

DINING





All month: Crab Season at Swissôtel.

Get your claws into autumn's delicacy. See listing, p35.

Trawling back through the *tbj* archives, two things struck me. #1: The sheer number of restaurants that have come and gone over the last few years. #2: This city has produced some of the most ridiculously named eateries in the world. Ever.

Beijing's burgeoning café culture gave us **Remember Café** (no, I don't), **Be There or Be Square**, **Café L'Imagination**, Wudaokou's **Wango Coffee**, and my favorite, **Here** (which, incidentally, was followed by a sister café called **There**). Just imagine the exasperating conversations: "Are you here?" No, I'm **There**!" and so on. Similarly, the dotcom boom was the dubious inspiration behind 2003's hutong restaurant **party@beijingshouse** and the ludicrously monikered **Guantanamera.com**.

Then there was a whole line in names that were misleadingly unappetizing – **Hippopotamus Steak**, Hubei joint **Nine-Headed Bird** (whose bitter rival was **Nine-Headed Eagle** – that would be a messy scrap), **Golden Cat Dumpling**, and a vegetarian restaurant simply called **Cat**. Some names were firmly in the "so bad they're good" bracket – **Tasty Taste** for example, or Guangxi joint **Walhalla** – others just simply "so bad" – Thai restaurant **Thaitanium** vying with Italian joint **Mediterraneo** for that accolade.

A certain degree of Darwinism has weeded out the real stinkers, and today we have the likes of **Let's Burger**, **Awfully Chocolate** and **Grandma's Kitchen**; names that are sassy, contemporary, and give us some idea of what we're getting. But plenty of restaurateurs still succumb to the lure of the exotic. Take those places that inexplicably add an extra letter – **Union Bar & Grille** and **Zen5es** – and then those that seem to have taken one away, like **Kyline Pavilion** (I always picture the sign with an "S" hanging off upside down). And let's not forget Huaiyang restaurant **Z.Y.X. HYC**. No, I didn't just mash my fist on the keyboard.

Beijing's hot pot places are another source of dubious nomenclature. **Long Island Hot Pot** sounds like it ought to come with a cocktail umbrella; **Sandie Shui** always makes me think of grit in the soup; and the bonkers **I Rock My Pot** sounds like a bad stoner movie. But the worst offenders are those that seem to reference throwing up, like Yunnan joint **In and Out** (let's hope it refers to the speedy service), or fusion place **Bloo**, whose onomatopoeic name always makes me think of blowing chunks.

There's no question that the past eight years have seen huge strides in the city's dining scene. And just like a Chinglish menu, there's something distinctly charming in the way a modern metropolis like Beijing can still turn out restaurant names (and concepts) so daft it puts a smile on the face. Recently, I poked my head into the newly opened **Kabab Classroom** in Gulou, and browsed a menu designed like an exam paper. I gave the food a quick C minus and left scratching my head. What were they thinking? *Tom O'Malley*

Take 5

PATRIOTIC DISHES

Emperor Hongwu's Tofu

洪武豆腐 *Hongwu doufu*

This light but full-flavored tofu dish reflects the dual personality of its creator, a monk-turned-leader of the rebel forces that founded the Ming dynasty. (Anhui province)



Imperial Concubine Chicken

贵妃鸡 *Guifei ji*

Named after the preferred concubine of Tang emperor Xuanzong, a whole chicken is first deep-fried, then steamed in stock mixed with generous amounts of rice wine, the favorite tippie of his mistress. (Shandong province)



Lion's Head Meatballs

清炖狮子头 *qingdun shizitou*

If an army does indeed march on its stomach, most grunts would go the extra mile for these delicate pork meatballs in a fragrant broth, named in honor of a revered Chinese general. (Jiangsu province)



Mao's Red Braised Pork

毛氏红烧肉 *Maoshi hongshao rou*

The best-liked dish of Chairman Mao, who, despite doctor's orders, gorged on this glossy, fatty meat throughout his later years, claiming that if it made him happy, it must be good for him (see Q&A, p38). (Hunan province)



Steamed Wuchang Fish

清蒸武昌鱼 *qingzheng wuchang yu*

Prized for its silky flesh and unadorned flavor, this Hubei freshwater bream, usually steamed with mushrooms and bamboo, was immortalized in verse by Mao Zedong in his poem entitled "Swimming." (Henan province)



All event listings are accurate at time of press and subject to change

For venue details, see directories, p41

Send events to listings@thebeijinger.com by **Oct 12**

CULINARY SPECIALS

Oct 3

Moon Festival Dinner

View the full moon from Nuage's terrace and enjoy complimentary Chinese tea and mooncakes with dinner. Nuage (6401 9581)

Moon Festival Feast

Red lanterns, moon viewing and a traditional feast in a Great Wall farmhouse. RMB 188, RMB 88 (children 4-12), free (kids under 4). Xiaolumian (6162 6506)

Oct 12-23

World of Curry

Spice up your life with a menu of authentic curries from around the globe. Coffee Garden, Kerry Centre Hotel (6561 8833 ext 40)

Oct 12-Dec 6

Crustacean Sensation

Hairy crabs from Yangcheng Lake are steamed and prepared with Remy Martin brandy. Horizon Restaurant, Kerry Centre Hotel (6561 8833)

Oct 16-18

French Festival

Enjoy French wine, cheese, bread, coffee and chocolate at this street festival on Wangfujing Avenue organised by the Olé French food chain. Free. (6588 8675)

Oct 25

Roadhouse Grill

Barbecued meats and veggies, fresh salads and homemade desserts under the Mutianyu Great Wall. Foot-stomping live music by the Woodie Alan Blues Band. RMB 168, RMB 88 (kids). 12-3pm. The Roadhouse at Mutianyu (6162-6506)

Oct 26-Nov 1

Sichuan at the Sofitel

Chef Paul Zhang from Sofitel Chengdu is in town cooking up a spicy storm everyday at VIC restaurant. Sofitel (8599 6666)

Every Mon

Mexican Mondays

Arriba! Arriba! All Mexican dishes 15% off, including All-Star's gigantic burritos and zingy fish tacos. 6pm-midnight. All-Star Bar & Grill (5905 6999)

Mon-Fri

Taverna Lunch Set

Dine on Mediterranean faves like sautéed baby squid, suckling pig and pan-fried Dover sole. RMB 78 for two courses plus coffee or tea. (Add RMB 28 for a dessert.) Taverna at 1949-The Hidden City (6501-1949)

Mon-Sat

Meat & Wine Luncheon Menu

Choose three courses including tuna carpaccio, 150g fillet steak with fries and crème brûlée. RMB 148+10%. 11.30am-2.30pm. The Meat & Wine Co. (6512 1761)

Every Thu

Bodega Fever

Fill up on as much tapas as you can from Scarlett's wide-ranging selection. RMB 88. 6-10pm. Scarlett, Hotel G (6552 2880)

Every Sat

Brazilian Feijoada at SALT

Enjoy Brazil's national dish, feijoada (a clay pot of slow-cooked beans, homemade sausage and pork). RMB 148. Noon-3pm. SALT (6437 8457)

Every Sat & Sun

Share & Taste at Sadler

Create your own communal family meal of pizza, pasta and more from a special a la carte menu. RMB 88, free (kids under 6). 11am-4pm. Ristorante Sadler (6559 1399)

Every Sun

Hairy Crab Heaven

Scuttle over to China Grill for a wide variety of seasonal hairy crab dishes. Park Hyatt (8567 1234)

Half-Price Sunday Dinner

50% off your total food (and drinks) bill every Sunday evening at Scarlett. 6-10pm. Hotel G (6552 3600)

All month

Crab Season at Swissôtel

Fresh water crab, baked crab with curry sauce and steamed crab with garlic are just three ways to enjoy the taste of the season at Happy Valley restaurant. Swissôtel (6553 2288 ext 2146)

Events continued on p38



Mon-Sat: Meat & Wine Luncheon Menu

A rare treat. See listing, p35.

hats off 2009

Alvin Leung

Mark Best

Peter Kuruvita

Stephane Tremblay

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hats off
星厨汇

THE WESTIN
BEIJING
Financial Street

北京金融街威斯汀大酒店

What's New

RESTAURANTS



Class By Stephanie

Daily 7.30am-10pm. 1/F, Bldg D, Global Trade Center, 36 Beisanhuan Lu, Chaoyang District (5825 6778)
朝阳区北三环东路36号环球贸易中心D座1层

The owners could have opened a Starbucks-style cafe and watched the money roll in, but instead, Class By Stephanie offers contemporary Western dining with dishes like spinach, bacon and blue cheese salad (RMB 35) and roast duck breast with port sauce and Tuscan beans (RMB 55). Regular cooking lessons and other instructional events provide a hint that Class by Stephanie is one of those increasingly common creatures: a decent mid-range Western restaurant whose core audience is curious, outward-looking locals as much as the regular expat crowd. Changed times indeed. *Iain Shaw*



Luga's Baan Thai

Daily 10am-midnight. 3/F (above Luga's Villa), 7 Sanlitun Beijie (behind 3.3 Shopping Center), Chaoyang District (6416 2575)
朝阳区三里屯北街7号3层

Following the success of Luga's Pho Pho, the tireless proprietor has launched the next phase in his campaign for Beijing domination. The upper floor of Luga's Villa is now a Thai restaurant, serving curries, stir-fries, soups and desserts. Our deep-fried shrimp cakes (RMB 32) were decent enough, and the yellow chicken curry (RMB 48) showed good depth of flavor. Luga even tries his hand at fusion with red curry roast duck. As ever, it's happy hour from 4-9pm daily. *Iain Shaw*



Macau Taste 澳门味道

Daily 11am-11pm. L-15A, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District (6415 1399)
朝阳区三里屯路19号三里屯Village L-15A

Dining in Beijing is always a gamble, but this eatery has to be the first with a working slot machine. A shrine to the "Vegas of the East," the kitsch décor belies a menu that reads like a Hong Kong teahouse with a few Portuguese surprises. So you can bank on serviceable dim sum like *luobo gao* (steamed daikon cakes, RMB 30), *dan ta* (egg custard tarts, RMB 16) and a few curveballs like curry chicken or beef served in a blimp-like, imploding bread bowl (RMB 48). Though on the whole unexceptional, Macau Taste is worth a gamble if you're hankering for a break while shopping in Sanlitun. Milk tea and a round of pineapple buns is a better (and cheaper) bet than coffee and cake at Starbucks beyond the fountains. *Tom O'Malley*



Swagat

Daily 11am-10.30pm. B107, Landgent City Mall, 22 Dongsanhuan Lu, Chaoyang District (136 7132 5635, 189 1058 6060)
朝阳区东三环中路22号乐成中心下沉广场B107

Just about the only Indian restaurant south of Guomao, Swagat is an inexpensive option for those in the area seeking a taste of the sub-continent. Starters include chicken from the tandoor oven (RMB 42) alongside numerous veggie options like dal makhani (RMB 38) and palak paneer (RMB 32). Curries range from mild tikka masalas to fiery vindaloos, so there is something for all tastes. The lunchtime buffet (RMB 38) should satisfy the most ravenous of diners. *Pete Reilly*



Orange Tree Bistro 橘子树西餐

Daily 11am-11:30pm. 27 Dashibei Hutong (near Yandai Xiejie, north of Houhai lake), Xicheng District (8401 7797)
西城区大石碑胡同27号 (后海烟袋斜街附近)

As testament to the authenticity of Fish Nation's beer-battered cod and chips, the UK ambassador gets a banquet-load delivered to his Beijing home every year on the Queen's birthday. After half a decade and two restaurants, Fish Nation owner Jay is branching out with Orange Tree Bistro in a fetching Houhai courtyard. The ever-reliable chips, pizza, and salads are joined by appetizers, sandwiches, and grilled meats, like a juicy rack of pork ribs in a treacly, Texas-style glaze (RMB 88). Props are also due to the sausage platter: two bangers (we recommend the Argentinian beef), with chips or mash and a big dollop of sauerkraut (RMB 48). The Houhai prices might prove a little harder to swallow, but Jay is experienced enough to get things spot-on in time. *Tom O'Malley*



Argo

Daily 11:30am-11pm. 59 Wudaoying Hutong (100m west of Vineyard Cafe), Dongcheng District (8403 9748)
东城区五道营胡同59号

Themed on the ship of Golden Fleece legend, this Greek restaurant represents another stride in Wudaoying Hutong's quest to become the next Nanluogu Xiang. Their Mediterranean fare is technically sound, though the moussaka could use a bit more punch (RMB 60), and our sharing platter of baba ghanoush, tzatziki and hummus was crying out for some pita bread to mop it all up. But I'd return in a flash for the *bougourdi* (RMB 45), a rustic dish of feta, cheddar, tomato and peppers, baked until the top turns a bubbly golden brown. The owners have clearly parted with plenty of *renminbi* and the place looks genuinely nice for it, with a lovely beamed interior, well-drilled wait staff, smart table settings and a kitchen captained by Greek chef Kipourous Ilias. Comparisons will inevitably be drawn with its wonderful neighbour down the alley, but hey, the Vineyard Cafe is closed on Mondays, you know. *Tom O'Malley*

Peppes 派乐仕匹萨

Daily 11am-midnight. S4-34, 3/F, Bldg 4, The Village at Sanlitun, 19 Sanlitun Beilu, Chaoyang District (6415 0888)
朝阳区三里屯北路19号三里屯Village南区4号楼3-4层

Once upon a time, there were three floundering Nordic pizza restaurants in Beijing. Then, one day, a bright young company took them over, closed two outlets, rebranded, and smartened up the remaining Sanlitun Village branch with contemporary décor, a kids' play area and a new menu. Happily ever after? Well, our Heavy Heaven pizza (RMB 68) sported proper pepperoni and tasty chunks of beef; the Caesar salad (RMB 45) had fresh romaine lettuce cut to the right size, lots of crispy bacon and big slabs of Cajun chicken breast; and the onion rings with sour cream dip (RMB 18) were faultless. Very nice smoothies (RMB 24) rounded off a thoroughly pleasant meal on a terrace far enough from the shops to offer a bit of peace. I'll certainly be back. *Tom O'Malley*



El Wajh

Sun-Thu 5:30pm-10:30pm, Fri-Sat 5:30-11pm. Face Beijing, 26 Gongti Nanlu, Chaoyang District (6551 6788)
朝阳区工体南路26号

The richly aromatic flavors of lamb, chicken, or fish tagines are the highlight of Face Beijing's new Moroccan menu. These stews (RMB 88-128) are cooked for several hours over a simmering fire to let the subtle spices infuse into the meat. On our visit, though tempted by the couscous dishes and hummus appetizers, we plumped for the harira soup (RMB 45), a toothsome blend of lentils and tomatoes, as well as the tagine d'agneau aux pruneaux (RMB 128), a leg of lamb served with potatoes, peppers and a stewed prune sprinkled with sesame seeds. The mutton could have used a bit more cooking time, but the turmeric and parsley-infused sauce had us wiping the plate clean with delicious, piping-hot pita bread. *Jerry Chan*





Doornail Dumplings (*mending roubing* 门钉肉饼)

So named because of their resemblance to big brass doornails, these hearty meat pies (RMB 2.5) are crammed with ground beef, carrot, onions and ginger in a rich gravy. The trick is to slurp up the oily sauce as you bite into them, but everyone drips a bit onto the plate, which, alarmingly, congeals in moments to solid, translucent fat. Just imagine what they're doing to your arteries.

Try it: Old Beijing Mending Roubing Restaurant (老北京门钉肉饼) is at the far north end of Gulou Xidajie.



Taipei Fried Chicken (*Taiwan yansu ji* 台湾盐酥鸡)

This little snack stall cooks up fried chicken better than any fast-food joint. RMB 10 gets you a paper bag full of popcorn-sized hunks of crisp chicken breast, double-fried with spinach and soft cloves of garlic that taste like sweet candy. Utterly addictive.

Try it: On the corner of Nanluogu Xiang and Xiao Ju'er Hutong



Baked Sesame Buns (*shaobing* 烧饼)

The *shaobing* (RMB 0.7) at Longxingsheng Snack Shop in the hutongs north of Houhai are godlike. Freshly baked every 30 minutes, they're toasty warm with a soft, layered inside and a charred sesame-seed shell that flakes apart as you chew. To keep you going till dinner, join the queue and order them *jia rou* – filled with slow-cooked mutton (RMB 4) – the fatter the better.

Try it: From Houbai, head north across Yinding Qiao and take the first butong on the left, following it for east for 50m.

Events continued from p35

Free Vietnamese Wontons

Complimentary Vietnamese spring rolls with every lunch or dinner purchased. Nuage (6401 9581)

Hairy Crab Winemaker Dinner

Partake in this season's seafood delicacy. 11.30am-2.30pm, 6-10pm. Celestial Court, St. Regis (6480 6688 ext 2460)

Iberico Ham at Lan

Enjoy eight tapas dishes based on three kinds of Spanish ham, including jamón ibérico. Get a free bottle of Spanish red wine with each tapas set. Lan Club (5109 6012)

Journey of French Taste

Dishes from Brittany come under the spotlight this month. RMB 308 for four-course set menu. Maison Boulud (6559 9200)

Lunch it! at Scarlett

Pick one main course from the menu and enjoy a buffet of salads, cold cuts, and desserts, rounded off with coffee or tea. RMB 98. 11.30am-3pm. Scarlett, Hotel G (6552 2880)

Mosto Autumn Menu

Look out for new dishes like swordfish carpaccio and white peppered salmon with tequila-lime sauce. Mosto (5208 6030)

Raspberry Cakes at Comptoirs

Indulge in a new range of raspberry-topped pastries. RMB 38-138. Comptoirs de France (5135 7645)

Sweet Deal at Sugar Bar

From 8pm-midnight, selected desserts like marble cheesecake, white forest cake, lemon meringue and tiramisu are half-price. RMB 12-14. Sugar Bar at 1949–The Hidden City (6501 1949)

BRUNCH AND BUFFET

Mon-Fri

Simply Dim Sum Lunch

Chef Joyce Zhu lays out a hearty dim sum feast to remind you about life's simple pleasures. RMB 88+15%. Noon-3pm. Zen5es, Westin Beijing Chaoyang (5922 8880)

Mon-Sat

Aroma at the Ritz-Carlton

Every day is a feast at Aroma, featuring Southeast Asian, Chinese, Japanese and Western buffet treats plus mouthwatering desserts. RMB 168+15%. 11.30am-2.30pm. Ritz-Carlton (5908 8161)

Every Tue

All About Pasta & Wine

Gorge on a mouthwatering selection of all-you-can-eat pasta, plus free flow of red and white house wine. RMB 148. 6-10pm. Scarlett, Hotel G (6552 2880)

Every Fri

Eating with Nemo

Dive into fresh seafood – king crabs, oysters, lobster, caviar and salmon. Have it steamed, fried or roasted to your taste at live cooking stations. RMB 288+15% (including local beer), RMB 120+15% extra for free flow of wine. 6-10pm. Elements, Hilton Chaoyang (5865 5020)

Every Fri & Sat

Greenfish Seafood Buffet

Get wrecked in a briny sea of crabs, scallops, oysters and lobster, where the wine flows like the tide. Every guest gets a serving of Boston lobster. RMB 288+15% (including free-flowing wine and soft drinks), kids half-price. 6-9.30pm. Greenfish, Ritz-Carlton Beijing Financial Street (6601 6666 ext 6255)

Every Sat

Eatery Saturday Brunch

Go west to this Summer Palace

retreat for a tempting spread of pan-fried dim sum, Japanese tempura, a tandoori station and other international dishes. RMB 368+15% (includes free flow of Piper-Heidsieck Champagne, cocktails and wine). 11.30am-3pm. Eatery, Four Points by Sheraton Beijing Haidian (8610 8889)

Sealicious Lunch Buffet

Seafood barbecue, crab and oyster stations and a complimentary glass of sparkling wine. RMB 328+15%. 11.30am-2.30pm. Taste, The Westin Beijing Chaoyang (5922 8880)

Every Sat & Sun

Seafood Night at East 33

A royal spread of king crabs, two types of oysters (try the ones from Fujian province), salt-cooked scallops, Norwegian salmon and more. Save room for the fresh Boston lobster – each diner is entitled to one. RMB 298+15% (including soft drinks). 6-10pm. Raffles Hotel (6526 3388 ext 5171)

Every Sun

All-American Country & Western Buffet

Mosey on down for an evening of baby back ribs and fried chicken, cornbread and rock salt potatoes. Finish off with chocolate macadamia cheese pie. RMB 158+15%. 4.30-9pm. Café 99, The Regent Beijing (8522 1888 ext 5650)

Brunch at Boulud

A brunch for epicures that includes the (in)famous DB Burger, filled with braised short ribs and foie gras. Kids under six eat free. RMB 98-238 plus an RMB 35 supplement for the burger and 5% service charge. 11am-4pm. Maison Boulud (6559 9200)

Bubblicious

An international assortment of cold and hot dishes and desserts, along with juice and smoothie stations. A kids' corner entertains the young'uns. RMB 368+15% (includes unlimited Veuve Clicquot champagne, beer and wine), RMB 149+15% (kids 6-12), free (kids 0-5). 11.30am-3.30pm. Westin Beijing Chaoyang (5922 8880)

FIZZtastic Champagne Brunch

Beijing's newest Sunday bubbly brunch ups the stakes with premium Taittinger Champagne on free-flow and a lip-smacking array of international gastronomy. The "Kidz Paradise" features a special food buffet, cartoons and toys for the tots. RMB 368+15%. 11.30am-3pm. Hilton Wangfujing (5812 8888 ext 8411)

inspiRED Sunday Bubbly Brunch

Travel the culinary world with caviar, live seafood, tartare stations, make-your-own sushi rolls, teppanyaki ice cream and much more. RMB 368+15% (includes free flow of Pommery Pop champagne), RMB 148+15% (kids younger than 12), free (kids under 6). 11.30am-3pm. The Westin Beijing Financial Street (6629 7810)

SALT Seasonal Brunch

SALT's bubbly brunch welcomes new breakfast dishes like fresh polenta with bacon, truffles and poached egg. Two new cocktails – Coffee Martini and Sake Capirinha – will keep you toasty. Reservations encouraged. RMB 288 (includes three courses and free-flow drinks). Noon-4pm. SALT (6437 8457)

Sureño Sunday Brunch

Lazy Sunday dining on Mediterranean treats like bruschetta, baked eggs with smoked salmon, pasta, grilled meat and chicken and hangover-busting jugs of sangria. RMB 268. Noon-3pm. Sureño (6410 5240)



Oct 26-Nov 1: Sichuan at the Sofitel

Visiting chef Paul Zhang brings the peppercorns. See listing, p35.

All month

Catch Me If You Can Crab Buffet

Flower crab, flesh crab, bread crab and mud crab – catch them if you can at Vasco's buffet every evening. RMB 188+15%. 5.30-9.30pm. Hilton Wanfujing (5812 8888 ext 8411)

BEVERAGE SPECIALS

Mon-Fri

Afternoon Tea on the Terrace

A tasty selection of Italian finger sandwiches, desserts and cookies, plus an unlimited selection of gourmet tea or coffee. RMB 58. 2.30-7.30pm. Invito Café (5905 6906)

Every Wed

Wednesday Wine Tasting

October's wine journey features bottles from France, Argentina and Chile, with free selected tapas. RMB 150. 8-11pm. Enoteca (6587 1578)

Every Thu

Wine Club

Discover some of the world's finest wine regions with sommelier Julia Zhu. Includes five wines, expert commentary and canapes. RMB 150+15%. One East, Hilton Beijing (5865 5030)

Thu-Fri

Black Sesame Wine 'n Dine

A six-course Chinese dinner is prepared in front of you and paired with two New World wines. RMB 250. 7-10pm. Black Sesame Kitchen (136 9147 4408) www.blacksesamekitchen.com

Lobby Wine Tasting

Savor a wide selection of imported bottles in the elegant Lobby Lounge. RMB 138+15% for free flow of wine. 6-8pm. InterContinental Beijing Beichen (8437 1288)

Every Fri

Friday Wine Fever

Order a bottle from 15 selected wines priced at RMB 200 and tuck into a free flow of tapas. 8-12pm. Enoteca (6587 1578)

Every Sat

Perrier Jouet Afternoon Tea

Champers, freshly baked scones and delectable savories. RMB 228+15% (includes glass of champagne and free flow of tea). 2-5pm. Exchange, The Westin Beijing Chaoyang (5922 8880)

Every Sat & Sun

Afternoon Tea in the Sky

Sip tea, munch tasty pastries, cakes and desserts, and marvel at the view from the 63th floor of the Park Hyatt. RMB 298+15% for two. 2-6pm. The Lounge, Park Hyatt (8567 1796)

Champagne High Tea at Centro

Splash out with three brands of Champagne, specialty teas and delectable sweets like profiteroles with vanilla cream and fresh strawberries. RMB 198. 2-5pm. Centro (6561 8833 ext 42)

Every Sun

Sunday BBQ at Xiu

Endless flow of grilled meats, mojitos, margaritas, wines and beer at Beijing's hottest hotel bar. RMB 168. 3-7pm. (8567 1108)

COOKING CLASSES

Oct 8

Serve the People Cooking Class

Jen Lin-Liu herself will be teaching recipes from her book, including red-braised pork and candied apples. 1-4pm. RMB 300. Reservations required. Black Sesame Kitchen (136 9147 4408) www.blacksesamekitchen.com

Every Thu

Lunchtime Cooking Class

Study specific cooking techniques at a weekly lunchtime class with the master chefs who taught founder Jen Lin-Liu. Reservations required. RMB 250. 11am-1.30pm. Black Sesame Kitchen (136 9147 4408) www.blacksesamekitchen.com

Every Sat

Black Sesame Saturday Gourmet

Learn the secrets of Chinese cooking in a courtyard kitchen. Includes demonstration, hands-on cooking, and a leisurely afternoon lunch. Reservations required. RMB 300. 1-4pm. Black Sesame Kitchen (136 9147 4408) www.blacksesamekitchen.com

All month

Chinese Regional Cuisine

Discover the art of chopping, marinating and stir-frying. Featured cuisines include Cantonese, Hunan, Sichuan or Beijing homestyle. Classes also devoted to "cooking with tea," feng shui cooking and more. RMB 220, RMB 200 (members). The Hutong (6404 3355, 8915 3613) www.the-hutong.com

知味 Taste

feast on the lavish seafood buffet every saturday,
spend a delightful weekend with your family and
friends on the freshest seafood in beijing!

every saturday 11:30 am - 3:00 pm
taste restaurant, level 2

rmb 328 net

including a glass of welcome bubbles and free soft drinks

rmb 428 net

including a glass of welcome bubbles, free soft drinks
and unlimited selection of different white wines

SEaLICIOUS

call 5922 8880 for reservations



the westin beijing chaoyang

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PRESERVED FOR POSTERITY

Discover Beijing's oldest snack eateries under one roof

by Eileen Wen Mooney

Nine Gates Snacks (Jiumen Xiaochi) is a collection of Beijing's oldest and most famous eateries in a traditional courtyard house near Houhai lake. The establishment of Nine Gates Snacks was a call to preserve Beijing's old snack foods. The following are some of the time-honored eateries that have regrouped at Jiumen Xiaochi:

Baodu Feng 爆肚冯: The Feng family has been making flash-boiled tripe since the Qing dynasty. The current Mr. Feng's grandfather operated his tripe stall on the street near the Drum Tower under the bridge, and the stall was often frequented by the bannermen, palace eunuchs and Manchu officials. The tripe is served with a dipping sauce made with the family's secret recipe, which includes sesame paste and fermented bean curd.

Chatang Li 茶汤李: Specializes in tea soup (茶汤 *chatang*), including *youcha* (油茶). The main ingredient in making chatang is millet flour (糜子面 *meizi mian*). Almond tea (杏仁茶 *xingren cha*), which consists of ground almonds mixed with millet flour, is one example of sweet tea soup.

De Sheng Zhai 德盛斋: Famous for its *shaobing* and sour bean juice (豆汁 *douzhi*).

Doufunao Bai 豆腐脑白: The Bai family specializes in soft beancurd served with a thick sauce made from lamb and mushroom stock and accompanied by wood ear and day lily. Garnished with crushed garlic just before serving.

En Yuan Ju 恩怨居: Famous for *chao geda*, pea-sized pasta stir-fried with minced beef and diced carrots, green soybeans and scallion.

Hundun Hou 馄饨侯: Specializes in wontons served in a clear broth. The choice of fillings includes the traditional all-pork; the "three flavor" combination of shrimp, pork and sea cucumber; or vegetarian.

Nailao Wei 奶酪魏: Famous for the yogurt-like custard, which is made without fermentation from milk and rice wine, and chilled before serving.

Niangao Qian 年糕钱: The Qian family is known for their sticky rice cakes. Some are

made with layers of red bean paste; others are rolled like jelly rolls and covered with toasted sesame seeds or ground yellow soybean.

Xian'rbing Zhou 馅儿饼周: Well-known for baked bread stuffed with braised mutton or beef.

Yangtou Ma 羊头马: Known for cold cuts made from boiled lamb's head. The sliced meat can either be eaten plain, sprinkled with ground Sichuan peppercorn and salt, or stuffed in *shaobing*.

Zhagao Xin 炸糕辛: Well-known for its deep-fried sticky rice cakes.

Jiumen Xiaochi

Daily 10am-10pm. 1 Xiaoyou Hutong, Xicheng District
(6402 5858)
九门小吃·西城区李友胡同1号

Excerpted from *Beijing Eats: A Food Lover's Companion to China's Culinary Capital*, by Eileen Wen Mooney, published by Immersion Guides. To order a copy, call 5820 7101 or e-mail distribution@immersionguides.com. See www.immersionguides.com for more info.



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Vin de Chine

WILL CHINA BE A MAJOR WINE PLAYER?

by Edward Ragg and Fongyee Walker

Last year, a group of Masters of Wine predicted that in 50 years, China will become a major fine wine producer. The story, reported on Decanter.com, was met by cries of disbelief. China may be the sixth largest global producer, but can it produce high-quality wines on any scale?

Climate is a serious hurdle. Much of China is too humid for optimum wine-grape growing, and rain at the wrong times is commonplace. Even in the drier north, rain usually arrives during harvest – resulting in

dilute, watery wines. Add to the moisture the daily summer temperatures exceeding 30 degrees Celsius, and you have a breeding ground for rot. This pressures growers to pick early. Early harvesting yields unripe fruit, which lends unflattering stalky odors to some wines, especially reds.

The grape-growing centers of Shandong, Yunnan, Hebei and Shanxi all suffer from these problems. In Xinjiang and Gansu, there are extra challenges. Although these two provinces are much drier, frost frequently damages their vines.

Manually burying vines is required, as in northern China. But freezing can also occur when vines need to flower, and frost in October is not uncommon. Again, early-picked grapes are often unripe.

The next hurdle is agriculture. The lessons of international viticulture are not yet established in China.

Over-irrigation and overuse of pesticides, necessary for the production of other crops, wreaks havoc in vineyards. Nevertheless, China has come a long way from the vineyard expansions of the late 1980s when it was first suggested that grapes replace grain for alcohol production. Given the obstacles, what some wineries have achieved is encouraging.

But what's Chinese wine like? One issue is deciphering what counts as a "Chinese wine." The majority of domestic wines are blended with bulk imports. Often, a "Chinese wine" is one that may only have been bottled in China. New labeling legislation will not change this practice, but is beginning to treat wine as wine and not just another "food product."

In 2008, China produced over 500 million liters of wine



Certainly, winemaking is big business here. In 2008, China produced over 500 million liters of wine, but cannot supply enough to meet demand, hence the bulk imports. The biggest producers are Changyu, Great Wall – part of agricultural giant COFCO – and Dynasty. Last year, Dynasty claimed revenue of RMB 257 million.

Wineries to watch in the future include Silver Heights (Ningxia), Grace Vineyard (Shanxi) and Dragon Seal (Hebei); they use only grapes grown locally. Then there's the Sino-French Experimental Vineyard, a state-of-the-art government facility located beyond the Great Wall, and Chateau Bolongbao, an organic winery to the southwest of Beijing. In another 60 years, who knows where Chinese wine will be?

Edward Ragg and Fongyee Walker run Dragon Phoenix Fine Wine Consulting, Beijing's first independent wine consultancy (www.longfengwines.com) and are authors of the Dragon Phoenix Wine Blog.

SELECT SIPS

One to quaff

2006 Dragon Seal Cabernet Sauvignon, Hebei (RMB 79)

Dragon Seal is a fairly reliable larger-scale producer. Dark purple-red, this wine has savory blackcurrant fruit and moderate oak, whilst the palate shows medium-high chewy tannins and decent acidity. Do try the 2006 vintage. The NV Sparkling Chardonnay is also worth sampling. (Available from Olé, 7-11, Jenny Lous and multiple outlets)

One to drink

2005 Grace Vineyard Premium Chardonnay, Shanxi (RMB 130)

Grace continues to produce well-made, reliable wines. This Chardonnay is medium-gold with an attractive lemon nose and abundant French oak. The palate has pleasant fruit, medium acidity and good length. Immensely

food-friendly. Look out for Tasya's wines: Deep Blue and Chairman's Reserve. (Available from Torres China; contact Jenny Zhang at 5165 5519 or jenny@torres.com.cn)

One to savor

2007 Silver Heights "Family Reserve," Mount Helan, Ningxia (RMB 228)

Made by Bordeaux-trained Emma Gao, this wine is a blend of Cabernet Sauvignon, Cabernet Franc and the "elusive" Cabernet Gemischt. Darkish purple-red, the nose has attractive black fruits with a ripe green-pepper note and distinct American oak. The palate has pleasant fruit, medium tannins and vanilla oak. Knocks the socks off generic red Bordeaux. Look out for Gao's other wine, "The Summit." (Available from Torres China; contact Jenny Zhang at 5165 5519 or jenny@torres.com.cn)



FRANCE MEETS SPAIN at **BLU LOBSTER** in NOVEMBER

What do you get when France meets Spain in the kitchen? Magic!

Expect that to happen at the Shangri-La Hotel, Beijing's signature restaurant, Blu Lobster, from November 17 to 22, 2009, when chef de cuisine, Jordi Villegas Serra, born and raised in Spain, shares his kitchen with visiting celebrity French chef Nicolas Le Bec.

The two chefs will share their expertise to create an unforgettable dining experience at Blu Lobster that will blend the best of both their culinary worlds. Not to be missed are a gala dinner on November 19, which will be paired with wines, followed by a la carte dinners over two nights, November 20 and 21.

Expect a dash of entertainment, with plenty of culinary tips too, when the two chefs team up to offer cooking classes on November 18. Together they will conduct lessons in preparing desserts, French cuisine and classic dishes.

"I am looking forward to welcoming Nicolas Le Bec to my kitchen," said Chef Jordi. "I know together we will create magic and a superlative dining experience at Blu Lobster."

Jordi Villegas Serra →

Nicolas Le Bec: Michelin master

Nicolas Le Bec has been cooking since he was 17. By 25, he was running a strong brigade of 50 kitchen staff. His first Michelin star came at the age of 32 when he was cooking up a storm at Restaurant Les Loges, but it's the second Michelin star he treasures the most – that was for his own restaurant, Restaurant Le Bec, in Lyon.

Le Bec, who has a reputation for bringing together "strange products from faraway places" in "good taste" and "in a truly authentic cuisine," has worked with the greatest of culinary masters, including Jean-Pierre Vigato, Alain Passard and Jacques and Laurent Pourcel.

If you ask him what gave rise to his interest in cooking though, he doesn't really know. He mentions Mum's pie shells but claims "actually, I never asked myself – cooking was natural."

Jordi Villegas Serra: Innovation through simplicity

Cooking also comes naturally for Blu Lobster's chef de cuisine Jordi, who has been cooking for 10 years in some of the world's most notable restaurants. These include the Michelin two-star Ábac in Barcelona, Spain; the Michelin three-star Martin Berasategui in San Sebastian, Spain; the Michelin two-star Le Carre des Feuillants in Paris, France; the Michelin three-star Grand Vefour in Paris, France; and the Manhattan Grill at the Grand Hyatt Dubai.

Since taking the helm at Blu Lobster, Jordi has taken the restaurant to even greater heights. Jordi, whose style is modern European, achieves perfection by engaging classical cooking techniques and using only the very freshest ingredients. He believes in bringing out the original flavor of each individual ingredient while having them simultaneously complement each other.



← Nicolas Le Bec

Blu Lobster

Valley Wing 1/F, Shangri-La Hotel, Beijing, 29 Zizhuyuan Road, Haidian District.

(8610) 6841 2211 ext 6727

蓝韵西餐厅

北京海淀区紫竹院路 29 号 北京香格里拉饭店新阁一层



Bertrand Combe

Executive chef, Brasserie Flo

A native of Marseille, Bertrand Combe has worked in Italy, England, Switzerland and the Caribbean. He joined Brasserie Flo in April 2008.

Special Occasion: Jaan

"The soufflé with Grand Marnier sauce is delicious. I had my interview here with Flo's manager Jimmy Loh, so it's a special place for me. It's very elegant, and the service is generally excellent."

A Quick Bite: Element Fresh

"This sort of place isn't my usual favorite, but it's convenient and the food is consistent and fresh. I usually eat the Cobb salad. It's huge, so sometimes I share it with my wife."

Top Chinese: Da Dong Roast Duck

"I think Da Dong is one of the best Chinese chefs in Beijing, if not all of China. I always order the new dishes on his menu, just to see what kind of creative ideas he comes up with. It's a very inspirational place for me."

Guilty Pleasure: Brunch at Sofitel

"I don't get many Sundays off, but when I do I go here. The dessert selection is wonderful, but I always eat far too much, and have to spend the rest of the day lying down."

Best Value: Noodle Loft

"The portions are huge and the food always tastes good. If you sit at the counter, you have the pleasure of seeing the chefs working on their noodles. It reminds of pasta making when I was in Italy."

Morel's - European
 Morio J-Cuisine - Japanese
 Moro - African
 Mosto - Contemporary Cuisine
 Mughal's Beijing - Indian/Pakistani
 Muse Parisian Vietnamese Brasserie - Vietnamese
 Noble Court - Cantonese
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 Pizza Buona - Pizza
 Prego - Italian
 Private Kitchen 44 - Guizhou & Guangxi
 Pullman Steak - Steakhouses
 Pure Lotus Vegetarian - Vegetarian
 Purple Haze - Thai
 Purple Haze Bistro - Southeast Asian
 Pyro Pizza - Pizza
 Qi - Contemporary Cuisine
 Quan Ju De - Beijing Duck
 Qu Na'r - Zhejiang
 Rainbow - Yunnan
 Ras Ethiopian Cuisine - African
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 Ristorante Sadler - Italian
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 Sa Lang Bang - Korean
 Sadler Cantina - Italian
 SALT - Contemporary Cuisine
 Sandie Shui - Yunnan
 Saporì d'Italia - Italian
 Saveurs de Corée - Korean
 Scarlett - Contemporary Cuisine
 Schiller's - German
 Schindler's Anlegestelle (Schindler's Docking Station) - German
 Schindler's Tankstelle - German
 Schoolhouse Canteen - Cafes & Teahouses
 Seasons Cafe/Creperie - French
 Senses - Buffets
 Serve the People - Thai
 Shaguo Ju - Beijing
 Shang Palace - Cantonese
 Shash - Middle Eastern
 Shin Yeh - Taiwan
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 Sim Sim - Middle Eastern
 Sizzler - American
 Slim Taste Noodles & Bar - Taiwan
 Solaire Bistro - European
 Sorabol - Korean
 Souk - Middle Eastern
 The Source - Sichuan
 South Beauty - Sichuan
 South Silk Road - Yunnan
 Stadium Dog - American
 Steak Exchange - Steakhouses
 Still Thoughts Vegetarian Restaurant - Vegetarian
 Sugar Bar - Cafes & Teahouses
 Summer Palace - Huaiyang
 Sun Palace - Cantonese
 Suraon - Korean
 Sureño - Mediterranean
 Suzuki - Japanese
 The Taj Pavilion - Indian/Pakistani
 Takenosuke - Japanese
 Takevaka - Japanese
 The Tandoor - Indian/Pakistani
 Tanzhou Jiulou - Hunan & Hubei
 Tapas Spanish Bar and Restaurant - Spanish
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 Xinchuan Mianguan - Sichuan
 Xinjiang Islam Restaurant - Xinjiang & Muslim
 Xinjiang Red Rose - Xinjiang & Muslim
 Xu Xiang Zhai Vegetarian Restaurant - Vegetarian
 The Yard - Southeast Asian
 Yong Sheng Zhai - Xinjiang & Muslim
 Yotsuba - Japanese
 Yuebin Restaurant - Beijing
 Yuemingyuan Teahouse - Cafes & Teahouses
 Yuxiang Renjia - Sichuan
 Za'atar - Middle Eastern
 ZenSes - Cantonese
 Z.Y.X. H.Y.C. - Huaiyang

AFRICAN

North African cuisine leans towards Middle Eastern, while West African emphasizes starches, gravies, spices and grilled meats.

Moro Flavorful tagines, couscous and tapas, all made with market fresh, authentic ingredients. But with only 28 seats in this blink-and-you-will-miss-it spot, reservations are a must. Tue-Sun noon-2pm, 6-11pm. 8 Xinyuan Nanlu, Chaoyang District. (8448 8250, 130 1112 8039) 朝阳区新源南路8号

Ras Ethiopian Cuisine Sit at a mesob and eat injera bread dipped in kitfo, ye'siga we't and ye'shiro while you enjoy live dance and music performances and a coffee ceremony. Mon-Fri 10.30am-10.30pm, Sat-Sun 11am-11pm. 7 Sanlitun Lu (next to the Friendship Supermarket), Chaoyang District. (6468 6053) 埃塞俄比亚餐厅, 朝阳区三里屯北路7号(小友谊超市旁)

AMERICAN

This culinary tradition prizes portion size almost as much as it does ketchup, particularly when it comes to hamburgers, steaks and egg-based breakfasts.

All-Star Sports Bar & Grill Boasting 65

plasma screens and tons of sound equipment, All-Star supplies sports fanatics with fine burgers, tacos, pastas and steaks. Mon-Fri 5pm-2am, Sat-Sun 11am-2am. Bldg 5, 1/F, Solana Shopping Mall, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6999) www.all-starclub.com 朝阳区朝阳公园路6号蓝色港湾国际商务区 5-1



American Steak & Eggs Affordable meals from classic American diner breakfasts to fancier dinner specials. Bottomless cups of coffee and North American style

give it a distinctly authentic feel. Voted "Outstanding Value" in our 2009 Restaurant Awards. 1) Mon-Fri 6.30am-8pm, Sat-Sun 7am-8pm. 6 Wudinghou Jie, Financial Street, Xicheng District. (6629 0008/0006); 2) Mon-Fri 7.30am-midnight, Sat-Sun 6.30am-midnight. Yuyang Lu (between Gahood Villa and Capital Paradise), Baixinzhuang, Houshayu, Shunyi District. (8046 7118); 3) Daily 6.30am-midnight. Xiushui Nanjie, Jianguomenwai (directly north of the Friendship Store, one traffic light west of Silk Market), Chaoyang District. (6592 8088/8788) www.steakeggs.com.cn 喜来中北美西餐. 1) 西城区金融街武定侯街6号; 2) 顺义区后沙峪镇白辛庄村榆阳路嘉浩别墅附近; 3) 朝阳区建国门外秀水南街(友谊商店北面. 秀水西边第一个红绿灯)

The Astor Grill Succulent steaks and beautifully presented dishes in a newly renovated swish atmosphere. Check out the rooftop terrace and seafood BBQ. Mon-Fri 11.30am-2pm; daily 6-10pm. 3/F, St. Regis Hotel Apartments, 21 Jianguomenwai Dajie, Chaoyang District. (6460 6688 ext 2637) 艾斯特扒房. 朝阳区建国门外大街21号国际俱乐部饭店公寓3层

Blue Frog Massive portions will give Americans the hometown fuzzies. Voted "Outstanding Burger" in our 2009 Restaurant Awards. 1) Daily 10am-1am. L312, Europlaza, 99 Yuxiang Lu, Tianzhu Zhen, Shunyi District. (8046 6337); 2) Daily 10am-2am. S4-30, 3/F, Bldg 4, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6417 4030) www.bluefrog.com.cn 蓝蛙. 1) 顺义区天竺镇欧翔路99号北京欧陆时尚购物中心(欧陆广场)L312室; 2) 朝阳区三里屯北路19号三里屯Village4号楼3层S4-30



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Chef Too Billing itself as a friendly neighborhood joint, Chef Too impresses with its smart interior, well-trained staff and top-notch Australian steaks. A reasonably priced wine list showcases small American vineyards. Tue-Fri 11am-2pm, 5-10pm; Sat-Sun 9.30am-3pm, 5-10pm. Chaoyang Gongyuan Xilu (north of Block 8), Chaoyang District. (6591 8676, chefbilly@yahoo.com) 美西西餐厅. 朝阳区朝阳公园西路枣营南里小区东门南侧



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Element Fresh This sunny Shanghai import proves that American food can be good for you too. Try the hearty, healthful salads, smoothies and sandwiches, or the popular weekend brunch. Voted "Best Restaurant of the Year," "Outstanding Outdoor Dining," "Outstanding Brunch (standalone)" and "Best Sandwich," in our 2009 Restaurant Awards. Mon-Fri 9am-11pm, Sat-Sun 8am-11pm. Shop 833, Bldg 8, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6417 1318) www.elementfresh.com 新元素. 朝阳区三里屯路19号The Village南区8号楼833单元

Grandma's Kitchen Sandwiches, gravy-based dinners and high-powered desserts from middle America. Voted "Best Brunch (standalone)," "Best Burger," and "Best Family-Friendly Restaurant" in our 2009 Restaurant Awards. 1) Daily 9am-10pm. 47-2 Nanchizi Dajie, Dongcheng District. (6528 2790, bj.grandmas.kitchen@hotmail.com); 2) Daily 10am-10pm. 28 Shique Hutong (across from Beixinqiao subway exit C), Dongcheng District. (8403 9452, bj.grandmas.kitchen@hotmail.com); 3) Daily 10am-11pm. 5/F, Wudaokou Shopping Mall, Haidian District. (6266 6105, bj.grandmas.kitchen@hotmail.com); 4) Daily 7.30am-11pm. 11A Xiushui Nanjie, Jianguomenwai, Chaoyang District. (6503 2893, bj.grandmas.kitchen@hotmail.com); 5) Daily 7.30am-11pm. 1-2/F, Bldg B, Jianwai Soho, 39 Dongsanhuan Zhonglu, Chaoyang District. (5869 3055/3056, bj.grandmas.kitchen@hotmail.com) 祖母厨房. 1) 东城区南池子大街47-2号; 2) 东城区北新桥石雀胡同28号(地铁五号线北新桥站C出口); 3) 海淀区五道口购物中心5层; 4) 朝阳区建国门外秀水南街甲11号(友谊商店后面); 5) 朝阳区东三环中路39号建外SohoB座1-2层

Let's Burger Among Beijing's hamburger restaurants, Let's Burger is the latest and best. It offers the classic burgers and the snazzier ones like Mexicano, Wagyu beef and mini burgers. Voted "Best Burger" in our 2009 Restaurant Awards. Daily 11.30am-midnight. D101A, Nali Patio, 81 Sanlitun Beijie, Chaoyang District. (5208 6036) 朝阳区三里屯北街81号那里花园D101a

One East Modern American cuisine with "build-your-own" gourmet burgers and the largest selection of US wines in Beijing. 15 percent service charge. Mon-Fri noon-2.30pm; 6-10.30pm. 2/F, Hilton Beijing, 1 Dongfang Lu, Chaoyang District. (5865 5030) 东方路一号. 朝阳区东方路1号希尔顿酒店2层

Peter's Tex-Mex Grill With a menu offering burritos, fajitas and enchiladas, this eatery pays tribute to Texas' enduring popularity. Voted "Outstanding Mexican" in our 2009 Restaurant Awards. 1) Daily 7.30am-11.30pm. Hairun International Apartment, 28 Jiangtai Lu (southeast of Holiday Inn Lido), Chaoyang District. (5135 8187, 8627 3734); 2) Mon-Fri 9.30am-11pm, Sat-Sun 7.30am-11.30pm. 88A International Club, 21 Jianguomenwai Dajie, Chaoyang District. (8532 2449) 彼得西餐. 1) 朝阳区将台路乙2号海润国际公寓公建2号(丽都假日酒店东南边); 2) 朝阳区建国门外大街21号国际俱乐部88A



www.sizzler.com.cn

Sizzler Enjoy unlimited trips to the salad bar along with steaks, seafood, ribs and other grilled treats at this American chain. 1) Daily 11am-9pm. 2/F, Jiamao Shopping Mall, 33 Guangshun Beidajie, Wangjing, Chaoyang District. (6471 3876); 2) Daily 10am-10pm. B1-30 Glory Mall, 18 Chongwenmenwai Dajie, Chongwen District. (6714 0399); 3) Daily 11am-9.30pm. FF16, Food Forum, B1/F, The Malls at Oriental Plaza, Dongcheng District. (8518 6315); 4) Daily 11am-9pm. B1/F, Grand Pacific Mall, 133 Xidan Beidajie, Xicheng District. (6651 5283); 5) Daily 11am-10.30pm. International Club, 21 Jianguomenwai Dajie (next to St. Regis Hotel), Chaoyang District. (6532 0475); 6) Daily 11am-10pm. 2/F, Anzhen Hualian Department Store, Anzhen Xili, Chaoyang District. (6441 9996); 7) Daily 11am-10pm. 102 Beilishi Lu (west of Fuchengmen Hualian Department Store), Xicheng District. (6835 0610) 时时乐. 1) 朝阳区望京广顺大街嘉茂购物中心二层; 2) 崇文区崇文门外大街18号 国



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Come Dine With Mao

Cooking for the Chairman

By Tom O'Malley

Master Cheng Ruming was the personal chef to Chairman Mao for 22 years, starting in 1954. Though too elderly to speak with us, his grandson Liu Jian, a chef himself, recounted some stories from Cheng's colorful career.

the Beijinger: How did your grandfather get the job?

Liu Jian: The new China wanted to show the world we are great, so many foreign government staff were invited to visit. Master Cheng had studied Chinese and Western cookery, and got a job in 1952 catering for foreign dignitaries onboard a diplomatic train route between Beijing and Shanghai. Many people enjoyed his food and he was recommended to Mao. Besides his cooking skills, my grandfather could speak Russian.

tbj: What was it like cooking for Mao?

LJ: Mao usually worked through the night, so he would take breakfast around 11am, lunch at 4 or 5pm, and at 1 or 2am he would eat a very simple dinner, just porridge or some light dishes.

"He liked BBQ fish and cream éclairs"

tbj: What did the leader like to eat?

LJ: He especially liked spicy Hunan dishes such as *duojiao youtou* (see Lunch in Translation, p48), and of course, red-braised pork. He liked some Western food too, such as barbecued fish and cream éclairs.

tbj: Master Cheng must have cooked for many VIPs ...

LJ: On one occasion he cooked *niurou chuan'r* (beef kebabs) for Mao and the Dalai Lama. The Dalai Lama liked them so much he asked for two extra helpings, then after eating he went to the kitchen and stuck his tongue out at my grandfather. He didn't know the correct response to this Tibetan sign of respect, so he stuck his tongue out back at him. Fortunately this was the right response!

tbj: Did any dishes become Master Cheng's signature?

LJ: He was asked to cook a Western dish for British Field Marshall Bernard Montgomery, so my grandfather stuffed a lobster with cheese. Montgomery told Chairman Mao he would never forget such a delicious meal. Mao was very happy with Master Cheng, and called him a great chef. The dish was named Marshall Lobster.

Liu Jian is the head chef at 40 Dongsu Liutiao, a dining and banqueting space that recreates some of the menus of Master Cheng Ruming. Call 6407 6889 for info and reservations.

瑞城购物中心 B1-30; 3) 东城区东方新天地1区地铁层食通大街FF16商铺; 4) 西城区君太百货地下一层; 5) 朝阳区建国门外大街21号(国际俱乐部旁边); 6) 朝阳区安贞西里华联商厦2层; 7) 西城区北礼士路102号阜成门华联商场西侧

Stadium Dog The hot dogs at this colorful Workers Stadium restaurant are a breed above your regular frank, and can be slathered with everything from onions and cheese to coleslaw, olives, jalapeños and about a dozen imported mustards. Daily 10am-2am. Gate 10, Workers' Stadium, Chaoyang District. (6546 8364) 朝阳区朝阳区工体东路工人体育场东门内10号进口



TGI Friday's White-collar hangout exports American BBQ and burgers, steaks, Caribbean cuisine, pasta and salads. Notable for gargantuan frozen cocktails and ladies night drink specials. 1) Daily 11.30am-midnight. 1/F, Grand Skylight CATIC Hotel, 18 Beichen Donglu, Chaoyang District. (8497 0650); 2) Daily 11.30am-midnight. 9-2 Jinchengfang Jie, Xicheng District. (6622 0880); 3) Daily 11.30am-midnight. Bldg C, Beijing International Plaza, 19 Jianguomenwai Dajie, Chaoyang District. (8526 3388); 4) Daily 11am-11.30pm. Beijing Friendship Hotel, 1 Zhongguancun Nandajie, Haidian District. (6849 8738) 星期五餐厅。1) 朝阳区北辰东路18号凯迪克格兰云天大酒店1层; 2) 西城区金城坊街9-2号; 3) 朝阳区建国门外大街19号国际大厦C座; 4) 海淀区中关村南大街1号北京友谊宾馆

Tim's Texas Bar-B-Q This carnivore-friendly restaurant has packed all its authentic high-plains kitsch flown in from the Lonestar State. Daily 9am-midnight. 14 Dongdaqiao Lu (on the corner of Guanghua Lu), Chaoyang District. (6591 9161) www.timsbarbq.com Tim's 熏烤房, 朝阳区东大桥路14号贵宾大厦正北200米

Union Bar & Grille The grill restaurant that's classy enough to bring a date for steaks, wings, burgers and more. Nice brunch too. Mon-Fri 11am-11pm, Sat-Sun 11am-12pm. S6-31, 3/F, Bldg 6, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6415 9117) 优年美式餐厅, 朝阳区三里屯路19号三里屯Village 6号楼3层S6-31

BAKERIES & DELIS

The legacy of the Earl of Sandwich: Meat between pieces of bread. Stock up on bread, cold cuts and other goodies at these import shops.

Bento & Berries Sporting a bright and trendy design (from the same firm behind Centro), the combination bakery, cafe and deli-takeout offers food and drink as diverse as its target customers. Mon-Fri 7am-11pm, Sat-Sun 7am-7pm. 1/F, Shangri-La's Kerry Centre Hotel, 1 Guanghua Lu, Chaoyang District. (6561 8833 ext 45) 缤味美食屋, 朝阳区光华路1号嘉里中心饭店1层

Boucherie Michel Artisanal French butchery serving up quality cuts of beef, veal, lamb and pork, as well as sausages, cheese, quiche and freshly roasted chickens. Daily 9am-8pm. 1/F, Jiezuo Dasha, Xingfucun Zhonglu, Chaoyang District. (6417 0489, boucheriemichel@hotmail.com) 米歇尔肉店, 朝阳区幸福村中路杰座大厦底层

Comptoirs de France Offers a variety of freshly baked rolls, baguettes, and loaves of bread alongside tempting pastries and chocolates. Voted "Outstanding Sandwiches" in our 2009 Restaurant Awards. 1) Daily 7am-8.30pm. L-111, Europlaza,

99 Yuxiang Lu, Tianzhu Zhen, Shunyi District. (8046 6309); 2) Daily 7am-9.30pm. 1/F, Bldg 5, Hairun International Apartment, 2B Jiangtai Lu, Chaoyang District. (5135 7645); 3) Daily 7am-9pm. 1/F, East Lake Club, 35 Dongzhimenwai Dajie, Dongcheng District. (6461 1525); 4) Daily 7am-8.30pm. Rm 102, 1/F, Bldg 15, China Central Place, 89 Jianguo Lu, Chaoyang District. (6530 5480) www.comptoirsdefrance.com 法派, 1) 顺义区裕翔路99号天竺镇欧陆广场L111室; 2) 朝阳区将台路乙2号海润国际公寓商业5-1层; 3) 东城区东直门外大街35号东湖俱乐部1层; 4) 朝阳区建国路89号华贸中心15号楼102

Delicatessen Features a variety of home-made cakes, freshly made sandwiches, and a wide selection of cheeses, sausages, wine gourmet coffee and wines. Daily 7am-9pm. 1/F, Lido Place, 6 Jiangtai Lu, Chaoyang District. (6437 6688) 熟食店, 朝阳区将台路6号北京丽都假日饭店1层

German Food Center The name says it all. Think sausages and sauerkraut. Daily 9.30am-7pm. 105 Binduyuan Mansion, 15 Zaoying Beili, Maizidian (800m east of Nongzhanguan Beili), Chaoyang District. (6591 9370) 德国食品店, 朝阳区麦子店枣营北里15号宾都苑公寓105号(长城饭店南侧, 农展馆北路往东走800米路北)

Kempi Deli Some of the best bread, cakes and desserts in town. Next time you want a birthday cake, try their incredible Black Forest chocolate cake. Discounts after 8pm (9pm weekends). Daily 7am-10pm. 1/F, Kempinski Hotel, Chaoyang District. (6465 3388 ext 5741) 凯宾美食廊, 朝阳区凯宾斯基饭店1层

Kiosk Grilled steak sandwiches, burgers and thick-cut fries are the highlights at this Serbian-owned establishment. 1) Daily 11am-10pm. 1 Xingfu Yicun (in the first alley west of the Xindong Lu intersection), Chaoyang District. (6416 3068); 2) Daily 9am-8pm. Nali Mall (next to Jazz-Ya), Sanlitun Beijie, Chaoyang District. (6413 2461) 南斯拉夫烤肉店, 1) 朝阳区幸福一村1号; 2) 朝阳区三里屯北街那里服装市场

No More Bunz Hotdog Perhaps the best bun-accessorized treat to hit Beijing, this hole-in-the-wall booth sure does fry a good hot dog (RMB 15-25). Mon-Fri 10am-8pm, Sat-Sun 10am-6.30pm. Bldg 1, Xingfu Ercun (southwest corner of Xindong Lu and Dongzhimenwai), Chaoyang District. (Chinese 8602 1672, English 135 0107 1114) 朝阳区东新路幸福二村1号楼(东新路和东直门外的西南角公交汽车站)

Treats Treat yourself to an extensive range of signature cakes, pastries, pies and handmade chocolates, or try their specialty sandwiches, rolls and paninis. 1) Daily 7am-8.30pm. 2/F, Westin Beijing Chaoyang, 1 Xinyuan Nanlu, Chaoyang District. (5922 8888); 2) Daily 7am-9pm. 1/F, The Westin Beijing, 9B Jinrong Jie, Xicheng District. (6606 8866 ext 7812) 美食, 1) 朝阳区新源南路1号朝阳威斯汀大酒店2层; 2) 西城区金融大街乙9号北京金融街威斯汀大酒店1层

BEIJING

The capital's culinary history reflects the diversity of its residents though most dishes feature large portions and rich sauces. See also: Beijing Duck.

Fu Jia Lou This perennially packed restaurant specializes in old Beijing faves: noodles, soups and cold dishes. Daily 11am-2pm, 5-9.30pm. 23 Dongshishitiao (200m west of Poly Plaza), Dongcheng District. (8403 7831) 福家楼, 东城区东四十条23号(保利大厦西200米)

Hot Bean Cooperative Run by a group of hip youngsters, it's the chicken wings that are the main draw here. Daily 10am-10pm. Just inside Chaodou Hutong (50m north of Jiadaokou Nandajie and Kuan Jie intersection), Dongcheng District. (8401 6165) 炒豆合作社, 东城区交道口南大街炒豆胡同

Jiumen Xiaochi Taste some of the best of Beijing's traditional snacks at this collection of laozihao snack stalls; most relocated from Dashilan when the Qianmen area underwent renovation. Daily 10am-10pm. 1 Xiaoyou Hutong, Xicheng District. (6402 5858) 九门小吃, 西城区孝友胡同1号

Kaorou Wan Specializes in Hui-style grilled beef, lauded by the likes of Puyu and Guo Moruo. Daily 10.30am-9.30pm. 1) 58 Nanlishi Lu, Xicheng District. (6802 8180); 2) 69 Wanguanhe Lu, Haidian District. (6257 6888) 烤肉宛, 1) 西城区南礼士路58号; 2) 海淀区万泉路69号

Noodle Bar This hip 12-seat bar is not your everyday *mianguan'r*. The ingredients are excellent, and the agile kung-fu chefs will capture your attention with their noodle-pulling skills. Daily 11am-10pm. 1949-The Hidden City, Courtyard 4, Gongti Beilu (behind Pacific Century Place), Chaoyang District. (6501 1949) 面吧, 朝阳区工体北路4号院 (盈科中心南面)

Shaguo Ju 300-year-old restaurant specializes in shaguo casserole dishes. 1) Daily 11am-10pm. 60 Xisi Nandajie, Xicheng District. (6602 1126); 2) Daily 6.30am-10pm. 40 Shuangyushu Dongli, Haidian District. (8213 6710) 砂锅居, 1) 西城区西四南大街60号; 2) 海淀区双榆树东里40号

The Roadhouse at Mutianyu Fantastic Great Wall views and hearty Chinese country food including fresh rainbow trout. Sat-Sun and holidays 11am-3pm, or by prior appointment. 12 Mutianyu Village, Huairou District. (6162 6506) www.roadhouseatmutianyu.com 大路馆儿, 怀柔区慕田峪村12号

Wenyu Nailao The owners of this Beijing dairy snack outlet are descendants of cooks from the imperial kitchens. 49 Nanluoguo Xiang, Dongcheng District. (6405 7621) 文字奶酪店, 东城区南锣鼓巷49号

Yuebin Restaurant Beijing's first privately-owned restaurant post-1949 is also one of its finest. Don't miss the *guota doufu* he (wok tofu boxes) and *ganshao huangyu* (fried yellow croaker). Daily 11am-2pm, 5-9pm. 43, 31 Cuihua Hutong (opposite the main gates of the National Art Museum of China), Dongcheng District. (6524 5322) 悦宾饭馆, 东城区翠花胡同43, 31号 (中国美术馆对面)

BEIJING DUCK

Authentic oven-roasted Beijing duck is sliced into about 120 pieces and served with plum sauce, fresh spring onions and pancakes.

Bianyifang This "laozhiao" (time-honored brand) restaurant, whose first branch is located in the historic Qianmen area, has been serving up some of the capital's finest duck since 1855, and boasts its own special slow roast technique for more mouth watering results. 1) Mon-Fri 10.30am-2pm, 5-9.30pm; Sat-Sun 10am-9pm. 6 Beisanhuan Zhonglu, Chaoyang District. (8208 1019, 5857 2687); 2) Daily 11.30am-2pm, 5-9pm. 4/F, Bldg 1, Dacheng International Center, 78 Dongsihuan Zhonglu, Chaoyang District. (5962 6999); 3) Daily 11am-9.30pm. 3/F Building 2, New World Shopping Mall, 3 Chongwenmenwai Dajie, Chongwen District. (6708 8680); 4) Daily 11am-2pm, 5-9pm. 73 Tiantan Donglu, Chongwen District. (6702 0904) www.bianyifang.com 便宜坊, 1) 朝阳区北三环中路6号; 2) 朝阳区东四环中路78号大成国际中心1号楼4层; 3) 崇文区崇文门外大街3号新世界商场二期3层; 4) 崇文区天坛东路73号

Da Dong Roast Duck Da Dong's reputation was built on its original Tuanjiehu branch, but the newer Nanxincang spot adds decorative class to the classic Da Dong ducks, which have a reputation for being among the very best in the city. Voted "Best Beijing Duck," "Outstanding for Impressing Visitors" and "Best Restaurant of the Year (Chinese)" in our 2009 Reader Restaurant Awards. Daily 11am-10pm. 1) 5/F, Jinbao Dasha, Jinbao Jie, Dongcheng District. (8522 1234); 2) 1-2/F, Nanxincang International Plaza, 22A Dongsishitiao, Dongcheng District. (5169 0329); 3) 3 Tuanjiehu Beikou, Dongsanhuan Lu (southeast corner of Changhong Qiao), Chaoyang District. (6582 2892/4003) 北京大董烤鸭店, 1) 东城区金宝街金宝大厦5层; 2) 东城区东四十条甲22号南新仓国际大厦1-2楼 (立交桥西南角); 3) 朝阳区团结湖北口3号楼东三环路口 (长虹桥东南角)

Duck de Chine Decked out with industrial chic concrete flooring and a high, wood-beamed ceiling, this restaurant brings

Chinese and French duck-roasting traditions together on the same menu. Daily 11.30am-2.30pm, 5.30-10.30pm. 1949-The Hidden City, Courtyard 4, Gongti Beilu (opposite the south gate of Pacific Century Place Mall), Chaoyang District. (6501 8881) 全鸭季, 朝阳区工体北路4号院 (太平洋百货南门外对面)

Liquan Roast Duck Restaurant Somewhat off the beaten path, Li Qun serves quality ducks in a traditional Beijing courtyard and is well worth the trek out to Qianmen. To spare yourself a lengthy wait – for your duck as well as a table – reserve and order in advance if possible. Daily 10am-10pm. 11 Beixiangfeng, Zhengyi Lu (northeast of Qianmen), Dongcheng District. (6705 5578) 利群烤鸭店, 东城区前门东大街正义路南口北翔凤胡同11号

Made in China Don't let the hotel environs throw you – this stylish joint on the first floor of the Grand Hyatt boasts a contemporary take on northeastern Chinese cuisine, along with some of the city's finest roast duck. Voted "Outstanding Beijing Duck" and "Outstanding Restaurant of the Year (Chinese)" in our 2009 Restaurant Awards. Daily 11.30am-2.30pm, 5.30-10.30pm. 1/F, Grand Hyatt Hotel, 1 Dongchang'an Jie, Dongcheng District. (6510 9608) 长安一号, 东城区东长安街1号东方广场北京东方悦大酒店1层

Quan Ju De A name synonymous in Beijing with roast duck, Quan Ju De's celebrated birds have passed through the mouths of visitors from Fidel Castro to Richard Nixon over the years. Voted "Outstanding Beijing Duck" in our 2009 Restaurant Awards. 1) Daily 11am-9pm. Tower 1-3, Bldg A, Tianchuang Shiyuan, 309 Huizhong Beili, Chaoyang District. (6480 1685/6); 2) Daily 11am-3pm, 5-10pm. 57 Di'anmen Xidajie, Xicheng District. (6612 8557, 6617 1570); 3) Daily 11am-2pm, 4.30-9pm. 9 Shuifuyuan Hutong, Wangfujing Dajie, Dongcheng District. (6525 3310); 4) Daily 10.30am-9pm. 1/F, Jingxin Dasha, 2A Dongsanhuan Beilu, Chaoyang District. (6466 0896) 全聚德, 1) 朝阳区慧忠北里309号天创世缘A座1-3楼; 2) 西城区地安门西大街57号; 3) 东城区王府井大街帅府园胡同9号; 4) 朝阳区东三环北路甲2号京信大厦1层

BUFFETS

Aroma Aroma offers five distinct cuisines: Japanese, Indian, Chinese, Southeast Asian, and Western favorites. Daily 11am-2.30pm, 6-10.30pm. The Ritz-Carlton Hotel, 83A Jianguo Lu, Chaoyang District. (5908 8777) 香溢, 朝阳区华贸中心建国路甲83号丽思卡尔顿酒店

Cafe Cha A sumptuous buffet featuring a sushi and sashimi station, pastas, pizzas, Thai laksas and tandoori specialties. Daily breakfast 6-10am, lunch 11.30am-2.30pm, dinner 5.30-9.30pm. Shangri-La Hotel, 29 Zizhuyuan Lu, Haidian District. (6841 2211 ext 2715) 咖啡Cha, 海淀区紫竹院路29号香格里拉饭店

City Wall Bistro This sleek, contemporary all-day buffet restaurant boasts live cooking stations intermingled with the tables. Daily 6am-11am, noon-midnight. Beijing Marriott Hotel City Wall, 7 Jianguomen Nandajie, Dongcheng District. (5811 8255) 城墙小馆, 东城区建国门南大街7号北京万豪酒店

Garden Court Brasserie-style buffet featuring an extravagant Champagne brunch on Sundays. Voted "Outstanding Brunch (hotel)" in our 2009 Restaurant Awards. Daily 6-10am, 11.30am-2pm, 6-11pm. St. Regis Hotel, 21 Jianguomenwai Dajie, Chaoyang District. (6460 6688 ext 2340) 苑苑咖啡厅, 朝阳区建国门外大街21号国际俱乐部饭店

Golden Jaguar Dive into mountains upon mountains of food at this buffet extravaganza, which bills itself as an "international cuisine collection." Mon-Fri 11am-2.30pm, 5-10.30pm, Sat-Sun 10.30am-4pm, 5-10.30pm. 1) 4/F, North Bldg, The Place, 9 Guanghua Lu, Chaoyang District. (6553 8888); 2) 2/F, Wangfu Shiji Dasha, Donganmen Dajie (opposite China Children's Art Theater), Dongcheng District. (6559 8888 ext 1); 3) 2/F, Building 214, Huizhong Beili, Yayuncun, Chaoyang District.

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Chaoyang District, Beijing



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Dish #103: duojiao yutou

剁椒鱼头 (fish head with pickled chilis)

The sour, pickled peppers quintessential to Hunan cuisine are the MVPs in this well-liked dish. Diced red (and occasionally green) peppers are pickled in brine and stir-fried with ginger, garlic, spring onion, oyster sauce, soy sauce, vinegar and cooking wine, then served with the giant steamed head of the aptly-named “big-headed carp.” The sour spiciness of the peppers should complement the tender fish meat – connoisseurs usually eat the lips first, followed by the eyes. As with most Hunan dishes, it’s best consumed with a simple bowl of fragrant rice.

To try this dish for yourself, see directory listings under “Hunan & Hebei.”

READER REVIEWS



Three Guizhou Men



omarmarmagesan:

“San Ge Guizhouren is the kind of Chinese restaurant you’ve got to like. It’s the Chinese equivalent of Schindler’s Tankstelle – big portions of down-to-earth food that’s full of flavor. The eggplant with coriander has changed my perception of coriander. Believe me, it’s worth trying.”



Crepanini



Wefrucar: “These crepes aren’t just glorified *jianbing*. They’re authentic, fresh and not too pricy, which in itself is a winning formula (quite frankly, one I wish more places would try). The staff wear those black-and-white striped shirts that you’d expect to see in an SNL sketch about Sarkozy, but for reasons I can’t comprehend, it doesn’t come across as tacky.”

Register at www.thebeijinger.com to have your say on the Beijing dining scene. Top prizes are given each week for the best review. For more info, see our “7 Days in Beijing” e-newsletter.

(5128 1888) 金钱豹, 1) 朝阳区光华路9号世贸天阶大厦北楼4层; 2) 东城区东安门大街王府世纪大厦2层(儿童剧场对面); 3) 朝阳区亚运村惠志北里小区214号楼2层

Kranzler's Don't miss their classy East-meets-West buffet. Daily 6-10.30am, 11.30am-2.30pm, 5.30pm-midnight. 1/F, Kempinski Hotel, 50 Liangmaqiao Lu, Chaoyang District. (6465 3388 ext 4105) 客来思乐餐厅, 朝阳区亮马桥路50号凯宾斯基饭店1层

Monsoon A cafe-style restaurant offering an innovative selection of Asian and Western cuisines. Daily 6-10.30am, 11.30am-2pm, 5.30-11pm. InterContinental Hotel, 11 Jinrong Jie, Xicheng District. (5852 5888 ext 5916/5917) 季候风, 西城区金融街11号洲际酒店

Red Orange Enjoy daily menus fresh from the market and extensive pan-Asian and Western delights from the interactive open kitchen buffet. Daily 6-9.30pm. 1/F, Crowne Plaza Sun Palace Beijing, 12 Qisheng Zhongjie, Beisanhuan Donglu, Chaoyang District. (6452 1608/6429 8888 ext 6320) 红橙, 朝阳区七圣中街12号新云南皇冠假日酒店

Senses A contemporary buffet and a la carte restaurant offering a unique combination of Asian and international cuisine. On Sundays, Senses and sister restaurant Prego host inspiRED, one of the most lavish brunches in town. Voted “Outstanding Brunch (hotel)” in our 2009 Restaurant Awards. Daily 6.30-10.30am, 11.30am-2.30pm, 5.30-10pm. 1/F, The Westin Beijing, 9B Jinrong Jie, Xicheng District. (6629 7810) 味, 西城区金融大街乙9号北京金融街威斯汀大酒店1层

Taste Lively, cool, clean and fresh, this all-day restaurant comes with interactive cooking stations and healthful “super foods” corners that help jump start your day. On Sundays, Taste hosts Bubblicious, which readers voted “Best Brunch (hotel)” in our 2009 Restaurant Awards. Daily 6.30-10.30am, 11.30am-2.30pm, 5.30-11pm. 2/F, Westin Beijing Chaoyang, 1 Xinyuan Nanlu, Chaoyang District. (5922 8888 ext 8102) 朝阳区新源南路1号朝阳威斯汀大酒店2层

VIC 24-hour buffet dining with food from around the world. Daily 12am-2.30pm, 6-10.30pm. 6/F, Sofitel Hotel, Tower C, Wanda Plaza, 93 Jianguo Lu, Chaoyang District. (8599 6666) VIC国际美食, 朝阳区建国路93号万达广场C座6层

CAFES & TEAHOUSES

Two sides of the same coin: relaxation and warm beverages.



Bocata The white rock terrace and well-made paninis make this sandwich cafe a pleasant retreat when the climate is congenial. Daily 10am-midnight. 33 Sanlitun Lu (3.3 Shopping Center), Chaoyang District. (6417 5291) 朝阳区三里屯路33号3.3大厦对面

The Bookworm Bright, airy and filled with books. Offers light sandwiches, salads and pastas as well as heartier fare. Wine list features 40 options. 1) Mon-Sat 8am-8pm, Sun 8am-5pm. The First Courtyard, Hegezhuang Village, Shunyi District. (6431 2108); 2) Daily 9am-2am. Courtyard 4, Gongti Beilu, Chaoyang District. (6586 9507) www.chinabookworm.com 书虫书吧, 1) 顺义区崔各庄乡, 何各庄村一号院; 2) 朝阳区工体北路4号院

The Bridge Cafe Extremely popular with the foreign student contingent, this cafe

offers a completely American menu, with wonderful coffees, cakes and breakfast specials. Daily 24hrs. Rm 8, Bldg 12, Huaqing Jiayuan, Chengfu Lu (west of Wudaokou subway station), Haidian District. (8286 7026) 桥咖啡, 海淀区成府路五道口华清嘉园12号楼8号(五道口地铁站西边)

Cafe Yo Serving fresh Illy coffee, buttery croissants, sandwiches, fruit salads, spicy noodles, and pancakes, this cafe has “Tulip chairs” by Knoll, free Wi-Fi and a comfortable atmosphere. Daily 8am-7pm. 30 Sanlitun Beilu, Chaoyang District. (6413 2168) 朝阳区三里屯北路30号

Cafe Zarah Decked with sofas, photography and vases of fresh flowers, this German cafe serves cakes, soups, salads, and sandwiches from the owner's personal recipe book. Daily 9.30am-midnight. 42 Gulou Dongdajie, Dongcheng District. (8403 9807) www.cafezarah.com 东城区鼓楼东大街42号

e.a.t Cafe & Bar Cute, cozy and cool, e.a.t invites you to while away the hours between breakfast and last call on its couches, bar stools or terrace with superior cocktails and fresh salads, sandwiches and pasta. Daily 10am-2am. 70 Gulou Dongdajie (east of Nanluogu Xiang), Dongcheng District. (6709 1383, 138 1118 3659) 东城区鼓楼东大街70号

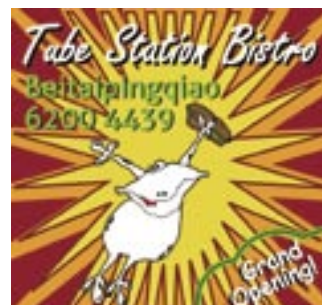
IF Juice Beijing's own Jamba Juice serves freshly squeezed juices and smoothies without preservatives or sugar. Sandwiches and salads available too. Daily 8am-10pm. Shop 14, Bldg 11, Central Park, 6 Chaoyangmenwai Dajie, Chaoyang District. (6533 6569) 如果, 朝阳区朝外大街6号新城国际11号楼14号商铺

Panino Teca This casual-chic cafe bakes its own bread daily on the premises to make an exhaustive variety of sandwiches. Voted “Outstanding Sandwiches” in our 2009 Restaurant Awards. Delivery is available. 1) Daily 8.30am-midnight. 52-11, Bldg 2, The Village at Sanlitun, 19 Sanlitun Lu (across from Aperitivo and Nali Patio), Chaoyang District. (6416 1416); 2) Daily 8am-11pm. 1 Sanlitun Beixiaojie, Chaoyang District. (8454 1797) 品味店, 1) 朝阳区三里屯路19号三里屯Village 2号楼52-11; 2) 朝阳区三里屯北小街1号

Schoolhouse Canteen The Schoolhouse at Mutianyu Great Wall serves casual Western food and affords great views of the Great Wall from its outdoor terrace. Mon-Fri 9am-6pm, Sat-Sun 9am-8pm. 12 Mutianyu Village, Huairou District. (6162 6506/6287) www.schoolhousecanteen.com 小园, 怀柔区慕田峪村12号

Sugar Bar Pastries and sugary delights from the in-house bakery, with a wide range of coffees. Daily 11am-11pm. 1949-The Hidden City, Courtyard 4, Gongti Beilu (behind Pacific Century Place), Chaoyang District. (6501 1949) 朝阳区工体北路4号院(盈科中心南面)

The Coffee Lobby A cute little German cafe with a passion for coffee and sandwiches. Daily 8.30am-late. 10 Ande Lu, Dongcheng District. (6451 1453) www.thecoffeelobby.com 东城区安德路10号



Tube Station Reliable international style sandwiches and coffee for the student contingent. Daily 11am-11pm. 500m north of Beijing Normal University East Gate, Haidian District. (6200 4439) 站点, 海淀区北师大东门往北走500米



Village Cafe This casual dining space offers a contemporary take on international favorites such as grilled shark burger on Turkish bread, and couscous salad with roasted pumpkin. Daily 24hr. 1/F, The Opposite House, Bldg 1, The Village at Sanlitun, 11 Sanlitun Lu, Chaoyang District. (6410 5210, villagecafe@theoppositehouse.com) 朝阳区三里屯路11号三里屯Village1号楼单元1层

Yuemingyuan Teahouse Traditional teahouse providing a quiet reprieve for frayed urban nerves. Wide selection of snacks and teas available. Daily 9am-midnight. 24 Dongdaqiao Lu, Chaoyang District. (6507 4661) 月明园. 朝阳区东大桥路24号

CANTONESE

Includes Chaozhou and Fujian style cuisines, as well as dim sum. Fresh ingredients, quick stir-frying and steaming are used to preserve the ingredients' natural flavors.

Celestial Court Seafood and dim sum in a luxurious setting for those on an expense account. Mon-Fri 11.30am-2pm, 6-10pm. 2/F, St Regis Hotel, 21 Jianguomenwai Dajie, Chaoyang District. (6460 6688 ext 2460 or 2462) 天宝阁. 朝阳区建国门外大街21号北京国际俱乐部饭店2层

The Deluxe Restaurant A contemporary-looking place with an excellent set meal for two available only at lunch. Daily 10.30am-3pm, 5.30-10.30pm. 3/F, Comfort Inn, 6 Gongti Beilu (west of Pacific Century Plaza), Chaoyang District. (8523 6668) 凯悦酒家. 朝阳区工体北路6号凯富酒店3楼盈科中心西侧

Elements An open kitchen dining experience featuring "pan-Asian" cuisines and other culinary styles from around the world. Daily 6-10am, noon-2.30pm, 6-10pm. 2/F, Hilton Beijing, 1 Dongfang Lu, Chaoyang District. (5865 5000 ext 5020) 元素阁. 朝阳区东方路1号希尔顿酒店2层

Herbal Cafe This Hong Kong cafe serves herbal teas, soups, dim sum and stir-fries in a comfortable atmosphere. 1) Daily 8am-4am. B02, 17 Wanda Plaza, 93 Jianguo Lu, Chaoyang District. (5820 4679); 2) Daily 11am-11pm. 56-33, 3/F, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6416 0618) 泰和草本坊. 1) 朝阳区建国路93号万达广场10号楼B02; 2) 朝阳区三里屯路19号三里屯Village3层s6-33

Horizon Good variety of Chinese dishes; classy atmosphere. Dim sum available in the afternoon only. Voted "Outstanding Dim Sum" in our 2009 Restaurant Awards. Daily 11.30am-2.30pm, 5.30-10pm. 1/F, Shangri-La's Kerry Centre Hotel, 1 Guanghua Lu, Chaoyang District. (6561 8833 ext 41) 海天阁. 朝阳区光华路1号嘉里中心饭店1层

Jewel Well presented authentic Cantonese cuisine and signature dishes from around China. Daily 11.30am-2.30pm, 5.30-10.30pm. 1/F, The Westin Beijing, 9B Jinrong Jie, Xicheng District. (6606 8866 ext 7820) 金城阁. 西城区金融大街乙9号北京金融街威斯汀大酒店1层

Jia Serving top-quality Cantonese fare, the chef hails from a five star hotel in Singapore. Mon-Thu 5.30-10.30pm, Fri-Sat 5.30-11pm. Inside Face bar, 26 Dongcaoyuan, Gongti Nanlu, Chaoyang District. (6551 6788) 嘉. 朝阳区工体南路东草园路26

Jin Ding Xuan Cantonese chain that specializes in fresh and steaming baskets of dim sum. Voted "Best Dim Sum" in our

2009 Restaurant Awards. Daily 24hrs. 1) 77 Hepingli Xijie, Dongcheng District. (6429 6888); 2) 1/F, Entrance B03, north corner of Jinyuan Shopping Mall, 1 Yuanda Lu, Haidian District. (8887 1155); 3) Yiyuan No.15, Anhui Beili, Yayuncun, Chaoyang District. (6497 8978); 4) 16 Pufang Lu, across from Carrefour, Fengtai District. (6761 7161); 5) 15 Tuanjiehu Nanlu, Chaoyang District. (8596 8881) 金鼎轩酒楼. 1) 东城区和平里西街77号; 2) 海淀区远大路1号金源时代购物中心北侧1层B03入口; 3) 朝阳区亚运村安慧北里逸园15号; 4) 丰台区方庄蒲芳路16号(家乐福对面); 5) 朝阳区团结湖南路15号

Noble Court Fine Cantonese cuisine featuring dim sum as well as seafood dishes. Mon-Fri 11.30am-2.30pm, Sat-Sun 10.30am-2.30pm; daily 5.30-10pm. B1/F, Grand Hyatt Beijing Hotel, Oriental Plaza, 1 Dongchang'an Jie, Dongcheng District. (8518 1234 ext 3822) beijing.grand.hyatt.com/hyatt/hotels/entertainment/restaurants/index.jsp 悦庭. 东城区东长安街1号东方广场北京东方悦大酒店地下1层

Pearl Serves dishes from the Pearl River Delta region (Guangzhou, Hong Kong, Macau). Daily 11.30am-2.30pm, 5.30-10pm. Beijing Marriott Hotel City Wall, 7 Jianguomen Nandajie, Dongcheng District. (5811 8200) 珍珠中餐厅. 东城区建国门南大街7号北京万豪酒店

Shang Palace Authentic Cantonese cuisine in an opulent setting. Enjoy the view of the oriental garden while dining on braised abalone and tiger shark's fin soup. Daily 11.30am-2.30pm, 5.30-10pm. Shangri-La Hotel, 29 Zizhuyuan Lu, Haidian District. (6841 2211) 香宫. 海淀区紫竹院路29号香格里拉饭店

Sun Palace Classy and luxurious setting with delicious Cantonese cuisine that is great for impressing business clients. Daily 11.30am-2.30pm, 5.30-10pm. Crown Plaza Sun Palace (inside Yunnan Dasha), 12 Qisheng Zhonglu, Chaoyang District. (6452 1708) 太阳宫. 朝阳区北京新云南皇冠假日酒店

Zen5es A mix of authentic Cantonese flavors plus original gourmet food presentation styles, supplemented by signature dishes from China's other major regional cuisines - Beijing, Shanghai, Sichuan, Hunan, and Zhejiang. Includes 11 private dining rooms and individual show kitchens. Daily 11.30am-2.30pm, 5.30-10.30pm. 4/F, Westin Beijing Chaoyang, 1 Xinyuan Nanlu, Chaoyang District. (5922 8888 ext 8121) 朝阳区新源南路1号, 朝阳威斯汀大酒店4层

CENTRAL & SOUTH AMERICAN

From burritos to bbq, from mole to ceviche. Includes Brazilian and Mexican cuisines.

ALAMEDA
Contemporary Cuisine

Lunch Rapido 60RMB
Open Sundays
12:00-22:30
Catering Available

Reservations:
64178084 64131939
alameda_beijing@yahoo.com

Alameda Market-fresh prix fixe menus with a Brazilian twist, served in an airy, spacious setting. Voted "Best Business Lunch," "Outstanding Steak" and "Outstanding Value" in our 2009 Restaurant Awards. Daily noon-3pm, 6-10.30pm. Sanlitun Beijie (beside the Nali Mall), Chaoyang District. (6417 8084, alameda_beijing@yahoo.com) 朝阳区三里屯北街

La Bamba This two-story restaurant and bar offers inexpensive drink specials, decent fajitas and pub spots. Daily 10am-6am. Wudaokou, East gate Huaqing Jiayuan, Haidian District. (8286 6755) 海淀区五道口华清嘉园东门. 五角星酒吧2、3层

Latin Grillhouse All-you-can-eat meat, potent caipirinhas and pulsing Brazilian



7 Restaurants In Beijing 10 years



October 28, 2009
See you in annie's Guomao

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BEIJING EATS
by Eileen Wen Murray

A Food-Lover's Companion to China's Culinary Capital

中国人口出版社

It's all been said now. And, as far as food goes, the rest of us writing Beijing guides might just as well hang up our chopsticks.
— Peter Neville-Hadley

Eileen Wen's no-nonsense approach and discerning palate doesn't just lead you to the treasures in China's capital, but to a deeper appreciation of why China is the world's capital of eating.
— John Krich, author of Won Ton Lust and former Wall Street Journal Asia food columnist

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www.immersionguides.com

music make this a great venue for after-match parties and office blowouts. Daily 11am-3pm, 5-11pm. C1-11, Block 1, Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6126/8) 朝阳区朝阳公园路6号蓝色港湾国际商业区1号楼C1-11

The Side Saddle Subway-style bar where late-night revelers can build their own mighty burritos from a selection of fillings and sauces. Daily 11am-2am. 1/F, South wing (next to Ciro's Pomodoro), Nali Patio, 81 Sanlitun Beilu, Chaoyang District. (5208 6005) 朝阳区三里屯北路81号那里花园南侧1层

CONTEMPORARY CUISINE

Bei Artistically presented North Asian cuisine in a peaceful, minimalist setting. Mon-Sat 5.30-10pm. B1/F, The Opposite House, Bldg 1, The Village at Sanlitun, 11 Sanlitun Lu, Chaoyang District. (6410 5230, info@beirestaurant.com) www.beirestaurant.com 朝阳区三里屯路11号三里屯Village 1号楼瑜舍地下1层

Blu Lobster From the professional service to the state of the art cooking techniques, this five-star restaurant is a must-go place in Beijing even at its expensive price. Tue-Sun 5.30-11pm. Valley Wing 1/F, Shangri-La Hotel, 29 Zizhuyuan Lu, Haidian District. (6841 2211 ext 6727 / 6728) 蓝韵, 海淀区紫竹院路29号北京香格里拉饭店新阁一层

China Grill Get a bird's eye view of Beijing while dining on grilled meats, fish and seafood and some classical Chinese dishes at this restaurant at the top of the Park Hyatt. Voted "Outstanding for Impressing Visitors" in our 2009 Restaurant Awards. Daily 6-10.30am, 11.30am-2.30pm, 5.30-10.30pm. 66/F, Park Hyatt Hotel, 2 Jianguomenwai Dajie, Chaoyang District. (8567 1234) 北京亮, 朝阳区建国门外大街2号柏悦酒店66层

Chynna Serving Northern Chinese cuisine and a range of other regional classics with a modern twist. An extensive wine list and in-house tea master round out the offerings. Daily 10.30am-2pm, 5.30-11pm. 5/F Hilton Hotel Wangfujing, 8 Wangfujing Dongjie, Dongcheng District. (5812 8888) 东城区王府井希尔顿酒店王府井东街8号

Domus Located on the east side of the Forbidden City, this elegant courtyard restaurant offers great outdoor seating and contemporary European cuisine. Daily 11am-11pm. 115 Nanchizi Dajie, Dongcheng District. (8511 8015) www.domusrestaurant.com 东城区南池子大街115号

Green T. House Like Alice stepping into the Mad Hatter's Chinoiserie tea party. Tea-infused fusion cuisine served in an impressively fanciful atmosphere. Voted "Outstanding Decor" in our 2009 Restaurant Awards. Daily 11.30am-2.30pm, 6-11.30pm. 6 Gongti Xilu, Chaoyang District. (6552 8310, 6552 8311, info@green-t-house.com) www.green-t-house.com 紫云轩, 朝阳区工体西路6号

Green T House Living This suburban establishment is a meticulously designed fusion of architectural styles, colors and sculptures. Daily 11.30am-11.30pm. 318 Hegezhuang Village, Chaoyang District. (84564922 ext 8, 136 0113 7132, 136 0113 7232, info@green-t-house.com) www.green-t-house.com 紫云轩, 朝阳区崔各庄乡合各庄村318号

IFW (International Food Warehouse) Managed by the Park Hyatt, IFW offers top quality choices in Japanese, Chinese, Singaporean and Western cuisines. Daily 11.30am-2.30pm, 5.30-9.45pm. B1/F, Park Life, Yintai Center, 2 Jianguomenwai Dajie, Chaoyang District. (8567 1568) 朝阳区建国门外大街2号北京柏悦酒店地下1层

Lan Club This luxury Philippe Starck-designed restaurant offers fresh interpretations of Cantonese and regional Chinese cuisine. Voted "Best Decor" and "Best for Impressing Visitors" in the 2009 Reader Restaurant Awards. Daily 9am-11pm. 4/F, LG Twin Towers, 128 Jianguomenwai Dajie, Chaoyang District. (5109 6012/13)

www.lan-global.com 兰会所, 朝阳区建国门外大街乙12号LG双子座4层



Mosto Inventive, exciting contemporary food with a South American touch. Excellent wine list, friendly staff. Voted "Outstanding Restaurant of the Year (non-Chinese)" and "Outstanding Business Lunch" in our 2009 Restaurant Awards. Daily noon-2.30pm, 6-10.30pm. 3/F, Nali Patio, 81 Sanlitun Beilu, Chaoyang District. (5208 6030) www.mostobj.com 摸石头, 朝阳区三里屯北路81号那里花园3层

Paper This sleek, urban minimalist restaurant serves delicate portions of contemporary Chinese cuisine. Daily 6pm-midnight. 138 Gulou Dongdajie, Dongcheng District. (8401 5080) 东城区鼓楼东大街138号

Qi Enjoy a culinary journey through China that highlights seven regional cuisines including Sichuan, Cantonese and Beijing fare with a modern twist. Daily 11.30am-2pm, 5.30-10pm. 2/F, The Ritz-Carlton, Financial Street, 1 Jinchangfeng Dongjie, Jinrong Jie, Xicheng District. (6601 6666) 气, 西城区金城坊东街1号金融街丽思卡尔顿酒店2层



SALT This innovative restaurant in a fresh modern minimalist setting has weekly two-course or three-course set meals. Voted "Outstanding Restaurant of the Year (non-Chinese)," "Best Service," "Outstanding Business Lunch," "Best Steak," and "Outstanding Wine List" in our 2009 Restaurant Awards. Mon-Sat noon-3pm, 6-10.30pm, Sun Brunch noon-4pm. 2/F, 9 Jiangtai Xilu (opposite the Japanese School, west of Rosedale Hotel), Chaoyang District. (6437 8457) www.saltrestaurant-beijing.com 盐, 朝阳区将台西路9号2层 (珀丽酒店西边)

Scarlett Chic wine bar and restaurant serving tapas, salads, pastas and premium cuts of meat. Daily set menus, drinks specials and evening parties also on offer. Daily 6pm-3am. Hotel G, 7A Gongti Xilu, Chaoyang District. (6552 2880) www.hotel-g.com 朝阳区工体西路甲7号北京极线内

Whampoa Club Situated in one of the last siheyuan left in the Financial Street district, this beautiful restaurant transforms classic Beijing comfort food into something worthy of the sophisticated surroundings. Daily 11am-2.30pm, 5-10.30pm. 23A Jinrong Dajie, Xicheng District. (8808 8828) 黄浦会, 西城区金融大街甲23号

DUMPLINGS

Steamed, fried or boiled flour skins stuffed with a wide assortment of meats and vegetables. Beijingers tend to go heavy on the vinegar dipping sauce.

Baoyuan Jiaozi Wu A healthy rainbow of dumplings, their dough dyed with spinach, carrot, blueberry and grape. Daily 11am-

10pm. North of 6 Maizidian Jie, Chaoyang District. (6586 4967) 宝源饺子屋, 朝阳区麦子店街6号楼北侧

Din Tai Fung Taste just one dumpling and you'll know why they're famous around the world. Voted "Outstanding Shanghai" in our 2009 Restaurant Awards. 1) Mon-Fri 11.30am-9.30pm, Sat-Sun 11am-10pm. 7/F, Dangdai Shangcheng, 40 Zhongguancun Dajie, Haidian District. (6269 6726); 2) Daily 11.30am-2.30pm, 5-10pm. 24 Xinyuan Xili Zhongjie, Chaoyang District. (6462 4502); 3) Daily 11.30am-9.30pm. 6/F, Shin Kong Place, China Central Place, 87 Jianguo Lu, Chaoyang District. (6533 1536) www.dintaifung.com.cn 鼎泰丰. 1) 海淀区中关村大街40号当代商城7层; 2) 朝阳区新源西里中街24号; 3) 朝阳区建国路87号华贸中心新光天地6层

EUROPEAN

See also French, German, Greek, Italian and Pizza for more extensive listings.

Aria This elegant restaurant with live jazz performances serves inventive European food from monthly changing menus. Voted "Outstanding Wine List" in our 2009 Restaurant Awards. Daily 11.30am-2.30pm, 6-10pm; bar 11am-midnight. 2/F, China World Hotel, 1 Jianguomenwai Dajie, Chaoyang District. (6505 2266 ext 38, 6505 3318) 阿那雅, 朝阳区建国门外大街1号中国大饭店2层

Budapest Hungarian Restaurant The first Hungarian restaurant to open in Beijing serves goulash and other Magyar specialties. 2/F, Bldg 6, China View, Gongti Donglu, Chaoyang District. (8587 1028/1058) 朝阳区工体东路中国红红大厦6号楼202室

Fish Nation Hearty servings of chunky chips, Belgian beer and the largest piece of boneless fish you may ever encounter in China. 1) Sun-Thurs 11am-2am, Fri-Sat 11am-4am. Sanlitun Houjie (around the corner from Poachers Inn), Chaoyang District. (6415 0119); 2) Sun-Thurs 11am-midnight, Fri-Sat 10am-1.30am. 31 Nanluogu Xiang (near Jiaodaokou), Dongcheng District. (6401 3249) 鱼邦. 1) 朝阳区三里屯后街 (青年酒吧附近); 2) 东城区交道口南锣鼓巷31号



Morel's High-quality, locally-bred beef and great seafood are used in typical Belgian dishes. Be sure to book ahead. Voted "Outstanding Steak" in our 2009 Restaurant Awards. 1) Tue-Sun 11.30am-11.30pm. East block, 27 Liangmaqiao Lu, Chaoyang District. (6437 3939); 2) Tue-Sun 11.30am-1am. Gongti Beilu (opposite Workers' Gymnasium North Gate, northwest corner of Chunxiu Lu), Chaoyang District. (6416 8802) 1) 朝阳区莫劳红玺西餐, 亮马桥路27号东座1层; 2) 朝阳区莫劳龙玺西餐, 工体北路春秀路西北角工人体育馆北门对面

The Orchard A secret garden, difficult to find, but worth the journey for continental cuisine served in a charming country setting. Voted "Outstanding Brunch (standalone)" and "Outstanding Family-Friendly Restaurant" in our 2009 Restaurant Awards. Tue-Sun noon-2.30pm (Sun lunch until 3pm), 2.30-6pm (coffee), 6-9pm (dinner). From Jingshun Lu, exit at Sunhe Market (we recommend calling for directions), Shunyi District. (6433 6270) 果园, 顺义区京顺路孙河市场出口 (建议给餐馆打电话问详细地址)

Solaire Bistro Housed in a converted cable factory loft, Solaire serves a range of Western and fusion dishes - hamburgers, pasta, sandwiches, salads, smoothies and

the like - made from all-natural ingredients sourced from organic farms around the city. Lunchtimes offer a set menu and weekends feature an "Organic Sunday Brunch." Daily 9.30am-10pm. Bldg B, Cable 8, Zhenzhi Lu (west of Sofitel Wanda), Chaoyang District. (5208 3689, solaire-bistro@hotmail.com) 阳光峡谷咖啡厅, 朝阳区建国路郎家园8号 (尚8创意产业园B座东侧108)

Vineyard Cafe This hard-to-find hutong cafe, which specializes in comfort food and comfy couches, is both hip and sensible, and their hearty breakfasts are excellent weekend brunch fare. Tue-Sun 11.30am-10.30pm, closed Mon. 31 Wudaoying Hutong (just north of the Confucius temple), Dongcheng District. (6402 7961, info@vineyardcafe.cn) www.vineyardcafe.cn 葡萄院儿, 东城区五道营胡同31号

FRENCH

Serious culinary tradition that includes simple bistro fare, delectable pastries and haute cuisine. See also: European.

Brasserie Flo Owned by the powerful Flo Group, and now a Beijing institution. Faultless French classics include the onion soup, steak au poivre, and profiteroles. Voted "Outstanding French" in our 2009 Restaurant Awards. Delivery available. Daily 11am-3pm, 5.30-11pm. Rainbow Plaza (Longbo Guangchang), 16 Dongsanhuan Beilu (south of the Great Wall Sheraton), Chaoyang District. (6595 5135/9) www.flo.cn 北京福楼餐厅, 朝阳区东三环北路16号隆博广场2层

Cafe de la Poste A stone's throw from the Confucius Temple, this neighborhood favorite offers a simple menu of steak, salads and potatoes, plus superb vegetarian options. Beijing's French community pack in every night, drawn by the casual atmosphere and friendly staff. Daily noon-3pm, 6pm-late. 58 Yonghegong Dajie, Dongcheng District. (6402 7047) www.cafedelaposte.com.cn 东城区雍和宫大街58号

Crepanini Run by two Bretons, this hole-in-the-wall sells savory and sweet crepes, waffles and paninis. Drinks include coffee, cider and pastis. 1/F, Nali Patio, 81 Sanlitun Beilu, Chaoyang District. (朝阳区三里屯北路81号那里花园1层酒吧街对面)

Jaan This fine dining restaurant presents a light and innovative interpretation of classic French cuisine. The decor consists of tall, picturesque French windows, elaborate crystal chandeliers and a grand piano resting on the original 1924 dance floor. Daily noon-2pm, 6.30-10pm; Sat also 2.30-5pm. Raffles Beijing Hotel, 33 Dongchang'an Jie, Dongcheng District. (8500 4186, 6526 3388 ext 4186) 家安, 东城区东长安街33号北京饭店莱佛士

Juliette's Unpretentious French brasserie with a terrace. Daily 8am-11pm. 1/F, Tongli Studio, 43 Sanlitun Beilu (southwest of 3.3 Shopping Mall), Chaoyang District. (6417 8188) 朝阳区三里屯北路43号同里一层

La Gauche This charming French restaurant has all the staples of a French feast: escargot, foie gras, flambés, and seafoods. Daily 11.30am-2pm, 5.30-10.30pm. 4 Gonti Beilu (Next to Banana Leaf), Chaoyang District. (6593 8989/9898) 左岸春天, 朝阳区工体北路4号

La Mansarde In a cozy, sophisticated attic you'll find Breton crepes and galettes as well as good French country-style cooking. Daily noon-2pm, 6-10.30pm. 35 Haoyun Jie, Zaoying Lu, Chaoyang District. (5867 0255) 法兰西餐厅, 朝阳区枣营路好运街35号

La Taverne Laid-back French bistro serving traditional galette, crepes and beef fondue. They also offer weekday lunch set menus and weekend brunch. Daily 10am-2.30pm, 6-10.30pm. 7 Gongti Xilu, Chaoyang District. (6551 8967) 遥远西餐吧, 朝阳区工体西路7号

Le Petit Gourmand Warm and cozy space with a menu featuring crepes and couscous. Also boasts a library of over 9,000 books and wireless internet. Voted "Outstanding French" in our 2009 Restaurant

Awards. Daily 9.30am-midnight. bar open until 2am. 3/F, Tongli Studios, Sanlitun Houjie, Chaoyang District. (6417 6095, fax 6413 0765) www.lepetitgourmand.com.cn 小美食家, 朝阳区三里屯后街同里3层

Le Petit Paris Pleasant bistro with decent food at reasonable prices, especially sandwiches. Daily 10.30am-midnight. 29 Sanlitun Lu (opposite the French School), Chaoyang District. (6416 9381) 小巴黎, 朝阳区三里屯路29号北酒吧街

Le Pré Lenôtre Le Pré Lenôtre exudes all the grandness of fine French dining and matches it with professional service and delicious food. Daily 11.30am-2.30pm, 6.30-11.30pm. 6/F, Sofitel Hotel, Bldg C, Wanda Plaza, 93 Jianguo Lu, Chaoyang District. (8599 6666) 朝阳区建国路93号万达广场C座6层

Maison Boulud à Pékin Famous New York chef Daniel Boulud brings his take on French food to Beijing. Excellent food and service. Voted "Best French," "Outstanding Place for a Romantic Meal," "Outstanding Service," and "Best Wine List" in our 2009 Restaurant Awards. Mon-Fri 11.30am-2pm, 6-10.30pm, Sat-Sun 11am-4pm, 6-10.30pm. Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng District. (6559 9200) 布鲁塞法餐厅, 东城区前门东大街23号

Seasons Cafe/Creperie Traditional Breton crepes of the sweet, savory and sublime variety. Tue-Sun 10.30am-6.30pm. 2 Jiuxianqiao Lu (beside China Art Seasons), Dashanzi Art District, Chaoyang District. (8456 4823) 北京季节咖啡店, 朝阳区酒仙桥路2号院内

FUSION

Asian and European culinary traditions meet in what tends to be the most experimental and cutting edge of Beijing cuisine.

China Lounge Chefs from Guangdong prepare a selection of the greatest hits of Chinese cuisine. Daily 11am-11pm. Inside Workers' Stadium South Gate, Chaoyang District. (6501 1166) 唐廊, 朝阳区工人体育场南门外

The CourtYard Dine on carefully prepared fusion food in a modern and romantic interior. Views of the Forbidden City and surrounding hutongs create a unique atmosphere. Voted "Best Place for a Romantic Meal" in our 2009 Restaurant Awards. Daily 6-9.30pm. 95 Donghuanmen Dajie (north of Donghuanmen parking lot at the Forbidden City), Dongcheng District. (6526 8883) 四合院, 东城区东华门大街95号(故宫东华门停车场北面)

East 33 Oriental mystique and Western chic meet both in this restaurant which offers brick oven pizzas and crisp Peking Duck on the same menu. Daily 6.30am-10.30pm. Raffles Beijing Hotel, 33 Dongchangan Jie, Dongcheng District. (6526 3388 ext 5171) 东三十三, 东城区东长安街33号北京饭店莱佛士

Greenfish Boasts a "flexitarian" cuisine, fresh and tasty food, with a focus on vegetable and seafood dishes. Daily 6.30am-11pm. The Ritz-Carlton Financial Street, 1 Jinchangfang Dongjie, Jinrong Jie, Xicheng District. (6601 6666 ext. 6255) 四季汇, 西城区金城坊东街1号北京金融街丽思卡尔顿酒店

Le Little Saigon Cute colonial-style French-Vietnamese bistro with a beautiful rooftop in the midst of Gulou hutongs. Weekday set lunch from 11.30am-1.30pm. Daily 11.30-midnight. 141 Jiugulou Dajie, Dongcheng District. (6401 8465) 西贡在巴黎, 东城区旧鼓楼大街141号

Olio Friendly English-speaking waitstaff dish out fusion European and Asian pastas, sandwiches and entrees at this Singaporean-run restaurant-cafe. Daily 10am-9pm. B124, B1/F, China Central Place (basement of Shin Kong Place), 77-79 Jianguo Lu, Chaoyang District. (6530 7882) www.olio.sg 欧陆餐厅, 朝阳区建国路77-79号华贸购物中心地下1层124号

Vasco's Imaginative and original Macanese cuisine with a Portuguese twist. Daily 6.30-10am, 11.30am-2.30pm, 6-11pm. 5/F, Hilton Beijing Wangfujing, 8 Wangfujing Dongjie, Dongcheng District. (5812 8888)

东城区王府井东街8号希尔顿北京王府井酒店5层

GERMAN

Even with icons like bratwurst, beer and sauerkraut, it's really not as heavy as you think: coffee, decadent desserts, strudels and sweets.

Drei Kronen 1308 Brauhaus The largest microbrewery in town makes its three signature beers to a 700-year old Bavarian recipe. Sun-Thu 11.30am-midnight; Fri-Sat 11.30am-late. 1/F, Bldg 5, China View, Gongti Donglu, Chaoyang District. (6503 5555) 皇冠自酿啤酒坊, 朝阳区工体东路中国红榭5号楼1层

Paulaner Brauhaus One of Beijing's best choices for authentic, if pricey, German food, the Paulaner brews its own beer. Daily 11.30am-1am. Kempinski Hotel, 50 Liangmaqiao Lu, Chaoyang District. (6465 3388 ext 5732) 普拉那啤酒坊餐厅, 朝阳区亮马桥路50号凯宾斯基饭店

Schiller's German specialties at affordable prices and a dedicated happy hour crowd. Daily 9am-1am. 1 Liangmahe Nanlu (south of Capital Mansion), Chaoyang District. (6464 9016) 大明西餐厅, 朝阳区亮马河南路1号京城大厦南

Schindler's Tankstelle Hearty sausages and frosty steins of beer blend with a nice view of Ritan Park's greenery. 1) 10 Sanlitun Beixiaoqie, Chaoyang District. (6463 1108); 2) Daily 11.30am-10pm. 1 Houshayu Zhen, Shayu Lu, Shunyi District. (8042 2291); 3) Daily 11am-late. 15A Guanghua Lu (200m east of Ritan Park South Gate), Chaoyang District. (8562 6439) 申德勒加油站, 1) 朝阳区三里屯北小街10号; 2) 顺义区沙峪路后沙峪镇1号; 3) 朝阳区光华路甲15号(日坛南门往东200米)

GUIZHOU & GUANGXI

Characterized by dishes that are light on onion and ginger, and flavors that are tart and slightly spicy. Includes Miao minority style cooking.

Miao Minority Restaurant This restaurant caters to the dinner-and-show type crowd with its nightly Miao minority show. Dishes include Guizhou-style dog meat hot pot. 1) Daily 10am-2pm, 4-9.30pm. 300m north of the west gate of Tsinghua University, Haidian District. (6256 9150); 2) Daily 11am-1.30pm, 4-9pm. 54 Fuxingmen Dajie (across from Minzugong), Xicheng District. (6607 9738) 盛祥, 1) 海淀区清华大学西门北侧300米路西; 2) 西城区复兴门大街54号(民族宫对面)

Private Kitchen 44 An attractively converted courtyard residence serving Guizhou signatures like *suantangyu*. Daily 11am-11pm. 44 Xiguan Hutong, Beixinqiao, Dongcheng District. (6400 1280) www.xiguanhutong44.coku.com 私家厨房, 东城区细管胡同44号

Three Guizhou Men Artsy-fartsy dining establishment with very tasty Guizhou-style favorites. Be sure to try the *suantangyu* (sour fish soup), *xiangban bohe* (fragrant pepper mint salad). 1) Daily 10am-11pm. 2/F, Nalisa Building, 1 Guangshun Nandajie, Chaoyang District. (6470 7288); 2) Daily 24hrs. Inside the West Gate of Workers' Stadium (above Coco Banana), Chaoyang District. (6551 8517); 3) Daily 10am-10pm. 6 Guanghua Xili, Jianguomenwai, Chaoyang District. (6502 1733); 4) Daily 11am-10pm. Bldg 7, Jianwai Soho, 39 Dongsanhuan Zhonglu, Chaoyang District. (5869 0598); 5) Daily 10am-2pm, 5-10pm. 58 Beisihuan Xilu (Southeast corner of Haidian Book City), Haidian District. (8260 7678); 6) Daily 9.30am-10.30pm. Bldg 3, 2 Qu, Fengya Yuan, Huilongguan, Changping District. (8171 5880) 三个贵州人, 1) 朝阳区广顺南大街1号娜丽莎大厦2层; 2) 朝阳区工体西门内; 3) 朝阳区建国门外光华西里6号; 4) 朝阳区东三环中路39建外Soho7号楼; 5) 海淀区北四环西路58号(海淀图书城南角); 6) 昌平区回龙观风雅园二区3号楼

HOT POT

Raw foods brought to your table and cooked in a bubbling broth. Tastes vary with regional styles.

Ding Ding Xiang The secret is in the sauce: this popular hot pot place has delicious,

savory sesame dipping sauce to accompany the goods: lamb, lots of lamb. Voted "Outstanding Hot Pot" in our 2009 Restaurant Awards. 1) Daily 11am-10pm. 2/F, Yuanjia International Apartments, Dongzhimenwai, Dongzhong Jie (opposite East Gate Plaza), Dongcheng District. (6417 9289); 2) Daily 11.30am-11pm. 1/F, 14 Dongzhong Jie, Dongzhimenwai, Dongcheng District. (6417 2546); 3) Daily 11am-10pm. Bldg 7, Guoxing Jiayuan, Shouti Nanlu, Haidian District. (8835 7775/7779); 4) Daily 11am-10pm. 6/F, Shin Kong Place, 87 Jianguo Lu, Chaoyang District. (6530 5997/7172) 鼎鼎香, 1) 东城区东直门外东中街东环广场对面元嘉国际公寓2层; 2) 东城区东直门外东中街14号1层; 3) 海淀区首体南路国兴家园7号楼1-2层; 4) 朝阳区建国路87号新光天地6楼D6006号

Dong Lai Shun Beijingers love to dunk, or shuan their halal mutton in this laozhao's traditional copper boiling pots. 1) Daily 11am-10pm. 5/F, APM Mall, 138 Wangfujing Dajie, Dongcheng District. (6528 0932); 2) Daily 6.30am-9.30am, 11am-9pm. 12 Xinyuanxili Zhongjie, Chaoyang District. (6467 3707/6460 0671) 东来顺, 1) 东城区王府井大街138号新东安大厦5楼; 2) 朝阳区新源西里中街12号

Fuhua Feiniu With as many laowai as Chinese customers, this crowd-pleasing Muslim hot pot restaurant has invested where it really counts: fresh meat and veggies and stand-out sesame sauce. Daily 10am-2pm, 4.30-10pm. 3 Zaoying Beili, Maizidian, Chaoyang District. (6586 7195) 富华肥牛, 朝阳区麦子店枣营北里3号

Haidilao Hot Pot This popular eatery is as famous for its hospitality as it is for its authentic Sichuan cuisine. Voted "Best Hot Pot" in our 2009 Restaurant Awards. 1) Daily 24hrs. 2A Baijiazhuang Lu (next to No. 80 Middle School), Chaoyang District. (6595 2982); 2) Daily 24hrs. 7/F, New Wedding Shopping Center, 109 Xidan Beidajie, Xicheng District. (6617 4063); 3) Daily 10.30am-3am. 3/F, Beiyue Dasha, 2A Huixin Dongjie, Chaoyang District. (8463 9300) 海底捞火锅, 1) 朝阳区白家庄路甲2号(八十中学西侧); 2) 西城区西单北大路109号婚庆大楼7层; 3) 朝阳区惠新东街甲2号北奥大厦3层

I Rock My Pot No false advertising: this individual hot pot joint will rock your world. Daily 10.30am-2pm, 5-10pm. 37-38 Chaowai Dajie, Chaoyang District. (5879 0999) 锅儿滚, 朝阳区朝外大街37-38号(昆泰国际中心步行街)

Little Sheep Nationwide chain serves mutton hot pot with a twist: a special cumin-based broth. No dipping sauce required. Voted "Outstanding Hot Pot" in our 2009 Restaurant Awards. 1) Daily 10am-midnight. Northwest corner of Caishikou

intersection, Xuanwu District. (6316 6668); 2) Daily 24hours. 209 Dongzhimennei Dajie, Dongcheng District. (8400 1669) 小肥羊, 1) 宣武区菜市口路口西北角; 2) 东城区东直门内大街209号

The Loft This hotspot chain epitomizes Beijing's ambitious restaurant scene. There are crafty design gimmicks, a large menu, and over-the-top fusion food (foie gras stuffed meatballs, anyone?). Daily 11am-11.30pm. Courtyard 4, Gongti Beilu, Chaoyang District. (6501 7501) 酷酷, 朝阳区工体北路4号院内

HUAIYANG

Exquisite knife skills in this type of cooking means beautiful presentations.

Summer Palace Light and delicious Huaiyang and Cantonese cuisine cooked with flair. Check out their daily tea cocktails. Daily 11.30am-2pm, 6-10pm. Lobby, China World Hotel, 1 Jianguomenwai Dajie, Chaoyang District. (6505 2266 ext 34) 夏宫中餐厅, 朝阳区建国门外大街1号中国大饭店大堂

Xihe Yaju Foreigners and Chinese alike flock to this upscale restaurant set in a traditional courtyard that borders Ritan Park. Daily 11am-2pm, 5-10pm. Northeast corner of Ritan Park, Chaoyang District. (8561 7643) 羲和雅居, 朝阳区日坛公园东北角

Z.Y.X. HVC Don't miss the "lion head" meatballs and wild mountain greens, a native specialty. Daily 9.30am-2pm, 4.30-10pm. 5 Haoyun Jie, 29 Zaoying Lu, Chaoyang District. (5867 0276) 南国紫钰轩, 朝阳区枣营路29号好运街5号

HUNAN & HUBEI

Hubei: Famous for its freshwater fish, tender meat and thick soups that go well with rice. Hunan: Thick and pungent in flavor. Dishes use copious amounts of chili, pepper and shallots.

Karaiya Spice House Foreigner friendly Hunan fare in a choice location, courtesy of Alan Wong. aily 11.30am-2pm, 5.30-10pm. Bldg 8, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6415 3535) 朝阳区朝阳区三里屯路19号The Village南区8号楼

Liujia Guo Hunan restaurant famous for its *bu er guo* – a fish soup served in a huge clay pot that can feed four. Daily 10am-11pm. 19 Nanheyuan Dajie, Dongcheng District. (6524 1487) 刘家锅, 东城区南河沿大街19号

Tanzhou Jiulou Excellent smoked duck. Brilliant dishes in a rough environment. Daily 11am-11pm. Bldg 1, Huajiadi Beili (north side of the post office), Chaoyang District. (6473 4418) 潭州酒楼, 朝阳区花家地北里1号楼(邮局北边)

☎ 6416-2675 www.lugas-beijing.com <i>Luga's Villa</i> MEXICAN RESTAURANT & BAR The Place to Watch NFL Games NFL Shoppe Food & Drink Specials Every Tuesday @ 8 pm 7 Sanlitun North St.	☎ 6417-8851 <i>Luga's</i> Located on the 3rd Floor 三层 BAAN THAI Thai Restaurant & Bar 卢卡斯泰国菜 15% Food & Drink Discount (excluding set lunch) Located above Luga's Villa
☎ 6413-2786 <i>pho pho</i> Vietnamese Restaurant & Bar 越南菜 Happy Hour Nightly from 9pm until 2am Located above Luga's	☎ 6415-4005 <i>Luga's</i> MEXICAN RESTAURANT & BAR Daytime Happy Hour 10am until 7pm Sanlitun North St. (Behind 3.3 Mall)

IMPERIAL

Eat like an emperor. A wide range of dishes with light flavors and exquisite presentation paying careful attention to color, smell and taste.

Fangshan Restaurant Great service and Cixi's favorites, for just less than the price of a marble boat. Daily 11am-2pm, 5-8pm. 1 Wenjin Jie (inside Beihai Park, enter via east gate), Xicheng District. (6401 1889) 仿膳饭庄, 西城区文津街1号北海公园东门内

Li Jia Cai Mr Li's house restaurant serves set meals of Imperial-style food in an unpretentious setting at high prices. English is spoken and reservations are a must. Daily 11am-1.30pm, 5-8.30pm. 11 Yangfang Hutong, Deshengmennei Dajie, Xicheng District. (6618 0107) 厉家菜, 西城区德胜门内大街洋房胡同11号



Mei Wei Zhen With complex concoctions like the "Buddha Jumps the Wall," they specialize in high-end imperial cuisine. Daily 10am-10pm. 1) 48 Xihai Nanyan, Xicheng District. (8328 4099); 2) 1/F, Novotel Peace, 3 Jinyu Hutong, Dongcheng District. (6559 7672); 3) L124, 1/F, West Wing, China World Shopping Mall, 1 Jianguomenwai Dajie, Chaoyang District. (6505 6139) 美味珍御膳, 1) 西城区西海南沿48号; 2) 东城区王府井金鱼胡同3号诺富特和平会馆首层东侧; 3) 朝阳区建国门外大街1号国贸西楼1层L124

Red Capital Club The place to impress out of town guests, the Red Capital Club's courtyard setting capitalizes on nostalgic kitsch and well-known Beijing dishes. Daily 6pm-midnight. 66 Dongsi Jiutiao, Dongcheng District. (6402 7150, 8401 8886) 新红资俱乐部, 东城区东四九条66号

INDIAN/PAKISTANI

Copious amounts of herbs and other natural seasonings create flavorful curries and tandoori dishes served with rice, dal (lentils) and naan bread.



Ganges Indian Restaurant Experience authentic Indian cuisine at Ganges Indian Restaurant, offering over 180 items in the menu including both southern and northern Indian classics like chicken tikka masala and lamb roganjosh. Tailor-made menu parties can be arranged for large parties. Voted "Outstanding Indian/Pakistani" in our 2009 Restaurant Awards. Daily 11am-11pm. 1) 593-3, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6416 0181/6121); 2) Sancaitang Xiezi Lou, 160 Chengfu Lu, Haidian District. (6262 7944); 3) 5/B, Hairun International Apartment, 2 Jiangtai Lu, Chaoyang District. (5135 8353); 4) 138A, B1/F, The Place, 9 Guanghua Lu, Chaoyang District. (6587 2999) www.ganges-restaurant.com 恒河印度餐厅, 1) 朝阳区三里屯路19号三里屯Village 593-3; 2) 海淀区成府路160号三才堂写字楼1层13号; 3) 朝阳区将台路2号海润国

际公寓底商5号; 4) 朝阳区光华路9号世贸天阶地下1层138A

Hazara High quality with prices to match served in a stylish, intimate setting. Voted "Outstanding Decor" in our 2009 Restaurant Awards. Accepts foreign currencies, Visa and Mastercard. Tue-Sun 5.30-10.30pm. Inside Face bar, 26 Dongcaoyuan, Gongti Nanlu, Chaoyang District. (6551 6788) 朝阳区工体南路东草园26号



Mirch Masala Tasty, authentic and affordable in a pleasant, well-lit environment. Vegetarian and vegan friendly. Delivery also available. 1) Mon 5-10.30pm; Tue-Sun 11am-2.30pm, 5pm-10.30pm. 130, Bldg 2, Ritan Highlife, (across from the North Gate of Ritan Park), Chaoyang District. (8563 6304); 2) Mon-Sat 11am-2.30pm, 5-10.30pm, Sun 11am-10.30pm. 60-2 Nanluogu Xiang, Dongcheng District. (6406 4347) www.mirchmasala.com.cn 马沙拉之香, 1) 朝阳区雅宝路日坛公园北门日坛上街2号楼130号; 2) 东城区南锣鼓巷60-2号

Mughal's Beijing Their tikka masalas are especially worth trying. Also offers weekdays set lunch and summertime terrace seating. Daily 11am-3pm, 6-11pm. 4/F, Nali Patio, 81 Sanlitun Lu, Chaoyang District. (5208 6082/134, 6638 2160, mughalbeijing@yahoo.com) www.mughalbeijing.cn 朝阳区三里屯路81号那里花园4层



The Taj Pavilion Popular and a reliable favorite. Voted "Best Indian/Pakistani" in our 2009 Restaurant Awards. Daily 11.30am-2.30pm, 6-10.30pm. 1) L222, Europlaza, 99 Yuxiang Lu, Tianzhushan, Shunyi District. (8046 3238); 2) 1/F, West Wing, China World Shopping Mall (next to KFC), Chaoyang District. (6505 5866); 3) 3/F, Holiday Inn Lido, Jiangtai Lu, Shoudu Jichang Lu, Chaoyang District. (6436 7678, 6437 6688 ext 3811) 泰姬楼印度餐厅, 1) 顺义区天竺镇裕翔路99号欧陆时尚购物中心L222室; 2) 朝阳区国贸西楼1层肯德基旁边; 3) 朝阳区首都机场路将台路丽都假日酒店广场缤纷廊3层



The Tandoor Good food, mirror-covered

walls and Indian dancers are just enough to distract from the high prices and overly formal service. Daily 11.30am-2pm, 5.30-10pm. 1/F, Zhaolong Hotel, 2 Gongti Beilu, Chaoyang District. (6597 2211, 6597 2299 ext 2112) 天都里印度餐厅, 朝阳区工体北路2号兆龙饭店1层

ITALIAN

Red meat and wine, fish and seafood - not to mention great olive oil and pasta. Classic Mediterranean fare. See also: European.

Agrilandia Fresh ingredients grown on site; great suburban locale ensures lots of room for the kids and dogs to scamper. Daily 9am-9pm. Baigezhuangcun, Mapozhen, Shunyi District. (6940 7700, 130 0127 1094) www.agrilandia.cn 意大利农场, 顺义区马坡镇白各庄村

Annie's Unpretentious, affordable Italian food that's very popular with our readers. Set lunch menu and other specials. Voted "Best Italian," "Outstanding Family-Friendly Restaurant" and "Best Value" in our 2009 Restaurant Awards. Free delivery. 1) 11am-11pm. Ritan High Life 2-3-93, (across from North Gate of Ritan Park), Chaoyang District. (8569 3031); 2) Daily 11.30am-11pm. 16 Dongsanhuan Lu (next to CD Jazz Club), Chaoyang District. (6503 3871); 3) Daily 11am-11pm. West Gate of Soho New Town, 88 Jianguo Lu, Chaoyang District. (8589 8366); 4) Daily 11am-11pm. A1 Nongzhan Nanlu (near the west gate of Chaoyang Park), Chaoyang District. (6591 1931); 5) Daily 11am-11pm. Jiuxianqiao, Jiangtai Lu, Shangye Jie, Chaoyang District. (6436 3735); 6) Daily 11.30am-11pm. Across from Western Academy Beijing, 5 Laiguangying Donglu, Chaoyang District. (8470 4768) 安妮, 1) 朝阳区神路街39号日坛上街2-3-93; 2) 朝阳区东三环北路16号(农展馆正门南侧); 3) 朝阳区建国路88号Soho现代城西门; 4) 朝阳区农展南路甲1号(朝阳公园西门南侧); 5) 朝阳区酒仙桥将台路商业街; 6) 朝阳区来广营东路5号京西学校对面

Assaggi Don't miss their tasty fresh pasta and home-made bread. Voted "Outstanding Italian" in our 2009 Restaurant Awards. Daily noon-2.30pm, 6.30-11pm. 1 Sanlitun Beixiaoje, Chaoyang District. (8454 4508) 尝试, 朝阳区三里屯北小街1号

Barolo Casual yet upscale Italian with an open kitchen. Mon-Sat 11.30am-2pm, 6-10pm. 2/F, The Ritz-Carlton Hotel, China Central Place, 83A Jianguo Lu, Chaoyang District. (5908 8888) 巴罗洛, 朝阳区建国路甲83

Cantina Sadler A stripped-back menu of rustic pizza, pasta and salads, and plenty of wines by the glass. Daily noon-2pm, 6.30-10.30pm. Inside Ristorante Sadler, Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng District. (6559 1399) 东城区前门东大街23号

Cepe Offers authentic northern Italian cuisine in a modern, trendy setting. The low-key atmosphere makes it the perfect place for a romantic dinner. Daily 11am-2.30pm, 6-10.30pm. The Ritz-Carlton Financial Street, 1 Jinchengfang Dongjie, Jinrong Jie, Xicheng District. (6629 6996) 意味轩, 西城区金城坊东街1号北京金融街丽思卡尔顿酒店大堂

Ciro's Pomodoro An international chain, this spacious Italian diner has nightly performances, DJs, live bands, a long extended bar, and alfresco seating. Daily 11am-3am. 81 Sanlitun Beilu, Chaoyang District. (5208 6008) 波莫多洛, 朝阳区三里屯北路81号

Daccapo A contemporary Italian restaurant with plenty of flair and a great wine selection. Daily noon-2.30pm, 6-10.30pm. 2/F, The Regent Beijing, 99 Jinbao Jie, Dongcheng District. (8522 1789) 迪卡博意大利餐厅, 东城区金宝街99号北京丽晶酒店2层

Da Giorgio Sophisticated and simple in both decor and food. Daily 11.30am-2.30pm, 5.30-10pm. 2/F, Grand Hyatt Beijing Hotel, Oriental Plaza, 1 Dongchang'an Jie, Dongcheng District. (6510 9628) 意餐厅, 东城区东长安街1号东方广场北京东方君悦大酒店2层

Danieli's Tastefully decorated; good service and food. Mon-Fri 11.30am-2pm, 6-10pm, Sat-Sun 6-10pm. 2/F, St Regis Hotel, 21 Jianguomenwai Dajie, Chaoyang District. (6460 6688 ext 2441) 丹尼艾丽意大利餐厅, 朝阳区建国门外大街21号国际俱乐部饭店2层

Ecco Traditional Italian in a relaxing atmosphere. Daily 6-10pm. Four Points by Sheraton Beijing, Tower 1, 25 Yuanda Lu, Haidian District. (8889 8888) 海淀区远大路1号北京海德福朋喜来登酒店

Igoso Elegant venue featuring excellent pastas and polenta. Live jazz on Friday nights. Daily 10am-1am. Gongti Donglu (Inside Workers' Stadium East Gate), Chaoyang District. (6551 5655) 朝阳区工体东路工人体育场东门内

La Dolce Vita Authentic oven-fired pizza as well as a wide range of pastas and salads. Voted "Outstanding Italian" in our 2009 Restaurant Awards. Free delivery within a 3km radius. Daily 10.30am-10.30pm. 8 Bei Xindong Lu, Chaoyang District. (6468 2894) 甜蜜生活, 朝阳区新东路北段8号

La Fattoria This hidden gem of Neapolitan cuisine serves up more than just pasta. Daily 11am-2.30pm, 6-10.30pm. Shop 5, Xintiandi, Phoenix City, Shuguang Xili, Chaoyang District. (5866 7072) 朝阳区曙光西里凤凰新天地5号商铺

Little Italy Modest family-style Italian restaurant featuring a good selection of pastas, pizzas and desserts. Delivery and catering services available. Daily 10am-10pm. 813 Pinnacle Plaza, Tianzhu Real Estate Development Zone, Shunyi District. (8046 4679) 小意大利, 顺义区天竺开发区荣祥广场813号

Meeting Point Airy, friendly neighborhood Italian restaurant specializes in cucina Italia with an Abruzzese touch. Daily 11am-10pm. B103, Landgent Center, 20 Dongsanhuan Donglu, Chaoyang District. (6775 8063) 朝阳区朝阳区东三环中路20号(双井桥)乐成中心美食广场B103

Metro This cozy, romantic place is one of Beijing's oldest Italian restaurants, where diners can match sauces and freshly made pastas, and select from a fine wine list. Mon-Fri 11.30am-2pm, 5.30-10pm; Sat-Sun 11.30am-10pm. 9 Gongti Xilu, Chaoyang District. (6552 7828) 美特莱, 朝阳区工体西路9号

O Sole Mio Serving pizza, pasta and all your other Italian standards, no surprises, though the cozy atmosphere is nice. Daily 10.30am-midnight. 1/F, Jiezuo Dasha, 55 Xingfucun Zhonglu, Chaoyang District. (6417 7022) 朝阳区幸福村中路55号杰座大厦1层

Piazza Italia Three floors of Italian culinary items galore: a deli and café (level 1), grocery store and cooking school (level 2), and Italian restaurant Boscolo (level 3). Daily 8am-10pm (grocery), 10am-10pm (café and deli). Shop L02, Bldg 18, China Central Place, 89 Jianguo Lu, Chaoyang District. (5200 8080) 朝阳区建国路89号华贸中心18号楼L02

Prego A modern Italian restaurant serving authentic regional home-style dishes prepared by an Italian chef. Daily 11am-11.30pm. 1/F, The Westin Beijing, 9B Jinrong Jie, Xicheng District. (6606 8866 ext 7815) 意大利餐厅, 西城区金融大街乙9号北京金融街威斯汀大酒店1层

Ristorante Sadler Owned by two-star Michelin chef Claudio Sadler, this restaurant delivers well-executed dishes and a gourmet food shop. Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng District. (6559 1399) 东城区前门东大街23号

Sapori d'Italia A venue for showcasing Italian wines. They also have a wine club where members can enjoy regular tastings from their sizeable cellar. Daily 11am-11pm. 11 Xiushui Nanjie, Jianguomenwai, Chaoyang District. (6593 2079) 意之乡, 朝阳区建国门外秀水南街甲11号



Tavola Excellent Neapolitan-style Italian cuisine in a setting that works equally well for intimate dinners or group events. Daily 11.30am-2.30pm, 6pm-10.30pm. 2/F, The Grand Summit, Section B, Liangmaqiao Diplomatic Mansion, 19 Dongfang Donglu, Chaoyang District. (8532 5068) www.tavola-bj.com 朝阳区东方东路19号亮马桥外交公寓会所2层

Toscana Italian Restaurant This Tuscany-inspired restaurant is a prime spot for CBDers during lunchtime. Daily 10am-10pm. 1/F, Uni-construction Building, 25 Dongsanhuan Zhonglu, Chaoyang District. (6508 4265) 托斯卡纳, 朝阳区东三环中路25号住总大厦1层

Trattoria La Gondola Elegant decor and a well-developed wine list could convince you that you're in Venice. Prices and service to match the hotel location. Daily 11.30am-2.30pm and 5.30-11pm. Lufthansa Center, 50 Liangmaqiao Lu, Chaoyang District. (6465 3388 ext 5707) 意大利威尼斯餐厅, 朝阳区凯宾斯基饭店亮马桥路50号

Va Piano This chic and sexy place combines cheerful colors, dark tones and art pieces to create a mood both playful and refined. Daily 11.30am-2.30pm, 5.30-10pm. 8 Beichen Xilu, Chaoyang District. (8437 1188) 朝阳区北辰西路8号院4号楼

JAPANESE

Raw fish, udon noodles and curries that lean towards the sweet side of the flavor spectrum.

Ajitoku Tokyo-style restaurant serves a variety of innovative Japanese dishes in an industrial-chic setting. Mon-Sat 11.30am-2.30pm, 5.30-9.30pm. Bldg C, B113, Raycom Infotech Park, 2 Kexueyuan Nanlu, Zhongguancun, Haidian District. (8286 1993) 味德日本料理, 海淀区科学院南路2号(北四环中关村3号桥南拐100米路西) 融科资讯中心C座地下一层

Bawefang Japanese-style grill roasts up high-quality, high-priced imported meats from Japan and the US. Daily 11.30am-11pm. Chaoyang Park West Gate, inside the No. 8 Apartments, Chaoyang District. (6500 5555) 八味坊, 朝阳区朝阳公园西门八号公馆内

Fukunoshima Authentic and fresh Japanese cuisine that offers six different menus plus a teppanyaki and sushi bar that can seat up to 120 people. Daily 10am-10pm. Phoenix City, Sanyuan Qiao, Chaoyang District. (5866 8630) 福之岛日本餐厅, 朝阳区三元桥凤凰南街

Gin Chow down on some of Japan's best bar snacks in the sleek, black and blond-schemed dining room of this izakaya. Daily 6pm-2am. 501, E-Tower, 12C Guanghua Lu, Chaoyang District. (6592 6198) 吟, 朝阳区光华路12号内数码01大厦501室

Haiku by Hatsune Aims to outdo Hatsune with a sexier ambience and an all-encompassing menu - soups and salads, yakitori, karaage, etc. Daily 11.30am-2.30pm, 6-11.30pm. Block 8, 3/F, (above Kong Yiji) south side of No. 8 Apartments on Chaoyang Gongyuan Xilu, Chaoyang District. (6508 8585 ext 203) www.block8.cn 隐泉之夜, 朝阳区朝阳公园西门8号公馆内南侧3层

Hatsune Voted "Best Japanese" in our 2009 Reader Restaurant Awards. Both of the stylish venues specialize in unique sushi and hand rolls. 1) Daily 11.30am-2pm, 5.30-10.30pm. S8-30 (Opposite Element Fresh), Bldg 8, The Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6415

3939); 2) Daily 11.30am-2pm, 5.30-10pm. 2/F, Heqiao Bldg C, 8A Guanghua Lu, Chaoyang District. (6581 3939) 隐泉日本料理, 1) 朝阳区三里屯路19号The Village南区8号楼S8-30; 2) 朝阳区光华路甲8号和侨大厦C座2层

Isshin Japanese Sushi Restaurant Cool decor and mellow aural ambience. Good set meals at reasonable prices. 1) Daily 11am-2pm, 5-10pm. Door 3, Bldg 8, Ziguang Development Plaza, 11 Huixin Dongjie, Chaoyang District. (6482 3600); 2) Daily 11am-2pm, 5-10pm. 35 Chengfu Lu (30m north of the traffic lights next to Wudaokou subway station), Haidian District. (8261 0136); 3) Daily 11am-1.30pm, 5-9pm. 2/F, Bldg 1, Oversea Student Dormitory, Beijing Normal University, Haidian District. (5880 9785); 4) Daily 11.30am-2pm, 5.30-10pm. Rm 1501, Bldg 15, Jianwai Soho, 39 Dongsanhuan Zhonglu, Chaoyang District. (5869 5769) 一心日本料理, 1) 朝阳区惠新东街11号紫光发展大厦B座3单元; 2) 海淀区城市路35号院(五道口地铁站旁信孚灯往北30米路西院内); 3) 海淀区北京师范大学留学生公寓二层; 4) 朝阳区东三环中路39号建外Soho15号楼1501

Jiu Yuan Certified organic restaurant whose delicious farm fresh veggies outshine the wagyu beef and sashimi platters. Daily 11.30am-2pm, 5.30-9.30pm. 2/F, North Bldg, Longbo Guangchang, 16 Dongsanhuan Beilu, Chaoyang District. (6595 1199) 久源, 朝阳区东三环北路16号隆博广场北楼二层

Kagen Stainless steel tables, black slate floors and cool electronica music to accompany tasty marinated meat grilled fresh at each table. Daily 10.30am-2pm, 5.30-10pm. B1/F, Bldg C, Heqiao Dasha, 8 Guanghua Donglu, Chaoyang District. (6583 6830) 火源, 朝阳区光华东路8号和侨大厦C座地下1层

Kagoya Hachibay Expensive Japanese yakiniku dining in a five-star hotel setting. Daily 11am-2pm, 6-10pm. 6/F, Sofitel Hotel, Tower C, Wanda Plaza, 93 Jianguo Lu (next to Wanda International Cineplex), Chaoyang District. (6581 0072) 4E85996666 ext6226 笼屋八兵卫, 朝阳区建国路93号万达广场C座索菲特酒店6层

Matsuko Great lunchtime buffet with sushi, sashimi, noodles and more. Voted "Outstanding Japanese" in our 2009 Restaurant Awards. Mon-Fri 11.30am-2pm, 5-10.30pm, Sat-Sun 11am-2.30pm, 5-10.30pm. 1) 39 Liangmaqiao Lu (opposite 21st Century hotel), Chaoyang District. (8453 4062); 2) Baijiazhuang (south east corner of Changhong Qiao), Chaoyang District. (6582 5208); 3) 2/F, Jinglong Dasha, 225 Chaoyang Beilu, Chaoyang District. (6509 8999) 松子, 1) 朝阳区亮马桥39号(21世纪饭店对面); 2) 朝阳区星期五餐厅对面松阪屋; 3) 朝阳区朝阳北路225号京龙大厦2层

Molika This izakaya - the Japanese equivalent of a gastro-pub - offers a large range of sashimi, sushi and, of course, sake. Daily 11am-1am. 1/F, CITS attached building (next to the Peninsula), 1 Dongdan Beidajie, Dongcheng District. (6523 6744) 盛香居酒屋, 东城区东单北大街1号国旅大厦配楼1层

Morio J-Cuisine At this restaurant opened by international chef Morio Sakayori, diners have a choice between traditional Japanese dishes or their nouveau updates. Daily 10am-2.30pm, 5.30-10.30pm. 1/F, 7 Gongti Xilu, Chaoyang District. (6551 6999) 朝阳区工体西路7

Shiro Matsu High-market Japanese restaurant boasts a mesmerizing environment and exceptional attention to culinary detail - most notably, in their dissection of the fugu fish. Daily 6-11pm. Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng District. (6559 6266) 东城区前门东大街23号

Suzuki Japanese regulars flock to Mr. Suzuki's hidden office building restaurant for pickled octopus, Kobe beef and other treats. Daily 11am-2pm, 5-11pm. 30 Hetao Yuan, Guandongdian Beijie, Chaoyang District. (5138 9826) 铃木, 朝阳区朝阳北路关东店北街核桃园30号

Takenosuke Authentic Hiroshima-style okonomiyaki omelettes and teppanyaki.

Mon-Fri 5-11pm, Sat-Sun 11am-11pm. 27 Liangmaqiao Lu, Chaoyang District. (6431 8238) 武之助, 朝阳区亮马桥路27号

Takewaka With a dining room arranged around a 20-cubic-meter fish pond, Takewaka makes a point of the freshness of its sushi. Daily 11am-2pm, 5.30-10.30pm. 5/F, Twin Towers, 25 Yongnanli Zhongjie, Janguomenwai, Chaoyang District. (5120 8881) 竹若, 朝阳区建国门外永安里中街25号双子座大厦5层购物中心西侧

Teppanyaki Show Bar Emphasis on "show" - teppan chefs cook up fresh, thin slices of marbled beef, lobster and abalone in style with diners gathered around the grill. The buffet features everything on the menu - including sushi, sashimi, a salad bar and teppanyaki. Daily 11am-11pm. 23 Haoyun Jie, 29 Zaoying Lu, Chaoyang District. (5867 0238) 雅玛法式铁板烧餐吧, 朝阳区枣营路29号好运街23号

Todai At this Japanese all-you-can-eat, size matters. Offerings include sashimi, sushi, pizzas, seafood, dim sum, tandoori, stir-fries, teppanyaki, crepe machines and a chocolate fountain. Daily 11.30am-2.30pm, 5.30-10pm. Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6888) 都太, 朝阳区朝阳公园路6号蓝色港湾商业区

Tokugawa-Ya Very good all-you-can-eat buffets. Daily 11.30am-2pm, 5.30-10pm. Section 1, 26 Anhuili, Yayuncun, Chaoyang District. (6496 2739) 德川家, 朝阳区亚运村安慧里1区26号

Votaro Famous among Japanese and Korean students for its classic cuisine and moderate prices. Daily 11.30am-2.30am. 6/F, Dongyuan Plaza, 35 Chengfu Lu (next to the light-rail station), Haidian District. (6252 3831) 鱼太郎, 海淀区成府路35号东源大厦6层

Yotsuba With fish flown in from Tokyo's Tsukiji market several times a week, Yotsuba serves incomparably fresh traditional Japanese fare. Regulars come here for dishes that are served nowhere else in Beijing and at a fourth of the price of Tokyo. Voted "Outstanding Japanese" in our 2009 Restaurant Awards. Call ahead several days for reservations; large parties are not recommended. 1) Tue-Sun 5-11pm. Next to Bldg 2, Xinyuan Xili Zhongjie (near Xindong Lu), Chaoyang District. (6467 1837); 2) Daily 11.30am-2pm, 5-10pm. 2/F, Bldg 8, Lakeview Place, Dragon Bay Villa, Shayu Huanlu, Houshayu, Shunyi District. (8042 2284) 四叶, 1) 朝阳区新源西里中街2号楼旁(近新东路); 2) 顺义区后沙峪镇沙峪环路8号楼2层

KOREAN

Seemingly endless varieties of kimchi, other spicy pickled vegetables and savory bbq.

Beihai Dao Hip foreign students and yummy pots of lemon soju. Daily 24 hours. 2/F, Xijiao Hotel Health Club, Wudaokou, Haidian District. (6233 5776) 北海道, 海淀区五道口西邻宾馆康乐中心二层

Charcoal Bar Various cuts of top-grade meat and preparations of beef and pork over an open flame. Daily 10.30am-2am.

Inside the Jingyu Hotel courtyard, 1 Tsinghua Donglu, Wudaokou, Haidian District. (6234 9997) 美都波, 海淀区五道口清华东路1号京裕宾馆内

Han Na Shan With more than 30 locations scattered around town, this is one of Beijing's most popular Korean BBQ places. Voted "Best Korean" in our 2009 Restaurant Awards. Daily 10.30am-11pm. 1) 8 Huayuan Donglu (near the Guo'an Theatre), Haidian District. (8203 7888/6886); 2) 11A Chunxiu Lu, Chaoyang District. (6417 8377) 汉拿山, 1) 海淀区花园东路8号(国安剧院附近); 2) 朝阳区春秀路甲11号

Oh Jook Hun Serves imperial Korean cuisine featuring raw fish, organic farm vegetables and a bewildering assortment of kimchi dishes that go down well with bamboo-cooked rice. Set menus or a la carte are available. Daily 11am-9.30pm. 1 Haoyun Jie, 29 Zaoying Lu, Chaoyang District. (5867 0230) 乌竹轩, 朝阳区枣营路29号好运街第一家

Sa Lang Bang Classic Korean food sitting cross-legged on straw mats, the traditional Korean way. Daily 11am-5am. 3/F, Dongyuan Plaza, 35 Chengfu Lu, Haidian District. (8261 8201) 舍廊房, 海淀区成府路35号东源大厦3层

Saveurs de Corée Relax on a rooftop seat at this sophisticated Korean bistro, where the dishes are delicate, health-conscious, and intelligently proportioned. Voted "Outstanding Korean" in our 2009 Restaurant Awards. Daily noon-10.30pm. 29 Nanluogu Xiang, Dongcheng District. (6401 6083) www.saveursdecree.com.cn 韩香馆, 东城区南锣鼓巷29号

Sorabol High-priced chain of Korean restaurants serves standards like bulgogli, *banfan* and delicious raw beef. Voted "Outstanding Korean" in our 2009 Restaurant Awards. 1) Daily 9am-10pm. 2/F, Landmark Towers, 8 Dongsanhuan Beilu, Chaoyang District. (6590 0630); 2) Daily 10am-10pm. Basement, Lufthansa Centre, Chaoyang District. (6465 3388 ext 5720) 萨拉伯尔, 1) 朝阳区东三环北路8号亮马河大厦二层; 2) 朝阳区燕莎地下一层

Suraon Style over substance is the theme at this upscale Korean restaurant, housed in an imitation water cube. Daily 9.30am-10.30pm. Side Gongyuan 9-8, Jiangtai Xilu, Chaoyang District. (8456 8008) 禧莱恩, 朝阳区将台西路四得公园9-8

MEDITERRANEAN

Dining experience includes herbs and wines of Southern Europe to the spices of Northern Africa.

Greek Delicacy All your Greek favorites served fast and easy. 1) Mon-Fri 11am-9pm, Sat-Sun 11am-10pm. Solana Lifestyle Shopping Park, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6380); 2) Daily 10am-11pm. 5/F U-Centre, Wudaokou, Haidian District. (6266 6100) 1) 朝阳区朝阳公园路6号蓝色港湾国际商区; 2) 海淀区五道口购物中心5层

The Olive Salads, sandwiches, steaks, dinner, health food, juice and desserts. Daily 10.30am-10.30pm. Stall E-101, 6 Jiangtai



Lu, Chaoyang District. (6430 1181) 朝阳区将台路6号E-101室

Sureño Modern Mediterranean cuisine from its beautiful open kitchen with wood-fired ovens. Daily noon-11.30pm. B1/F, The Opposite House, The Village at Sanlitun, 11 Sanlitun Lu, Chaoyang District. (6410 5240) www.surenorestaurant.com 朝阳区三里屯路11号三里屯Village瑜舍地下1层

Taverna This rustic-chic Mediterranean tavern offers charming presentation and ambiance. Daily noon-2.30pm, 6-10.30pm. 1949-The Hidden City, Courtyard 4, Gongti Beilu (behind Pacific Century Place), Chaoyang District. (6501 8882) 朝阳区工体北路4号院 (盈科中心南面)

MIDDLE EASTERN

Lamb dishes chock full of dill, mint, cinnamon, oregano and pepper as well as hummus and flaky filo dough-based dishes.

1001 Nights Some of the best Middle Eastern food in Beijing – falafel, tabouleh, hummus and kebabs. Nightly belly dancing. Voted “Best Middle Eastern” in our 2009 Restaurant Awards. Daily 11am-2am. Gongti Beilu (opposite Zhaolong Hotel), Chaoyang District. (6532 4050) www.1001nights.cn 1001夜, 朝阳区工体北路兆龙饭店对面

Dareen Coffee Delicious hummus and falafel as well as great coffees and cakes. Daily 7am-midnight. 29 Sanlitun Lu, Chaoyang District. (6415 0557) 达琳咖啡, 朝阳区三里屯路29号



Rumi Beijing's only purveyor of Persian cuisine. Its plush, minimalist interior is inviting, but the savory kebabs seal the deal. Voted “Outstanding Middle Eastern” in our 2009 Restaurant Awards. Daily 11.30am-midnight. 1A Gongti Beilu (opposite Zhaolong Hotel), Chaoyang District. (8454 3838) www.rumigrill.com 朝阳区工体北路甲1号兆龙饭店对面

Shash Though hard to find, this Uzbekistani restaurant's specialties include tandoor-baked dishes and excellent chuan'r. Daily 11am-10pm. 10 Xiangjun Beili (next to Saint Angel Hotel), Huijialou, Chaoyang Beilu, Chaoyang District. (5190 7230/7236/7239) 沙市, 朝阳区呼家楼向军北里4巷10号



Sim Sim This Middle Eastern restaurant near Ritan Park offers RMB 39 business lunch specials and daily happy hours (noon to 5pm) when main courses are 20% off. Daily noon-2am. 3/F, 39 Ritan Highlife (opposite north gate of Ritan Park), Chaoyang District. (8569 3102/03) 西姆西姆, 朝阳区朝阳区神路街39号院03-91<日坛公园北门对面3层

Souk Mediterranean and Middle East-

ern fare within the quiet environs of Chaoyang Park. Daily 5pm-2am. West Gate of Chaoyang Park (in the alley behind Annie's), Chaoyang District. (6506 7309) 苏克会馆, 朝阳区朝阳公园西门 (安妮后面)

The Village Good falafels, hummus and unsweetened yogurt, as well as skewers, meat pies, risotto and pizza. Daily 24hrs. Unit 20, Bldg 1, 39 Shenlu Jie, Chaoyang District. (8569 0411) 乡村小镇, 朝阳区神路街39号1号楼20号

Turkish Mum The name is no joke -- there really is a Turkish mom here, dishing up dolmas, kebabs and soups. Daily 11am-midnight. 3 Gongti Beilu, Chaoyang District. (8532 3979) 土耳其妈妈, 朝阳区工体北路3号

Za'atar With a nice view of the lake in the new Lakeview Shopping Center, this colorful restaurant offers delicious and authentic Middle Eastern food. Try the baba ghanouje. Daily 11.30am-10pm. Unit 2, Bldg 3, Lakeview Place (by Dragon Bay Villas), Shayu Huanlu, Houshayu, Shunyi District. (8042 2248) www.zaa-tarbj.com 百里香阿拉伯餐厅, 顺义区后沙峪镇沙峪环路3号2单元

PIZZA

Italian favorite adopted by many countries and cultures. For more extensive Italian food listings see: Italian or European.

Hutong Pizza Some of the best pizzas in Beijing, tasty veggie burgers, draft beer and wine in a beautifully restored traditional home. Voted “Outstanding Pizza” in our 2009 Restaurant Awards. Local delivery available. Daily 11am-11pm. 9 Yindingqiao Hutong, Xicheng District. (8322 8916) 胡同比萨, 西城区银锭桥胡同9号

The Kro's Nest American-styled pizza joint, serving up its infamous “gigantic” pizzas along with onion rings, fries, wings and draft beers. Voted “Outstanding Pizza” in our 2009 Restaurant Awards. 1) Mon-Thu 10am-10pm, Fri-Sun 10am-11pm. Inside Workers' Stadium North Gate (next to Vics), Chaoyang District. (6553 5253); 2) Mon-Fri 10am-10pm, Sat-Sun 10am-midnight. 1 Fuyuanmen (400 meters north of Beijing University West Gate, on the northwest corner of the intersection), Haidian District. (6252 8057); 3) Tue-Thu 11am-10pm, Fri-Sat 11am-11pm. Bldg B, Youyan Dasha, 2 Beitaping Zhuang Qiao, Xicheng District. (8201 4899) www.thekroshnest.com 鸟巢, 1) 朝阳区工体北门内; 2) 海淀区福缘门1号 (从北大西门往北走400米, 在路口的西北角); 3) 西城区北太平庄桥2号有研大厦B座

La Pizza A large brick oven is the focal point of this jolly pizzeria, where a comically rotund Italian chef bakes 12-inch pizzas loaded with yummy toppings. Daily 10.30am-3pm, 6-11pm. 5A-48, Bldg 3, Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6106) 朝阳区朝阳公园路6号蓝色港湾国际商业区3号楼SA-48

Peppes American and Italian style pizzas and decent appetizers. Daily 11am-midnight. 54-34, 3/F, Bldg 4, The Village at Sanlitun, 19 Sanlitun Beilu, Chaoyang District. (6415 0888) 派乐仕匹萨, 朝阳区三里屯北路19号三里屯Village南区4号楼3-4层

Pizza Buona Thin crust pies with traditional toppings. Daily 10.30am-midnight. 7 Gongti Xilu, Chaoyang District. (6551 3518) 百好乐, 朝阳区工体西路7号

Pyro Pizza Classic thin-crust pizza served up with a good selection of affordable draft beers. Daily 11am-3am. B1/F, Bldg 12, Huaqing Jiayuan, Wudaokou (5 min from Wudaokou subway station), Haidian District. (8286 6240) 海淀区五道口华清嘉园12号楼地下1层

The Tree Enjoy these popular thin-crust pies, and wash everything down with a Belgian beer. Voted “Best Pizza” in our 2009 Restaurant Awards. Daily noon-2am. 43 Sanlitun Beijie (100m west of Sanlitun North Bar street, Youyi Youth Hostel, behind Poachers Inn), Chaoyang District. (6415 1954) www.treebeijing.com 隐蔽的树, 朝阳区三里屯北街以西100米Poachers后面三里屯医院旁

RUSSIAN

Heavy breads, borscht and enthusiastic use of sour cream, not to mention vodka.

The Elephant Good Russian food, especially the appetizers, like stuffed mushroom caps. Daily noon-midnight. In a small alley off Yabaolu (50m north of Yatai Dasha), Chaoyang District. (8561 4073) 大象, 朝阳区朝外头条甲93号 (雅宝路亚太大厦向北50米)

Kiev The boozy vodka kebabs and the indulgent Kiev pudding – a rich cheesecake – come highly recommended. Daily 11am-11pm. 13 Puhui Nanli, Yuyuantan Nanlu (west of the Millennium Monument), Haidian District. (6828 3482, 6827 7309) 基辅餐厅, 海淀区玉渊潭南路普惠里13号

Little Birch Western Restaurant With its clean diner feel, it's an ideal place for a quiet dinner with your comrades. Daily 11am-11pm. 24 Fuchengmenwai Dajie, 1/F, Jingbin Hotel, Xicheng District. (6858 2233 ext 1666) 小白, 西城区阜成门外大街24号京滨饭店1层

White Nights Get your ruble's worth with succulent peppercorn beef tenderloin accompanied by a working man's serving of creamy mashed potato. Daily 10.30am-midnight. 13A Beizhong Jie (off Dongzhimennei Dajie), Dongcheng District. (8402 9595) 白夜西餐, 东城区东直门内大街北中街甲13号

SHANDONG

Light food characterized by the use of shallots and garlic emphasizing fragrance and freshness. Big portions, and because of its long coastline, seafood is prominent.

An Die An Niang This no-frills Shandong eatery makes great down-home *zhou* (rice porridge), stuffed pies (*xian bing*) and the biggest *baozis* in town. . 1) Daily 10am-3am. Chaoyang Park West Gate, Chaoyang District. (6591 0231); 2) Daily 9.30am-midnight. 8A Nongzhanguan Beilu, Chaoyang District. (6586 2390) 俺爹俺娘, 1) 朝阳区朝阳公园西门; 2) 朝阳区吃饭堂, 农展馆北路甲8号

Tong He Ju This bustling *laozihao*, whose original branch was established in Xisi in 1822, is a great place to enjoy the salty taste of traditional Shandong cuisine. Daily 10.30am-1.30pm, 5-8pm. Bldg B, 71 Yuyuan Nanjie, Sanlihe, Xicheng District. (6852 2917) 同和局, 西城区三里河月云南街乙71号

Utopia Restaurant Recently refurbished eatery features Shandong and Cantonese cuisines. Daily 11am-2.30pm, 5.30-9.30pm. 4/F Novotel Xinqiao, 2 Dongjiaominxiang, Dongcheng District. (6513 3366 ext 2402) 蓬莱阁中餐厅, 东城区东交民巷2号北京新侨诺富特饭店4层

SHANGHAI

Dishes that are slightly sweet and delicate.

Absolute Cate Simple, efficient, and deliciously cheap Shanghai-style dumplings, buns and noodles. Daily 10am-10pm. B118b, B1/F, China Central Place, 81 Jiangguo Lu, Chaoyang District. (5969 5277) 雅点, 朝阳区建国路81号华贸中心地下1层B118b

Chenghuangmiao Xiaochi Cheap, quick purveyors of pan-fried dumplings, sweet glutinous rice cakes, wontons and other “small eats” from Shanghai. Over 20 locations, all open 24 hours. Daily 24 hours. 51 Beisanhuan Xilu, Haidian District. (6255 9446) 城隍庙小吃, 海淀区北三环西路51号

Hujiang Xiangmanlou Very good eels stewed in oil sauce and *xiaolongbao* dumplings. 11am-2pm, 5-9pm. 34A Dongshishitiao, Dongcheng District. (6403 1368) 沪江香满楼, 东城区东四十条甲34号

Jade Garden Cantonese and Shanghaiese cuisine in a sophisticated setting. Voted “Outstanding Shanghai” in our 2009 Restaurant Awards. Daily 10.30am-10.30pm. 6 Jinqingli, Chaowai Dajie, Chaoyang District. (6552 8688) 苏浙汇, 朝阳区朝外大街吉庆里6号楼

Lu Lu Restaurant chain serving traditional Shanghai fare in a neo-classical

setting. Voted “Outstanding Shanghai” in our 2009 Restaurant Awards. 1) Daily 10.30am-10pm. 5/F, New Zhongguang Building, 19 Zhongguangcun Dajie, Haidian District. (8248 6868); 2) Daily 11am-4pm, 5pm-10pm. 9 Fuxing Lu, Haidian District. (6858 3661); 3) Daily 11am-2.30pm, 5-10pm. 1A Ciyunsi, Chaoyang District. (6508 0101, 6508 0505) www.lulurest.cn 北京鹭鹭酒家东方店, 1) 海淀区中关村大街19号新中大厦5层; 2) 海淀区复兴路9号; 3) 朝阳区慈云寺甲1号

Mei Mansion Converted courtyard done up to look like a sophisticated circa-1930s Shanghai salon. Daily 11.30am-2pm, 5-10.30pm. 24 Xiangfeng Hutong (South bank of Houhai), Xicheng District. (6612 6847) 梅府家宴, 西城区后海南沿大翔凤胡同24号

SHANXI & SHA'ANXI

Stewed dishes from provinces well known for their flavorful vinegar and noodles.

Jin Yang Restaurant The first Shanxi restaurant to open up in Beijing after the revolution, the noodles are still impressive but most people come for the signature duck. Daily 10.30am-2pm, 5-9pm. 241 Zhushikou Xidajie, Xuanwu District. (6303 1669) 晋阳饭店, 宣武区珠市口西大街241号

Made in Heaven Interesting open-style kitchen. Sit and watch the chefs concoct noodles from China, Japan and beyond. Daily 11am-10pm. 1/F, Holiday Inn Temple of Heaven, 1 Ding'an Dongli, Fengtai District. (6762 6688) 面, 丰台区定安里1号中成天假日酒店1层

Noodle Loft Homestyle Shanxi dishes and noodles in a posh environment. Daily 11am-10pm. 1) 18 Baizhuan Lu (south of Soho New Town), Chaoyang District. (6774 9950/ 5372); 2) 3 Heping Xijie, Chaoyang District. (5130 9655) 面酷, 1) 朝阳区百子湾路18号 (Soho现代城往南); 2) 朝阳区和平西街3号

Xiaolumian Located in a stone farmhouse in the shadow of Mutianyu Great Wall. Choose your handmade noodles and then select the accompanying soups, sauces, and vegetables. Daily 10am-6pm or by appointment. 130 Yingbeigou Cun, Huairou District. (6162 6506) www.xiaolumian.com 小卢面, 怀柔区营北沟村130号

Xian Bai Wei Madam Wang whips up the best *roujiamo* in town at this friendly Shaanxi snack joint. Daily 11am-10pm. 76 Yonghegong Dajie, Dongcheng District. (6402 7070) 鲜百味, 东城区雍和宫大街76号

SICHUAN

Distinguished by its tongue-numbingly spicy flavors. Emphasizes the use of chili, pepper and prickly ash.

Ba Guo Bu Yi Chengdu import serves authentic Sichuan cuisine. 1) Daily 11am-2pm, 5-9.30pm. 89-3 Di'anmen Dongdajie, Dongcheng District. (6400 8888); 2) Daily 11am-2.30pm, 5-9.30pm. 2/F, Nanhong Hotel, 10 Dongsanhuan Zhonglu, Chaoyang District. (6567 2188); 3) Daily 11am-2.30pm, 5-9.30pm. Xinzhi Dasha, 28 Fucheng Lu, Haidian District. (8819 0088); 4) Daily 11am-2.30pm, 5-9.30pm. 68 Xizhimen Nanxiaojie, Xicheng District. (6615 2230) 巴国布衣, 1) 东城区地安门东大街89-3号; 2) 朝阳区东三环中路10号南航酒店2层; 3) 海淀区阜成路28号新知大厦; 4) 西城区西直门南小街68号

Chuan Ban Its location in the first floor of Sichuan province's Beijing rep office fuels its reputation as the most authentic Sichuan cuisine in town. Expect a wait during peak dinner hours. Voted “Outstanding Sichuan” in our 2009 Restaurant Awards. Mon-Fri 7-9am, 10.50am-2pm, 4.50-9.30pm; Sat-Sun 7am-10pm. 5 Gongyuan Toutiao, Jiaoguomennei Dajie, Dongcheng District. (6512 2277 ext 6101) 川办餐厅, 东城区建国门内贡院头条5号

Drum and Gong Fusion Restaurant This popular restaurant with a terrace overlooking Nanluogu Xiang serves Sichuan favorites and Asian fusion cuisine. Daily 10am-midnight. 102 Nanluogu Xiang, Dongcheng District. (8402 4729) 锣鼓洞天, 东城区南锣鼓巷102号

Feiteng Yuxiang Best *shuizhuyu* in town. Get a balcony seat, tuck in a bib, and get messy. 1) Mon-Fri 11am-2:30pm, 4:30pm-3am; Sat-Sun 11am-3am. Chunxiu Lu, 1 Gongti Beilu, Chaoyang District. (6415 3764); 2) Mon-Fri 11am-2:30pm, 4:30-10:30pm; Sat-Sun 11am-10:30pm. Xinyuan Nanlu (opposite Kunlun Hotel), Chaoyang District. (8455 2333); 3) Mon-Fri 11am-2:30pm, 4:30-10:30pm; Sat-Sun 11am-10:30pm. 17 Zhichun Lu, Haidian District. (8231 1286); 4) Mon-Fri 11am-2:30pm, 4:30-10:30pm, Sat-Sun 11am-10:30pm. B1/F, Chengming Dasha, 2 Xizhimen Nandajie (northeast corner of Xizhimen Qiao), Xicheng District. (5190 1778); 5) Mon-Fri 11am-2:30pm, 4:30-10:30pm, Sat-Sun 11am-10:30pm. 4/F North Bldg, The Place Shopping Center, 9 Guanghua Lu, Chaoyang District. (6589 5588) www.ftyx.com 沸腾鱼乡。1) 朝阳区工体北路1号春秀路; 2) 朝阳区新源南路佳亿时尚广场旁; 3) 海淀区知春路17号; 4) 西城区西直门南大街2号成铭大厦二楼(西直门桥东南角); 5) 朝阳区光华路9号世贸天阶中心北楼4层

Hong Jing Yu The original spicy fish (*shuizhuyu*) shop in Beijing. Clean and nicely lit. Daily 11am-10:30pm. Bldg 14, Guangxi-men Beili, Chaoyang District. (6420 4776) 红京鱼。朝阳区光熙门北里14楼

Kuxia Yizu Sample the Sichuan *shuizhu* shrimp, Leshan spicy shrimp or the oddly named "Sex and the City" (spicy crawfish). Daily 11am-2pm, 5-11pm. Dongsi Sitiao (western end), Dongsi Beidajie, Dongcheng District. (6400 8499) 酩酊逸族。东城区东四北大街东四四条

Lin's Kitchen Owned by the same people behind the Noodle Loft, Lin's serves up surprising Sichuan fusion cuisine, in stylishly modern surroundings. Daily 11am-10pm. 20 Xidawang Lu (next to Noodle Loft), Chaoyang District. (8777 5855) 林家小馆餐厅。朝阳区西大望路20号

Longshun Yuan Mala Xiangguo Long Shun Yuan's knack for impossibly potent spice has won it a devoted following. Calling ahead is recommended. Daily 9am-midnight. 1) 1 Huayuan Heyin Zhonglu, Wangjing (Near Guangshun Beidajie), Chaoyang District. (6473 3452); 2) 1/F, Tianxia Binguan, 8A Zhongguancun Nandajie, Haidian District. (6213 0489); 3) Eastern side of Anhuili, Yayuncun, Chaoyang District. (6481 0510) 龙顺园麻辣香锅。1) 朝阳区望京花园南中路东1号(近广顺北大街); 2) 海淀区中关村南大街甲8号天厦宾馆1层; 3) 朝阳区亚运村安慧里东(北辰购物中心东)

Lord of Salt Innovative Sichuan cuisine in a sassy hipster environment. Daily 10am-2pm, 5-9:30pm. Nanxincang, 22 Dongshihitiao, Dongcheng District. (6409 6185) 天下盐 食色空间。东城区东四十条22号南新仓文化休闲街

Mala Yuhuo (Spice Spirit) Imaginatively decorated chain of restaurants catering to a young, affluent crowd. Stick to the (extremely good) Sichuan staple dishes. Reservations recommended. 1) Daily 11am-midnight. 3/F, Sky Plaza, Dongzhimenwai Dajie, Dongcheng District. (8460 8558); 2) Daily 11am-10pm. 7/F, Grand Pacific Mall, 133 Xidan Beidajie, Xicheng District. (8265 6688); 3) Daily 11am-10:30pm. West gate of the Taiyang Yuan Xiaoku, Dazhong Si, Haidian District. (8211 9966) www.spicespirit.com 麻辣诱惑。1) 东城区东直门外大街天恒大厦3层(东方银座东); 2) 西城区西单北大街133号君太百货7层; 3) 海淀区大钟寺太阳园小区西门

South Beauty More a brand than a restaurant chain, South Beauty specializes in upscale locations and gorgeous, snooty staff. Voted "Outstanding Restaurant of the Year (Chinese)" and "Best Sichuan" in our 2009 Restaurant Awards. A dozen locations round town. For the full list, check www.thebeijinger.com. 1) Daily 11am-11pm. 3/F, Pacific Century Place, Gongti Beilu, Chaoyang District. (6539 3502); 2) Daily 11am-10pm. 2/F, West Wing, China World Shopping Mall, 1 Jianguomenwai Dajie, Chaoyang District. (6505 0809); 3) Daily 6am-10:30pm. 1/F, Shuncheng Hotel, 16 Financial Street, Xicheng District. (6622 9898) 俏江南。1) 朝阳区工体北路太平洋百货3层; 2) 朝阳区建国门外大街1号国贸西楼2层; 3) 西城区金融大街16号顺成饭店(平安大厦东侧面顺成酒店南面);

Very Sichuan Restaurant Traditional *lajiao*-based delicacies served up in a suitably un-Sichuanese, post-modern setting. Daily 11am-2pm, 5-9:30pm. B1/F, Bldg 1, e-Tower, 11 Zhongguancun Dajie, Haidian District. (5162 7878) 川流不息。海淀区中关村大街11号数码大厦B1层

Xinchuan Mianguan The chewy cold noodles here are doused in a sweet, slightly spicy, very peanut-y sauce that is simply addictive. Daily 6am-10pm. 14 Xinjiekou Nandajie, Xicheng District. (6618 2452) 新川面馆。西城区新街口南大街14号

Yuxiang Renjia Consistently good Sichuanese food in a pleasantly rustic-themed environment. Voted "Outstanding Sichuan" in our 2009 Restaurant Awards. 1) Mon-Fri 11am-10pm, Sat-Sun 11am-2:30pm, 5-9:30pm. 3/F, Bldg A, TYG Center, 2C Dongsanhuan Beilu (north of Sanyuan Dongqiao), Chaoyang District. (8441 7068); 2) Daily 11am-2pm, 5-9pm. 5/F, Lianhe Dasha (Union Plaza), 20 Chaoyangmenwai Dajie, Chaoyang District. (6588 3841); 3) Daily 10:30am-10:30pm. 1011, Bldg 4, Jianwai Soho, 39 Dongsanhuan Zhonglu, Chaoyang District. (5869 0653); 4) Mon-Fri 10am-2pm, 5-9pm; Sat-Sun 10am-9pm. Hepingli Nankou, across from the Guojia Linye Ju, Chaoyang District. (8422 0807); 5) Daily 10:30am-9pm. 6/F, Parkson Shopping Center, Fuxingmen, Xicheng District. (6602 3706) 渝乡人家。1) 朝阳区东三环北路丙2号天元港中心A座3层(三元东桥北侧); 2) 朝阳区朝阳门外大街20号联合大厦5层; 3) 朝阳区东三环中路39号建外Soho4号楼1011; 4) 朝阳区和平里南口国家林业局对面; 5) 西城区复兴门百盛购物中心6层

SOUTHEAST ASIAN

Chili crabs, black pepper crabs and drunken prawns. A well-rounded representation of Southeast Asian delectables.

Asia Bistro A place to go for Asian fusion, this hotel-restaurant specializes in cuisine from Thailand and Vietnam. Daily 6am-midnight. Lobby, JW Marriott Hotel, 83 Jianguo Lu, China Central Place, Chaoyang District. (5908 8511) 朝阳区建国路83号JW万豪酒店

Asian Star Southeast Asian restaurant serves a mishmash of Indian, Thai, Singaporean and Malaysian cuisines. Daily 11am-2:30pm, 5-10:30pm. 26 Dongsanhuan Beilu, Chaoyang District. (6582 5306) 亚洲之星新马印。朝阳区东三环北路26号

Cafe Sambal Authentic up-market Malay food in a lovely courtyard. Daily noon-midnight. 43 Doufuchi Hutong (just east of Jiugulou Dajie), Xicheng District. (6400 4875) 西城区豆腐池胡同43号(旧鼓楼大街往东走)

Hawka Inspired by Singapore's hawkker food stalls, Hawka's open kitchen turns out popular Asian street foods in a five-star environment. Wed-Sun 5:30pm-10pm. Beijing Marriott Hotel City Wall, 7 Jianguomen Nandajie, Dongcheng District. (5811 8888 ext 8266) 霍克亚洲餐厅。东城区建国门南大街7号北京万豪酒店

Kafe Peranakan This place captures Malaysia's eclectic gastronomy with its roti re-inventions such as banana, sausage and mayonnaise wraps. Daily 10am-midnight. 17 Kuntai International Center, Chaowai Dajie, Chaoyang District. (5879 0370) 阿哪汉餐吧。朝阳区朝外大厦昆泰国际公寓南侧17号

Malacca Legend This elaborate Malaysian restaurant boasts serene water views and zesty Southeast Asian cuisine. Daily 11am-10pm. 1) 1/F Building B, Ocean International Center, 58 East 4th Ring Road, Chaoyang District. (5908 0075); 2) On the banks of Luoma lake, Houshayu, Shunyi District. (8049 8902) 马六甲传奇。1) 朝阳区朝阳区东四环路58号远洋国际中心B座1层; 2) 顺义区后沙峪镇罗马湖畔

Nyonya Kitchen Peranakan cuisine at its finest. Daily 11am-10pm. Across from Gaojiyang Middle School, opposite the Lido Hotel, Chaoyang District. (6433 7377) 娘惹厨房。朝阳区高家园中学丽都饭店对面

Purple Haze Bistro Hip spot offers great Thai cuisine in classy surround-

ings, with live jazz on Wednesday and Sunday nights. Voted "Best Thai" in our 2009 Reader Restaurant Awards. Daily 11am-11:30pm. Rm 201, Bldg 3, China View, corner of Gongti Dong and Beilu, Chaoyang District. (6501 9345, purplehaze@purplehaze.com.cn) www.purplehaze.com.cn 紫苏庭。朝阳区工体东路丙2号中国红街3号楼201室

The Yard This sister restaurant of Nyonya Kitchen, its affordable menu satisfies even the most traditional of Malaysian palates. Mon-Thu 10am-2:30pm, 5-9:30pm, Fri-Sun 10am-9:30pm. 3 Kaifa Jie, Xibaixinzhuang, Houshayu, Shunyi District. (8049 9449) 庭院餐厅。顺义区后沙峪西白辛庄开发街3号

SPANISH

Olive-oil inspired seafood, paellas and beautiful jamon serrano.

Agua The finest Spanish/Catalonian food in town to match its upscale setting inside the Ch'ien Men 23 complex. Daily noon-2pm, 6:30-10:30pm. Ch'ien Men 23, 23 Qianmen Dongdajie, Dongcheng District. (6559 6266) 东城区前门东大街23号

Ashandi The sangria and gazpacho are delicious, but the bistro-style setting feels worn-out. Daily 11:30am-2pm, 6-11pm. 168 Xinzhong Jie (opposite north gate of Workers' Gymnasium), Chaoyang District. (6416 6231) 阿山蒂。朝阳区新中街168号工人体育馆北门对面

Carmen The menu at this whitewashed Spanish restaurant takes in tapas plates, hearty salads, paella and even roasted whole suckling pig. 11am-2am. Nali Patio (opposite north entrance of Let's Burger), 81 Sanlitun Beijie, Chaoyang District. (6417 8038) 朝阳区三里屯北街81号(哪里花园边)

MARE Nice atmosphere. Go for tapas every day and paella on weekends. 11:30am-11:30pm. 1/F, E-Tower, 12C Guanghua Lu, Chaoyang District. (6595 4178/2890) 古老海西餐厅。朝阳区光华路12号数码01大厦1层



Olas Tapas Café Offers a warm ambiance, inexpensive drinks and good food. The "tapas" are mini-meals, rather than little bar snacks in the Spanish style. Daily 10am-10pm. 59-10 The Village at Sanlitun, Sanlitun Beilu, Chaoyang District. (6417 5657) 朝阳区三里屯北路三里屯Village南区S9-10

Tapas Spanish Bar and Restaurant Enjoy Spanish snacks (tapas) with your cocktails at this hacienda-cum-restaurant. Daily 10:30am-midnight. 2/F, Nali Mall, Sanlitun Lu, Chaoyang District. (6417 8038/7946) 达帕世。朝阳区三里屯路那里服装市场2层

STEAKHOUSES

CRU Steakhouse The sleek, warm design of the JW Marriott's steak restaurant is reflective of the rich, refined cuts served up by its open kitchen. Daily 11:30am-2pm, 6-10pm. 2/F, JW Marriott Hotel, China Central Place, 83 Jianguo Lu, Chaoyang District. (5908 8530) 朝阳区建国路83号华贸中心JW万豪酒店2层

Grange This steakhouse serves mean and delicate cuts. 20 kinds of mustard, salt and pepper available. Daily 6am-11pm. 2/F The Westin Beijing Chaoyang, 1 Xinyuan Nan Road, Chaoyang District. (5922 8888) 朝阳区新源南路1号

Pullman Steak The imperial steak is an

opulent cut of prime rib that serves ten people. Daily 11am-2:30pm, 5-10pm. Stall 109, Bldg 3, China View, Gongti Donglu, Chaoyang District. (8587 1055) 葛蔓牛排。朝阳区工体东路中国红街3号楼109室

Steak Exchange Serves up a wide variety of steaks in a comfortable and relaxed atmosphere. Daily 11:30am-2:30pm, 5:30-10pm. InterContinental Hotel, 11 Finance Street, Xicheng District. (5852 5888 ext 5916) 西城区金融街11号洲际酒店

TAIWAN

Light, sweet dishes that use ginger and basil prominently. Includes seafood, small dishes and snacks.

Bellagio Moneyed hipsters satisfy their midnight munchies at this Taiwanese eatery. Don't miss the stunning shaved ice desserts. Voted "Best Taiwanese" in our 2009 Restaurant Awards. 1) Daily 11am-10pm. 6/F, Shin Kong Place, 87 Jianguo Lu, Chaoyang District. (6530 5658); 2) Daily 11am-5am. 6 Gongti Xilu, south of the Gongti 100 Bowling Alley, Chaoyang District. (6551 3533); 3) Daily 11am-4am. 35 Xiaoyun Lu, beside Kiss Disco, Chaoyang District. (8451 9988); 4) Daily 11am-2am. Bldg 4, Area 2 Anhui Beili, Yayuncun, Chaoyang District. (6489 4300) 鹿港小镇。1) 朝阳区建国路87号新光天地6层; 2) 朝阳区工体西路6号(工体100南边); 3) 朝阳区霄云路35号; 4) 朝阳区亚运村安慧北里2区4号楼(炎黄艺术馆斜对面)

Danshui Serving up popular Taiwanese dishes such as *tian-bu-la* and *o-a-chian* as well as traditional street foods. Great for a family meal. Daily 11:30am-2:30pm, 5:30-9:30pm. 6A Shunhuang Lu, Sunhe Xiang, Chaoyang District. (8459 1688) 淡水复式餐厅。朝阳区孙河乡。顺黄路甲6号

Golden Spoons Taiwanese Food If you like Bellagio, then you'll like this place too. Crystal chandeliers and velvet plush chairs, great-tasting dishes and an extensive desert menu, all at a reasonable price. Daily 11am-11pm. 5/F, South Place, The Place, 9 Guanghua Lu, Chaoyang District. (6587 1472) 金汤匙私房菜。朝阳区光华路9号世贸天阶南街5层

Home Sweet Home Excellent traditional Taiwan dishes such as *o-a-chian*, three cup chicken and Taiwanese sausage. Voted "Outstanding Taiwanese" in our 2009 Restaurant Awards. Daily 11am-2pm, 5-10pm. 235 Chaoyangmennei Xiaojie, Chaoyang District. (6522 9889) 小城故事。朝阳区朝阳门内小街235号

Shin Yeh Authentic Taiwanese food with imported foodstuff from the island itself. Try the barbecued pigeon. Voted "Outstanding Taiwanese" in our 2009 Restaurant Awards. 1) Daily 11am-10pm. L401, 4/F, The Gate Mall, 19 Zhongguancun Dajie, Haidian District. (8248 6288); 2) Daily 11:30am-3pm, 5:30pm-midnight. 6 Gongti Xilu (ground floor of the Gongti 100 bowling alley), Chaoyang District. (6552 5066) 欣叶。1) 海淀区中关村大街19号新中关购物中心4层L401; 2) 朝阳区工体西路6号(工体100一层)

Slim Taste Noodles & Bar Choose from heaps of noodles, as well as a respectable selection of dumplings, wontons, soups, congees and desserts. Daily 10am-11pm. S9-32, South Area, the Village at Sanlitun, 19 Sanlitun Lu, Chaoyang District. (6415 9699) 西龙纤味拉面馆。朝阳区三里屯路19号三里屯Village南区S9-32

THAI

Fresh ingredients often using fish sauce, lemongrass and coconut milk. Spicy. See Indian and Vietnamese listings for additional Thai choices.

Banana Leaf Somewhere, amidst a river crawling with fake alligators, long tail boats and overflowing with exotic plastic fruits, lies the answer to your Thai food cravings. Voted "Outstanding Thai" in our 2009 Restaurant Awards. 1) Daily 11am-11pm. Inside Sanyuan Dongqiao (on the west side, opposite Jingxin Dasha), Chaoyang District. (6460 2340); 2) Daily 11am-11pm. Courtyard 4, Gongti Beilu, Chaoyang District. (6506 8855); 3) Daily 11am-10pm. 2/F, Finance Center, Zhongguancun Shopping Center, 58 Beishihuan, Haidian District. (5986 3666) 蕉叶。1) 朝

阳区三元东桥内西侧。京信大厦对面；2) 朝阳区工体北路4号院内凯富酒店后；3) 海淀区北四环东路58号中关村广场金融中心商业2楼

Lan Na Thai Suave Thai eatery serving good quality, classic Thai dishes at expensive prices. Voted "Outstanding Decor" in our 2009 Restaurant Awards. Daily noon-2.30pm, 5.30-10.30pm. 26 Dongcaoyuan, Gongti Nanlu, Chaoyang District. (6551 6788) 兰娜, 朝阳区工体南路东草园26号

Lantung This three floor bar, lounge and restaurant is a breezy retreat for some spicy Thai cuisine. Daily 10.30am-2am. Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6213) 兰泰, 朝阳区朝阳公园路6号蓝色港湾国际商区

Lemongrass Thai and Indian Restaurant Their affordable lunch buffet with Thai and Indian dishes keeps the crowds coming. Daily 11am-11pm. 1) 17 Jianguomenwai Dajie, behind the Friendship Store, Chaoyang District. (6591 3100, 6586 3150); 2) 1/F, Jinzhiquiao Dasha, 1A Jianguomenwai Dajie, Chaoyang District. (6500 3855) 柠檬叶泰印餐厅; 1) 朝阳区建国门外大街17号友谊商店后; 2) 朝阳区建国门外大街1号金之桥大厦1层

Lemon Leaf Sleek Thai hot pot eatery with a choice of eight different broths. Daily 11am-11pm. 15 Xiaoyun Lu, Chaoyang District. (6462 5505) 柠檬叶子, 朝阳区霄云路15号

Lotus Root Tasty Southeast Asian favorites with a coffee and bar menu. Elegant and intimate. Daily 10am-midnight. 29, 32 Yandai Xiejie, Xicheng District. (6407 7857, 8401 5544) 莲花, 西城区烟袋斜街29, 32号

Pink Loft Pink Loft offers a flamboyant setting for average Thai food. Daily 11am-midnight. Courtyard 4, Gongti Beilu (2nd Floor of The Loft), Chaoyang District. (6506 8811) 粉酷, 朝阳区工体北路4号院内(藏酷二层)



Purple Haze Books, coffee and Wi-Fi create the perfect atmosphere for a lazy afternoon. Voted "Best Thai" in our 2009 Restaurant Awards. 1) Daily 11am-11.30pm. Opposite the north gate of the Workers' Stadium (in the small alley behind the ICBC Bank), Chaoyang District. (6413 0899, 8774 6387, purplehaze@purplehaze.com.cn); 2) Daily 10.30am-midnight. 201, Bldg 3, China View, C2 Gongti Donglu, Chaoyang District. (6501 9345, purplehaze@purplehaze.com.cn) www.purplehaze.com.cn 紫苏庭; 1) 朝阳区工体北门对面胡同工商银行后; 2) 朝阳区工体东路丙2号中国红街3号楼201

Serve the People Popular restaurant with a large laowai fan base and pleasant terrace. Honorable mention for "Best Thai" in our 2009 Restaurant Awards. 1) Daily 11am-10.30pm. 1 Sanlitun Xiwujie (next to Athena), Chaoyang District. (8454 4580); 2) Daily 11am-11pm. Feijiacun Yuan, 8 Laiguangying Donglu (near the Cuigezhuan police station), Chaoyang District. (8470 4792) 为人民服务; 1) 朝阳区三里屯西五街1号; 2) 朝阳区来广营东路8号费家村院(近崔各庄派出所)

TIBETAN

Features mutton and yak meat in a variety of cooking styles as well as the barley-based tsampa.

Ganglamedo Traditional Tibetan food, with ingredients flown in from the highlands. Try the "eight prosperity symbols,"

tsampa, momos and yak steak. Daily 9am-2am. 1/F, Great Hyatte Int'l Apartments, 38 Zaoying Beili, Chaoyang District. (6592 3159) www.ganglamedo.com 网拉梅朵, 朝阳区枣营北里38号海悦名门公寓1号

Makey Ame Beijing's premier Tibetan restaurant. The best dishes are curried potatoes, roasted lamb, grilled mushrooms and beef with pickled carrots. T1) Daily 11am-midnight. 2/F, Jinhuyuan Gongyu, Baijia Zhuang Dongli 23, Chaoyang District. (6508 8986); 2) Daily 11.30am-2am. 11A Xiushui Nanjie, Jianguomenwai, Chaoyang District. (6506 9616) 玛吉阿米; 1) 朝阳区白家庄东里23号锦湖园公寓会所2层; 2) 朝阳区建国门外秀水南街甲11号

VEGETARIAN

No animals were harmed in creating the dishes served in these restaurants, though the vegetables may have suffered terribly.

Lotus in Moonlight You can tell it's the real deal by the number of monks who dine here. Hard to find, but worth the search. Voted "Outstanding Vegetarian" in our 2009 Restaurant Awards. 1) Mon-Fri 11am-2pm and 5-9.30pm, Sat-Sun 11am-9.30pm. 12 Liufang Nanli, Chaoyang District. (6465 3299); 2) Mon-Fri 11am-2pm and 5-9pm, Sat-Sun 11am-9pm. 3/F, Disanji Creative Space, 66 Beishuan Xilu, Haidian District. (6268 0848/1318) 荷塘月色素食; 1) 朝阳区柳芳南里12号楼; 2) 海淀区北四环西路66号方三里3层

Pure Lotus Vegetarian Run by monks, their creative dishes will leave you with a full stomach, a clear conscience and a considerably lighter wallet. Voted "Best Vegetarian" in our 2009 Restaurant Awards. Daily 11am-11pm. 1) Tongguang Bldg, 12 Nongzhanguan Nanlu, Chaoyang District. (6592 3627, 8703 6669); 2) 3/F, Holiday Inn Lido, Jiangtai Lu, Chaoyang District. (8703 6668, 6437 6288) 净心莲; 1) 朝阳区农展馆南路12号(通广大厦内); 2) 朝阳区丽都假日饭店三层, 首都机场将台路

Still Thoughts Vegetarian Restaurant Vegetarian oasis that forgoes the hype and high prices for thoughtfully prepared mock meats and other vegetarian dishes. Daily 11am-10pm. 1) 18A Dafosi Dongjie, Yuqun Hutong (turn right onto Yuqun from Dafosi, which continues from Meishuguan Dongjie), Dongcheng District. (6400 8941); 2) 30A Gaojiangqiao Lu (inside the Meiyuan Hotel), Haidian District. (6225 5792) 静思素食坊; 1) 东城区大佛寺东街甲18号育群胡同(美术馆东街往北); 2) 海淀区高梁桥路甲30号(梅苑饭店院内)

Vegan Hut Simple vegan eatery serving fast and delicious set meals with no MSG. Stall 0912, 2/F, Bldg 9, Jianwai Soho, 39 Dongsanhuan Zhonglu, Chaoyang District. (5869 9856, 139 1172 9610) 维根小屋, 朝阳区东三环中路39号建外Soho9号楼2层0912

Veg-on Modest black and white décor, yummy vegetarian dishes and sweet Taiwanese desserts will have you back for more. Voted "Outstanding Vegetarian" in our 2009 Restaurant Awards. Daily 11am-10pm. Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District. (5905 6301/6) 家乡素食, 朝阳区朝阳公园路6号蓝色港湾国际商区

Xiangyang Xiaozhu Classic Chinese dishes rendered guilt-free draw the staff vegan back to this restaurant again and again. Daily 11am-2pm, 5-9pm. Beisanhuan (20m west of Dazhong Si), Haidian District. (8211 2140) 香阳小筑, 海淀区北三环大钟寺西20米

Xu Xiang Zhai Vegetarian Restaurant Vegetarian gormandizers delight at the glorious all-you-can-eat buffet, including hot pot options. Daily 11.30am-9pm; lunch buffet 11.30am-2pm, dinner buffet 5.30-9pm. 26 Guozhijian Dajie, Dongcheng District. (6404 6568) 叙香斋, 东城区国子监大街甲26-1号

VIETNAMESE

Light, relatively uncomplicated cooking with fresh flavors; not as spicy as Thai food. Favorites include beef noodle soup and imperial rolls. See also: Thai.

Luga's Pho Pho Pho and other Vietnamese dishes from the ever-cheerful Luga. Daily 24hrs. Above Luga's (opposite Tongli Studio), Sanlitun Houjie, Chaoyang District. (6413 2786) 朝阳区三里屯后街同里对面

Muse Parisian Vietnamese Brasserie A modish Indochine eatery with bowls of pho, spring rolls, soups and coffees of both Vietnamese and French persuasion. Voted "Best Vietnamese" in our 2009 Restaurant Awards. 1) 10pm-4am. 1/F, Tongli Studios (next to Kokomo entrance), 43 Sanlitun Beilu, Chaoyang District. (6415 6388); 2) Daily 11am-11pm. 1 Chaoyang Gongyuan Xilu, Chaoyang District. (6586 3188) 妙; 1) 朝阳区三里屯北路43号同里1层; 2) 朝阳区朝阳公园西路一号

Nuage Worth visiting for its chic, French colonial atmosphere and stunning lakeside location. Voted "Outstanding Vietnamese" in our 2009 Restaurant Awards. Daily 11am-11pm. 22 Qianhai Dongyan, Xicheng District. (6401 9581) 庆云楼, 西城区前海东沿22号

Va Va Voom Classic Vietnamese fare such as fresh summer rolls, grilled duck salad and pho noodles. Daily 11am-11pm. S4-32, 3/F, Bldg 4, The Village at Sanlitun, 19 Sanlitun Beilu, Chaoyang District. (6416 3732, 6417 2210) 越时代, 朝阳区三里屯北路19号三里屯Village南区4号楼3层S4-32

XINJIANG & MUSLIM

Plenty of lamb dishes including the ubiquitous lamb skewers (yangrou chuan'r), best eaten with various Arabic-style flat breads (naan).

Afunti Busloads of tourists pack this high-end Xinjiang style restaurant every night. Voted "Outstanding Xinjiang" in our 2009 Restaurant Awards. Daily 10.30am-11pm. 166 Chaoyangmennei Dajie, Dongcheng District. (6527 2288, 6525 1071) 阿凡提, 东城区朝内大街166号

Alamuhan With nine branches across China, this chain offers the whole Xinjiang experience: dancing shows, delicious food and, of course, chuan'r. Daily 9.30am-10pm. 2/F, 19 Haidian Lu (opposite the south gate of Peking University), Haidian District. (6563 3969) 阿拉木汗餐厅, 海淀区海淀路19号2层(北大南门对面)

Crescent Moon Muslim Restaurant This clean, atmospheric neighborhood dive is possibly one of the best in town. Voted "Outstanding Xinjiang" in our 2009 Restaurant Awards. Daily 10.30am-11pm. 16 Dongsu Liutiao (alley number six, 100m west of Chaonei Beixiaojie), Dongcheng District. (6400 5281) 弯弯的月亮, 东城区东四六条16号

Xinjiang Islam Restaurant Hearty Xinjiang cuisine from the people who know it best in Beijing: the staff of Xinjiang province's Beijing representative office. Daily 11am-10pm. Xinjiang Provincial Government Office, 7 Sanlihe Lu, Xicheng District. (6830 1820) 新疆伊斯兰饭庄, 西城区三里河路7号

Xinjiang Red Rose The rowdy Red Rose packs 'em in with nightly music and belly dancing performances. Voted "Best Xinjiang" in our 2009 Restaurant Awards. Daily 11am-11pm. Inside Xingfu Yicun 7 Xiang, opposite Workers' Stadium North Gate, Chaoyang District. (6415 5741) 新疆红玫瑰餐厅, 朝阳区工人体育场北门对面幸福一村7巷内

Yong Sheng Zhai Opened 30 years ago, this veritable hole-in-the-wall does what old-school eateries do – serve a few specialty dishes, excellently done. Daily 9am-9pm. 40 Qihelou Dajie, Dongcheng District. (6522 4647) 永盛斋, 东城区骑河楼大街40号

YUNNAN

This cuisine is a moderate balance of a light use of spices paired with fresh and tender ingredients.

Dali Courtyard Atmospheric decor, soothing music and easy-going hospitality. Set menu only. Voted "Outstanding Outdoor Dining," and "Outstanding Yunnan" in our 2009 Restaurant Awards. Daily 10am-9.30pm. 67 Xiaojingchang Hutong, Gulou Dongdajie, Dongcheng District.

(8404 1430) 大理, 东城区鼓楼东大街小经厂胡同67号

Fenghuang Zhu Reasonably priced Yunnan fare and a great assortment of exotic liquors. Don't miss the beautiful mint salad appetizer. Daily 11am-11pm. 128 Jiugulou Dajie, Xicheng District. (6402 0227) 凤凰竹, 西城区旧鼓楼大街128号

Golden Peacock Dai Ethnic Flavour Try the pineapple rice and the spicy lettuce salad, but get there early if you don't want to wait for a table. Daily 11am-9.15pm. 16 Minzu Daxue Beilu, Weigongcun, Haidian District. (6893 2030) 孔雀傣家风味餐厅, 海淀区魏公村民族大学北路16号楼

Jia 21 Hao Spacious and trendy restaurant for Yunnan minority cuisine, drinks and relaxation. Daily 11am-10.30pm. 21 Baichu Cheng Donglu, Chaoyang District. (6489 5066) 甲21号, 朝阳区北土城东路甲21号

Middle 8th Restaurant Try the Yunnan-style spare ribs and the dragon beans. Voted "Best Yunnan" in our 2009 Restaurant Awards. 1) Daily 11am-11.30pm. Zhongba Lou, Sanlitun Zhongjie, Chaoyang District. (6413 0629); 2) Daily 11am-10.30pm. R17, Zhongguancun Pedestrian Mall, 15 Zhongguancun Dajie, Haidian District. (5172 1728) 中八楼; 1) 朝阳区三里屯中街中八楼; 2) 海淀区中关村大街15号中关村广场步行街R17

No Name Restaurant Burrowed within Houhai's hutongs, this stylish Yunnan eatery attracts trendsetters eager to escape Yinding Qiao's neon, noise and tourists. Voted "Outstanding Yunnan" in our 2009 Restaurant Awards. Daily 10.30am-2am. 1 Dajinsi Hutong, Xicheng District. (8328 3061) 无名云南餐吧, 西城区大金丝胡同1号

Rainbow Experience Yunnan's ethnic and culinary traditions, the home of puer tea and China's freshest wild mushrooms. Daily 11.30am-2.30pm, 5.30-10pm. F4, Crowne Plaza Sun Palace, Yunnan Dasha, 12 Qisheng Zhonglu, Dongbei Sanhuan, Chaoyang District. (6452 1808) 彩云间, 朝阳区东北三环七圣中路12号云南大厦北京新云南皇冠假日酒店4层

Sandie Shui A delicious addition to Beijing's hot pot scene, Sandie Shui is dedicated to the Lijiang pork spareribs variety. Mon 5-10pm, Tue-Fri 11am-2pm, 5-10pm, Sat-Sun 11am-10pm. 25 Donggong Jie, Gulou Dongdajie (turn right at the first alley west of Jiaodaokou), Dongcheng District. (6404 1190) 三叠水丽江腊排骨火锅, 东城区鼓楼东大街东公街25号(交道口西边第一个胡同右转)

South Silk Road Opened by a Beijing-based artist, this super-hip restaurant offers a minimalist interior, down-home Yunnan specialties and their own brand of rice wine. Voted "Outstanding Yunnan" in our 2009 Restaurant Awards. 1) Daily 11am-10.30pm. 3/F, Bldg D, Soho New Town, 88 Jianguo Lu, Chaoyang District. (8580 4286); 2) Daily 10.30am-10pm. 5/F, APM Mall, Wangfujing Dajie, Dongcheng District. (6526 8401); 3) Daily 10.30am-10.30pm. 2-3/F, North Bldg 4, Area 2, Anhuili, Chaoyang District. (6481 3261) 茶马古道; 1) 朝阳区建国路88号Soho现代城D座3层会所; 2) 东城区王府井大街新东安广场5层; 3) 朝阳区安慧里2区4号楼3层

ZHEJIANG

Includes cuisines from Hangzhou and Shaoxing. Light dishes using ingredients that are fresh and tender with a mellow fragrance.

Qu Na'r Homestyle cooking in an arty, post-modern environment. This is art star Ai Weiwei's brainchild and we're not disappointed. Try the plum wine infused with red bayberries. Daily 4pm-2am. 16 Dongsanhuan Beilu (in the alley behind the La Popo sign), Chaoyang District. (6508 1597) 去那儿, 朝阳区东三环北路16号(辣婆婆牌后面巷内)

Xihu Chuan Cai Funky minimalist setting contrasts with traditional Hangzhou cuisine. Try the lao ya mian or the songao yugeng – a thick fish soup. Daily 11am-2pm, 4.30-10.30pm. 6 Di'anmen Xidajie (Ping'an Dadao), Xicheng District. (8400 2929) 西湖船菜, 西城区地安门西大街6号