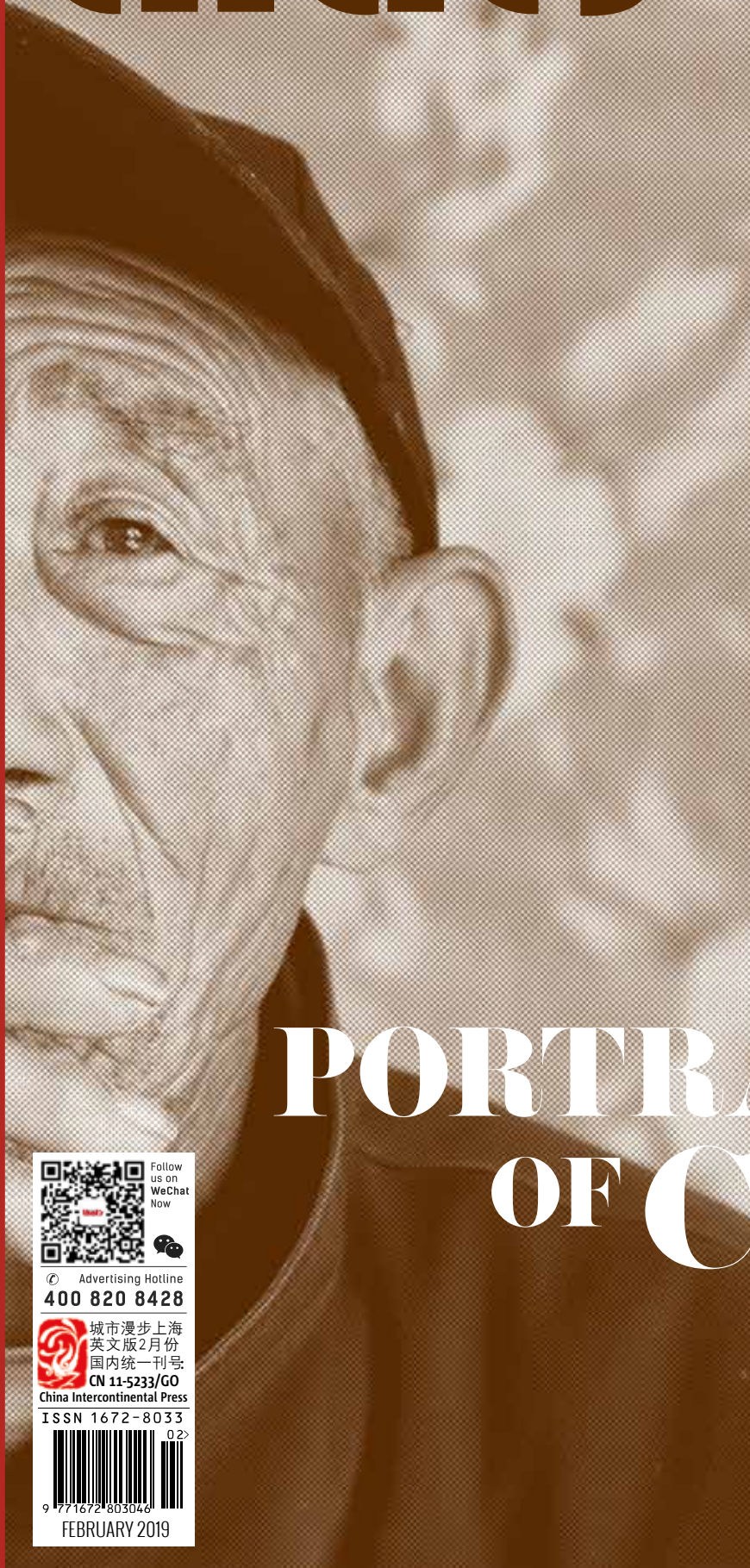


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# Editor's Note

FEBRUARY

Chinese New Year is finally here, and we at *That's* are super excited about all the *hongbao* soon to be coming our way, and of course, all the traditional CNY dishes we're going to enjoy. However, don't think for a moment that the festivities stopped us from churning out another great issue!

In this month's cover story, Beijing-based photographer Cameron Hack shared some of the works from his 'Humans of China' series with us, where he interviewed and photographed more than 100 men and women from every corner of the Middle Kingdom, and shared their stories on his WeChat account (ID:

CJHphotography). Turn to p38 to find out more.

Lesser known Chinese regional cuisines have been gaining steam over the last few years in world capitals like New York and London, but the heat of those fiery Sichuan peppers have also permeated all the way through to one of the world's most expensive cities: Zurich. This issue's travel feature in our Life & Style section (p22) tells the story of one restaurateur's mission to bring authentic Chinese home-style cuisine to a nation where most people count Thai curry and sweet-and-sour chicken as their favorite 'Chinese' dishes.

Back at home, Shanghai's

been endowed with an onslaught on new hot pot restaurants this winter. You'll read about four of the best newbies in Cristina Ng's Eat & Drink feature (p52). But if you prefer dropping cash on records instead of food, then Sarah Forman and Bryan Grogan's article on China's record culture (p30) will be more up your alley.

Lastly, we wish you a very prosperous Year of the Pig!



**Dominic Ngai**  
Editor-in-Chief

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

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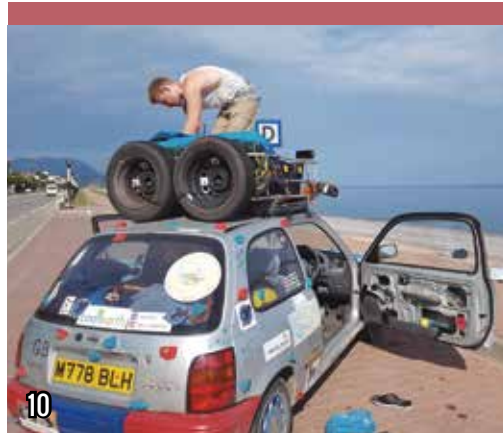
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# CITY

## Mongol Rally

Sam Zhang on Her Month-long Ride from Europe to Asia, P10



Press Play  
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Hot for Hot Pot  
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## LACKING IN QUALITY?

Shanghai and Beijing Are the Worst Cities to Live in According to this Study

By Justine Lopez

**B**ad news for everyone living in Shanghai and Beijing. According to the Quality of Life Index 2019 released by Numbeo, both places are among the worst cities when it comes to quality of life.

In the survey, the market research firm ranked 226 cities according to several criteria such as purchasing power, pollution, housing costs compared to income, cost of living, safety, health care quality, commute times and climate. An overall Quality of Life Index score is then determined and the cities are ranked according to the rating.

In this survey, Shanghai and Beijing landed in the bottom 10, at number 217 and 223, respectively. Only three cities – Caracas (Venezuela), Lagos (Nigeria) and Dhaka (Bangladesh) – were considered by the index as worse than the Chinese capital for quality of life. While both Chinese

cities scored relatively high when it came to purchasing power, their overall scores were significantly pulled down in categories like commute times and pollution. Ho Chi Minh City (Vietnam), Nairobi (Kenya), Jarkarta (Indonesia), Rio de Janeiro (Brazil) and Manila (Philippines) rounded out the bottom 10.

Unfortunately, no Chinese cities placed in the top 10 of Numbeo's Quality of Life Index 2019, as many of these spots were taken up by American, European and Australian cities. The top five spots went to Canberra (Australia), Eindhoven (Netherlands), Raleigh (US), Adelaide (Australia) and Zurich (Switzerland). Taipei and Hong Kong fared slightly better in the index than their mainland counterparts, coming in at number 139 and 196, respectively. Tokyo, Japan was the best performing city in East Asia, which came in at number 72. Scan the QR code to see the full rankings.



# THE BUZZ

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## RANDOM NUMBER

### 2,500 kilometers

That's the diameter of the South Pole-Aitken basin on the moon's far side, the site where the Chang'e-4 probe successfully landed last month. The exploratory vehicle was built by the China National Space Administration (CNSA) and made history on January 3 when it became the first manmade object to touch down on the far side of the moon.

While other space exploration vehicles have previously photographed the far side of the lunar surface, Chang'e-4 is the first to make a landing. According to NASA, the South Pole-Aitken basin is "the largest and oldest recognized impact basin on the moon."

The craft's mission is to collect meticulous measurements of the mineral composition and topography in the Aitken basin and shed light on how and when the moon was formed.



## DON'T YOU KNOW WHO I AM?

### Play Button Haircut Guy



A Chinese man became an overnight internet sensation after pictures of his 'fresh' haircut went viral on Weibo last month. His new hairdo features a triangular shaved patch on the right side of his head, the result of showing his barber a paused video of the look he wanted. (Those pesky play icons!) Pictures of the aftermath attracted tens of thousands of likes and comments online, with netizens praising the barber's dedication to following instructions. Some even declared the look a hairstyle trend for the upcoming year. *Late Night with Seth Meyers* also picked up the story and featured it on a segment of the show.

## QUOTE OF THE MONTH



... so wrote Grimes on Twitter after arriving in the Middle Kingdom last month. The Canadian pop singer also asked her followers for recommendations of things to do in Beijing and Shanghai. Her trip 'randomly' coincided with ex-boyfriend Elon Musk's visit to break ground on Tesla's new Gigafactory in Shanghai on January 7, and the two were later spotted together at a hot pot restaurant in the capital.

# 玛丽苏



**Malisu / mǎ lì sū / 玛丽苏** noun. someone who thinks they are perfect, or pretends to be perfect or powerful because they wish to

As your friend who's getting an MFA can tell you, Mary Sue is a trope in literary fiction, referring to a character so idealized and perfect that it can only be out of the author's imagination or straight up self-insert instead of real life. (Your friend who's onto his second MFA can tell you that there are tests you can take to avoid having a Mary Sue in your novel.) These characters are often wounded but charming, intriguingly good-looking and always have the perfect witty comebacks. Mary Sue is the literary wish fulfillment of the author.

But life in China is stranger than fiction. It turns out that the many members of the youth in China believe they live in a novel or film where they are either the main character or the best character in an ensemble cast. (They did all grow up watching TV shows that have easily up to 300 episodes after all.) This happens so often that *Malisu*, the phonetic translation of Mary Sue, is used to describe them. And those moments in life where they do have the perfect witty comeback or managed to be interesting are called *Malisu* moments, which only serve to prove to a *Malisu* that they are right.

A *Malisu* can be a girl who, despite having never talked to the most popular boy in class, believes that the boy was secretly in love with her. A *Malisu* can be a guy who works a boring nine-to-five job but believes that he is actually the world's most able spy. A *Malisu* is someone who is convinced that they are secretly the king or queen of a kingdom and living a life undercover. Or someone who believes that one day they really *will* finally find out what their superpowers are. Or someone who is sure they used to be the leader of a secret order of samurais before getting amnesia.

Honestly, who doesn't fantasize about finding a ring one day and ruling the world, or getting bitten by a spider and fighting crime (while getting rid of your annoying parents)? But it might not be the healthiest thing to live your entire life as if you are a fictional character, kids. Maybe growing up is all about getting your head out of the clouds and bringing those feet back onto the ground.

**Mia Li**

**A** My dad says he never feels safe abroad because he is the country's most prized spy in history.

But you guys just took a vacation to Italy. Did he feel safe there?

**A** Yes, but he said that is only because he is a double agent.

Your dad is the oldest *Malisu* I know.

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# ON THE MONGOL TRAIL

Meet the Only PRC National in the 2018 Mongol Rally

By Matthew Bossons





“ Be ready to overcome any unpredictable physical and mental obstacles... and get your papers sorted properly beforehand ”



The Mongol Rally is about as different from *The Amazing Race* as you can possibly imagine. While both involve exotic destinations and overland travel, the latter, for the unaware, is a shitty reality show. The legendary Mongol Rally, on the other hand, is a badass, unscripted and oft dangerous journey across two continents. It's cool, and it attracts a motley crew of adventurers and thrill seekers looking to have a rip-roaring good time, see the world and raise money for charity in the process.

The rally's roots can be traced back to 2001, when Mongol Rally founder Tom Morgan was studying art in the Czech Republic. At that time, according to an interview published in *Wanderlust* magazine, Morgan purchased a “crap little Fiat 126” and decided to drive to the “most stupid place” he could think of.

“Me and my mate Joolz decided on Mongolia and failed miserably. That was 2001. After that I lived in Russia for a while and learnt Russian, not very well. I started developing the rally as an event, thinking it was something I could do in my spare time,” Morgan told *Wanderlust*. The inaugural Mongol Rally was officially held in 2004 and saw the involvement of four teams.

Fourteen years later, in 2018, the size of the event was considerably larger. According to statistics published by The Adventurists, the official rally organizer, 332 teams made up of 905 people participated that year. Among them was Zhang Yue, a 34-year-old woman from Harbin, the capital of China's Heilongjiang province. According to the organizer's webpage, Zhang, whose English name is Sam, was the only PRC national to participate in the 2018 rally.

At first glance, Zhang may not look like the rough and rowdy type commonly associated with the Mongol Rally, but behind her kind eyes and soft smile is an adventurous spirit. ▶



Zhang's journey to Ulan-Ude, the rally's finish line near Russia's Lake Baikal, began in autumn of 2017, when she was contacted by a friend, Markus Parkkonen, who was living in Finland. Zhang and Parkkonen knew each other after living as roommates in Guangzhou, and he suggested they reconnect while driving well over 6,500 kilometers from Scandinavia to Siberia. Admittedly keen on the idea, Zhang's job at the Australian Consulate in Guangzhou and her deposit on her apartment hung in the balance. These two things, above all else, factored into her decision on whether or not she should participate in the rally.

"It's not very easy to find a good job. Jobs are everywhere, but finding one that pays well and you're passionate about isn't easy," Zhang tells us over a glass of wine. "I also had to talk to my landlord because I still had six months left on my apartment. I had to consider that I might not get my deposit back."

It took her until mid-April to commit to the adventure, and several additional months to tie up the loose ends of her life in Guangzhou, where she'd lived for nine years. On July 6, 2018, Zhang boarded a plane bound for Helsinki, and a week later, Zhang and Parkkonen were on the road, cruising towards Prague in a 1983 Suzuki LJ80.

"It was a piece of shit," says Zhang of the vehicle, which would end up breaking down over 30 times throughout the journey.

Once in the Czech Republic, the duo met up with the other participants in the 2018 Mongol Rally for the event's launch party on July 15. There were speeches, food and more than a few beers, and ralliers camped out in what Zhang describes as an abandoned amusement park. The following morning Zhang and Parkkonen, along with other teams, departed for Hungary.

She was all pumped up when they reached Budapest until their car broke down for the first time. The adventurers waited six hours while a mechanic repaired their vehicle. Then, Zhang hit her first diplomatic

snag at the Romanian border, where she was refused entry to the country due to her lack of a proper visa.

"Oh my goodness, Romania pissed me off," says Zhang. "They turned me away because I had a single-entry Schengen visa, but Romania is not part of the Schengen visa area, even though it is part of the European Union."

The issue forced Zhang and Parkkonen to detour to the nearest Hungarian town with a Romanian consulate. "The visa center was empty, so the consul general issued me the visa himself," Zhang tells us.

Up next for the duo was Turkey, a country that Zhang recalls fondly for its scrumptious cuisine and friendly folks, whom she describes as "very helpful."

"Our car broke down again on the uphill section of a mountain road and we were stuck there for a couple of hours. We were hoping someone would pass by and be able to help us, and eventually a middle-aged man driving something similar to a tractor stopped and helped us figure out the problem," says Zhang. "It was the oil filter. Eventually our car started and we were able to drive for two hours to a service station."

From Turkey, the duo traveled to Georgia – where they had to deal with stray dogs and scavengers – and then to Azerbaijan. Parkkonen drove through Turkmenistan, but, unfortunately for Zhang, she was unable to secure a visa to enter and was forced to fly from Azerbaijan to Uzbekistan. Zhang waited a week for her travel buddy to arrive in Uzbekistan, which, interestingly enough, is one of the world's only two doubly landlocked countries (with the other being Liechtenstein).

"Eventually we met in Uzbekistan, and he arrived with an Irish team and one other team," says Zhang. Together, the ralliers drove to see one of the greatest environmental catastrophes of the modern age: the Aral Sea.



Over the past five decades, it has transformed from the world's fourth largest lake into a vast desert dotted with smaller bodies of water. The Aral Sea's disappearing act is the result of river diversions for poorly thought out agricultural projects undertaken by the Soviet Union, and has been dubbed "one of the worst environmental disasters of the world" by former UN Secretary General Ban Ki-Moon.

"It was amazing but sad," says Zhang of the barren landscape that's replaced the lake. "What have we done to nature? It only took us 50 years and now the lake is gone."

The ralliers spent two hours exploring the area from the Uzbek side (the lake – or what's left of it – also crosses the border into Kazakhstan), before piling back into their Suzuki and driving to the ancient Silk Road city of Bukhara. And from there, Zhang and Parkkonen beelined it for Tajikistan, where the duo cruised the legendary Pamir Highway, which follows the Pamir Mountains through Afghanistan, Uzbekistan, Tajikistan and Kyrgyzstan.

"We drove along the Afghanistan border and got very close to China near Lake Karakul," says Zhang, adding that the snowy scenery was "stunning."

Unfortunately for Zhang, all good journeys demand hardship of some type, and while driving through Kyrgyzstan she got a double dose.

"When we crossed from Tajikistan into Kyrgyzstan, I started to feel cold and came down with a fever (possibly due to a spoiled sausage she'd eaten earlier). Then, three or four hours after crossing the border, we ran into a landslide that had blocked the road," Zhang tells us. "The authorities did a pretty good job of removing the rocks, but while we were waiting, I was shivering and didn't even want to talk. When we arrived at our hostel, I stayed in bed for two days."



With the 'Land of the Mongols,' and the finish line in Ulan-Ude, drawing ever nearer, Zhang and Parkkonen again parted ways due to visa issues, with Zhang flying to Novosibirsk, in Siberian Russia, to wait for Parkkonen as he drove the LJ80 across Kazakhstan.

Russia left a lasting impression on Zhang. "I love it. Although we don't speak the same language, everyone [in Russia] is willing to help you, or you can tell they are willing to try."

Parkkonen pulled into Novosibirsk, which is the third largest city in the Russian Federation after Moscow and St. Petersburg, four or five days after Zhang arrived. From there, the road lead to Irkutsk and Lake Baikal, the world's deepest lake and largest body of freshwater by volume. Opposite Irkutsk, on the eastern side of Lake Baikal, the duo pulled into Ulan-Ude, the rally's endpoint, on August 22. (Ulan-Ude is located in Siberia, just over 580 kilometers north of Ulaanbaatar, Mongolia, which was the rally's former finish line, before 2015.)

When asked what advice she'd offer to other folks looking to participate in the rally, Zhang had this to say: "Get your mindset in the right place, be ready to overcome any unpredictable physical and mental obstacles and face the challenges. Also, get your papers sorted properly beforehand, and lastly, enjoy the trip." ■

# LIFE & STYLE

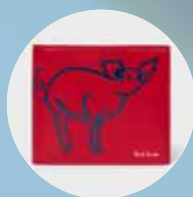


## Fondue or Shuizhu Beef?

An Attempt to Serve Sichuan-style Dishes to a Cheese-loving Nation, P22



Festive LEGO Sets  
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Living in a Maze  
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# MARIE AMIAND

## Founder of Lu Ming Tang

Interview by Dominic Ngai

Originally from France, Marie Amiand has spent the past 18 years living and working in Shanghai and Hong Kong. After spending a few years at a leading cosmetics company, she decided to branch out on her own in 2012 and founded Lu Ming Tang, a skincare brand based on the healing properties of tea. We caught up with her to find out the inspiration behind the concept, the journey of taking her China-born brand overseas and what the future holds for Lu Ming Tang.

### What was the inspiration behind Lu Ming Tang and making skincare products with tea?

A few years ago, I was diagnosed with heavy metal poisoning as a result of long-term exposure to city pollution. Together with treatment, a doctor in Hong Kong recommended that I drink more green tea, and I learned that *longjing* was very concentrated in polyphenol, which is one of the most powerful antioxidants in nature. After a year of treatment and drinking tea, I regained my vitality and realized my skin quality was much better, too. So the story of Lu Ming Tang basically started as a result of my personal experience and background in the skincare industry.

### What was the process of developing the Lu Ming Tang product line like?

We worked with Hangzhou's national research center on tea and a leading Japanese lab to develop our products. Along with them, we developed the tea remedy complex based on the polyphenol of tea. It detoxifies and revives the luminosity of the 'urban skin,' which suffers from constant stress, lack of sleep, as well as exposure to pollutants and blue lights - things that accelerate the process of aging.

### What are some of your most popular products?

It depends on seasonality, but the bestsellers include the Crème de Marie, a face moisturizer and radiance boost inspired by my breakfast recipe, featuring *longjing* tea, soymilk, red berries and hawthorn. Another one is the Miraculous Detox Paste that is used



“People really appreciated that we have a lot of authentic stories around tea to share, as well as our expertise on tea science”

as a face mask, another nutritious formula that came from a tea recipe, which calls for five black ingredients: *pu'er* tea, black rice, sesame seeds, jujube and bamboo charcoal. Finally, our Jasmine Bliss and Rose Bliss lip balms made from silver needle white tea are also very popular. To be honest, it's an extremely expensive product for us to produce, and it comes at a very affordable price. It's a good embodiment of our values, because we see ourselves as an affordable, approachable form of luxury, and I think that's what daily skincare rituals should be.

### Do you have a favorite tea to drink?

I'm all about *longjing*. Besides its high levels of polyphenol, I also love the taste. If you go for ones harvested in the spring before Qingming, you can really taste these wonderful nutty, toasty notes. Making yourself a proper tea and taking a few minutes of your time just for yourself during a busy day is something that we all need.

### Are there any new initiatives for the brand in 2019?

Last summer, Lu Ming Tang launched in Singapore at one of the biggest department stores there, and we have a counter on the first floor alongside many luxury brands. We're already available in some in-flight magazines, so we're going to continue to grow internationally. This year, we're going to reinforce the Singapore market and we're also launching in Hong Kong too.

### How has the feedback been so far in Singapore?

It's been very positive because the tea story and tea skincare products resonate. People really appreciated that we have a lot of authentic stories around tea to share, as well as our expertise on tea science, which is very unique to Lu Ming Tang.

Find out more at [lumingtang.com.cn](http://lumingtang.com.cn)

# STYLE RADAR

COVET

## Timberland's 'Geometric Flower' Collection

Teaming up with Hong Kong-based tattoo artist Jimmy Yuen, Timberland is releasing a special collection of their classic boots, sweaters, t-shirts and jackets just in time for Chinese New Year. All items feature Yuen's mandala prints, an auspicious pattern for the holiday. The most festive items of the collection are the new classic six-inch boots (available in brown and black), where the designers opted for a bright red color for the boot collars. You'll find these items at Timberland outlets across China, as well as its Tmall page.

> timberland.com



COVET

## LEGO Celebrates Chinese New Year

LEGO has been releasing special sets featuring different Chinese zodiac animals for a few years now, but for 2019, they've stepped up their game with two much more intricate designs. The Chinese



New Year's Eve Dinner set

(RMB699) features a family of six

enjoying a spread of auspicious dishes on a round table.

Meanwhile, the Dragon Dance set (RMB599) sees four dancers and an additional performer dressed as a pig

– the zodiac animal of the year – and a mechanical crank that allows the dragon to move up and down.

Both sets are available at LEGO shops across Asia Pacific, as well as the brand's online stores on Tmall, JD.com and Amazon.cn.

> lego.com

OVERHEARD

## "Is this a horror film poster?"

... so asked a perplexed Weibo user when she saw Burberry's 2019 Chinese New Year ad campaign. The British luxury label's attempt to honor China's biggest holiday with a series of photos featuring A-listers Zhao Wei and Zhou Dongyu donning the brand's newest products

has essentially backfired. Many criticized a couple of family portraits that looked like "a bunch of *fu'er dai's* plotting to assassinate grandma and steal her family fortune," according to other commenters on Weibo. Days after the initial release, the brand replaced the controversial group shot on their website and various Chinese social media platforms with less creepy photos from the same shoot.



> burberry.cn



SCENE & HEARD

# Kimmik

Located just inside the main entrance of the brand new Xintiandi Plaza on Huaihai Zhong Lu is a pop-up store featuring a series of eye-catching colored walls.

This dreamy space by Kimmik, the home furniture label by Berlin-based visual artist Kim Ye, features a range of cushions, small sofas, chairs, coffee tables, carpets, tissue boxes and more. Much like the flashy inter-

rior design courtesy of 'EXIT' by Swimming Pool Studio, Ye's products all feature eclectic animal prints and bold hues that make them stand out from everything else on the same floor.

Gender neutrality is a central theme for Kimmik. From the brand name (a mirror image of the artist's first name, which can be used for both men and women) to the playful designs, these home décor products are a good match for anyone with a larger than life personality. In addition to the animal-centric

main line, Ye has also recently collaborated with Shanghai Grand Theatre to release a special limited collection featuring theatrical prints, which are also available at the pop-up store. Running until the end of February, fans of the brand will also be able to find their products on Kimmik's WeChat store (search for Kimmik on WeChat).

1/F, 333 Huaihai Zhong Lu, by Huangpi Nan Lu 淮海中路333号1楼, 近黄陂南路 (180 0163 2766)

www.jinlinghotel.com

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# OINK OINK!

## 10 Chic Pig-themed Items for CNY

Compiled by Dominic Ngai

'Red' used to be the only dress code for Chinese New Year, but with fashion labels around the world putting their creative spins on festive apparel and accessories, there are so many ways to celebrate the holiday without looking like a life-sized *hongbao*. Here are some of our favorites.



Louis Vuitton  
**Women's scarf**  
RMB2,750, [louisvuitton.cn](http://louisvuitton.cn)



Coach  
**Chinese New Year tote bag**  
RMB1,900, [china.coach.com](http://china.coach.com)



**Vetements**  
**Chinese zodiac t-shirt**  
RMB1,710, ssense.com



**DSQUARED2**  
**Men's hoodie**  
RMB4,130, farfetch.cn



**Moschino**  
**Women's hoodie**  
RMB5,460, farfetch.cn



**Gucci**  
**Women's knit hat**  
RMB2,300, gucci.cn



**Paul Smith**  
**Men's leather wallet**  
RMB1,710, paulsmith.com/asia



**MCM**  
**Keychain**  
RMB1,831, farfetch.cn



**Swarovski**  
**Women's gold bracelet**  
RMB1,190, swarovski.com.cn



**Swatch**  
**'Gem of New Year' wristwatch**  
RMB690, swatch.cn

# LIVING IN A MAZE

This Guilin Boutique Hotel Plays with Optical Illusion and 'Impossible Staircases'

Words by Dominic Ngai,  
Photos by Chao Zhang

**Project name:** The Other Place Guilin Litopia  
**Location:** Pingle county, Guilin  
**Area:** 1,588 square meters  
**Design company:** Studio 10  
**The brief:** Inspired by Dutch artist M.C. Escher's penchant for mathematical structures and defying the rules of projective geometry, architects Studio 10 transformed two rooms inside The Other Place Guilin Litopia – a small boutique hotel in Pingle county – into design-forward living spaces with two distinctive themes: 'dream' and 'maze.'

> [studio10.co](http://studio10.co)

Clean lines and simple geometrical shapes are two main emphases for both rooms.

The 'maze' room features a forest green interior with sets of Penrose stairs hanging down from the ceiling and shooting out from its walls, along with golden colored doors and windows.

Soft pink and white shades dominate the 'dream' themed room, while the layout mirrors the 'maze' section of the hotel.

In order to accentuate the minimalist design approach, all modern amenities, light fixtures and electric appliances are from the room's surfaces.



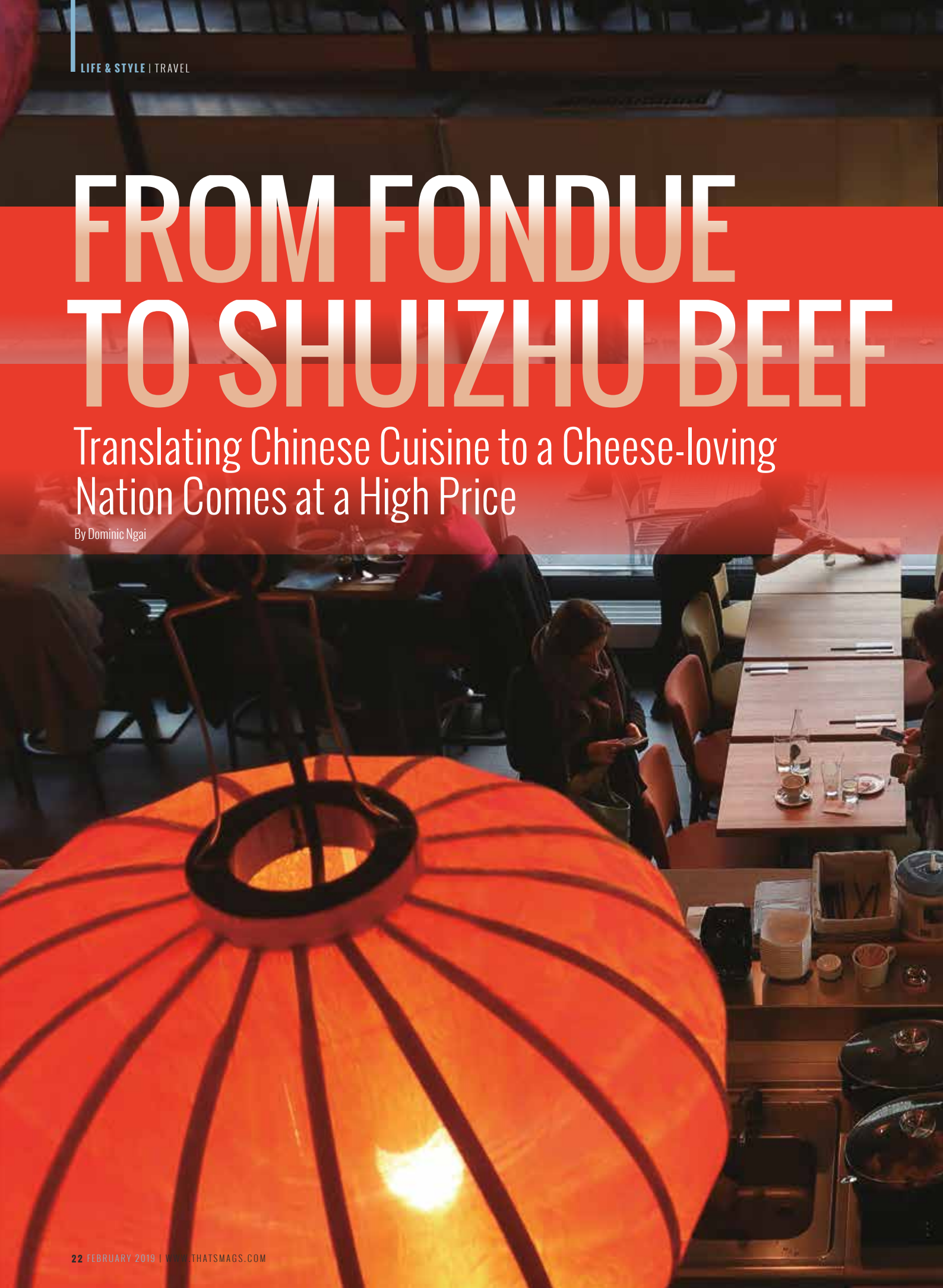
M.C. Escher's 1953 lithograph print titled 'Relativity,' which depicts a room with seven sets of staircases and multiple sources of gravity, inspired the overall layout.



# FROM FONDUE TO SHUIZHU BEEF

Translating Chinese Cuisine to a Cheese-loving Nation Comes at a High Price

By Dominic Ngai







Regardless of what you think about the city, most people who have visited Zurich, Switzerland will agree on one thing: It's very expensive. On indices that compare the prices of Starbucks grande lattes (CHF6.80, or RMB46) and McDonald's Big Mac sandwiches (CHF6.50, or RMB44) across the globe, Switzerland almost always comes out on top.

If you think going for dumplings or Chinese noodle soups would be a more economical choice, think again. As a frequent visitor to the Swiss financial capital, and someone who is not a big fan of cheese and cold-cuts, I started to look for more dining alternatives to the local staples on recent trips. While searching for the flavors of home, I encoun-

tered what were probably the most expensive baskets of *xiaolongbao* (CHF16, or RMB108 for five pieces), and bowls of *hongshao* beef noodles (CHF25, or RMB170) I've ever seen. Simply put, dining out in any capacity here is a luxury.

For many North Americans who grew up watching sitcoms like *Friends* and *Big Bang Theory*, the first impressions of 'Chinese food' tend to be cheap, Americanized dishes like sweet-and-sour pork or General Tso's chicken, served in white oyster pail boxes and best enjoyed during a movie or board game night at home. These dishes, as we know, almost never appear on the menus of restaurants on the Chinese mainland.

In Switzerland, a country that's predomi-

nantly white and with a miniscule Chinese population, the general understanding of Chinese cuisine among locals is also somewhat obscure. (Note: According to a 2017 government census, only 0.2 percent of Switzerland's permanent residents are from the PRC.)

Growing up in a small town just outside of Zurich, writer Sandra Bachmann has been visiting Chinese restaurants with her family since she was a kid (in the early 1990s). "Back then, Chinese restaurants mostly served Cantonese cuisine, probably because most of these places were run by immigrants from Hong Kong or Guangdong. What's also interesting is that they would often also serve sushi, Thai curry and other Asian dishes as well." ►



“Some diners were stunned when they saw the Sichuan chicken. To them, the *mala* flavor was like an electric shock”



Some 25 years later, this ‘kitchen sink’ strategy in menu planning is still commonly adopted. Walking down Langstrasse today, a street filled with a colorful mix of restaurants serving cuisines as diverse as a hotel buffet spread, you will find venues that declare themselves categorically as ‘Asian restaurants’ (many are run by Chinese operators). Inside, an overwhelming menu that reads like an encyclopedia of every single Asian dish under the sky awaits.

“I’ve actually spoken to some of these restaurants and encouraged them to become more focused on just Chinese food. Though many of them believe [having every Asian cuisine under one roof] is what Swiss customers want. They’re afraid that if they stop serving other Asian dishes, their customers will be disappointed,” she tells me.

In 2016, Bachmann – a University of Zurich graduate who studied political science and Chinese language and literature – founded the Zurich Chinatown website, a virtual space where her team curates restaurant listings, events calendar and pretty much everything related to Chinese culture happening around town. Since then, they’ve managed to rack up a loyal following among foodies of all nationalities and the city’s small Chinese community. (Zurich itself does not have a physical Chinatown.)

Contrary to the beliefs of the aforementioned restaurateurs, however, Bachmann noticed that in the past few years, an increasing number of new eateries have started to drill down on the specifics of different regional Chinese cuisines (Sichuan and Dongbei) or dishes (*baozi*, hot pot, dumplings and noo-

dles). This is a movement that has also been happening in world capitals like New York and London over the past decade or so. In 2017, *New York Times* food critic Pete Wells named a Yunnan and a Sichuan restaurant among his 10 favorite openings of the year, while a Hunan-style noodle joint in the East Village also became one of his top picks in 2018. Lesser-known regional cuisines are beginning to steal the limelight from their Cantonese and Shanghaiese cousins.

Among Zurich’s new wave of entrants are Lucky Dumpling and Lucky Noodle, a pair of restaurants opened by Angel Liu in 2016 and 2017, each focusing on their namesake dishes, all made from scratch with local ingredients and no additives. The Anhui native and longtime F&B entrepreneur, who moved to Zurich with her British husband about seven years ago, admits she struggled with translating some of her favorite home-style Chinese dishes to Swiss diners in the beginning.

“At first, some diners were stunned when they saw the Sichuan chicken (*laziji*). To them, the *mala* flavor was like an electric shock... there were also many customers who kept asking for curries,” Liu says, recalling the frustrating early days of Lucky Dumpling. Many locals, she says, think that Chinese food is just Thai curry and sweet-and-sour chicken. But instead of caving in completely to those demands like others have, Liu has figured out ways to adapt to the local market without diluting her devotion to sticking to a purely Chinese menu.

Concessions include making adaptations to the recipes of certain dishes, although the road to reaching a balance is an ongoing



trial-and-error process. In dishes like 'twice-cooked pork' (*huiguorou*), pork neck is used as a substitute for pork belly to cater to the locals' aversion to fatty cuts of meat.

Similar to Sichuan chicken, the *shuizhu* beef is also a tough sell to many locals. "You have to be very careful about the amount of spice used, and allow customers to choose how spicy they want it. We actually use two kinds of chili peppers – a local variety (more mild) and the ones from Sichuan – depending on who we're serving," Liu explains, adding that the amount of oil must also be reduced. While they aren't to everyone's taste, these dishes still remain as staples of the menus of Liu's restaurants as her argument to the general misconception of Chinese cuisine.

Going back to the issue of pricing, both Liu and Bachmann believe that while Chinese food in Zurich is often several times more expensive than what you'd pay back in China, they're in line with the general cost of dining

out, which is relatively standard considering the average wages earned in Switzerland are also much higher. "Dishes like handmade dumplings and noodles are very labor intensive, and people are willing to pay more for it, especially if they are good," Zurich Chinatown's Bachmann adds.

Many Chinese restaurants in Zurich, she notes, often have a 'special menu' (written in Chinese instead of the standard German and/or English) available upon request for their Chinese guests and others whose palates are ready for a next-level challenge. These menus are usually where Bachmann would uncover all the hidden gems.

At Lucky Noodles, for instance, the Sichuan chicken not only features a customizable level of spice, there would also be the options of using the deboned meat from the leg or the whole chicken, which is more flavorful but only popular among Asian guests who are used to picking out the bones themselves.

"It takes a long time," Liu admits, "to change the perception of what real Chinese cuisine is. It's not just supposed to be fast and cheap, you know? There's definitely a market for more upscale options in a city like Zurich."

During our visit at a busy weekday lunch shift, Lucky Noodle was packed. A group of German speaking diners nearby were served what looked like bowls of *dandan* noodles topped with heaps of chili oil. Unfazed by the sight of the red-colored dishes, they began digging in with pretty decent chopsticks skills.

"We're pretty proud of what we're doing," Liu reaffirms. "We obviously can't make 100 percent of the people who come through our doors happy, but if we can satisfy 90 percent of them, then we've already succeeded." ■

Zurich Chinatown: [zurich-chinatown.ch](http://zurich-chinatown.ch)

Lucky Dumpling: [luckydumpling.ch](http://luckydumpling.ch)

Lucky Noodle: [luckynoodle.ch](http://luckynoodle.ch)

# ARTS

## Turning the Tables

Making and Cutting Through the Noise with Vinyl in China, P30



SlimeEngine  
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MONO  
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Noctilucent  
P36



# SHEN LIJIA

## Beijing-Based Record Label Ran Music's Got its Sights Set on Europe

Interview by Sarah Forman

2018 was a big year for Chinese indie music, and one sign was the international expansion of Beijing-Based electronic label Ran Music with their new German outpost Ran Rad. Founded by Shen Lijia and Tony Jiao in 2015, they've worked with artists all over the country and brought in a host of international acts for tours throughout the PRC. Here's what Shen had to say about trains in Cologne, other city-based labels and Dizzee Rascal.

“One day [JCC] just jumped on a train to Cologne with several of our records, to see if they would sell or at least display them”

### Where did the idea of Ran Music come from?

I'm a mixing engineer and producer myself. I had a bunch of tracks that I wanted to put out, but the only two electronic music labels I knew in Beijing back then, Shan Shui and Acupuncture Records, weren't operating anymore. In the meantime, some of my mixing clients (mostly friends of mine) who are also electronic music producers had the same problem releasing their stuff, so I decided to launch a label for us. The founders of D-Force Records and Do Hits launched their studios around the same time, and I have huge respect for those guys.

### You launched Ran Groove in 2017 and Ran Rad last year. What's the difference between the two branches?

I like a wide range of electronic, so the plan for Ran Music was to reflect that. Our different sub-labels focus on a certain styles, so that artists making different music in different BPMs or genres can inspire, collaborate with and learn from each other, so their work can evolve in interesting ways.

When our Ran Groove compilation series had a sizable number of house and techno producers from around the country, we released it under the first sub-label. In 2018, my friend JCC (now the label head of Ran Rad) and I agreed it was the right time to step into the bass music scene. We'd found some very talented young artists who've been making great stuff. People needed to hear their music, which is when our second sub-label Ran Rad was born in November.

### Is Ran Rad your first international venture?

We'd already released music for several international acts (An On Bast from Poland, Rookely from New York, Yannick Barman from Switzerland, to name a few) as well as booked artists we like for China tours, shows and workshops. But with Ran Rad, since JCC is based in Germany and is pretty well-connected in the bass scene, the goal was to work as a bridge between European and Chinese artists that we could scout.

### How did your partnership with Kompakt in Germany come about?

Kompakt has been handling our vinyl distribution globally since 2018. The opportunity came quite unexpectedly and all thanks to JCC. One day she just jumped on a train to Cologne with several of our records, to see if they would sell or at least display them. She walked in, introduced herself and played our music to the staff. They loved it, and agreed to put our records on the shelf, just to see how it would go. A couple weeks later JCC revisited, and the same staff told her the records sold out within a day. They asked her to send over a playlist of our full catalogue, and a few months later, Jo Saubri from their distribution department emailed me saying that the three founders, Wolfgang Voigt, Michael Mayer and Jürgen Paape, all liked our catalogue and officially offered us a distribution deal. I can't describe how happy we were. Kompakt has a huge influence on me and several artists on our label.

### Where do you think underground electronic music in China, or specifically the bass scene here, is headed next?

I think 2019 is going to be an exciting year. We're receiving more and more demos from young bass producers who are very open-minded. They experiment with sounds and ideas, and these are exactly the people we're hoping to work with. Very interestingly, a number of musicians are writing music in genres that have never really been big in China, like Grime and Footwork/Juke. You can expect more music in these styles. Labels like Do Hits from Beijing, Unchained in Shenzhen and SVBKVLT in Shanghai have been putting out interesting bass music with different focuses. They're definitely important players in the bass music and dance club scenes.

### What would you recommend someone who isn't familiar with the genre listen to first?

Bass music has been developing very fast, and has become more diverse through the past decade. Even relatively new genres like Footwork already have distinguished sounds depending upon the region. Stuff coming from the UK is different from the original Chicago Footwork. Start with the Teklife records. Astrophonica and Cosmic Bridge are also great labels to look at. UK Grime has been around for a long time, the iconic English underground scene that music emerged in London, eventually making its way to the US. For that, check out Wiley, The Boy Better Know collective, or early Dizzee Rascal stuff.

ran-music.com

# COLLAGE

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## COMING TO A THEATER NEAR YOU



★ FEBRUARY 22 ★

### Maquia: When The Promised Flower Blooms

Residents of an imaginary kingdom Iolph stop aging once they become teens, spending the rest of their immortal lives in a suspended state of physical youth. But when invaders ravage the town in search of their blood – and their life giving powers – a girl named Maquia must leave her home in search of escape. This animated film from Japan details the protagonist's relationship with a mortal boy, Erial, and whether their love will survive the test of time.



★ FEBRUARY 22 ★

### Alita: Battle Angel

Directed by James Cameron and Robert Rodriguez and set in a future that's far from familiar, Dr Ido (Christoph Waltz) rebuilds the titular cyborg he found in a junkyard. With no memory of her past at first, Alita (Rosa Salazar) eventually becomes aware of what's in store for her future. Bearing valuable technology that has been lost for years, only she can save the city from the cycles of death and destruction that have become commonplace in this cyberpunk action film.



## TRANSCRIBED

### “Must watch this an infinite number of times!”

... a hip-hop fan on Weibo said of the Higher Brothers' exciting announcement last month. The Chengdu-based group that transcended international borders and infiltrated club speakers with songs like 'Made In China' and 'Black Cab' just dropped a new music video and announced the release of their sophomore album *Five Stars*, available February 22. In a preview of what's to come, 'Open it Up' gives a nod to the old school days of the genre, with a classic low-beat back track accompanying a fuzzy, black and white parade through the streets of San Francisco. With mini cop cars, mosh pits and dragon dances, the Chinatown scenery only stands to further cement the group's positioning between Eastern and Western culture, having sold out their second North American tour last year and continuing to rise to critical acclaim back home. They rounded out 2018 by releasing the single '16 Hours,' referring to the flight time between the US and the PRC, and just won Best Hip Hop Artist of 2018 at the second annual NetEase Cloud Music Awards on January 20.



## HAO BU HAO



### Hao

Beats by Dre launched their new Beats Solo3 wireless headphones for Chinese New Year featuring Shanghai-based 17-year-old DJ Gouachi. Impressed by her performance at one of her sets, the creative team approached the teen for the project alongside a handful of other young up-and-coming mainland musicians. The brightly colored promo video for the headphones, which debuted on Weibo last month, sport quick cuts and Year of the Pig themed accessories. If you're rocking up or rocking out to 2019, you can scoop a set to complete your lucky look. Available at [apple.cn](http://apple.cn) for RMB2,268.



### Bu Hao

The critically acclaimed art film *Long Days Journey Into Night* was well hyped but poorly received when it hit mainstream theaters at the end of 2018. Marketed as a "Must see for the New Year", the film racked up USD262 million in box office sales before its screening on December 31, but by the following week, sales plummeted and criticisms for its ambiguous and confusing plot flooded the internet. If there's one lesson to be learned, pitching an ambitious creative project as a year end blockbuster is a bad idea.

## SINO CELEB

## Donnie Yen

The Guangzhou born movie star Donnie Yen is a jack of all trades, master of *Muay Thai*, *Wing Chun*, *Jeet Kun Do* and just about every other type of martial art. While his best-known flick to date may still be the galactic *Ip Man*, here's a rundown of a few things you may not know about the martial artist-turned-actor Donnie Yen.

- 1 Son of a Martial Arts Pioneer**  
Yen's mother, Bow-sim Mark, is one of the most influential martial artists of the 20th century having helped to popularize the martial arts. She later emigrated to Brighton Massachusetts, where she founded the Chinese Wushu Research Institute in 1976.
- 2 Child Gangster**  
After a period of teenage rebelliousness in which he got caught up in a local gang, Yen's parents sent him to Beijing at the age of 14 to study martial arts and moral education.
- 3 A Bruce Lee Fan**  
While Yen has been widely lauded for his turn as the infamous martial artist Ip Man, he has also been very vocal about his admiration for Bruce Lee. Having another opportunity to align himself with the greats, he starred in the 1995 TV adaptation of Lee's 1972 film *Fist of Fury*.
- 4 Title Disputes**  
During the making of the first *Ip Man* (2008) film, disputes arose between the producers and Wong Kar Wai's team over the name of the movie. Wong's take on the life of Ip Man, was entitled *The Grandmaster* (2013) and starred Tony Leung, taking a more philosophical look at martial arts of the 1930s. While there may at one point been some tension, *IP Man*, starring Donnie Yen and Wong's film both went on to receive critical acclaim, successful in their own right.
- 5 A Silver Screen Gangster**  
Donnie Yen also all but confirmed that he is set to star in a big screen version of the cult classic Hong Kong-based gangster game *Sleeping Dog*, which gained a huge fanbase around the world after being released in 2012. In February last year, Yen posted a picture of himself in costume for the film with the caption "Sometimes great things take a bit of time. *Sleeping Dog* is in motion, you guys ready for this?"



### WHAT'S NEW



## 'Ocean' Offline

Shanghai-based digital contemporary art center SlimeEngine launched their programmatic project Ocean in early January, an offline exhibition of 99 artists on a digital platform. Set in the middle of a virtual body of water, the videos, digital sculptures and photographs float inches above the surface, where users can navigate between different art pieces via keyboard control. Including works by 33EMBYW, Pixy Liao, Gooooose and others, you can download the program off a Baidu cloud link to explore this futuristic pixelated show. Scan the QR code for more information and access to the program.



# TURNING THE TABLES

## The Varying Voices of China's Vinyl Culture

By Sarah Forman and Bryan Grogan



The last decade has seen a mainstream resurfacing of record culture across the globe, with Pop Tart-colored affordable turntables sold everywhere from Urban Outfitters to Amazon. Clean-packaged, freshly pressed indie bands can easily be found stocking the shelves of name-brand stores, to the point where they seem more prevalent than CD players or iPods. But while record culture may have had a strong resurgence in the West, it's taken a slightly different course on the Chinese mainland.

Between the cultural shifts of the 20th century and the rapid technological development that took place in its latter half, the medium nearly disappeared from the China's cultural landscape. All of China's pressing plants were closed in the 80s, and by the time popular music as a genre, re-entered the scene, the 90s had turned to tape decks and CD players. Nearly 10 years ago, there weren't many places you could buy older records, and new ones weren't widely available for purchase. Individuals bringing them into the country could only import under 200 at a time, meaning more often than not, they were going straight into people's homes,

onto their turntables and tucked safely on their shelves. If you had them, it's because you already knew you wanted them, and there weren't many opportunities for records to reach new audiences.

Things changed in 2010, when Nevin Dormer founded a one-man operation under the name Genjing Records, a label that releases exclusively on vinyl. His intention wasn't to shake up the record industry here, but to help local artists break into the international market. "Genjing was started as a vinyl-only label for Chinese bands that were touring or traveling abroad," Dormer tells us. The underground punk scene had a fixation with collecting records, "and when I realized there were a number of Chinese bands on Maybe Mars going on tour internationally, even though vinyl wasn't a thing in China, I figured they needed something to sell, as that's what collectors abroad generally wanted."

Dormer began to partner with musicians, hand-packaging and distributing 7" and 10" split EPs, while around the same time, Uptown Records opened up in Shanghai. While Dormer's motivation was to help Chinese artists break out of China, others were more interested in creating a collecting and trading culture across the country.

Chinese record label Modern Sky took to releasing large batches by 2013, and today there are three vinyl factories that have since opened up – two in Guangdong and one near Shanghai – primarily for export. Smaller operations like Hak Hak Manufacture, also in Guangdong, have popped up as well, producing hand cut, no-minimum order batches of lathe cut records for individuals and artists to produce on their own budget – with some releases like Cosmic Child's *Blue / Green*. Lathe Cut 7" even filled with sand, just for fun.



“A year and a half ago I emigrated to this country with 1,000 bucks, a box of records and a dream of starting a soul club”



While some push vinyl as a means to an end, others simply like vinyl for vinyl's sake. "They're almost sold out," C.c. of dream-pop band Peach Illusions tells us laughing, when we ask him about their record release. "Personally, I can't tell the difference between listening to a record and to an MP3. I just like the experience of it, taking it out of the packaging and putting it on."

Dormer confirms that the interest here is growing. Over the last three to five years, China's narrative has fallen closer in step with that of the West. Today, lots of independent Chinese labels release albums in this way. Between the design, packaging and sound, there's a lot of innovation taking place – people are excited, specifically when it comes to supporting independent musicians. But in Shanghai particularly, there's been a push for the old imports to be a part of the conversation as well. A handful of collectors and enthusiasts play hand-spun sets at the newly relocated dive bar Specters, which regularly hosts DJs like Tina Turntrick, Britain-based, longtime China visitor, Glenn Walton and Shanghai Soul Club nights with Baron Van West.

"A year and a half ago I emigrated to this country with 1,000 bucks, a box of records and a dream of starting a soul club," Van West told us. "I was introduced to Sacco from Uptown Records by some friends from San Francisco, and as they say in my native city 'the rest is herstory.'" By 2017 there was already an established network of people who'd been investing in vinyl culture, and an audience more than ready to receive it. Shanghai Soul Club is in the process of launching their first magazine, with a few shows across the country in the works in upcoming months. While these players may have differing opinions about the inherent value of vinyl, for both teams, it's all about spreading and sharing music. Between the influx of new Chinese artists cutting and releasing on vinyl, the musicians and factories exporting their own work and the DJs reviving the classics in bars and pop-ups, the record culture in China has bookended, and capitalized on, the hip Pop Tart colored turntables in a DIY scene that both makes and cuts through the noise.

# What To Buy from China

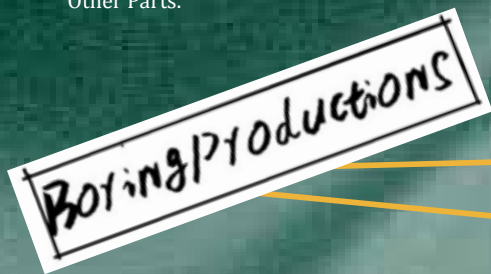


## Qiii Snacks Records

South China favorites Qiii Snacks Records have contributed greatly to the appreciation for vinyl of all forms in the indie rock scene. They've also grown a tendency towards turning foreign bands onto the charms of vinyl, as seen with Singaporean band Cosmic Child's 「Blue / Green」 Lathe Cut 7" and Taiwanese act VOIDD's *Xinyue/Kuangshi* Lathe Cut 7".

## Boring Productions

Like Qiii Snacks Records, Shenzhen based Boring Productions have played a key role in maintaining Southern China's indie rock vinyl culture. While they've only just gone and put out a pair of unreleased songs by the awesome Chestnut Bakery, other excellent releases from the past 12 months include *Odd F\*\*king Gesture EP* by Indonesian act Odd Gesture and *EP* by Scarlet's Other Parts.



## Space Circle

Largely a vehicle for new releases by Wang Wen at this point, they did manage to release two of the best records of 2018 in Wang Wen's *Invisible City* and Xie Yugang's joint album with Serge Teyssot-Gay's *A Nano World*, both of which dropped on gorgeously designed vinyl.

## Genjing Records

Only now dropping a new album after a period of substantial silence, Genjing have largely been releasing records that feature Dormer's band Struggle Sessions. Their vinyl clout runs deep, and Dormer is something of an advisor on the format, having helped out Qiii Snacks in their early days of releasing vinyl. Key titles on the label include *Split 12"* by Die!ChiwawaDie! and *Struggle Session, I'll Be Your Mirror 7"* by Dear Eloise and *Split 7"* by Little Monster and Negro Leo, some, or all, of which may be extremely difficult to find.



## Maybe Mars

Maybe Mars had a strong 2018, with releases from a number of old and new favorites, including Snapline's *Shou Hua*, PK14's *What We Talk About When We Talk About His Name* and Hiperson's *She Came Back From the Square*. The Beijing label are instrumental in giving continued life to rock-based vinyl records, which may in part have something to do with team-member Nevin Dormer.





## Eating Music

One of the newer labels on this list, Eating Music packs a punch when it comes to distribution. Founded by Cookie Zhang, one of the people behind Shanghai Daily Vinyl, Eating Music are committed to distributing across various physical formats, mostly CD and cassette tapes at this point, though their vinyl releases include Knopha's *Nothing Nil* and Jiafeng's *Bengdi Zhi Dabing/Bao Caiming 7"* release.



## Space Fruity Records

Having begun life with some great limited 7" releases in the form of The Mold's 4 Live Tracks in Obiwan Bar and Boiled Hippo's *Mystery/River* EP, Space Fruity later jumped on the cassette format with Dolphy Kick Bebop's epic *Smoke a Haiku Cigarette*. We think that's great, but it could use more vinyl. Anyhow, having grown out of performance space and shop, frUITYS-SPACE, their vinyl chops are pretty strong.

## Ruby Eye Records

We were big fans of Ruby Eye's decision to go back and release albums by City Flanker and Goodbye Honey Boy on vinyl. Ruby Eye's attention to design is in evidence on records like *Speechless* by Goodbye Honey Boy as well as Doodle's *Endless Dreamless*.



## Where to Buy In Your City

### Beijing

frRUIITYSHOP

Official WeChat: frRUIITYSHOP

Indie Music

Official WeChat: duyinchangpian

666 Rock Shop

Official WeChat: xmusicckchina

Li-Pi Records

Official WeChat: LiPiRecords

### Xi'an

Vinylhouse

Official WeChat: VINYL-HOUSE

### Shenzhen

Vinylhouse

Official WeChat: VINYL-HOUSE

Old Heaven Bookstore

Official WeChat: oldheavenbooks

### Guangzhou

Vinylhouse Café

WeChat: vinylhouse (personal account)

### Shanghai

Uptown Records

Official WeChat: gh\_b2749ddebdf

Daily Vinyl

Official WeChat: DailyVinyl

# WHEN OPPOSITES ATTRACT

Swelling Soundscapes from Japanese Post-Rockers, MONO

By Sarah Forman



Intense and dynamic are two words often used to describe Mono's music, and more importantly, their live shows. Marking an extensive run and the release of their newest album *Nowhere Now Here*, they've booked a tour across China that only adds to their well-stamped passports. With two decades of music under their belt, the instrumental band from Tokyo has played shows across the globe, shaping their sound and their trajectory as a group. "In our 20 years of playing together, we've had many changes to our music, inspired by touring around the world, seeing new places and meeting new people," guitarist Takaakira Goto tells me.

Despite those shifts, there are certain things you can expect from the four-piece outfit, regardless of which album you turn to in their expansive catalogue. "We always want to push further and always try out new things, but one thing that you can always find in our music is a bright and a dark sight," he explains.

Close your eyes while 'Silent Flight Sleeping Dawn' creeps into your ears, it's hard not to visualize a spectrum of complimentary opposites with these heavy but beautiful tracks: yin and yang, light and dark, hope and doubt. Drawing on a diverse range of influences from composer Phillip Glass to Sonic Youth, you can hear the juxtaposition and emotional depth throughout their musical timeline.

"I'm very influenced by classical composers such as Beethoven, but also noise bands like My Bloody Valentine and Neurosis. Combining these raw elements of loud and heavy music with very harmonious classical sounds is something that I've always been drawn to," Goto tells me, and that varied combination of shoegaze, classical and punk is what makes their sound so difficult to explain.

It's for this reason 'post-rock' isn't the most accurate description of MONO's music. Historically, the band has positioned themselves as being separate from blanket categorizations of style or intention, and while some might take issue with this, for Goto, it's inconsequential. "To be honest, we don't really care if people put us in a specific genre. The most important thing is that they can connect with our music, that they can be inspired when we play live. Over the years, we've gotten a lot of love from post-rock communities all over the world, so we don't mind being called a post-rock band."

Their swelling soundscapes come from a range of effects pedals, a 1974 Fender Stratocaster, a 1970s Ludwig drum kit and the ever-important glockenspiel. But depending on which album you turn to, you're likely to hear more than just their standard outfit. "*Hymn to the Immortal Wind* pushed our boundaries as we added lots of strings to our music and combining classical elements." The 2009 album was

mixed and recorded by American musician and recording engineer Steve Albini, and came after a yearlong touring break for MONO. *Hymn* was MONO's third album with Albini, and an important part of what solidified their longstanding partnership with him. "Steve has been a friend of the band for many years, and he is one of my personal heroes," Goto says. "I really like his DIY spirit and that he's always pushing us as a band. We've always wanted to record live and Steve really knows how to capture and create the sound that we have in mind. We also played a lot of shows with Shellac... such beautiful people that we only have the biggest respect for," Goto says, recalling it as one of his favorite tours.

There's also something universal in the emotional portraits painted by MONO's music. Their strings, guitars and symphonic sounds have only grown stronger over the years, which is why they'll be spending most of 2019 on tour. With shows booked all across Asia, Europe, North America and Australia, they'll be playing their complicated compositions to sold-out crowds for months to come, in heavy sets that'll leave listeners in some kind of state. It's hard to describe in words, so it's best you just close your eyes and listen for yourself.

March 2, 9pm, RMB220. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路



"One thing that you can always find in our music is a bright and a dark sight"

# CHINA

## MUSIC CORNER

### Three New Homegrown Albums on Our Radar This Month

By Sarah Forman

#### Lonely Perfection by Yannick Barman

Jazz trumpet and electronic music come together in Yannick Barman's fourth studio album, and Ran Music's first release of 2019. The Swiss musician recorded the songs during his residency in Shanghai and Beijing, drawing on his experience of loneliness and traveling in a foreign country, while painting a futuristic musical landscape. In recent years, many genres have begun to champion the trumpet, but what Barman's done in combining his classical training with computational composition is a unique take on the brass instrument. He's recorded, mixed and mastered the album himself, making the product entirely his own. At a low BPM, the tracks are not exactly danceable, but would likely make for a memorable live show combined with the artist's penchant for performative audio-visual effects.

Listen here: [ranmusicbj.bandcamp.com/album/lonely-perfection](https://ranmusicbj.bandcamp.com/album/lonely-perfection)



#### Mi Zi You Xing by Mice

Mice's upbeat electro acoustic album, translating to 'Freedom,' comes straight off of play rec label. While it was recently released, the album had already been finished in early 2017 and the songs are in no specific order, a detail that doesn't distract from the listening experience. The second, and longest, number 'Gai Mian Shou Jiao' sounds like an arcade game dance track, slowing in the middle only to pick back up to a tight, computerized high hat and building, stripped down chord progressions. Mice put the album together while studying synth timbre and vocal sound processing in Hangzhou, coming out with a set that we'd be happy to hear at any underground club.

Listen here: [playreclabel.bandcamp.com/album/](https://playreclabel.bandcamp.com/album/)

#### [GNM010] Noctiluents by Noctiluents

Shanghai-based music collective Genome6.66Mbp released their first album for Noctiluents late last year, and the five-track EP is well worth a listen. It's at once sleepy and playful, with misleadingly pop-inspired synthesized vocals and anime sound bytes. On 'Used to It,' the words "I don't really wanna go, not tonight I don't, every time I want to keep you and I lose it, because I know I never will..." are bookended by a man and woman conversing in Japanese. Like a half bad dream, it's vaguely innocent while sad and a little sinister, visualized on the cover by what looks like a kawaii bear entangled in bed sheets with a sketched batwing.

Listen here: [genome666mbp.bandcamp.com/album/gnm010-noctiluents-noctiluents](https://genome666mbp.bandcamp.com/album/gnm010-noctiluents-noctiluents)



# IN HIS OWN WORDS: JIM GAFFIGAN

## The Sidesplitting Dad on Life and the Universe

By Sarah Forman

Jim Gaffigan is one of the most recognizable (and palest) American comedians. With routines that revolve around parenthood and food, his clean jokes have opened him up to audiences of all shapes and sizes. Here are a few of his hot takes from interviews and standups across the years.

On his home state of Indiana and its winters, "I love the Midwest, but really, no one should live there."

On his self image, "(I'm) a Latin heartthrob."

On what people say about his wife, "She must be blind or seeking immigration papers."

Why he has such a broad appeal, "I happen to be liberal but I look like a republican senator from the 50s."

On opening for the Pope, "... then I hear something that sounded like booing, because it was booing, but it wasn't every-one it was like 10 percent, so like 100,000 people booing my Santa joke before they saw their religious leader who was going to talk to them about mercy."

On why skin protection is essential, "... I was sunburned so I looked like a giant land salmon."

> Mar 15, RMB280-680.  
Shanghai Centre Theatre, 4/F,  
1376 Nanjing Xi Lu, by Xikang  
Lu 南京西路1376号上海商城4楼,  
近西康路



On Victoria's Secret, "It's just gonna be women walking around in panties and angels wings, and then you get in there and it's like a Greyhound Bus station".

On having five children, "It's too many."

On traveling internationally with his wife and kids, "I would bring my tired, sleepy, poorly behaved children into a restaurant and the horror on the wait staff's face...I think I saw a waitress quit her job. She looked at my children, took off her apron, threw it on the register and walked out. Now she could have been getting off her shift, but I like to think she went home and hung herself."

On running into a bear in Alaska that was looking at him like, "Did I try and eat you before or is that the guy from Capote?"



# PORTRAITS OF CHINA

STORIES FROM THE LAST LADIES WITH  
BOUND FEET, ETHNIC MINORITY GROUPS  
AND WAR SURVIVORS

Interviews and photos by Cameron Hack,  
additional reporting by Edoardo Donati Fogliazza and Valerie Osipov

**F**or the past eight months, British photographer Cameron Hack has traveled across the country, listening to the extraordinary stories of China's living past. Today, the ambitious explorer has collected almost 100 interviews spanning various subjects. His project, dubbed *Humans of China*, was inspired by the trending photoblog *Humans of New York* that went viral after its launch in 2010. We've compiled a small collection of his fascinating interviews ranging from the few remaining women to practice the ancient custom of foot-binding to members of the unique Dai minority group of Yunnan province, as well as survivors of the Second Sino-Japanese War.







# TRADITION BOUND

**D**ating back to the 10th century, the peculiar Chinese tradition of foot-binding was a common practice among young girls in China.

Having small feet was associated with social status and would increase chances of marriage. Despite the excruciating pain, girls often had no choice but to bind their feet, which they would achieve by wrapping them tightly with bandages so that their toes would begin to tuck under towards the heel. They would continue to do this until their feet were as small as three inches – the ideal desirable size. Decorative handmade shoes, made by the families themselves, were then worn to adorn the prized feet.

It wasn't until 1912 that foot-binding was first banned in China, though many women secretly carried on with the practice. Cameron met with several of the remaining women with bound feet to hear their individual experiences surviving the severe cultural custom.



## 89 YEARS OLD YUNNAN

"I started to bind my feet at the age of 4 with the help of my mother. I didn't agree but I had no choice, and at that time I didn't really understand. My parents had six kids but I have the smallest feet out of them all. My sisters started to bind their feet but eventually stopped so their feet are much bigger than mine. I never stopped binding my feet – I still wrap them in cloth today. Back then it was very painful but now it doesn't hurt at all, though these days I can't really walk. I use a wheelchair to help me move around and live with my son and his wife who care for me.

Even though my feet are really small and always have been, I used to be able to dance alongside some other ladies with bound feet in a dance group for tourists who visited our village. We were all getting old so we stopped about six years ago. I recently fell over so one of my legs is swollen and very painful, and that's why one foot looks bigger than the other.

I married at the age of 15 and spent many happy years with my husband who died three years ago. We were



farmers and worked very hard for very little. Sometimes it was hard to find enough food. We had five kids – two boys and three girls. They are all grown up and have kids of their own now.

I've never left this village, but many people like to visit me because of my small feet. They like to take photos and videos – sometimes they even like to buy the shoes I've made. I can sell a pair of shoes that I no longer wear for 100 yuan. I used to make many beautiful shoes but I can't wear them anymore.

The last few years have been the happiest years of my life as I can really eat well, wear beautiful clothes, spend time with my grandkids and watch them grow up."



## 87 YEARS OLD INNER MONGOLIA

"I started to bind my feet at around 8 years old. My mother made me and she would help me at first. She would tell me when I was crying and in pain that if I didn't have small feet then no one would want to marry me. My grandmother also agreed to make my feet small. Both of them have very small feet too. My younger sister didn't have to bind her feet – she was lucky. There is no pain in my feet now, but I remember I often cried and couldn't sleep very well. I would try to avoid walking by crawling around on my knees instead.

I don't like to talk too much about my past as it was tough, but in my old age I feel much happier. I have had the chance to travel to some other cities and now my husband [and I] live quite well. I am lucky that I have had the chance to grow old with him. I now eat well, drink well, wear nice clothes and feel safe. We still live together, just us two, and this year we are both 87 years old.



We married at 18 and I didn't meet him until the day of the wedding – we weren't allowed to meet before. He came from another village and when he arrived he first looked at my small feet and not my face. Back then small feet were very important and the only way to marry a good man. After we married I felt very happy. We worked as farmers and we grew lots of corn. We had three children – one boy and two girls. I have lived in our house together for the last 60 years. Things are good. We never fight and he treats my family very well. He was and still is very gentle and patient and really cares about me.

I think my feet are ugly. Today I still wrap them up as if I don't, I find it hard to walk. My daughter and I still make shoes as I can't buy shoes that fit me. I am healthy and my eyes are still pretty good, unlike my hearing. I can cook, clean and take care of my husband. I spend most of my days at home with him.

I care most about my children and I want them to lead a happy and healthy life. About 15 years ago our son took us on the train to Beijing. We visited some famous sights but didn't climb the Great Wall. We went to Tiananmen Square and lots of people were looking at me and my small feet. I wasn't scared and felt quite safe. I think Beijing is a good place, but now I am too old to return."





## 92 YEARS OLD YUNNAN

"Binding my feet was so painful – I remember I'd cry a lot and if no one was looking I would take off the bandages and rewrap them lightly to release the pain. If I was caught I would be in trouble, and then I'd have to use a needle and thread to sew the bandages together so I couldn't easily undo them. I started at 6 years old and I still use white cloth every day to wrap my feet as I am used to doing it on a daily basis.

My mother died at a young age so she couldn't help me. An auntie helped, but also made me bind my feet. I didn't agree but I had no choice. These were hard times for me at such a young age. My dad was a teacher but he died about 40 years ago in an earthquake. He had three wives. The first was my mother. They had three children together – two boys and myself, but my dad has seven kids altogether.

The reason we had to bind our feet was so that we could marry. My husband and his family thought small feet were very important. Another reason was that women wouldn't be able to leave the house, so for a lot of my life I was stuck at home. Back then I was very young and beautiful. He was a very traditional man. He was a soldier but not out of choice – the government made him do this kind of work. He worked as a carpenter afterwards. We married when I was 16 – I didn't know him before that. On our wedding day he came to my house. Our families chatted for a bit and then we all agreed that we would

be married. If my feet were big it wouldn't have been possible.

At one point I stopped using bandages to bind my feet. He didn't reproach me but instead he wrote a letter. It said that if I stopped binding my feet they'd open up and they wouldn't be small anymore. I think he was afraid that I'd have big feet, and I think he liked small feet a lot. After he wrote the letter I started again. I really liked my husband though and was very sad when he died.

At the age of 18 I started to learn how to make clothes, hats, scarves and shoes. Even though I am 92 now, I still make clothes for the children in my family. I like to make shoes with beautiful patterns of flowers and animals. I always feel happy making those kinds of things – I find it relaxing.

I now live with my son and his wife, and they take very good care of me. I worry about my grandson though – he is already more than 20 years old and is yet to get married. He works at night and sleeps during the day so it's hard for him to find someone. I hope I can live long enough to see him marry."





## 85 YEARS OLD INNER MONGOLIA

"When I was 11, my adopted mother started to bind my feet. To this day I still use long pieces of cloth that I make to bind them. I knew many ladies with small feet but they have all since passed away. I used to be able to make shoes myself but I can't anymore. My hands are hurt from the work I used to do and no medicine can help. I don't let others see my feet as I think they are ugly and it's a private thing for me.

When I was one month old I was given to another family who looked after me. They treated me very well, like one of their own daughters. The mother was really good to me. I grew up with one of her sons and at around 17 we [wanted to be together] but we never married. We tried to have children for a long time but we couldn't conceive, so at the age

of about 28 we adopted two children – one boy and one girl. At around the same time, I became pregnant with a set of twins, and shortly after, my husband died.

I had too many kids after I gave birth to two girls and couldn't support them all, so I gave one little girl to another family in a different village. That couple had no children and were very happy. The little girl I kept died about a month later but the one I gave away survived. The girl I gave away came to visit me, but that was a long time ago. My biggest regret was giving her away and when I talk about it I feel so sad that I cry.

I now live with my son and his wife who take care of me. They are sometimes busy working though, so in the morning they'll cook some dishes for me and then at lunch time I can heat them up for myself. My back and hips also hurt. My life was tough before and we had to carry many heavy things every day, and slowly over time that caused me problems. I never had the chance to study, so I can't read or write. Back then many girls didn't have the [opportunity].

The house I live in today was the one I lived in with the man I grew up with, so there are many memories here, but they are mostly sad. I really don't have many happy memories. Nowadays I eat well, and have some nice clothes to wear. On my birthday my family comes to visit, and for that small amount of time, I feel true happiness."



## MARK OF TIME

China's Southwestern Yunnan province is home to a large number of ethnic minorities and one of the most sought-after tourist destinations thanks to its stunning landscapes and unique cultural heritage.

Some individuals of the Dai minority still carry some of the characteristic symbols of their heritage: black-dyed teeth and tattoos.

Mostly concentrated in today's autonomous prefectures of Dehong and Xishuangbanna, the Dai minority has a long history, recorded since the Han dynasty. In ancient records, Dai people are described as "short-haired and tattooed," proving that the custom of carving patterns on their skin dates back centuries. Tattoos, often on people's back, forehead and limbs, usually represented patterns and symbols related to Buddhism, and their completion symbolized one's passage into adulthood. Young boys and girls underwent the procedure that the locals call *fumo* at around the age of 12, consisting of the painting of the desired patterns on the skin permanently.

The tradition started waning after the foundation of the People's Republic of China in 1949, with fewer and fewer Dai undergoing the *fumo* process. But while the tattooed Dai people were becoming ever a rarer sight, the Xishuangbanna Dai Autonomous prefecture that hosts the majority of them has become a popular tourist destination, and the Dai culture has become one of the main attractions.



### 72 YEARS OLD YUNNAN

"Having tattoos and black teeth means you have reached adulthood. I started tattooing my hands with my friends at about 14 years old but the patterns have since faded. I had my name tattooed on the back of my hand and lines on my fingers. My friends and I used needles and pen ink to carve the tattoos into the skin. It wasn't that painful if we worked together, but you'd have to pull the skin tight over the bone – otherwise it would hurt.

If you didn't dye your teeth black, others would laugh at you. I started chewing leaves at 14 to dye them and I still use them today. But doing this also dyes your fingernails and that's why mine also changed color.

Life at the age of 20 was pretty easy and without stress, but later things changed and life became tougher. We used to have to grow rice and give it to the government, and growing rice is hard work. Now I feel happy. I have kids and grandkids and most days are relaxing. I put on my glasses, sit in front of my house and sew beautiful patterns in cloth."

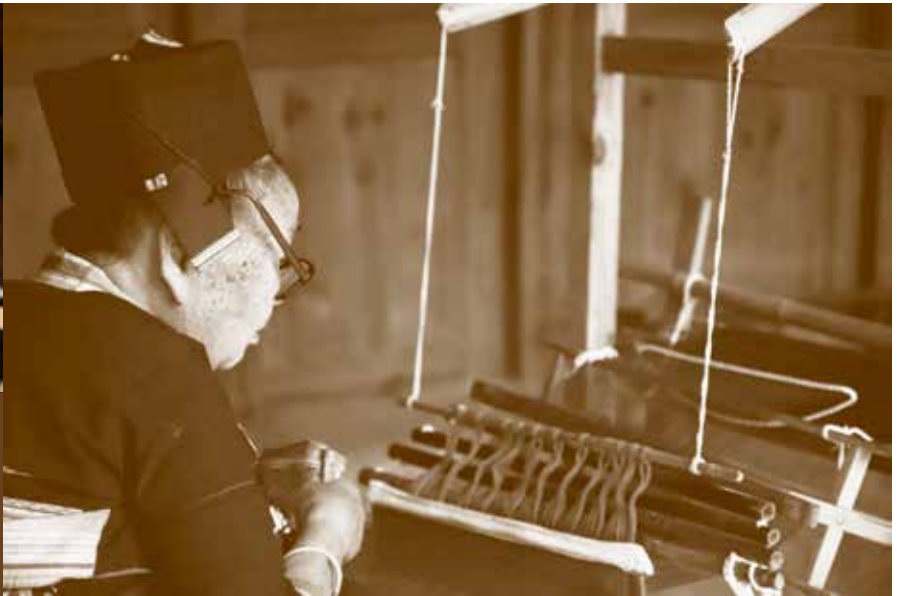




## 77 YEARS OLD YUNNAN

"I work at a tourist center, where I create embroidery. They pay me 100 yuan each month. In my old age, my eyes are not as good as they used to be so I need to make sure I bring my glasses. I started to learn when I was about 15 and this year I am 77. My mother taught me, and I tried to teach my kids but they didn't learn well.

It's much easier than being a farmer, and it wasn't easy. There was no choice because if we didn't grow the food we'd have nothing to eat. Even if I didn't work here I would still wear these clothes. I also used to have black teeth but the color has since faded."



## 92 YEARS OLD YUNNAN

"I work in an up-and-coming tourist spot, and my daughter-in-law makes things for me to sell to the few tourists that visit. I am the oldest lady left in the village and this year I am 92 years old. I made these clothes myself, but this hat I bought. Many people like to chat and take photos with me.

I've never left this place and I married later than other ladies here. I gave birth to seven kids but one died at around a month old. We were all farmers back then and it was a hard life – much harder than now."



# STRENGTH AND SURVIVAL

Lasting from 1937 to 1945, the Second Sino-Japanese War was a result of Japan's aggressive imperialist policy. As China's Nationalist army fought against the invading Japanese forces, ordinary people suffered horrific repercussions.

During this time, China saw some of the most horrific events of modern warfare, most notably the Nanjing Massacre – a vicious mass murder of residents in the provincial capital of Jiangsu. Though this was the most infamous episode during the war, similar atrocities occurred elsewhere.

One such tragic event was the Panjiayu Massacre, a brutal and devastating attack carried out by the Japanese army in a village located in Hebei province during the Chinese New Year in 1941. Throughout his travels, Hack met with two of the last living witnesses to the terror brought on that fateful day.



## 89 YEARS OLD HEBEI

"I am one of four survivors left who saw terrible things in this village, as most of the other survivors have since died. I still have nightmares about these things. I was 10 years old when the Japanese suddenly came to our village. It was two days before the Spring Festival. They stayed for just one day, but that day completely changed my life forever.

They killed my mother, my two sisters and my only brother. My sisters were just 2 and 3 years old and my brother was only 4. I can still remember them clearly and miss them to this day. My father and I were the only ones to survive, but amongst all the chaos I lost him. Luckily, I was found by an old man who was my next-door neighbor. When he found me, my clothes were on fire. It was a very cold winter and we were wearing many layers of clothing, so luckily the fire didn't reach my skin. But there was no water and he had to put the fire out in order to pick me up and carry me to safety, so he urinated on my clothes, told me not to cry and to stay as quiet as possible before picking me up and taking me into the mountains. I was so scared.

I saw many terrible things that day. Anyone who stayed at home was killed. They didn't care if you were a man or woman, young or old – they just wanted to kill people and they did it in the most horrific way. They wore green uniforms, they had mustaches, they had bikes and cars and long guns with knives on the end, which made it hard to fight back as we had nothing. People tried anyway, but it didn't work. I don't know how many there were exactly, but there were lots of them. They killed and then they left. After they were gone, I returned to see the destruction. People were unrecognizable as they were all just black bodies with no hair or clothes.

My dad and the man who saved my life survived. I also called him dad. I am forever grateful for his help."







## 82 YEARS OLD HEBEI

"Our village is surrounded by mountains and [the Japanese] suddenly came over the top. I was standing in the doorway of our house and that's when I first saw them. Our village has a stage and they told everyone to come down to watch a performance, and that's when the killing started. They had piled wood under the stage and set it on fire, burning people to death. If anyone tried to run away they were caught and then killed instantly.

I remember my mother holding me in her left arm and my older brother in her right arm. That's when he was killed by a bullet in the center of his chest, fired from a Japanese gun. My mother dropped him and ran away with me to find somewhere safe to hide.

I was just 4 years old at the time. My brother was only 6 years old and I don't really remember him very well. My brother's body was burnt alongside many other adults and children, so we were unable to find him afterwards. My mother found a pile of dead bodies, and that's where she laid down with me in her arms. We were pretending to be dead and she told me not to cry, not to talk and not to move so we wouldn't be detected by the young soldiers.



After the Japanese had finished killing, I saw them walking around looking at what they had done. They kicked the dead bodies and sometimes stabbed them again, looking pleased with what they had done. They killed more than 1,200 people in one day, but my mother, father and I survived. My dad was shot though, in his left shoulder frighteningly close to his heart, and was left just inches from death as a result.

Afterwards, my mother gave birth again and my parents often spoke about my older brother to keep his memory alive. I married when I was 20 years old. We were both farmers. My wife died six years ago after falling ill. I miss her. We had happy times together along with our four girls.

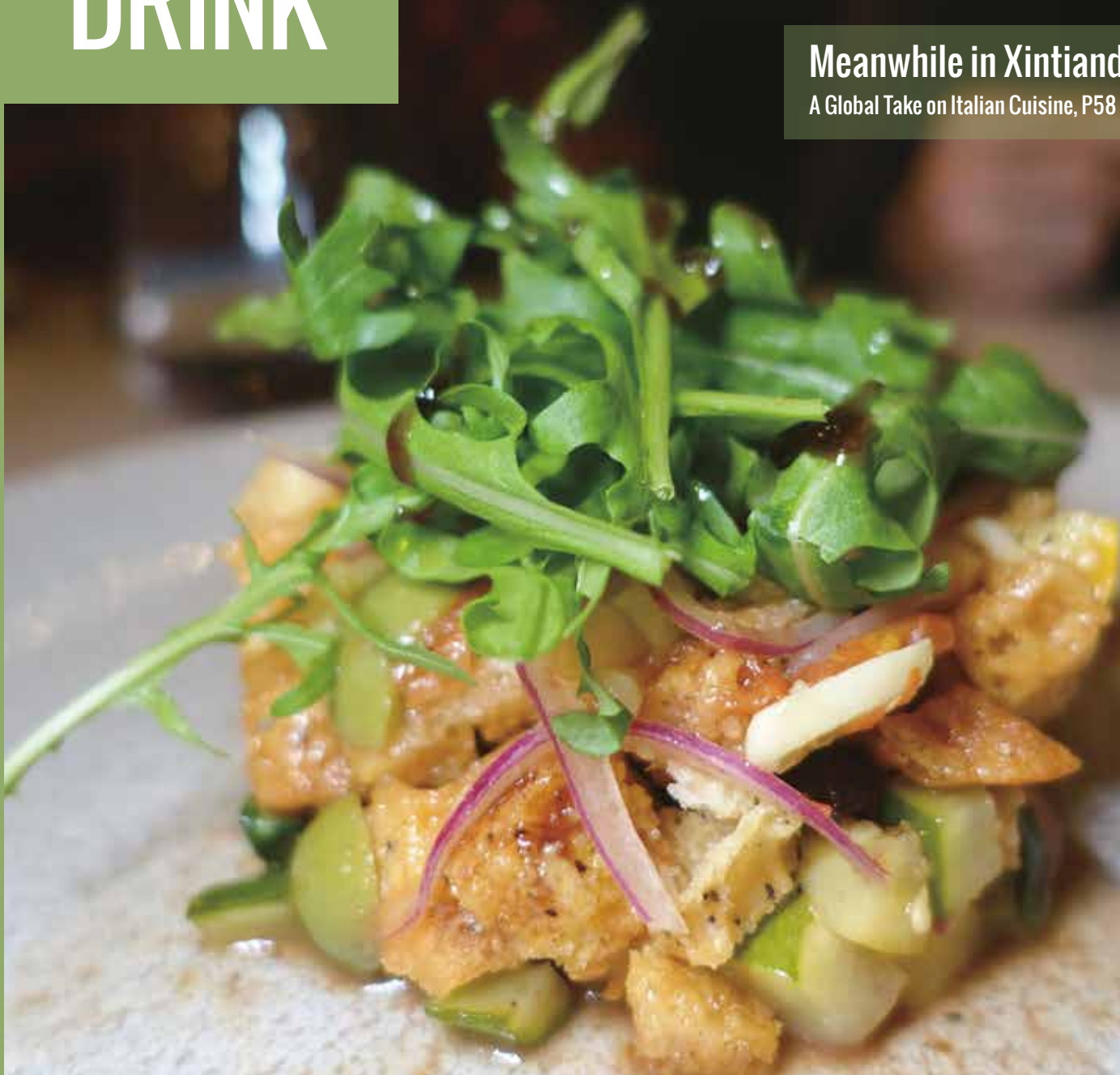
This year I am 82. I like to smoke, I still like to work outside, and in the summer, we grow lots of grapes. I still think about the terrible things I saw that day. I'll never forget."

Follow the Humans of China project on Facebook, WeChat (CJHphotography) or Instagram (@officialhumansofchina).

# EAT & DRINK

## Meanwhile in Xintiandi

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# JASON ATHERTON

## The Restaurateur on Overseeing Three Venues at The Shanghai EDITION

Interview by Cristina Ng

Jason Atherton has been very busy in the years following the April 2011 launch of his flagship restaurant, Pollen Street Social. Since then, he's also set up shop in London, New York, Dubai, Hong Kong, Shanghai, Doha, Cebu and St. Moritz with no signs of slowing down. Three of his newest endeavors are in the hotel, and we checked in with the no-nonsense chef (don't you dare call him a celebrity chef) to see how they are performing and his favorite dishes at each.

### How has operating a restaurant in Shanghai changed since you opened Table No. 1 in 2010?

A lot. Eight years is a long time, and so much has transformed, with countless chefs and concepts coming and going. It's interesting to watch a scene develop this much. You see people like Paul Pairet and Nicolas Le Bec flourish, but Martin Berastegui, who has restaurants all over the world, only lasted a few months. There's no secret formula for restaurants. You just have a hunch that you've got a great concept, and sometimes they work.

### How do you approach launching new concepts in Shanghai?

I think it's [about] understanding [the market] and speaking to a lot of people. In addition to accepting feedback, you need to embrace and become part of the local food community. Just because you're an international chef doesn't mean that you can't learn from a guy who's had a local place here for 20 years.

### How would you say the restaurants at The Shanghai EDITION are performing so far?

Good, HIYA is already off the charts, while Canton Disco's slowly increasing in



## “There's no secret formula for restaurants”

popularity. At Shanghai Tavern, we could be doing better, and a lot of that is people getting used to what we do. Some will dismiss it as a hotel restaurant, but we have a vision for it as a restaurant and a brand in its own right – just like Berners Tavern in London.

### How involved are you with the management of the restaurants when you aren't in town?

I'm highly involved in the style and operations, of course. We have weekly meetings online. I'm as involved here as I am in all my restaurants. People call me a celebrity chef, but that's nonsense. I'm a chef and a restaurateur. That's what I do.

### Do you find it difficult to maintain balance with restaurants all over the world?

I don't, I just get on with it. What's a work-life balance? It doesn't exist. You work quite hard

and focus to be the best you possibly can. Just be kind to people, be humble, be respectful and don't judge people. Judge yourself.

### Finally, if you could only order three dishes, one dish from each of the restaurants in the hotel what would they be?

At Shanghai Tavern, it would be the mac and cheese because it's pure indulgent comfort food. Your gym instructor would freak out. For Canton Disco, it's the roast pork, because I know the massive effort that goes into making it. Then at HIYA, I have to say the sashimi. We use fish bones to make the dressing instead of serving them with soy sauce dip. It's all beautifully dressed for the flavor as we believe it should be.

The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu 南京东路199号, 近江西中路 (5368 9531)

# GRAPE VINE



The gossip lines have been ringing off the hook these days, but let's start with some good news, shall we? Famed Italian gelato experts, **Grom**, have opened in the dead of Shanghai winter with flavors as tasty as the original, although the staff needs to work on their scooping skills.

More seasonally appropriate is the avalanche of hot pot openings. Just as we wrapped up this month's feature on new hot pot joints, more invites for the winter favorite arrived, including **Yasmine Hot Pot** (of the eponymous butchery) and **Yuanyang** (from the same people behind **Sense 8** and **The Peacock Room**).

Also open is **PS Café** from Singapore, which has an excellent laksa and Western-style casual eats. The Nest's new concept **Rye & Co** is finally serving baked goods and cocktails out of Xintiandi Plaza. Elsewhere, **Rastaco's** tacos and **Papito's** pancakes have new homes, while the True Legend group has just installed a new **Pistolera** on top of Jing'an's **The Blind Pig**.

For Chinese food lovers, there's a new location of Michelin-famous **Moose** in Lujiazui and **Fulu Modern Cantonese** on Julu Lu.

This month's confirmed RIP list includes **Paris Rouge**, **Paris Blanc**, **Paris Bleu**, **Mendo** (the group behind all these venues is focusing on higher-end ones), **EQ** and **Sushi-O** (both on Yanping Lu), **P.F. Chang's** (and five other HMS Host concepts), **Roast** and the original **Seesaw** on Yuyuan. Plus we've seen realtors trying to sell **GOD** and **Hooter's** locations on WeChat.



## WIN! RMB500 Voucher to Green & Safe Dongping Lu

Get ready for a mouthwatering meal at Green & Safe with their New Year Celebration Set. Start with a nutritious salad combo plus tortilla chips and guacamole, followed by mussels in white wine and garlic cream. Hearty portions of mushroom pizza with fresh truffles and a seasonal meat platter are served as mains, and you can finish on a sweet note with their classic carrot cake. A four-person set is priced at RMB588, while a smaller two-person set is RMB299. One lucky winner will receive a voucher for RMB500 to enjoy this feast.

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



> 6 Dongping Lu, by Hengshan Lu 东平路6号, 近衡山路 (5465 1288)

### BREAKING BITE

## Venu's All-You-Can-Eat Hot Pot Dinner Buffet

Step away from the grim, freezing conditions outdoors and turn your attention to the steamy bubbling goodness of hot pot. Venu Restaurant at Pullman Shanghai Jing An is just the kind of cozy escape you've been dreaming of, and their all-you-can-eat hot pot dinner buffet is just RMB188 per person this month. Help yourself to an array of seafood, meat or vegetables on offer to build the perfect pot. You can also grab something from the warm dishes station to nibble on as you wait for your food to cook.

> 1/F, Pullman Shanghai Jing An, 330 Meiyuan Lu, by Tianmu Xi Lu 梅园路330号上海静安铂尔曼酒店1楼, 近天目西路 (6353 5555 ext. 8526)



BREAKING BITE



## Authentic Hong Kong Style Seafood at Tai Loong Fat Kee

The newly opened seafood restaurant Tai Loong Fat Kee promises to take you on a culinary journey to Hong Kong. Their senior chefs prepare fresh seafood dishes such as typhoon shelter crab, emperor crab and tiger shrimp that are the size of your hand. If seafood isn't your thing, they also have Cantonese delicacies such as roast meat and clay pot rice. Adding to the appeal are neon lights, street signs and shop logos that bring to mind the colorful and bustling streets of Hong Kong.

> Rm 103-106, 1/F, Bldg 3, Lane 99, Wanyuan Nan Lu, by Humin Lu 万源南路99弄3号楼1层103-106室, 近沪闵路

## Shake Shack Has Landed in Shanghai

Last month, Shake Shack opened their first Shanghai outlet in Xintiandi. Though famous for burgers, Shake Shack started out as a hot dog cart in New York, so you must try their delicious Chicago-style dog featuring tomato, onion, relish, mustard, cucumber, pickled sport peppers and celery salt. You also won't want to miss the awesome extra crispy crinkle fries, classic Shackburger or concretes featuring frozen custard blended with decadent add-ins from local brands Al's Baking Co and Sweet Teeth caramels. Just be prepared for lines.

> Unit 02-03, Bldg 11-13, Xintiandi North Block, 181 Taicang Lu, by Madang Lu 太仓路181弄上海新天地北里10号11,12,13楼02, 03室, 近马当路 (5301 8860)



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# THE BOILING POINT

## 4 New Places to Enjoy Hot Pot Season

By Cristina Ng

If it weren't for the bubbling comfort of hot pot and its inherently social nature, we might succumb to seasonal affective disorder. Thanks to a wide variety of choices, we are often tempted out to share the pleasure of a one-pot meal. Sure, we all have our go-to joint, but why not mix things up with something new? You might just hit upon your next favorite way to steam things up.

### Lost Heaven Silk Road Hot Pot

At Lost Heaven Silk Road, they have transformed the previously underused third floor of their flagship restaurant into a hot pot concept featuring the flavors of Western China.

There are four different broths available, each representing a minority cuisine. We suggest you try a half-and-half pot. The 'Bridge Crossing' chicken soup is a schmaltzy delicacy filled with cured ham, mushrooms, goji berries, ham, quail eggs and pork stuffed omelet rolls. For a nice contrast, the 'Miao' is tomato-based with an ambrosial combination of lemongrass, kaffir lime, garlic, galangal and chili.

There are some Silk Road-inspired starters to hold you over as you wait for the pot to boil. We particularly enjoyed the chicken and lotus root cake as well as the Kashmir lamb samosa (both RMB48).



**Price:**  
RMB150-200 per person

**Recommended Stock:**  
Half/Half (RMB88/small,  
RMB128/large)

**Sauce Options:**  
RMB12 grants access to a small sauce bar containing the usual suspects, plus some excellent premade mixes like their lemon seafood dip and one made from crumbled beef.

**What to Order:**  
Tofu combo (RMB32)  
Pea shoot (RMB18)  
Fungus combo (RMB58)  
Fish paste (RMB68)  
Australian fatty beef (RMB78)

> 758 Julu Lu, by Fumin Lu 巨鹿路758号, 近富民路. Nearest metro: Jingan Temple, 8 mins. Open daily, 11am-10.30pm. (6266 9816)



## Market Hotpot

The next entrant on our list is not without some controversy. You see, Market Hotpot (鲜入围煮, Xian Ru Wei Zhu) is a popular Hong Kong institution known for their luxuriously golden chicken and fish maw broth, which has been gaining traction with Shanghai's hot pot dining masses.

They won't call out competitors by name, but do mention that several brands around town are mimicking them. On the bright side, this caused hordes of well-traveled mainlanders to descend upon their original Mong Kok location eventually leading them to open in Shanghai.

The cool interior takes inspiration from Hong Kong's iconic wet markets, reflecting the emphasis on freshness. That famous stock is made with fatty chicken sourced directly from trusted Huizhou farmers, giving it the depth of flavor. There is already plenty of chicken in the pot, so there's really no need to order any more meat if you don't want to.



**Price:**  
RMB200-400 per person

**Recommended Stock:**  
Chicken and fish maw (花胶鸡汤锅, *hua jiao jitang guo*, RMB268/small, RMB368/large)

**Sauce Options:**  
Add raw and fried garlic, scallion and chili to secret soy sauce blend

**What to Order:**  
Prime grade chuck ribs (封门柳牛肉, *fengmen liu niuou*, RMB238)  
Razor clams (竹圣皇, *zhu sheng huang*, market prices)  
Tianqi leaves (田七叶, *tian qi ye*, RMB28)  
Fresh coconut milk (椰汁大王, *ye zhi dawang*, RMB25)

> 2/F, Golden Bell Plaza, 98 Huaihai Zhong Lu, by Xizang Nan Lu 淮海中路98号金钟广场2楼, 近西藏南路. Nearest metro: Dashijie, 3 mins. Open daily, 5.30pm-4am. (6388 8003)



## Hang Jia

As Lou Shang's sister restaurant, it is no surprise that this Hong Kong-style seafood hot pot on Wanhangu Lu is already in demand with the snap-happy wanghong crowd. Part of its appeal is retro-inspired décor that whimsically recreates the atmosphere of Hong Kong streets and markets.

The other draw is an intense yellow croaker and peppercorn base, created by slowly simmering the fish's deboned flesh and fish maw, which melts into a silken stock.

Steaming bowls of this wonderful elixir are served with freshly filleted fish before they add the marbled ribbons of Australian beef, shrimp paste, dumplings and more to the pot. Before they do, ask for seconds.



### Price:

RMB300-500 per person

### Recommended Stock:

Yellow croaker and peppercorn (花胶黄鱼锅底, *hua jiao huangyu guo di*, RMB288)

### Sauce Options:

Tableside custom sauce mixing service (RMB12)

### What to Order:

Australian beef platter (手切招牌拼盘, *shou qie zhaopai pinpan*, RMB388)

Shrimp paste (自制鲜虾滑, *zizhi xian xia hua*, RMB188)

Egg dumpling (海鲜蛋饺, *haixian dan jiao*, RMB38)

Shrimp and shepherd's purse dumpling (鲜虾茼蒿饺, *xian xia yan qian jiao*, RMB38)

Fried Tofu (炸响铃, *zha xiang ling*, RMB 28)

> 282 Wanhangu Lu, by Xinzha Lu 万航渡路282号, 近武定路. Nearest metro: Jing'an Temple, 12 mins. Open daily, 11.30am-2am. (6214 7277)





## Fu Gong Guan

Replacing upscale French rotisserie Paris Blanc in HKRI Taikoo Hui is this posh new Cantonese hot pot joint, whose name means 'Rich Mansion.' While prices are steep, the service and products are an appropriate match.

Our meal began with a plate of fresh cherries before they doled out individual sauce services. A decadent rendition of the on-trend fish maw and chicken stock is available here, and we recommend going for a dual pot for contrast, as their mildly spicy take on Sichuan broth is also a winner.

Most importantly, the attention paid to diners is next level. Our server quickly figured out who doesn't eat pork or shellfish and divided portions accordingly. Don't even think about peeling your own prawns, they'll do that for you. Bonus: their perfectly smooth egg dumpling wrappers are the best in town.



### Price:

RMB500 per person

### Recommended Stock:

Stewed chicken with fish maw (RMB268/small), RMB368/large)  
Hot and spicy soup (RMB108)

### Sauce Options:

Individual sauce service with seasoned soy, scallions, garlic, coriander and chili (RMB18).

### What to Order:

Mantis shrimp (RMB298)  
Hand cut premium beef combo (RMB398)  
Fresh made shrimp dumpling with egg wrapper (RMB68)  
Huadiao Shaoxing wine marinated chicken (RMB168)

> S212, Taikoo Hui, 288 Shimen Yi Lu, by Weihai Lu 石门一路288号, 兴业太古汇, 近威海路. Nearest metro: Nanjing Xi Lu, 5 mins. Open daily, 11am-2am (6266 8351)





# BISTRO BONBON

## Simply Comforting Taiwan Eats

By Cristina Ng

### The Place

We first started hearing murmurs of a cozy new joint with small plates bearing the flavors of Taiwan about a year ago. Alas, before we got the chance to visit, they closed. It seems their popularity overran the original Bistro Bonbon's size. Now relocated within Julu 758 in a slightly larger space, the restaurant is back serving up the greatest hits of the island's cuisine.

### The Food

These recipes come straight from proprietor Jason Tsai's mother. While Mama Tsai isn't a professional chef, her methods (executed by local chefs) certainly make for a lovely meal.

In his own charming way, Tsai guided us through the Chinese menu during our visit. He'll even haul over his entire gin collection to your table if you express an interest.

And speaking of which, starting out with a gin and tonic is a pretty good move, but you've also got to try some of Mama Tsai's homemade plum wine (梅酒, *meijiu*, RMB98). The fragrant blend of sweet and sour enhances the meal's hearty flavors.

The menu consists of casual small plates like fried chicken with swooning basil leaves (鹹酥鸡, *xiansuji*, RMB38) and Taiwanese sausage (台湾香肠, *Taiwan xiangchang*,

RMB68). Putting KFC to shame, fried morsels of crunchy popcorn chicken owe their moist interior to a soy sauce and five-spice marinade. Sliced links of house-made rice wine-sweetened pork sausage shine when combined with slivers of spicy raw garlic.

Of the other pork options, we recommend the braised trotters (滷猪脚, *luzhujiao*, RMB58). This part of the animal is full of gelatin, which upon braising in the classic concoction of rice wine, soy sauce, sugar and star anise yields a soft, tender texture. It wins out over the less flavorful braised pork on rice (滷肉饭, *luroufan*, RMB30), a dish that begged for just a little more oomph.

While not for fermented bean curd newbies, we dig their delicious deep-fried stinky tofu (臭豆腐, *choudoufu*, RMB38).

After those big flavors, you can rest your palate with some simple mixed vegetables (什锦蔬菜, *shijin shucai*, RMB38) and delicate steamed miso flower clams (味增花蛤, *weizheng huage*, RMB68). The latter would've been better if the kitchen soaked the shellfish in water longer to get rid of the grit.

The Clark Kent to their Superman is a lunchtime instant noodle place called Ramen Boy, which means you can order from a condensed selection of packaged

treats at dinner. A bowl of their spiciest instant noodles (RMB48) served with fried egg and vegetables is a fun way of consuming more carbs. **1.5/3**

### The Vibe

A dark and moody color scheme receives jolts of color from the ramen packets and paintings adorning the walls. With izakaya vibes and a nice selection of drinks, Bistro Bonbon is an ideal launch pad for an evening of bar hopping, or just a casual dinner with friends. **2/2**

### Total Verdict: 3.5/5

**Price:** RMB140-250 per person, including drinks

**Who's going:** mostly locals and Taiwan transplants

**Good for:** post-work nightcaps and nibbles, weekend dinners

Rm 106, 758 Julu Lu, by Fumin Lu 巨鹿路758号106室, 近富民路. Nearest metro: Jing'an Temple, 8 mins. Open Tues-Sun, 5pm-midnight (156 1888 7260)





# FISH+

## Catch of the Day

By Cristina Ng

### The Place

While fish and chips grace the menus of many fine establishments in Shanghai, there are few are solely devoted to the beloved British staple.

Remedying that situation is Fish+, brought to you by Harry Belford Spencer (aka Mr Harry) and his partners. After relocating the Nanjing Xi Lu location of his namesake British-themed restaurant to Jinshan, Mr Harry returned to a short-lived spot on Yan'an Xi Lu. He has since taken over a space in front of Jing'an dive bar BnC (formerly the home of Detroit BBQ), edited down the menu, transforming it into Fish+.

### The Food

Fish and chips are the cornerstone of Fish+. A vegetarian version featuring a battered soy-based meat substitute is also available.

Good quality Icelandic cod is dipped in a feather-light batter before being deep fried, resulting in a delicately browned exterior encasing steamy flakes of fish. Our only regret is the cavernous space between the batter and the fillet. As for sauces (one included, RMB6 per additional), the zesty tartar and classic mushy peas both score high marks. We do have to point out that we'd rather have malt vinegar than the white variety provided.

You can order the fish with triple-fried

chips (RMB88/reg, RMB108/large) or fries (RMB78/98). From hand-cutting to cooking, it takes a full hour to produce the twin pleasures of crisp salty goodness and velvety softness in every single chip.

On a slightly lighter note, grilled king prawns with fries, salad and garlic bread (RMB78/108) also makes for a decent plate of food. Side salads are often an afterthought, but here radish and walnuts are nice additions for both heft and crunch. **2/3**

### The Vibe

Situated in what basically amounts to the front area of a friendly neighborhood dive bar, this is a simple joint utterly devoid of pretension. What it does have is a heavy dose of British kitsch from the iconic red British phone booth motif at the entrance to the hodgepodge of ceramic knickknacks (the Queen has her own shelf).

The food and service are still a work in progress, but they've started smoking and curing their own bacon for fry-ups, which gives us hope for a British-style brunch situation very soon. They will also be playing most major (English) football games on the

projection screen, so keep that in mind when choosing your next viewing location. **1/2**

### Total Verdict: 3/5

**Price:** RMB80-100 per person

**Who's going:** nearby office crowd and British expats

**Good for:** casual comfort food, fried food enthusiasts

685 Xikang Lu, by Changping Lu 西康路685号, 近平路. Nearest metro: Changde Lu, 8 mins. Open Tues-Sun, 5pm-midnight (156 1888 7260)



# MEANWHILE IN XINTIANDI

## Relaxing Italian Meals and Top-notch Cocktails

By Cristina Ng

### The Place

If you've been paying attention, many impressive openings are happening around the Xintiandi area, including excellent new venues such as super hip bar, The Odd Couple and world-famous American burger joint, Shake Shack. Amidst this windfall, one of the neighborhood's newest residents is an Italian restaurant by the PizzaExpress group.

We are the first to admit that we have found the quality at the ubiquitous chain lacking on recent visits, and had no idea what to expect from this new venture, with its promise of an "all-day dining experience that can nourish comfort or awaken the soul – all delivered with a refined simplicity and relaxed attitude." That's a big claim, but the group has made savvy hires by enlisting Shanghai Bar veteran, Aaron Feder to head

up the outstanding drinks program and bringing over a talented chef, Jose Graziosi, from London.

### The Food

Meanwhile's menu is 'inspired by' Italian rather than a straight up delivery of the classics. The drinks complement the food with choices meant for quaffing before, during and after your meal.

We recommend starting your meal with the smoked chocolate 'boulevardia' (RMB108). The masterful mix of Talisker Storm, Cocchi Torino, Rinomato, Mole bitters and a spritz of Laphroaig will whet your appetite.

We love cheese with rice, so *arancini al funghi porcini* (RMB68) is a must. Thankfully, the creamy interior spilling forth from golden rice-filled fritters do not disappoint.

Another fantastic starter is the *peperoni ripieni di salsiccia* (RMB68), which sees a charcoal-kissed romanesco pepper filled with a flavorful portion of Italian sausage, herbs and truffle oil. It has the familiar flavors of Italian-American sausage and peppers, in a much more composed dish.

The *pollastrello diavola* (RMB98) is a sous vide chicken finished on their Bertha charcoal oven, providing both crispy skin and a juicy center. The addition of smoked spices takes this dish to another level.

The pasta dishes aren't bad either: *Conchiglioni* (RMB108) or shells stuffed with broccoli, wild mushrooms, pecorino and sausage are served with a zesty arrabbiata sauce. That one is delicious, but the portion size is small for the price. No complaints for the *tagliatelle tre carni* (RMB148) though, we were blown away by the rich ragu made with a luscious mix of veal, beef and pork. **2.5/3**

### The Vibe

There are better Italian restaurants in Shanghai, but not that many with such a great mix of food and drinks. And overall, we find their prices pretty reasonable for their location. Only open for a little over a month, they are still working out minor kinks in service. In the meantime, we are still happy to pop in for a cheerful meal and some cocktails. **1/2**

### Total Verdict: 3.5/5

**Price:** RMB200-350 per person

**Who's going:** Mixed crowd of locals, expats and Xintiandi tourists

**Good for:** Drinks, snacks and pasta

No. 22, Lane 181, Taicang Lu, by Madang Lu 太仓路 181弄22号, 近马当路. Nearest metro: Huangpi Nan Lu, 4 mins. Open daily, 11am-11pm (3331 0106)



# CHAMPAGNE SHOWERS

Pop Bub With the One You Love

By Logan R. Brouse

**A**h February, the month you can only spell by auto-correct, the month of Spring Festival, of cold winter nights and dare I say it, romance? Thanks to hip hop and marketing, nothing says celebration better than popping some bub with the one you love. Put on “Wake Up in the Sky” By Gucci Mane featuring Bruno Mars on repeat and let’s pop, baby.

I’ve had a dislike-hate relationship with Champers since my Shanghai nightclubbing years. While acting in my role of the all-around badass bar manager, we’d go through about 12-15 bottles of the bubbly stuff each night with different customers and tables. That’s how I learned the Chinese rules of ganbei, down in one and fill ‘er up again.

This led to a comical interaction when I went on a trip with my parents to NYC. We ate at a posh restaurant, and my dad did

something I’ve seen him do before, spring for a bottle of Champagne. Imagine the most abjectly horrified looks of shock, and you are close to understanding the looks on my parents’ faces when I gulped it down in one.

Since I’m sure plenty of you nerds are also guzzling the good stuff, it’s time to hit you with some wine knowledge. First of all, Champagne must come from the French region of the same name. There is sparkling wine from other areas with prosecco from Trieste in northeastern Italy being most interchangeable at Shanghai ladies’ nights.

Champagne is made using a traditional method called *méthode Champenoise*. Basically, the wine producers make a tart tasting base wine from early season grapes then they add sugar and yeast. The yeast, much eats the sugar and releases carbon dioxide that pressurizes into a container to carbonate the wine. After this, the Champagne is aged using lees (dead yeast cells) and riddling, a process that manipulates lees into the neck of the bottle. Once aging is complete, or as I like to say around the *That’s Shanghai* office, Gucci Mane’ing, a mixture of sugar and wine known as dosage is added to fill the bottle to capacity and boom goes the dynamite.

In contrast, prosecco is made via a much more reasonably priced tank method which

actually follows a lot of the same steps in the Champagne-making process while storing the wine in tanks during the second fermentation instead of bottles, which is cheaper, faster and more efficient.

Phew! Wow, gang, we learned a lot today. Now we know a little more about Champagne, and its Italian cousin prosecco. Let me leave you with a final interesting note about Dom Perignon, a Benedictine monk, who helped figure out that it’s better to ferment Champagne in thicker bottles, so it didn’t explode in the cellars and caves during the second fermentation.

Sure when it comes to Champagne, I’m a savage, but hopefully, this column has helped you appreciate the bubbly stuff. If not, keeping guzzling like the true monster you are because as Leslie Nielsen once said, “The truth hurts, maybe not as much as jumping on a motorcycle with the seat missing, but it hurts.”



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

# STRAIGHT NO CHASER



Over on the 'B' side of F&B, things are looking pretty darn good.

**First Round** by **Boxing Cat** has moved into **Kaiba's** old Dingxi Lu digs. It's the same old beer that you know and love, with the implementation of a very modern dispenser that fills your glass from the bottom. Another cool innovation is Chef Simon Sunwoo's use of spent grains from the brewing process to make flatbread dough.

Over in Jing'an, the Boxing Cat crew's old **45 Degrees** location has been taken over by **Bites and Brews**. This should make for a larger, but still cozy extension.

Other bars that we are eager to check out include Eddy Yang's insane mashup of his **Bar Flow** concept with Wes Anderson's *Grand Budapest Hotel* (named **The Grand Bar Flow Hotel**) and Jameson's **Smooth Co** (another Julu 758 spot).

From the team behind **Laundry Co.** and **Barbershop** comes the members-only speakeasy, **Liquor Store** (in the old **Craft** spot). How do you become a member? No big deal, you just have to spend RMB38,000 in one visit. Alternatively, long-time regulars or good friends have been given memberships. As a last resort, sneak in on the coattails of somebody who is, because members can bring up to five friends.

In closures, **Mansion** finally called it quits in early January and rooftop bar **NYX** is closed until March.



## 1945 CHINESE TAVERN

### Of Firewater and Liquid Gold

By Cristina Ng



When a group of *huangjiu* enthusiasts comes down with a case of Old Shanghai, you end up with something like 1945 Chinese Tavern. It's a bar that serves exclusively Chinese spirits

founded by Gordon Zhang (of Speak Low and Sober Company), a Kunqu Opera artist, a *huangjiu* producer and their friends. Located on the stretch of Yuanmingyuan Lu between an outpost of % Arabica and Arsenal Football Club's official sports bar, 1945 Chinese Tavern is a place you'd mistake for a teahouse if not for the collection of Chinese-produced booze behind the bar. Caged birds bookmark the entrance for good *feng shui*, while walls and cushions feature colorful floral patterns reminiscent of a *qipao* shop.

If *huangjiu* or *baijiu* are new to you, sharing a flight is revelatory. Similar to wine, *huangjiu* is classified as dry (*yuanhong*), semi-dry (*jiafan*), semi-sweet (*shanniang*) and sweet (*xiangxue*). Embarking on the 'Shaoxing Huangjiu Journey' (RMB168), *shanniang*'s notes of honeyed jujubes and the light bitterness of *jiafan* are surprisingly enjoyable. Less to our taste is the sour *yuanhong* which invites comparisons to rice wine vinegar and the cloyingly sweet *xiangxue*, which tastes just like cough syrup.

All cocktails feature Chinese ingredients from osmanthus to preserved plum. 'Proud of Bayberry' (RMB98), for example, features *yangmei jiu* - a traditional fruit liquor made

by soaking the Chinese bayberry in a base of sugar and *baijiu*. Along with grape, thyme syrup and chocolate bitters, you'll find an enchanting libation marked by delicately rounded flavors.

In another winning formula, semi-sweet yellow wine coalesces with citrusy Lillet and sweet vermouth for an oak-aged libation worthy of the name 'Love Potion' (RMB88).

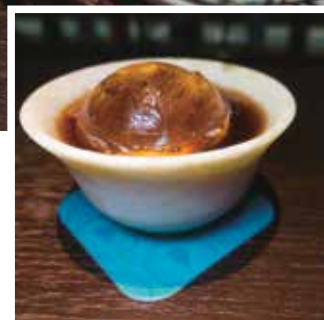
Overall, the presentation is exemplary, but the flavors themselves are not always perfect. 'Lost in Heaven' (RMB98), for instance, features a gorgeous teacup housed in a miniature birdhouse with Cityson *baijiu*, lime, passion fruit and pink pepper. While easy on the eyes, unwieldy peppercorns and fruit seeds, coupled with overwhelmingly sour and bitter flavors, tip the scales against this drink.

Tempted by a playful *mélange* of sweet (or *xiangxue*) *huangjiu*, preserved plum, lemon, grapefruit and lemongrass, the choice to serve 'MEIsturbation' (RMB88) in a bowl that drips painfully slow into a teacup makes the process of drinking terribly frustrating.

If you think that mixing barley and pea-flavored *Xifeng baijiu* from Shaanxi province with pineapple coconut rum, tomato, candied watermelon and parmesan cheese is a good idea, think again. Although they call it 'Soul Mate' (RMB88), we have serious commitment issues with this one.

While there were some missteps, it is nice to see a venue that embraces and celebrates tradition with such great style. Shining the light on underappreciated flavors and locally-produced spirits is very good for Shanghai's bar scene. Healer's Phoebe Han has been doing this proudly for years, and it's about time she had more company.

169 Yuanmingyuan Lu, by Nan Suzhou Lu 圆明园路 169号, 近南苏州路. Nearest metro: Nanjing Dong Lu, 12 mins. Open Sun-Thurs, 11am-1am; Fri-Sat, 11am-2am. (6330 8053)





NEW BARS | EAT & DRINK

# MONKEY

## Award-winning Mixology Hits Julu 758

By Cristina Ng

**W**e fondly remember the wild nights of sneaking into the secret Monkey Lounge's back entrance. Later, when they transformed into Monkey Champagne, the drinks got pricier but weren't necessarily memorable.

Sticking to the speakeasy theme, you will find Monkey 3.0 behind a restaurant serving chili burgers, cheeseburgers and fries. This Monkey has also held on to the infectious mix of hip hop that made both of its predecessors so much fun.

The interiors are sophisticated without being overdone, and there are plenty of booths for a low-key evening. While this is a much more grown-up bar, there is still more than enough space should you feel the need to drop that booty – the music is so good that you may find it hard not to. Our only complaint is that it's a bit too loud for conversation.

Back to the good things, they have enlisted Jackie Lo to head the mixology program. Recently named the 2018 DMBA Bartender of the Year for China by DRiNK Magazine, Lo has put together a short list of well-considered cocktails (all RMB98), although standard mixed drinks and shots are also available.

'Welcome to the Jungle' is a massive and beautiful goblet of gin and tonic with big berry flavors, basil and a mix of Sichuan and black peppercorns. Adding to the fun is a dramatic spritz that smells of rum and tropical fruit. We liked the scent so much that we asked Lo to spray more of the fruit essence on.

Even more unique is the 'Monkey 3.0' made from a clever mix of Thai-infused Havana rum with a spiced coke syrup reduction and fresh lime. While not normally cola fans, we approve of the way



Lo repurposes leftover flat soda to create a surprisingly balanced drink. A pretty shard of almond brittle is a functionally delicious garnish.

If you like herbal notes in your drinks as much as we do, you will enjoy the botanic flavors of the oak aged Chivas Mizunara with homemade perilla leaf and cucumber honey soda, lemon, dill and dried shredded coconut.

We weren't sure what to expect with a jackfruit-based drink as the sweetness can be quite overbearing. The addition of dark, aromatic Havana Club 7 and dehydrated banana makes the boozy 'Monkey is Dead, Long Live Monkey' quite smooth.

By keeping everything that made previous versions great, the transformation of Monkey represents a venue where stellar cocktails and a party vibe coexist in perfect harmony. We'll be back for more, and often.



Rm 103, 758 Julu Lu, by Fumin Lu 巨鹿路758号103室, 近富民路. Nearest metro: Jing'an Temple, 6 mins. Open Mon-Thurs, 7pm-2am; Fri-Sat, 7pm-3am. (136 8197 5895)

# EVENTS

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



## ● Glades



This fresh Australian alternative pop trio only just put out their debut album, but they're already becoming one of the hottest acts to watch from the Land Down Under. After gaining momentum online with hundreds of millions of streams, and finishing a sell-out Australian tour, they'll be coming to Shanghai for a show packed with synths, complex electro-pop beats and solemn melodies.

> Feb 16, 8.30pm, RMB120 pre-sale, RMB150 door. Yuyintang Park, 1398 Yuyuan Lu, by Changning Lu 愚园路1398号, 近长宁路



## ● SID



Japanese four-man band SID has been putting out alternative rock, hard rock and pop rock albums since 2004. To celebrate their 15th anniversary, they'll be performing their new and old tracks in Shanghai this month.

> Feb 22, 7.30pm, RMB580. Bandai Namco Shanghai Base Dream Hall, 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路



## ● Kodaline



Following the release of their 2018 album *Politics of Living*, Kodaline are bringing a new show and a new setlist to town. The four-piece from Dublin known for their radio-ready rock sound have been likened to Coldplay and The Head and The Heart, with folk vibes that'll give you all the feels.

> Feb 20, 8pm, RMB520. Bandai Namco Shanghai Base, 179 Yichang Lu, by Jiangning Lu 宜昌路179号, 近江宁路



## ● Lillies and Remains



Formed way back in 2006 by three college mates in Kyoto, this new wave/post-punk band is one of the most prominent groups in the Japanese indie rock scene. With catchy hooks and edgy, metallic guitar sounds, they create an atmosphere unlike any other.

> Feb 22, 8.30pm, RMB90 pre-sale, RMB120 door. Yuyintang Livehouse, 851 Kaixuan Lu, by Yan'an Xi Lu 凯旋路851号, 近延安西路



## ● Faux Fighters



Formed in early 2018, Suzhou-based Faux Fighters is a tribute band to world famous American outfit Foo Fighters. They'll deliver all of the biggest and best Foo hits in an action-packed show at MAO Livehouse.

> Feb 21, 8.30pm, RMB60 pre-sale, RMB80 door. MAO Livehouse, 3F, 308 Chongqing Nan Lu, by Jianqiao Zhong Lu 重庆南路308号3楼, 近建国中路



## ● Craig David



Craig David, the multi-Grammy-nominated UK pop star will bring his T55 Tour to Shanghai this February. It's been 18 years since his debut album, the critically acclaimed *Born to Do It*, secured him a place in pop royalty. Having sold 15 million albums worldwide to date, and garnering over 290 million single streams in the last year alone, his return to the stage is highly-anticipated. David's recent album *The Time Is Now* is the artist's seventh studio production, which reached number two on UK charts.

> Feb 22, RMB480-880. Jing'an Sports Centre, 116 Wenshui Lu, by Gonghe Xin Lu 汶水路116号, 近共和新路





## ● Mono



This Japanese instrumental band has toured all around the world for 20 years and picked up loads of inspiration on the way. Influenced by classical composers such as Beethoven, as well as noise bands like My Bloody Valentine and Neurosis, the group succeeds in creating an intense and dynamic sound that transcends genres.  
> March 2, 9pm, RMB220. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路

## ● Chris Botti



Grammy award-winning trumpeter and composer Chris Botti is bringing his highly anticipated show to the Shanghai Oriental Art Center. Botti became the bestselling American instrumental artist after the release of his 2004 critically acclaimed album *When I Fall in Love*. For over two decades, the accomplished musician and composer has amassed an impressive list of honors, including multiple gold and platinum albums. If that's not enough, he's also performed with legends such as Sting, Barbra Streisand, Tony Bennett, Yo-Yo Ma, Frank Sinatra, Paul Simon and Andrea Bocelli.  
> Feb 28, RMB780-980. Shanghai Oriental Art Center, 425 Dingxiang Lu, by Shiji Dadao 丁香路425号, 近世纪大道

## ● Yung Bae



Taking inspiration from Japanese pop and all things internet, this 21st century bedroom hip hop artist has been flooding the headphones of sad girls and boys for years now. His sample-heavy disco-infused tracks are perfect for window gazing, long bus rides through foreign cities and dusk-time daydreaming.  
> Mar 7, 8pm, RMB150 pre-sale, RMB200 door. Arkham, B/1, Found 158, 158 Julu Lu, by Ruijin Er Lu B/1, 巨鹿路158号, 近瑞金二路



## ● Masego



With vocals, cello, drums, trumpet, guitar, piano and saxophone under his belt, you could say this 22-year-old musician from Kingston, Jamaica is more than blessed. And hey, that would be fully appropriate considering that's what his name literally translates to in Tswana. Mixing trap, house and jazz, this show at Arkham sets itself apart from the usual scene and help you ride the wave of your post-holiday reset.  
> Feb 22, RMB120 pre-sale, RMB180 door. Arkham, B/1, Found 158, 158 Julu Lu, by Ruijin Er Lu B/1, 巨鹿路158号, 近瑞金二路



## ● Gang of Four



The British band has been playing live shows since 1977, and is considered one of the most radical rock groups of the last 30 years. They're energetic, aggressive and iconic, with tickets likely to sell out before their scheduled gig at MAO Livehouse. They served as an influence to the likes of Massive Attack, INXS and the Red Hot Chili Peppers, so if any of those bands tickle your fancy, you might want to look into checking out this show.

> Mar 15, 8.30pm, RMB280 pre-sale, RMB320 door. Mao Livehouse, 3F, 308 Chongqing Nan Lu, by Jianguo Zhong Lu 重庆南路308号3楼, 近建国中路



## ● Jam Session at Candor



Lovers of music and jamming out should grab their instruments and head down to Candor to finish the weekend right. Every Sunday, the luxe craft cocktail bar will be hosting evenings full of fantastic performances and two-for-one cocktails.

> Every Sunday, 8pm, free entry. Candor, 3/F, Lyceum Theatre, 57 Maoming Nan Lu, by Changle Lu 茂名南路57号3楼, 近长乐路



### ● Kerry Hotel Pudong's Super Bowl Party



Head over to Kerry Hotel Pudong on Monday, February 4 at 7am (China time) for an early-morning tailgate party, followed by the game. Kickoff is at 7.30am. The Shanghai Ballroom will be all decked out with LED screens and a giant buffet breakfast, including free-flowing house wine, beer and soft drinks.

> Feb 4, 7am, RMB380 for adults, RMB150 for kids under 12, RMB3,800 per table of 10 people. Kerry Hotel Pudong, 1388 Huamu Lu, by Fangdian Lu 花木路1388号, 近芳甸路

### ● Chinese New Year Movie & Beer Nights



With everyone abandoning the city on Chinese New Year, Stone Brewing Tap Room will keep those who stay entertained by showing movies on their state-of-the-art projector. They're also offering 50 percent off on select beers. Relive your childhood by watching *Ghostbusters* on Tuesday, or catch the British crime comedy *Lock Stock and Two Smoking Barrels* on Wednesday.

> Feb 5-6, 7pm, free entry. Stone Brewing Tap Room, 1107 Yuyuan Lu, by Fenggang Lu 愚园路1107号, 近凤冈路

### ● Chinese New Year at Kartel



The Jing'an wine bar and eatery Kartel is staying open during Chinese New Year, and they're offering 20 percent off on wine bottles. So enjoy some red or white with your friends while gazing at that spectacular Shanghai skyline.

> Feb 4-10, 6pm. Kartel, 5/F, 1 Xiangyang Bei Lu, by Julu Lu 襄阳北路1号5楼, 近巨鹿路

### ● Russian Movie Night: Stalingrad



The Pearl is still throwing their weekly movie nights, this time with a Russian theme. They're screening the movie *Stalingrad*, which tells the story of a group of Russian soldiers fighting the German army for control of the devastated eponymous city. Go for the riveting war epic and the free popcorn!

> Feb 3, 7pm, free entry. The Pearl, 471 Zhapu Lu, by Wujin Lu 乍浦路471号, 近武进路

### ● 2019 Super Bowl LIII Party



Just before Chinese New Year, the New England Patriots and Los Angeles Rams will face off in what is sure to be the biggest sports event of the year. Whether you're coming for the football, the halftime show, the commercials or the party, Cages is inviting everyone to catch the game at their Jing'an bar. Get up early, as doors will open at 6am, and a breakfast buffet will be on offer from 7am.

> Feb 4, 6am, RMB160 pre-sale, RMB200 door. Cages Bar and Sports, 3/F, Jing'an Sports Center, 428 Jiangning Lu, by Wuding Lu 江宁路428号静安体育中心3楼, 近武定路

### ● Motorbike



Shanghai's favorite punk bar has found a grownup new home over by the Jiangsu Lu metro station, where you can find them open seven days a week – including over Chinese New Year – playing the same old classics. On February 9, they'll be hosting Motorbike, a glam, soul and punk vinyl set for a night filled with drinking and dancing.

> Feb 9, 9pm, no cover. Specters, 753 Yuyuan Lu, by Zhenning Lu 愚园路753号, 近镇宁路



● **Unravel**



This month, Shanghai's very own live storytelling platform is partnering up with The Shanghai Literary Review and independent zine collective Shaving in the Dark for a special February edition at Yuyintang Park. The theme? Waves. As always, tickets include a drink.

> Feb 28, 7pm, RMB50 pre-sale, RMB60 door. Yuyintang Park, 1398 Yuyuan Lu, by Changning Lu 愚园路 1398号, 近长宁路



● **ERA - Intersection of Time**



ERA is back and ready to entertain Shanghai audiences with a new performance and updated set designs. This multimedia odyssey draws inspiration from a combination of traditional Chinese acrobatic arts and modern technology. The ERA – Intersection of Time extravaganza intertwines music, a live band, dancing and martial arts with time and space to artistically present concepts around yesterday, today and tomorrow.

> Until Mar 31, RMB250-750. ERA Castle, 2801 Gonghe Xin Lu, by Lingshi Lu 共和新路2801号, 近灵石路



● **Huit Etoiles, Tokyo Disco Crew**



Based in Tokyo, Japan, Huit Etoiles are a leader in nu-disco. The DJ crew has played famous nightclubs across the globe, and are now coming to Shanghai's very own Dada bar to showcase their Wamono (Japanese style) sets.

> Feb 23, 9pm, RMB50. Dada, 115 Xingfu Lu, by Fahuazhen Lu 幸福路 115号, 近法华镇路



● **School of Rock - The Musical**



Based on the hilarious 2003 film by Richard Linklater, the highly-praised Broadway and West End production *School of Rock – The Musical* is coming to Shanghai. With an original score from Andrew Lloyd Webber and lyrics by Glenn Slater, the cast of youngsters at the center of the story employ their exceptional melodic talents to rock it out live on stage. The musical follows the spirit and energy from the original film and has out-of-work musician Dewey Finn posing as a substitute music teacher at a prestigious prep school. The show will blow your mind with its electrifying musical score while delivering a core lesson on following your dreams and finding your purpose.

> Feb 22 – Mar 7, RMB160-1,080. Shanghai Grand Theatre, 300 Renmin Da Dao, by Huangpi Bei Lu 人民大道300号, 近黄陂北路



● **Commune Market**



Commune Market, Shanghai's favorite community event, is back for 2019. Over the weekend of February 23-24, from 11am-6pm, join vendors at Yong Ping Lane. Expect fresh new creations from local designers, gourmet food, music, beer and wine. And most of all, lots of fun for the entire family.

> Feb 23-24, free entry. Yong Ping Lane, 191 Hengshan Lu by Wulumuqi Nan Lu, 衡山路191号, 近乌鲁木齐路

● **Jim Gaffigan**



Comedy fans have a reason to be excited because Jim Gaffigan is coming to Shanghai on his Quality Time tour. Gaffigan is a Grammy-nominated comedian, actor, *New York Times* best-selling author, top touring performer and multi-platinum-selling father of five. Known around the world for his unique brand of humor, Gaffigan delivers poignant observations on fatherhood, life and food. He also has five comedy specials on Netflix and recently released his very own special 'Noble Ape' direct to fans online. In 2015, Gaffigan and his wife, Jeannie, produced the critically acclaimed semi-fictional television series, *The Jim Gaffigan Show*. His Quality Time tour is going to be hilarious and one not to miss.

> Mar 15, RMB280-680. Shanghai Centre Theatre, 4/F, 1376 Nanjing Xi Lu, by Xikang Lu 南京西路1376号上海商城4楼, 近西康路





**Xu Jin: Everything Has A Soul**

Until Mar 3  
Don Gallery West Bund Space, Rm.302, 2879 Longteng Da Dao, by Fenggu Lu 龙腾大道2879号302室, 近丰谷路



**Ding Li: Robert Song**

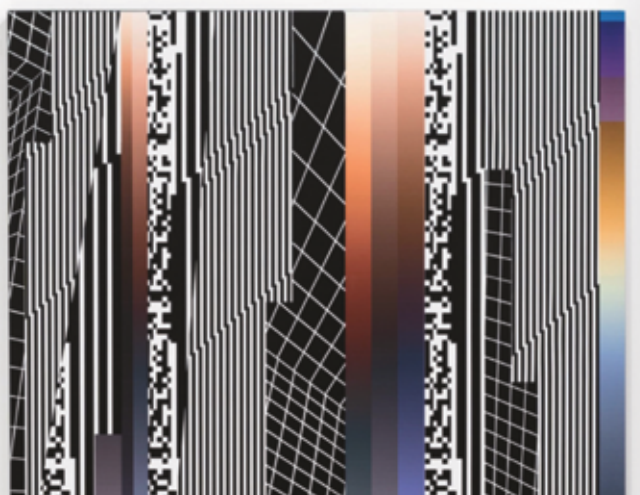
Until Mar 2  
Madein Gallery, Rm.106, 2879 Longteng Da Dao, by Fenggu Lu 龙腾大道2879号106室, 近丰谷路 (madeingallery.com)

# PICK OF SIX ART EXHIBITIONS



**Xie Qi: Clavicle**

Until Mar 9  
Bank Gallery, Bldg 2, 298 Anfu Lu, by Wukang Lu 安福路298号2号楼, 近武康路 (6301 3622)



**Tromarama: Llimiinall**

Until Mar 10  
Edouard Malingue Gallery, Room 2202, 2879 Longteng Da Dao, by Fenggu Lu 龙腾大道2879号2202号楼, 近丰谷路 (edouardmalingue.com)



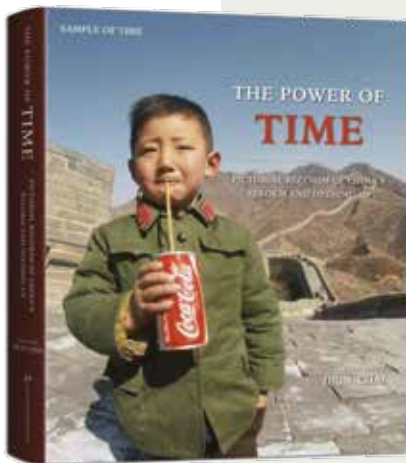
**Li Hanwei: Liquid Health**

Until Mar 15  
Goethe Open Space, 101 Ascendas Cross Tower, 318 Fuzhou Lu, by Shandong Zhong Lu 福州路318号高腾大厦101室, 近山东中路

**Filipe Pantone: DISTANCE, VITESSE, TEMPS, FORMULE**

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





# THE POWER OF TIME

## Pictorial Records of China's Reform and Opening-up

Curated by Editor-in-chief Chai Jijun

Since the beginning of the 'Reform and Opening-up' in 1978, China has seen massive infrastructural upgrades across its major cities and rural areas, all of which have changed the lives of its 1.4 billion citizens in the most dramatic ways possible.

Through the works of 190 Chinese and foreign photographers (from publications and media outlets like *National Geographic*, *Time*, Getty, Reuters and AFP) taken over the past 40 years, *The Power of Time* pieces together a visually compelling documentary of the country's most dynamic moments from 1978 to 2018.

Forty years ago, many Chinese were dreaming of a life in which they can live in apartment buildings with electricity and running water, and to be able to enjoy a full meal on a daily basis. In the span of just four decades, the country's exponential economic growth has allowed many of those residing in its major cities to be able to enjoy an abundance of luxuries in life. In *The Power of Time*, readers will find more than 300 carefully selected photographs document these big and small moments of change since the beginning of 'Reform and Opening-up.'



### FROM "GOGGLES" TO "VICTORIA'S SECRET"

Sometimes said, "One of the intrinsic presentations of reality of a person is their inability to understand fashion." Such a statement is also true of the West. In China in the early 1980s, goggles represented fashion, especially with the popularity of films such as *Roman Holiday* and *Breakfast at Tiffany's* in which Audrey Hepburn acted the leading role. As a result of the influence, a multitude of young Chinese men and women were proud to sport a pair of goggles. When "Victoria's Secret" new

product line was about to launch on November 27, 2016, many supermodels landed from New York to Paris, the capital of fashion, by air. The "Victoria's Secret" product launch, a gathering of worldwide supermodels, was not merely a simple catwalk fashion show of American women in underwear. Since 2016, more and more beautiful Chinese women with good figures have made their appearances in the "Fashion Show". Despite the current "underwear show" dispute in China today, the Chinese have become increasingly involved in the modeling industry, showing their beauty to the world.

(1981) *Beijing Bohemian Post*  
Wenbin Wang, VICE





# HOTTEST DEALS

Start Your Day on the Right Note with These Reusable Mugs and Instant Coffee



## STOKE Ceramic Reusable Cup RMB268

Dubbed the world's first shatterproof reusable cups, the product took home the title of 'Gold Winner' of the Good Design Award in 2018. With a spill-proof plastic lid and double wall insulation, your favorite beverages will remain at their optimal temperature (hot for three hours, and cold for six hours) for you to enjoy at your convenience. Available in lux black or posh white.



## KeepCup Reusable Coffee Cup (Original Clear Edition) From RMB168

Imported from Australia, these plastic reusable cups come in several different sizes (8-16 ounces) and five bright and cheerful colors. Smart design features such as a flexible clip on the lid and a built-in sleeve that allows for a comfortable grip are exactly the reason why they've sold 8 million KeepCups worldwide.



## Saturnbird Cold Brew Instant Coffee RMB89

Lovers of cold brew rejoice! These individually packaged coffee pods allow you to make your favorite morning pick-me-up in no time. Simply pour 200-220ml of water or milk into a cup, add some coffee powder, stir and serve. How cool is that?



## Saturnbird Coffee Super Red Box RMB248

This Chinese New Year-themed gift box will put a smile on all coffee lovers' faces. In addition to Saturnbird's signature mini instant cold brew cups, you'll also find some delicious coffee-flavored nougat candies, a stainless steel travel mug and some super cute badges as well.



# HOTEL NEWS



Nikolaos Chatzipetros has been appointed General Manager of Wanda Reign on the Bund. Before his newest assignment, the seasoned hotelier has previously worked at the Wanda Vista Tianjin, Wanda Vista Beijing, as well as various luxury properties in the United Arab Emirates.



The Peninsula Shanghai welcomes Charles-Benoit Lacour as Chef de Cuisine at their one Michelin-starred Sir Elly's Restaurant. Originally from France, Lacour has worked under world-famous chefs like Guy Savoy, Frederic Anton and Guy Martin over his two-decade-long career.



Campanile and Bridor organized Shanghai's first ever king's cake competition on January 19. Held at the Campanile Shanghai Natural History Museum, 18 chefs from the city battled it out for the ultimate bragging rights. In the end, Joe Zhao from Pain Chaud landed on the number 1 spot, followed by Guillaume Comparat and Jonathan Song (both of L'Atelier Quartier) in second and third place, and Shanghai Young Baker's Wang Jingyi in fourth place.



Crowne Plaza Shanghai Harbour City won 12 awards in 2018, including seven for parent-child and vacation, three for MICE, one for wedding banquet and another for hotel design.



Niccolo Changsha, the fourth property of the Hong Kong-based hotel group, officially opened its doors on October 29, 2018. Situated on the uppermost floors of the new 93-story Changsha IFS Tower 1 at the city's entertainment and commercial hub, the hotel aims to bring a new era of impeccable hospitality and effortless luxury to Hunan's provincial capital.

# CITY SCENES



Ferrero Rocher has launched their 'Made with the Heart to Speak to the Heart' campaign just in time for Chinese New Year. On January 18-20, the brand hosted its 'Golden Planet' event at Jing An Kerry Centre, which features an installation inspired by the packaging of the chocolate and the traditional Chinese knot.



Famous American seafood restaurant chain Red Lobster has recently opened their first China out at the ifc Shanghai. Founded in 1968 in Florida, the chain currently has 750 restaurants across 12 countries.



The IHG Shanghai Hotels Charity Dinner raised RMB726,770 to support the IHG True Hospitality for Good Fund.



On December 14-26, Jing An Kerry Centre's Christmas Market brought together some of Shanghai's top F&B vendors and performers for two weeks of festive celebrations.



To celebrate the 90th birthday of Mickey Mouse, Disney has teamed up with ifc Shanghai to put on a special exhibition at the luxury shopping mall during Christmastime.





A project six year in the making, the highly anticipated L+Mall in Lujiazui finally opened its doors on December 23. Spanning 140,000 square meters and 11 floors, the new lifestyle landmark can be easily accessed via Metro Line 2 Dongchang Lu Station and Line 9 Shangcheng Lu Station.



The interior design of Lavande Huamu Lu is inspired by lavender. In the lobby and guestrooms, visitors will find a range of purple furniture and carpets that feature the flower.



On January 19, Nanyang Mofan High School reclaimed the championship title of the 2018-2019 Jr. NBA (High School division). In a heated match with Shanghai High School's International Division, the defending champions managed a 72:52 win over their opponents.



Sofitel Ningbo celebrated their 10th anniversary in December with a grand gala dinner to show their appreciation to the owner, government officials, business partners and the media for their generous support over the years.



On January 8, SinoUnited Health unveiled their Women's Health Center at the New Bund clinic. Government officials and guests from Mayo Clinic attended the opening ceremony.



The Singapore Tourism Board hosted a special wild animal-themed party at the Columbia Circle. Blasting upbeat electronic music all night long, the event showcased a lively side of the Lion City.

# LISTINGS



## Scan for complete listings

Want to see all restaurants, hotels and more in Shanghai? Check out [www.thatsmags.com](http://www.thatsmags.com) or download our app by scanning the QR code.

## RESTAURANTS AMERICAN

**AE KITCHEN NOT JUST BRUNCH.** One of the most popular brunch places in town! 1) 491 Yuyuan Lu, by Zhenning Lu (6241 3233) 2) 457 Jumen Lu, by Ruanan Jie (3159 5833) 1) 愚园路 491 号, 近镇宁路 2) 局门路 457 号, 近汝南街

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

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

## ASIA

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

## BAKERY

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

## CHINESE

### HOT-POT

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

## CANTONESE

**Canton Disco** This traditional Cantonese restaurant concept with a contemporary update at its fore offers a high energy atmosphere, addictive cuisine and unpretentious service that paints a perfect picture of modern Shanghai. 2F, Heritage Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9521) 5.30-10.30pm. 南京东路 199 号上海艾迪逊酒店辅楼 2 楼, 近江西中路

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

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

**Summer Palace** Combining South-Eastern Chinese cuisine with Cantonese flair, the Summer Palace enhances gastronomic sensations with a poetic visual dreamscape. Open hour: Breakfast from 7am to 10am; Lunch from 11.30am to 2.30pm (Mon - Fri) 10am to 2.30pm (Sat & Sun); Dinner from 5.30pm to 10pm. (86 21) 2203 8889 3/F, Jing An Shangri-La, West Shanghai, 1218 Yan'an Zhong, by Tongren Lu. 静安香格里拉大酒店三楼, 延安中路 1218 号, 近铜仁路.

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

**Yu Yuan Chinese Restaurant** A fine dining room designed in modern Art Deco style. Their experienced chefs bring their rich experience and

passion for cooking into authentic Cantonese and Taiwan cuisines. Hotel Pravo, 3/F Yu Yuan Chinese Restaurant, 299 Wusong Lu, by Kunshan Lu 吴淞路 299 号宝御酒店 3 楼, 近昆山路



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

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

**YUE 1525** Enjoy authentic Hong Kong-style Cantonese cuisine at YUE 1525 for either business lunch, family gatherings or special occasions. Headed by a veteran Cantonese chef from Hong Kong, serves dim sum, clay pot dishes, double-boiled soups and his signature recipes are among fan favorites. Level 2, 1525 Dingxi Lu, by

Yuyuan Lu (6225 8665). Lunch 11.30am-2.30pm, Weekend Afternoon Tea 2.30-4.30pm Dinner 5-10pm. 定西路 1525 号 2 楼, 近愚园路

## HUAIYANG RESTAURANT

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

## SICHUAN



**Sichuan Citizen** Originally opened in 2009, Sichuan Citizen moved into its new home at Ferguson Lane in 2018, where Head Chef Mao and his whole crew from Chengdu continues to serve spicy and delicious classic Sichuan dishes to their fans. The restaurant also houses a cocktail bar named Bar Basil located right next to the main dining room, where guests can enjoy signature cocktails created by a mixologist from Milan. 2/F, 378 Wukang Lu, by Xingguo Lu (5404 1235). Sun-Thu 11am-9.30pm, Fri-Sat 11am-10.30pm. 武康路 378 号 2 楼, 近兴国路



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

## SHANGHAI

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

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

**Gui Hua Lou** offers the very best of authentic Shanghainese, Huaiyang, and Sichuanese cuisines. Chef Gao creates a special blend of both worlds, traditional dishes with modern interpretations all in the ambiance of distinctive Chinese décor. 1F, River Wing, Pudong Shangri-

La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888) Lunch 11.30am-3pm Mon-Fri, 11am-3pm Sat & Sun, Dinner 5.30-10pm daily 富城路 33 号浦东香格里拉大酒店浦江楼 1 楼, 近陆家嘴环路

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

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

## YUNNAN

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

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

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

## CAFES

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

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

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

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

## CHOCOLATE

**Jean Paul Hévin** is a French "Haute Couture" chocolate-maker, whose label of chocolates is a successful brand of gourmet chocolate. The adventure of Jean Paul Hévin begins in the tropics with the search for the rarest, most refined cocoa beans. It continues back in France with a search for the best creams and hazelnuts, the most scented honeys and other outstanding

## OPEN DOOR



## BODYLAB

### Fun and Dynamic Dance Lessons for All Ages

One of the most common New Year's Resolutions among our friends is to stay fit, but with all the long work hours we spend at the office, and the parties and events that pack up our weekend calendars, many will find that it is often easier said than done to reach their target.

What if there's a solution for us to integrate our social life with our workout routines? Enter BodyLab, a dynamic dance studio offering a wide range of lessons for both children and adults, all of which are taught by a team of professional international and Chinese instructors with extensive experience in both performing and teaching.

With three spacious studios across Shanghai – all of which are outfitted with excellent amenities – BodyLab offers dance programs spanning hip-hop, Zumba, jazz, contemporary and ballet, while various dance workshops, dance cultural exchange activities and performance programs are on offer for groups. The little ones, on the other hand, can also enjoy rhythmic gymnastics, kids' hip-hop and ballet courses, as well as summer/winter camps for those who are serious about honing their skills over the holiday.

Through these classes, students of all ages can enjoy a fun time learning from professional teachers and bond with one another over the passion for dance while staying fit. Check out their website at [bodylab.asia](http://bodylab.asia) or visit one of their studios to learn more about BodyLab.

> Zhangyang Studio: 1/F, Bldg 3, 1550 Zhangyang Lu, by Minsheng Lu 张杨路1550弄3号楼1层, 近民生路 (5058 0559);

> Weifang Studio: 70 Weifang Xi Lu, by Pucheng Lu 潍坊西路70号3楼, 近浦城路 (6890 8929);

Fangdian Studio: A310, 2108 Yanggao Zhong Lu, by Fangdian Lu 杨高中路2108号天物空间A310, 近芳甸路



ingredient. Jean Paul Hévin stores are created as chocolate cellars, confined spaces in which, at constant levels of humidity and temperature, customers could be captivated by the subtle cocoa aromas and choose their purchases in a calm and peaceful atmosphere. LG2 citysuper, HKRI Taikoo Hui, 789 West Nanjing Lu, by Ruijin Er Lu (400-653-8820, www.citysuper.com.cn) 南京西路 789 号兴业太古汇地下二层 city super 超 • 生活店内

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

## DELI SHOPS

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

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

## FINE DINING

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

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

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

**Dragon Phoenix** Revoked to its former glory, the Dragon Phoenix evokes memories from a distant time. Quintessential Cantonese and Shanghaiese cuisine takes center stage with

refined yet daringly classical presentations of the finest live seafood, barbecue roasted meats and seasonal produce. Our resident Chinese Master Chef's signature dishes showcase some of China's most sought-after authentic dishes including hand crafted dim sum, seafood delicacies and noodle dishes. 8/F, Fairmont Peace Hotel, 20 Nanjing Road East by Zhong Shan Dong Yi Road (6138 6880) Daily 11:30-22:00 南京东路 20 号, 上海和平饭店 8 楼, 近中山东一路

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

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

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

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

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

**ON56** This four-in-one restaurant at Grand Hyatt Shanghai offers the best cuts of prime beef from the Grill, sumptuous Italian classics from Cucina, top-shelf sushi from Kobachi and delectable sweets from Patio. Daily from 11.30am-2.30pm, 5.30-10.30pm; 56/F, Grand Hyatt Shanghai, Jin Mao Tower, 88 Shiji Dadao, by Yincheng Zhong Lu (5047 8838) www.shanghai.grand.hyatt.com 上海金茂君悦大酒店 56 楼, 浦东新区世纪大道 88 号, 近银城中路

**RuiKu Restaurant** The rooftop restaurant RuiKu serves fine-casual dining with a sharing concept. Enjoy the stunning view of the Bund's historic waterfront and Pudong's futuristic skyline. Daily 12-10.30pm, 21/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙潭路

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

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

**Shanghai Tavern** Jason Atherton's all-day dining, brasserie-style restaurant draws inspirations from Elliot Hazzard's period architecture and magnificent coffered ceiling. Its design is a nod to the layers of history behind the Shanghai Power Company Building. 1F, Heritage Building, The Shanghai Edition, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9511), 6-10.30am, 11.30am-11pm 南京东路 199 号上海艾迪逊酒店辅楼 1 楼, 近江西中路

## FUSION



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



**Roof 325** Located at the top of the Shanghai History Museum, one of the most iconic locations of the city, Roof 325 serves a menu of globally influenced dishes prepared with traditional and modern techniques and the freshest ingredients. 5/F, Shanghai History Museum, 325 Nanjing Xi Lu, by Huangpi Bei Lu (6327 0767). 南京西路 325 号上海市历史博物馆 5 楼, 近黄陂北路

## FRENCH

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

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

**Vue Restaurant** Enjoy classic European fare with one of the city's best skyline views. 30/F Hyatt on the Bund, 199 Huangpu Lu, by Wuchang Lu (6399 1234-6328) Daily 6-11pm 黄浦路 199 号, 上海外滩茂悦大酒店西楼 30 楼, 近武昌路

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

## GERMAN

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

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

## GLOBAL CUISINE

**Morton's of Chicago restaurants** All Morton's of Chicago restaurants serve the best available aged grain-fed beef, as well as fresh fish, Maine lobster, lamb chops and chicken mains. The menus offer generous portions of beef, including a 48-ounce (1,300g) Porterhouse, a 20-ounce (550g) New York Sirloin, and a 12-ounce (340g) Double Cut Filet. Morton's restaurants are equally renowned for their extensive award-winning wine lists. The fully stocked bar also offers top-shelf spirits, domestic and imported beers and creative cocktails, such as their signature 'MORTinis'. Shop 15-16, 4/F, Shanghai IFC Mall, 8 Shiji Dadao, by Yincheng Zhong Lu (6075 8888) 世纪大道 8 号 4 楼 15-16 号店, 近银城中路

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

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

## HOTEL BUFFETS

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

**Café Reign** The all-day restaurant, Café Reign features a spacious and comprehensive open kitchen, offering an authentic Shanghai breakfast buffet, business lunch and a semi-buffet dining experience. Daily 6am-10.30pm. 1/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙潭路

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

**Five Live:** Serving daily breakfast and dinner buffets, a la carte menu and extravagant Sunday Brunches, Five Live All Day Dining welcomes guests and gastronomes into a compelling cooking theater. An array of local Shanghaiese, regional Chinese and international cuisines are prepared at five interactive cooking stations, including fresh seafood on ice, a grill and carving station, specialty noodles and dumplings, soup and Taiwanese hotpot, a Mediterranean kitchen and a dessert counter. INTERCONTINENTAL SHANGHAI NECC, 1700 Zhuguang Lu, by Ying-gang Dong Lu (National Exhibition Convention

Center, Gate 3) (6700 1888-6028) 国家会展中心洲际酒店, 涪光路 1700 号国家会展中心 3 号门, 近盈港东路)

**NONG CAFÉ** Located on the second floor, NONG Café offers a lively culinary experience with its open kitchen and market-style stations. Diners can watch chefs use impressive culinary techniques to prepare their favorite à la minute dishes in an airy, interactive setting. Level 2, 1555 Dingxi Lu, by Yuyuan Lu (6240 8888 ext. 8211). Breakfast Mon-Fri, 6-10.30am, Sat, Sun and public holidays 6-11am; Lunch 12-2pm; Dinner Fri-Sun 5.30-9.30 pm. 定西路 1555 号巴黎春天新世界酒店 2 楼, 近惠园路

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

## INDIAN

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

## ITALIAN

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

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

**VA BENE** in Shanghai is a modern Italian restaurant with new designed dining environment and extraordinary Italian food that combines tradition and innovation. 1/F, No 7, Lane 181 Taicang Lu, by Huangpi Nan Lu 11am-midnight 太仓路 181 弄新天地北里 7 号楼一层, 近黄陂南路

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

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

## JAPANESE

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

**HIYA** A Jason Atherton concept, the restaurant takes cues from the chef's London restaurant, Sosharu, and serves a Japanese izakaya-inspired menu in a slick, sophisticated and glamorous setting fit for Shanghai's elite. Open daily, 27/F, Main Building, The Shanghai Edition, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9531). 11.30am-2.30pm, 5.30-11pm. 南京东路 199 号上海文迪酒店主楼 27 楼, 近江西中路

**HE Japanese Restaurant** Tokyo-native head chef introduces authentic Japanese cuisine

using only jet-fresh imported ingredients in sophisticated cooking methods and time-honored craftsmanship. Daily 5.30-10.30pm. RMB1088/1538/1888. 5/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙潭路

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

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

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



**Nikutei** Calling all meat lovers! Purveyors of delicious yakiniku, Nikutei Watami has landed in Shanghai. Watami Group first launched Nikutei in Taiwan where they developed quite a following for their Japanese beef dishes. Head over to Daning International Commercial Plaza and taste everything from the delicious sukiyaki to thinly sliced barbecued steaks. The restaurant also makes a show stopping donburi, which piles meat on rice in the shape of Mount Fuji. 3/F, Block 6, Daning International Commercial Plaza, 1918 Gonghexin Lu, by Daning Lu (6107 5390). 共和新路 1918 号大宁国际商业广场 6 座 3 楼, 近大宁路

**The House Of Flame** With Sashimi, Teppanyaki and The chafing dish of seafood. We are committed to finding the world's top food ingredients, and we are trying to present our customers with an exclusive feast. Lunch: Daily 11.30am-14.30pm; Afternoon tea: Daily 14:00 pm - 16:30 pm; Dinner: Daily 17:30 pm - 21:30pm. Unit 3013, 3/F, 2879 Longteng Dadao. 龙腾大道 2879 号百汇园商业楼 3 楼 3013 单元。

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

**TSURU Japanese Restaurant** TSURU features classic Japanese Kaiseki cuisine. The interior decoration, inspired by the traditions and culture of Japan, contrasts reds, chocolates and pine hues as its main color. Chef Masami Honda has 50 years of experience in Japanese cuisine. Open Hour: Lunch from 11.30am to 2.30pm; Dinner from 6pm to 10pm. (86 21) 2203 8889. 2/F, Jing

## OPEN DOOR



## ONE NIGHT IN 88

### Celebrating Modern Art in the Heart of Jing'an

88 Tongren Road, a complex that houses a range of popular restaurants, cafés and lifestyle concept stores, has recently introduced a special exhibition feature seven pink light installations along the sidewalk. Created by Shanghai-based artist 'Liu Yi x Lulu,' the complex wishes to give the historic street a brand new look while celebrating its century-old architect and history. As the first exhibition to take place on the streets of this neighborhood, the organizers hope to spark creativity among those who visit the complex, and to create a brand new image for Jing'an district.

> 88 Tongren Lu, by Yan'an Xi Lu 铜仁路 88 号, 近延安西路

## OPEN DOOR



## XINTIANDI

### Glamorous Countdown to 2019

On New Year's Eve, Xintiandi has once again thrown one of the most iconic countdown parties to welcome 2019. To showcase its status as Shanghai's leading entertainment hub, they've invited singers Zhou Bichang, Yang Zongwei and Ding Dang to perform for an enthusiastic audience gathered around Taiping Lake that night. Like past years, Xintiandi has put in a lot of creativity to create a memorable experience for the attendees. This time, they've constructed a cruise ship-inspired stage on top of the lake, complete with a panoramic LED backdrop to project dynamic visual effects to accompany the performances from the three talented stars, who delivered heartfelt renditions of their most famous hits to their fans.

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

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

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

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

MODERN

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

MEDITERRANEAN

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

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

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

Presenting a wide range of both local and imported quality products featuring fresh seafood with a focus on crabs and charcoal oven cooking premium meat, Chelae serves a globally-inspired sophisticated Cuisine including Mediterranean, French, and more. 2:30-11pm daily. 2/F, No.18, Lane 217 Maoming Bei Lu, by Nanjing Xi Lu 2/F, No.9, Lane 229 Maoming Bei Lu, by Nanjing Xi Lu (5255 6865) 丰盛里 茂名北路 217 弄 8 号 2 楼, 229 弄 9 号 2 楼 (5255 6865)

**Thought For Food** is the flagship restaurant inside The Living Room by Octave, open daily for breakfast, lunch, dinner and Sunday brunch serving tasting menus, sharing plates and quick meals that all feature responsibly and honestly sourced ingredients. Vegetables are sourced

from certified organic farms and their own roof-top garden - fully traceable to ensure safety and quality to the table. The poultry, pork and seafood are carefully selected from free range sources that are certified and traceable. Daily 7am-10pm; Sunday brunch 11am-3pm. Former French Concession>357 Jianguo Xi Lu, by Taiyuan Lu (3338 4660) thoughtforfood@livingoctave.com. www.livingoctave.com 建国西路 357 号, 近太原路

PIZZA

**PizzaExpress** 1) 380 Huangpi Nan Lu, by Xingye Lu (5383 3999) Sun-Thurs: 11.30am-11pm; Fri & Sat: 11am-11pm info@pizzamarzano.cn www.pizzamarzano.cn 2) Suite 107, Shanghai Center, 1376 Nanjing Xi Lu, by Xikang Lu (6289 8733) Daily 11am-11pm info@pizzamarzano.cn 3) No.1, Unit 111, 570 Yong Jia Lu, by Yue Yang Lu (6467 8898) Sun-Thurs: 12-11pm; Fri&Sat: 11am-11pm info@pizzamarzano.cn 4) 507B/C, 5/F Grand Gateway, 1 Hongqiao Lu, by Huashan Lu (6447 8880) Daily 10am-10pm info@pizzamarzano.cn 5) Unit 403, 4/F, K11 Art Mall, 300 Huaihai Zhong Lu, by Huangpi Nan Lu 1) 黄陂南路 380 号, 近兴业路 2) 南京西路 1376 号上海商城西峰 107 号, 近西康路 3) 永嘉路 570 号 111 单元 1 号楼, 近岳阳路 4) 虹桥路 1 号港口广场 5 层 507B/C, 近华山路 5) 淮海中路 300 号 K11 购物艺术中心 403 号铺, 近黄陂南路

STEAKHOUSES

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

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

**Morton's Steak and Seafood Grille** In addition to the finest grain-fed wet aged beef for which the classic steakhouse is known around the world, this new concept for Morton's focuses on premium oysters including a rotating selection of fresh oysters from the United States, France, Australia and New Zealand. An extensive selection of generous seafood mains on the menu showcase pan-Asian influences. As always, there are also many side dishes and indulgent desserts, plus a sophisticated menu of fine wines, spirits and cocktails. L4-403, iapm Mall, 999 Huaihai Zhong Lu, by Shaanxi Nan Lu (6067 7888) 淮海中路 999 号, 近陕西南路

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

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

SPANISH

**Albero** Enjoy Albero's innovative Spanish tapas menu, ideal for sharing with friends in a relaxed atmosphere. The restaurant is decorated in an

Andalusian style with sedimentary rock from the Huangpu River. (3867 9196) Lunch: 12pm-3pm; Dinner: 6-10pm. 2/F, Grand Kempinski Hotel, 1288 Lujiazui Huan Lu, by Baibu Jie 陆家嘴环路 1288 号上海凯宾斯基大酒店 2 楼, 近百步街

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

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

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

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

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

SPECIALITY FOOD SHOPS

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

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

SUPERMARKET

Valentine's Day is a time to embrace love and friendship, so citysuper and citysuper LOG-ON have prepared a wide range of Valentine's products, including heart-shaped steaks, chocolates, sparkling wines and special gifts for those who want to take romance to the next level during this season of love. 1) ifc Store - LG2, 8 Shiji Dadao 2) Shanghai Times Square Store - B1, 99 Huaihai Zhong Lu 3) Shanghai iapm Store - LG1, 999 Huaihai Zhong Lu 4) HKRI Taikoo Hui Store - LG2, 789 Nanjing Xi Lu 5) Shanghai Raffles City Changing Store - (E)B110, 1139 Changning Lu 1) 国金中心店 - 陆家嘴世纪大道 8 号地下二层 2) 大上海时代广场店 - 淮海中路 99 号地下一层 3) 环贸广场店 - 淮海中路 999 号地下一层 4) 兴业太古汇店 - 南京西路 789 号地下二层 5) 长宁来福士店 - 长宁路 1139 号东区地下一层 (400-653-8820, www.citysuper.com.cn)

THAI

**Coconut Paradise** This cozy, Modern-Thai style house offers casual dining with lots of attention to southeast Asian detail with soft light, Dark teak wood and a faint hint of incense. The spicy beef lettuce wraps sprinkled with fresh mint make a perfect starter for the shrimp Pad Thai, also have the best curry cuisine. 1) 38 Fumin Lu, by Yan'an Zhong Lu (6248 1998) 2) 2/F, 378 Wukang Lu, by Hunan Lu (5424 5886) Daily 11.30am-2pm; 5:30-9.30pm coconutparadise38@gmail.com www.lostheaven.com.cn/main.html 富民路 38 号, 近延安中路 2) 武康路 378 号 2 楼, 近湖南路

**Greyhound Café** focuses on innovation of a trendy dining experience and fine culinary skills. Having turned into a modern Thai-Land restaurant, it provides authentic yet traditional Thai cuisine in a fine-dining environment. 1) Room5, 1/F, Jing'an Kerry Centre, 1515 Nanjing Xi Lu, by Changde Lu 11am-10pm 2) Room 503 5/F, 999 Huaihai Zhong Lu, by Shaanxi Nan Lu 11am-10pm 3) 02A, 1/F, 223 Xintiandi Beili, Lane 181 Taicang Lu, by Huangpi Nan Lu 11am-11pm (Sun-Thu) 11am-2am (Fri-Sat) 1) 南京西路 1515 号静安嘉里中心南区 1 层 05 号, 近常德路 2) 淮海中路 999 号环贸iapm 商场 L5-503 室, 近陕西南路 3) 太仓路 181 弄上海新天地北里 22,23 号 1 层 02A 单元, 近黄陂南路

VIETNAMESE

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

**Pho Real** Some of Shanghai's finest pho and Bánh mì, with high-quality ingredients and a young, hip environment. 1) 166 Fumin Lu, by Changde Lu (5403 8110) Mon-Fri: 11am-2pm, 5.30pm-10pm; weekends: 11am-10pm 2) 1465 Fuxing Zhong Lu, by Huaihai Zhong Lu (6437 2222) Mon-Fri: 11am-2.30pm, 5.30pm-10pm; weekends: 11am-10pm 3) Kerry Centre Store, Kerry Centre SB1-12, 1515 Nanjing Xi Lu, by Changde Lu (6299 1827) Daily 11am-10pm 4) L-206, The Place, 100 Zunyi Lu, by Tiانشan Lu 11am-10pm (5291 0907) www.phorealgroup.cn 5) Hongkong Plaza, 52-11 Hongkong Plaza, 283 Huaihai Zhong Lu, by Huangpi Nan Lu (6313 8927) 11am-12.06pm) 507, 4/F, Takashimaya Department Store, 1438 Hongqiao Lu, by Manao Lu (6278 3277) 10am-21.30pm 1) 富民路 166 号, 近长乐路 2) 复兴中路 1465 号, 近淮海中路 3) 南京西路 1515 号嘉里中心 SB1-12, 近常德路 4) 虹桥南丰城南区 1 期 -L206, 遵义路 100 号, 近天山路 5) 淮海中路 283 号, 香港广场南座 2-11 室, 近陕西南路 6) 虹桥路 1438 号高岛屋商场 4 楼 07 室 近玛路路

NIGHTLIFE

BARS

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

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

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

**UNICO** Shanghai. Launched in 2012 UNICO Shanghai quickly became one of Shanghai's favorite dining and nightlife destinations. Occupying the second floor of the heritage structure Three on the Bund, it boasts stunning views and stylish interiors. Welcoming guests at night with an extensive selection of cocktails and a carefully curated music list with a latin flair. Live music bands and internationally acclaimed DJs play there regularly. Every day 6pm until late, 3 Zhongshan Dong Yi Lu, Three on the Bund, 2/F, by Guangdong Lu (021-5308 5399; booking@unico.cn.com; www.unicoshanghai.com) 中山东一路 3 号外滩 3 号 2 楼, 近广东路



**Judy's** Established in 1993, Judy's is the longest running party venue in Shanghai! Have a few drinks, settle on the vibrant party atmosphere and enjoy the house band. Enjoy dancing the night away seven days a week with your favorite party rocking music. Food is available all day until wee hours. 331 Tongren Lu, by Beijing Xi Lu (6289 3715) Daily 11am-late www.judysco.com.cn 铜仁路 331 号, 近北京西路



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

## CLUBS

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

**Club Room** This gentleman's club-inspired lounge area at The Shanghai EDITION exudes a sense of warmth and exclusivity. The sophisticated venue features two indulgent lounge areas, a nine-seater bar, as well as a screening room and a karaoke room. 5F, Heritage Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9571). 5pm-2am. 南京东路 199 号 上海艾迪逊酒店辅楼 5 楼, 近江西中路

**Electric Circus** This club and VIP lounge for Shanghai takes a cue from the Studio 54 tradition with its dramatic lighting, otherworldly interior and signature EDITION cocktail mixology program. Electric Circus will play host to some of the world's top DJs and performers, and is destined to become a must-visit venue in the Shanghai nightlife scene. 7F, Heritage Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9551). Fri-Sat 10pm-5am. 南京东路 199 号 上海艾迪逊酒店辅楼 7 楼, 近江西中路

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

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

**RuiKu Champagne Lounge** Located on the rooftop with a big terrace, RuiKu Champagne Lounge boasts a stunning view where patrons get to sip enticing cocktails while swinging with world-famous DJs Daily 10.30pm-Midnight. 21/F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙潭路

## SPORTS BARS

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

## HOTEL BARS

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

**Camelia Bar** Perfect for a casual drink after work with friends and colleagues, the Four Seasons Hotel Pudong's Camelia Bar offers a wide range of whiskeys, wines, champagnes and signature cocktails. The knowledgeable mixologists and bar staff are always on hand to offer recommendations perfect for your palate. 5pm-late. (2036 1300). 1/F, Four Seasons Hotel Pudong, Shanghai, 210 Shiji Dadao, by Lujiazui Huan Lu. 世纪大道 210 号上海浦东四季酒店一楼, 近陆家嘴环路

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

**Cloud 9** Located on Level 87 of Jin Mao Tower, this sky lounge has magnificent views of the entire city, where guests can enjoy a wide collection of creative cocktails, champagnes and Asian Tapas. The floor-to-ceiling glassed double-height section also holds a hide-away mezzanine bar. 87/F Grand Hyatt, Jin Mao Tower, 88 Shiji Dadao, by Dongtai Lu (5049 1234) Mon-Fri 5pm-1am; Sat-Sun 2pm-1am 世纪大道 88 号金茂大厦 87 楼, 近东泰路

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

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

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

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

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

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

**Lobby Bar** One of the nine bars of The Shanghai EDITION, the design of the Lobby Bar features bespoke plaster relief artwork inspired by carvings typically observed among Shanghai's signature Shikumen housing. 1/F, Main Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9851). 6pm-2am. 南京东路 199 号 上海艾迪逊酒店主楼 1 楼, 近江西中路

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

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

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

**pentalounge** Every Sunday between 11 am to 4 pm, diners at pentalounge at pentahotel shanghai can enjoy a spiced-up lazy brunch

with a new menu and free-flow make-your-own Bloody Mary station. RMB148 per person (or RMB128 for those arriving after 2pm). Level 1, 1525 Dingxi Lu, by Yuyuan Lu (6252 1111 ext. 8100) 定西路 1525 号酒店 1 楼, 近愚园路

**Punch Room** Surrounded by warm, wooden vertical slats, the 35-seat Punch Room provides an intimate and cozy bar lounge atmosphere where guests can enjoy EDITION's renowned sophisticated cocktail program. 28/F, Main Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9540). 2pm-2am. 南京东路 199 号 上海艾迪逊酒店主楼 28 楼, 近江西中路

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

**ROOF** Served with panoramic views of Pudong, this open-air lounge area at the rooftop of The Shanghai EDITION offers guests a comfortable and intimate setting where they can enjoy a range of classic and innovative libations made by EDITION's mixologists. 29/F, Main Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9537). 2pm-2am. 南京东路 199 号 上海艾迪逊酒店主楼 29 楼, 近江西中路

**Roof Garden** Composed of a patchwork of brick and lawn terraces of different heights, the roof garden is an urban oasis that mixes Chinese greenery with luscious, tropical horticulture. The richly planted rooftop features an under-the-stars movie theater, a games area for lawn bowls and croquet, daybed seating, as well as the service of a full bar along with food and snacks. 8F, Heritage Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9528). 5pm-2am. 南京东路 199 号 上海艾迪逊酒店辅楼 8 楼, 近江西中路

**RuiKu Champagne Lounge** Located on the rooftop with a big terrace, RuiKu Champagne Lounge boasts a stunning view where patrons get to sip enticing cocktails while swinging with world-famous DJs Daily 10.30pm-Midnight. 21/F



## Spring Specials

*Afternoon Tea RMB 228 for 2 people*

春季露台下午茶双人套餐228元



**Booking: 63272221**

**453 Wai Ma Lu 5F, South Bund**



F, Wanda Reign on the Bund, 538 Zhong Shan Dong Er Lu, by Longtan Lu (5368 8882) 中山东二路 538 号, 近龙海路

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

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

**YOU BAR** This well-designed whisky and cigar bar has a sleek and stylish vibe and a cozy, down-tempo ambience in which guests can enjoy an extensive selection of whisky-based cocktails, single malts and cigars. Level 1, 1155 Dingshi Lu, by Yuyuan Lu (6240 8888 ext. 8160) Hippi Hour 5-8pm. 定西路 1155 号巴黎春天新世界酒店 1 楼, 近愚园路

## MIND & BODY BEAUTY

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

## HAIRDRESSERS

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

## DENTISTRY

**Dentistry**  
Mon-Sat, 9am-6pm  
400-868-3000

**Jiahui Health's** experienced dentists provide dental health services for adults and children, including dental check-ups, fillings, prevention of tooth decay, painless dental pulp treatment, and treatment and protection against periodontal disease. The Dentistry Department also carries out multi-disciplinary collaboration in the hospital, such as working with dermatologists to offer invisalign orthodontics and solutions to skin problems for beauty seekers; working with E.N.T. specialists to help adolescents with problems such as mouth breathing, adenoidal hypertrophy and allergic rhinitis; working with MSK to provide sports lovers a comprehensive range of preventive strategies on sports injury. 1) **Jiahui**

**International Hospital**, 689 Guijup Lu, by Qinqiang Lu 2) **Jiahui Medical Center (Yangpu)**, 1F/2F, Suite 3, 99 Jiangwanqiang Lu, by Yingao Dong Lu 3) **Jiahui Clinic (Jing'an)**, Suite101, 88 Changshu Lu, by Changle Lu (Mon - Sat, 9am - 6pm, 400 868 3000) 1) 桂平路 689 号, 近钦江路 2) 江湾城路 99 号 3 号楼 1-2 层, 近殷高东路 3) 常熟路 88 号, 近长乐路 (400 868 3000)

## HEALTH SERVICES

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

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

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

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

**Dream Medical Group** Established in 2005, this Shanghai outpost of this Korean cosmetics clinic offers a range of services from skincare to dental care treatments. Operating with international standards, the brand's medical professionals are constantly searching for new technology to upgrade their offerings. Enjoy laser hair removal once with coupon, underarms only. 3/F, Zhongyi Building, 580 Nanjing Xi Lu, by Chengdu Bei Lu www.dreammedical.com.cn TEL/Wechat: 13651969238 南京西路 580 号仲懿大厦 A 座 3 楼, 近成都北路 (136 5196 9238)

**JIAHUI HEALTH**  
嘉会医疗

**Jiahui Health's** integrated healthcare network covers all major areas of the city and consists of a comprehensive international hospital, several outpatient clinics and a wellness center. Our experienced and multilingual physicians, of which 25 percent are from abroad, deliver leading global healthcare covering all major medical specialties. Through our state-of-the-art Emergency Unit at Jiahui International Hospital, we offer full-spectrum 24h medical services, including a fully equipped rabies clinic able to provide the pre- and post-exposure rabies vaccines. 1) Mon-Sun, 24 h, **Jiahui International Hospital**, 689 Guijup Lu, by Qinqiang Lu 2) Mon-Sat, 9am-6pm, **Jiahui Medical Center (Yangpu)**, 1F/2F, Suite 3, 99 Jiangwanqiang Lu, by Yingao Dong Lu 3) Mon-Sat, 9am - 6pm, **Jiahui Clinic (Jing'an)**, Suite101, 88 Changshu Lu, by Changle Lu (400 868 3000) 1) 桂平路 689 号, 近钦江路 2) 江湾城路 99 号 3 号楼 1-2 层, 近殷高东路 3) 常熟路 88 号, 近长乐路 (400 868 3000)

**Shanghai East International Medical Center** A joint venture general hospital providing a comprehensive range of world-class services including family medicine, vaccinations, pediatrics, obstetrics, gynecology, chiropractic care, traditional Chinese medicine, psychological counsel-

ing, specialty care, surgical services, as well as on-site 24-hour emergency service. also conducts CPR and first aid courses bimonthly in English and Chinese. 150 Jimo Lu (24 hour: 5879-9999 or 150-0019-0899; care@seimc.com.cn; www.seimc.com.cn) 即墨路 150 号

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

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

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

**Yosemite Clinic** is a comprehensive modern Medical and Day Surgery Center conveniently located a five-minute walk from the Kerry Parkside in Central Pudong. Yosemite Clinic has an expert team of international and Chinese physicians covering a range of specialties, including Family Medicine, Dentistry, Dermatology and Orthopedics, among others, and specializing in minimally invasive surgical procedures. The clinic is equipped with an onsite Lab and CT imaging allowing a more efficient approach to diagnosis and treatment. As a Day Surgery Clinic, Yosemite Clinic has three cutting edge operating rooms and extended observation bed capability. As a physician-owned and managed clinic, Yosemite Clinic's priorities are ensuring the highest standard of medical quality and delivering excellent patient outcomes. Our clinic languages are Chinese, English, Japanese, Korean. B1-1F, 1398 Fangdian Road, Pudong, Shanghai ( Only 5 Minutes Walk From Kerry Parkside ); Opening Hour: Monday-Friday 9am-11pm, Saturday-Sunday 9am-5pm; Tel: 4008-500-911; information@yosemiteclinic.com; www.yosemiteclinic.com 上海浦东新区芳曲路 1398 号 B1-1F (Plus 乐坊下沉式广场)

## MASSAGE & SPA

**Dragonfly Shanghai** 1) 2/F, 559 Nanchang Lu, by Shanxi Nan Lu (5456 1318) 2) 206 Xinle Lu, by Fumin Lu (5403 9982) 3) L119, 1378 Huamu Lu, by Fangdian Lu (2025 2308) 4) 193 Jiaozhou Lu, by Xinzha Lu (5213 5778) 5) LG2-47 IFC, 8 Shiji Dadao, by Lujiazui Huan Lu (6878 5008) 6) 616 Biyun Lu, by Yunshan Lu (5835 2118) 8) 5B1-05B, B1 South Retail, Jingan Kerry Centre, 1218 Yan'an Zhong Lu, by Changde Lu (6266 0018) 8) Dragonfly @ LuOne B1-11/12, 268 Xujiahui Road, Huangpu District, Shanghai (6266 2378) 8) Dragonfly @ LuOne 上海浦东新区芳曲路 1398 号 B1-1F (Plus 乐坊下沉式广场)

**Dragonfly Suzhou @ Harmony City** This chain of contemporary urban retreats offers relaxing massage and beauty services to customers with high expectations. Stepping into an oasis with fusion Asian décor and dim lighting, guests will be surrounded by tranquil sounds, wonderful fragrances and a romantic ambience while they get pampered with signature treatments. (0512-6763 0486) Harmony City Mall, Room 3210,

Third Floor, 269 Wangdun Lu, SIP, Suzhou 苏州工业园区旺墩路 269 号圆融星座商场 3 楼 3210

**推油网 Seven Massage** 喜七 A high-end massage brand that provides door to door service and a variety of body essential oil spa massage in a quiet and private environment. Whether you prefer a pampering spa at home or during your hotel stay, feel free to make appointments by calling 3490 1117 or 6882 1317 or go to their actual stores. Opening hours: 11-1am. Home service hours: 9am-midnight. 1) Pudong: 2302 Zhiyang Lu, by Jingnan Lu (6882 1317, 15221309767) 2) Puxi: 21F, 1832 Gubei Lu, by Hongsong Dong Lu (3490 1117; 17717447707, www.toyoo7.com) 3) No.441, wuning nan lu, by changshou lu (62097991, 18217764112) 4) 2110, Site2, 218 West Tianmu Lu, by Minli Lu (52801997, 19921155774) 1) 张杨路 2302 号, 近凌南路 2) 古北路 1832 号 2 楼, 近红松东路 3) 武宁南路 441 号 2 楼, 近长寿路 4) 天目西路 218 号嘉里不夜城 2 楼 2110, 近民立路

**The Spa at The Shanghai EDITION** Featuring a total of six treatment rooms and suites, manicure and pedicure services, sauna, an expansive relaxation area with fully equipped bar and a retail boutique, The Spa at The Shanghai EDITION showcases the best wellness and beauty practices, combining authentic Asian treatment traditions with premium therapies, specialized techniques and top-shelf products. 6/F, Heritage Building, The Shanghai EDITION, 199 Nanjing Dong Lu, by Jiangxi Zhong Lu (5368 9988). 10am-11pm. 南京东路 199 号上海艾迪逊酒店辅楼 6 楼, 近江西中路

**Yu Massage** Step into a tranquil dynastic setting when you cross the threshold of this spa, adorned in antique Chinese-style decorations. Matching the decor, the services are primarily Chinese, offering Chinese massage, aroma oil massage and foot massage. 1) 199 Huangpi Bei Lu, by Renmin Dadao 10am-1:30am (6315 2915) www.yumassage.cn 2) 2/F, 218 Xinle Lu, by Dongwu Lu 3) 484 Xikang Lu, by Kangding Lu (6266 9233) 1) 黄陂北路 199 号, 近威海路口 2) 新乐路 218 号 2 楼, 近东湖南路 3) 西康路 484 号, 近康定路

## YOGA

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

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

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

## FURNITURE

**Master Arnold & WOOL!LIVING** Find custom-made furniture & contemporary pieces to complete your living space here and abroad. From classic Canadian sideboard, vintage icons to Barcelona contemporary seating, you're invited to explore. Salesman who speaks Chinese, English, German & Korean are always open for your furniture & interior ideas. Showroom New Opening in October 2017 in Jinque. Call us or visit online shop: Joyce (Korean/English/Chinese/German) 17321041917; Arnold (English/Chinese) 13611916641; George (English/German) 18962412911 www.woolliving.com WeChat: woolliving



# CLASSIFIEDS

## CLASSIFIEDS INDEX

EDUCATIONAL SERVICES  
MOVING + SHIPPING  
RECRUITMENT SERVICE  
BOOKSTORES  
TRAVEL

### EDUCATIONAL SERVICES

**HSK intensive course:**  
100RMB/class hour \*30 class hours  
Mon- Wed- Fri 14:00- 17:00  
Sat- Sun 9:00-12:00

**Daytime Course**  
Day: Monday-Friday  
Time: 10:00 ~17:00

1 to 1 Class

Regular Daytime Course Price:  
Class hour: 50H, 7500yuan  
Class hour: 100H, 14000yuan

Promotion Daytime Course Price:  
Class hour: 30H,4200yuan  
Class hour: 50H,6000yuan

Huaihai Rd campus:  
021-53067271  
hanyuan@jicsh.com  
No.28 Gaolan Rd Shanghai

Zhongshan park campus:  
021-62418767  
hanyuanzs@163.com  
Block A,13F,No.121 jiangsu Rd  
https://www.mandarinsschool.net

### MOVING + SHIPPING

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### RECRUITMENT SERVICE

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### BOOKSTORES

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other foreign publications. www.  
bookzines.com chochobook@yahoo.  
com.cn 325 Changle Lu, by Shaanxi Lu  
(5404 8728) 长乐路 325号, 近陕西路

### TRAVEL

**Anutham Adventures**  
Hangzamtog, Thimphu Bhutan

Anutham means Happiness in Sanskrit.  
You travel begins here with us, Anutham  
Adventures. Let us guide you to the land  
of happiness and help you find your hap-  
piness. Let us be a part of your discovery  
to rejoice in simplicity and humbleness of  
the land of thunder dragon.

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anuthambhutan@gmail.com www.  
anuthambhutan.com

# EVERYTHING FAMILY EVERY. SINGLE. DAY.



NEWS



EVENTS



EDUCATION



RECIPES



CULTURE



TRAVEL



ART



RESTAURANTS



HEALTH



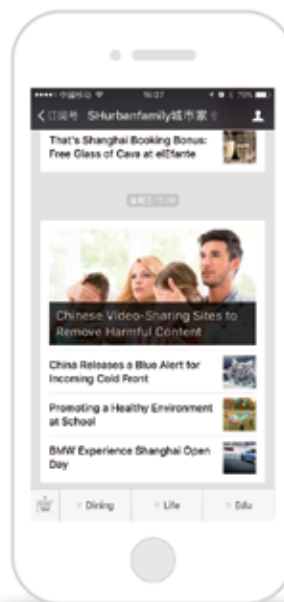
GUIDES



MUSIC



GIVEAWAYS



**GO ON,  
FOLLOW US.**



**urbanfamily**  
SHANGHAI



That's  
Shanghai


# Horoscopes

Finally, a horoscope that understands your life in Shanghai.

By Dominic Ngai



**Aquarius**  
1.21-2.19

'Keeping your friends close and your enemies closer' is your motto for this month, so don't forget to send all of your Shanghai exes a RMB1 WeChat hongbao for CNY!



**Pisces**  
2.20-3.20

Some major changes are coming your way this month. You'll be forced to use Eleme instead of Meituan, and your favorite lunch deals will vanish after the holiday. Roll with the punches like a true Shanghai veteran.



**Aries**  
3.21-4.20

After a bad start to 2019, it looks like things might begin to turn around for you in February. That, however, will only happen if you hit all of the new restaurants and bars in our Eat & Drink section (p48) before the end of the month.



**Taurus**  
4.21-5.21

Getting ready to move house or office? It's time to take Marie Kondo's advice and throw away things that don't "spark joy" - like those waimai plastic cutlery you've been accumulating in your drawer.



**Gemini**  
5.22-6.21

Your CNY trip has put a giant dent in your wallet so it's time to cut back on some unnecessary daily expenses. Try eating a 7-Eleven baozi for breakfast instead of your regular Starbucks croissant sandwich, which is like, gross.



**Cancer**  
6.22-7.22

After winning multiple hongbaos at your company's annual dinner, it's now time to treat your colleagues to a lavish brunch... at the mall food court. Another round of KFC congee, anyone?



**Leo**  
7.23-8.23

Things will not go according to plan before the 15th. An ayi will steal your seat on the metro, your Alipay will cease to function when you need your morning coffee... Eat dumplings for seven days straight to avoid worse luck.



**Virgo**  
8.24-9.23

Your New Year's resolution to reduce daily screen time has backfired, and now you're just constantly checking your iPhone screen time monitor, aren't you?



**Libra**  
9.24-10.23

It's a month of tying up loose ends for you, which means you'll finally be able to pass your HSK level 1 exam after three unsuccessful attempts. Try ordering a venti green tea frappuccino in Chinese to celebrate... if you can.



**Scorpio**  
10.24-11.22

Beware of what you eat this month, as chances of getting food poisoning are unusually high. Knock on the table three times before each meal for good luck.



**Sagittarius**  
11.23-12.21

Your spontaneity will be your greatest asset. Hop on a plane and fly to Sanya for a weekend trip if the smog and cold weather is too much for you to handle. Eat countless meals of coconut chicken hot pot and don't come back until springtime, or at all.



**Capricorn**  
12.22-1.20

With your besties away on their five-year tax break, you'll need some new hobbies to pass the time. Now is your chance to explore the Far East! By that we mean other parts of Pudong beyond Lujiazui.

# EVERYTHING SHANGHAI EVERY. SINGLE. DAY.



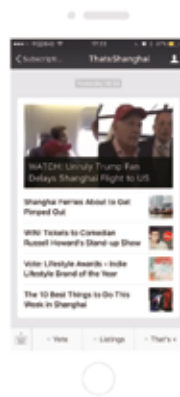
NEWS



EVENTS



FASHION



ART



RESTAURANTS



HEALTH



BARS



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GUIDES



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GIVEAWAYS

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