Sam hat, at '4th of July by Murrica' at **Hooters**.



Another successful year calls for a *ganbei* at **JW Marriott Beijing Central's** 4th anniversary and customer appreciation party.



Children remain calm despite being surrounded by bears at **Waldorf Astoria x Hamleys** 'Unforgettable Family Experiences.'



Person on right misses the memo about not eating the watermelons at **Jing-A x Heyrobics** watermelon madness.



A GOOD SPORT

The Pure Group CEO Colin Grant on Combining Fitness with Business

How does your experience as a successful tennis player influence your outlook on life and fitness?

Tennis played a huge part in my life and molded my character and personality. I started playing tennis tournaments when I was eight or nine years old. I had to make decisions and think independently. If I lost to somebody, I learned that maybe my backhand was too weak so I'd practice, and next time

I'd beat the guy. I still love tennis and it still plays a huge part in my life. I play every week with Bruce Rockowitz, my partner in The Pure Group, who's been playing with me since I was 15 years old.

Tennis and playing competitive sport shaped my work ethic – how I approach problems at work and how I deal with people – and it's really impacted at how I look at Pure and business in general.

What inspired the creation of My Pure Yoga – an online platform containing classes and videos for practitioners of all levels?

We had so many inquiries and comments from our students about how they wished they could continue their Pure Yoga practice when they travel. So we developed MyPureYoga to help people maintain their yoga practice wherever they are.

The MyPureYoga platform offers a diverse range of classes and an asana library featuring many of Pure Yoga's most seasoned instructors, interviews with international yoga teachers and more. Users can browse the content using filters for style, duration, level and teacher. The site also analyzes each user's view history to intuitively recommend videos.

Pure Yoga has innovative facilities all across Asia. What's in store for the soon-to-open WF Central Beijing location?

As Asia's leading lifestyle brand, we are excited to bring our 360-degree lifestyle to mainland China at WF Central Beijing. We look forward to sharing

our yoga and fitness expertise in this metropolitan city. Expect exciting community events where Pure Yoga will be joining hands with [healthy eating café brand] Nood Food and [Pure Group activewear brand] Pure Apparel to help grow Beijing's health community.

Tell us a little bit about Pure Yoga's '5 Pillar System.'

At Pure Yoga, we care about the development and growth of each of our students' yoga practices; with this in mind, we developed the '5 Pillars.' Each yoga class is categorized under one Pillar according to the physical and mental requirements needed to attend such class and the results that come after it.

The 5 pillars are: Healing, Grounding, Dynamic, Hot and Specialized. If your goal is to heal and restore, then you can head to classes in the healing pillar. If your goal is to strengthen, then you can try classes in the dynamic pillar. This system recognizes each individual's specific objectives and defines a clear development journey.

You seem to have always had a knack for business, ever since you opened your own tennis racket stringing business at 12 years old. Do you have any suggestions for aspiring business-people?

Find out what you're passionate about – something that positively impacts people's lives – and think long term. If you do those things, you can't lose.

BREATHE IN, BREATHE OUT

Regional Marketing Director Gary Wise on Opening Beijing's First Pure Yoga

You live in Hong Kong. What are your tricks for staying healthy and happy amid the chaos of the city?

Prioritize fitness. When you're working in a busy job in a hectic city it's very easy to let other things – like meetings and deadlines – get in the way of going to the gym or doing yoga. My advice is to put fitness sessions into your diary and treat them as a top priority. If you keep up your [fitness], other aspects of your life are likely to be more effective. Another thing that really helps me personally is eating a healthy filling breakfast – especially nuts and fruit – it gives me constant energy.

As Pure Yoga prepares to open its first location in Beijing, can you tell us what's unique about Pure Yoga?

Pure Yoga is a lifestyle and a community rather than just a yoga studio. When you go to Pure Yoga WF Central, Beijing, you'll get the best teaching

from international teachers, community activities, teacher training opportunities, workshops, the right food to compliment your practice (we have a cafe onsite) and yogawear that has been designed via feedback from our community (our clothing brand, Pure Apparel). And you'll also get a beautifully designed space that feels like a premium hotel with cool contemporary touches like graffiti murals and carved stonework. The whole place feels really spacious, inspirational and zen.

You are the former Asia-Pacific marketing director of Pure Yoga. What, then, are the challenges of operating in the Chinese market?

The speed of change and adoption of new habits and technologies are the biggest challenges in China. Consumers are very smart and often do a lot of research and investigation before committing to brands, so we have to be present in many different platforms and digital environments. The challenge then is to be relevant in each environment whilst maintaining the core DNA of the brand. And similarly, an ongoing challenge is planning strategically for the long term whilst maintaining enough flexibility to allow for the inevitable distractions of a fast-changing market.

You're a multi-award winning marketing director, one of the 'Faces to Watch' in the Asia-Pacific region and speak three languages. How do you manage to do it all?

[Laughs.] Well I've been doing it for quite a while now! Moving around and being exposed to dif-

ferent cultures has definitely helped: I've lived in England, Scotland and Australia, as well as my home now in Hong Kong. With marketing it helps if you're genuinely fascinated by consumer behavior and if you work for brands and causes that inspire you. Now I'm with a fantastic, progressive brand and with an awesome team of people, so it's easy to be productive.

What does 'wellness' mean to you?

I think it means balance; doing things that make you feel good mentally and physically; having an inner sense of calm; living a life that you're comfortable in. For me it's not about searching for the ultimate happiness or trying to be "perfect," but just being yourself whilst trying to be decent to yourself and others.



ARTS

WOLF ALICE

The English rock band on labels and being brave, p36



Record Labels
p34



Jessie J
p38



New Music
p40

MOUSE ON THE KEYS

The Japanese Trio on the Beauty of Chaos

by Erica Martin

With two keyboards and a drum set, Japanese instrumental band Mouse on the Keys fall somewhere between jazz, post-rock and techno. We caught up with keyboardist Daisuke Niitome before the band's China tour.

How would you describe Mouse on the Keys' sound?

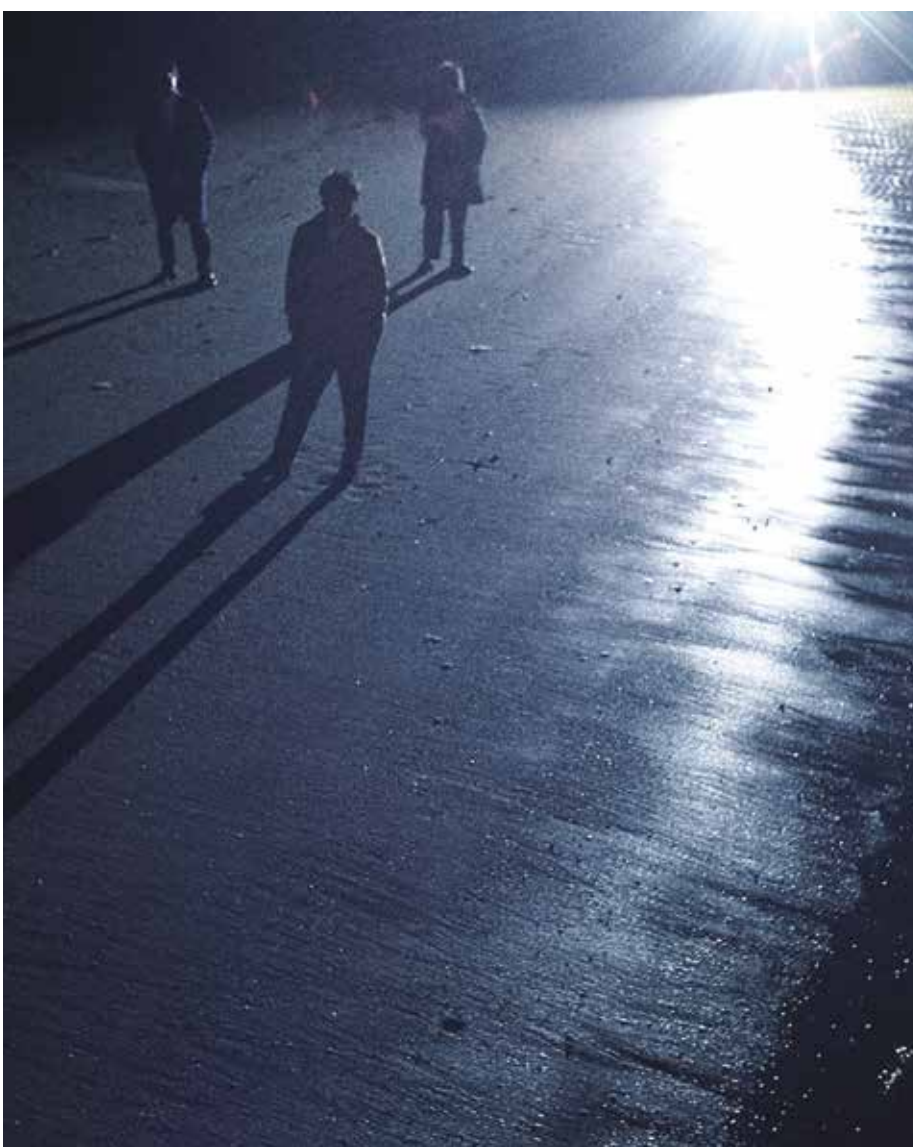
We had a specific sound concept in mind for Mouse on the Keys: utilizing elements of modern French music along with hardcore music of the '80s and '90s, and mixing them in a style reminiscent of Detroit techno. The attitude is still hardcore, the music a mixture of jazz, post-rock, math rock, lounge, electronica... For us, it just needs to be interesting and fun to play live.

Your live shows are very visceral and high-energy - does that have to do with your love of hardcore music?

Definitely. One of the magical things about going to punk and hardcore shows is the energy in the room. When we were young and going to smaller punk shows, it was this feeling that made it so great. I think our live shows are very energetic and we always try to involve the crowd, so it feels like a punk show.

What inspired you to bring together such different genres of music?

We've always liked to play with different ideas. Our songs can sound very chaotic in the beginning, but then everything comes together in a magical way. The beauty and simplicity of chaos can be mind-blowing. We also try to play with digital and analog stuff within our sets and create a universe of our own. It's very challenging to make two contradictory ideas work within one



song, but when it does, it's the most rewarding thing.

Tres is more soulful and R&B-driven than your previous albums. What's the reason behind this?

While we were on tour, Brian Eno showed up to one of our concerts and told us that he really liked the music. Because we are such big fans of his music and were inspired by his comments, we wanted to hold back on being a very technical band and try to have a more ambient sound in our new music.

What inspires the distinctive visuals at your live shows?

The visual elements are very important in our show. We like our shows to be very dark and use a lot of strobes, with the only light coming from the projector. This way, it's easier for the crowd to make a connection with the music.

We are conscious of 20th-century modernism in all that we do. In our cover designs, visuals and sound, we choose to keep the imagery stark and reminiscent of the subdued concrete structures that were designed by architects such as Louis Kahn and Kenzō Tange.

What's one of your favorite memories from a recent tour?

The last headline show we did in Beijing was amazing. We were surprised that the venue was super packed and we really bonded with the crowd. At the end of the show, our drummer started shouting "Sihai zhinei, jie xiongli!" ("We're brothers no matter where we are!") The whole crowd started cheering along with us, so that was a fantastic thing.

Fri Aug 31, 9pm; RMB150 (advance), RMB180 (door); Yugong Yishan (see Listings for details)

COLLAGE

COMING SOON



★ AUGUST 3 ★

Taxi 5

Taxi 5 is the latest film in the *Taxi* franchise – France’s answer to *The Fast and the Furious*. Though the plots differ, the chase scenes and close-up shots of car fenders are pretty much the same, and this newest installment even sports a bald, muscular protagonist (Franck Gastambide). Directed by Gastambide and produced by Luc Besson (*Taken*, *District 13*), *Taxi 5* takes place 10 years after the events of its predecessor, and sees a police inspector team up with the nephew and niece of the original film’s hero Daniel to foil a robbery planned by Italian mobsters.



★ AUGUST 8 ★

The Meg

This action-horror film revives the ancient shark-giant Megalodon, which went extinct 2.6 million years ago, and sets it upon a team of unsuspecting marine researchers. A Chinese-American co-production directed by Jon Turteltaub (*National Treasure*, *The Sorcerer’s Apprentice*) and starring Li Bingbing, Jason Statham, Rainn Wilson and Ruby Rose, *The Meg* takes place in a futuristic underwater research center 200 miles off the Chinese coast. Sanya’s iconic Guanyin of Nanshan statue features prominently in the trailer, which shows the mega-shark heading toward the coast as the research team attempts to stop it.

CANVASSED

China’s SNL Pulled From Youku After Three Episodes



China’s version of *Saturday Night Live* has been pulled off the air, just three weeks after launching as an official partnership between NBCUniversal and Youku. Its fourth episode, slated for release on July 14, never aired, and the previous three episodes were removed from the streaming site. The following day, *SNL*’s official Weibo account released a statement saying that producers were working to improve the quality of the show to meet audience expectations. It’s unclear when and if the show will come back.

China’s *SNL* was the series’ latest foray overseas; it has other official offshoots in France and the Middle East. Without the political satire that makes up the lion’s share of the skits on American *SNL*, China’s version focused on pop culture and other apolitical nuggets of news, with sketch topics like the World Cup, computer games and crayfish dinners. The first episode garnered 100 million views and received mixed reactions, but its second episode, with actress Zhang Yuqi as host, was praised for its focus on the female experience, including a skit about a matriarchal society in which a woman has three stay-at-home husbands.



HAO

This summer’s most acclaimed domestic film is *Dying to Survive*, a sharp dramedy that chronicles a salesman’s attempts to smuggle cancer drugs into China from India, where they cost a fraction of the price. The film is based on a real court case from 2015, in which a man prosecuted for sneaking medicine into the country was later acquitted because he helped so many sick people. Critics raved about the film after its debut at the Shanghai Film Festival, citing lead actor Xu Zheng’s comedic skill and the social significance of its commentary on affordable medical care.



BU HAO

A new TV show has come under fire for allegedly plagiarizing the fourth book and film of the *Harry Potter* series. *Legend of Fu Yao* centers on a young woman at a Taoist school of sorcery. The school hosts a competition in which contenders toss a piece of blood-soaked paper into a cauldron to enter, and someone submits one with Fu Yao’s blood, hoping to get her killed. *Harry Potter* fans immediately took to Weibo to point out the obvious similarities to the sign-up process for the Triwizard Tournament in *The Goblet of Fire*.

THE PLAYLIST

'Quarter Past Midnight' (2018)
Bastille

Vocalist Dan Smith's distinctive voice coupled with uplifting piano evokes memories of youth in this anthem-like track by the British band.

'I Want You' (2016)
Marian Hill

A charming effervescent beat adds a layer of sweetness to the Philadelphia duo's otherwise sleek track.

'Sadboy' (2017)
Wolf Alice

The initial juxtaposition of soft husky vocals with harsh drums is merely the beginning of a thrilling journey towards the surprising finale.

'Downstairs' (2014)
Oliver Deutschmann

This dance track explores the darkness below through a cool use of blips and grooves before it ends abruptly.

'Star Down (feat. Dominique Fils-Aimé)' (2018)
Mouse on the Keys

The Japanese post-rock jazz band collaborates with the singer-songwriter from Montreal to deliver an effortlessly easygoing vibe.

'Lichen' (2018)
Prune Deer

This acoustic track from the instrumental Hong Kong rockers features Björk-esque vocals that range from yearning to wailing.

Our favorite tracks from artists playing in Beijing this month. For full nightlife and gig listings, visit www.thatsmags.com

GIG POSTER OF THE MONTH

Hazy Summer Night features a formidable lineup of up-and-coming Chinese bands. Expect a chill night of indie-pop and shoegaze.

Sat Aug 4, 8.30pm; RMB80 (advance), RMB120 (door); Yugong Yishan (see Listings for details)

2018.08.04 Sat / 20:30 • 愚公移山

HAZY SUMMER NIGHT

动物园钉子户 出海部
 ———— Nouvelle ————
 Kirin Trio Sonicave

预售票 Presale / 80 现场票 At The Door / 120
 北京市东城区张自忠路愚公移山

HAZE 秀动 ShowStart 愚公移山 The House of Music



ON THE NOISE

An Avant-Garde Label Finds New Energy in Music's Limits

by Erica Martin

New record label Maybe Noise is injecting Beijing's music scene with a healthy dose of controlled chaos.

Maybe Noise began life as an offshoot of pioneer label Maybe Mars nearly a decade ago but was relaunched this year by Yan Yulong, frontman of Beijing psych-rock band Chui Wan; Zhang Shouwang, founding member of Beijing rock band Carsick Cars; and Sheng Jie, a composer, audio/visual artist and founder of SHAN Studio.

The trio is pooling their formidable talent to showcase "the best, most interesting, and most challenging compositions from Beijing's avant-garde contemporary music scene," according to an announcement that also said they will focus on blurring boundaries and experimenting.

"Maybe Noise is not confined to any particular, fixed style of music," explains Yan. "I think 'experimental' refers to the attitude of making music, while 'avant-garde' is about the theory and research behind it."

Amid all these other projects, Maybe Noise relaunched in May, with a performance of their debut vinyl release, *Píng Zè*, at the Magnet Theater in Beijing. Performed by Zhang Shouwang on synthesizer and guitar, and Yan Yulong on violin and guitar, the concert showcased the slippery, unsettling intensity of the label's first output.

"We actually worked on it for a long time," says Yan of *Píng Zè*, which he and Zhang first performed in an earlier form back in 2012. "But the core elements were identified at the very beginning, such as long notes, randomness, and switching between harmonic and abrasive tones." Sheng Jie, who creates much of the group's visual and multimedia material

and directs Yan and Zhang in their related performance group Maybe Ensemble, was behind the imagery of the debut show.

Sheng Jie's background in boundary-crossing art informs many of the trio's innovative goals for their first year of releases, with a special focus on collaboration with other underground artists.

"We hope to be able to open the boundaries of performance through modern technology," says Sheng Jie. "For example, a friend who is not in Beijing can send us one of his compositions, and we can play his works here. Or, if the time is right, we can even make

the composer present virtually by streaming an online video."

This summer, Maybe Noise dropped their second release, *Chui Wan at the Museum*, recorded live at Beijing Minsheng Art Museum. It's a far cry from Chui Wan's usual psych-rock, but retains what the album notes call "the slow-flowing underground river that informs the band's sound from the bottom up." Tense and spare, with a somber drone and ritualistic drumming, the music's paranoia factor was apparently heightened at the live show by a bat that flew around the building as they played. Next up for release this sum-





mer is the first of a Maybe Noise series of live collaborations.

What's most impressive about Maybe Noise is that the three artists, each of whom are already waist-deep in projects, have committed to pushing the city's music scene toward further uncharted audio/visual territory.

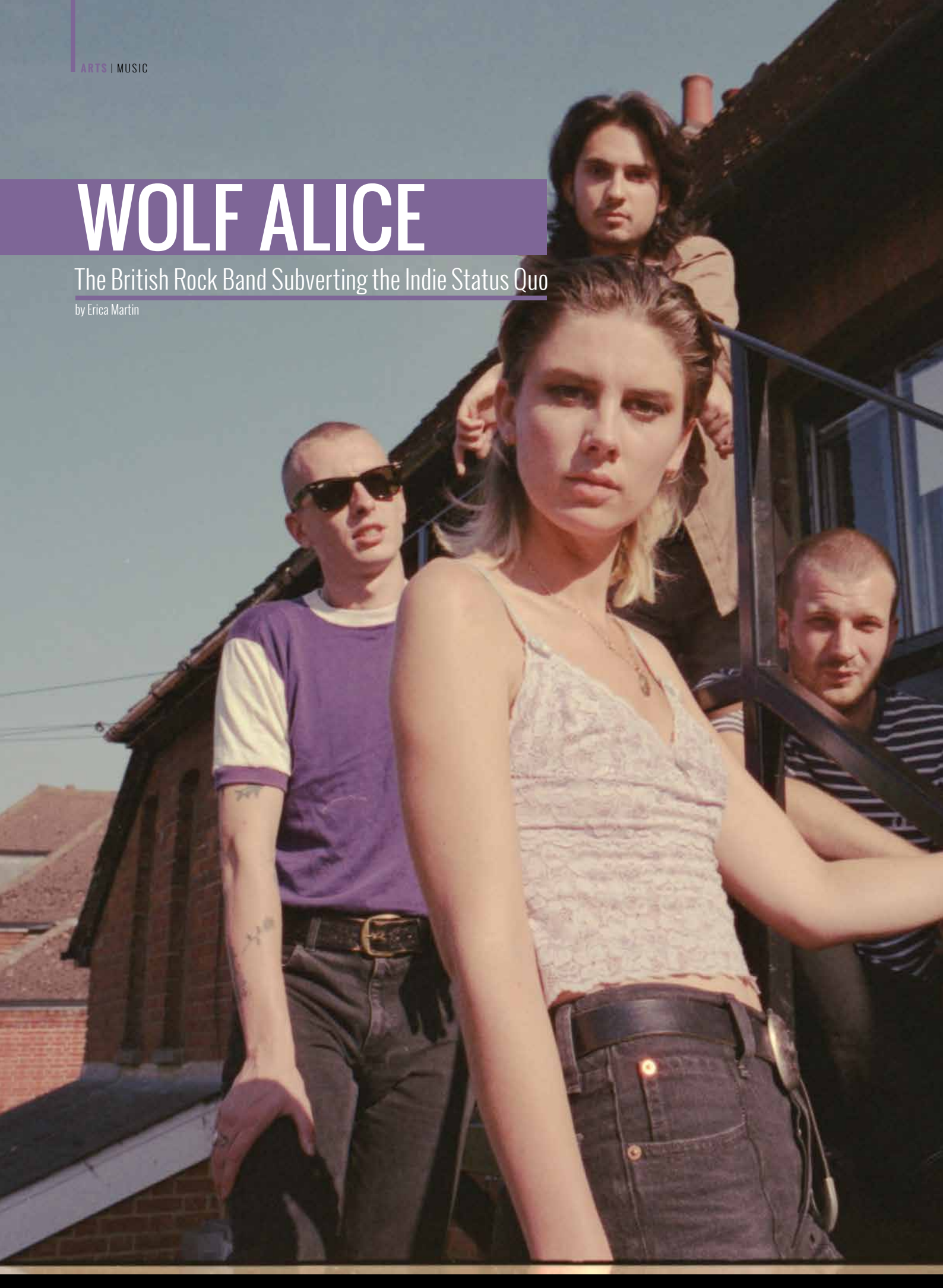
"Beijing needs an experimental label like Maybe Noise that leans towards composition," says Yan. "It's a supplement [to other labels]. It brings new energy."

maybenoise.bandcamp.com, WeChat ID: MaybeNoise

WOLF ALICE

The British Rock Band Subverting the Indie Status Quo

by Erica Martin



“If you hold back you might regret it”



Before they were one of England's best new bands, Wolf Alice debuted in 2013 with the single 'Fluffy,' a nod to small-town restlessness that frontwoman Ellie Rowsell named after her cat. In the video clip, the band hangs out with Fluffy and then smashes a TV with a hammer. Next came 'Bros,' a dreamy ode to childhood friends in which two young girls feel a kinship because they were both "raised by wolves and other beasts."

The surreal lyrics and empowering themes make sense considering that Wolf Alice take their name from a short story by Angela Carter, an English writer known for reinterpreting classic fairy tales through a lens that mixes feminism with the lush weirdness of gothic fiction.

"I do think Wolf Alice have elements of all those things in our songs," says Rowsell. "I like finding the magic in the everyday, and I think Angela Carter liked finding the everyday in the magic."

Everyday magic is apparent everywhere in Wolf Alice's work – including on the cover of their 2017 album, *Visions of a Life*. A faded photograph depicts a young ballerina next to a white sculpture on a pedestal that, on closer inspection, reveals itself to be a horse skull. It's a real photo, and the woman is Rowsell's aunt as a child.

The striking image sets the tone for the record, but doesn't encompass the ambitious complexity within.

"We were just trying to be braver," says Rowsell of their sophomore effort. "If we had an idea that we thought was a bit silly or too difficult or something, we would bring it up anyway. I guess we learned from the first album that if you hold back you might regret it, but if you try something and it doesn't work, then you haven't lost out."

Rowsell recently described Wolf Alice on Twitter as "a four-piece grunge/folk band from Camden," but she has also expressed her dislike of the compulsion to assign genre tags to bands – an especially thankless task given the range on *Visions of a Life*. From detailing the cheesy bliss of young love ('Don't Delete

the Kisses') to a panic attack on an airplane ('Sky Musings'), the songs span grunge, synthpop, punk, folk and shoegaze.

"I hate *umm*-ing and *ahh*-ing about what music we play," she says. "I think it would be easier when people ask me what I play to just say 'rock music,' and for that not to be an embarrassing thing."

Rowsell displays incredible range on *Visions of a Life*, veering from glistening pop balladry to punk screams, sometimes within a single song.

"Singers like Lana Del Rey, Sia, André 3000, reinforced to me the fact that the voice is just as much of an instrument as anything else," she says. "You can shape it to fit a certain song without losing all your character."

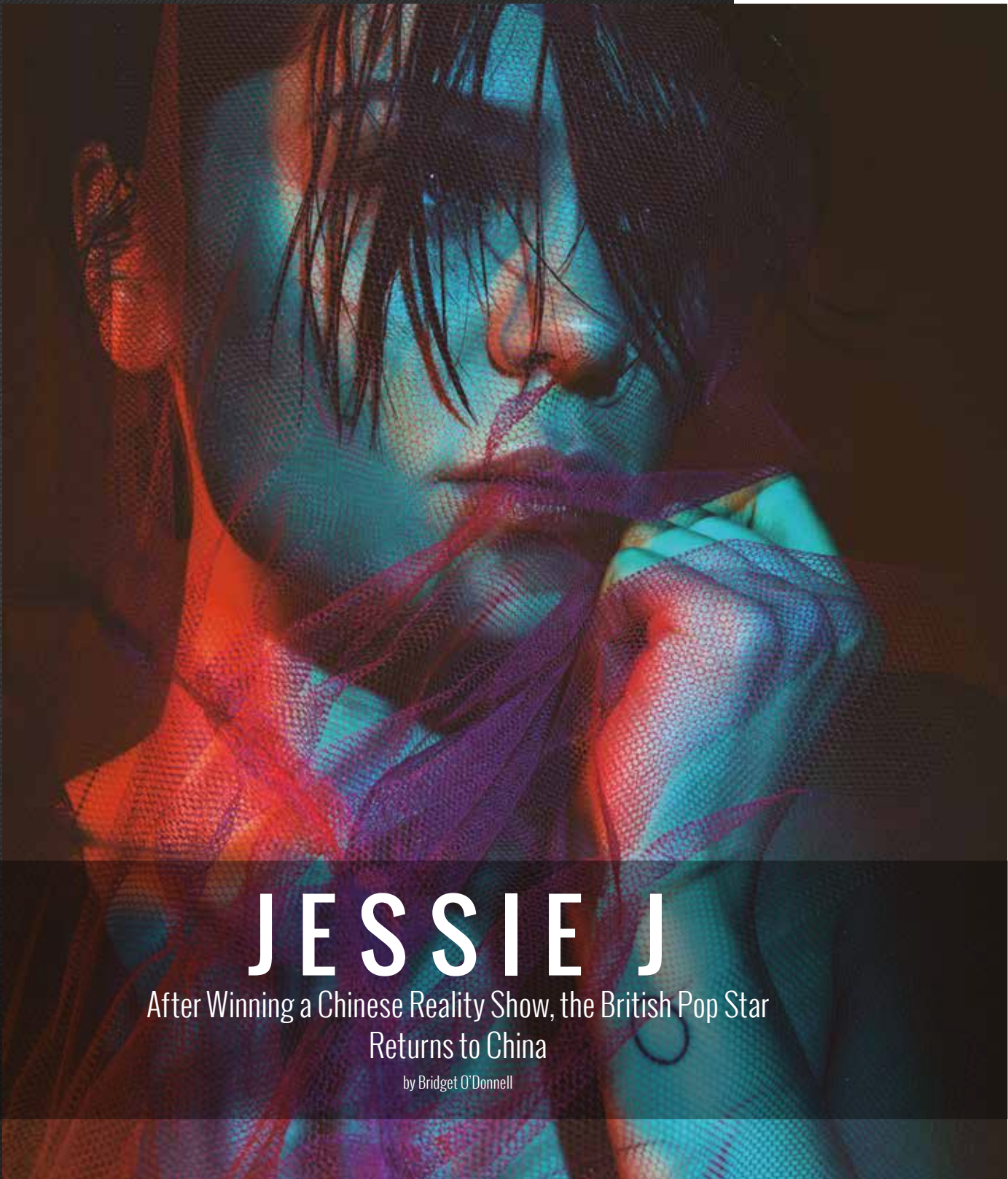
One of the album's many highlights is 'Yuk Foo,' a cathartic hit of punk-rock rage and sexual energy in which Rowsell rails against the expectations she's held to as a woman in music.

She explains that 'Yuk Foo' was influenced by her interest in the American hardcore scene after reading the seminal music book *Our Band Could Be Your Life*. The song has roots in the riot grrrl movement.

"I think the riot grrrl movement had an impact on us in the fact that it paved the way for making it easier to be a woman in a guitar band," she says. "It was quite unusual to be a woman in rock before that movement and definitely unusual to be a woman in rock who spoke about how hard it was and shamed the men and women who made it harder for them. It's probably a far less intimidating thing for a woman to start a band now."

Wolf Alice are taking *Visions of a Life* on their first China tour this month, landing in Beijing and Shanghai. "I've never been [to China], so I'm really looking forward to it," Rowsell says of the upcoming tour. "We have a few Chinese fans who come to our shows in Europe and America, so it will be nice to finally come to them!"

Wed Aug 15, 8.30pm; RMB350 (advance), RMB400 (door); Tango (see Listings for details, visit 247tickets.com to purchase)



JESSIE J

After Winning a Chinese Reality Show, the British Pop Star Returns to China

by Bridget O'Donnell

“ It felt like being on a really cool version of the *Hunger Games* ”

"I genuinely didn't think I was going to win," Jessie J says of her victory on the Chinese talent show *Singer* earlier this year. "I don't think it's sunken in yet."

The British pop star has just finished a whirlwind three-month stint in Changsha filming *Singer*, a Hunan reality TV competition similar to the *X Factor* featuring established singers.

Jessie J was one of the first foreign contestants on the hit talent show, which saw her perform alongside some of China's biggest names, including Taiwan singers Sam Lee and Angela Chang, as well as Beijing rocker Wang Feng.

"It felt like being on a really cool version of the *Hunger Games*," Jessie J tells *That's*. "Everything [in Changsha] felt really epic. It's like nowhere else I've ever been."

The 30-year-old platinum pop star and former judge of *The Voice* ended up winning the contest with nearly half of the audience vote. Her heartfelt rendition of Whitney Houston's 'I Will Always Love You' earned her top marks in the finale, which hundreds of millions of viewers tuned in to watch. That night, she became the first non-Chinese and foreign singer to take the crown.

"It was amazing for me to be on the other side, to not be the coach but to be the person competing," she said. "It taught me a lot about how I've been with contestants on *The Voice* in the UK and Australia, and how I could improve as a coach and contestant. I genuinely feel like I got to know myself more in the process. I've definitely improved as a singer."

Throughout the season, Jessie J wowed audiences with her on-point vocals and bubbly, down-to-earth personality. During the 13-week stint, she sang some of her own hits (including 'Domino' and 'Flashlight') in addition to a broad repertoire of classics, which eventually led to her triumph. Having never previously finished outside of the top three over the course of the show, she also set a record by winning five rounds, three of them in a row, helping to carry her to the final.

"Every week the show was like a festival," she says of the environment backstage and with her fellow contestants. "Because everyone on the show was already established, it was more like a celebration of talent."

Despite language barriers, Jessie J even performed once in Chinese, singing the end of Prince's smash hit 'Purple Rain' entirely in Mandarin.

During our interview, she gives us a rendition – and her pronunciation is surprisingly good.

"I have no idea what I just said," she jokes.

Acclaimed for mixing soulful vocals with elements of R&B, pop and hip-hop, the London-born singer first saw fame in 2010 with her debut single 'Do it Like a Dude,' followed by her 2011 chart-topping debut album, *Who You Are*. A series of hits followed, including 'Price Tag,' 'Domino' and 'Bang Bang' with Ariana Grande and Nicki Minaj. She's picked up several awards and nominations and has performed at festivals worldwide.

Jessie J already had a sizable fanbase in China before she joined *Singer*, thanks to the overnight success of 'Price Tag.' Previous tours have seen her make stops in China, and she made a guest appearance at last year's Alibaba Singles' Day gala (singing 'Price Tag,' of course).

"I am a contestant in this industry, and we're always competing," she says, reflecting on her career. "[*Singer*] was just putting a few of us in a bubble on a TV show. But everyone in this industry is fighting to stay relevant and to re-establish themselves and to create more."

Jessie J returns to China this August and September for her *R.O.S.E.* world tour, with confirmed dates in 10 cities so far, including Shanghai, Beijing, Shenzhen and Tianjin. The concert will see her perform songs from her fourth studio album. Released in May, shortly after her *Singer* bid, *R.O.S.E.* sees her veer away from the 'power pop' of her previous work and take a bold new turn toward old school R&B and hip-hop. The album was released in four parts — *R (Realisations)*, *O (Obsessions)*, *S (Sex)* and *E (Empowerment)*. Working with producers DJ Camper and Kuk Harrell, Jessie J co-wrote the album, which includes the singles 'Real Deal,' 'Think About That,' 'Not My Ex' and 'Queen.'

"I can't wait [for the tour]," she says, visibly giddy at the prospect of performing more than one song at a time for a Chinese audience. "I love being here, around new energy and a new culture and just a completely different way of life to anything I've ever [experienced]. I have a whole new understanding of the world, I really do."

Mon Sep 3, 7.30pm, RMB380-1,580; Cadillac Arena (formerly Wukesong Arena), 69 Fuxing Lu, Haidian 海淀区复兴路69号 (visit 247tickets.com for tickets)



FOR THE RECORD

Three New Homegrown Albums on Our Radar This Month

by Erica Martin



THE TWENTIES

by The Twenties

The Twenties were active in Beijing's live scene for years before settling to record this eponymous, self-released debut. The long incubation period has resulted in a confident sound and fully-realized identity. Vocalist Findy Zhao's voice has an appealing deadpan irony that's reminiscent of '90s slacker rock, and there are elements of grunge and lo-fi, but the production feels slick nonetheless. Opening track 'Fire Fire' is our favorite, with a catchy chorus that will worm its way into your head and linger for the rest of the day. It's this instant catchiness in many of the songs that elevate them from being overly derivative of '90s alt-rock bands – the pop sensibility woven in gives the debut an extra kick.

Listen at thetwenties.bandcamp.com/releases

SEIPPEL LABEL VOL. 10

by Seippelabel

Beijing's Seippelabel has been releasing compilation albums a few times a year since early 2015, working with notable China-based electronic acts like Alpine Decline, GUIGUISUISUI, GOOSE, Nocturnes and Noise Arcade. They also have a solid footing in greater Asia and beyond, and their 10th release showcases producers from both China and abroad. With a panoply of genres from footwork to grime, not all the songs are successful, but there is something for every taste. The best tracks defy classification, like 'Surge,' a dramatically symphonic instrumental hip-hop piece by Shanghai-based WhatsupNardja. Liner notes say that Seippelabel's goal was to put out 10 compilation albums, but hopefully this doesn't mark the end of their eclectic releases.

Listen at seippelabel.bandcamp.com/album/seippelabel-vol-10



ELUSIVE MAGIC

by Panic Worm

Released on Ruby Eyes Records, Panic Worm's debut album sees the plucky Wuhan-based five-piece dealing in energetic post-punk. The band half-jokingly imply that they are the offspring of "the once-famous Wuhan punk movement," which birthed the likes of SMZB and later AV Okubo. Having recently opened for English indie rock band The Cribs when they passed through Wuhan on tour with Split Works, Panic Worm has indeed taken up the mantle as one of the city's notable new punk acts, exploring what they describe as "'80s post-punk scattered with '90s slacker sensibilities." The earnest riffs in the lead single 'Chicken Spit' have a sort of sweeping, epic quality heightened by Yu Cheng's stately vocals. Though rooted in the city's punk tradition, they're serving up something fresh.

Listen at panicworm.bandcamp.com



Xu Bing, 'Language and Nature'

Through Sep 23; INK studio

Group Exhibition, 'Long March Project: Building Code Violations III'

Through Aug 26; Long March Space



PICK OF SIX ART EXHIBITIONS

For gallery information visit www.thatsmags.com/beijing

Group Exhibition, 'Abstract Art 11 - Abstraction As Painterly Rhetoric. A Case Study Between Germany and China.'

Through Sep 2; PIFO



Gao Weigang, 'Orion'

Through Aug 19; Qi Mu Space



Zhao Zhao, 'In Extremis'

Through Aug 23; Tang Contemporary Art



Perez Reiter, untitled

Through Sep 4; Ying Gallery

RED COUNT

How a Desert Region in Western China Built a Wine Industry From Scratch

words by Noelle Mateer
graphics by Iris Wang

RY



“The challenge was that there was nothing here. It was desert”



Kiki Chenshu got into the wine business because she was lonely. When she moved back to her native Yinchuan, Chenshu felt she could no longer relate to her childhood friends. She had gone to uni-versity in Beijing to study urban development, then moved abroad, dreaming of one day working for the UN. Back home, she no longer fit in.

“For me, the things I care about, they don’t care about,” she says. “I care about what happens internationally. They just care about buying houses and cars. It’s been really hard.”

Yinchuan is a small city by Chinese standards (its population is a meager 2 million). It’s the capital of Ningxia Hui Autonomous Region, which is a sliver between China’s western Gansu and Shaanxi provinces. Over 30 percent of the region’s population is Hui, a Chinese ethnic minority group that practices Islam.

Growing out of one’s hometown is a tale as old as time – but what is novel about Chenshu’s story is her surprise happy ending.

Just after her return, Chenshu discovered a group of foreigners – seven winemakers from seven different countries, in town to work with local vineyards. “I didn’t have anything to do,” she says, so she helped translate throughout their stay.

Chenshu doesn’t drink wine – most people in Yinchuan don’t – but she and the winemakers became fast friends regardless. Soon after, she landed a job as an assistant for a New Zealand winemaker consulting for a local vineyard, and she’s been working with Ningxia vintners ever since.

Today, Chenshu is on the forefront of Ningxia’s most booming industry.

The seven winemakers she met in 2012 had been flown in for Ningxia’s first-ever International Winemaker Challenge. For the 2017 Challenge, 48 came. The number of wineries bottling and selling their wines has also skyrocketed from 20 to 86, according to Chenshu, and in total, 200 wineries are now registered.

Not only are Ningxia wines numerous, they’re award-winning – the region’s vintages have scored top marks in the prestig-

Left: Ningxia’s Helan Mountains are visible from Chandon’s vineyard; Above: State-of-the-art machines bottle sparkling wine

ious *Decanter* World Wine Awards since 2012, when local winery Helan Qingxue’s Jiabeilan variety won Ningxia’s first regional gold.

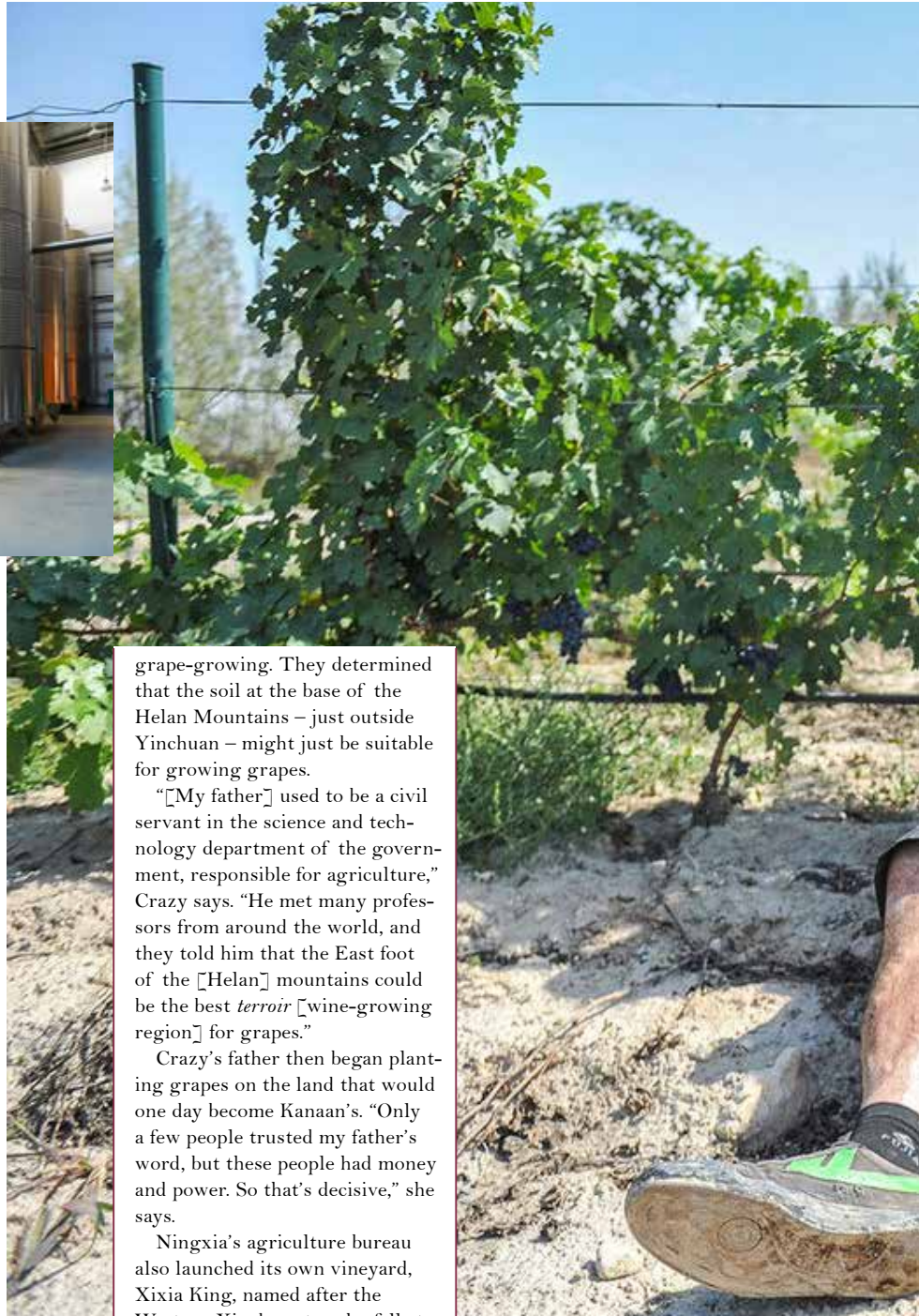
The ability of Ningxia wines to hold their own in an international market is no longer a secret – at least among winemakers. But the similarities between Ningxia’s wine industry and that of those abroad stop there.

Whereas the world’s other wine regions are often built on longstanding family chateaux and local wine-drinking cultures, Ningxia has no history of wine-drinking to speak of (in fact, a good percentage of the local Muslim population doesn’t drink at all). Instead, Ningxia’s industry is boosted by a provincial-level Wine Bureau – the only bureau of its kind in all of China – that has effectively built a wine region from scratch.

The result is a small, tight-knit community of wine pioneers leading Ningxia’s fastest-growing industry.

“This is a small place,” Chenshu tells me. “Everyone knows everyone.”

Then, as if to prove her point, she offers to drive me to Kanaan. ▶



Wang Fang, who goes by ‘Crazy Fang,’ despite seeming perfectly sane and friendly throughout our visit, runs Kanaan Winery, one of Ningxia’s most successful brands. Kanaan’s wines have been sold in Australia, Canada, Switzerland and the UK. Crazy proudly shares that her ‘Pretty Pony’ wine is on the list at a famous London restaurant alongside noted French labels such as Château Lafite. “If a Chinese wine is on the same list [as those wines], then what do you think that says about the wine?”

Making good wine in Ningxia is feasible, but difficult. Ningxia is dry, and much of it is desert. The nearby Yellow River makes irrigation possible, but winters here are so windy that each winery hires hundreds of temp workers each fall to bury their vines underground, and dig them up again every spring.

And yet, the development of a wine industry here was no accident. In the late 80s, just after the Reform and Opening Up, a group of wine experts scoured China to find the best soil for

grape-growing. They determined that the soil at the base of the Helan Mountains – just outside Yinchuan – might just be suitable for growing grapes.

“[My father] used to be a civil servant in the science and technology department of the government, responsible for agriculture,” Crazy says. “He met many professors from around the world, and they told him that the East foot of the [Helan] mountains could be the best *terroir* [wine-growing region] for grapes.”

Crazy’s father then began planting grapes on the land that would one day become Kanaan’s. “Only a few people trusted my father’s word, but these people had money and power. So that’s decisive,” she says.

Ningxia’s agriculture bureau also launched its own vineyard, Xixia King, named after the Western Xia dynasty, who fell at the hands of the Mongols.

Ningxia is dotted with the crumbling, sand-colored remains of Xia rule. On our way from Kanaan to winery Silver Heights, the landscape becomes more

Above: Wine production facilities; Right: Thierry Courtade and Emma Gao at their winery, Silver Heights (photo courtesy of Silver Heights)



“You’ve probably heard about Ningxia wines because the government promotes it so much”

desert-like, a flat plain from which the Helan Mountains appear to jut out of unexpectedly. The only glimpse we catch of modern life along the way is a colossal parking lot filled with tour buses. It’s a sort of Universal Studios for Western China, Chenshu explains as she drives. *Red Sorghum*, the film based on the Mo Yan novel of the same name, was filmed here in 1988.

Just like the mountains, Silver Heights appears to spring from nowhere.

“The challenge was that there was nothing here. It was desert,” says co-founder Thierry Courtade, in a lilting countryside French. “We had to get rid of all the rocks and stones.”

Courtade runs Silver Heights alongside his wife Emma Gao, a native of Yinchuan. The two often act as de facto ambassadors for Ningxia wines, Gao’s Ningxia heritage and Courtade’s family history of French winemaking lending them a collective measure of authority. Search ‘Ningxia wines’ online, and you’re bound to see photos of Gao smiling in her ▶



“You can make plans for the short term, but for the long term, it’s nearly impossible. My mind could change, the policies could change”



Clockwise from top left: Ningxia's Wine Bureau resembles a wine barrel; Wang 'Crazy' Fang poses with wines in her cellar at Kanaan; Award-winning local wines are displayed at the Wine Bureau's museum



vineyards. (During my own visit, she's traveling to promote her wine elsewhere in China.)

"Each region has its own style. This wine," Courtade says, holding up a glass of his Last Warrior red, "is a bit sugary. And the rocks here, from the mountains, they give it a mineral flavor. It's a bit like St Emilion," he says, referencing the famed region of his native Bordeaux.

Business is good. "Every year we plant one or more additional hectares," he says.

But he has someone to thank: the Wine Bureau. "They've done everything to develop the region," he says. "They bring us water, they bring us electricity. They want Ningxia to be the best wine region in China."

Those unfamiliar with Chinese wine might think this an easy goal. Chinese wines have long suffered from a reputation for poor quality, and even within China, the most popular Chinese wines are the low-quality convenience-store varieties of Great Wall. As recently as a decade ago, many China-made 'wines' were just grape juice with cheap alcohol mixed in.

But the country's wines have grown in prominence over recent years, and today's medal-winning vintages come from regions as varied as Xinjiang, Shandong and Hebei. Tianjin, meanwhile, has the longest history of selling and marketing wine – the first foreign-Chinese joint venture opened there just after Reform and Opening Up with the founding of Sino-French Tianjin Dynasty Wine Company.

And so, Ningxia's Wine Bureau takes its job seriously. *Very seri-*

ously: The Bureau itself is a hulking 17-story complex, one side of which is housed in a massive, modernist interpretation of a wine barrel. We pass through several checkpoints just to get inside, where, at the staff canteen, legions of professional wine bureaucrats slurp noodles beneath murals of grapes. The Bureau director we meet there is too busy to speak with us, but suggests we help ourselves to the cafeteria deserts instead.

"You've probably heard about Ningxia wines because the government promotes it so much," sommelier Ashley Gao tells me later, from her workplace in Beijing, luxury hotel The Opposite House.

Gao is more familiar with wine in Beijing's neighboring Hebei province, where she got her first job out of university, growing grapes among the same mountains that will host the Winter Olympics in 2022.

"They make really good wines there," she says. "And it's the closest wine region to Beijing."

Ningxia's distance from Beijing makes its wine harder to get. "I've been to Ningxia and I love the wines there," she says. "But a lot of them don't have distributors."

While many of the region's wineries have perfected the art of *making* wine, they are less well versed in selling it. The region's most prominent boutique wineries, like Kanaan and Silver Heights, work with distributors to sell their wine elsewhere in China, but they don't have the capacity to mass-produce, which makes their product expensive.

Kiki Chenshu tells me this is something the Bureau is working ▶



Above: Wine ferments in barrels at Kanaan Winery

on. Whereas the Bureau's previous director focused on developing boutique wineries, now, "they are thinking we should have some famous brands."

One such brand could be Chandon.

Chandon is one Chinese wine Ashley Gao is able to serve a lot of. The sparkling wine brand is a project by LVMH (Louis Vuitton Moët-Hennessy, of Moët & Chandon Champagne), who establish wineries throughout the world to produce sparkling wines for various markets. (Any sparkling wine produced outside the region of Champagne cannot be called Champagne.)

Thanks to the backing of their parent company, plus a built-in network of distributors, this year Chandon has made waves in hotels and restaurants in first-tier cities. It's The Opposite House's go-to sparkling for brunches at its Chinese restaurant, Jing Yaa Tang.

Chandon's China property is just a few minutes' drive from a crumbling section of the Great Wall, on Ningxia's border with Inner Mongolia. But inside its visitor center, it feels like Europe – gleaming white walls and plush couches, a long granite countertop for hosting tastings.

Inside, the site manager plays a slickly produced promotional video on the center's flatscreen TV. "Our target is young, upper class people from first-tier cities," she says, as a bride on screen holds her glass up to the camera.

The real thing to see here, however, is the view. And so, sparkling wine flutes in hand, we walk up to the roof of the visitors' center and gaze across the vineyards.

It's a crystal-clear day in Ningxia, and vines stretch in front of us for miles. Only some of them are the pinot noir and Chardonnay grapes of Chandon – the rest belong to countless other wineries, trying to cash in on this

booming industry. "See that blue building over there?" says the manager. "That's COFCO's winery. It's the biggest in Ningxia."

At Kanaan, when I ask Crazy Fang if she, too, would like to expand to have a more corporate-sized wine venture, she says, "this is enough. I already haven't had a vacation in years.

"When you're in China, you can make plans for the short term, but for the long term, it's nearly impossible," she explains. "My mind could change, the [local bureau] policies could change. I would never say I hope that this vineyard goes on for 100, 200, 300 years. This is not negative, this is the reality."

We're in her living room now, sipping her fruity Riesling. Crazy twirls her glass, watching the sunlight glint off the yellow liquid.

"But the wine industry will continue in Ningxia. There is no doubt," she says, smiling. "People need wine." ■

CHANDON Brut Sparkling Wine

This is China's only sparkling wine produced via the *méthode traditionnelle* of Champagne.



SILVER HEIGHTS The Last Warrior Red

We dare you to find a more giftable bottle of Chinese wine: not only is this cabernet-merlot blend from highly-respected winery Silver Heights, it also features a terracotta warrior on the front, and a label on the back that reads "Long live Chinese wine!!"

GOING WEST

Four Ningxia Wines to Try

HELAN QINGXUE Jiabeilan

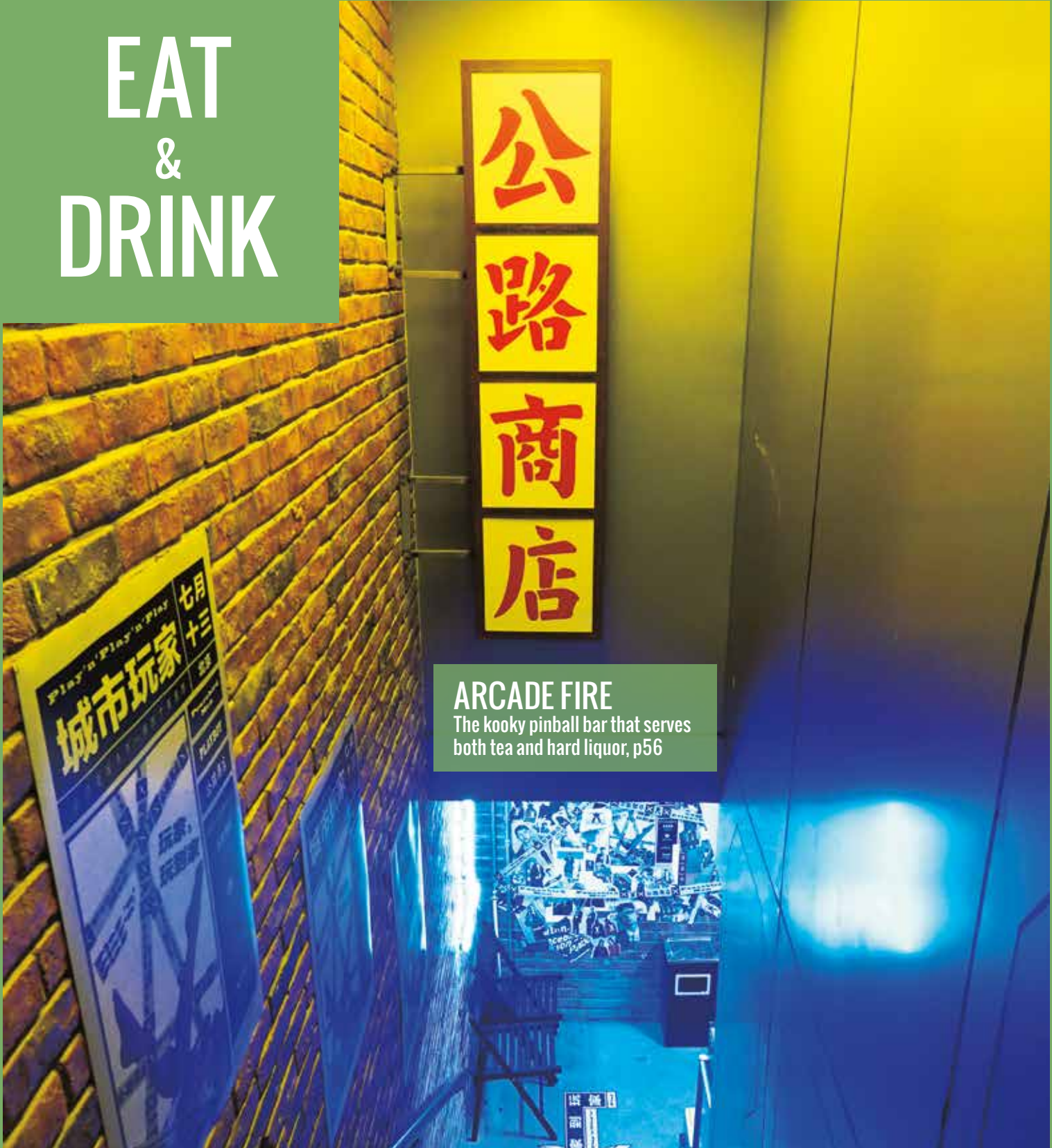
The wine that put Ningxia on the map, Jiabeilan's blend of cabernet and merlot places in *Decanter's* World Wine Awards year after year.



KANAAN WINERY Riesling

This fruity, zesty white is widely considered to be Ningxia's only high-quality Riesling, a style that's a throwback to winemaker Crazy Fang's years living in Germany.

EAT & DRINK



ARCADE FIRE

The kooky pinball bar that serves both tea and hard liquor, p56



Mai Steakhouse
p56



Tacos
p60



Starbucks, Upgraded
p61



GETTING MODERATELY DEEP WITH...

A Pig Feet Salesman

interview by Edoardo Donati Fogliazza

This month we meet Liu, the *laoban* of a shop that sells pig feet cooked in soy sauce.

How are you feeling today?

I'm fine, mostly because the weather is nice and not too hot.

What is the first thing you thought when you woke up this morning?

I was worried about my car. There are a lot of cars in Beijing, but not enough parking spots. The only way for people who live in the hutongs like me is to park their car close to their house [even though it is illegal in my hutong]. There are no policemen in the evening when I'm back from work, but they often come in the morning after 8. So every day when I wake up, the first thing that goes through my mind is that I have to move my car as early as possible.

What is your idea of the perfect day?

I think the perfect day has two parts. First, good sales. Second, dinner with a beer and a football match, enjoyed together with friends in the evening.

Who is your best customer?

I do not think there is a difference between good and bad customers. First of all, I treat everyone equally. Then, if someone does not like what I prepare, I certainly can't blame

them... it's just a matter of taste.

But there must be some bad ones...

You know, since we are not a restaurant, we do not experience problems like people refusing to pay or asking for refunds. Customers just buy our specialty and leave.

When and where were you happiest?

Here in Beijing, when I had just opened the shop, and some customers came back to compliment me on the food. It was so satisfying to know I was doing well.

Which talent would you most like to have?

Can I say a superpower instead? I would like to be able to teleport. I could do so many more things that way.

If you could change one thing about your life, what would it be?

I would like to change where I live. A small house in the hutongs is fine for me now, but if I want to marry and have children, I will have to find more spacious accommodation.

What is your most treasured possession?

My freedom, knowing that I can wake up every morning and live my life as I want.

What trait do you most value in a person?

Kindness.

What do you most dislike?

Hypocrisy.

What is your motto?

'Hard work pays off.'

What's the most surprising thing that's happened to you?

Winning the license plate lottery! After waiting for three years, I was finally able to drive my car in Beijing.

Which era of Beijing's history would you most like to have lived in?

I would like to have lived in Beijing during the Qing dynasty. I developed quite a fascination with this era through TV shows and movies, and I would be curious to see for myself the differences in lifestyle between then and now.

Who is your hero?

Zhou Enlai, because his integrity and dignity always inspired respect and admiration.

You can try Yu's pig's feet at 18 Dongzhimen Nanxiaojie, Dongcheng 东城区东直门南小街18号

GRAPE VINE

SNACKS AND THE CITY

Now that we've fully settled in to the truly nasty sweatfest that is late Beijing summer, it's time to take a moment to reflect on our blessings. It's easy to forget, when your thighs are sticking to the dirty leather of your Didi, just how good we often have it here.

For one, **The Georg** has reopened. Welcome back, Georg. The Beijing fine-dining scene was shocked and saddened by the loss of our favorite Danish-inspired hutong mansion earlier this year, but the restaurant has reentered the scene, this time looking fresh after renovations. (Not everything is closing in the hutongs... at least not *yet*.)

Over in Chaoyang Park, **Cravings** has unveiled a sexy new menu – perfect for enjoying in their summer beer garden. In Sanlitun, **Village Café** has a new brunch featuring a delightful eggs Benedict served on... bagels? Apparently that's a thing in Germany, they tell us. We're for it.

Maison FLO has debuted a new outdoor terrace lounge called **L'Étoile** (French for 'star,' don't you know), with different themed specials for every night of the week. On Wednesdays, ladies get free-flow Chandon sparkling wine from 9 to 10pm, Thursdays are for barbecues and Saturdays offer buy-one-get-one on Chandon (this time for everyone). Tuesdays are for oysters (though we wish every day were for oysters). **NM**

NEWS BITE

A Deal They Couldn't Refuse

A marketing gamble sparked a financial crisis when a hot pot restaurant's all-you-can-eat deal proved too hot to handle.

Chengdu's Jiamener Hotpot allowed customers to pay just RMB120 for an unlimited month of food in an effort to "build a group of loyal customers," owner Su Jie told CNN. Despite attracting clients by the thousands, some ready to queue for hours to take advantage of the deal, the plan soon backfired, leaving the restaurant a staggering RMB300,000 in debt. Su was forced to close the restaurant as a result.

Customers trading membership cards and *dabao*-ing excessively were among the reasons why the promotional campaign spiraled out of control. People's eye for a deal did the rest. **EDF**



OFF THE BEATEN PLATE



On hot Beijing summer afternoons, when sweating is inevitable, our bodies need electrolytes. No need to worry if you still don't know what electrolytes are – just know that they're good for you, and this new 7-Eleven treat is packed with them. The "Coconut Jelly" requires some assembly (you'll spend a minute ripping off two tough layers of plastic wrapping), but after you add the coconut grain and milk, the chilled drink will momentarily transport you away from the Big Smog. Electrolytes restored, it's back to work. **EB**

RMB35, 7-Eleven

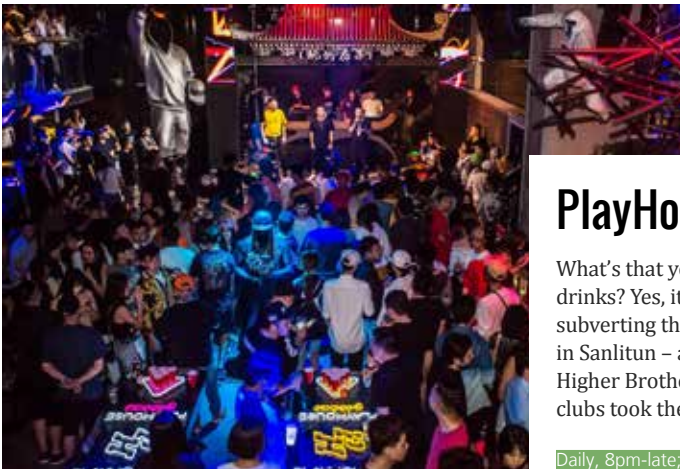
MIFAN/MAFAN



Weather Bar

This small new Dongsì bar boasts a well-priced selection of imported and domestic craft beers served out of one oversized mini-fridge. Founded by a nonsmoking teetotaler to serve as a cozy hangout for much of the crowd that would once have gone to now-shuttered SOS Bar, the bar is also planning a series of NPR Tiny Desk-style concerts in the space to serve the Beijing underground music scene. With a small street side outdoor seating area and relaxed attitude, Weather Bar is a homey, interesting addition to the growing ranks of Beijing bottle shops.

Daily, 8pm-late; West end of Dongsì Jiutiao, Dongsì Bei Dajie, Dongcheng 东城区东四北大街东四九条西口



PlayHouse

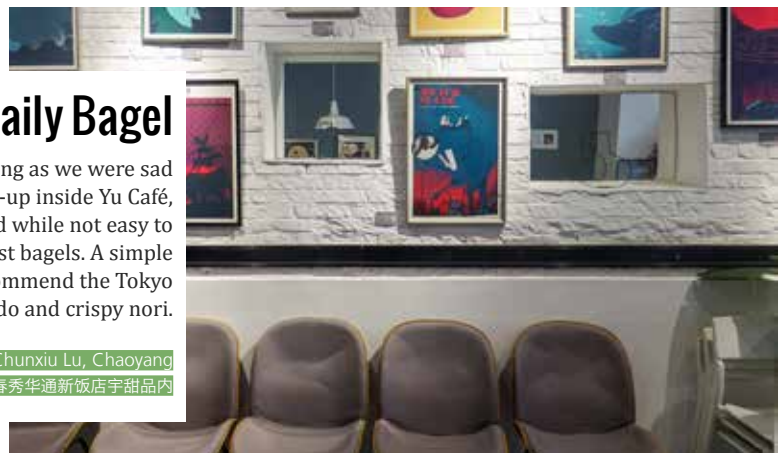
What's that you say? A Gongti club with hip-hop music and... reasonably priced drinks? Yes, it exists, and we are happy to report that new club PlayHouse is subverting the tried and true bottle-service-and-EDM formula of elsewhere in Sanlitun – and replacing it with 10-kuai tequila shots and a healthy dose of Higher Brothers. Also: glow-in-the-dark beer pong tables. It's about time Gongti clubs took themselves less seriously.

Daily, 8pm-late; 58 Gongti Xilu, Chaoyang 朝阳区工体西路58号

The Daily Bagel

We are just as happy about The Daily Bagel reopening as we were sad about it closing last year. Its new location is a pop-up inside Yu Café, around the corner from Sanlitun Youth Hostel, and while not easy to find, it's worth the hunt for some of the capital's best bagels. A simple cream cheese bagel will run you RMB25, but we recommend the Tokyo Morning (RMB65), which features salmon, avocado and crispy nori.

Daily, 11am-until sold out; Yu Café, Huatong New Hotel, Chunxiu Lu, Chaoyang 朝阳区春秀华通新饭店宇甜品内



Blufish

The interior of Blufish is weird in a way we gather we're supposed to appreciate: a sloping, whitewashed cavern flanked with mirrors and... nothing else. The menu here is an equally minimal list of coffee options. The soda americano (RMB38), a mix of soda water and espresso, is the most intriguing – though we suppose a flat white (RMB26) will do for minimalists.

Daily, 10am-6pm; 1/F Building C, Pacific Century Place, Jia 2, Gongti Beilu, Chaoyang 朝阳区工体北路甲2号盈科中心C栋5号门1/F

MAI STEAKHOUSE

All Grown Up

by Alex Lee

People don't generally think of Beijing as a 'steak town.' Sure, we have a Morton's. And a Sizzler. Why, we even used to have Outback Steakhouse if you preferred your onions blooming. But most options are either pricy hotels or imported chains, and there hasn't been much in the middle.

Imagine if this review wasn't about the place trying to fix that! Lucky for us, Mai Steakhouse is staking its place smack dab in the center of that middle ground.

The new restaurant is in the space that was formerly Parlor. But now it's time for the bar to grow up with its customers, says Jeff Li, one of the partners. Part of the rapidly expanding Mai brand, Mai Steakhouse sits alongside Mai Bar, Mai Fresh and Mai Tailor (also known

as JW Tailor Bar) as the dressed-up dinner option. What that means precisely is a RMB200-to-300-per-head evening with imported grass-fed steak and a rotating international wine list. Not the cheapest, not the most expensive, but a good price for premium beef.

The decor hasn't changed since the concept switch. As one of Beijing's original 'speakeasies,' Parlor introduced the now-ubiquitous wood paneling, exposed brick and gentleman's lounge vibes to the bar scene. (A stuffed deer head hangs above the bar.) The only addition we spot is white tablecloths. A stage still sits in the corner, with the promise of live music on Fridays and Saturdays.

We begin our meal with the lemongrass shrimp (RMB68), truffled mushrooms (RMB38) and mashed potatoes (RMB38). They are fine: simple, no-fuss dishes. But we're here for the steak. We go for a ribeye – a fatty and bold cut, because we want to see what Mai can do with a simple hunk of meat. It does not disappoint – it is juicy and flavorful, delicately charred and dripping with fat. A sprinkling of sea salt and crushed pepper are all that's necessary to bring it to life.

But the star of the show is the beef Wellington. At RMB288, it's meant to be enough for two people. Did someone sit

down next to us and demolish one by himself? Absolutely. But hey – the tenderloin was tender, and the pastry was flaky and crisp. We throw no shade.

The cocktail menu also hasn't changed since the switchover. Drawing on his experience at the now-closed Nali Patio classic Apothecary, Jeff Li's cocktail list still stands strong. The *mala* old-fashioned, with Sichuan pepper-infused bourbon, remains a favorite. However, we're told that to suit the new steak-focused menu, the cocktail list will be revamped, so stay tuned.

Mai Steakhouse is an intriguing revamp of an old space. And with new favorites like Rollbox open just around the corner, and a location between the increasingly busy Chunxiu Lu and Sanlitun proper, it's in an ideal spot.

With tight seating and a slightly awkward layout, we're not entirely sure if we'd take a first date there (though we are sure we wouldn't take a vegetarian). But we can see ourselves popping a few bottles of red, going to town on a steak and living our best adult lives. If this is what "growing up" means, then we're fine with it.

Daily, 5pm-midnight; 39-9 Xingfu'ercun, Xindong Lu, Chaoyang 朝阳区新东路幸福二村 39-9号 (138 1125 2641)





PINBALL LIQUORS

Where Playboy Meets Game Boy

by Valerie Osipov

Picture the scene: You walk through a sliding door and are instantly greeted by a glass counter stocked with instant noodles, mini bottles of baijiu, e-cigarettes, mouthwash and... a vintage can of Heinz Baked Beans?

No, this isn't an oddly-stocked 7-Eleven. It's Pinball Liquors, home of retro pinball machines and canned beer. It's a playground for pinball geeks and hip Instagrammers alike, and probably the only establishment where a neon Playboy bunny sign and a *Ghostbusters*-themed pinball machine coexist. There's also a giant red lobster sculpture in the corner (we're not sure why).

The counter in the entrance is the heart of this curious amalgam

of bar-meets-arcade. It's where the goods are kept (and we don't mean Magic 8-Balls and rubber masks, though they are on offer as well). We're talking game tokens and drinks, which they've got a sweet little deal for. Every RMB20 you spend on a beverage earns you one complimentary token (RMB10 when bought separately), good for one play at any machine.

Pick your poison from the fridge. They've got all the cheap thrills – Kirin for RMB20 and Hoegaarden for RMB30 – ideal for those ballin' on a budget. We opt for the latter and some AriZona teas (RMB35), which pair delightfully with a few rounds at the Batman machine.

The pinball magic happens in the room next door. There are only 11 machines, so we recommend getting there early to claim your favorites like *Game of Thrones* and *Star Wars*.

There's no crowd when we visit, but weekends might prove a bit more cramped and competitive. Use

those elbows.

Now, let's say you've had a bad match and need the hard stuff to take the edge off. Your answer is right upstairs. Head up the staircase lined with caution tape to the dimly-lit area where you'll feel like a kid in a candy store. On three walls, dispensers of liquors of every variety are shelved in glass cases. A flashy blue sign reads "Hello Let's Play 'N' Play 'N' Play" next to where you can drink 'n' drink 'n' drink. Choose from a vast selection of wines, some sake, tequila, rum and more – just scan the QR code underneath any bottle and let the floodgates open. It's the snazziest dive lounge, complete with cigarette smoke and a television showing *E.T.* (By this point, we're not surprised by the oddities anymore.)

But if you're overwhelmed by high-tech drinking, don't worry, there's a standard bar in the back where you can grab fancier brews like a Rogue Dead Guy Ale (RMB40, presumably to be enjoyed with the *Walking Dead*-themed pinball machine downstairs) or a Ballast Point Pineapple Sculpin IPA (RMB45).

The vibe is as questionable as some of the items for sale back at the counter. (Seriously, why is there canned pork meat and nasal spray in there?) But one thing is clear – whether you're looking to friend-zone a Tinder date or dial up an average Wednesday night, Pinball Liquors is there for it all.

Tue-Sun, 5.30-11pm; 7 Xinsi Hutong, Dongsi Shiertiao, Dongcheng 东直门东四十二号胡同7号 (6400 3627)





LINGXIA GELATO LAB

Italian Ice Cream by Design

by Dominique Wong

It was our Italian intern who first told us about Lingxia Gelato Lab. After tasting the gelato at an Italian Embassy event, Edoardo said it was the “real deal.” This was the only endorsement we needed to hear.

Thankfully, we didn’t have to resort to loitering around Italian Embassy events



– though admittedly that does like a good time – to get a taste of Lingxia for ourselves. Its new permanent space recently opened in Chunxiu Lu’s food mecca, The Crib, complete with a raucous opening party.

Lingxia (or ‘below zero’) was born out of

Italian founder Nicola Saladino’s craving for the traditional flavors of his hometown. An architect by trade, Saladino studied the art of gelato for over a year before opening his own spot in Beijing.

Upon visiting Lingxia, it’s clear that Saladino’s diligence has paid off, with attention given to aesthetics, experience and taste. The space is small at a few meters squared, but beautifully designed with a minimalist blue-and-white color scheme. All the basics are covered, plus more: there is a menu, a freezer and even a constantly-flowing chocolate ‘tap’ for people to hold their dessert under for as long as they wish.

Order one scoop (RMB20), two (RMB30) or even three (RMB40) like us. Order your dessert in a cup, a waffle cone, or a waffle cup. Sprinkle your dessert with candy – or don’t. Variety is key here.

We genuinely love every flavor we try, which is pretty much all of them, though particular favorites include the banana sorbet and hazelnut gelato. Lingxia prides itself on its use of natural ingredients – real bananas, lemons and high-quality chocolate – and this authenticity really shows. There are no artificial flavors here. And despite what we said above, we highly recommend ordering your gelato in a waffle cone for its moreish cookie taste. But if you don’t the

first time, it’s OK, because you will be back.

The difference between gelato and ice cream is that gelato typically contains a lower proportion of eggs and cream and is churned at a lower rate, resulting in less air. This makes it denser and richer, yet lower in fat, than ice cream.



So, there you have it – gelato is better than ice cream. At least that’s how we feel after our trip to Lingxia.

Tue-Thu, Sun, 12-10pm, Fri-Sat 12-11pm (closed Mondays); 2/F, The Crib, 1 Gongti Beilu, Chaoyang 朝阳区工人体育场北路1号 (186 1048 7918)



TANKER

Welcome to the (Brew) Club

by Dominique Wong

The CBD used to be a craft beer desert, where tumbleweeds rolled past the CCTV Headquarters and the idea of stumbling across an IPA was a mere fantasy. But Hotel Jen's Beersmith, which opened here last year, has put an end to that. Now, even suits in Guomao can enjoy the bittersweet taste of craft beer and pub food while watching live music or sports.

Tanker Brew Club in Dawanglu has, well, joined the club. It now holds the record for Brewpub Closest to a Subway Stop (sorry, Legend), sitting on the doorstep of Dawanglu station, its glowing cinema-esque signage a beacon of light in the dreary buildingscape.

The ground floor houses tanks – empty for now, though in time they will hold Tanker's craft brews, we're told – while the first floor is split into a bar area and a room filled with a dozen tables and a projector screen. The

design is homely, rocking more of a neighborhood pub feel, with concrete-washed walls and wood and black accents.

And the beer? There are 16 taps altogether, including one apple cider, and the majority are sourced from other Mainland breweries, though there are four in-house brews. Unfortunately, three of these are sold out during our visit (a good sign, perhaps), so we are left with Tanker's own 'Leisurely Year of Fate Weiss' (RMB45). Sweet and smoky, the mild wheat beer is something you can indeed drink at leisure, though it lacks refinement.

Of the others we try, Urbräu's Captain IPA (from Hebei, RMB50) is our favorite – perfectly hoppy and flavorful, while the Vanilla Coffee Stout (by Beijing's NBeer, RMB55) is a strong pick-me-up. And if you're feeling peckish there's obligatory pub grub like fries and popcorn chicken.

Tanker is off to a good start. We appreciate the chill, non-judgy vibes and the fact that it offers another solid craft beer option for those living (or working) down south. Though considering the pub is yet to brew at full capacity, another visit is in order to see if there's more left in the tank.

Daily, 4.30pm-2am; S-118, Bldg 2, Blue Castle International Center South, 3 Xidawang Lu, Chaoyang 朝阳区西大望路3号院2号楼S118蓝堡国际中心南区 (152 0165 3089)

XIHEYAYUAN GUOMAO

New Look, Traditional Flavors

by Edoardo Donati Fogliazza

It's not easy to evoke the feeling of a traditional Chinese garden inside the corridors of a modern mall. Nor is it easy to elicit surprise when serving well-known regional specialties. Yet, Peking duck restaurant chain Xihe Yayuan's China World branch shows that founder Zhang Jun does not fear a challenge (or two), and that seamlessly fusing tradition and modernity is merely a matter of good taste.

Xihe's interior, and its menu, clearly has plenty of it. It's hard to grasp just how the decor can look fashionably minimal yet retain the feel of a late-19th-century Chinese mansion. At Xihe, it's all about the unexpected couplings:

original late-Qing wood carvings pair with exquisite monochrome glass decals, while brick screens that mimic the ancient city walls couple with hip green bamboo. Thanks to the almost non-existent barrier between indoor and outdoor, the airy locale welcomes you in. You have at least three good reasons to enter.

Xihe's 'Three Treasures' are three radically different stops on a journey through Chinese culinary tradition. The journey, of course, starts from home: 'Mrs. Zhang's meatball' (RMB58) is the reinvention of an original recipe that derives from Zhang Jun's grandmother. Its arrival at the table is announced by a strong whiff of anise, but the taste is surprisingly delicate, especially as the soft gravy mixes with aromatic rice.

The next stop is between earth and sea: the 'Braised Fish Maw in Pumpkin Broth' (RMB128) has a well-rounded taste and we are delighted when we try it with red vinegar



ADVERTORIAL

– it breaks down the fats and highlights all the flavors in the broth.

Finally, the destination: the duck (RMB298), which has been roasted directly in Xihe's GuaKu oven. The duck de resistance arrives in exactly 88 slices (for good fortune). We give it a twist by dipping it in Xihe's mustard sauce for a refreshing sweet and sour aftertaste. We also try the 'dancing duck' combination of blueberry sauce and popping candy. Wash it all down from Xihe's rich selection of wines.

As it turns out, Xihe's secret for success is the perfect blend of tradition and novelty, yet without compromising quality.

SB128, B1/F, China World Mall South District, 1 Jianguomen Wai Dajie, Chaoyang 朝阳区建国门外大街1号国贸商城南区B1层SB128



WOODSTAGE

The Mall Street Journal

by Noelle Mateer

Joy City Chaoyang is the biggest mall in the world. That's not true, but it feels like it. Seven floors, zigzagging escalators, countless milk tea shops. The requisite expensive grocery store in the basement. Cosmetic shops both South Korean and French. Elevators you board only to watch them bypass the floor you're looking for. Roughly 75 branches of Starbucks, each one with a Costa beside it.

Our late-stage capitalist future has arrived. Given the rest of our lives will be spent in malls, it's a good thing they're getting better.

Woodstage is the latest attempt to make a mall feel less like a mall. Created by the founders of pop-up food events Woodstock of Eating, Woodstage is a food court with a distinctly festival feel. The shops here are set up like stalls around communal seating and, most crucially, a stage (with pillows!). Rather than outlets of predictable chains, here you'll find pint-sized versions of independently-owned, Beijing-based restaurants.

There's Ramo – formerly famous for its hipster-chic Italian restaurant on the now-bricked Fangjia Hutong – selling pizza by the slice. Cannon's is serving its popular smashed-patty burgers along-side freshly-baked cookies.

Peiping Machine Brewing has

adorned the length of one wall with craft beer taps. Boutique hotel The Orchid's restaurant Toast – i.e. the hutongs' favorite brunch spot – also has a set-up here, favoring hearty plates of hummus and pitas.

The most exciting of the bunch is Taco Stop, the new brainchild of the Palms L.A. team. The made-to-order taco bar takes the tried-and-tested Chipotle method of serving and adds its own flavorful flourishes. Our tostada bowl (RMB52) features organic Aussie beef, which we request cooked at a juicy medium-done. The beef is placed atop our lime rice and then smothered in a mixture of goodies – there's avocado, natch, plus sesame seeds, crispy seaweed pieces and our choice of tangy dressing. It all comes in a crunchy tortilla bowl, which, yes, we do eat afterwards, thank you very much. (Also worth noting: the surprise hit at Taco Stop is the agua fresca made with Chia seeds.) Patrons can also

choose to have those same fillings – or chicken or pork – in taco or burrito form.

The new concept from Palms comes under a year after their Gulou location was shuttered in the widespread brickings of hutong venues, and the fact that so many hutong restaurants are resurfacing in a Chaoyang mall is telling. In 2018, Beijing's dining scene revolves less around traditional courtyards than it does around megawatt commercial center concept spaces. The change in venue may make us sad – but fortunately, the relocation has no impact on the taste.

Daily, 10am-10pm; B1, Joy City Chaoyang, 101 Chaoyang Beilu, Chaoyang 朝阳北路101号朝阳大悦城 (8583 8731)





STARBUCKS RESERVE ROASTERY

Coffee Culture Gone Wild

by Edoardo Donati Fogliazza

At the poker table that is the Chinese coffee market, the stakes are so high that players are going all in. While newcomer Luckin is literally giving away coffee for free (see our previous issue for their best deals), Starbucks announced in May that it wants to open 600 new stores per year in the mainland (that's a new one every 15 hours) and to expand to 100 new cities by 2022.

Beijing's new high-end Starbucks Reserve Roastery is the concrete manifestation of the company's ambitions: Venti-sized and encompassing much more than just coffee. The massive building in the Beijing Fun complex is dazzling, though not quite as big as its Shanghai counterpart, which opened last year. The experience unfolds over three floors, dedicated respectively to coffee, tea and... alcoholic beverages. (Yes, Starbucks is going all out on this one.)

Once inside the first floor, we are presented with a huge countertop and a grandiose copper ceiling. Starbucks calls it as an 'interactive coffee bar' where customers can learn from the coffee masters about blends and brewing methods, though it almost resembles a chemistry lab. The goal is to give an 'immersive experience,' and while we can't speak for our fellow customers, the staff is certainly having one, given the crowds that have been packing the store since its opening. We, on the other hand, have to compete with tens of other patrons to get the brewing-method explanation on offer.

Apart from the more common press and pour-overs, you can try the Chemex brew (with special filters that allow for slow dripping) or, if you want all eyes on you, the theatrical siphon brew (RMB69). You can also try the 'original beverages,' available only in Reserve stores, including a 'smoked butterscotch latte' (RMB52) and a 'hazelnut dolce macchiato' (RMB48) poured from a tap like beers.

Design gimmicks like this make Starbucks Reserve more of a tourist attraction than a shrine to serious coffee culture. And with a lot of the precious seating area occupied by shelves of branded merchandise, this isn't exactly a place where you can peacefully savor your coffee. Still, our Sumatra blend, one of the three small-lot coffees available, is really outstanding, with fruity notes and a lingering aftertaste that stays with us all the way home.

On the upper floors, you can choose from the whole spectrum of the Starbucks 'Teavana' tea collection and taste coffee-flavored craft beers,

like the 'Kenya grapefruit IPA' (RMB68), or just a good old prosecco (with no coffee in it, for once). Despite including some *aperitivo* go-tos like flavored breadsticks and tarts, the food offerings do not represent a great upgrade to your usual Starbucks experience.

Starbucks Reserve Roastery isn't the ideal destination for a coffee lover, but maybe someday, when the novelty wears thin, we might be able to enjoy it without the crowds.

Sun-Thu, 8am-11pm; Fri-Sat, 8am-midnight; Bldg 3, Beijing Fun, 13 Langfang Toutiao, Xicheng 西城区北京坊廊坊头条13号院3号楼





● Akira Yamaoka Gig

Japanese guitarist and composer Akira Yamaoka became famous for writing and performing the soundtrack for *Silent Hill*. His amorphous style bridges genres as diverse as baroque and heavy metal.

Sun Aug 12, 8.30pm; RMB380-880; Tango (see Listings for details)

● Black Art Jazz Collective Gig



A five-piece of lauded jazz musicians, Black Art Jazz Collective was founded to promote African-American culture through music. Songs of theirs have been dedicated to W.E.B. Dubois and Barack Obama.

Sat Aug 18, 7.30pm and Sun Aug 19, 12.30pm; RMB200-400; Blue Note (see Listings for details)

● Bastille / Gig



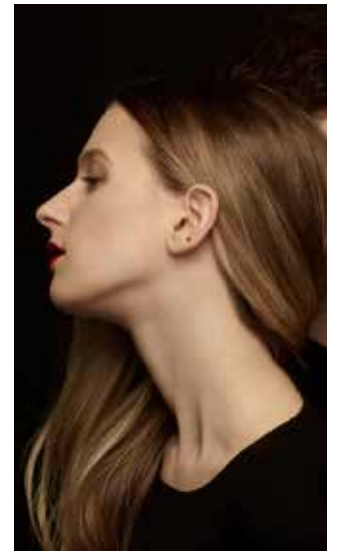
British indie-pop band Bastille made waves around the world with their 2013 hit "Pompeii," which hit No. 2 and No. 5 on the UK and US charts, respectively. The band has opened for Muse, performed as the musical guest on *Saturday Night Live* and headlined festivals in the UK.

In May, Bastille debuted "Quarter Past Midnight," the first single off their forthcoming studio album slated for release later this year. Expect to hear more material from the upcoming disc at their Beijing show at Tango.

Sun Aug 26, 8pm; RMB480-1,080, Tango (see Listings for details, 247tickets.com for tickets)



● Marian Hill Gig



Philadelphia songwriting duo Marian Hill create intelligent pop with elements of jazz and R&B, and they've been featured in both *The New York Times* and an iPhone commercial. Their intriguing track 'Unusual' peaked at 13 in the US alternative chart.

Thu Aug 9, 8.30pm; RMB280 (pre-sale), RMB330 (door); Tango (see Listings for details)

● Mike Shinoda Gig



Songwriter and rapper Mike Shinoda is most famous for co-founding the global megahit band Linkin Park. The band was in headlines for tragic reasons last year when frontman Chester Bennington, an idol to his fans the world over, tragically took his life. Mike Shinoda raps frankly about this on his recently-released album *Post-Traumatic*, which he will perform at this show in Beijing.

Sun Aug 12, 7.30pm; RMB480-1,280; Beijing Exhibition Center, 135 Xizhimen Wai Dajie, Xicheng 西城区西直门外大街135号



● Yummy Flying Therapeutics Yoga

Join Justine Shanti for a restorative flying yoga session. The class differs from your average yoga class as it involves the support of a partner. Together, students will use gravity and suspension to achieve the 'yummy flying yoga' experience. The session, which also includes partner stretching and massage, will be taught in both English and Chinese.

Sat Aug 18, 1-4pm; RMB350 (RMB300 advance); Yoga Yard, 6/F, 17 Gongti Beilu, Chaoyang 朝阳区瑜伽苑 工体北路17号6层 (book via www.yogayard.com)

● Beijing Vertical Run 2018 Exercise



Step up your running routine, literally, with China World Summit Wing Beijing's Vertical Run 2018. Compete the full challenge (82 floors) individually as part of a team of 4. Or, if you're not sure you can handle the full length (fair), try the 'fun climb' instead, which covers 19 floors, from 64/F to the rooftop. Sign up quick, before it sells out – the view will be worth the pain.

Sat Aug 25; RMB120-720; China World Summit Wing, Beijing, 1 Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街1号 (register via beijing-verticalrun.com/register)

● Matthew Bourne: Cinderella / Theater



Check out Matthew Bourne's gorgeous retelling of the classic fairytale Cinderella. Bourne's version is set in London during World War II, his prince taking the form of an RAF pilot. It's genius – a fantastical story set against a somber background – and will be supported by an elaborate production: period costumes, surround sound and a specially commissioned recording played by a 60-piece orchestra.

Tue Aug 7-Sat Aug 11, 7:30pm, Sat Aug 11-Sun Aug 12, 2:30pm; RMB99-880; Tianqiao Performing Arts Centre, Bldg 9, Tianqiao Nandajie, Xicheng 西城区天桥南大街9号楼 (tickets via www.tqpac.com)

● Waste-Free Wall Hike: Clean Up The Jiankou Great Wall / Outdoors



Join Beijing Hikers, Gung Ho and Patagonia, for their second Great Wall cleanup hike of the year. This time: Jiankou Great Wall. Located in the north of Beijing, the Jiankou section of the wall is popular for its views and ridgelines. Yet, a build-up of rubbish has sadly accumulated. Now is your chance to help clean the wall. The hike involves trekking up the wall and picking up any rubbish encountered. Afterwards, hikers can chill out at the Gung Ho Hut while chowing down on delicious Gung Ho pizza and beer. The event aims to not only clean up the Wall, but also raise awareness with other hikers. Note: The level of difficulty is '3+' meaning that it is a tougher, moderate-level hike.

Sun Aug 12, 8am departure; RMB290; departure from Lido Hotel Starbucks (for more info and to sign up, visit www.beijingshikers.com)

● Imperialism, Opium, and Nationalism: A Walk and Discussion at the Old Summer Palace Tour



Explore the Old Summer Palace with Beijing historian Jeremiah Jenne. The monthly tour takes visitors through the ruins of Yuanmingyuan, one of the extravagant imperial gardens destroyed in 1860 during the Second Opium War. Learn about the history behind the Opium Wars and how the imperialist era affects modern day China.

Sun Aug 12, 10am-1pm; RMB300 (RMB260 for members); Old Summer Palace (sign up via thehutong.com)

● Hello, My Name is Paul Smith Exhibition



British fashion designer Paul Smith is actually titled 'Sir Paul Smith,' thank you very much. Find out more about the legendary designer at 'Hello, My Name is Paul Smith.' The touring exhibition showcases the designer's journey, from his humble start to his international success, and combines business with fashion to show how the two can coexist. Expect bright, fun and beautiful displays.

Through Sun Oct 7; RMB80; 10am-6pm; Today Art Museum, 32 Baizhiwan Lu, Chaoyang 朝阳区百子湾路32号



● Brunch at The Kunlun Beijing Dining

The Kunlun's Heavenly Jin restaurant has debuted a new Sunday brunch, featuring Western, Chinese and Japanese cuisines by expert chefs in each variety. The set menu of sharing plates is best paired with their free-flow prosecco package (which you can and should upgrade to Charles Heidsieck Champagne).

Sundays, 11.30am-2.30pm; Heavenly Jin, 29/F, The Kunlun Beijing, 2 Xinyuan Nanlu, Chaoyang 朝阳区新源南路2号北京昆仑饭店29层 (6590 3388, ext. 5406)

● World Baijiu Day Drinking



The foulest-smelling holiday is upon us: World Baijiu Day. The day aims to celebrate the world's most consumed spirit, and perhaps get some of us doubters to like it, by partnering with bars around the world to throw events around the theme of baijiu education. Thu Aug 9; various locations (see www.worldbaijiuday.com for more info)

● Beer Garden at Cravings Drinking



Cravings, the fun, delicious new project by Nathan Zhang of White Tiger Village, has debuted a beer garden at its Chaoyang Park location. Stop by for craft beer on tap, as well as imported Italian varieties you won't find too often. (Oh, and there's a great affordable wine list, too, if that's more your thing.)

Daily, 6-11pm; Park Avenue Compound (50m west of south gate), Chaoyang 朝阳区公园大道生活广场喷泉北侧 (5719 2684)

● Halo Hummus at Arcade Dining



Get your chickpea on this summer at Arcade by Hatchery, who are incubating Beijing's beloved homemade hummus brand, Halo Hummus. Try it in their Sunday Tel Aviv brunch – or just order it on Sherpa's.

Arcade by Hatchery, 1 Jianguomen Outer Street, Chaoyang 朝阳区建国门外大街1号(6500 2884)

● Jing-Jing Beer Garden / Pop-Up



Featuring beers and draft cocktails from Jing-A alongside high-brow street food from the culinary minds behind Jing Yaa Tang, the Jing-Jing Beer Garden has opened in the heart of Taikoo Li North. Located in the 'sunken garden' beside The Opposite House, this summertime pop-up is promising to bring refreshing outdoor vibes to afterwork drinkers. Beers and cocktails run from RMB35 to RMB55 per glass, while nibbles range from RMB18 to 48. Running until at least mid-August, come to cool down, and enjoy drinking and eating amongst the bamboo backdrop. Happy hour is from 5 to 7pm every Tuesday to Friday (save RMB10 on your drink).

Tues-Sun, 5-11PM (kitchen opens at 6PM); The Opposite House (see listings for details, call 6410 5230 for more information)





● **Kinky Boots** Musical

The Tony-award-winning musical *Kinky Boots* will take you on a ride – from a gentlemen’s shoe factory in England to the fashion capital of Milan. There’ll be over-the-top costumes, fabulous performances and plenty of heart. This is the “hottest musical on Broadway,” (*New York Times*) after all. Extravagance aside, the musical is ultimately about friendship and determination.

Fri Aug 24–Thu Aug 30, times vary; RMB100–1,080; Tianqiao Performing Arts Centre, Bldg 9, Tianqiao Nandajie, Xicheng 西城区天桥南大街9号楼 (tickets via damai.cn)

● **Dark Circus** Drama



With the tagline ‘come for the show, stay for the woe,’ you know this French production is going to be something memorable (and morbid). The drama presents a ‘dark circus’ where accidents occur over and over – a lion eats his animal trainer and a trapezist falls to the ground, for example – but despite all the catastrophes, the tone remains light.

Fri Aug 10–Sun Aug 12, 7pm, Sat Aug 11–Sun Aug 12, 2pm; RMB180–300; Multi-functional theater of NCPA, 2 Xi Chang’an Avenue, Xicheng 西城区长安西街2号 (tickets via sales@theatrebeijing.com)

● **Sea Over Sea** / Art



Zhang Xiaodi’s solo exhibition presents the artist’s most recent photographic works. Zhang’s uses textures akin to a painting’s brushstrokes – in doing so, the artist aims to upend the existing rules of photography. As the exhibition name suggests, the Beijing-based photographer tends to gravitate towards nature. His recent works explore the relationship between water and the city, geography and culture, depicting urban areas through the lens of meteorological phenomenon. Altogether, the works are atmospheric and arresting, a reminder of the scope and beauty of the universe.

Through Mon Sep 17, Tue–Sun, 10am–6pm; Mocube, 798 Art District, 2 Jiuxianqiao Lu, Chaoyang 朝阳区酒仙桥路2号798艺术区 (5978 9376)

● **Michael Burritt & Polychronies** Percussion



Leading percussion soloist Michael Burritt joins Eastman Percussion Group and the Polychronies to present a multilayered performance in a one-off show this month. The Eastman Percussion Group has won multiple percussion awards and performed at the Paris Conservatory, while the Polychronies is a French ensemble founded in 1998.

Sat Aug 25, 7:30pm; RMB180–480; Concert Hall of NCPA, 2 Xi Chang’an Avenue, Xicheng 西城区长安西街2号 (tickets via sales@theatrebeijing.com)

● **The Tempest** Theater



Following adaptations of Shakespeare’s *A Midsummer Night’s Dream*, *Hamlet* and *King Lear*, NCPA next takes on the *The Tempest*. A dark tale that is ultimately hopeful, with themes of forgiveness and charity, *The Tempest* was the last play the Bard penned by himself. Tim Supple directs while lauded performing artist Pu Cunxin plays the role of Prospero, the exiled Duke of Milan.

Thu Aug 9–Wed Aug 15, 7:30pm; RMB180–680; NCPA, 2 Xi Chang’an Avenue, Xicheng 西城区长安西街2号 (for tickets call 6655 0000)

LISTINGS

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

OPEN DOOR



MARKET CAFÉ, HYATT REGENCY BEIJING WANGJING

A Sumptuous Feast

Sometimes it's all too easy for chefs to let food at buffets go stale. But at Hyatt Regency Beijing Wangjing's Market Café, a buffet is a sacred space of culinary innovation. Simply enter the dining room and you're immediately greeted by lushness: trees, fountains and a window that overlooks a sprawling park.

The buffet is just as fresh – an epicurean escape. We enjoy shrimp, mussels and oysters shucked to order from the seafood bar. Afterwards, we gorge on BBQ chicken, lamb steaks (again, cut to order), German sausage, as well as Chinese cuisine. Additionally, Chef Rabiul offers freshly-made Indian dishes for those who like a bit of spice. Dessert is varied and indulgent, including ice-cream and other sweet goodies. We wash it all down with delightful cabernet sauvignon (RMB68). Market Café offers lunch and dinner buffets at RMB268 and RMB298, respectively.

> Hyatt Regency Beijing Wangjing, Lei Shing Hong Center, 8 Guangshun Nan Dajie, Chaoyang 朝阳区广顺南大街8号 (8630 1234)

RESTAURANTS

The Hot One Hundred

About This guide represents our editors' top 100 picks, and includes some *That's Beijing* advertisers. Restaurants rated(*) have been personally reviewed by our experts, and scored according to the cuisine, experience and affordability.

CHINESE

Contemporary & Mixed Cuisine

8 Qi Nian 祈年8号 (Cantonese/Sichuan)
The New World Hotel's flagship restaurant has classic Chinese cuisine in abundance, as well as some vitality-restoring medicinal soups. (Their decent wine list is just as effective.)

> Mon-Fri 11:30am-2:15pm, 5:30-9:30pm, Sat/Sun 12-2:45pm, 5:30-9:30pm; 2/F, New World Hotel, 8 Qianian Dajie, Dongcheng 东城区祈年大街8号新世界酒店2层 (5960 8822)

Din Tai Fung 鼎泰丰 ¥ (Taiwanese)

This Taipei-based franchise impressed Ken Hom enough to call it one of the best 10 eateries in the world, back in 1993. Famous for its dependably delicious *xiaolongbao* or little steam buns. Book ahead, there's always a long wait.

> Daily 11:30am-2:30pm, 5-10pm, weekends 11:30am-10pm; 24 Middle Street, Xinyuanxili, Chaoyang 朝阳区新源西里中街24号 (近渔阳饭店) (6462 4502) > Additional branches in Shin Kong Place; Parkview Green; Grand Pacific Mall Xidan; Modern Plaza Zhongguancun; see www.dintai fung.com.cn for details

Jing Yaa Tang 京雅堂 (Chinese, Peking Duck)

Resembling something between a nightclub and a theater, the Opposite House's basement restaurant proves to be more than just style over substance with their range of expertly prepared classic dishes.

> Daily 12-10:30pm, B1/F, The Opposite House, Sanlitun Bei Lu, Chaoyang 朝阳区三里屯路11号院1号楼瑜舍酒81楼 (6410 5230)

Huang Ting

Huang Ting celebrates the sophisticated flavours of fine Cantonese cuisine in an atmospheric setting that recreates a Beijing nobleman's courtyard home. A new Tea Lounge decorated with Ming Dynasty-era tables and parasols serves traditional Beijing snacks accompanied by more than 50 types of premium Chinese tea.

> Daily, Lunch 11:30am-2:30pm; Dinner 6-10:30pm, B2/F, The Peninsula, 8 Jinyu Hutong, Dongcheng District 金鱼胡同8号王府半岛酒店地下二层 (8516 2888 Ext 6707)

Peking Duck

The Horizon 海天阁 (Cantonese Beijing Duck) **

Kerry Hotel's Chinese restaurant has widened its predominantly Cantonese and Sichuan horizons to include dim sum, double-boiled soups and Peking duck – and the roast bird here really is fabulous.

> Daily 11:30am-2:30pm, 5:30pm-10pm 1/F, Beijing Kerry Hotel, 1 Guanghua Lu, Chaoyang 朝阳区光华路1号嘉里中心1层 (8565 2188)

Country Kitchen

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

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

Da Dong 大董

Among the city's most famous haunts, Da Dong guarantees slick cuts of Beijing-style roast duck and delectable wrap fillings. The venue's a class act and the plum sauce is hard to follow.

> Daily 11am-10pm; 22 Dongshihitiao, Dongcheng 东城区东四十条甲22号 (5169 0328); see www.

dadongdadong.com for more locations

Duck de Chine 全鸭季 ¥ *

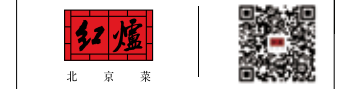
Good duck is meant to show your guests how wonderful you are, as much as the food. Duck De Chine does that in spades, with fantastic presentation of its crispy, succulent duck (RMB188).

> Daily 11:30am-2:30pm, 6-10:30pm; Courtyard 4, 1949 The Hidden City, Gongti Bei Lu, Chaoyang 朝阳区工体北路4号院 (6501 8881); 98 Jinbao Jie, Dongcheng 东城区金宝街98号 (6521 2221)

Xihe Village Restaurant and Bar

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

Honglu 红炉



Quality Peking duck on the cheap? Oh yes, it's possible – thanks to Honglu. The popular restaurant serves traditional Beijing food with a stylish twist (which is exactly why it's so crowded at lunchtime).

> Daily 11am-9:30pm, Sanlitun: Daily 11:00am-10:00pm, 60 Meters Of No. 6 Building Sanlitun South Road Chaoyang 三里屯店: 朝阳区三里屯南路6号楼南侧60米 (6595 9872; 6593 8970) Raffles: Daily 11:00am-10:00pm, 5 Floor Of Raffles shopping center Dongzhimen Dongcheng 来福士店: 东城区东直门来福士购物中心5层 (8409 8199; 8409 8234)

Shanghai

Shanghai Min 小南国

Many swear this chain has the best Shanghai-style *hongshaorou* north of the Yangtze. The jury's out, but its popularity remains.

> 0505, 5/F Raffles City Mall, 1 Dongzhimen Nan Dajie, Dongcheng 东城区东直门南大街1号来福士购物中心5楼0505号铺 (400 820 9777) > Additional branches in Financial Street; Jinbao Jie; Oriental Plaza; Sanlitun Soho; Xinyuan Nan Lu (see www.online.thatsmags.com for details)

Wang Jia Sha 王家沙

Modern Shanghai cuisine – popular with Hong Kong celebrities – famed for its crab-meat dumplings. Try the spiced-salt ribs (RMB62) for a bit of Adam action.

> Daily, 51-30a Taikoo Li Sanlitun (on the third floor of it shop) 朝阳区三里屯路19号院太古里1号楼3层51-30a号商辅 (6416 3469)

Sichuan/Hunan

Chuan Ban 川办 *

This bright, modestly decorated dining hall is frequently cited as Beijing's best Sichuan restaurant.

> Mon-Fri 7-9am, 10:50am-2pm, 4:50-9:30pm; Sat-Sun 7am-10pm; 5 Gongyuan Toutiao, Jianguomennei Dajie, Dongcheng 东城区建国门内贡院头条5号 (6512 2277, ext. 6101)

Karaiya Spice House 辣屋 *

Bold and fiery Hunan cuisine in the most serene of restaurant interiors. Don't miss the dry roasted duck with a dozen spices and stir fried bullfrog with shiso leaves and ginger. Peanut milk is there to soothe the palate: you'll need it.

> Daily 11:30am-2pm, 5:30-10pm; 3/F, Sanlitun Taikoo Li South, Chaoyang 朝阳区三里屯太古里19号南区三层59-30 (6415 3535)

South Memory 望湘园

This restaurant chain is the Hunan staple in the capital. The trademark *shilixiang niurou* (fragrant beef), *duojiao shuangse youtou* (dual-colour spiced fish head) and meltingly tender frog dishes are among the

favorites with locals.

> Daily 11am-10pm; 2/F, 230-232, Zengli Plaza, 18 Chaoyangmen Wai Dajie, Chaoyang 朝阳区朝外大街18号丰联广场2楼230-232号 (6588 1797); see www.southmemory.com for more locations

Yu Xin 渝信川菜

Open since 1993, Yu Xin's authentic Sichuan dishes have earned a loyal fanbase. Their *liangfen* – a jelly-like substance cut into chunky strips and dressed in an addictive spicy sauce – hits the spot. The rustic, intimate setting of bamboo cubicles and swift, friendly service complete the experience.

> Daily 11am-10pm; 5A Xingfu Yicun Xili, Chaoyang 朝阳区幸福一村西里甲5号 see www.yuxin1997.com for other locations.

Yunnan

Dali Courtyard 大里院子 *

If you like authentic Yunnanese food, you'll have to trust the staff: there's no menu, it all just arrives in an intimate courtyard setting. The price (RMB120/person) matches the rustic ingredients.

> Daily 12-2pm, 6-10:30pm; Gulou Dong Dajie, 67 Xiaojingchang Hutong, Dongcheng 东城区鼓楼东大街小经厂胡同67号 (8404 1430)

Lost Heaven 花马天堂 (Yunnan, SE Asian)

An emphasis on Yunnan characterizes this menu's fresh journey through the SE Asia passage, with a grandiose yet dark teak interior.

> Daily noon-2pm, 5pm-10:30 (bar open till 1am). Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng 东城区前门东大街23号 (8516 2698)

Middle 8 Restaurant 中8楼 *

An oasis at the top of Taikoo Li, Middle 8 is the go-to destination for fresh authentic Yunnan cuisine. The restaurant, stylish yet understated, has plenty of flavorful well-priced dishes and a killer view to boot.

> Sanlitun: Daily 11am-10pm, Taikoo Li Sanlitun South South Area F4, Chaoyang 朝阳区三里屯太古里南区4层 (6415 8858); Indigo: Daily 11am-10pm, Jiujiangqiao Road No.20 Indigo F2, Chaoyang 朝阳区酒仙桥路20号颐堤港2层 (8420 0883); Zhongguancun: Daily 11am-10pm, Zhongguancun Plaza Pedestrian Street, No.R17, Haidian海淀区中关村广场步行街R17号 (5172 1728); Funglan: Daily 11am-10pm, Xizhimen North Street No.32 Maples International Center Blok B, 1 Floor, Haidian海淀区西直门大街32号枫蓝国际中心B座1层 (6223 5583)

Youyun

> Daily, 10am-11pm, 63 Babaokeng Hutong, Beixinqiao, Dongcheng 东城区北新桥八宝坑胡同63号 6407 2050 / 185 1092 0709

Yun'er Small Town 云洱小镇

Folksy and affordable Yunnanese fare on Beiliuguxiang. Fragrant dishes including the jasmine bulbs with scrambled eggs, lemongrass shrimp and banana leaf wrapped bolete mushrooms will keep us crawling back.

> Daily 10am-11pm, 84 Beiliuguxiang, Dongcheng 东城区北锣鼓巷84号 (8404 2407)

Dumplings

Baoyuan Jiaoziwu 宝源饺子屋

Famous for their rainbow of dyed dumplings, Baoyuan have their *jiaozis* (six, under RMB10) wrapped in a larger *yuانبao* silver-tingot shape, with creative vegetarian options and authentic Sichuan food.

> Daily 11am-10pm; north of 6 Maizidian Jie, Chaoyang 朝阳区麦子店街6号楼北侧 (6586 4967)

Mr Shi's Dumplings 老石饺子馆

Since receiving a *Lonely Planet* recommendation the prices have risen and the walls are covered in backpackers' scribbles, but the fantastic dumplings – boiled and fried – are still fantastic.

> 74 Baochao Hutong, Gulou Dong Dajie, Dongcheng 东城区鼓楼东大街宝钞胡同74号 (8405 0399, 131 6100 3826)

Regional

Crescent Moon (Xinjiang) *

Roast mutton enthusiasts go over the

moon at this reputable Xinjiang Muslim restaurant. Eastern European and Central Asian influences are evident throughout, with peppery and cumin-spiced dishes living up traditional Chinese favorites.

> Daily 10am-11:30pm; 16 Dongsil Liutiao, Dongcheng 东四六条16号 (6400 5281)

Jia by NUO Hotel

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

> Mon-Fri: 11.30am-2pm, 5.30-10pm; Sat-Sun: 11am-2.30pm, 5.30-10pm; 1/F, NUO Hotel Beijing, 2A Jiangtai Lu, Chaoyang 朝阳区将台路甲2号北京诺金酒店一层 (5926 8281)

Da Gui (Guizhou)

Guizhou's famed hot-and-sour cuisine nestled into a charming traditional alleyway. Munch happily into pickled greens and don't miss the salty-sweet deep-fried black sesame balls. They're sensational.

> Daily 10am-2pm, 5-10pm; 69 Daxing Hutong, Jiaodaokou, Dongcheng 东城区交道口大兴胡同69号 (6407 1800)

Makey Ame (Tibetan)

Determined to prove that Tibetan cuisine consists of more than just yak-butter tea, the Beijing branch of this nationwide chain serves up nomadic classics such as curried potatoes and roast lamb.

> Daily 10-midnight; 11A Xiushui Nanjie, Jianguomenwai, Chaoyang 朝阳区建国门外秀水南街甲11号 (6506 9616)

Xinjiang Red Rose (Xinjiang) *

One of Beijing's most famous Xinjiang restaurant, Red Rose serves some of the tenderest lamb skewers around, matched by enormous servings of classics like *dapanji* (a chicken, potato and pepper stew), *latiaozi* (noodles with a spicy tomato sauce) and *nang* (baked flatbread).

> Daily 10.30am-11pm; Inside 7 Xingfuyuan, opposite Workers' Stadium North Gate, Chaoyang 朝阳区工人体育场北门对面幸福一村7巷内 (6415 5741)

WESTERN

Fine Dining

Barolo ¥¥ (Italian) *

Average Italian abounds in Beijing: not here, though. Quite the opposite, in fact, meaning Barolo is as well-regarded as the Piedmont wine it is named after.

> Mon-Sun 11.30am-2pm, 6pm-10pm. Ritz Carlton Hotel, China Central Place, 83A Jianguo Lu, Chaoyang 朝阳区建国路甲83号华贸中心丽思卡尔顿酒店内 (5908 8151)

Maison Flo ¥¥ (French) *

Marble slabs, mosaic floors and brass fittings establish the Parisian bona fides; dishes like snails (RMB78), oysters (RMB48 each) and steak tartare (RMB158) confirm. The grandeur is matched only by the service, and the prices reflect the authenticity of the experience.

> Daily 11am-midnight; 18 Xiaoyun Lu, Chaoyang 朝阳区霄云路18号 (6595 5135)

The Georg **

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

> 10.30am-midnight (dinner 6-10.30pm), closed Mondays; 45 Dongbuyuqiao Hutong, Dongcheng 东城区东不压桥胡同45号 (8408 5300)

Héritage ¥¥

A French country-style chateau in the heart of Beijing. A chef de cuisine with Michelin star restaurant experience and an extensive wine cellar make this Sofitel Hotel restaurant one of the best French dining experiences in town.

> 6F Softtel Wanda Beijing, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang 朝阳区建国路93号万达广场C座索菲特酒店6层 (8599 6666)

TRB (Temple Restaurant Beijing) ¥¥ **

Setting is everything here, especially if it's fashioned inside a restored Buddhist temple. The bold contemporary European cuisine is fitting in majesty and the service alone is worthy of worship.

> Daily 11.30am-2.30pm, 6-10pm; 23 Songzhushi Temple, Shatan Beijie, Dongcheng 东城区沙滩北街嵩祝寺23号 (8400 2232)

OPEN DOOR



BLAQ COFFEE

The Black Sheep of Beijing Coffee Shops

When it comes to coffee in Beijing, BlaQ Coffee is in a league of its own. The cafe and roastery takes its inspiration from Vancouver, a Mecca for Canadian Java lovers and home to some of the hippest and best coffee shops in all of North America. In fact, Vancouver, that famously healthy city full of fresh mountainside air, is where BlaQ roasts all of its beans.

Only the finest hand-selected organic beans are blended and roasted by the city's experts before being flown to Beijing, where the capital's caffeine addicts can sample them at four BlaQ locations across town. At any BlaQ cafe, you'll find the perfect balance of intensively made coffee and the ultimate relaxed atmosphere. Now that's a recipe.

> BlaQ Coffee, Aike Store: Bldg 2, Bottom floor of Zhongke Aike Building Nanyi Tiao, No.1 Zhongguancun, Haidian 海淀区中关村南1条甲1号2号楼中科爱克大厦一层底商 (6256 6859); Junhao Central Park Plaza Store: 1-4, Building A1, No. 10, Chaoyang Park Nan Lu, Chaoyang 朝阳区朝阳公园南路10号院A1栋1-4 (6508 7170); Waiyun Store: 101, 1/F, Block A, Building 8, 5 Anding Lu, Chaoyang 朝阳区安定路5号院8号楼外运大厦A座1层101; BLAQ Century Store: 1st Floor, Air China Century Building, 40 Xiaoyun Road, Chaoyang (Opening soon in September), BLAQ 世纪店 朝阳区霄云路40号国航世纪大厦一层

OPEN DOOR



CAPITAL SPIRITS BAR AND DISTILLERY

Contemporary Classic

Capital Spirits is, you know, just your classic gin-and-baijiu combination bar.

For real, though: this improbable combination is now a staple of Beijing. Capital Spirits, originally two separate bars, continues to enliven hutong nights with both classic drinks and new concoctions. Having survived the hutong brickings of last summer, Capital Spirits has moved both its locations into one courtyard, which now has more room, and plans on continuing to expand.

Leveraging their deep knowledge of baijiu, alongside an extensive array of gins including a few of their own making, Capital Spirits is a haven for the discerning cocktail drinker. Crowd favorites include the Paper Crane, a baijiu take on the Paper Plane. Pinky out drinkers have also been known to enjoy their negronis, which the bartenders are happy to customize to your tastes.

We even hear rumors the bar is getting its own bathroom – now that's hutong luxury.

Sun-Thu, 7pm-midnight, Fri-Sat, 7pm-2am; 16 Xinsi Hutong, Dongcheng 东城区 幸寺胡同16号 (6409 3319)

LISTINGS

Mio ¥¥

Glitzy Italian fare at the Four Seasons, with a mobile Bellini cart, wheeled straight to your table. The Chef crafts a superb squash tortellini by hand, and pampers diners with desserts like the deconstructed tiramisu.
> Daily lunch 11:30am-2:30pm, dinner 5:30pm-10:30pm, Four Seasons Hotel, 48 Liangmaqiao Lu, Chaoyang, 朝阳区亮马桥路48号北京四季酒店 (5695 8888)

Grange Grill **

Located in the Westin Beijing Chaoyang, Grange Grill serves up some of the city's best steak, seafood and grill offerings. The restaurant's welcoming decor provides a relaxing atmosphere to enjoy a cocktail or a glass of fine vintage from the extensive wine collection. Be sure to try the 'luxurious oyster feast,' where you can enjoy the delicacy raw, grilled or with cheese.
> Lunch: Mon-Fri 11:30am-2:30pm, Sat and Sun 11:30am-3pm; Dinner: Daily 5:30-10:30pm; The Westin Beijing Chaoyang 7 North East Third Ring Road, Chaoyang 东三环北路7号 (5922 8888)

Contemporary Western

Bistrot B

Rosewood Beijing's exquisite French restaurant is the sort of place chefs like to eat. Expect lavish luxury.
> Daily, 11:30am-2:30pm and 5:30-10:30pm; 1F Rosewood Beijing, Jing Guang Centre, Hujialou, Chaoyang 朝阳区呼家楼一号京广中心北京瑰丽酒店3层 (6536 0066)

Caribeño (Latin)

Heavy Cuban influence, but there are dishes from all over the Latin continent here. The Ropa Vieja (shredded beef on potato) is excellent – as are the Mojitos.
> Daily 11:30am-9:30pm, 1/F, China Overseas Plaza, 8 Guanghua Dongli, Chaoyang 朝阳区光华东里8号中海广场北楼1层 (5977 2789)

Chi (Organic, Fusion)

Hutong set-menu dining par-excellence, with organic ingredients all locally sourced. From the owners of neighboring Saffron.
> Daily, opens 10:30am, last order 9:30pm, 67 Wudaoying Hutong, Dongcheng 东城区五道营胡同67号 (6445 7076)

COMBAL 叁 by Tiago

> 127-129, 1/F, Tower C, Cofco Plaza, 8 Jianguomen Neidajie, Dongcheng District 东城区建国门内大街8号中粮广场C座一层127-129单元 (6528 2280)

C Pearl (Oysters, Seafood) ¥ *

This slick oyster restaurant imports fresh shells from Canada, South Africa, France, USA and more – and they are well worth the price. The fries are the best we've had in Beijing, beer and wine selection also excellent.

> Tue-Sun 5:30pm-2am; 14-2, Bldg 14, Shunyuanli, Xinyuan Jie, Yansha Qiao, Chaoyang 朝阳区燕莎桥新源顺源里14号楼14-2号 (5724 5886)

Feast (Food by East)

Bustling café with a philosophy of 'Simple things, done well'. International favorites, using freshest ingredients, cooked on the spot.

> Daily 6am-10:30pm, 2/F, EAST Beijing, 22 Jiuxiangqiao Lu, Chaoyang 朝阳区酒仙桥路22号东隅酒店2层 8414 9820

George's Bar & Restaurant

George's Bar offers specially handcrafted cocktails featuring admirable art masterpieces blending with copperish elements. Afternoon tea set for two at CNY288 is available from 3-5pm daily. Gentlemen's Night every Saturday that men enjoy Buy 1 Get 1 on drinks. George's Restaurant presents creative world classic cuisine that revolves around local ingredients with exquisite touch that introduces an authentic yet distinctive palette. Daily special menu awaits you.

> Daily 11am-2:30pm; 5:30-10pm, Hotel éclat Beijing, 9 Dongdaqiao Lu, Chaoyang 朝阳区东大桥路9号北京怡亨酒店L1 (8561 7758)

Grill 79 (Steak)

With views this good, Grill 79 would probably make it onto the list even if the food was terrible. It's something of a bonus then that the kitchen is superb, and supported by one of the most extensive wine lists in town.

> Daily 6:30-10:30am, noon-2pm, 6-10pm, 79/F, China World Trade Center Phase 3, 1 Jianguomenwai Dajie, Chaoyang 朝阳区建国门外大街1号国贸大酒店79楼 (6505 2299 ext 6424)

JF Royal Teahouse

> Daily 10am-9:30pm; B215 China World Trade Center Tower 3, Jintong East Road, Chaoyang Beijing 北京市朝阳区国贸商城区域3 地下二层B215 (8535 1625)

Jing

Jing Restaurant is a unique dining venue,

celebrating contemporary French dining with Asian inspirations by Chef De Cuisine Julien Cadiou in a stylish setting evoking a mystical Chinese garden.

> Daily, Lunch 12am-2:30pm; Dinner 6-10:30pm, 81/F, The Peninsula, 8 Jinyu Hutong, Dongcheng District 金鱼胡同8号王府半岛酒店地下一层 (8516 2888 Ext 6714)

Lin's Dining Lounge

> Daily 11am-10pm, 2/F, New Grand Dynasty Hotel, 58 Maizidian Jie, Chaoyang 朝阳区麦子店街58号新大京饭店二层 (6500 6766)

Mosto (European, South American) ¥ *

A perpetually busy lunch and evening spot, thanks to chef Daniel Urdaneta's skill for modernising South American-style dishes like ceviche and risotto in his open kitchen.

> Sun-Thu noon-2:30pm, 6-10pm; Fri-Sat noon-2:30pm, 6-10:30pm, 3/F, Nali Patio, 81 Sanlitun Lu, Chaoyang 朝阳区三里屯路81号那里花园3层 (5208 6030)

The English Tearoom 英国茶房

> Daily 10am-9:30pm; 101, Bldg 10, North area of Xiangyun Town, 9 Antai Dajie, Shunyi 顺义区安泰大街9号院中粮祥云小镇北区10号楼101 (8047 9661 / 8047 9661); Daily 10am-7pm Creativity Garden, 1 Shunhuang Lu, Sunhe xiang, Chaoyang 朝阳区孙河乡顺黄路甲1号创意园内 (8459 4407)

TrEat Restaurant & Bar.

Situated on the fifth floor of Oakwood Residence Damei Beijing with high ceilings and floor-to-ceiling windows, fine city views complement the delicious a mixture of traditional European food and Western comfort foods, as well as Asia dishes.

> 5/F, Damei Center, Bldg 1, 7 Qingnian Lu, Chaoyang District 朝阳区青年路7号达美中心1号楼5层 (8514 2211)

Sizzler

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

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

> All stores open daily, 10am-10pm; Wangfujing Oriental Plaza Store 王府井东方广场店 (8518 6315); Chongwenmen Glory Mall Store 崇文门国瑞购物中心店 (6714 0399); Wangjing Capital Mall 望京凯德购物中心店 (6471 3876); Wuliu BHF 万柳华联商场店 (8258 9405); Wan Shoulu Crystal Capital Mall 万寿路凯德晶品店 (6826 0861); Xizhimen Capital Mall 西直门凯德购物中心店 (5830 2199); Sanlitun Shimao Gongsan 三里屯世茂工三店 (8400 4014); Changying Paradise Walk 常营龙湖天街店 (8539 0438); Tianjin Joy City 天津大悦城店 (8728 1620)

Tomacado

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

> Daily 10am-10pm (Lunch start from 11am, Only afternoon tea served on Mon-Fri 2:30-5pm), No. 19/20, B1/F, Jia Ming Center, 27 Dongshanhuan Beilu, Chaoyang 朝阳区东三环北路27号嘉铭中心地下一层 19/20号 (6500 3354)

VIC

Not to be confused with the notorious nightclub of the same name, this VIC is the Sofitel Beijing's casual dining restaurant. All the major world cuisines are in attendance here – make sure you pay special attentions to the French-inspired breads and pastries – as is the customary Sunday champagne brunch.

> Sofitel Wanda Beijing, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang 朝阳区建国路93号万达广场C座索菲特酒店6层 (8599 6666)

Yi House (Contemporary Western)

Nestled in the confines of 798, Yi's great tasting brunch is bettered only by their wide range of cocktails. Sundays offer jazz brunches with lobster and champagne.

> Daily 11am-3pm, 6pm-12am; 2 Jiuxiangqiao Lu, 798 Yishu Qu, No.1 706 Houjie, Chaoyang 朝阳区酒仙桥路2号院798艺术区706后街1号 (6436 1818)

Wood

> Daily 10:30am-11pm, Lakeside Gourmet Street, Solana, 6 Chaoyang Gongyuan Lu, Chaoyang 朝阳区朝阳公园路6号蓝色港湾南边湖畔美食街 近南边地面停车场 5726 8255

Stuff'd (Contemporary Western)

The concept of Stuff'd is to simply stuff one kind of food in another. From sausage

tj

Tianjin reviews,
events and information





KIP COFFEE

Getting to Know a Tianjin Specialty Coffee Roaster

by Sid Gulnick

Just slightly north of Vision Hill Art Center, in the heart of Xiqing's creative hub, lies specialty coffee roaster KIP Coffee. KIP, which stands for Knowledge Is Power, aims to help casual coffee-drinkers get acquainted with the idea of specialty coffee. Kelvin, the house barista, roaster and all-round charming guy, denounces Starbucks as "the McDonalds of coffee" (hard to argue with that) [Editor's note: Or not, see p.61]. Their logo is a pair of questioning eyes, presumably glancing in the direction of gimmicky coffee chains like prolific startup Luckin Coffee, which is aggressively taking over the Chinese coffee market (and even challenging Starbucks' empire with its USD\$1bn valuation), despite offering average coffee and a questionable, cashless, "new retail" strategy.

KIP aspires to assert its unruly, rebellious presence into the Tianjin coffee scene. Their beans, also available via their WeChat store, are freshly roasted in-house daily. Kelvin, a Tianjin

local who's dead-serious about all things caffeine, is more than happy to guide customers through the shop's roasting process. Having been involved with the business side of coffee for a good five years, he manages this veritable coffee lab with a verve that's pleasing to witness. KIP works with roasting equipment specially imported from Korea, the type usually exhibited at fancy hotel fairs.

"Currently, there's little coffee awareness among Tianjin's patrons," Kelvin says. "Which is why we want to run the gamut from well thought-through bean selection to professional roasting. We fancy ourselves playing the role of a coffee museum."

There are eight types of coffee available, all of which are blends, meaning none originate from a single region. Still, the cafe is experimenting with a single-origin bean from Yunnan, which has a distinct durian aroma. We sample this particular bean, and look forward to the guys putting it on the menu after their trip to Yunnan later this year.

The cafe's eight blends are custom-blended and roasted by Kelvin and his team. Their roasts differ in intensity, with lighter ones offering an almost tea-like quality.

Prices vary: RMB15 will get you a hot 330ml cup, RMB19 for a cold one. There's also an RMB10 DIY-serving station at which you can steer yourself using one of KIP's many specialized contraptions (also for sale). The beans themselves go for RMB35 a pack (100g), with slick, fine art-inspired designs adorning the packaging. Sadly, KIP's cascara tea (RMB20), which is made from dried coffee cherry skins, is sold out during our visit.

Dennis, a frequent KIP patron from the US who teaches English at nearby Tianjin Normal University, says he's a fan of the concept. "Kelvin runs a tight ship, he knows his stuff, and the price point makes you wonder how they can even compete with other coffee places. Similar niche coffee [places] usually frown on people planting inside their shop with their laptops, but these guys are all about the coffee itself."

When asked how many cups he drinks a day, Kelvin boasts, "At this point, we don't even count in cups anymore, we count by the hour. We put in at least a few hours of coffee-drinking a day." KIP has its priorities straight: they say they focus 40 percent on the bean variety, 30 percent on the process (drying, milling and so on), 20 percent on the roast itself, and 10 percent on the brew.

"Once you have the beans and roast down, you basically can't go wrong with the pour," Kelvin assures us. With such confidence, KIP might just leave nearby coffee chains in the dregs.

Mon-Fri, 8am-6pm, Sat 9am-5pm; Hi-Tech Information Plaza, 8 Huatian Dao, Xiqing 西青区华天道8号海泰信息广场F座1层 (022 2375 8003)



● Jin Wenqi Performance



Singer Jin Wenqi, or Vanessa as she is also known, brings her national tour 'Big Seven Radio' to Tianjin. Jin will perform selected works from her wide repertoire. The production includes a grand set design and costumes, so you can expect quite the spectacle.

Sun Aug 5, 7:30pm; RMB380-680; Grand Tianjin, Binshui Dao, Hexi 河西区宾水道 (tickets via piao.damai.cn)

● Rocking Bowls Dining



The iconic Hard Rock Cafe is adding some spice to its typically American-style fare with 'Rock 'n Bowls.' The internationally-inspired bowls make use of bold flavors and textures. Try the bibimbap, a five-spice seasoned brown rice bowl topped with crunchy fresh vegetables and Sriracha meatballs, or the jambalaya, a Creole-style dish with shrimp, sausage, chicken and vegetables. . Daily, 11am-11pm; RMB68; Hard Rock Cafe, 56 Tianta Dao, Nankai 南开区天塔道56号 (22 2351 7625)

● Pizza Acrobatics World Champion Pasqualino Barbasso Dining



Chef Pasqualino Barbasso joins Cafe Yun for five glorious days of pizza-making this month. Barbasso holds the title of two-time World Champion of Pizza Acrobatics, so expect to see feats of dough-spinning that you've never seen before. And then actually eat some afterwards.

Tue Aug 14-Sun Aug 19, various times; Cafe Yun, Shangri-La Hotel, Tianjin, 328 Haihe Donglu, Hedong 河东区海河东路328号 (22 8418 8888)

● Sewing Class



Learn to sew or refresh your skills with sewing classes by Patricia. The sessions cover the basics and more. Plus, you can take home your own homemade item. Make one for yourself or as a gift for that special someone. No prior sewing experience necessary. Tuesdays, 10am-1pm; Nasca Linien, 113 Chongqing Dao, Heping 和平区重庆道113号

● Celebrity Mixologist Dicky Hartono / Drinking



Mixologist Dicky Hartono is mixing up a storm in Tianjin for one evening only – Chinese Valentine's Day. Currently the head bartender of Atmosphere at China World Summit Wing, Beijing, the Indonesia native has previously worked in Oman and Dubai. Hartono has won a bevy of international awards and is known for using local ingredients in his innovative creations.

Fri Aug 17, 7pm-late; RMB58/glass; Shangri-La Hotel, Tianjin Lobby Lounge, Shangri-La Hotel, Tianjin, 328 Haihe Donglu, Hedong 河东区海河东路328号 (22 8418 8888)

● G.E.M. / Music

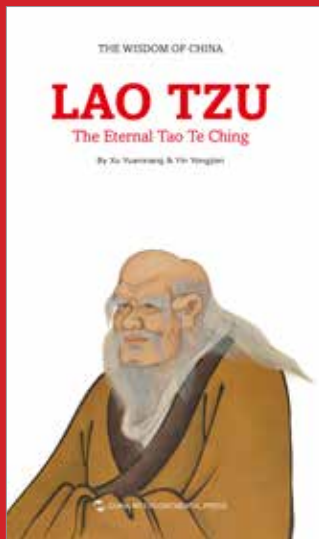


Check out 'Queen of Hearts,' a musical show by Hong Kong singer-songwriter and actress Gloria Tang Tsz-kei. The performer, also known as G.E.M. (Get Everybody Moving), is known for her wide-ranging vocals and charismatic stage presence. Though already famous in Hong Kong, G.E.M. became a household name in mainland China after she won 2nd place in the 2014 season of *I Am a Singer*. She also won a Nickelodeon Kids' Choice Award ('Favorite Asian Act') that same year. Sat Aug 11, 7:30pm; RMB880-1,280; Tianjin Stadium, Binshui Xidao, Hexi 河西区宾水西道 (tickets via piao.damai.cn)

THE WISDOM OF CHINA

The Stories of Confucius, Lao Tzu and Mencius

For thousands of years, the teachings of great philosophers like Confucius, Lao Tzu and Mencius have had an immense impact on the traditional Chinese values, culture, religion and literature. In this three-part series titled The Wisdom of China, writer Xu Yuanxiang dives into the lives and the works of these legendary historical figures.



110mm×185mm
168 pages, RMB53
English
Paperback, 100g
ISBN 978-7-5085-2769-7

Lao Tzu: The Eternal Tao Te Ching

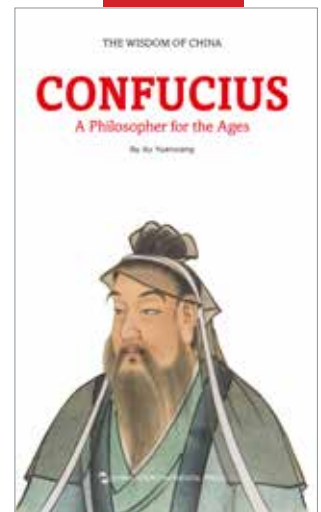
By Xu Yuanxiang and Yin Yongjian

In any Taoist temple throughout the country, it is common to see a statue of Lao Tzu with his with grey hair, long beard and droopy ears that extend down to his shoulders. The founder of Taoism is perhaps most famous for his seminal work, Tao Te Ching. The literal translation of the Chinese character 'Tao' is 'a road or path that people walk upon,' but for Lao Tzu himself, 'Tao' is a has a much deeper meaning, and this book aims to enlighten readers on a Chinese classic text that has inspired generations of poets, artists, writers and businessmen.

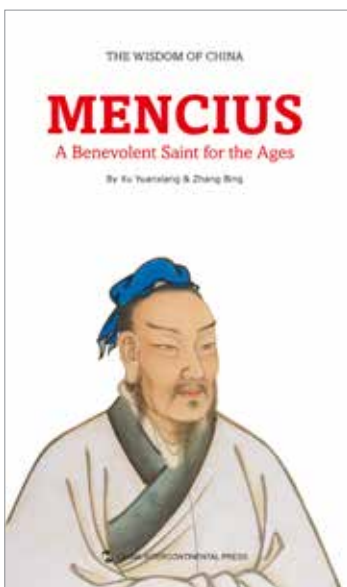
Confucius: A Philosopher for the Ages

By Xu Yuanxiang

Is Confucius a sage or just an ordinary person? Where did the Confucianism begin? How does his teachings apply to modern China? What is its influence on the world today? This book will try to provide answers to these questions.



110mm×185mm
168 pages, RMB53
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ISBN 978-7-5085-2770-3



Mencius: A Benevolent Saint for the Ages

By Xu Yuanxiang and Zhang Bing

Mencius and Confucius are known as two of the greatest philosophers in Chinese history. Two thousand years after his passing, Mencius' teachings and ideas continue to have a lasting influence on the Chinese people. Even today, people can be regularly heard to quote the sayings of this man. This book will examine Mencius' main philosophical concepts and how it impacts today's society.

110mm×185mm
168 pages, RMB53
English
Paperback, 100g
ISBN 978-7-5085-2768-0

That's Beijing

Horoscopes

Finally, a horoscope that understands your life in Beijing.

by Dominique Wong



Leo

7.23-8.23

Finally it's your time to shine. Throw a massive party at your favorite Wangfujing hotel, invite your entire WeChat friends list and ugly cry when only two-thirds of them show up. Livestream the entire drama.



Virgo

8.24-9.23

It's going to be a messy month - emotionally that is. You are likely to burst into tears for no reason at Wedome. If this concerns you, cut the porkfloss buns for breakfast and try *jianbing* instead.



Libra

9.24-10.23

You are feeling extra carefree thanks to Jupiter's presence somewhere in your chart. Indulge your inner child by visiting that new pinball bar (see p. 57) or going to Happy Valley - but avoid the rollercoaster at all costs.



Scorpio

10.24-11.22

This is the cheeriest month you will experience all year. Attend every hutong rooftop party, as you will genuinely enjoy talking to others (unlike next month, when you will struggle to remember why).



Sagittarius

11.23-12.21

You will suffer social media fatigue. Don't be ashamed, it happens to the best of the signs. Reach out to friends. Take a long walk in Ritan Park and try really hard not to Instagram the moment.



Capricorn

12.22-1.20

You may encounter a monetary windfall this month. Try asking your laoban for a raise or playing the Chinese lottery. Donate your winnings to a local charity like Roundabout.



Aquarius

1.21-2.19

Family takes focus. When was the last time you FaceTimed your parents? Don't blame your crappy VPN service; blame your lack of filial piety. Take it too far and buy them return tickets to Beijing.



Pisces

2.20-3.20

It may be August, but it's never too late to make good on all those Chinese New Year resolutions. Create that 'Beijing Mystics Club' you always wanted to or take language classes at BLCU. Fulfillment awaits.



Aries

3.21-4.20

'Work hard, play hard' may be your motto but try taking it easy this month. The stars say you should turn off your WeChat notifications and swap SirTeen for Blue Note.



Taurus

4.21-5.21

Be wary of strangers - especially that person on Line 4 who asks whether you'd like to become a foreign assistant to a Chinese CEO. Give the opportunity a hard pass.



Gemini

5.22-6.21

The most important relationship this month is the one you have with yourself - both of yourselves. Treat yourself to a Chinese Valentine's Day dinner at TRB and go crazy with Tmall Qixi deals. Feel regret afterwards.



Cancer

6.22-7.22

Both your financial and bodily affairs require attention. Cash in all your member points around town (especially Wagas - your points here will expire this month) and blow your salary on an expensive gym membership in the CBD.

HOTTEST DEALS

The Bestsellers on thMart

Whether you're looking to clean your house or prepare for a barbecue party with friends, thMart has got you covered with the vast array of product offerings.



Clorox Products, from **RMB39**

From disinfectant wipes to soap-filled steel wool pads and multi-purpose cleaning solutions, grab some Clorox products and give your house a good wipe-down.



Lings 'Hello, You' Natural Scented Candle, from **RMB68**

Made with vegetable wax, cotton wick and all-natural essential oils, light up some Lings 'Hello, You' candles and your room will take on the sweet, refreshing aroma of blood orange, pink grapefruit and mint.



Chinese-style Leaf Bookmark, from **RMB9.9**

A perfect souvenir for friends and relatives back home, these handmade Chinese-style leaf bookmarks come in several different prints, including panda, traditional calligraphy and natural sceneries.



Mini Barbecue Special

Mini Barbecue Special, **RMB139**

One of the most popular summertime activities is a barbecue party. This package with sirloin, ribeye, and burger patties will satisfy all meat lovers for sure.





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