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国内统一刊号
CN 11-5233/GO
China Intercontinental Press

ISSN 1672-8033



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Supervised by the State Council Information Office of the People's Republic of China
主办单位：五洲传播出版社
Published by China Intercontinental Press
地址：中国北京 北京西城月坛北街 26 号恒华国际商务中心南楼 11 层文化交流中心 邮编 100045
Address: 11th Floor South Building, HengHua International Business Center, 26 Yuetan North Street, Xicheng District, Beijing 100045, PRC
http://www.cicc.org.cn

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广告经营许可证：京海工商广字第 8069 号
法律顾问：大成律师事务所 魏君贤律师
Legal Advisor: Wei Junxian, Dacheng Law Firm
国际标准刊号 ISSN 1672-8033

国内统一刊号 CN 11-5233/GO
定价：25.00 元
邮发代号：4-845

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Editor's Note

JUNE

First up I would like to say a huge thank you to recently departed Editor-in-Chief Dominic Ngai and National Arts Editor Sarah Forman for all their hard work. They are departures that see me back at the helm of the good ship *That's Shanghai*, and Bryan Grogan moving up from *That's Shenzhen* to take on the National Arts role. A very warm Shanghai welcome.

Mr. Grogan has wasted no time getting his teeth into it all, taking a look at 10 independent Chinese filmmakers who should

be on your radar (p26), as well as checking out the rise of online radio in China (p30).

Cristina Ng is very much still with us, and has awarded her very first five star review for enchanting and exquisite rooftop pop-up restaurant Botanik (p58). Seriously, check that place out if you can. Elsewhere in food and drink, curry enthusiasts the OCC let us know about their favorite places to chow down and spice up (p56).

In our cover story this month, Edoardo Donati Fogliazza

takes a deep dive into Chinese opera, or *xiqu*, exploring its history and nuances, as well as talking to a man who has dedicated his life to becoming the Monkey King; a life well spent, I would say. You can get clued up on all that from p36.

There is plenty more good stuff besides, including Matt Bossoms look into the Chinese cryptids, mystery creatures that haunt the imagination of the Middle Kingdom (p10). Enjoy!

Ned Kelly

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THE WRAP



10

6 CITY

7 VISA CRACKDOWN

Time to get your papers in order

10 CHINESE CRYPTIDS

The Middle Kingdom's mystery creatures



18

12 LIFE & STYLE

13 WELL-HEELED

Claire Yan of Cobbler's Suggest

18 JOURNEY TO THE WEST

Exploring all Chengdu has to offer



26

22 ARTS

26 INDIE AUTEURS

A look beyond the blockbusters

30 MAKING AIRWAVES

The rise of underground online radio



56

52 EAT & DRINK

56 KEBABULOUS

The OCC introduce Shanghai's best curry options

58 NEW RESTAURANTS

Including the beautiful brilliance of Botanik

36 COVER STORY

A NIGHT AT THE OPERA

Your Quintessential Guide to Xiqu



P68

PICK OF SIX ART EXHIBITIONS



64 EVENTS



JUNE 2
Aussie Rules Football



JUNE 7
Brawl on the Bund



JUNE 9-16
Cats the Musical



JUNE 13
Maki Ohguro

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CITY

Chinese Cryptids

Mystery Creatures of the Middle Kingdom, P10



Cannavaro Cuts Back
P8



Rainbow Farting
P9



A FOREIGN TEACHER'S WORST NIGHTMARE?

You Can Now Get Paid to Report Illegal Foreign Workers

By Ryan Gandolfo

Authorities are now offering rewards for residents who report foreigners working illegally in Shenzhen, in what could become a nationwide policy.

According to a May 9 post on the official Shenzhen Entry-Exit Bureau WeChat account, you can receive up to RMB500 for reporting a foreigner who: 1) illegally entered the country, 2) is illegally living in the country, or 3) is illegally working in the country.

The reward system works like this: for every illegal foreigner you report who gets detained, you'll receive RMB500, and for every illegal foreigner you report who gets fined, you will earn RMB300.

The Bureau refers to the expat wrongdoers as *sanfei* (roughly translated to 'three wrongs') foreigners. Further details on the 'three wrongs' are provided in the post, calling out expats who don't have a proper residence permit, work and earn money in China without legal work identification or entered the country without an effective visa or other

immigration documents.

Shenzhen Entry-Exit Bureau goes on to state how this type of foreigner harms society by impacting the workforce, giving rise to criminal problems as well as "severely impacting societal order."

Foreigners caught entering China illegally will be detained for five to 10 days and be fined up to RMB10,000, while foreigners clocking in illegally will receive the same detention and be fined up to RMB20,000. Foreigners who overstay their visa or residence permit will also be viewed as illegal and can be fined up to RMB10,000 or detained for five to 10 days.

Chinese people who hire foreigners without the appropriate work documents are also culpable. People who hire illegal foreigners will receive a RMB10,000 fine, while those who take in foreigners who illegally entered the country will receive five to 10 days administrative detention along with a RMB5,000-20,000 fine.

Companies that sponsor illegal workers can expect fines of RMB5,000 per illegal employee, in accordance with the People's Republic of China Criminal Law. Also, if companies are suspected of organizing illegal immigration into China, those found responsible will receive a two- to seven-year prison sentence as well as a fine. For more serious cases, the responsible party may receive a prison sentence from seven years to life.

While there are no hard and fast numbers on how many foreigners are working illegally in China, many training centers have a reputation for employing expats on business or travel visas.

The Shenzhen Entry-Exit Bureau encourages people to report via its website, email, phone or mail, and states they will protect the privacy of any person reporting in. (Let's see if the policy is implemented across the country.)

THE BUZZ

RANDOM NUMBER

669

...is the latest piece of advice from Alibaba founder Jack Ma, which he shared with more than 100 couples at the company's annual mass wedding last month. "At work we emphasize the 996 spirit, and in life we want 669," Ma said, encouraging newlyweds to have sex 'six times in six days.' Though after his controversial '996' comments, we're not sure how employees will find the time to enhance their love lives.



DO YOU KNOW WHO I AM?

Fabio Cannavaro



Fabio Cannavaro stepped down from his role as coach of the Chinese national football team on April 28. The former FIFA World Player of the Year took charge of the side for just two matches, both of which were losses, in the aftermath of former manager Marcello Lippi's resignation three months ago.

Cannavaro made the announcement on Weibo, stating that his decision to step down results from his desire to spend more time with his family: "I wish to sincerely thank Guangzhou Evergrande Football Club and the Chinese Football Association for having offered me the position of the head coach of the two most important football teams in the country; however this double assignment would take me away from my family for too long."

The former Italian team captain, who lifted the World Cup for the Azzurri in 2006, now turns his attention back to Guangzhou Evergrande, who failed to secure the Chinese Super League title for the first time in seven years in 2018, and currently lie third in the table, while Marcello Lippi is rumored to make a return at the helm of Team China.

QUOTE OF THE MONTH

NO SWIMMING



"Punish severely and then detain them for several days... Then they'll know Chinese law doesn't discriminate and that this is no trivial matter"

So wrote one angry Chinese netizen last month, in response to video footage that surfaced online of a group of foreigners swimming in an off-limits pond at Foshan's Nanhai Bay Forest Ecological Park. In the footage, which flashes between the rule-breaking swimmers and a 'no swimming' sign, one woman and two men can be seen frolicking in a clear pool of water at the base of a small waterfall. The threesome of disorderly *laowai* were spotted by park employees during a security patrol, according to *South China Morning Post*, and asked to exit the water, to which the group allegedly replied "Ha, ha! Okay, we'll get out immediately." Of course, they didn't immediately exit the pool and it reportedly took "about 20 minutes" for them to do so. Tsk, Tsk!



caihongpi / cǎi hóng pì / 彩虹屁 n. rainbow fart; over-the-top compliments fans needlessly heap on their idols

A Look at this gorgeous photo of Huang Xiaoming.

This is a picture of the back of his head. **B**

A He is so good looking that the back of his head makes me cry.

That's a good caihongpi. **B**

Is there anything more important in life than one's choice of a pop culture idol? In the age of pop culture ultra-consumerism, the answer is no. Your fandom choices and celebrity idols showcase your personality, serve as a powerful way to relate to others and define you as a person.

So it follows that once you've chosen an idol, you must defend them at all costs. If their reputation falters, you could lose credibility as a pop culture consumer – or, worse yet, as a person. When your idol makes a mistake or commits a social faux pas, you need to know how to spin it into a success. Any weaknesses they show must be presented in a positive light by you, their loyal fan.

Statements made to transform a celebrity's questionable qualities into virtues are referred to as *caihongpi*. Literally translated as 'rainbow fart,' the term is meant to imply that even your idol's flatulence looks and smells like rainbows. (Do rainbows smell? We leave that up to you to decide). Common *caihongpi* include calling your idol 'innocent' if they lack experience, 'truly talented' if they

are not good-looking and 'hard-working' if they have no talent.

In addition to spinning shortcomings into virtues, *caihongpi* can also come in the form of over-the-top compliments. Instead of "My idol has beautiful eyes," one might say "I wonder when the angel will come to my idol asking for those eyes back."

To praise an idol's looks, one can say "The biggest regret of my idol is that she can't kiss her own lips," or "My idol is so gorgeous that he broke the camera," or "The only person better looking than my idol tonight will be my idol tomorrow night." The more over-the-top, the better the *caihongpi* is, and the sky is the limit.

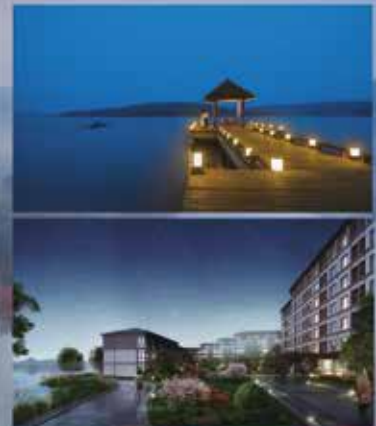
Let's face it – life is hard. We need idols because they fill our lives with intrigue and passion. *Caihongpi* is just a way of expressing that passion. Don't let anything bring your idol (or you!) down, and pile the *caihongpi* on! **Mia Li**

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Jinling Resort Tianquan Lake, the flagship resort of Jinling Hotels and Resorts and the biggest boutique conference resort in Huaian, is financed by the Jinling Hotel Corporation. Established in 2014, it is located in Tieshan Temple Forest State Park – an AAAA National Scenic Spot and the best eco-tourism destination in China as ranked by the National Tourism Magazine, together with Tieshan Temple Science Park of Xuyi, the largest observatory in Asia and the third biggest in the world.

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Jinling Resort Tianquan Lake has received various international awards and honors, such as Jiangsu Boutique Resort Hotel and Excellent Conference Hotel in China. It has also become an ideal destination for business, conferencing, and family leisure and has become a shining pearl next to Tianquan Lake.



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A CHINESE BESTIARY

Fantastic Creatures and Where to Find Them

By Matthew Bossons, artwork By Macus Ma and Tawaka Jiang

Almost every region of the world has a cryptid that haunts the backwoods of civilization. North America has the hairy and elusive Sasquatch, the United Kingdom has the Loch Ness monster (Nessie) and Latin America has the chupacabra. For those unfamiliar with the term, a cryptid is an animal, plant or being whose presumptive existence is regularly derided for using anecdotal evidence deemed insufficient by the mainstream scientific community. This evidence often comes in the form of questionable footprints, tufts of hair and/or grainy black-and-white photographs. Most foreigners living in China will be familiar with at least one of the above-mentioned cryptids, but are probably in the dark when it comes to China's assortment of mysterious organisms. To help bring you up to speed on the Middle Kingdom's answers to mermaids and yetis, we have assembled a list of five of our favorites.

Sky Serpents

One of the more mysterious entries on our list, sky serpents are long, snake-like creatures that appear to drift or slither through the air. Although different than dragons (most notably for their lack of wings), some sky serpents have been rumored to unleash fire and, in some cases, lightning. These floating oddities are not just limited to China and have also been spotted in other regions of the world (because, you know, they can fly), including North America.



Xing-Xing

The xing-xing is said to resemble an orangutan and, much like the yeren, it is often compared to Sasquatch. Online cryptid forums have a wide array of suggested sizes for the xing-xing, with some claiming it is a small primate and others suggesting it can grow to a height of 10 feet. The xing-xing supposedly lives in the Himalayan Mountains, meaning it shares territory with another famous cryptid: the yeti. It should be noted that the xing-xing of the Himalayas also shares its name with a Japanese mythological sea creature known for its love of alcohol.



Jinmenju

No good cryptid roundup is complete without a mysterious plant, and the Jinmenju is exactly that. Alleged to grow in southern China, this human-tree hybrid is said to bud smiling human heads for fruit. The seeds of these fruit are also supposed to resemble grinning faces. By some accounts, when the face fruit ripens, it is edible and has a sweet-and-sour taste. In earlier times, it is said the trees were plentiful and, in some instances, farmed. Thus, the landscape was abuzz with the laughter of a thousand happy heads.



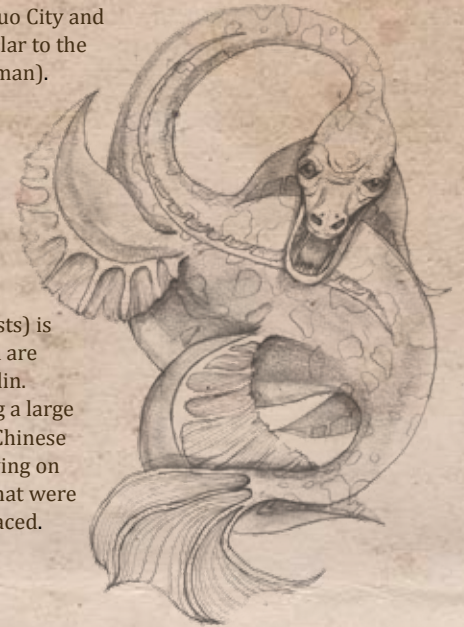


Yeren

Sometimes referred to as the yiren, Chinese wildman or man-monkey, the yeren is a hominid-like creature alleged to be living in the mountainous and heavily forested regions of Hubei province. Similar to the North American bigfoot, it is generally described as being notably larger than a human and sporting a thick coat of grey or red (or both) fur. The first 'scientific' sighting, according to numerous cryptid forums, was made in 1940 by Wang Zelin, a biologist educated in Chicago. Wang was part of a group that stumbled across a recently shot female yeren while traveling between Jiangluo City and Niangniang Plain, and he described it as looking very similar to the plaster model of a female Chinese Homo erectus (Peking man).

Guai Wu

First sighted in 1903, this alleged lake beast (or possibly beasts) is China's answer to Scotland's Loch Ness monster. The guai wu are said to live in Tianchi Lake, in China's northern province of Jilin. Descriptions vary greatly, but most witnesses describe seeing a large aquatic animal with a head that resembles a seal. In 2007, a Chinese TV reporter claimed to have witnessed six of the species playing on the lake surface; he described them as having fins or wings that were "longer than their bodies." It is unclear if this video ever surfaced.



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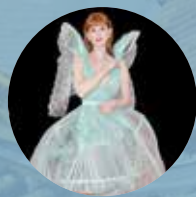


LIFE & STYLE



Western Exposure

A Definitive Chengdu Travel Guide, P18



Fashion Camp
P14



Saving Face
P16

CLAIRE YAN

Founder of Cobbler's Suggest

Interview by Cristina Ng

Entrepreneur Claire Yan damaged a lot of pairs of shoes while running around Shanghai's rough concrete streets. When she struggled to find a dependable cobbler's shop, she drew on her marketing background to solve this problem with an app and personal delivery service that repairs shoes, bags and other leather goods. Since founding her unique business in 2016, Cobbler's Suggest has repaired over 2,000 pairs of men's and 13,000 pairs of women's shoes. The environmental and social benefits of her startup caught the attention of the Cartier Women's Initiative Awards (CWIA), who named her as a finalist this year. We caught up with her to discuss her work and find out how to repair our favorite pair of heels.

Congratulations on being selected from among 2,900 applicants as a finalist for the CWIA 2019. What has it been like to go through the process and become part of the laureate community?

Thank you very much! I am very grateful and honored to be selected as it carries credibility and is a reminder of how far we have come. It's also great motivation to keep up the good work going forward, because we are a start-up and recognition from the public is a reassurance that we are doing the right thing.

This year's theme was 'The Ripple Effect' - can you tell us how that applies to your business?

The Ripple Effect means starting with something small that generates greater impact later on. We began as a simple idea that brought change to the artisans that work with us. For example, our Head of Craftsmanship came to us with excellent skills, but he was shy and lacked confidence. After one year with us, he told a CCTV reporter, "Before people only believed that Swiss watchmakers are great craftsmen, but today I believe we can become great craftsmen by fixing shoes and bags through Cobbler's Suggest."

What is your social mission?

We are in it to save the industry and the products. The traditional model of artisans running a small shop in major cities is dying. If cobblers are unemployed or pushed out of the city, the industry and the craftsmanship are lost. Our services provide stable jobs to these artisans and encourage sustainable consumption behavior.



"When cobblers no longer need to worry about their livelihood, they can focus on the quality"

Why is that important to you?

I felt it was the right thing to do, and the only thing that can make Cobbler's Suggest work. My background is as an advertising gal, which usually means dealing with a brand. A strong brand is determined by the product and culture of the company. For Cobbler's Suggest, our product is the quality of repair, and the culture is our attitude toward craftsmanship, and they are both rooted in the artisans we have. We hire them to work with us full time, with a salary, benefits packages and insurance. When cobblers no longer need to worry about their livelihood, they can focus on the quality of their work.

What about the environmental benefits of your service?

Well, that's actually a side benefit of encouraging sustainable consumption. When we started, we set out to protect craftsmanship, and along the way, products are saved and are kept away from landfill. In terms of waste management, repairing and recycling instead of replacing is a much better choice.

If I want to repair a pair of shoes, what is the process like?

The standard process is to follow our WeChat account, and then you can go to our ordering app where you identify the problem, and place orders accordingly. Next, pickup service

is arranged to send your items to a repair center. Within 15 days the process is completed, and your shoes sent back.

I have a pair of Prada heels that my dog chewed up, can you help me fix them?

Of course, we would love to help. We have a service just for problems like this listed as 'renovation of major wounds' under 'special repair' on our app.

What shoe material is the most difficult to salvage?

Satin and suede can be very tricky when they get dirty, and also very tough to fix when they are scratched. We recommend that you watch the weather report before going out in shoes made of satin or suede, and don't wear them on bumpy roads.

What's the next step for you and your company after receiving this honor?

We want to leverage it to increase awareness about our service and to win more business-to-business clients. The entire experience with CWIA is nothing but inspiring. From now on, I have 20 wonderful sisters, mentors and friends to talk with as well as a network for management, consulting and fundraising that is very helpful for growing the company.

Dongxie.com, WeChat ID: cobblersuggest

STYLE RADAR

UNDER THE LENS

Out of Style

At the end of April, Forever 21's Chinese website announced that the retailer would be ceasing its online operations.

Shortly after, Tmall and JD.com released statements that the affordable, trend-savvy clothing store would also be taken off their respective platforms. Forever 21's decision to pull out of the online retail market in China was directly influenced by its current "marketing strategy" and "brand positioning" within China, according to Sina Financial. After the news, worries of possible brick-and-mortar store closures came – and with good reason, as Forever 21 had already closed several of its stores in cities like Tianjin, Hangzhou and Beijing at the end of last year, and Taipei this past March.



COVET

Dragon Boat Lego Set

Everyone's favorite boat-focused festival is getting the Lego treatment in the Danish toy company's latest bid to appeal to Chinese consumers. The new sets, which were first revealed in images leaked by a Macau-based toy shop, feature dragon boats, racers, a spectator stand and even a *zongzi* stall. This is not the first time Lego has released China-themed series; earlier this year the toy manufacturer released one for Chinese New Year. Back in 2018, Lego also released a very impressive Great Wall of China.

OVERHEARD

“Every year after I watch the Met Gala, I lament that I know nothing about fashion”

... writes one Weibo user after seeing the extreme getups donned by fashion icons like Lady Gaga last month at the glamorous fundraiser held annually for the Metropolitan Museum of Art in New York. The theme at this year's biggest fashion event was 'Camp: Notes on Fashion' – an ode to exaggeration and the unnatural – which worried Chinese netizens after disappointing attempts were made by Chinese invitees to embody 2018's imaginative concept of Catholicism. This time, guests included vocalist Li Yuchun, singer-songwriter Lay Zhang and supermodel Liu Wen, who did not disappoint, serving more daring looks to match the ambiguous theme.



Liu Wen, from her official Instagram



PETER SALON

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If you're looking to keep your hair looking fashionable and stylish this summer, then you've got to visit Peter Salon.

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Your locks are in good hands at Peter Salon. Step into the chic Wulumuqi Lu branch, for instance, and you'll be able to experience a full range of hair care services spread across two floors. Specializing in fashion styling and professional hairdressing, Peter Salon is

equipped with world class styling products, fully-stocked washing stations, comfortable plush chairs, full-length mirrors and top-grade hair equipment. You'll feel at ease as their team takes care of your beautiful tresses.

And their rock star team of expert English-speaking hair stylists are always at your service. Their mix of local and international stylists are experienced in dealing with foreign clients' hair styles and communicating in other languages, meaning you won't need to worry about problems or misunderstandings. Whether you're looking for a quick trim or full highlight and color, rest assured that Peter Salon's stylists can understand your hair care needs.

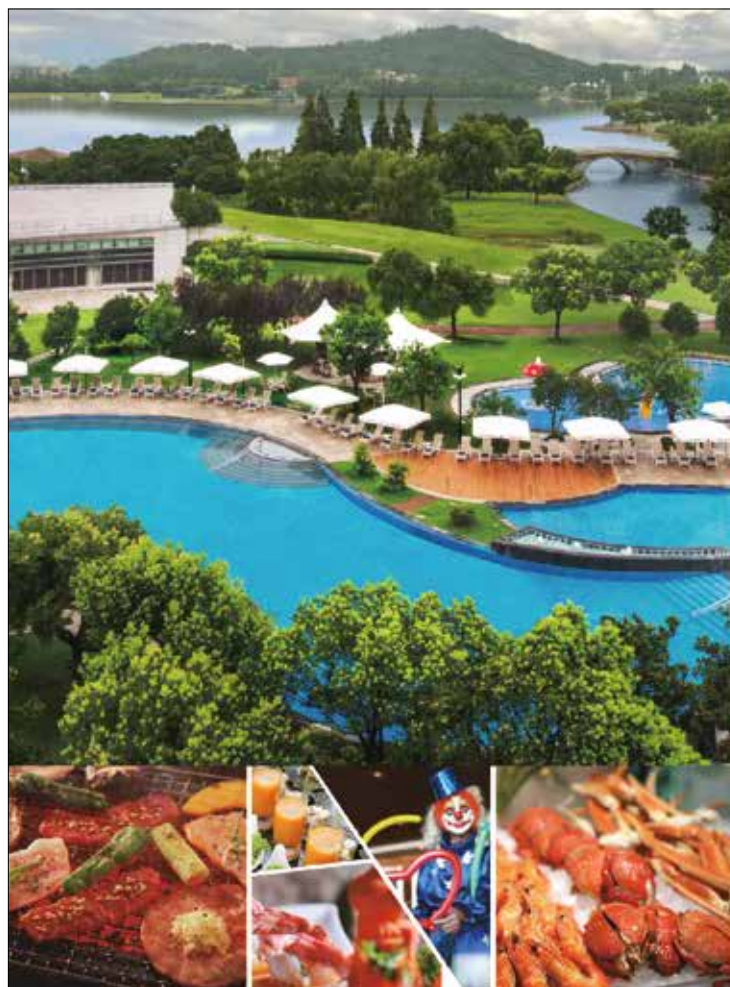
But what truly sets them apart from other professional hair salons is their extensive range of hair care offerings. In addition to professional hairdressing techniques, the team at Peter Salon understands that good

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Customers interested in Peter Salon's aromatherapy scalp care can try it on its own or combined with their other hair treatments. Along with scalp care, they've also got special offers for the summer, including a coloration or color retouch package. For more information on the special discounts, please find coupons in this issue.

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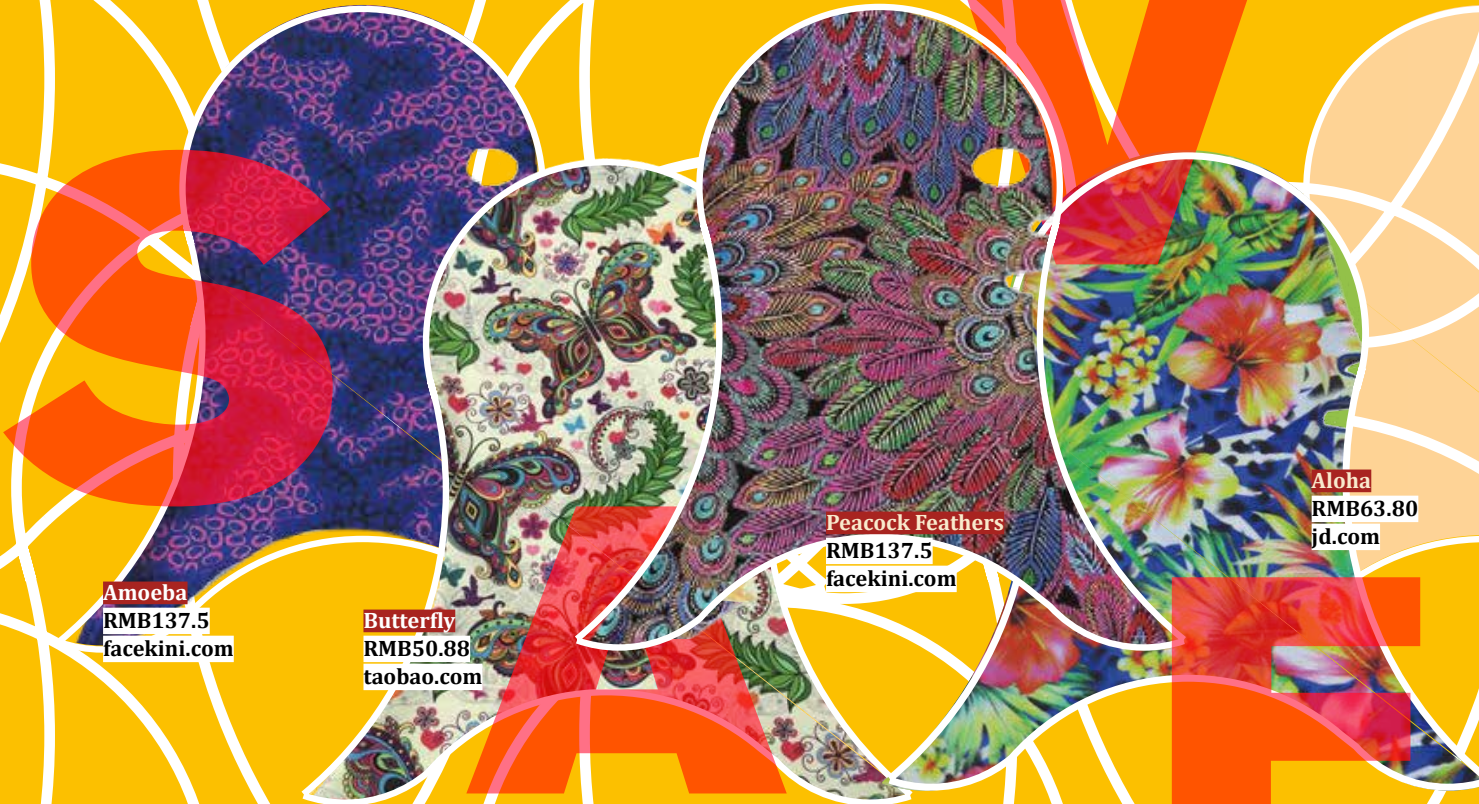
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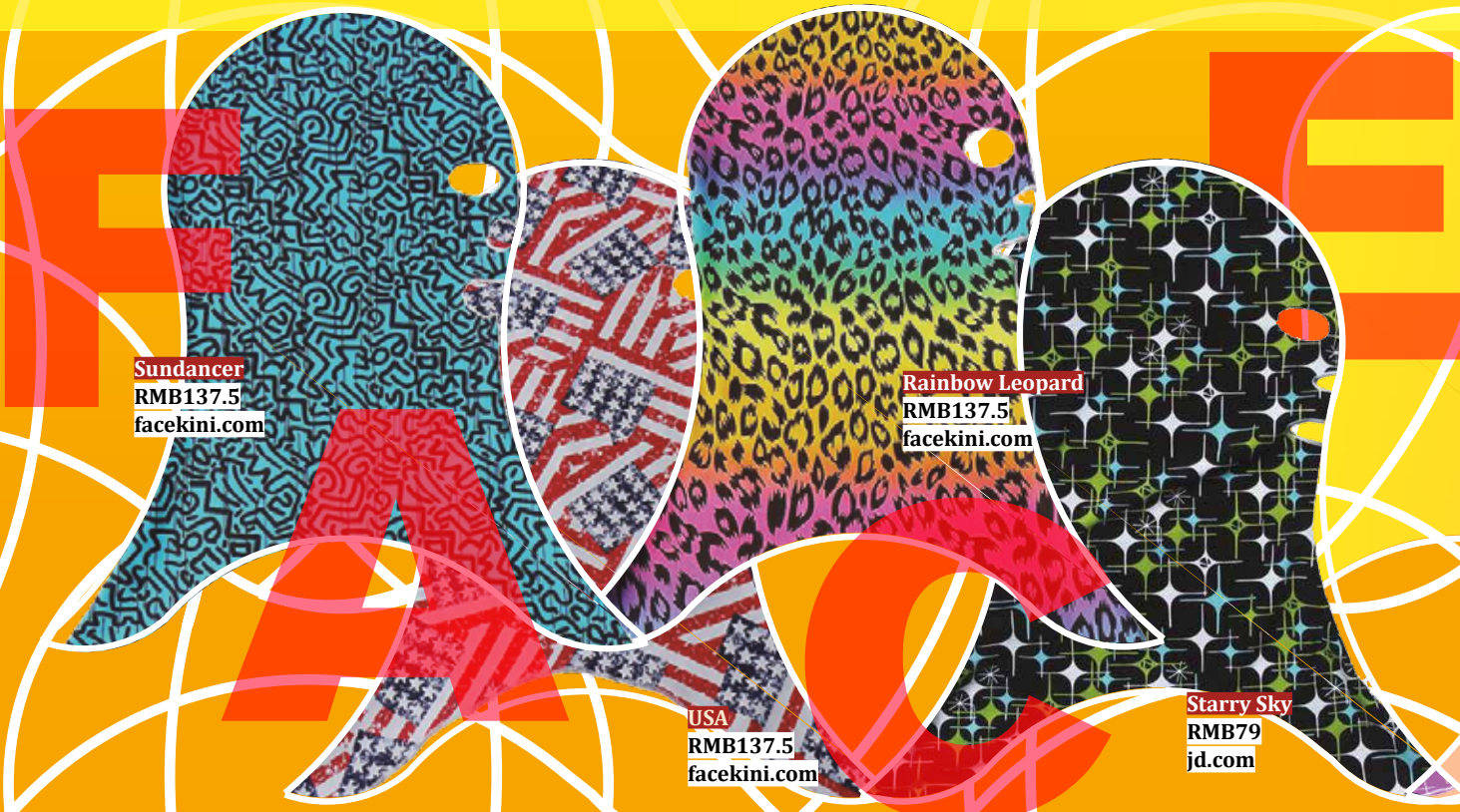
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Eight of the Hottest Facekinis for Summer

Compiled by Valerie Osipov

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TIMES SQUARE APARTMENTS

The Definition of Downtown Living

They say home is where the heart is. Located at the historic heart of Huaihai Zhong Lu, a vibrant neighborhood and renowned commercial center, Times Square Apartments has established itself as a home-away-from-home in the hearts of its tenants in their solid experience serving senior executives and expatriates in Shanghai.

Along with the location, it is the service that sets Times Square Apartments apart; management service staff all receive Wharf Institute Service Excellence (WISE) training, and go the extra mile to ensure the well-being of tenants.

From helping with daily necessities in the apartment or offering dining recommendations to finding the best play groups for kids, Times Square Apartments staff are the tenants' best friends. There is nothing too extraneous when it comes to helping friends, or simply being a good listener for a friend in good times and bad.



Mr. Lerdchai Wangtrakoondee and family

"The bond between tenant and staff is strong," explains Customer Service Officer Mr. Kane Wang, who has worked at Times Square Apartments for six years. "For example, if our tenants need to go shopping and it starts raining, we will call them and ask if they need an umbrella. We remember where they are; we care about our guests."

"If a tenant is sick, we might accompany them to the hospital. We help them shop and do translation. We have a detailed list of how individual guests like to be treated – and their schedules – so that we can make them feel at ease. We treat them like family."

Mr. Lerdchai Wangtrakoondee, an ambassador of Thailand tourism, has been living in a three-room apartment, an ideal choice for families, at Times Square for just over a year with his wife and teenage son.

"I picked Times Square for the location. It is very convenient, with the connection to the shopping center and its department store, movie theater – which we go to a lot – and excellent supermarket," explains Mr. Wangtrakoondee.

"There are many restaurants around here – and they even have Thai restaurants – and we are close to Huai Hai Park, so you can go for a walk around. You have everything you need in a compact area."

With Times Square Apartments' state-of-the-art amenities, a major plus for Mr. Wangtrakoondee is the fitness center, with the latest treadmills and ellipticals, not to mention the outdoor swimming pool which is enjoyed by the whole family in the summer.



Customer Service Officer Mr. Kane Wang

The apartments are also sound-proof, which is a particular benefit to Mr. Wangtrakoondee, "so when my son plays his violin he does not disturb the neighbors. My son also likes being nearby the metro; he can get anywhere in Shanghai."

The whole family also enjoys the healthy breakfast they serve in the Lounge each morning, where tenants kick-start their day with a quick bite and a chat with their neighbors. "And every morning the staff remember exactly how I take my coffee, exactly how my wife likes her omelet. That attention to detail is amazing," says Mr. Wangtrakoondee.

Mr. Wang echoes that strong bond between staff and tenants. "Our Thai guests, if you learn a simple greeting in Thai, it is very special to them. Tenants become part of our lives, so that we can become quite wistful when they leave."

The care on display is not lost on Mr. Wangtrakoondee. "The staff are very friendly. And they speak numerous languages. Hospitality is very important to Thai people. It is relaxed here. Professional without being too formal. If I could sum up life at Times Square Apartments in one word it would be 'convenient.'"

Times Square Apartments, 111 Huaihai Zhong Lu, near Xizang Nan Lu 淮海中路111号, 近西藏南路. Call 3122 8863 for inquiries.



THE DEFINITIVE GUIDE TO CHENGDU

Make the Most of Your Trip to China's Gateway to the West

A gateway to China's expansive West, with a population of 10 million Chengdu is the third most populous city in western China. A major economic and transit hub for the country, it also serves as a smooth transition into scenic Sichuan province.

Dating back over 4,000 years, Chengdu is the only major city in China that has kept its original name and location throughout history. It served as the capital of China for a short period after the fall of Nanjing in 1937. While it's not as well-known as metropolises like Beijing or Shanghai to those from outside of China, Chengdu is actually one of the most bustling and rapidly growing cities in the country.

In recent years, Chengdu has attracted hundreds of Fortune 500 companies to set

up branches there, and the city is quickly becoming more relevant on the international stage. Chengdu Shuangliu International Airport has even been named as one of the 30 busiest airports in the world, while a new and even larger airport is scheduled to open in 2020.

For tourists, there's no shortage of sites in Chengdu. From fascinating museums to extensive Taoist temples, the city is full of things to see and do. Perhaps one of the most popular sites, drawing in crowds from around the world, is the giant panda sanctuary, where you can see these peaceful creatures interact in a natural conservation center.

Chengdu is the epicenter for culture in the West, encompassing the best that the area has to offer in both entertainment and

cuisine. An experience not to be missed is Sichuan opera, which combines dancing, miming, singing and the popular face-changing masks.

The people of Chengdu take food very seriously and the city was named a UNESCO City of Gastronomy in 2010. The signature aroma and flavor of Sichuan's spicy dishes – many of which are cooked with Sichuan peppercorn – can be found on every corner of the city. Chengdu has even put its own spin on traditional Sichuan dishes, such as a unique interpretation of the famous Chongqing hotpot.

Here are our recommendations for dishes to eat, sites to see and things to do in this ever-growing city. And heck, if Chengdu isn't enough for you, we've thrown in a guide to Jiuzhaigou National Park for good measure!



Chengdu Panda Research Base of Giant Panda Breeding

This might not be the only place to see pandas in the world, but it's certainly the largest and arguably the best: visitors can view a collective 60 or so bears at closer ranges than would be possible elsewhere. While pandas are China's national symbol, these creatures are actually only native to Sichuan, Gansu and Shaanxi provinces. Just 10 kilometers from downtown, this conservatory recreates the natural habitat of this vulnerable species in which to live and breed, including a beautiful bamboo forest with over 10,000 bamboo trees to meet the pandas' dietary needs. Visitors get to watch these massive cuddly animals from a safe distance as they lounge and play with one another. If you're lucky, you may even get to see newborn baby pandas too. There is also a museum, research laboratory and training center to check out.

See & Do



Jinli Pedestrian Street

Some might consider this street, which mashes together historic architecture and antique offerings with hotels, bars, restaurants and more, a tourist trap. Others would counter that it's fun, not to mention photogenic. Stroll through narrow alleys that remain brightly lit throughout the night; pick from skewered, steamed or fried street food; visit Wuhouci Ancestral Temple (RMB60 entry); or shop for ancient-looking souvenirs – Jinli has it all. There's even nightlife to be had, if you don't mind entering garishly neon-lit pavilion buildings to find it. Do keep in mind that the street gets packed over weekends and holidays, so schedule accordingly.



Night at the Sichuan Opera

An evening of watching brightly costumed performers 'face-change' and breathe fire is often scheduled into tours in Sichuan. If you're striking out on your own, Shufeng Yayun is a local favorite for not only opera, but also tea, handicrafts and a showcase of other traditional entertainment, like shadow puppetry. Another popular spot is the evocatively named *Kuanzhai Xiangzi*, or 'Wide and Narrow Alleys' neighborhood, 'wide, which has a dedicated subway station on Line 4. Teahouse-theater Xilai Shuyun Yuan is here, as are a wide array of bars and restaurants for after-show snacking.



Leshan Giant Buddha

Although the Leshan Giant Buddha is about 120 kilometers outside of the capital of Sichuan, it is still a must-see tourist site when visiting Chengdu – especially since the Chengdu-Leshan Highway and passenger rail services offer convenient transportation options for visitors. The Leshan Giant Buddha is the largest stone Buddha in the world, and was built between 713-803 CE. The 71-meter-tall statue depicts Maitreya and was named a UNESCO World Heritage Site in 1996, along with the Mount Emei Scenic Area. If you're not in the mood to wait in line with the crowds to see statues, visit one of the nearby water taxi stations on the road and they will be able to take you out on the water to see the site from a farther distance.



Destination

Jiuzhaigou

In 1992, Jiuzhaigou was named a UNESCO World Heritage Site, and it's not hard to see why. Named after the nine Tibetan villages it encompasses, the area is packed with eerily colorful, natural waterscapes and lush forests. In autumn, when the trees turn red and gold, tourists flood the region to near-capacity, making hotel and flight bookings difficult.

Thankfully, Jiuzhaigou's massive popularity means that tours – English-speaking ones to boot – are widely available over the rest of the year. Whether or not you hire a guide, though, getting rides on a sightseeing bus (around RMB90 for a day pass) will ease your trip around the area's 100 or so pools and five major waterfalls.

The Jiuzhaigou area is made up of three interlinked valleys: Shuzheng, Rize and Zechawa. Shuzheng hosts many of the park's main attractions, including a 300-meter-wide waterfall and 19 multicolored, terraced lakes. Rize, known for being a natural habitat for pandas (although sightings are rare), boasts a pool surrounded by bamboo, while high-altitude Zechawa is home to the vivid 'Five-Colored Lake.'

It's a lot to take in, which is why some opt to take it slow by hiking: although the



park doesn't allow visitors to camp, trails do lead through all of the valleys. If you set out early and buy a bus pass, you can traverse either Shuzheng and Zechawa or Rize alone (an 18-kilometer trail) in six to seven hours, bussing it back to the entrance before the park closes at 6pm.

Be sure to time your trip carefully, as the park opens at 8am during the off-season (November 16 – March 31), an hour later than peak season times. Ticket prices are much more reasonable, however, costing only RMB90 for a two-day pass compared to RMB220 per day in the summer and fall.

If you're planning to spend three or more days in the area, you may also want to allot a half-day or more for Huanglong National Park, only a couple hours' bus ride away and also boasting pretty lakes and waterfalls. Like Jiuzhaigou, prices are also much more reasonable during the offseason, costing RMB60 versus RMB200 in peak season.



How to Get There

Buses leave from Xinnanmen (RMB138) and Chadianzi stations (RMB123) in Chengdu, but take roughly eight hours. Eight-and-a-half-hour buses (RMB98) also leave from Dujiangyan Panda Base, where elderly and sick pandas are cared for. Planes from Chengdu to Jiuzhai Huanglong Airport are only one hour, but buses to Jiuzhaigou (RMB45 one-way) take an additional hour. Prices vary but are generally upwards of RMB1,000.



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Luxury, Relaxation and Tons of Perks at Niccolo Chengdu

Looking for an exclusive and luxurious stay in Chengdu? Then look no further than Niccolo Chengdu.

Located at Chengdu's celebrated International Finance Square (IFS), a highly desirable and fashionable address within Chunxi Road Business District, Niccolo's prime real estate allows guests to effortlessly travel to all of the city's hottest spots, and even destinations further afield.

Seasoned and discerning travelers will be wowed by the hotel's 230 spacious and chic gues-



rooms and suites, which range in size from 45 to 200 square meters. With fashion-inspired interiors by leading designers, featuring natural textiles and leathers in subtle earth tones, there's an understated sophistication to all guestrooms.

Wake up each morning to a bountiful breakfast at the stylish Niccolo Kitchen restaurant, before hitting IFS for a shopping spree. All guests can enjoy a one-day pass to enjoy discounts at a number of designated stores, as well as free panda shuttle bus service to some of Chengdu's hottest tourist spots.

Cap off an eventful day on the town by pampering yourself at one of the hotel's four elegant dining venues.

> www.niccolohotels.com



Dry-fried Green Beans

Restaurants all over China and the world feature this vegetable dish on their menus, but not all do it right. To reach the proper level of crispness, the beans are first thoroughly dried, then tossed in a wok with numbing Sichuan peppercorns, dried chilies and morsels of meat. The result isn't always pretty, but lip-smacking spice and the unique crunchy texture more than make up for it.



Meat and Vegetable Skewers in Chili Oil

This hotpot-like street food snack isn't for the faint of stomach. Diners choose various skewered meats and vegetables to be cooked in a broth that's heavy on oil and laden with mouth-numbing spices. Once done, they can be dipped in even more flavoring – a dry mix of peanuts, chili powder and cilantro are preferred – or eaten as is.



Laomatou Hot Pot

Looking for death by slow-burning chili heat? This popular chain specializes in it. Select slices of beef, goose, seafood and more to dip in a simmering pot of concentrated spice, similar to the skewers mentioned above. The main difference is, at an average of RMB100 a meal, the hot pot edition not only has better-quality ingredients but is also less likely to result in a frantic run to the toilet. Plus, if your courage fails you, Laomatou offers a 'yin yang' hot pot with both peppery and non-spicy soup.

> 2/F, 51 Hongxing Lu Section Four, Jinjiang District 锦江区红星路四段51号二楼 (028-8666 6920)



Chen Mapo Tofu

If you're a fan of this mouth-numbing crowd-pleaser, you'll want to pay homage at the shop where it (allegedly) all started. True or not, the story of the 'pockmarked granny' behind the dish has made the Chen chain famous, a reputation it's upheld with taste-bud-kicking pride. There are no medium-spicy morsels to be found here; instead, tofu, ground beef and leeks are drenched in a hot, oily broth and then sprinkled with more numbing pepper. The chain's milder *gongbao* chicken is another popular pick, as are the Sichuan-style *dandanmian*.

> #10-12, 10 Qinghua Lu, Qingyang District 青羊区清华路10号附10-12号 (028-8731 7216, 028-8731 5047)

ARTS

Radio Free Asia

Online Radio Stations Are Spreading Chinese Music Around the Globe, P30



Bloodz Boi
P23



Indie Filmmakers
P26



Vanilla Villa
P34

BLOODZ BOI

The Beijing-Based Rapper Bares his Bones

By Bryan Grogan

In just the past six months, Beijing-based underground rapper and vocalist Bloodz Boi has dropped a series of tracks that have captured the attention and imagination of listeners around the world. While he has teamed up with the likes of Organ Tapes, Darcy Baylis, YVNCC and Mixed Matches, trying out a multitude of new styles, Bloodz Boi is far from happy. With a distant plan to leave the commercial plains of Chinese rap music behind and move to the US, Bloodz Boi's social media presence, on sites like Twitter and Weibo, has been off the charts. With a split EP with YVNCC set to drop in the coming months, and a shoegaze indie album with Australian musician Darcy Baylis also not too far off in the future, Bloodz Boi is a name you will certainly be hearing more of. Here he tells us his thoughts on China's underground rap scene, his favorite type of music and more.



You came up with Puzzy Stack in the Beijing underground bass scene helping to found S!LK club nights. How much involvement do you have with S!LK these days?

Me and Puzzy have been friends since we were kids. I told him about this underground music scene and he's doing really well now. He is DJing and promoting and right now he is a really famous underground DJ in China. When I began to focus more on my music, I didn't have as much time to spend on promoting shows or booking artists anymore. Me and Puzzy have the same taste in music, and sometimes I'll recommend an artist to him and he will try to book that artist in Beijing. But right now, Puzzy Stack is 100% in charge of S!LK.

As a heavily tattooed rapper in China, how much more difficult is it to operate?

I never wanted to be fake; I don't fuck with that. I think I'll never perform at something like a music festival, because the organizers of those events need to check your lyrics, your ideas blah blah blah. And because I am not an idol, I don't have fans who can pay RMB100 to go to a festival to see me.

Right now underground electronic music is getting stronger, but DIY rap is struggling. Why do you think that is?

China doesn't have an underground culture. It's not the real underground, it's just people fucking around. I create my music, I can say that I'm the king of underground rap, but what can I get, more followers on Weibo? The mainstream doesn't like me, and my listeners don't want to pay for tickets to go to my show.

Your releases have followed a lot of different styles. You make trap, emo rap, dancehall and you have plans now to drop a shoegaze album with Darcy Baylis. How do you choose the style of music you release?

I am very confused right now. I don't know what I should do. I have a lot of producers who are getting in touch with me; people I never thought would want to produce my music. All of these producers make different kinds of music, though. I can sing, I can rap on every type of beat. It's a problem to me, because I don't want to be an emo rapper. I want to find more. My followers in China love that so much; they know me as an emo rapper, but I almost want to delete all of my

emo rap songs from my Netease or Xiami accounts. Now I want to try some new trap music. With Darcy, that's a side project, so I think I can only do that once. I have more opportunities with trap music.

You said on Twitter a while ago that you have a lot of unreleased tracks that you are waiting to drop. You have the EP and album on the way (both unnamed, as of now), can you tell us more about those?

The EP is almost done. It's me and YVNCC; it's kind of like experimental trap. The music is trap, but the melody is totally weird I think. We tried to do something fresh. The EP will have six songs, and we're still deciding on the name. The album with Darcy is an indie rock, shoegaze album. It will have six or eight songs. We'll release a track before the album comes out. We're working on the single for the album now. That's my side project. I'm also influenced by rock music a lot and I really wanted to sing over a guitar. Darcy can play a pretty good guitar melody, so I just put my voice over it.

Check out Bloodz Boi's music at soundcloud.com/bloodzboi4life

COLLAGE

COMING TO A THEATER NEAR YOU



★ JUNE 6 ★

Dark Phoenix

Sophie Turner, or Sansa Stark as viewers may know her, returns to our screens this month hot on the heels of the last-ever episode of *Game of Thrones*. This latest film in the *X-Men* series sees Turner once again take on the role of Jean Grey, but with a twist this time. Affected by a solar flare in outer space, Jean Grey becomes Dark Phoenix, an uncontrollably corrupt alter ego of the beloved mutant superhero.



★ JUNE 14 ★

Men in Black: International

The *Men in Black* franchise gets a spinoff this month with Thor's Chris Hemsworth and Tessa Thompson joining the fray to lead the cast of this latest film in the series. Our sights turn to the London division of the international alien-fighting organization where, after a series of alien attacks, Hemsworth and Thompson are forced to travel all over the globe searching for the culprits.

TRANSCRIBED

“I am really very hungry Wu big brother, when will you open the noodle house?”

That's what Rocket Girls 101 member Yang Chaoyue commented beneath a video of Kris Wu's performance in Beijing, as part of his Alive Tour last month, in reference to Wu's recent song, 'Big Bowl Noodle Soup'. Fans of the two pop stars were delighted when Wu responded, telling Yang "I'll invite you to eat when it's open." Pretty innocent, right? Well, fans on Weibo quickly began to hypothesize about whether the duo are now a couple, causing much delight and gossip online in the ensuing hours.



HAO BU HAO



Hao

This spring, a total of seven Chinese films were shown during the Tribeca Film Festival, while two Chinese films were shown at Cannes Film Festival during the month of May. Among the Tribeca Film Festival inclusions was *A Kid From Coney Island*, a US/China co-production which tells the story of former New York Knicks and Beijing Ducks basketball star, Stephon Marbury. Much anticipated among the Cannes Film Festival inclusions was Diao Yinan's *The Wild Goose Lake*, which transports viewers in a noirish re-imagining of South China.



Bu Hao

A movie theater in Lishui, Zhejiang province showed moviegoers images of folks from Liandu district in Lishui who have been blacklisted for avoiding debt repayment, according to What's on Weibo. The 'trailer' was shown before a screening of the hugely successful *Avengers: End Game*, and also informed the audience of what unfortunate blacklisted citizens can expect, including being banned from traveling by air or by high-speed train. Around 300 people out of the 5,478 people included on the blacklist have been shown on cinema screens, public LED screens and on buildings, with 80 of the 300 subsequently complying with the court.

SINO CELEB



Yue Yunpeng

Yue Yunpeng is China's answer to American funnyman Zach Galifianakis. Much like *The Hangover* star, Yue Yunpeng began his career as a comedian, before going on to host TV shows and star in blockbuster films. As a *xiangsheng*, or Chinese crosstalk performer, Yue has garnered a legion of followers with his distinctive and peculiar style, oftentimes portraying illiterate and somewhat idiotic characters. Here, we give you five fast facts about Yue Yunpeng.

1 A Rough Start
Fame didn't come overnight for ol' Yue. He started his working life at the tender age of 14; first working as a doorman in Beijing, before becoming a welder and then a dishwasher and waiter at a noodle restaurant.

2 'Little Yueyue'
Affectionately referred to as 'Little Yueyue,' Yue began his Chinese crosstalk career back in 2005. While establishing himself in the Chinese stage tradition, he initially participated in productions that targeted younger audiences.

3 The Song of the Fifth Ring
Yue's rendition of this popular Chinese song is ridiculous, for lack of a better term, but people absolutely love it. Titled "The Song of the Fifth Ring," it features such memorable lines as, "Ah... Fifth Ring, you're one ring more than the Fourth Ring; Ah... Fifth Ring, you're one ring less than the Sixth Ring."

4 Chinese SNL Host
Last June, *Saturday Night Live* got a Chinese makeover, broadcasting on Youku for 10 episodes. Co-hosted by Yue, the first season of Chinese SNL was well-received by audiences, who literally LOL'd at his witty jabs and punch lines.

5 A Penny Pincher
In an interview published two years ago, Yue portrayed himself as "a small star from a rural village," when explaining why he is often seen in casual clothing. "After leading a hard life for a long time, I hate to part with my money, because I know it's hard to earn it."

WHAT'S NEW

iQiyi CEO Gong Yu told CNBC that the successful streaming company is planning to spend the next 2-3 years focusing on creating original film content for their platform. Just as Netflix has seen success with original movies like *Roma* and *Bird Box* in 2018, iQiyi want the leading movies on their website to be made internally. While this does represent the potential for a larger profit margin, it also shows the continued evolution of China's movie market.



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10 AWESOME INDIE FILMMAKERS IN CHINA

By Bryan Grogan

It's no secret that China's film business is booming. While the Middle Kingdom is currently contributing to some tremendously large profits by major blockbusters like the *Avengers* series, young and upcoming independent filmmakers have also been making their mark both internally and around the world at festivals like Cannes, Tribeca, Berlin Film Festival and plenty of others.

Alongside this running trend, point to incoming films like *Roma* and *Capernaum*, as well as *Bohemian Rhapsody* (brought to China by the National Alliance of Arthouse Cinemas) and we can see that China's appetite for cinema has become much more diverse. It's not just superhero films and

mega-blockbusters, but stories that offer a varied view on life around the world.

China itself has never been a country bereft of cinematic talent. As directors from such diverse parts of the country as Tibet, Inner Mongolia, Guizhou and Shaanxi ply their trade, they have helped to shine a light on the stories that make up the lives of minorities in these lesser-seen and lesser-heard-from parts of the country.

As such, it is tremendously hard to narrow this list down to just 10 people, and it does not by any stretch capture the 10 best directors in the country because, you know, that's subjective. But here's 10 we recommend you check out.

Bi Gan

Director of one of our favorite controversial films of the year, *Long Day's Journey Into Night*, Bi Gan has thus far brought viewers on deeply beautiful visual journeys through his home province, Guizhou, while also shining a light on ethnic minorities that populate cities like Bi's hometown, Kaili. Bi has become notorious for his dreamy, extended single-shot takes and his preoccupation with depictions of dreams, as seen in *Kaili Blues* and, later, *Long Day's Journey*. While the latter was featured in the Un Certain Regard section at the 71st Cannes Film Festival in 2018, *Kaili Blues* earned Bi the award for Best New Director at the prestigious Golden Horse Awards in 2015.



Diao Yinan

Diao Yinan's fourth feature film, the much-anticipated *Wild Goose Lake*, appeared at this year's Cannes Film Festival. The Shaanxi director is another who explores the less-documented factions of Chinese society, this time placing his focus on a member of a biker gang in South China. Based on stills we have seen of the film, Diao takes viewers into a neon-lit, pitch-dark version of South China. Previously, Diao teamed up with Vivian Qu, who acted as producer, on his previous film, *Black Coal, Thin Ice*, which is set in the extreme North of China, in Heilongjiang, where detectives come across dismembered body parts in coal shipments.



Vivian Qu

Born and raised in Beijing, Vivian Qu relocated to New York in the '90s, where she studied art, history and fine arts. She has made a name for herself as a director and producer, with two directorial credits to her name, *Trap Street* and *Angels Wear White*, both of which were made in the Chinese language and appeared at the Venice International Film Festival. The first, *Trap Street*, focuses on a map-maker in South China trying to track down a woman using a network of CCTV cameras that he has installed, while the second, *Angels Wear White*, again takes a critical look at the use of surveillance cameras, this time to record a sexual crime.

Lisa Zi Xiang

In her debut feature film, *A Dog Barking at the Moon*, Lisa Zi Xiang focuses on women who have unwittingly married gay men, and the emotional fallout that results when they find out these marital secrets. Showing this year at the Inside Out Toronto LGBT Film Festival, alongside the likes of a depiction of Armistead Maupin's seminal *Tales of the City* by Alan Poul, *A Dog Barking at the Moon* also received a special jury prize earlier this year at the Berlin Film Festival. The title of the film is a poetic reference to the pointlessness of a daughter's efforts to encourage her mismatched parents to get a divorce.



Zhang Dalei

Zhang Dalei's debut feature film, *Summer is Gone*, is shot in black and white and centers around a young boy growing up in a town in Inner Mongolia. The nostalgic nature of this filming technique, set alongside the epistemological narrative and the ever-changing nature of society in China won Zhang a lot of fans, and also saw the film pick up the award for best feature at the Golden Horse Awards in 2016. Staying with the theme of seasons, Zhang's follow-up was called *In Winter* and follows a man who is saved by his friends after a suicide attempt, later deciding to go in search of his ex-girlfriend after an encounter with a Russian singer in a bar.



Xin Yukun

After the release of 2014's *The Coffin in the Mountain*, Xin Yukun's first full-length feature, the director garnered a ton of fans around the world and positioned himself as one of the leading voices of China's new cinematic generation. *The Coffin in the Mountain* won big at China's own art house awards – FIRST International Film Festival – as well as at the Venice International Film Festival and the Warsaw Film Festival. Xin followed up on his debut with *The Wrath of Silence*, an intriguing story of a mute father searching for his missing child, a shepherd in North China.

Cai Chengjie

The Widowed Witch, Cai Chengjie's first full-length release, caused quite a stir when it was released in 2018 and marked this young director's arrival on the scene with a film that was praised for its intriguing plot. It sees a thrice-widowed woman, who town locals believe to be cursed, rebrand herself as a Shaman in North China. *The Widowed Witch* snagged an award at the Rotterdam Film Festival, and marked Cai as one to watch with a real flair for crafting intelligent, funny and quirky storylines that comment on China today.



Chloe Zhao

While Beijinger Chloe Zhao is now working on the undeniably not-indie film, Marvel's *The Eternals*, she began her career making successful American indies like *Songs My Brother Taught Me* and *The Rider*. The 37-year-old stands apart from other directors on this list, as all of her feature films have been rooted firmly in the US, where she studied film production. Her first feature, *Songs My Brother Taught Me*, revolves around a Native American ranch in South Dakota and made an appearance at Cannes Film Festival, as well as being nominated for the Independent Spirit Awards.



FILM | ARTS

Wei Shujun

Wei Shujun made his Cannes Film Festival debut in 2018 with *On The Border*, a short that clocked in at about 15 minutes. The film focuses on a Korean teen who decides to leave his town but must find his father to ask him to provide money for his trip. One of two short film directors from China, alongside Shen Di, to appear at the film festival in 2018, Wei has been hailed as one of the most exciting young filmmakers to come out of China in recent years. His previous feature, *Duck Neck*, debuted at the Busan Film Festival, with a much more substantial 93-minute timeline for viewers to work with.

Lhupal Gyal

Harking from Tibet, Lhupal Gyal is another on this list whose work shines a light on the lives of minorities living in Greater China. He brought his first full-length feature film, *Wangdrak's Rain Boots*, to the Berlin Film Festival last year and received resounding applause from the audience. Born in Qinghai, and having studied at the Beijing Film Academy, Gyal is one of a number of Tibetan directors who are receiving praise for their depictions of how life is changing for people in the mountainous Southwest region, while also helping to make and maintain a record of Tibetan culture.

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RADIO FREE ASIA

By Bryan Grogan

In April, one of Shanghai's excellent underground electronic labels, SVBKVLT, made an appearance on London-based online radio station Rinse FM. Around the same time, another London-based music platform, Tobago Tracks, released a mix by Shanghai producer 33EMYBW. Elsewhere, Groove Bunny Records' Endy Chen made an appearance on NTS London in May, while LA-based Dublab played host to Raddi China's Josh Feola and Guizhou-born Faded Ghost (aka Yehaiyahan) for a set.

What does it all mean? For the optimists among us, it means that China's underground music is getting much love on the international scene. Online radio is increasingly a platform for underground artists to spread the word about under-appreciated, or lesser-known, scenes, with global platforms like Rinse FM, NTS Radio and Dublab leading the charge.

Australian duo China Social Club (Matt Hildebrandt and Phil James) have been curating NTS Live from Shanghai, a monthly, four-hour show, for over three years. During that time they've been integral in bringing together a growing community of Shanghai electronic artists in one place, with their catalogue of broadcasts reading like a who's who of the city's underground scene.

Talking about an eight-hour broadcast, called Crew 2 Crew, which they put on in collaboration with Adidas in May, Hildebrandt tells us "Something that is really amazing about this city is how connected all the crews are. You'll have techno crews, club,

grime, house, indie all attending each other's gigs and even playing on the same line-ups."

China Social Club are at least one reason that these crews are cross-pollinating. As they see it, there's little room for negativity, and all the need in the world for a supportive backbone of artists in the city.

Through their work curating the NTS Live in Shanghai broadcast, the duo contact and book musicians, transport gear, make the promotional art and organize all the promotion and social media. Quite the undertaking considering that they do this at least once every month.

The rationale behind starting the broadcast in the first place, and why it remains firmly in place today? It's fun, it shines a light on the Shanghai music scene and they get to meet and play music alongside some of their favorite artists.

One of the hallmarks of the NTS Live from Shanghai show is its local flavor. While artists from outside of Shanghai, like Hong Kong's Alexmalism, South Korea's Airbear, London's Killa P and others have dropped by for sets, the majority of those who have appeared on the show reside in the 'Hai.

Speaking about a broadcast they did from Beijing a few years ago, Hildebrandt explicates their ideas behind keeping the China-based show in Shanghai. "You need to have someone to support you, to travel. There's a lot of acts we'd love to cover around China, but setting up shows in other cities takes a lot of organization. You can't just do it on a

whim."

While that may be the case, China Social Club are actually planning to follow up on a 2018 NTS Live from Seoul broadcast with a series of shows in South Korea over the course of the next 12 months, while they're also heading to Jakarta later this year to dig into the Indonesian scene.

"There was a good back and forth, before last year's NTS Live in Seoul show, with Matt heading over to play in Seoul and us inviting some cool Korean DJs over to play China Social Club parties," James says, explaining China Social Club's outreach to musicians in the Korean capital. "I guess it's about building those relationships with the cool local crews who know the scene well, and then we can bring the whole package together with our experience of the broadcasting side."

In the South of China, Hong Kong Community Radio and Fauve Radio have swiftly made a name for themselves, both in the Fragrant Harbor and on a global scale. Both stations were nominated for best Online Radio Station in the Asia Pacific/Middle East/Africa region at the 2018 Mixcloud Online Radio Awards, with HKCR walking away with the prize, and Fauve Radio picking up the listeners' choice award in the same category.

They are deeply pleasing new additions to a Hong Kong music scene which has been awash with stories about venues closing down due to noise complaints and rising rents, causing a scarcity of venues in the city. Romain Fx, founder of Fauve Radio, tells us,





“We wanted to create an outlet for DJs that are coming through Hong Kong but that maybe don’t have the right contacts to play in the few clubs that exist here.”

Romain Fx also speaks about the increasing commercialization of electronic music in Hong Kong, as DJs aim to please clubs who are primarily seeking performers who play ‘Top 40 music.’

“I think some radios sometimes have even better traction (than nightclubs) as they help DJs that are maybe not as famous get noticed,” Romain Fx says, explaining the advantage of appearing on online radio shows. “Artists can use their streams as a sort of resume to then get gigs, which is where both cross over. Some radios nowadays, like Red Light Radio, have huge traction and respect in the music community.”

As with all idealistic, not-for-profit ventures, Fauve Radio have had their money woes. They recently posted a plea on their Facebook account, asking fans for donations to keep the radio station going. Out of that bleak period comes something new, however, as Romain Fx tells us, “the donations will not only help us to stay alive, but also help us start our own record label. We have our first release planned and accepted by the pressing plant; it will be a vinyl-only release of a cover of an infamous ‘80s Italo track where a local Cantonese singer layered her own version of

the lyrics on top.”

The underground, internet-based nature of these radio shows have not only helped to expand the list of music platforms available for China-based musicians, they’ve also expanded to become communal centers around which music fans and musicians revolve. As Romain Fx tells us, “We’ve been seeing a big change in the shop. Much more people are passing by to say hi, to meet up, to listen to records, to be stupid; it’s a bit like a kindergarten for adults.”

NTS Live from Shanghai: www.nts.live/shows/shanghai

Fauve Radio: www.fauveradio.com/radio.html



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FUTURE

Fujiya & Miyagi On How Time in the Music Biz Has Changed Their Sound, Process and Lives

By Bryan Grogan

An interesting theory that emerged after the release of playfully named Brighton band Fujiya & Miyagi's most famous album, *Transparent Things*, suggests that that record was a relic from 1971. The writer points at a variety of things, such as singer David Best's casually violent lyrics and the band's stylistic similarities to Neu!, Can and Roxy Music (all of whom were recording in 1971) among other clues.

It's a fun comparison, and it put Fujiya & Miyagi's music of the time in focus for would-be fans, but according to Best "I have a fondness for 1973 as that was the year I was born and many of my favorite records were released that year too. Arsenal won the double in 1971 but other than that it holds no great importance."

Since they burst into the alternative rock mainstream with their 2006 album, *Transparent Things*, they've inevitably been compared to German krautrock legends, Can. It's hardly an ideal situation, to be pigeonholed early on, but by then the band had already been playing with each other for years, and were unabashed when professing their love for, and the influence they took from, the Damo Suzuki-fronted krauts.

"Over the last ten years or so we've tried to shed our initial influences and become ourselves," says Best. "I still love that period of music from Germany, though, and especially Can. I stole my whisper from Damo Suzuki. I haven't got his scream

though, unfortunately."

As with many a group who dared to shake their sound up, Fujiya & Miyagi have found themselves in the critic's crosshairs. While previously the band engaged more with funky minimalism, their more recent releases, self-titled album *Fujiya & Miyagi* and just-released *Flashback*, have seen them experimenting with chunkier, syncopated beats.

They directly addressed this on the wonderful wry and witty 'Extended Dance Mix,' with the vocalist adopting his best Mike Skinner-impression to speak-sing lines like "on social media platforms/the general consensus is/our popularity has declined/since 2006."

So, what have they done since 2006 that deserves our praise? Well, for one, they dropped a wonderful, ambient 37-minute long track, 'Different Blades from the Same Pair of Scissors,' that reminds us of the early days of Kraftwerk. Then, beginning in 2016, they released a trio of EPs, which would eventually become the album *Fujiya & Miyagi*.

"Splitting the album into three sections it enabled us to do a few things," explains Best. "Firstly we had the immediacy of releasing music pretty much as soon as we had finished it, which is unusual. Secondly it did, as you suggest, compartmentalize ideas and themes. Lastly it elongated the release which increased the album's lifespan."



DAYS



Their latest album, *Flashback*, dropped on May 31 and while picking apart the first single, also called 'Flashback', we hear a band more relaxed, happy to combine electrified strings with bulbous, pulsating electro beats, while Best can also be heard employing his very best sultry, Damo Suzuki vocal.

With almost 20 years working together in the bag, Fujiya & Miyagi have inevitably gone through a multitude of musical shifts, had their fair share of critical hate and... lived to tell the tale. They now seem like a band at peace with their ideas and their releases. "I like to think our music doesn't have too much ego involved with it," Best reflects. "I like compositions where each part exists for the

greater good of the music."

Nowadays they don't write together as a group; while they previously got together to hammer out the music, now they understand how important it is to focus on their individual role. As Best explains, "The most important thing is to realize each other's strengths and let people do what they are good at. I don't need to be a producer and Steve (Lewis) doesn't need to write words."

As things change for the band, other fundamental ideas remain the same. Fujiya & Miyagi still consider themselves to be a DIY band. Reference their Bandcamp page, the fact that they send out their own records to fans, and that they continue to produce, re-

cord and write all of their own stuff (although it might just be easier for them to outsource some of those responsibilities). As Best says, Fujiya & Miyagi feel like a group who are much closer and more involved in the music-making process than other bands.

Now, as they return to China, they're looking forward to chowing down on chicken feet again. Or not. "My least favorite thing was eating chicken feet. I can still taste it now."

You and us both David, you and us both.

Jun 13, 8.30pm; RMB150 presale, RMB200 at the door. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路 (247tickets.com)

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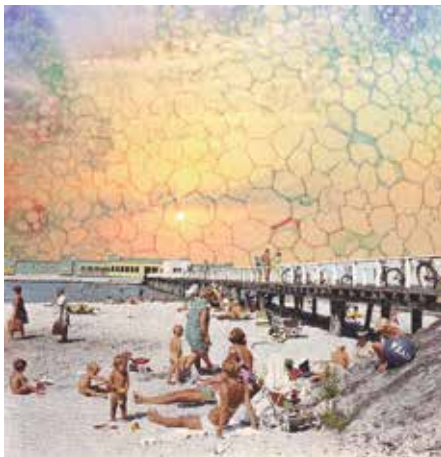
Three New Homegrown Albums on Our Radar This Month

By Ellie Dunnigan

Vanilla Villa by Sunset Rollercoaster

The latest release from Taiwan-based Sunset Rollercoaster clocks in at just over seven minutes, a snack of a soundbite that's as complex as it is concise. In three distinct scenes of summer, the tri-track EP moves effortlessly between improvisational funk, indie rock and bossa nova and showcases the six-piece band's impressive range. The opening track is lush, layering the tropical sounds of rainsticks with Latin-leaning acoustic guitar, and it quickly establishes our expectations for an instrumental-heavy record. 'Vanilla' shifts gears, however, and steers us straight into a sun-drunk, lyric-forward indie ballad. The record closes with the funky 'Villa,' the '80s-influenced rhythms of which are sway-worthy and warm. Their decision to close with a 15 second fade-out provides the listener with a thoughtful transition back into reality, waking us up from a brief sepia-toned dream. Produced, recorded, mixed and mastered by Yuchain Wang at Mori Sound, each of the tracks on *Vanilla Villa* deserves a place in your summertime arsenal.

Listen here: sunset-rollercoaster.bandcamp.com/album/vanilla-villa-ep



Transpacific Slop by Cruel Buddhist

Wisconsin-raised and Shanghai-residing DJ Cruel Buddhist (Henry Robinson) has released a whopping five albums in the last two years. *Transpacific Slop* is the latest addition to his rapidly growing discography, a chill-hop record he describes as a "wavy soundtrack for the onset of summer." Across its 13 tracks, Cruel Buddhist cultivates soundscapes and curates headspaces that are individually distinct but held together by the characteristic sounds that populate his brand of low fidelity beatmaking. His mastery of texture and innovative sampling allow for novel takes on the lo-fi genre, and the thread he weaves throughout the record is both a nod to bygone grooves and totally cutting-edge. Expect rattlesnake samples and erratic jazzy beats that allow for shameless head-bobbing for the entirety of the record's 30-minute duration. Signed to Shanghai label Eating Music, Cruel Buddhist will be touring these tracks throughout 2019, and it's been said his instrumental live performances are a treat of their own.

Listen here: cruelbuddhist.bandcamp.com/album/transpacific-slop

Love is Medicine by Joy Ginger

Chinese producer Joy Ginger once again teams up with Beijing-based Babel Records to create *Love is Medicine*, the title of which makes us think the record is a more romantically optimistic follow-up to 2017's *Love is Illusion*. This future-pop/electronic crossover record charts its own territory with its six diverse tracks speaking to Joy Ginger's versatility, ranging from the broody and sensual 'Blossom' to the experimental 'I'm Down,' a haunting oracle of a song that combines an ethereal choir with eerie samples from everyday life. Though a master of pop and hip-hop, as heard on 'Flouxetine' and 'Body in the Air,' Joy Ginger doesn't seem to be aiming for mainstream dance hits, choosing instead to push boundaries with unexpected texture and intentional negative space. The front-line presence of Australian pop rapper PRINCI only adds to the record's mature and sultry feel. Ahead of the game and intelligent, *Love is Medicine* is everything but bubblegum.

Listen here: www.xiami.com/album/2104811176





CENTRAL RESIDENCES II

Warm and Welcoming Community Living

“It’s the people that count,” a tenant at Central Residences II tells us.

We’re at a birthday party held for all the children that live in the complex who were born in that month (they hold such a party each month, so nobody misses out!) and kids are happily gorging themselves on fruit and being taught arts and crafts by friendly staff, while parents chat away familiarly with one another. There is no mistaking the warm community vibe, and we think she has summed it up perfectly.

After singing happy birthday, and each child receiving a present, we head into the giant indoor play area to work off the cake in the ball pit and up and down the slides. We could have opted for a swim, a soccer, dance or kung fu class, a game of squash or tennis or hit the gym, sauna and Jacuzzi – one of the largest residential clubhouses in the city, all this and more is on offer.

And that’s only Central Residences I. We’re actually staying in newly-refurbished Central Residences II, conveniently located just across the road. And what a striking refurbishment it is, elegant and impeccable in every detail. The interiors are styled in warm brown woods and shining marble and everything is spick and span.

Following the traditional Chinese style, all Central Residences II households face south, with floor-to-ceiling windows allow-

ing the sun to pour in, and offering views of the historical tree-lined streetscape below, while simple furnishings enhance the sense of space and give the bright living spaces an uncluttered feel. There is floor heating for the colder months, and air and water purifying systems, smart access controls and built-in child locks.

And then there are the extra facilities. A large courtyard where kids scoot about and play games – there are 123 children who live in Central Residences II alone – while parents enjoy neighborly relation, leads to a fun playground. Next to this is a flower bed with plots for different families, and a flower growing contest in progress.

For rainy or high pollution days, there is the Cosy Corner; one half is an indoor play area with a big playhouse, slide, swing and various toys, while the other half contains plush seating where parents can catch up over the coffee provided or settle in with one of the many books or magazines on offer.

Also on offer is the state-of-the-art Kerry Gym, accessible 24 hours with smart facial recognition technology, and featuring the very latest in equipment, as well as an air purifying system. On our early morning workout pm2.5 levels were at zero – miracles can happen!

The vibrant area offers a number of great restaurants within walking distance, includ-

ing Summer Flower Garden, La Table d’Amour and Baker & Spice, while City Shop and Nicolson’s Butcher & Seafood, along with the usual convenience stores, are options if you want to stock up at home. On the health front, Huashan Hospital, United Family Healthcare and ParkwayHealth are all within convenience, while HSBC and China Merchants Bank are on hand for money matters. Central Residences II also provide a 24-hour security and concierge service, to ensure privacy and peace of mind, while a same day laundry service is available. Nothing is too much for the staff at Central Residences II.

We managed to pack as much of that into our fun two-night family staycation, and as it ended and we walked out past the playground and through the courtyard, where a group of kids were having a great time kicking a soccer ball to each other, we couldn’t help but wish we could stay in this warm and welcoming community, with so many fantastic facilities. And of course the people, “It’s the people that count.”

Central Residences II, 1038 Huashan Lu, by Changle Lu 华山路1038弄, 近长乐路. Call 6226 6633 or email centralresidences.SH@kerryprops.com for more information.

A NIGHT AT THE OPERA

Your Quintessential Guide to Xiqu

By Edoardo Donati Fogliazza, additional reporting by Lei Xiaodong.
Images courtesy of Xu Xuan, Liu Dake and the China National Peking Opera Company.

It's no overstatement that *xiqu*, the general term for Chinese drama, is the pride and joy of Chinese theater. Dating back centuries, the imperial art form has been adapted and reimagined time and time again, with various styles birthed in the process. From legendary performances by the most famous Peking opera actor Mei Lanfang to Shanghai's ambitious staging of Tang Xianzu's *Peony Pavilion* in 1998, China's traditional theater practice has continued to thrive, with passionate drama devotees keeping the sacred art form alive through the years. As theater troupes journeyed to the West to translate poignant dramas to global audiences, *xiqu* earned a reputation overseas, evolving and changing into contemporary forms. That's takes you on a quintessential *xiqu* journey, from the most monumental moments in the history of Chinese theater to its modern evolution.



IN THE SPOTLIGHT



The History and Evolution of China's Precious Art Form

“The teachers hit us. Hard.”
As he retells his story, Xu Xuan makes it clear that becoming a Chinese opera actor is no easy feat.

“At the vocational school, we had physical training in the morning, involving martial arts, with kicking, jumps and acrobatics. We woke up at around 7am, had a quick breakfast and then immediately went down to training, until around 11.30am. Then, in the afternoon, we had to train for the operas themselves – the spoken and singing parts.”

Xu had just come out of elementary school when he started his long and grueling apprenticeship at the vocational school of the Jilin Municipal Opera Company. It was his mother who first suggested he pursue a career in theater.

“Your life will be very different from that of any other child,” she told him. “You won’t be spending time at a normal school and playing around with other children. But it will be worth it.”

“My mother knew all the revolutionary operas from the Cultural Revolution by heart,” Xu says. “They would always be playing in our house as I grew up.”

As Xu tells me, a career as an opera actor was considered a viable and stable path for a young child passionate about music, dancing and fighting. It was a typical *tiefanwan* job, the ‘iron rice bowl’ employment that assured a steady income and subsidies to those who could get it. For this reason, he and his peers were tireless in pursuing their training.

“It could be very frustrating. It’s not that you tried a jump and could immediately master it. The repetition could get really boring. After all, martial arts in Chinese are called *gong fu*, and *gong fu* in Mandarin also means the time and effort you invest in an activity.”

“But we were young boys who dreamed [of becoming] good actors one day. We were

motivated. We would think ‘I like this story, I want to do this,’ so we would ask the teachers to start from there, to teach us that piece we liked. Our minds were in the right place.”

As a symbol of China itself, Chinese opera was, in his parents’ minds, a prestigious field of work and an industry the state would always support.

They had reasons to believe this: China has always been ready to defend this tradition and to teach others to treat it carefully.



In 1998, American director Chen Shi-Zheng was in Shanghai preparing his ambitious staging of *Peony Pavilion* (*Mudan Ting*), the Ming dynasty masterpiece by Tang Xianzu. Commissioned by New York’s Lincoln Center for the play’s 400th anniversary, this 19-hour, three-day-long play was set to be the main attraction of the center’s summer season.

It involved bringing one of the most famous pieces of Chinese theater to the US in its integral form, enacting on stage the entirety of Tang Xianzu’s 55-scene text through a philological work that had never been attempted before in China.

To complete the project, Chen collaborated with the Shanghai Kunqu Company (also known as Shang Kun), and set out on an eight-month-long design and rehearsal run with the troupe in the PRC. At the end of this period, the long-awaited production was almost ready for the stage. Almost.

During a dress rehearsal held behind

closed doors in Shanghai, in the presence of a number of scholars and the press, an official from the local tourism bureau thought what he saw was a misrepresentation of China's operatic tradition. Chen's *Peony Pavilion* was deemed "pornographic, feudal and superstitious." Soon after, the production was forced to a sudden halt and the entire troupe was prevented from leaving Shanghai for the US, with most of the props confiscated at the airport.

Chen underestimated the importance this form of dramatic tradition held in the eyes of Chinese authorities, and in Shanghai, given its proximity to the birthplace of *kunqu* opera (the particular style that *Peony Pavilion* is performed in) – the city of Suzhou. The case helped draw public attention to the themes of appropriation and representation, and raised an important question: Should foreign production teams seek the opinion of China before reinterpreting a classical piece of theater in a dramatic new fashion? And if so, how should they go about consulting with entities in the Middle Kingdom?

But the wake-up call was not enough to stop the foreign producers. In 1999, the director set up a rerun with American-Chinese performers, again at the Lincoln Center. Though this time, it was not the only sensational production being staged. During the same year, two other headline-grabbing productions of *Peony Pavilion* were touring around China and the US, making 1999 known as the 'Year of Peonies' in art circles.

One was done by Peter Sellars, the American director famous for his contemporary, iconoclastic renditions of operas and plays. It featured music by Tan Dun, though very little of the *kunqu* form's common characteristics. The other, which



38

“ [Training] could be very frustrating. It's not that you tried a jump and could immediately master it ”

only toured in China, was staged by none other than Shang Kun, the ensemble Chen Shi-Zheng originally collaborated with, strictly adhering to the traditional staging form.

"I think [China] was reacting in particular to Chen Shi-Zheng's production," Catherine Swatek, former professor of Chinese language and pre-modern literature at the University of British Columbia and author of *Peony Pavilion Onstage*, tells me. "I think what bothered authorities was the scene conception: He wanted to make it something that was not

kunqu, to take it back to its roots in folk theater."

The Shang Kun show was a statement, an attempt at defending a canon with which they identified. "He violated *kunqu's* aesthetic. [...] He vulgarized it." That aesthetic, though, hadn't always been there.



“ Operas were written out of the tradition of the southern folk theater,” Swatek adds. "It was then taken over by highly-literate scholar officials, who embraced it [...] and turned it into a vehicle for their own aesthetic tastes, personal feelings and even political stances.”

Indeed, Chinese opera is a relatively young form of entertainment, codified between the 15th and 19th centuries. When Tang Xianzu set out to write his masterpiece, it was a form of creative writing infused with taboo themes like sexual desire and the death-defying power of passion, as experienced by the heroine of *Peony Pavilion*.

The Qing dynasty, of Manchurian origin, was responsible for the sudden popularization and institutionalization of Chinese drama, which became one of the favored forms of entertainment by the court and, for the first time, publicly available. During this period, the majority of China's





stage traditions emerged and spread, forming a cultural image that is now often defined as 'Chinese opera.'

That being said, 'Chinese opera' is actually a contested umbrella term used in Western countries.

The term 'opera' projects onto Chinese drama the form and tradition of European opera, which mainly centers around singing, as opposed to its Chinese counterpart, which fuses singing, spoken word, acting, hand gestures and even martial arts and dance.

It also oversimplifies the complex ensemble of different genres that make up Chinese drama. A better term, used in China today to refer to the country's theatrical traditions in general, is *xiqu*, meaning 'stage drama.' Recorded *xiqu* forms total at around 200, ranging from the powerful arrangements of Peking opera (*jingju*) to the ephemeral beauty of the delicate singing and gestures of *kunqu*, to which *Peony Pavilion* belongs.

But when, and how, were these different forms combined together to make up the general concept of *xiqu*?

Most scholars point to an indissoluble bond between the institutionalization of *xiqu* and the birth of China as a modern nation. At the start of China's so-called 'century of humiliation,'

with the country entering a semi-colonial status for the first time in its history, Chinese intellectuals undertook a large-scale redeeming and reforming endeavor that would culminate in the May 4th Movement.

This involved adapting some tokens of Western thought and technology, while rediscovering the roots of Chinese culture and adapting it so it could speak to a growing public. In the process, reformers identified *xiqu* as an art form embodying China, its culture and, because of its origins, also its people.

At this time, drama theorist Qi Lushan put Chinese opera at the center of a new cultural strategy. At the start of the 20th century, he contributed to coining and popularizing the concept of *guoju* (national drama). He then selected *jingju* as the *xiqu* tradition best suited for the role of a centralized national drama, making *guoju* and *jingju* synonymous. With the eventual popularization of the concept, a national tradition was solidified. Defining it as such, the newborn Chinese nation was now able, and willing, to use *xiqu* as a diplomatic and soft-power tool.

The world did not have to wait long to see Chinese drama deployed for political purposes. In 1930, the venerated performer Mei Lanfang, famous for his performances where he impersonated a female character (called *dan*), embarked on a highly publicized tour in North America. The goal was to pursue the support of the US, which was actively enforcing the Chinese Exclusion Act, amidst facing the threats

of a growing Communist power and an impending Japanese invasion. Performing masterfully, and repeatedly speaking about peace in public appearances, Mei Lanfang left a mark on Western cultural circles, becoming a modern icon of national culture. As China was about to enter one of the darkest periods of its history, and *dan* roles were about to disappear as *xiqu* started admitting female actors, *guoju* would not have a similar period of foreign exposure for decades.

But its importance did not fade. "Opera is still used for soft power," Josh Stenberg, lecturer in Chinese studies at the University of



Sydney, tells me. "The Chinese government is spending enormous amounts of money to send Chinese opera troupes abroad. It's cultural diplomacy." While completing his PhD at the University of Nanjing, Stenberg became the first foreigner ever to be employed at the Jiangsu Kun Opera Troupe, a position which allowed him to have a deep understanding of the role *guoju* plays in the eyes of Chinese authorities. He explains: "The past few years brought about a new cultural nationalism that values tradition at large. There has been a large policy shift to support cultural products that can be associated with the 'grand tradition.'"

Today, Chinese opera retains its power to unify people in the name of that same tradition.

"*Guoju* represents one of the roots of our culture – we consider it as part of our identity as Chinese people," says Liu Dake, one of the headliners of the National Peking Opera Company (CNPOC), China's top-ranked government-backed opera troupe. Founded in 1955, it falls directly under the supervision of the Ministry of Culture and consists of three actors' troupes and theaters.

As such, it is a fundamental institution for the promotion and protection of this cultural heritage, or as Liu puts it: "The mission of the CNPOC is [...] to demonstrate, to guide and to represent." That is, actors in the CNPOC, as much as any others from the officially recognized troupes, are not just supposed to perform, but to embody the art of *guoju*, and inspire future generations to keep it alive.

When asked what *guoju* actually stands for, Liu replies with five characters: "*Chang, nian, zuo, da, fan.*" That means "singing, acting, physical expression, martial arts and acrobatics" – all the talents needed to become a proficient actor.

"*Jingju* actually represents all of these and all of the country's hundreds of different traditions. That's also why we consider it a pretty much perfect form," he adds.

Liu thinks this is why it has not changed



much since gaining its mark of officiality at the start of the 20th century. That's also why, for an actor like him, working at the CNPOC is the ultimate goal. As the top *xiqu* institution in the country, it benefits from state subsidies and incarnates the excellence of the art. It means being recognized as one of the elite performers in China.



40

That was exactly what Xu Xuan and his classmates hoped for back in Jilin. Though reality would soon hit. After finishing at the vocational school, Xu went on to complete four years of training at the renowned Beijing Drama Academy.

It was there that he and many other students realized their dreams of becoming actors. But the benefits their parents told them about appeared less desirable than before. With globalization speeding up in the early 2000s, and the economy booming, the entertainment industry was transforming radically, with movies and TV becoming the go-to media of China's fledgling middle class.

"The young boys our age who made movies became stars and could earn a lot of money. We started to ask ourselves why we were working our asses off training to earn a meager salary in a state company while they were making public appearances for 100,000 yuan," Xu tells us.

"We considered ourselves more artistic, more talented and able to do more than the movie stars could. But parents around China understood that an investment in this career brought nothing. Students became less and less [interested] until the culture department decided to



make the university and vocational schools free."

Xu had graduated only a few years before, when this was decided in 2009. Chinese opera was losing its grip on young audiences and a mediocre, albeit stable, job at a state company like the CNPOC did not look like much at a time when young people were accumulating huge fortunes as self-made entrepreneurs.

And Xu himself was not ready to settle for a job at a state company for life. "After my graduation, I could have entered the CNPOC easily, but I decided to leave. I could not bear to spend my life there. I was very courageous and young, and wanted to go abroad," he says.

With a scholarship from the Italian Ministry of Culture, 21-year-old Xu landed in the Italian city of Pordenone, where he studied *commedia dell'arte* at the local experimental drama school. His time in Italy changed his views about Chinese opera and reinforced his belief that it had to evolve if it wanted to survive, and that

Chinese performers would benefit from being exposed to different theatrical forms.

But changing an art form that audiences and performers alike consider to be perfect is easier said than done.

"We used to say that *jingju* is already perfect, and this is the dominant thought in the industry. After the Cultural Revolution, many tried to add more elaborate set designs and real objects into the scenes, but old masters protested," he says.

The story of Chen Shi-Zheng's Peony Pavilion can be taken as proof that the industry and authorities who are tasked with protecting this art form are averse to change. Still, it seems like the resistance to new forms and to the introduction of non-canonical components is not as strong as it was in 1998.

In 2015, the CNPOC embarked on its very first 'transcultural' production, staging two Western dramas of worldwide fame, *Faust* and *Turandot*, using Peking opera costumes, acting and music. Liu Dake was the first to lobby for the project, which was born from a meeting he had in Europe with a German director who was participating in one of CNPOC's workshops.

"I liked the idea of bridging cultures and adapting Western operas with Chinese theatrical forms," he tells me. "I believe [Chinese opera] has to change if it wants to survive."



In fact, the most recent innovations in staging productions come from the stated desire of Chinese authorities to make this art form a spearhead of China's soft power expansion. As Liu explains, "Institutions like the CNPOC invest money in productions and educational activities that are targeted to draw in more audiences, often also abroad."

In 2010, the Peking University Opera Academy was founded in Beijing, a first-of-its-kind institution that offers programs in both Chinese and Western opera styles, as well as researches and implements new forms in both traditions. In 2016, the State Council Information Office launched a new campaign, dubbed 'Chinese culture walks out,' tasked with devising ways to promote China's heritage both inside and outside the country.

Abroad, Chinese authorities have been promoting Chinese opera mostly through the worldwide network of Confucius Institutes around the globe, or partnerships with scholarly institutions in foreign countries. Given the relatively niche status of Chinese drama overseas, there are only a few places where it is possible to access *xiqu* abroad.

"Foreign audiences don't have very



“ We considered ourselves more artistic, more talented and able to do more than movie stars could ”

good access to the best of Chinese theater," says Stenberg, from the University of Sydney, pointing to the nature of the performance as one of the reasons why it might be of low commercial value abroad. "[It] works best when the performance is in a sufficiently small space, as it allows you to be close enough to the performers to see their faces. You just can't scale it up – if you do, it loses its uniqueness and becomes commercial theater."

In fact, Chinese institutions have usually opted for traditional staging of Chinese dramas, or for workshops and exchange programs, to bring the art to new audiences, usually having to settle for relatively small audiences. This is what made *Faust* and *Turandot* quite unique, featuring new stories chosen to help audiences digest the foreign artform more comfortably.

They were CNPOC's first attempt at what Stenberg calls "transnational theater," though they are not by any means new. Outside of China, these 'fusion' operas have been some of the most impactful ways through which foreigners came to know Chinese theater and gave rise to innovations that found no space at home.

Peony Pavilion and its reinterpretation are of course an example. But the operas composed by Tan Dun, who was part of the first generation of Chinese composers who found success outside of China, were also groundbreaking for their musical scores, which combined the *pipa* (a traditional Chinese instrument) with Bach's counterpoint.

And so, the question remains: Should China pursue the same approach when it comes to innovating? In a piece for *Sixth Tone*, Yang Yimin, professor at the Peking University Opera Academy, discussed the dilemma, pointing out that China has actually been doing this for a long time already. He defined a so-called 'new opera,' which "emerged

in 1945 with *The White-Haired Girl* and combined 'Western compositional structures with Chinese singing.'"

In short, the Chinese opera tradition might not be as strict as it is thought to be. Stenberg has dedicated a long time investigating the innovation of *xiqu* in an attempt to go beyond what he called in one of his publications a "slippery idea of tradition." He argued that "there can be no doubt of a drastic, unavoidable and constant change."

One such case: Shanghai opera at the start of the 20th century. Flying in the face of tradition, *yueju*, a local style of opera, was turned from male to entirely female-performed for commercial gain at a time when women's equality was the talk of the day.

That goes to say that the practices Liu or Xu might find constricting have really been the result of a succession of innovations, cautiously devised not to denature what was considered an important tradition. Some, in fact, think a rejuvenation of the forms of *xiqu* with respect for the art can be achieved, and should be the way to go.

Kenneth Pai is one of them. At 81 years old, Pai is a retired professor from UC-Santa Barbara and an author of fiction, plays and movie scripts. When it comes to *xiqu*, he embodies a true success story, since he set out to revitalize the tradition with his 2004 *Young Lovers* edition of, among all things, *Peony Pavilion*.

With incredible success in China – especially with the elusive young audiences – and rave reviews abroad, he seemed to have found the recipe to make *xiqu* palatable at home and overseas, while proposing yet another long-form rendition, in 29 acts.

"We successfully combined tradition with modernity, which explains why our production

attracted a large crowd of young people, especially college students," he tells us.

In opposition to what the performers seem to believe, he sees the problem of promotion and adaptation in a different light. "*Peony Pavilion* is Tang Xianzu's greatest work – the peak of Ming drama. It is a most beautiful and romantic love story, comparable with Shakespeare's *Romeo and Juliet*," he says. "We kept the original production intact without making any compromises to cater to foreign audiences [...] and with its 300 performances all around the country, there are obvious signs of renewed interest in [*xiqu*] among the young audiences."

That is, if you know how to find the right way to stage it.

Faust and *Turandot* were quite well received in Italy, but were far from being a success. Xu, who saw *Faust*, felt let down by the final product: "I expected to see something that hit me, something exceptionally exciting, something that made me think 'Oh, you can also do it this way.' But instead it was just the same gestures, the same masks and costumes of traditional Peking opera."

Both Chen and Sellars' productions of *Peony Pavilion* in 1999 also ended up receiving mixed reviews, both in China and abroad. Pai is on the same side: "As far as *kunqu* is concerned, I do not believe the arbitrary mixture of orthodox *kunqu* with Western music is the right development. Judging from the many failed productions of such 'innovations,' I have strong doubts about its future."

Among all the voices in this ongoing debate, everybody agrees on at least one point: Chinese opera needs to change to survive. Though the process of finding the right way to bring it to younger and larger audiences is not straightforward, it clearly needs to consider the role opera plays in the hearts and minds of the people of China.

In Xu's words: "These are the first steps towards innovation. We can fall, we can fail, but slowly we can study how to get better. I can see a new willingness in pursuing change, and that's all that matters."





BEHIND THE MASK

42

An Interview with Actor Liu Jianyang

Shaoju is a Zhejiang-born operatic tradition rooted in rural theater, which was developed during the late 18th and 19th century, spreading especially in the south of China. Together with yueju, it belongs to the Shaoxing operatic tradition, which draws its name from the geographic region of the same name, and is characterized by exaggerated singing and mimicry, colorful costumes and impetuous music.

The stage adaptation of *Journey to the West (Xi You Ji)*, one of China's four great novels, is the crown jewel of the shaoju repertoire, and the defiant trickster character, the Monkey King, is its most representative and coveted role, requiring the actor to perform complex acting, mimicry and acrobatic routines throughout the play.

This demanding role is at the center of actor Liu Jianyang's career. Headliner of the troupe of the Shaoxing Opera Art Research Institute, he has played the Monkey King for more than 20 years, training young generations of performers and touring the

world to promote this unique art form. *That's* spoke with Liu about his career, the grueling training process required to master the role and what it means to truly embody the character one plays.

When and why did you start pursuing a career in Shao opera?

I started when I was five. At the time, I just liked to jump around and sing along to tapes – I simply could not stand still. My mother asked me if I wanted to train in shaoju and I immediately said yes.

It was a long and painful process: there were a lot of letdowns, anger and frustrations to swallow. But I liked it and I was resilient, and discovered that it is really not that hard to do something when it's something you love. Throughout the years, a lot of people – and even my peers – were often asking me why I did not leave to pursue a career in a city, as many young people were doing during China's Reform and Opening-up period. I had to choose early and I had to persevere on this path to truly achieve my goal of earning my living doing what I loved.

What makes shaoju unique?

China has hundreds of regional dramatic traditions, but I guess the most interesting distinction to draw is the one between shaoju and yueju. Yue opera is also part of the Shaoxing drama style, but is performed only by females as it embodies the feminine essence – it's very delicate and refined. Shaoju is instead the embodiment of the masculine, with a forceful style – the stance of the



actors has to be resolute and upright. Also, it embodies the local style and character, as it represents a local, decentralized and minority taste.

When did you start embodying the character of the Monkey King?

I always looked up to other performers [that played the role]. During my early studies, I fell in love with the Monkey King. I thought the character was so compelling and I desperately wanted a chance to play him. He was my favorite character in the novel, too.

When I turned 16, the time came for us to pick a specialization, and we had to explore roles in order to choose the one we would play primarily in our future careers.

What are the features which define this character, and what does an actor need to do to bring him to life?

Ultimately, the Monkey King is a character of great intelligence and trickery, but quite cowardly at the same time. The original character, like all the content that formed *Xi You Ji*, came from oral tradition, stories transmitted from generation to generation in rural areas.

In those stories, the Monkey King served as an example: He has to confront countless

challenges and hardships, and he has the intelligence and strength to overcome them, but what he has to learn is to really develop the right mindset to face the challenges life throws at him, and that he cannot face them alone.

He is not just a character, but also an essence, a state of mind. The story teaches us that it doesn't matter how strong and talented we are, one person's strength is limited and hardships can be overcome with the help of others.

Thus, the Monkey King embodies a deep life lesson, one that I had to also learn in the process of performing the role. It meant

studying the technical side of the character, but also understanding what he really embodied and what he is supposed to communicate to the audience. He tells them that even a very strong character has flaws and weaknesses. The Monkey King is ultimately a human: He is the most powerful among all animals, yet not perfect by any means.

During the workshops and conferences you've taken part in around the world, you often apply your own makeup in front of the audience. How long does it take to transform into the character of the Monkey King?

It takes me one hour to put on the makeup, which is a traditional mask including highlights to the nose and mouth, to underline that the character the audience is seeing is, indeed, an animal. And this is not counting the time needed to dress up.

What are some of the most impactful memories related to the characters that you carry with you?

It was 1978 when the director of the troupe I was working in at the time prevented me from playing the character despite my pleas. He wanted me to play another character from *Journey to the West* because no one else was available, and that made me feel extremely frustrated.

As a defiant 17-year-old, I protested. But the director managed to convince me, making me believe I was really the only one qualified for the role. I was actually just the only other male available. Though now I know, he would have had me play the role anyway.

It is really important to try out different roles and understand the nuances of other characters we have to share the stage with. This is a fundamental step in honing our skills. It also helped me realize that this career is not about having fun or just fulfilling a dream – it is a serious and sometimes painful process. But every setback and mistake is a key to learning. This is why I now tell the same story to my students.



A SHOW OF HANDS

Understanding Mei Lanfang's Hand Gestures



Hand gestures are a fundamental component of stage presence in Chinese opera. Particularly famous are the ones Mei Lanfang used to portray the attributes and actions of the female characters he impersonated. The celebrated actor perfected a series of gestures that now make up what is called the Mei Lanfang 'orchid style,' which the famous performer practiced tirelessly in pursuit of an ideal beauty.

In 1935, Peking opera theorist Qi Rushan had compiled a complete set of 53 orchid gestures, complete with photographs and descriptions of each of them. Unfortunately, time irreparably damaged many of Qi's original photographs. To revive this historical record, Communication University of China doctoral student Yu Liwei set out to recapture all 53 original hand gestures from Mei Lanfang's school in a series of new photographs, which were displayed in an exhibition for the first time in 2017.

Yu shared her photographs with *That's*, together with detailed descriptions of each movement. Here is a selection of some of the most graceful gestures photographed by Yu reimagined by graphic designer Alexandra Osipov.



Yu Liwei's photographs will be on display through June 7 at the Art Department of Peking University, 1 Yiheyuan Lu, Haidian district
海淀区颐和园路1号



蝶损 dié sǔn

The act of holding a writing brush.



逗花 dòu huā

The act of cupping one's hands in obeisance or greeting.



映日 yìng rì

The gesture that indicates a faraway place, a long way to go.



并蒂 bìng dì

A delicate way to clap one's hands. Lady Zhao from *Yuzhou Feng* uses it while laughing uncontrollably in one of her scenes.



挹翠 yì cuì

Portraying 'pouring jade,' it's one of the many ways to hold a fan.



倩倩 qiàn qiàn

Symbolizing 'flourishing,' it's one of the poses a female character holds in the process of rolling up her sleeves.



笑日 xiào rì

A way to indicate one's head. Liu Yingchun from *Fenghe Wan* uses it to indicate when a beautiful woman's hair turns white.



吐蕊 tǔ ruǐ

The holding of a thin, delicate object, like a flower. Liu Yingchun uses it to hold a golden seal in *Fenghe Wan*.



弄姿 nòng zī

The way a female character carries a tray. Hong Xian in *Stealing the Precious Box* uses it when serving tea.



KNOW YOUR MASKS



BLUE MASK

Blue represents loyalty, fierceness and cunning. Blue masks belong to powerful generals and strong advisors. You can see it on the face of Xiaohu Dun, the Han dynasty chancellor and warlord Cao Cao's most trusted general.

The vibrant facial masks are probably one of Chinese opera's most recognizable features, the most well-known being the ones of Peking Opera characters. They're the go-to souvenir for tourists visiting Beijing, impressed on everything from building facades to bottle-openers. They're not actual decorated masks, but rather refined face-painting patterns that symbolize the characters appearing on the stage.

Covering the entirety of an actor's face, these complex makeup works enhance mimicry, which *xiqu* acting is based on, and make the individual recognizable in the ensemble. But the vibrant colors of these facial masks also communicate important information about the character

to the audience, in a code sometimes very different from one a foreign audience might be used to. Here's a small selection from the hundreds of face decorations developed through the centuries, so you'll know what to expect from characters appearing on the stage.



RED MASK

Red indicates devotion and bravery. It is the color of Guan Yu, a fearless and faithful general of the three kingdoms period.



YELLOW MASK

Yellow represents a fierce, ambitious but cool-headed disposition. Here you can see it in the 'fractured' variant, featuring complicated patterns representing lower-rank generals or wandering lone warriors.



WHITE FACE

You might see this mask as black, but the key to distinguishing it from a black mask is the dominant color. When the main color is white, with feature-defining black highlights, you're in front of a sinister and treacherous villain.



TAN MASK

The standard mask for women's roles, this one comes in many variations and represents the innocence, beauty and artistic disposition of the *xiqu* female roles.



SHANGHAI GRAND OPERA HOUSE

Shanghai will soon have its very own opera house. Snohetta, a design company from Norway, won the bid to design the complex, with the project slated to break ground within the year. Shanghai Grand Opera House will be located on the banks of the Huangpu River in the former EXPO site in the Houtan neighborhood. The geometry of the building will compliment the surrounding greenery, with the design drawing inspiration from an unfolding Chinese fan and the moving silk dress of an opera performer. Construction on the 2,000-seat theater is estimated to be wrapped up in 2020.

COMMUNITY



Sound of Spring

Fun For All the Family at Green City, P50



African Safari
P48



Sports Week
P48

REGINA GALANG OF LICE NO MORE!

The 'Superhero' Keeping
Heads in Check

By Ned Kelly

Have you got an nightmare outbreak of parasitic head lice and don't know what to do about it? Well there's now a solution in Shanghai, in the form of 'superheroes' Regina Galang and Arsheya Devitre, and their new service Lice No More. We caught up with Regina to find out more.



Regina Galang and family (photo by Lily Chen)

How did the new venture come about?

It started with one kid coming home from school with lice. It was then passed onto their sibling. We quickly discovered that Shanghai is not a lice treatment-friendly city, and the kids had it for months. It was just a matter of time until we got it. Forty-something and we had live bugs camping out and procreating on our heads. It. Was. Gross.

During drinks one evening, we confessed to having had lice and, over happy hour, the concept of Lice No More!, an in-home lice removal service, was born. And now we're here to save the day! Because quite honestly, we do feel like superheroes. We receive the cry (or WeChat add) for help to rid families of these blood sucking villains and off we go – early in the morning, late at night and all times in between – armed with our weapons to rescue our clients.

Tell us about these weapons.

We researched many different treatment methods and engaged the world's leading experts in the lice industry: Lice Clinics of America and Lice Treatment Center. Ultimately, we chose a process developed by

the Lice Treatment Center because we felt it was the most comprehensive, safest and of course, effective.

We have a fully certified 'Professional Head Lice Technician' and we train our employees accordingly. The secret is really the combination of the shampoo plus the labor and precision of combing. The combing component can't be underestimated and occupies the most time; potentially more than three hours depending on the length of hair and severity of the infestation.

And you are eco-friendly?

As moms, it was important to us that we endorsed reputable, safe products made from pesticide-free and non-toxic ingredients. Unfortunately, the market is saturated with the opposite. We understand the desperation that overcomes lice-stricken families and the subsequent mad dash to purchase a lice-killing agent. However, some of these solutions contain harsh chemicals that may be harmful to your young child; hence why they can't be used on a daily basis. We caution families to read labels carefully.

What are the workshops you put on?

While families have been our main client base, we are also partnering with schools, most of them international. We have customized information packets for their infected families which are a resource for them and their extended community when it comes to all things lice!

We provide workshops covering a range of topics from preventative techniques, best practices in lice removal, tips to avoid re-infestation and more. Training programs for healthcare practitioners such as school nurses and caregivers are also in the works. And we also team up with community organizations, day cares and popular play areas, giving them peace of mind that in the event of an outbreak, they have someone to call on.

For more on Lice NØ More scan the QR code



AROUND TOWN

Sports Week at Britannica

What a seriously jam-packed and fun week it was at Britannica, as students took part in the school's annual Sports Week. The sun was blazing, the events were set and the students arrived wearing their house colors proudly as they prepared themselves for what would be an exciting week of sport. Students had the opportunity to put together everything they had learned throughout the year and the whole of the PE department would like to congratulate all students for the effort they put in.



Wellington goes on Safari for Fifth Summer Festival

Each year, the Summer Festival brings the entire Wellington community together in celebration of its biggest, most hotly anticipated whole-day event. Summer Festival 2019 followed the theme of 'African Safari' because, like the continent, we are a community made stronger by the cultural richness and diversity of our members. Wellington's fifth Summer Festival was a landmark event. Five years on from its opening ceremony, number of admitted pupils at the College is now five times larger – from around 250 in 2014 to more than 1,250 today. With higher attendance, more activities, more market stalls and vendors, and more on-stage performances from both pupils and professionals than any previous year, Summer Festival 2019 was Wellington's biggest to date.



MADD Festival

Over 370 students from across the Dulwich College International network participated in the MADD Festival, hosted by Dulwich College Shanghai Pudong. Students spent three days rehearsing orchestral and choir performances, rock band acts, film making, dance compositions as well as drama and art creations, before the main performance in front of 800 family members on Saturday April 27. Well done to all involved!



WISS Football and Swimming Camps

WISS are offering two great camps this summer. Stoke City FC Academy at WISS will provide premier football training to students aged 5-16 years old, with World Cup, Champions League, small sided games and lots of fun. Fees are RMB500 a day or RMB2,250 for five days, and it runs July 1 to 5 from 9am to 1pm. Spaces are limited though, so register by contacting scfc@wiss.cn.

The WISS Tigers Summer Swim Camp takes place Monday July 1, Wednesday July 3, Friday July 4, Saturday July 5 and Sunday July 6, 8.30am to 12.30pm. Grouping of levels is 8.30 to 10.00am Advanced; 10.00 to 11.30am Intermediate; and 11.30am to 12.30pm Beginners. Fees are RMB1,200 and you can register by contacting holmstrom@wiss.cn.



A NEEDLE IN TIME

Dr. Li describes a family history of TCM practice

How did your family background lead you to acupuncture?

My grandfather was a master of acupuncture and influenced my decision to go into Traditional Chinese Medicine (TCM). He helped establish the first TCM colleges in China. As a child, I often saw him using tiny silver needles and TCM to treat patients. This planted the seed in my mind and made me want to help more.

After I grew up and started practicing TCM myself, I started to realize how it can relieve physical and emotional pain and help patients regain their health and happiness.

Why do Tui Na and acupuncture work together so well?

Tui Na and acupuncture are both important therapies in TCM. Tui Na is a non-invasive, hands-on body therapy. Practitioners massage patients' muscles, ligaments and soft tissue to treat muscular conditions and joint problems. Masters of Tui Na can also tap into meridian points directly using their fingers.

On the other hand, acupuncture stimulates meridian points directly through the insertion of silver needles. Each meridian point is associated with a certain type of pain. There are some conditions that are best treated through a combination of acupuncture and Tui Na, such as a stiff neck and lower back pain.

You specialize in treating spinal disease. How exactly does acupuncture help the spine?

When treating spinal conditions, acupuncture could directly stimulate meridian points corresponding to spinal pain.

How long does it take for acupuncture to alleviate spinal problems?

The duration and frequency of treatment varies from person to person, depending on the type of condition, treatment plan, and the patient's age. Generally, the needle is held in place for 25-30 minutes, after which acute pain starts to lessen immediately. Pain relief can last for 12-48 hours. Chronic pain associated with spinal diseases takes 1-2 treatments per week for a total course of 4-8 weeks to achieve results, which need to be



further consolidated by regular follow-up treatment.

What bad habits do people need to quit to help their spine?

For people who use their phones a lot, there is significantly more strain on the neck. It's best to try and keep the screen of your device at eye level. Poor sitting posture at the office can also lead to lower back pain, which is the main cause of spinal conditions. This means you should:

1. Sit up naturally, ensuring that the hips and back are in full contact with the chair, the shoulders retracted and the line along the shoulders parallel to the table.
2. Adjust your chair according to your height so that the shoulders are relaxed.
3. Get up at least once every half hour.

Acupuncture Safety

Before undergoing acupuncture treatment, keep the following precautions in mind:

- Avoid acupuncture when hungry, overly full, fatigued, after strenuous exercise or heavy drinking.
- Avoid vigorous exercise or bathing within 3-4 hours after acupuncture. Drink plenty of water and pay attention to changes in your body.
- If you are pregnant or on your period, inform the physician in advance.
- If you experience symptoms such as dizziness, nausea, cold sweats, or shortness of breath during acupuncture treatment, inform the physician immediately.



Dr. Li graduated from Shanghai University of Traditional Chinese Medicine (TCM) with a Master's degree in TCM before completing the Shanghai Resident Standardization Training with merit. She also completed the Shanghai Specialist Standardization Training Program in acupuncture and Tui Na. Prior to joining Jiahui, Dr. Li worked as an attending physician of acupuncture at Shanghai Shu Guang Hospital affiliated with Shanghai University of Traditional Chinese Medicine.

Her research interests include acupuncture anesthesia and acupuncture analgesia. She is skilled in acupuncture for the treatment of endocrine disorders, obesity, insomnia, tinnitus deafness, nerve injury, and other conditions. Dr. Li also specializes in infant Tui Na to treat common pediatric conditions.

Dr. Li's Clinic Hours Tuesday, Thursday, 9am-6pm at Jiahui International Hospital.

Address: 689 Guiping Lu, Xuhui district

Wednesday, Friday and Saturday, 9am-6pm at Jiahui Health (Yangpu)

Address: 1F/2F, Suite 3, 99 Jiangwancheng Lu, Yangpu district

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Sound of Spring

Fun for All the Family at Green City

Last month, *Urban Family* and *That's Shanghai* took over Green City at Green Sunshine Stadium for our coveted annual family event *Sound of Spring*. More than 3,000 families turned up to experience glorious sunshine, enjoying the festivities with music and sports over two days. It was literally a field day for the kids, with enough bouncy castles to make a kingdom, as well as sea rover, pet adoption, camping activities, toy race, VR games and game machines.

Pet Adoption

Many families brought their dogs to play with the pets from the pet adoption agency, with some kids adopting their favorite dogs on the spot.

Camping Experience

With luxury tents set up for families to experience camping, as well as enjoying the camp's facilities, they were also welcome to participate in activities like archery, shooting and more.

Performances

At *Sound of Spring* 2019, there were performances for two-day days straight, non-stop! We had a kung fu performance from Kung Fu Kids, gymnastics dance, hip hop and ballet Zumba from Bodylab, as well as music performances from Emma Music Family.



Organizers:



Booths Sponsors:



MEASLES OUTBREAK

What you need to know

By Tong Wei Chng, MD

Recently, you may have read about a measles outbreak that started in Hong Kong airport in March of this year. As of early May 6 there were 67 confirmed cases of measles recorded in Hong Kong. The Philippines have also reported 25,000 cases, with 355 deaths in 2019.

Meanwhile, the United States Center for Disease Control and Prevention (CDC) confirmed 704 individual cases of measles in 22 states, the greatest number of cases reported in the US since 1994, and since measles was declared eradicated in 2000.

The number of measles cases reported worldwide represented a 300% increase from the number of cases seen in the previous year, contributing over 110,000 measles cases reported in the first three months of 2019. Other countries that have reported large increases include Ukraine, Madagascar and India.

What do we need to know about measles and how can we prevent contracting the disease?

What is Measles?

- Measles is a highly contagious viral illness that occurs worldwide.
- The infection is characterized by fever, malaise, cough, runny nose and conjunctivitis, followed by a body rash.
- Tragically, most of the cases were among children under 5 years old.
- Measles can cause debilitating complications, including encephalitis, severe diarrhea and dehydration, pneumonia, ear infections, and permanent vision loss.
- The period of contagiousness is from 5 days before appearance of rash to 4 days afterward.
- The illness may be transmitted in public spaces, even in the absence of person-to-person contact.

People at risk of measles include:

- Children too young to get a measles shot.
- People who have never had a measles shot.
- People who did not get a second measles shot.
- People who got a shot that did not work well.

What are the symptoms of measles?

The first symptoms can include:

- High fever – Up to 40°C
- Feeling sick, cold symptoms
- Loss of appetite

After the first symptoms, many people have:

- Pink eyes; light sensitivity
- Sneezing and coughing
- A red rash that starts on the face and spreads to the body (starts 2-4 days after fever)

Symptoms resolve 2 days after rash:

- Rash resolves after 3-4 days, possible skin peeling
- Cough continues for 1-2 weeks

How is measles treated?

For most people, there is no specific treatment:

- Supportive care
- Rest
- Drink plenty of fluids
- Take acetaminophen to help with fever and aches

Do not give aspirin or medicines that contain aspirin to children younger than 18. In children, aspirin can cause a serious problem called Reye syndrome. Also, doctors sometimes give vitamin A to children with severe measles.

If measles causes other health problems, such as ear infections, doctors can usually treat this. However, there are a few health problems from measles that can be life-threatening.

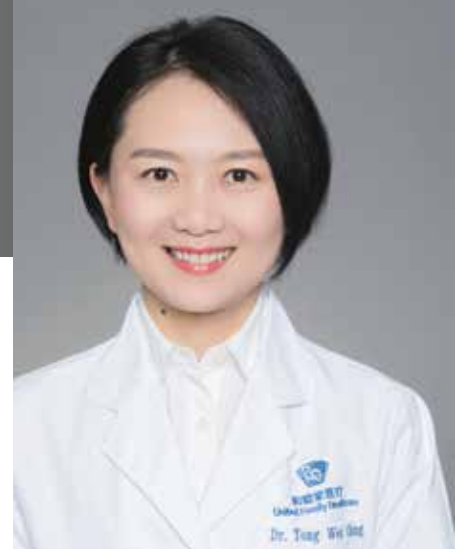
Complications: Encephalitis, pneumonia, vision loss, ear infection, severe diarrhea and dehydration death

Can measles be prevented?

Yes. The MMR vaccine prevents infection. All children should get the MMR vaccine when they are 12 to 18 months old. Then they need a second shot when they are 4 to 6 years old. A child should have the second shot before he or she starts school. According to China Center of Disease and Control (CDC), babies and children living in China need to get the MMR vaccine starting at 8 months old, because measles is still an endemic disease in this country. However, due to recent MMR vaccine shortage in Shanghai, Shanghai CDC has announced it will temporarily replace MMR for the MR vaccine at 8 months old. Children who receive the first dose of MMR before age 12 months will receive two additional doses, separated by at least 28 days, beginning at age 12 to 18 months.

Recent Measles Outbreaks:

- From 2018, measles cases in the Region increased by 250%, and more than two-thirds



of cases were in the Philippines.

- The Philippines is in the midst of a measles epidemic. In 2019, having reported 23,000 cases, with 333 deaths, which is more than all of last year.
- So far in 2019, Australia, Cambodia, China, Hong Kong SAR (China), Japan, the Lao People's Democratic Republic, New Zealand, the Republic of Korea, Singapore and Vietnam have all recorded cases of measles.

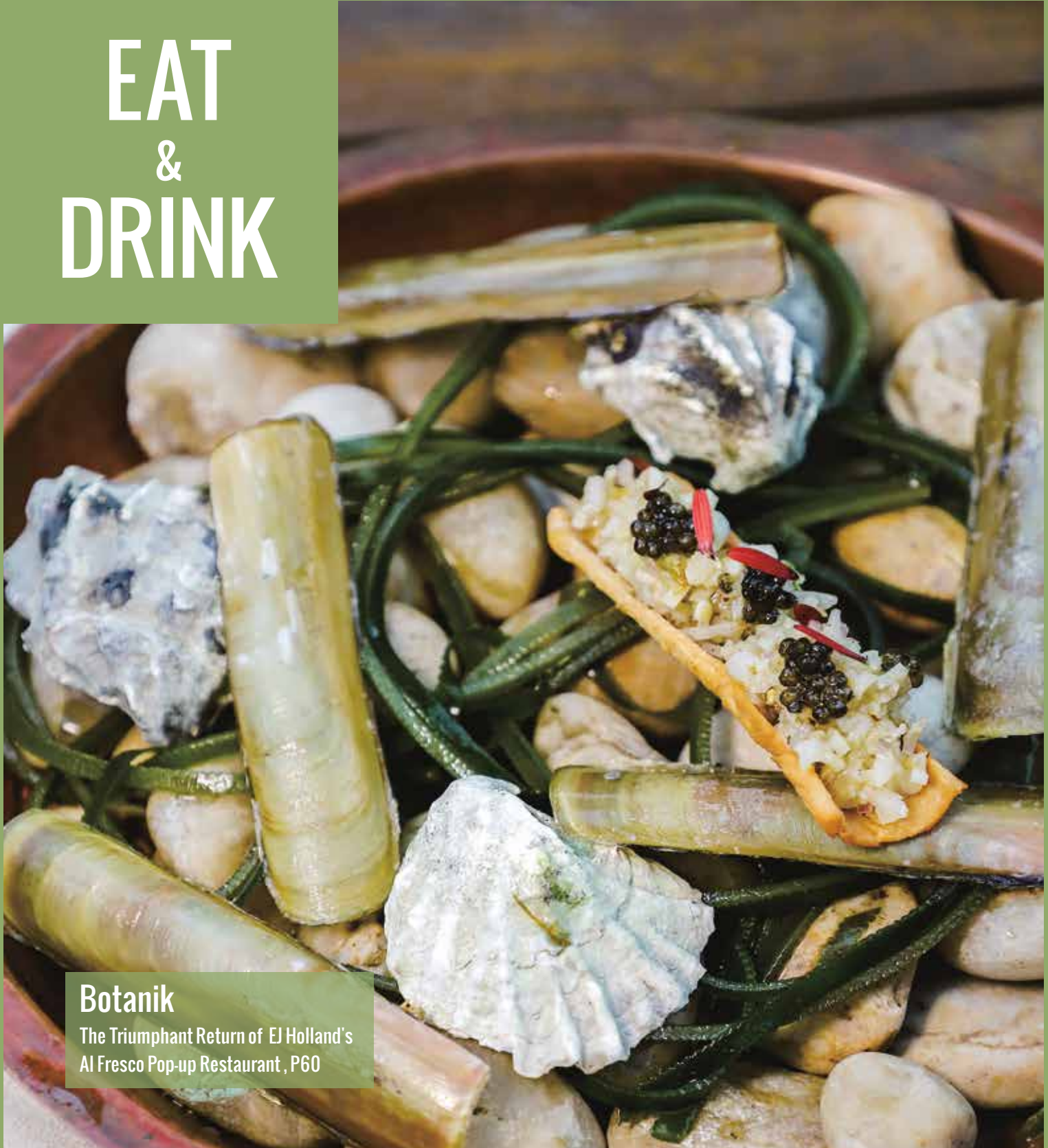
What should parents do if they need to travel with their children to Hong Kong or the Philippines?

- Children aged 6 through 11 months should receive one dose of MMR/MR. Children who receive the first dose of MMR/MR before age 12 months should receive two additional doses, separated by at least 28 days, beginning at age 12 to 15 months.
- Children older than 12 months of age should receive two doses of MMR separated by at least 28 days, with the first dose administered on or after the first birthday.

Tong Wei Chng, MD is Chief of Pediatrics at Shanghai United Family (UFH) Pudong Hospital. She has 15 years of clinical experience and is double US-board certified in General Pediatrics and Pediatric Infectious Diseases.

Shanghai United Family Pudong Hospital Shanghai United Family Pudong Hospital (SHUPH) commenced operations on June 1, 2018. SHUPH is a general medical institute that provides patients with an extensive range of services. As a member of UFH, SHUPH has been dedicated to providing unique and comprehensive healthcare in a warm and comfortable environment. Its sole mission is to provide patients from all countries and regions with quality and patient-oriented healthcare services in a highly personalized setting.

EAT & DRINK



Botanik

The Triumphant Return of EJ Holland's
Al Fresco Pop-up Restaurant, P60



La Mesa
P58



Karaiya
P59



Hao Jiu Hao Cai
P61

LUIGI COCCIMIGLIO

New Chef at JW's California Grill

Interview by Cristina Ng

In the great Italian tradition, Chef Luigi Coccimiglio discovered his passion for cooking as a child in the hours spent in the kitchen with his grandmother. At 13, he started working at a four-star hotel in the Roman countryside, and after a stint in Suzhou, he's now in Shanghai. We visited him at JW's California Grill to taste his signatures, find out his approach to Italian cooking, and learn which ingredients don't belong in time-honored recipes.

How has JW's California Grill changed since you started work?

I was lucky to find a good team here. I also found a nice restaurant in need of a leader, especially in terms of identity, so that is something that we will be working hard to improve. We want people to enjoy the experience as much as possible, because this is a five-star hotel in a beautiful building, and we have this restaurant on the 40th floor with an amazing view.

Tell me about the starter that you presented to us today.

Tiramisu was the first dessert that my grandmother taught me, so I always have great memories associated with it. It's been reimagined as a savory appetizer called 'tirami-sushi' that layers whipped mozzarella cream with ponzu and tamari-marinated prawns. The topping is a black olive crumble created by roasting the olives in an oven for 24 hours at 55 degrees Celsius.

What about the pasta dish?

I love *cacio e pepe* because of the pecorino cheese. The dish is simple as it uses only three ingredients: pecorino, pepper and pasta, but it's not easy to make. If your cheese hasn't been aged enough it won't become creamy when you add the water; it becomes stringy like mozzarella. I add purple cauliflower for crunch, because I wanted



“My grandmother always made deep-fried cod for Christmas that she started salt-curing in September”

something healthier than bread crumbs.

What is your inspiration for the zucchini crusted cod fish with green lobster sauce?

My grandmother always made deep-fried cod for Christmas that she started salt-curing in September. My version is made from Icelandic fish that sits in salt for 12 hours until it dries out, then put in water to change the texture. The fish is cooked *sous vide* for 25 minutes at 52 degrees Celsius, then pan-fried before serving. The lobster sauce gets its color from parsley, and it's also served with a lemon and olive oil emulsion.

How does the 'Hail Roma' dessert represent your hometown?

All the ingredients come from Rome, starting with gelato made from a variety of mint called *mentuccia alla Romana*, from the countryside. You can get chocolate everywhere, but it's the addition of the salty,

crispy pecorino with a bit of fresh, Genoa-style basil that makes this new.

Are you an Italian food purist?

Pineapple on pizza or mushrooms in carbonara are just some of the bad things happening right now, but if people want Nutella on Bolognese pasta, you have to give it to them, you just can't call it authentic Italian.

What is the craziest thing a guest asked you to make?

I had someone order tagliatelle with porcini mushrooms on a Margherita pizza. And they ate it all.

JW's California Grill, 40/F, JW Marriott Hotel Shanghai Tomorrow Square, 399 Nanjing Xi Lu, by Huangpi Bei Lu 上海市黄浦区南京西路399号, 上海明天广场JW万豪酒店40楼, 近黄陂北路 (5359 4969)

GRAPE VINE



Let's kick this off with a happy bit of pizza news. First up, Shanghai's inaugural **Pizzathon** is happening on June 1, and features a charity pizza-eating competition with pies from **Joe's Pizza**, benefiting **Shanghai Food Bank**. Speaking of Joe's, they have just dropped a selection of upside-down Sicilian square slices. That means cheese baked underneath an irresponsible amount of parmesan, mozzarella, and other toppings (see photo above).

JUST Egg has officially launched its vegan, mung bean-based egg substitute. You can buy that at places like **JD.com**, **Hema**, **City'super** and **Olé**. It's also available in menu items and for purchase at **Hunter Gatherer**.

Danish eatery **Pelikan** is set to close. Chef Kasper Elmholt Pederson (and his team) will be opening **BOR Eatery** above **Funk & Kale** on Anfu Lu. Also coming soon, **Baker & Spice** is replacing **10 Corso Como**, and **Le Salon de Joel Robuchon** is expanding into the **IAPM Mall** this coming June (or July).

We hate to be a buzzkill, but Shanghai restaurants have had a rough year. The newest rumor is that the **Zhang Court** bloodletting is moving up the street to the building that houses **Little Catch**, **Curryfy**, **Sproutworks** and **WeWork**. Our sources in the building tell us that while they are bracing for closure, nothing has been confirmed and it's business as usual... for now.

Win! Chef's Table and Free Flow at The Bull & Claw Sundowners Grill

The Bull & Claw have launched a new al fresco Sundowners Grill every Wednesday night, setting the summer season in full swing. As well as skewers, steak, burgers and more, tasty new drinks like Aperol spritz and mojitos join beer and wine on the free flow menu. Each week will also see live entertainment from a variety of local and international performers. One lucky reader will receive a chef's tasting menu from executive chef Hardeep Somal's Sundowners charcoal grill and free flow for two in the Bull & Claw garden. To win, simply follow the *That's Shanghai* WeChat by scanning the QR code, and wait for the competition announcement.



> Every Wednesday, 6pm-Late. 110 Fenyang Lu, by Fuxing Zhong Lu 汾阳路

110号, 近复兴中路



BREAKING BITE

Albero Paints Its Spanish Landscape in Bold Summer Tones

A taste of Spain in Shanghai, Albero is one of six resident restaurants in Lujiazui's Grand Kempinski Hotel. Its latest seasonal menu stays true to the eatery's ethos, judiciously

representing a full range of Spanish cuisine, while also straying from the predictable. This summer's fresh catches include three seafood mains – citrusy cod, crispy octopus and seared scallops and Iberico ham, the new face of surf and turf. Paella served either 'juicy' or 'dry', maintains its prominent place on the menu, while an extensive list of tapas offers an experimental dining experience. Take 'airbags with smoked paprika foam' along with a plate of Manchego cheese as an example. Whether you stick to the familiar or venture further afield, you're bound to enjoy the chef's artistic platings.



> Albero, Grand Kempinski Hotel Shanghai, 2/F, 1288 Lujiazui Huan Lu, near Dongyuan Lu 陆家嘴环路1288号2楼, 近东园路 (3867 9133)

BREAKING BITE



End Your Week on a High Note, with CHAR Bar's Rooftop Brunch

We are now entering the summer season, which is perfect timing for CHAR Bar to launch its rooftop brunch. Spend a sunny Sunday afternoon in full view of one of Shanghai's most stunning Bund and Lujiazui views with live music and killer food. Not only will you be able to taste CHAR favorites like the brunch burger, oyster plate, crab cakes and chocolate brownie, but to top it off, you also have the option of free flow drinks for just RMB198, including cocktails, juices and wine (red, white and sparkling). Starting at 11.30am every Sunday, why not end the week indulging yourself?

> CHAR Bar, 29-31/F, Hotel Indigo, 585 Zhongshan Dong Er Lu, by Dongmen Lu 中山东二路585号29-31楼, 近东门路



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Charity Beer Festival, Brew for Love, Returns to HKRI Taikoo Hui

If you're in town over the Dragon Boat weekend and you like beer then we highly encourage you to hit up the Brew for Love Beer Festival at HKRI Taikoo Hui. Featuring local craft breweries, the festival is raising money for worthy charity, Heart to Heart. The charity supports surgeries for Chinese children born with congenital heart defects from families that would otherwise be unable to afford the treatment, and 100% of the proceeds go to them. Breweries on board include Shanghai Love, Boxing Cat Brewery, Taihu, Young Master, 18 Brewery, Xian Brewery, Shanghai Brew House, Brander Ustroff and Taste Room. Food is also necessary for a good festival, so the hoppy goodness will be joined by food from Azul, Homeslice, Funkadelic and more. You can also expect Crimson Pangolin gin cocktails, beer education courtesy of Shanghai Craft Brewers Association and music by DJ Naomi.

> Jun 7-9, noon-10pm, RMB50 (includes one beer) HKRI Taikoo Hui, 789 Nanjing Xi Lu, by Shimen Yi Lu 南京西路789号, 兴业太古汇, 近石门一路

Spice Up Your Life

6 of the Best Indian Curry Options in Shanghai

By Andrew Cameron

When it comes to Indian food, there is nobody we trust more than the Oakham Curry Club, or OCC, whose Shanghai branch was founded at the beginning of 2017 with the motto, "May your poppadoms be crispy, your sauces be tasty and your curry spicy." They visit one Indian restaurant a month, anonymously grading each over five categories - service, quality, customer care, atmosphere and value - with an average score worked out. Over to OCC Vice-Chairman Andrew Cameron for their favorites so far...



Desi Dhaba

Okay, not a restaurant. Desi Dhaba is the alias for Anu Aggarwal's sensational, home-cooked private dining experience. Serving authentic North Indian food, Anu takes great care in putting together tailored experiences for her guests. The OCC's meal was simply superlative (one member remarked it was the best meal he's had in Shanghai). Desi Dhaba comes enthusiastically recommended by the OCC (the score blew everyone else out of the water). Contact her on WeChat at anu_aggs to find out more.

OCC score: 8.9

Dish to order: Whatever Anu serves you up - but the cheesecake is a showstopper

Indian Kitchen

Despite a booking mistake on our part, and the fact that a Bollywood actress was dining upstairs at the same time, our table of 10 members was seated with minimal fuss and waited upon expertly. Service aside, the high quality of the food showed why Indian Kitchen is a favorite of curry clubs and movie stars alike. Our starters of samosas, paneer tikka and kebabs had members buzzing for the main course; the mains of rogan josh, chicken madras, garlic beef and palak paneer proved this excitement well-founded. All the dishes were superb; generous heapings of succulent pieces of meat, with a pleasing level of spice often found wanting in Shanghai. Perhaps most surprisingly, the final bill was one of the cheapest we had experienced for the year.

OCC score: 8.0

Dish to Order: Chicken madras

> Multiple locations - the OCC visited Block 8, 3911 Hongmei Bei Lu, by Yan'an Xi Lu 虹梅北路3911号8号楼, 近延安西路



Lotus Land

Nestled away in Tianzifang, Lotus Land stretches out over a number of floors with some nice views over the laneways. Some tables even have barefoot seating on the floor if that's your cup of chai. Whereas other places in Tianzifang are often short on quality, as the scores suggest, Lotus Land is anything but. We particularly enjoyed the lamb chops, appetizers and vindaloo, which had enough spice to get us going without overdoing it.

OCC score: 7.4

Dish to order: Lamb chops and chicken vindaloo

> Tianzifang, Lane 274, Taikang Lu, by Ruijin Er Lu 田子坊泰康路274弄, 近瑞金二路



Currify

One of 2018's new entrants on the curry scene in Shanghai, Currify has quickly established a formidable presence across seemingly all of the food delivery apps the city has to offer. The food itself is decent, if not spectacular, but Currify really comes into its own in terms of value. Our meal was one of the cheapest we had all year, while online, their meal deals of curry and rice or naan for under RMB50 represent arguably the best value curry on offer in the city.

OCC score: 7.3

Dish to order: Butter chicken meal deal

> Multiple locations – the OCC visited West Gate, 99 East Area, Zhang Yuan, 89 Taixing Lu, by Nanjing Xi Lu 泰兴路89号张园99东区西门旁, 近南京西路



Bombay Bistro

If ever there was proof of the importance of the OCC on Shanghai's curry scene, it is Bombay Bistro. Having scored a lackluster 5.9 in 2017, Bombay Bistro relocated to Found 158 and revamped its offerings. With a large bar, soft lighting and a killer Indian-inspired cocktail list, the Found 158 location is suitable both for dinner or for drinks before a night out. The menu boasts some dishes rarely found on menus in Shanghai, and all the food comes delightfully presented, making Bombay Bistro probably the best curry house to take a date in Shanghai.

OCC score: 7.7

Dish to order: Soft shell crab starter and Sharabi Lassa cocktail

> Found 158, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号B1楼, 近瑞金一路



Kebabs on the Grille

Everything about the meal we had at Kebabs on the Grille at Cool Docks was what the OCC hopes to see in curry houses not just around Shanghai, but around the world. We were greeted at the door by the owner, while the waiters were knowledgeable, helped with ordering and ensured everything went smoothly. The restaurant itself was busy and pleasantly decorated, and prices felt reasonable for the quality on offer. Lastly, and perhaps most importantly, the food itself was fantastic.

OCC score: 8.2

Dish to order: Any of their kebabs

> Multiple locations – the OCC visited 505 Zhongshan Nan Lu, by Fuxing Dong Lu 中山南路505号, 近复兴东路



Follow the OCC on WeChat and keep up with their Shanghai adventures – your taste buds will thank you for it!



LA MESA

Mexican and South American Comforts from Former Bordertown Team

By Cristina Ng

The Place

In one form or another, Ken Walker has been helping homesick expats in Shanghai find a taste of home since Bubba's BBQ opened in Hongqiao in 2006. Sadly, Bubba's exited the Shanghai dining scene, with Walker moving on to Tex-Mex and Mexican food at Jalapeno, which was then renamed Bordertown on Weihai Lu (now closed). After a brief hiatus, the Bordertown team is back in action with a casual stall within the More Than Eat Complex on Julu Lu.

The Food

This time they're not merely dipping their toes into the Rio Grande, but have taken inspiration from all over South America for a menu that spans the breadth of the region from tacos to empanadas and everything in between.

You can't go wrong starting out with a melty bowl of stringy queso and chips (RMB38). The hotter it is, the better it tastes, so don't waste time with the underseasoned guacamole (RMB38).

Tacos are an integral part of the menu (RMB28 for one or RMB50 for a pair), and there are plenty to choose from. Flour tortillas – filled with flavorful pork chorizo, mozzarella, refried beans, pineapple relish, marinated onion and avocado puree – are a clear success. The *lengua* (or beef tongue) tacos with spicy chili sauce, onion and cilantro are also quite moreish.

Chicken *tinga* is one of our favorite taco fillings, and La Mesa's version, with *pico de gallo*, avocado puree, cabbage and marinated onions could benefit from more chipotle and less oil dripping dangerously off the end of the tortilla.

While not exactly the same, their Mexican-grilled corn (RMB38) brings to mind hot summer days in Los Angeles nibbling on corn from a street cart, while mayonnaise and chili sauce dribbled down our chins. Here, the cheese is parmesan rather than *cotija* (which is probably hard to source), and we'd welcome a heavy squeeze of lime and dash of chili powder.

La Mesa also offers a selection of meat skewers, and the New Zealand milk-fed beef tenderloin (RMB48/two) with piquant chimichurri sauce is as much a crowd-pleaser as it is a great deal.

Empanadas are different depending on the country, and while we are partial to Argentinian chicken ones with plenty of green chili and paprika, the spicy beef ones (RMB48/four) are satisfyingly encased in flaky pastry shell. Save this order for visits with groups of four or more – they're filling.

Taking a cue from Colombia and Venezuela, we encounter street stall arepas (RMB48/two) that can be filled with spicy beef, chorizo or chicken, but we found the

flat, unleavened corn patties to be quite stodgy. It was the only dish that was a true chore to finish; we left it behind. **2/3**

The Vibe

La Mesa successfully provides a well-priced, laid-back experience in a high-end food court with friendly and efficient staff. The food begs for a margarita, yet the small space makes it impossible to stock a full bar, so you'll have to make do with beer, wine, soft drinks or Farmhouse juice. We know that the modest environment allows for incredibly fair prices, but we can't help missing the wild mezzal and tequila-fueled nights spent at Bordertown. We'll be back for tacos, and we'll keep our fingers crossed for the appearance of some margarita machines. **1/2**

Total Verdict: 3/5

Price: RMB80-150 per person

Who's going: convenience-loving, budget-watching diners

Good for: getting quick, spicy dinners in small groups

1/F, 758 Julu Lu, by Fumin Lu 巨鹿路333号, 近富民路.
Nearest metro: Jing'an Temple, 7 mins. Open daily, 11am-11pm





KARAIYA SPICE HOUSE

Elevated Takes on Hunan Classics

By Cristina Ng

The Place

After years of running successful Japanese restaurants Haiku, Hatsune and Kagen, the owners have turned their attention to an elegant take on the fiery flavors of Hunan at Karaiya Spice House.

Already open in Beijing, the Shanghai outpost also offers spicy dishes with an emphasis on high-quality ingredients, and what they call 'Western-style' presentation (although the dishes still look Chinese).

The Food

Among *laowai*, Hunan food can be overshadowed by the mouth-numbing cuisine of Sichuan, but there is still plenty of heat – with the additions of bold savory and sour flavors – to be found in Hunan.

Karaiya's signature dish is steamed freshwater fish with two types of Hunan peppers, more commonly seen as a two-color fish head in *xiang cai* restaurants. While we're not ones to shy away from fish head, this switch is more foreigner-friendly.

We went for the flounder (RMB188), and every bite of flaky alabaster flesh found beneath a carpet of fresh red chilies and pickled green chilies feels like a prize hard-earned. The competition was stiff, as three diners left no trace of fish remaining on the platter.

With the addition of a scoop of pungent and garlicky chili sauce, the distinctive flavor of chicken steamed in rice wine (RMB48) bounced pleasantly around our mouths.

Oat leaves with sesame dressing (RMB32) were a welcome break from the spice, even if the dressing was too sweet for our taste. If you order this dish, wait until you've consumed the spicier dishes before dipping into it.

There's something exciting about food that comes sizzling to your table, and the

eggplant with ground pork (RMB65) is no exception. Intensely savory, it pairs well with a bowl of perfectly cooked rice topped with dry pickled vegetables. **2.5/3**

The Vibe

With moody lighting and a mural featuring *qipao*-clad girls, Karaiya is going for an experience befitting its Xintiandi Plaza address. Service was excellent, and it was quiet enough to enjoy each other's company, but we found ourselves missing the hustle and bustle of places like Di Shui Dong and Hunan Country Kitchen.

Interestingly enough, we pined for a more 'authentic' setting, while our Chinese friends enjoyed this atmosphere more. Next time though, we are asking for maximum spice levels. We think we can handle it. **1/2**

Total Verdict: 3.5/5

Price: RMB100-150 per person

Who's going: middle-class locals, Hunan food fans

Good for: clean and tidy meals, spice-lovers

6/F, Xintiandi Plaza, 333 Huaihai Zhong Lu, by Madong Lu 新天地广场6楼, 淮海中路333号, 近黄陂南路. Nearest metro: Huangpi Nan Lu, 5 mins. Open daily, 11.30am-2pm, 5.30-10pm (6445 0021)

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BOTANIK

Dreamy Rooftop Restaurant Comes Into Its Own

By Cristina Ng

The Place

Within the quiet recesses of Jianguo Zhong Lu's Taikang Terrace, perched above The Plump Oyster, there's an open-air restaurant helmed by Executive Chef Elijah Holland. It's defined by a seasonally-influenced, ever-changing tasting menu focused on local products, many of which are grown in the garden surrounding the dining area. Holland is also an avid forager, and the group's chefs and bartenders often take to the great outdoors to go 'grocery shopping.'

The beverage program is an equally original compilation of organic, natural and sustainable wines, as well as gin-based cocktails that allow Zander Bostoff and Julia Markina to play with botanicals harvested on-site. The latter notably just won The GREAT Gin Mixologist Competition, so you know you're in good hands.

The Food

This season, Holland and company present a 12-course set (RMB688) of thrilling plates. Everything made from scratch and sourced from within China, with the exception of plants grown from non-native seeds on the Botanik rooftop.

Like many meals, this one opens with bread and butter, but their iteration is far from ordinary. Color and flavor come from a gorgeous blend of butterfly pea and lavender, to be smeared with umami-rich kombu butter. Par for the course, they mill the flour and make their own bread starter.

A bite of uni nestled in a miniature grilled acorn flour tostada is enhanced by tangy sour cream, chervil and chives. The springy texture of the acorn wrap is especially intriguing.

The next bite is a pretty jumble of spring beans, wild peas and mint, kissed by a gentle spray of chamomile vinegar, on a broad bean leaf that you eat like a woodland taco. A glistening red sphere that looks like a cherry

but is, in fact, a mulberry and juniper gel containing duck prosciutto comes next. It's presented in a juniper bonsai, so you are literally eating from trees.

Grilled anchovy from the South China sea coupled with Russian radish on fermented jicama naan as well as a bowl of fresh river prawns swimming in nasturtium paste, sorrel juice and white miso carry things forward competently to the star dishes of the night.

Charcuterie fashioned from mushrooms and jujube is well worth the effort. King trumpet mushrooms are salted, smoked and hung for six weeks until they resemble bacon while 'salami' is made of almond and jujube. They even saved some turkey tail fungus from a Chongming Island foraging trip last year to infuse in vinegar, which seasons this number.

Another vegetarian course features bamboo shoots from the Sheshan National Forest Park poached for six hours in bamboo shoot tea from Hangzhou. After a roast and a quick pan fry, the crisped-up root is served with a bamboo and noni fruit sauce. The fruit is native to Southeast Asia and North Queensland, Australia, and gives off a fragrance similar to blue cheese when ripe. Dill oil, freshly snipped dill blossoms, and grilled Sichuan pepper leaves add dimension to an already complex dish.

Midway through, a refreshing spring melon gazpacho with lemon verbena oil and Yunnan ham sets things up for the arrival of lotus shoots – poached in their own juice – with white asparagus and Kaluga caviar.

The evening's runaway hit was built around sprouted a coconut heart from Sanya grilled like a piece of meat. The dish is set in motion by smoked, roasted coconut meat, razor clam seasoned coconut water and fermented wild black garlic from Dongbei. Sponge-like coconut heart is an efficient delivery system for the complex mix of savory sweetness, and memory of this dish makes us want to cry – it was that good.

Watching Joshua Moroney (chef de cuisine at C Pearl, owned by the same group) carve up a roast goose on the pass drums up anticipation for slices of medium rare bird sliced over Henan green wheat. The protein is roasted and smoked for four hours and dunked in goose stock at regular intervals. Prickly pear sauce, goose jus, marjoram and sorrel round things out.

Dessert comes in waves from a very

Chinese-inspired peach gum with basil seeds, strawberry and guava, followed by rose ice cream. The frozen floral delight consists of buffalo milk infused with beach roses and climbing roses picked from the garden. An explosion of texture and flavor comes via sea buckthorn sauce, purple rice chips, candied and fresh rose petals, sea buckthorn leather and buffalo milk skin.

A meringue mint pop, 'stolen' cherries on ice and melon rind with lemon balm are the final touches. May we suggest sticking around for a final daiquiri made with parsley-infused gin, dill oil and parsley seeds? **3/3**

The Vibe

This seven-month pop-up continues until November and comes with the thrill of dining in a romantic secret (and edible) garden. The driftwood roof is covered in tree branches. The furnishings are homey without being cutesy, and the selection of serving plates don't feel overly curated or precious. All in all, the environment is ideal for midsummer and early autumn feasting.

It has the feel of a restaurant on the brink of making it big, and we urge you to make reservations before time runs out. While they have plans for a permanent space – less dependent on the weather – dining here during the al fresco season should not be missed. **2/2**



Total Verdict: 5/5

Price: RMB688 per person, drinks priced separately

Who's going: locavores and gourmands

Good for: urban escapes, slow food, local products

4/F, Room 301, Taikang Terrace, 171 Jianguo Zhong Lu, by Ruijin Er Lu 建国中路171号301室4楼, 近瑞金二路. Nearest metro: Dapujiao, 10 mins. Hours vary, call for booking (6368 0028)



HAO JIU HAO CAI CHICKEN COMPANY

The Newest Hot Pot Line Worth Joining is at Found 158

By Cristina Ng

The Place

We have never, ever gone to Found 158 looking for Chinese food, but the long, long lines at Hao Jiu Hao Cai could not be ignored. The Chinese name for the restaurant and 'winner winner chicken dinner' sign at the entrance reference a popular multiplayer battle royale game, *PlayerUnknown's Battlegrounds*. When players win a match, they are greeted with the phrase 'great, can eat chicken (*chi ji*, 吃鸡) tonight.'

Luckily you don't have to be the last man standing to win this 'chicken-eating game,' but you do need some patience. We snuck in at 5.45pm and got seated quickly, but when we finished eating, the restaurant was full.

The Food

Hao Jiu Hao Cai's signature dish, *gai bo* (chicken pot) was all the rage about four years ago in Hong Kong. This Cantonese take on a Sichuan number starts as a casserole in a thick and complex caramel brown gravy. Here the closely guarded secret sauce tastes of *doubanjiang* (Sichuan spicy soybean paste), mellowed with oyster sauce, soy sauce and *chu hou* paste. There are visible chunks of ginger and green cardamom pods, an unmistakable Sichuan peppercorn tingle, and fragrant hints of star anise, cinnamon and fennel, suggesting five-spice powder.

At RMB138 for the chicken casserole,

there is enough to satisfy a group of four to six, especially if you add in the plump abalone (RMB38 each). Follow their official WeChat account (WeChat ID: haojiuhaocaichiji) and the prized shellfish is discounted RMB10 per piece.

Next, the server scoops in more secret sauce and pours in chicken broth for part two of the meal, where typical hot pot ingredients such as beef balls (RMB68), frozen tofu (RMB12), winter melon (RMB12) and lotus root (RMB16) are poached in the stock. We suggest sticking to mild, absorbent vegetables, because the boiling liquid stands up on its own; no dipping sauce necessary – or available.

We also tried their intensely thick chicken soup, yellow as grass-fed butter. If you've had Lou Shang's hot pot broth, you'll recognize the flavor of the silky broth made from abalone, chicken and fish maw. It's your grandma's chicken soup amped up beyond belief, but a small pot for RMB268 doesn't measure up to the price.

Next time, we'll also give their rendition of *bao zai fan* (claypot rice, RMB98), a classic Hong Kong comfort food, a miss. While the sweet meaty aroma of the Chinese sausage and bacon infused the rice nicely, there just wasn't enough savory soy sauce flavor or crispy bits at the bottom to make it worth the stomach space. Bowls of regular white rice (RMB5) are all you need. **2.5/3**

The Vibe

While a surprising addition to Found 158's collection of *laowai*-friendly restaurants and bars, it's a welcome one. They don't take themselves too seriously, with sculptures of maniacal bears as the main design element. And there's the pleasant hum of *renao* (or bustling noise) that makes Chinese food so fun. Their two-in-one chicken dinner pot is delicious at any hour, but you can't beat late-night hot pot after a long night of drinking, and they're open until 2.30am. **1.5/2**

Total Verdict: 4/5

Price: RMB150-250 per person

Who's going: young locals chasing viral trends

Good for: boisterous groups, big appetites, soaking up booze

158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路。Nearest metro: Huaihai Zhong Lu, 9 mins. Open daily, 5.30pm-2.30am (6368 0028)



STRAIGHT NO CHASER



This month's biggest bar opening comes from Daniel An (of **Atelier**, **Antique** and **Tastebuds** fame) and Vincenzo Pagliara (formerly of **The Zuk Bar**) and is called **Arch**. We stopped into their Shaanxi Bei Lu space for cocktails that reflect Pagliara's experimental techniques and minimalist garnishes along with some excellent pasta dishes. An aperitivo bar has been set up at the front, with draft cocktails going in soon. We'll be back to check in on their progress with a review forthcoming.

Nearby on Wuding Lu and Jiangning Lu, **The Perch** is in the works. With a lovely terrace serving as both the bar's focus and namesake, the menu will skew towards cocktails and wine with shareable finger food. They should be breaking ground on construction soon, with an estimated soft opening set for early July.

A cool looking new place called **Soul Sacred Space** has popped up on Xiangyang Lu, near Changle Lu, featuring tons of neon signs and incredibly playful drinks.

Boxing Cat Brewery launched their new First Blood Amber Lager at the end of May with a banging party at their Yongfu Lu location. The other Boxing Cat at Sinan Mansions is currently under renovations.

Lastly, erstwhile Jinxian Lu Belgian beer bar **De Refter** has resurfaced in Found 158 in the space previously occupied by **Chef Jefe**.



YOKA BALANCE

Where Disappointing Cocktails are Hidden in Plain Sight

By Cristina Ng

You need to be looking for Yoka Balance to find it. The unassuming Ginza-style cocktail bar is just a few blocks north of the more highly trafficked part of Shaanxi Bei Lu, home to Up Shanghai, The Rooster and more. Look for the subdued-yet-glowing circle of light next to a nondescript pale wood door, and you've arrived.

The bar is run by Chinese mixologist Yang Hua (who also goes by Yoka) who trained with a Japanese teacher. Painstaking attention to detail – from ice cubes carved into shapes and sizes to match the cocktail ordered to the correspondingly different glasses – puts them squarely in the Ginza genre of bartending.

Split between a bar where you can maintain eye contact with bar staff, thanks to a slightly lowered workspace – reminiscent of Bar XYZ – and a cozy semi-private area to the back, the low-lit rectangular space lacks style. Barring a pretty painting of a crane, the art seems picked at random. Equally unremarkable are the dulcet tones of the cookie cutter Japanese bar jazz playlist.

The more aesthetically pleasing illuminated back bar shows off a decent variety of gin and whiskey alongside entry-level bottles of Bols (in various colors), Peachtree schnapps and Fireball cinnamon whiskey. The use of flavored liqueurs and mainstream brands over homemade syrups and small-batch micro-distilled booze eliminates the smoke and mirrors. All that remains is finding out whether or not these guys can mix a balanced cocktail.

When presenting the Sloe Gin Forest (RMB80), Yoka explains his aim to transport us to a magical and relaxing wooded area. This original cocktail combines Hayman's sloe gin with Remy Martin V.S.O.P. cognac and ginger ale. It's a pleasant long drink that would be improved vastly by switching out the Schweppes ginger ale for a more upmarket brand.

Things went awry from there. A good sidecar (RMB80) is potent yet balanced mix of flavors, but they overdo it on the Cognac and bracingly tart lemon juice, while a bourbon old fashioned (RMB90) is made with a full cube of sugar and topped with a cheap, artificially colored cherry better suited to a Shirley Temple. Our companion likened the tippie to Scandinavian cough syrup.

The last signature drink, Los Nuits d'Hadrien (RMB90) begins with a perfumed aroma followed by the crazy taste of Laphroaig 10, Peachtree, Pernod and Yellow Chartreuse. If fruit, licorice and smoke are a match made in heaven, this cocktail fails to make that known.

Close your eyes and imagine a time before lauded Japanese-style bars like Speak Low, Avenue Joffre or Ars & Delecto graced Shanghai. Ride the time machine all the way past the dawn of this century when the original Constellation opened. That's when we would have raved about Yoka Balance. As the situation currently stands, we see much room for improvement.



925 Shaanxi Bei Lu, by Changping Lu 陝西北路925号. Nearest metro: Changping Lu, 10 mins. Open Daily, 6pm-2am (5298 5982)

EVERYTHING YOU EVER WANTED TO KNOW ABOUT SCOTCH

Uncle Logan Puts on His Teaching Cap

By Logan R. Brouse

My fondness for a particular brand of Irish whiskey, chased with shots of a specific Italian digestive, is the world's worst kept secret. Many moons ago, when I worked in the trap house that was San Francisco in the early 2000s, I was a brand ambassador for a single malt scotch whisky called Balvenie. Despite barley-filled nights and fuzzy mornings, I learned that people have questions about scotch that they didn't always feel comfortable asking. People being uneducated about booze has me worked up like Bill Nye talking climate change on John Oliver's show *Last Week Tonight* so here's some f*cking info!

Let's start with the difference between single malt and blended whisky. In general, single malts must come from one distillery, which would be something like Laphroaig or Macallan. With that said, even though a single malt comes from one distillery, it can be a blend of different barrels. This means that a 50-year whisky is still judged by the youngest aged whisky with which it's mixed - kind of like Michael Jackson.

Blended whiskies like Chivas are mixed from different distilleries to create a unique taste. Much like snowflakes, no two are exactly the same. Where American Whiskeys generally pull from corn, rye Scotch whiskies generally like to party with wheat and grains. Break that down and it means that it's usually the sugars and yeasts that propel the spirits towards booze excellence, as well as the climate of the country.

Before drinking the stuff, you have to ask yourself if you like a smoky flavor (called peat) or something unpeated. Scotch gets its smoky flavor from the peat that grows abundantly around Uncle McScrooge's property. Depending on the region, the distillation process imparts more or less of



a peaty taste. You can find this information right on the bottle, but a basic rule of thumb is that the Highlands produce bottles that are less smoky than that of their Lowlands cousins. Islay Scotch (pronounced eye-lah) falls into this category.

You might be wondering what peat is. It is mostly bricks of dried and dead plant matter like moss and shrubs that are found in bogs and harvested to provide fuel. In the old days, the peat was used to fuel the fire on the still, and this gives scotch its uniquely smoked flavors. Considering the relationship between fire and humidity, it makes sense that you would need more peat in a wet area.

If drinking liquid campfire sounds good, try Laphroaig 10 Year Old - it will make you feel like one of Charlie Wilson's congress buddies during the Cold War. Like most great single malt scotch, you don't need more than a cube of ice or a splash of water to open the subtle flavors hidden beneath this bad boy's macho exterior. If there are men in pleated

skirts in your general vicinity, drink it neat to avoid offending them.

In contrast, Macallan 12 is a highland scotch with much less peat. It's kind of like Demi Moore in *G.I. Jane*; sexy and demure but will knee cap you if you look at it wrong.

Chivas Regal is probably the most well-known blended scotch. For blended scotch, the master blender (in this case, Sandy Hyslop) selects single malts from distilleries from around Scotland to create a consistent taste that sets them apart from other brands for mass production.

If I've managed to teach you anything between jokes, remember not to add anything other than a cube (or two) of ice or a dash of water to a single malt. Blends are the frat boys of the scotch scene and are more open to interpretation, and as Raymond Chandler once said, "There is no bad whiskey. There are only some whiskeys that aren't as good as others."



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.

EVENTS

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



● Toyota AFL Premiership Season St Kilda vs. Port Adelaide



Aussie Rules returns to Shanghai this month, bringing two of the AFL's favorite teams, St Kilda and Port Adelaide, to grind it out at Jiangwan Stadium. One of the most exciting sports in the world, Aussie Rules is like a combination of American football, rugby and Gaelic football. If you don't know, now you know.

> Jun 2, 12.20pm; RMB100-2,980.
Jiangwan Stadium, 346 Guohe Lu, by Zhengli Lu 国和路346号, 近政立路 (5522 5880)

● The Crazy 5K™ Play Tour 2019



In the mood for some exercise this June, then stop by this exciting 5k run, where participants can bounce around on inflatable obstacles to get a full-body workout that is fun for all the family. Just thinking about it brings us back to our childhood.

> Jun 7, 8.30am/1.30pm; RMB220, RMB396 (for two), RMB900 (for five).
Shanghai Auto-Expo, 7555 Boyuan Lu 博园路7555号, 近于田南路

● Brawl on the Bund



Brawl on the Bund is a charity boxing event held in Shanghai by White Collar Boxing China. The night attracts over 500 people for a black-tie dinner to watch a series of boxing matches with regular Shanghai residents who have trained professionally for three months.

> Jun 7, 6pm; RMB900-2,000. Hyatt on the Bund, 199 Huangpu Lu, by Wuchang Lu 黄浦路199号 上海外滩茂悦大酒店, 近武昌路 (6393 1234)

● Free Flow @ Zeitgeist



Head over to Zeitgeist every Saturday and Sunday from 11am on for brunch and enjoy a free flow of beer, wine and prosecco and get a bloody Mary free, all for just RMB140. That's a hard deal to beat and it makes us thirsty/hungry just thinking about it.

> Saturdays and Sundays, 11am-3pm; RMB140 free flow (brunch not included).
Zeitgeist, 537 Haifang Lu, by Xikang Lu 海防路537号, 近西康路 (3220 5986)

● Spring Blossom Afternoon Tea at Camelia



Say goodbye to spring, as summer quickly approaches, with this gorgeous afternoon tea set at Camelia. Select dishes have been described as artwork as food. Enjoy this elegant afternoon tea set until the end of the month.

> Until Jun 30, 2.30-5.30pm; RMB448 (+15%) per set. Camelia, 1/F, Four Seasons Hotel Pudong, Shanghai, 210 Shiji Dadao, by Lujiazui Huan Lu 世纪大道210号 上海浦东四季酒店1楼, 近陆家嘴环路 (2036 8888)

● Taco Reggae Brunch



Who doesn't love tacos? Who doesn't love reggae? Combining two of life's great art-forms, TY7 Bar are offering RMB20 tacos every Sunday until the end of June, while visitors can also partake in their fantastic RMB150 free flow deal.

> Sundays until Jun 30, 11.30am-3pm; RMB20 tacos, RMB150 free flow drinks. TY7 Bar, 35 Shaoxing Road, by Shaanxi Nan Lu 绍兴路35号, 近陕西南路 (186 2110 9007)



● Maki Ohguro



Maki Ohguro got her start in the music industry in 1989, she has since gone on to sing backup chorus for artists like B'z, Zard and Deen, before beginning to write her own lyrics and becoming a famed singer in her own rite.

> Jun 13, 7.30pm;
RMB480-680; Bandai Namco, 179 Yichang Lu, by Jiangning Lu 宜昌路 179号, 近江宁路 (6266 3191)



● Ana Caram Trio



On her most recent release with Chesky Recods, *Blue Bossa*, Ana Caram celebrates the brilliant marriage between Brazilian music and American jazz resulting in a very cool glimpse into the Bossa Nova scene of a 1960's Jazz club. *Blue Bossa* features Ana interpreting classic, unforgettable songs from Antonio Carlos Jobim, Ivan Lins, Baden Powell and many others in her inimitable style.

> Jun 20, 8.30pm;
RMB180-230. JZ Club, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269)



● Fujiya & Miyagi



Brighton band Fujiya & Miyagi return to China for a tour in the immediate aftermath of the release of their new album, *Flashback*. With that record set to drop on May 31, fans of the band based in China can expect to hear the new tracks, as well as old favorites off of albums like *Transparent Things*.

> Jun 13, 8.30pm; RMB150 presale, RMB200 door. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路 (6580 6010)

● Motorama



On the back of their 2018 album release, *Many Nights*, Russian post punks Motorama return to China. Employing empty space and atmospherics, the band are adept at adding layers of depth to similar guitar and drum structures.

> Jun 8, 8.30pm; RMB150 presale, RMB180 door. Yuyintang Park, 1398 Yuyuan Lu, by Changning Lu 愚园路1398号, 近长宁路 (5237 8662)

● Gilad Hekselman Trio



Gilad Hekselman has been a feature of the international jazz scene for over 10 years. Although born and raised in Israel, it was in New York that he perfected his guitar technique and took his first steps into recording with Small Records in 2006. He went on to produce five brilliant albums with his sixth, *Ask for Chaos*, scheduled for release by Motema Records September 7, 2018.

> Jun 4, 8.30pm; RMB180-230. JZ Club, 158 Julu Lu, by Ruijin Yi Lu 巨鹿路158号, 近瑞金一路 (6431 0269)

● Iceage



Awesome menacing punk music here from Danish group Iceage. Having teamed up with Sky Ferreira for a track on their last album, *Beyondless*, they have certainly ingratiated themselves with the cool kids. It doesn't hurt that they were signed to Matador Records after just one studio album. Catch vocalist Elias Bender Ronnenfelt do his best Nick Cave impression when they get to Shanghai.

> Jun 6, 8.30pm; RMB180-399. Yuyintang Park, 1398 Yuyuan Lu, by Changning Lu 愚园路1398号, 近长宁路 (5237 8662)



● Musical: Daddy Long Legs



Whether you're a fan of romance, musicals, or theatrical plays, *Daddy Long Legs* is a show you'll want to go check out. A Mandarin take on a 1912 novel written by author, Jean Webster, the story revolves around a beautiful young girl who is required to send monthly letters to a wealthy man, whom she has never met before, while in exchange he pays for her college fees.

> June 20-21, 7.30pm, June 22, 2pm and 7.30pm, June 23, 7.30pm, RMB80-380. Shanghai PG Theater, 663 Jiu Jiang Lu Huangpu Shanghai 上海市黄浦区九江路663号



● Cats the Musical



Who hasn't heard of the phenomenal musical, *Cats*? The excellent Broadway show will be coming back to Shanghai this June so that you can enjoy their hit songs and exciting, choreographed dances.

> June 9 & 13 at 2pm, June 11-15 at 7.30pm, June 15-16 at 2pm; RMB880-1280. Shanghai Culture Square, No. 597 Fuxing Zhong Lu 复兴中路597号



● Chaiti Arts Festival



Chaiti Arts Festival seeks to showcase the rich musical & cultural heritage of India. For Chaiti 2019, renowned Indian Sarod Maestro Ustad Amjad Ali Khan, Amaan Ali and Ayaan Ali will all be in attendance.

> Jun 15, 4pm; RMB200-500. Shanghai Center Theater, 1376 Nanjing Xi Lu, by Xikang Lu 南京西路1376号, 近西康路 (6279 7132)

● Fen



This interesting group of experimental musicians come from various parts of Asia. With the four members collaborating on tours and music expositions in China, Japan, South Korea and Singapore, Fen have managed to establish a cohesive network. Catch these improvisational musicians perform in Shanghai this month.

> Jun 15, 9pm; RMB120 presale, RMB150 door. Yuyintang, 851 Kaixuan Lu, by Yan'an Xi Lu 凯旋路851号, 近延安西路 (5237 8662)

● An American in Paris



This gorgeous musical, initially inspired by the film of the same name, features music and lyrics from George and Ira Gershwin. Watch as a couple discover love in the most romantic city in the world.

> Jun 21, 7.30pm; RMB180-880; Shanghai Poly Grand Theater, 159 Baiyin Lu, near Huyi Highway 白银路159号, 近沪宜公路 (6708 8666)

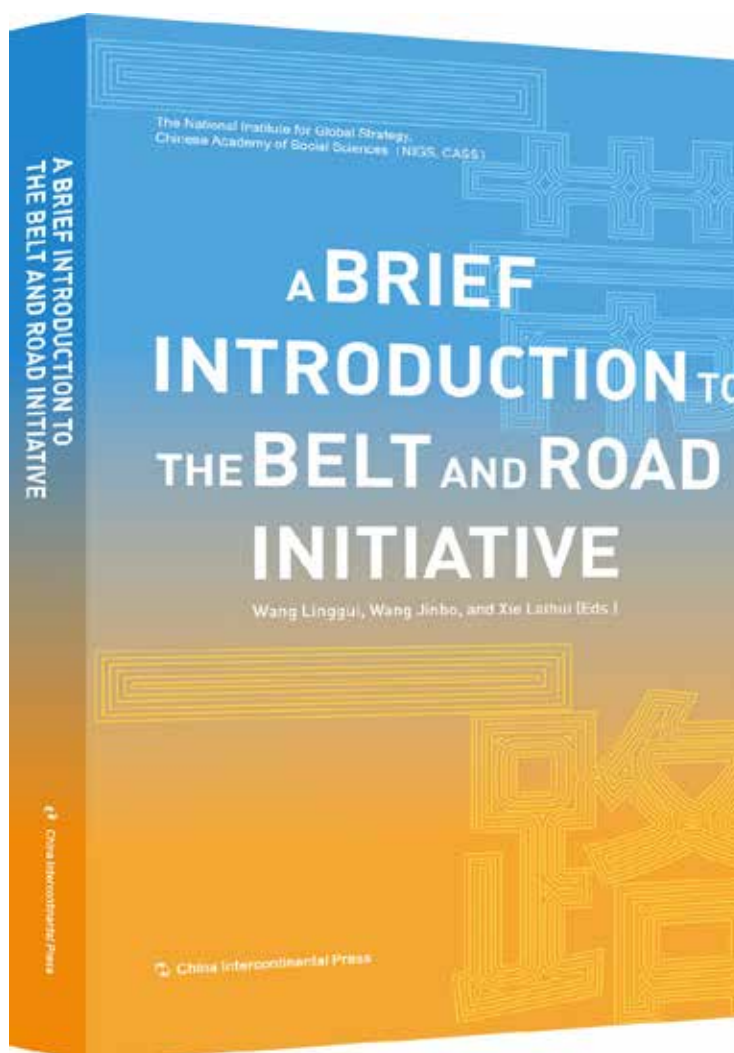
● Suchmos



Six-piece Japanese band Suchmos will arrive in China this month. With a huge following in the Middle Kingdom, this jazzy rock band is leading the youth culture in Japan at the moment. Well used to playing sold out arenas and music festivals, Suchmos will blow fans in Shanghai away.

> Jun 14, 8.30pm; RMB240-380. Modern Sky Lab, 3/F, 188 Ruihong Lu, by Tianhong Lu 瑞虹路188号3楼, 近天虹路 (6580 6010)

A BRIEF INTRODUCTION TO THE BELT AND ROAD INITIATIVE



It has been five years since the Belt and Road Initiative (BRI) was first proposed. In that short time ago, it has caused great repercussions in the world. Today, new sayings that had never been used before keep springing up, from large ones such as “the community of shared future for mankind,” and “the major-country diplomacy with Chinese characteristics,” to operation-level terms such as “five major goals of connectivity,” and “the Asian Infrastructure Investment Bank (AIIB).” At the same time, through the joint efforts of China and countries along the Belt and Road, the BRI is also changing the direction of development and governance of the future world. In order to facilitate a quick understanding among the audience of the context of the BRI, the National Institute of International Strategy, Chinese Academy of Social Sciences, compiled this book of brief introduction.



**Claude Monet New Impressionistic-
The Track of Time Art Exhibition 3.0**

Until Jun 30

Jing'an Sculpture Park, 500 Beijing Xi Lu, by Shimen Er Lu
北京西路500号, 近石门二路 (thmart.com.cn)



**Asami Kiyokawa:
Incarnation**

Until Jul 14

Arario Gallery, 1/F, 2879 Longteng
Dadao, by Fenggu Lu 龙腾大道
2879号1层, 近丰谷路 (135 0193)



Healthier, Simpler, Wiser

Until Jun 30

Edouard Malingue Gallery, Rm. 2202,
No. 2879 Longteng Dadao, by Fenggu
Lu 龙腾大道2879号2202单元, 近丰谷路
(6468 2389)

PICK OF **SIX**
ART EXHIBITIONS



5417)

Hao Liang: Circular Pond

Until Jul 21

Aurora Museum, 99 Fucheng Lu, by
Huayuan Shiqiao Lu 富城路99号, 近花园
石桥路 (auroramuseum.cn)



**Ryan Gander: I See You're
Making Progress**

Until Jun 29

Lisson Gallery, 2/F, 27 Huqiu Lu, by
Xianggang Lu 虎丘路27号2楼, 近香港路
(lissongallery.com)

A'A'JIAO: An ID

Until Jul 14

HOW Art Museum, No.1, Lane 2277,
Zuchongzhi Lu, by Shenjiang Lu 祖冲之路
2277弄1号, 近申江路 (5157 2222)





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2/F, 566 HUAIHAI ZHONG LU, BY CHENGDU NAN LU
淮海中路566号2楼, 近成都南路

CITY SCENES



The IAPM mall staged the audio-visual Live Music Festival. The sleek stage design created a dynamic musical atmosphere in which people could put themselves out there and perform. Participants were also able to try high tech interactive devices and enjoy performances like a flashing band parade.



Shanghai IFC Mall has set up an exhibition that combines elements of French sentiment, creativity and fashion to bring attendees an immersive art experience. The exhibition is made up of a collection of fabric sculptures and textile artwork created by a variety of different artists from all over the world.



On May 10, the 2019 Antai MIB International Talent Development and Management Forum took place. Employers from many different industries learnt more about the MIB program, as well as scouting for more international talent at the Antai College of Economics and Management, Shanghai Jiao Tong University.



In celebration of its new boutique opening at K11 Mall, Cartier invaded the shopping center with a five-day experiential exhibition featuring its latest creative collection, Clash de Cartier. In this boutique, Cartier breaks new grounds with an ephemeral space offering specific experiences about Cartier Culture, which now presents the new collection Clash de Cartier, where guests are welcome to try on.



Jiahui Health launched a clinical teen health service in May. The Teen Health Program will be the first in Shanghai to provide specialized screening and follow-up care exclusively for 12-17 year olds, focusing on physical health, emotional wellbeing and nutrition.



On Planet 21 Day, Accor celebrated its annual event to the commitments of its sustainable development program. Accor is committed to achieving 30% reduction in food waste at their establishments globally by 2020. Swissôtel Grand Shanghai invited guests to a bread pudding DIY activity and hoped to inspire the message of "Love Food Not Waste".



Beginning on April 20, the Jing An Kerry Centre held the 10-day Fuse Community Festival, embracing communities and encouraging communication. It included a variety of exciting events and activities, as well as a number of great inspirational speakers who expressed the importance of communities in our society.



Hotel Plus – Shanghai International Hospitality Design and Supplies Expo took place in the Shanghai New International Expo Centre. Shima Star Hotels Group took the opportunity to launch its all-new hotel brand – ETHOS (凡象). Designed for Chinese millennials, ETHOS hotel offers a blend of contemporary culture and Chinese legacy with a view to igniting millennials' imagination and explosive creativity.



On May 16, Xintiandi Square, the new female trend social destination, officially opened. Guests participated in the opening ceremony of the theme 'I'M HERE is born like me,' which opened the prelude to the XINTIANDI Xintiandi Social 2019 social celebration and opened the social enjoyment of women.



On May 18, SinoUnited Health (Zhangjiang Clinic) was officially opened. This is the fourth comprehensive clinic featuring the 'General Practice + Specialist' model, after the opening of the last three clinics.

HOTEL NEWS

Golden Tulip Shanghai Rainbow and ITO Launch Co-Branded Guest Rooms

Golden Tulip Shanghai Rainbow has teamed up with travel aesthetic design brand ITO to launch co-branded guest rooms, which are set to delight fashion-forward visitors at their hotels. Eager to advance the creative presentation at their hotel, Golden Tulip is looking forward to a fruitful and attractive partnership with ITO.



Marriott Bonvoy Launch Marriott Bonvoy Bus

Marriott Bonvoy celebrated its new travel program by launching the Marriott Bonvoy Bus in Shanghai. The month-long party bus commenced its journey on February 14, making stops on appointed nights outside one of 13 Marriott International Hotels in Shanghai. This new campaign aims to reward travelers as well as residents at the end of their workday with enjoyable, memorable events.



InterContinental Concierge Day

InterContinental hotels around Shanghai celebrated an 'InterContinental Concierge Day' with activities aimed at exploring the beauty of Shanghai. Guests were delighted to be picked up in limousines and sent to InterContinental Shanghai Wonderland. Folks present on the day enjoyed a number of awesome activities and sights, including an eye-watering survey of the natural beauty surrounding the hotel, at Tianma Mountain and Sheshan State Resort.



Pullman Shanghai Qingpu Excellence Opens

Premium brand hotel Pullman Shanghai Qingpu Excellence opened its doors on April 25, welcoming folks looking for a comfortable and stylish hotel-stay in the city. Located near Zhujiajiao Ancient Town and picturesque Dianshan Lake, and a short drive from a host of shopping locations, Pullman Shanghai Qingpu Excellence will surely be a treat for intrepid travelers.



The Middle House and SPACE Video Workouts

The Middle House has announced a new partnership with SPACE, which will see the hotel incorporate a selection of video workouts that can be completed in-room. These new workout options add diversity to the existing wellness offerings at the Middle House Shanghai, including urban wellness destination MI XUN SPA | THE LAB | SHOP.



Sofitel Ningbo Appoint Tony Yu as Executive Assistant Manager

Tony Yu was appointed as the Executive Assistant Manager at Sofitel Ningbo, bringing with him 20 years of experience in the hospitality industry. Mr. Yu will work closely with the hotel management team to incorporate change and innovation, while also helping to push forward Sofitel's pursuit of excellence.



ILLUSTRATION CONTEST FOR CLASSICAL CHINESE POETRY

Contest Process



Registration



Submission of works



Online voting and selection



Results announced



Awards

THE PANEL OF JUDGES

荆孝敏 Jing Xiaomin

Editor, Vice President of China Intercontinental Press



Introduction:

Engaged in foreign publishing for more than 20 years, participated in the planning, application, publication of 100 foreign publishing projects and won a number of awards. Participated in the review of some publications and foreign cultural exchange programs as an expert.

Representative projects

Quintessence of Chinese Traditional Culture, Series of Contemporary Chinese books, Series of Beauty of China, Regional Promotion Project of Spanish Works of Contemporary Chinese Writers, Chinese National Treasure Series of Picture Albums, Chinese Traditional Story Picture Books and many more.

陈勇仁 Yongren Chen

Studio Manager of Urban Story Creation and Curator, Director and Researcher at Shanghai City Project



Introduction:

Born in Taipei and living in Shanghai, Mr. Chen is engaged in telling stories about Shanghai through illustration, multimedia, derivative design, 3D printing and literary creation. His work attempts to express the enriched and varied urban stories of Shanghai and thus create a name card for this branded city.

Representative projects

At present, the Shanghai project has completed five sub-themes:

- Old Buildings
- History and Culture
- Environmental Protection and Sustainable Development
- Shanghai Business Heritage
- People and Logistics

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FINE DINING

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

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

Jade on 36 Restaurant Now serving modern European cuisine with an Asian twist, exquisite wines and cocktails, great-value cuisine and service with precision and quality, guests can experience the reinvented Jade on 36 Restaurant, where culinary creations compete in magnificence with the panoramic views of Shanghai. While savoring unique flavors from the kitchen, guests can also enjoy a bottle of wine or tailor-made cocktails by the restaurant's bartender. Lunch sets (from RMB138), five-course dinner sets (from RMB698) and a la carte dishes (from RMB68) are all available. 36/F Grand Tower, Pudong Shangri-La, 33 Fucheng Lu, by Lujiazui Huan Lu (2828 6888), Lunch: 12pm, Dinner 5:30pm or 8pm. fbrservation.slu@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

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

Oceans Dining in a romantic and contemporary setting, an extensive array of selected premium products from the sea. A distinct and innovative gourmet experience to satisfy the most discerning of tastes, Ocean fully realizes the art of cooking. Lobby floor, Banyan Tree Shanghai On The Bund, 19 Haiping Lu, by Gongping Lu (2509 1188) Lunch 11:30am - 2:30pm; Dinner 5:30 - 9:30pm. banyantree.com 海平路 19 号悦榕庄 1 楼, 近公平路

ONS6 This four-in-one restaurant at Grand Hyatt Shanghai offers the best cuts of prime beef from

the Grill, sumptuous Italian classics from Cucina, top-shelf sushi from Kobachi and delectable sweets from Patio. Daily from 11:30am-2:30pm, 5:30-10:30pm; 56/F, Grand Hyatt Shanghai, Jin Mao Tower, 88 Shiji Dadao, by Yincheng Zhong Lu (5047 8838) www.shanghai.grandhyatt.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. 1/F, 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

FRENCH

Jean Georges One Michelin star restaurant Jean-Georges is the world-renowned eponymous chef's first signature restaurant outside of New York. At the Bund-side restaurant, guests can enjoy his famed contemporary French cuisines at a newly renovated space with a fresh an elegant dining room, lounge, open kitchen and private rooms. Mon-Fri 11:30am-2:30pm, 6-10:30pm, Sat-Sun: 11:30am-3pm, 6-10:30pm. 4/F, 3 Zhongshan Dong Yi Lu, by Guangdong Lu jgrespak@on-the-bund.com. www.threeonthebund.com. 中山东一路 3 号 4 楼, 近广东路 (6321 7733)



Mr. & Mrs. Bund Molecular madman Paul Pairet takes a more laissez-faire approach with this modern French eatery. Expect straightforward food and a great wine list. 6/F Bund 18, Zhongshan Dong Yi Lu, by Nanjing Dong Lu (6323 9898) Dinner: Monday to Sunday 5:00-10:30pm, late Night: Thus-Sat 10:30pm-1:30am, brunch: Sat-Sun 11:30am-2:30pm www.mrbund.com 中山东一路外滩 18 号 6 楼, 近南京东路



Polux by Paul Pairet Located in Xintiandi, Polux is a French café and casual bistro by Paul Pairet, Chef de Cuisine of culinary powerhouse Mr & Mrs Bund and three Michelin-starred Ultraviolet. Bringing contemporary French comfort food to an international crowd, brunch and cafe staples is

OPEN DOOR



GOUDEN

The Breakthrough Craft Beer Star At Beernanza

We are enjoying the golden era of craft beer, with people who love and enjoy craft beers by traveling the world to discover the most delicious and pleasant... and share them with you. One such example in May was at renowned Shanghai craft beer festival Beernanza, when Gouden, a breakthrough beer with the character of a gypsy brewer and unique craftsmanship, threw a gala of taste at its launch party.

Malcolm Tan, co-founder of Gouden beer, shared some of the original ideas of creating this brand. It is based on the spirit of the pursuit and sharing of great craft beers by a group of true beer geeks. They have traveled the world, tasted countless beers, and then partnered with selected breweries to make beers for Chinese palates. This is regarded as Gouden's duty.

Three elegant craft beers were unveiled and shared at the launch party: a Belgian witbier, a session IPA, and a Viennese-style lager. Unlike some craft beers that like to pronounce their flavors loudly, Gouden seek out more classic, easy-drinking European styles. Let's check them out.

The first, Gouden Belgian Witbier, is packed with natural citrus aroma due to the addition of orange zest and coriander seeds in the brewing process. In addition to this, the use of wheat and oat has brought a silky smooth feel and a creamy head. This low-bitterness, fruit-forward beer is very approachable. It is also an excellent companion to seafood, green salad and hams.

Gouden Session IPA is brewed by an English brewery, and demonstrates the elegance of a typical traditional English ale, all the while using fruity American hops to add more energy, making the beer an excellent choice for events and parties; at 4.1% it will not get you drunk fast, while the rich, brisk hop aroma and bitterness are there to thrill.

The newest comer of the Gouden family is its Viennese-style lager, Gouden Vienna Lager. And it is definitely different from most mass-market lagers. This clear amber liquid has a unique caramel sweetness and lightly toasted malt aroma, complemented by fruity and floral notes, making it clean and refreshing yet flavorful. Furthermore, this amber lager is amazingly good at paring with a wide range of food. Try it at you dining table and it will not disappoint.

Finally, a real craft beer is always a versatile performer. Gouden knows this well. During the event, Gouden collaborated with Icaeson, the Italian ice-cream maker, to present several beer-flavored ice creams. This amazing experience on the palate had malt sweetness, citrus fruitiness, complex hop aroma and pleasant bitterness (and even beer carbonation) to interact with different types of Italian ice-cream. Must-try stuff!

Gouden Belgian Witbier

Spiced with orange peel and coriander seeds, offering brisk and refreshing citrus flavor and fruitiness. The addition of wheat and oats contributes to the silky smooth and soft feel and creamy head, as well as its hazy color.

Gouden Session IPA

An amazingly easy to drink India pale ale with brisk and medium-low bitterness. It has a dominant hop aroma from classic American hops, packed with flavors of grapefruit, citrus and passion fruit. Traditional English pale malts are used for the body, with light and pleasant sweetness to balance the hop bitterness.

Gouden Vienna Lager

Brewed with darker malts which bring out its unique caramel sweetness and toasted malt flavors. It is gently hopped with fruity and floral American hops, making it a refreshing, easy drinking and flavorful beer.

That's
Shanghai

Horoscopes

Finally, a horoscope that understands your life in China.

By Naomi Lounsbury



Gemini
5.22-6.21

You're another year older but you're still getting boozed-up like a college kid five nights a week. Time to lay off the sauce a bit and take up a new hobby. May we suggest plogging?



Cancer
6.22-7.22

Summer is coming up quick and you haven't hit the gym since September. Tsk, tsk! This month, get that beach bod back by trying out one of the many bootcamps happening around town.



Leo
7.23-8.23

"Work, work, work, work, work, work" [sang Rihanna]. It's going to be a hectic month for you at the office, but you need to slog through it. You'll be surprised how much you accomplish if you skip your usual afternoon nap.



Virgo
8.24-9.23

The fact that you have an American accent when you speak Chinese has not hindered your lust to go places. Keep practicing with taxi drivers this month to truly reach your direction-giving potential.



Libra
9.24-10.23

You had a very social May, so take some time for yourself this month by visiting to one of the many cat cafes around town or going for a picnic on Chongming Island.



Scorpio
10.24-11.22

Stop trying to meet people on Tantan. Scorpiobaby, we love you but we have to tell you that it never works. Try meeting some of your peers at a networking event instead of hitting on 'that girl' who works at Hollywood.



Sagittarius
11.23-12.21

Don't get discouraged when your colleagues give you some unwanted feedback. Learn to take criticism like a Chinese middleman, by nodding your head, saying "hao, hao, hao," and then doing whatever you please.



Capricorn
12.22-1.20

While your work habits are great, according to Jack Ma they don't actually help you achieve 'self-actualization.' Take a couple of minutes each day to ask what your ultimate goal is and refocus on that.



Aquarius
1.21-2.19

Stop trying to save the world, you don't have to help everyone and you certainly don't need to lend money to your drunk friend again. That said, if a pregnant woman walks on the metro - give her your seat.



Pisces
2.20-3.20

While your optimistic outlook on life might annoy some expats, it keeps you sane in the cutthroat world of training center teaching. Keep up the cheer this month and destroy all the Debbie downers with your happy outlook.



Aries
3.21-4.20

Be careful this month! The *waimai* delivery guy might be headed the wrong way up the street or the rain might make the sidewalk extra slippery. Stay safe and wear your red underwear for extra luck.



Taurus
4.21-5.21

Now is the time to make decisions! Move forward! Hit on the *bao'an* at work. Buy those noise canceling headphones off thMart. Put pig brain in your hot pot. Nothing ventured, nothing gained!

that's ²⁰¹⁹ HOSPITALITY AWARDS

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