

PETER LE ★ NUO HOTEL ★ PICNICS ★ RAN MUSIC

# thebeijinger

2015/08

## 24-HOUR BEIJING

A GUIDE FOR NIGHT OWLS AND  
EARLY BIRDS



ISBN 978-7-900747-75-4



9 787900 747754 >



thebeijinger

**Don't miss our fantastic events all year around!**

## JANUARY

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31



## FEBRUARY



## March

## Annual Reader Restaurant Awards



## APRIL



## May

# Annual Reader Bar & Club Awards



## JUNE

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				



# July

# Burger Festival



## AUGUST

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					



## September

# Pizza Festival



# October

# 14th Anniversary Party



## NOVEMBER

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

 the\_beijinger the\_bejinger

**www.thebeijinger.com**

the**music**

the**nightlife**

the**arts**

the**style**

the**drink**

the**food**

the**beijinger**

expect something fresh every time



the\_beijinger



the\_beijinger



theBeijinger



[www.thebeijinger.com](http://www.thebeijinger.com)

# thebeijinger

A Publication of

**True Run Media**

Helping the international community get the most out of life in Beijing

**出版发行:** 云南出版集团

云南科技出版社有限责任公司

**地址:** 云南省昆明市环城西路609号, 云南新闻出版大楼2306室

**责任编辑:** 欧阳鹏, 张磊

**书号:** 978-7-900747-75-4

全国广告总代理: 深度体验国际广告(北京)有限公司

北京广告代理: 北京爱见达广告有限公司

地址: 北京市朝阳区关东店北街核桃园30号孚兴写字楼B座6层

邮政编码: 100020

电话: 5779 8877

Advertising Hotline/广告热线: 5941 0368 /69 /72 /77 /78 /79

6th Floor, Tower B, Fuxing Office Building, 30 Hetaoyuan,

Guandongdian North Street, Chaoyang District, Beijing 100020

**Founder & CEO** Michael Wester

**Owner & Co-Founder** Toni Ma

**Executive Editor** Steven Schwankert

**Deputy Managing Editor** Robynne Tindall

**Editors** Kipp Whittaker, Margaux Schreurs, Patrick Li

**Art Director** Susu Luo

**Designer** Xi Xi

**Production Manager** Joey Guo

**Contributors** Jim Boyce, George Ding

**Events & Brand Manager** Shane Zhao

**Digital Strategy and Marketing Director** Jerry Chan

**HR & Communications Manager** Tobal Loyola

**HR Officer** Laura Su

**Accountant** Judy Zhao

**Junior Financial Assistant** Mengya Liu

**Admin & Distribution Executive** Cao Zheng

**IT Support** Arvi Lefevre, Yan Wen

**Web Editor** Tom Arnstein

**Photographers** Uni You, Sui, Ken

**Sales Director** Ivy Wang

**Senior Account Executive** Sheena Hu

**Account Executives** Winter Liu, Veronica Wu, Emma Xu, Sasha Zhang,

Olesya Sedysheva, Wilson Barrie

**Sales Coordinator** Gladys Tang

General inquiries: 5779 8877

Editorial inquiries: [editor@thebeijinger.com](mailto:editor@thebeijinger.com)

Event listing submissions: [listings@thebeijinger.com](mailto:listings@thebeijinger.com)

Sales inquiries: [sales@truerun.com](mailto:sales@truerun.com)

Marketing inquiries: [marketing@truerun.com](mailto:marketing@truerun.com)

Distribution inquiries: [distribution@truerun.com](mailto:distribution@truerun.com)



[www.issuu.com/thebeijinger](http://www.issuu.com/thebeijinger)



[the\\_beijinger](http://the_beijinger.weibo.com)



[theBeijinger](#)



[www.facebook.com/theBeijinger](http://www.facebook.com/theBeijinger)



[theBeijinger](#)



## CITY SCENE

04

**What's Happening:** The most important dates this month  
**Best of the Blog:** The most popular stories from *theBeijinger.com*  
**Scene & Heard:** Go on, take a look at yourselves, you beautiful people

## COVER FEATURE

12

This month we looked at everything you need to know to be a night owl, an early bird, or just survive outside of regular business hours in Beijing. We've got suggestions for everything from restaurants, to pharmacies, to topping up your electricity in the middle of the night

## FOOD & DRINK

20

**What's New:** Kenny's Burgers, Zhang Mama, Crab Girl, Sanyouting, Yolanda's Secret, Buena Onda, Adam's  
**Feature:** *The Beijinger* Burger Cup is back for 2015!  
**Alfresco:** Courtyard Bistro  
**Alleyway Gourmet:** Goemon  
**Back For More:** Red Chamber  
**Dining Feature:** Fantastic picnic spots and where to find them  
**Provincial Restaurants:** Gansu Provincial Government Restaurant  
**Dining Q&A:** Jacky, Owner, Laker's  
**Wikipedia:** L is for ... *lamian*, *longjing tea*, *ludan*, *luohan zhai*  
**Just Desserts:** Amandine  
**Taste Test:** Toothpaste  
**Drinks Feature:** Whisky and tea pairings  
**World Baijiu Day:** Where to celebrate World Baijiu Day in Beijing  
**A Drink With:** Claudia Masüger, CEO and Founder, Cheers  
...plus what we've loved eating this month

## GO

50

**What's New Venues:** Blue Hawaii, Monster Park, Papp's Tea Lab  
**Staycation:** NUO Hotel Beijing  
**Get Out:** Bali  
**Taobao Store of the Month:** Zumu'Show

## MEET

58

**Feature:** Penny's Food Studio  
**LGBT Feature:** Peter Le  
**Feature:** Ran Music

## EVENTS

64

What you shouldn't miss this month

## PEKING MAN

72

George's short film attracts unwanted attention

NEXT MONTH:  
EXTREME  
BEIJING

SEPTEMBER  
EVENTS  
DEADLINE:  
AUGUST 14

Kristen Lum and Tim Hill  
were photographed for  
the cover by Uni You.



The most important dates this month

# WHAT'S HAPPENING



## AUG 2

### Glug Presents: Why We All Eat Potatoes

Learn how Frederick the Great turned potato from a forced failure into the must-have food for the Prussian masses, using still-relevant branding techniques.

## AUG 11

### Mew

Mew carry on the Danish tradition of doing things just a little better than the rest of us with a clean, immaculate sound that translates perfectly from their recordings to the stage.



## AUG 14

### Mr. C

Mr. C emerged as a pioneering force in the house music scene in 1987 and has continued to be instrumental in the global proliferation of dance music. Experience him live as he blows the roof off of Dada.

## AUG 20

### Qixi (Chinese Valentine's Day)

You'll be in the doghouse with your Chinese significant other if you happen to forget this one. Check out our Don't Miss section for the best ways to celebrate this romantic occasion.



Visit [thebeijinger.com](http://thebeijinger.com) for even more events and details.

For more events, see p64.

## LETTER FROM THE EDITOR

I've wanted to do a 24-hour Beijing feature for a while. Only a generation ago, you couldn't eat dinner in Beijing if you sat down later than 6pm, 6.30pm if the kitchen staff happened to be in a really good mood. Public transportation ended at 10pm, and even if you could afford a ride, there weren't enough non-hotel places open late to warrant an after-hours jaunt.

Now, Beijing never closes. Hit the streets after 10pm and there are still traffic jams. Get up early and a whole bunch of people are already riding around on *sanlunche*, markets are alive, and breakfast is frying up across the city. Late at night, there is booze, food, and music, not to mention other places that remain open just in case something goes wrong. The early riser, the insomniac, and the second-shift worker will all discover that Beijing has almost as much to offer them as people who adhere to a more traditional schedule. While the weather's warm, take the time to explore our city after dark, and be surprised at what's on offer off the clock.


Elsewhere in this issue, Margaux Schreurs interviews Peter Le, the Vietnamese-American entrepreneur and gay icon best known for his adult exploits. She also jets off to Bali for this issue's edition of our Get Out travel feature. Robynne Tindall spends the night at the new NUO Hotel, and then looks at the very best spots for picnics around Beijing. Kipp Whittaker walks the line of good taste to discover whether tea and whisky actually make a good combination. He also visits a creepy pet store, a Peruvian pop-up restaurant, and a cool surf shop.

I hope you enjoy the August issue of the Beijinger.

*Schwankert*

Steven Schwankert  
Executive Editor


Refresh your skin with our Rmb 320 (approx)  
**Express Purifying Facial** this August  
Until stock last



Featured in Asia Spa July/August 2011  
Recommended by Asia Spa China edition 2012/2013

- 17 Gongtiwei Lu (Opposite Worker's Stadium) Tel: 64179395
- 2nd Floor, Somerset Grand Fortune Garden  
46 Liangmaoqiao Lu Tel: 84401493

Operating hours: 11:00am-10:30pm  
www.bodhi.com.cn



**Spring Promotion!**  
learn more at our center!  
**010-65930478**  
**010-65080244**  
www.berlitz.com.cn

Chinese, English, German,  
France, Italy, Spanish.....  
52 languages.  
1-on-1 private lessons or  
1-on-2 semi-private lessons  
with native fluent teachers.  
Your customized learning  
experience!

**Berlitz! A 137-Year  
Language Training Legend!**

**Berlitz** 奧立茲 A Global Education Company  
Floor 8, Xizhu Building, No. 8, Ritou Road

**LOOKING  
FOR  
MORE  
EVENTS?**  
OVER 600 MORE AT  
[thebeijinger.com/events](http://thebeijinger.com/events)





## POSCO CENTER SETS THE WANGJING STYLE

As one of Korea's chief architectural innovators, POSCO Center brings a sterling reputation to its first Beijing foray, with this new office complex set to leave an indelible mark on our Capital's skyline. Moreover, this relationship will be mutually beneficial, thanks to the POSCO Center Beijing's location in the budding Wangjing subdistrict.

The new POSCO Center will be comprised of two smooth yet contoured twin towers, the taller standing at 33 stories with the other reaching 25 – both are connected by a three-story linear dynamic podium building. The complex not only has well-designed and stylish office spaces, but also great lifestyle service amenities, including a high-end staff canteen, shopping mall, and a fitness and health center, for employees looking to stay fit and active during their workday.

There is also a well-designed sunken garden, rooftop garden, verdant green spaces, and walkways, which will offer employees the perfect place for learning and relaxation.

POSCO Center is situated near several apartments and residential areas, and it is close to several banks, department stores, Wangjing Park, and more. It offers a

lush, green reprieve from the city's hustle and bustle and an escape from the pressures of work. Most importantly, POSCO Center boasts sleek futuristic conference centers that provide employees working for both startups and renowned multinational corporations with advanced intelligent office systems, video conference systems, and the workspaces they need to take their business to the next level.

Because Western cultural touchstones have greatly influenced the area in recent years, POSCO Center now has a host of Western retail and dining options, making it no longer solely dominated by the "hallyu" (Korean-style) trend – top-notch Western restaurants, a "global F&B space", and numerous stores, arts and culture spaces are all available to fit residents' lifestyles.

There are also international cuisine and food courts in the surrounding area near the POSCO Center, particularly in the Lido area, as well as regular farmers markets in the hutongs, giving residents plenty of dining options to choose from – even authentic Chicago-style deep dish pizzas.

The POSCO Center's impressive array of convenient features and services mirrors rapid development and



growing sophistication of the Wangjing area. The area has been dubbed a “city within a city” and is home to the offices of several renowned international corporations, including Microsoft, Caterpillar, Mercedes-Benz, and Sony-Ericsson, as well as a variety of innovative start-ups. This mix of established and burgeoning corporate cultures gives the neighborhood a unique and fluid dynamic, not to mention plenty of aspiring entrepreneurs in need of the innovative office spaces that the POSCO Center Beijing provides.

In addition to this promising professional foundation, the POSCO Center also provides many advanced management systems and technologies, including “speed gates,” intelligent parking systems for cars and bicycles, and environmental regulation systems (i.e. convector system, automatic CO2 regulators, solar heating and ice-thermal storage, automatic humidity regulators, and 24-hour security). This high-tech equipment and all of these amenities make the POSCO Center a truly modern, international and attractive work and lifestyle center and a “second hometown” for the over 100,000 expats who live and work in the area.

Sue Ha, a Korean American who has lived in Wangjing since 2008 says it is an ideal living space and language environment – both the foreigners and Chinese who live and work here can be exposed to different cultures, international food and foreign languages, and most of the food can be delivered for free at all hours of the night. There are also currently more subway lines opening in the area, which will make it even more convenient.

The new POSCO Centre has a cultural experience area on the lower ground floor, giving people easy, one-stop exposure to different countries. The ground floor will house international business rest area, futuristic conference centers, multi-function room, restaurants and bars, and more to satisfy the international employees’ demands.

Sue Ha says these burgeoning foreign businesses like POSCO Center are impressive, but adds that Wangjing still has a long way to go in this regard, explaining: “There are many foreigners living here. Since Lido that is the closest place to us, the POSCO Center is also desirable because its global F&B space. If a Jenny Lou’s or similar supermarket opened in this area, it would do well.”

The opening of massive new buildings like the POSCO Center will certainly help draw more international citizens and businesses to this area. This trend is already apparent in the complexes that have recently opened in the district.



The POSCO Center has excellent geographic position. Located at a crossroads between the Fourth and Fifth Ring Roads, it is also in close proximity to several stations on subway Lines 13, 14, and 15 (many of these are still under construction). Best of all, Wangjing is both a short drive to the airport and a short distance from the airport expressway, making it an ideal point of entry and exit to Beijing. This, above all else, showcases the POSCO Center and its surrounding area’s potential for growth and a competitive advantage over other office complexes in the city that may be more well-established and highly developed, but are frequently clogged with traffic with little access to green space, locations that are often far from the city’s airport and often even subway stations.

A young father who recently moved to Wangjing says the construction of such an impressive complex bodes well for the district. “Because of its good location and the internationalized atmosphere in this area, I can see many new equipment and the new international businesses moving in to the POSCO Center, and other exciting new things as well. Wangjing definitely seems to be an up-and-coming place.”

The POSCO Center is poised to take that momentum to the next level, based on the needs of employees, committed to the construction of community which around the POSCO Center, offering the employees that work inside of its sleek new towers, numerous professional personal benefits. It is an innovative structure that dovetails the exciting growth of the community in which it is built, and one will surely help the other grow and flourish towards even greater prosperity in the years to come.

Every month we tally the hits from *thebeijinger.com* and bring you the most viewed blogs from our website.



### 1. Five Arrested for Beijing Uniqlo Sex Romp

Five people have been arrested in connection with a sex video shot in the changing room of the Uniqlo flagship store at Beijing's Taikoo Li shopping area, according to the *Associated Press*. The Japanese clothing retailer is still under investigation as to whether or not it instigated the video as a publicity stunt.



### 2. Tsinghua University Installs Standalone Outdoor Air Purifying Stations

A structure resembling a bus stop was recently unveiled on the Tsinghua University campus. They are in fact air-purifying stations, which cost about RMB 600,000 and work like smaller, indoor units but on a much larger scale, drawing in air from an inlet located at the bottom, removing PM10 and PM2.5 particles through a bag filter, and emitting the newly-purified air out through a vent overhead.



### 3. Beijing City Government to Move to Tongzhou

Beijing will move its municipal government offices to Tongzhou in an effort to reduce pollution and traffic congestion in the city center, city officials confirmed in July. Beijing is looking to improve conditions in the center of the city, while the central government wants to more closely integrate Beijing, Tianjin, and surrounding Hebei province.

### 4. Fire Breaks Out in Fengtai, Smoke Visible Throughout Beijing

A fire broke out at a saw mill at Dahongmen, Fengtai District, around 3pm on June 30, the smoke from which could easily be seen throughout the whole city, obscuring an otherwise blue sky. There were no casualties, and residents of nearby neighborhoods reported seeing more than 10 fire trucks and ambulances in service outside of the scene of the fire.



For these stories and more, check out [thebeijinger.com/blog](http://thebeijinger.com/blog)





### 5. City Approves Sanlitun Subway Station on Line 17

Officials released their final designs for Line 17, another major track cutting across the city north-south, connecting the Tiantongyuan, Wangjing, and Guangqumen residential areas with the commercial and bar areas of Sanlitun, Gongti, and Xindong Lu. Line 17 will begin construction by the end of this year and it predicted to be operational by late 2018 or early 2019.



### 6. New York's Blue Note Jazz Club to Expand to Beijing

New York's famous Blue Note Jazz Club will expand to Beijing in 2016, *The New York Times* reported. Blue Note Beijing, scheduled to open in March, will occupy a 16,000-square-foot basement space in a neo-Classical building near Tiananmen Square. Built in 1903 as Beijing's first American Embassy, it was more recently home to upscale French restaurant Maison Boulud.

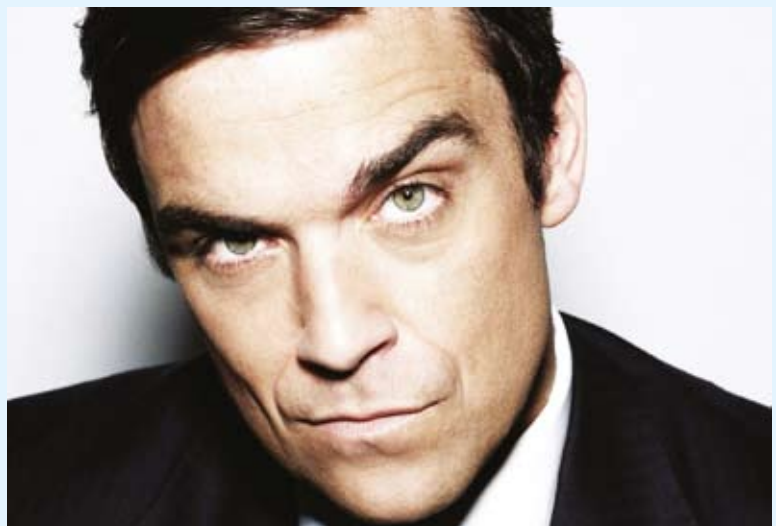


### 7. Second Annual Beijing Autumn Craft Beer Festival Announced

On September 25 and 26, Slow Boat Brewery will host the Second Annual Beijing Autumn Craft Beer Festival at the EAST Hotel grounds. Last year's event featured 11 different breweries from seven different provinces in China, as well as ten of Beijing's best restaurants and food vendors. Over 3,000 craft beer lovers made their way to the festival grounds to eat, drink, listen to music, and be merry.

### 8. Maroon 5, Robbie Williams Cancel Concerts

We thought this might be a summer with some big musical names coming to Beijing, but it seems it's business as usual. Maroon 5 and Robbie Williams have decided not to entertain us, canceling their China and Asia tours, respectively. The official statement from Mr. Williams only said something about a situation "beyond the artist's control."



## SCENE & HEARD



**The Loop at Migas on July 11.**  
Photos by Ken



**The Beijing Flea Market at The Bookworm on July 11.**  
Photos by Crystal Li, Miao Miao, and Yi Zhou

**Tribe's Black and White Beach first anniversary party on July 10.** Photos courtesy of Tribe







**SoO French a la Mer at Qing Ping Hui Guan on July 19.**  
Photos courtesy of SoO French



**Dive in by M5 at E-West Club on July 12.** Photos courtesy of Mosto Group and Migas



**French Ambassador Maurice Gourdaunt-Montagne with CEO of Galeries Lafayette Group Department Store Division Nicolas Houzé at the Lafayette Gourmet opening party on June 18.**  
Photos courtesy of Weber Shandwick



# 24-HOUR BEIJING

F@#k New York. Yeah, that's right. "The City That Never Sleeps" and all that crap, we're not buying it. Beijing also has bars and clubs that are open into the small hours, convenience stores that never close, and basic services available whenever you need them. In Beijing, you can work out early in the morning, have breakfast before the sun comes up, and keep it all going well after the sun sets again. Welcome to 24-hour Beijing.

## PRACTICAL AROUND THE CLOCK

### OFF-HOUR SOLUTIONS TO NON-EMERGENCY ISSUES

by Margaux Schreurs

The large amounts of late-night frolicking between bars and eating establishments around Beijing aside, there are other tasks that need to be accomplished outside of regular business hours. That's why we've looked at the practical things that are open late at night, should you want to fend off boredom with a film at 1am, go swimming at 2am, go to the gym at 3am, buy water at 4am, or find yourself needing to buy electricity at 5am.

#### Bored?

Having covered swimming pools last month, there is one more place to swim that is open 24-hours per day: Houhai. The lake is popular with local swimmers, and it gets busy here in the early hours of the morning (between 5-7am). Thankfully there is enough space for everyone. An early-morning visit is a must for fresh-off-the-boat Beijingers. Please: don't decide to do your sunrise swim after closing time at a local bar.

#### Houhai

Houhai, Xicheng District  
西城区后海

If you'd rather watch a film, the DVD stores in Sanlitun are open until 2am every night. They are located on the little strip that runs parallel to bar street, opposite the likes of First Floor and Aperitivo, and always stock the newest films.

#### DVD stores

Sanlitun Houjie, Chaoyang District  
朝阳区三里屯后街

#### Fidgety?

If you're antsy, or just don't have the time to work out when the sun is out, a 24-hour gym might be just what you need. B-Active is well-known for their round-the-clock fitness centers, both of which are centrally located.

#### B-Active (Chaowai SOHO)

Daily, 24hrs. 161A, 1-2F, Bldg C, Chaowai SOHO, 6 Chaoyangmen Waidajie, Chaoyang District (5900 4748)  
朝阳门外大街乙6号朝外SOHO C座2层0161C号  
Registration opening hours: Weekdays 9am-10pm, weekends 9am-9pm.



Prices: RMB 180 per week, RMB 460 per month, RMB 2,200 for six months, RMB 3,300 per year.

### **B-Active (Sanlitun SOHO)**

Daily, 24hrs. 6218, 2F, Bldg 6, Sanlitun SOHO, 8 Gongti Beilu, Chaoyang District (6586 6696)

朝阳区工体北路8号三里屯SOHO 2层6218号

Registration Opening Hours: 9am-10pm.

Prices: RMB 2,400 per half-year, RMB 3,500 per year (unlimited use). RMB 1,800 for half-year, RMB 2,500 per year (use between 11pm-11am).

### **Hungry or Thirsty?**

One of the worst things that can happen in the middle of the night is running out of drinking water. Knowing where your nearest 24-hour convenience store is is a must. Below are two listings, but chances are there's one on your road or on your nearest main road. These chains operate throughout Beijing and also sell snacks, toilet paper, and other necessities.

### **Haolinju (Workers' Stadium)**

1F, Bldg 3, 1 Gongti Beilu, Chaoyang District

朝阳区工体北路1号3号楼1层

### **7-Eleven (Beixinqiao)**

Yonghegong Dajie (next to Beixinqiao Station Exit B), Dongcheng District

东城区雍和宫大街（附近北新桥地铁站B出口）

Alternatively, if you're in no mood to cook, McDonald's delivery will never fail your midnight grease cravings. To order, call 4008 517 517 for service in English, or make an account on their website ([www.4008-517-517.cn](http://www.4008-517-517.cn), also has an English option) and order online.

### **Out of Electricity?**

If you lose your electricity card at night, Beijing Electric Power Corporation offers the option of sending the card to you between 7pm and 6am. All you have to do is call the hotline at 95598.

If you need to top-up your electricity card late at night, using any of the ATMs outside banks will work throughout the night. Most banks require you to use the Chinese-language menu for this though, as you will go through the "No Card Option" and enter your bank account number, then insert your electricity card. After that, specify how many units of electricity you want, not the cash value.



# MIDNIGHT MUNCHIES

## LATE AND ALL-NIGHT EATS FOR THOSE OUT-OF-HOURS CRAVINGS

by Robynne Tindall

If we're being honest, I've always been more of the "early to bed, early to rise" type. However, even I will acknowledge that there are occasions – jet lag, perhaps – when the situation calls for a meal at an unconventional time. Of course, Beijing has its fair share of late night eats in the form of jianbing stands and convenience stores but if you are looking for something a little more, well, enjoyable, these restaurants are your best bet.

### Local Flavor

#### GL Café

GL Café may not offer the best Hong Kong-style cuisine in Beijing, but it does offer it around the clock, with consistent food, whatever time you order. We like the shrimp wonton noodles and the Hong Kong-style French toast.

24hrs. 1/F, Beijing International Club, 21 Jianguomen Waidajie, Chaoyang District (6532 8282)

金湖茶餐厅：朝阳区建国门外大街21号北京国际俱乐部饭店1层



#### Jin Ding Xuan (Ditan Branch)

The Ditan branch of Jin Ding Xuan is perfectly situated for a dim sum dinner after a night partying at Gulou's Dongcheng's hottest spots. We always order the *har gow* and the sesame-rich *dandan* noodles.

24hrs. 77 Hepingli Xijie, Dongcheng District (6429 6699)  
金鼎轩：东城区和平里西街77号

### Caffeine Cravings

#### 85 Degrees C (Chongwenmen Branch)

Often dubbed the "Starbucks of Taiwan," 85 Degrees C does a decent coffee along with a wide selection of Chinese-inspired Western cakes to take the edge off. We are secretly fans of their egg tarts.

24hrs. 1/F, New World Department Store, 3-5 Chongwenmen Waidajie, Dongcheng District (6709 2940)

东城区崇文门外大街3-5号新世界百货青春馆1楼

#### Starbucks (Sanlitun Branch)

If you're searching for a caffeine fix in the early hours of the morning, or a place to work or hang out that's open all night, then you can do worse than the 24-hour branch of Starbucks in Taikoo Li.

24hrs. S10-10, Taikoo Li Sanlitun South, 19 Sanlitun lu, Chaoyang District (6416 5068)

朝阳区三里屯路19号三里屯太古里南区S10-10



#### Tai Shuxi Jiachang Cai

Tai Shuxi is like the local Chinese restaurant of your dreams – inexpensive, clean, and with all your favorite dishes on the menu. Unusually for a local restaurant however, it stays open late, so you can keep downing cheap draft beer with your shirtless Chinese bros until just before sunrise.

Daily 10am-4am. East gate of Tuanjiehu Park, Tuanjiehu Lu, Chaoyang District (8598 4766)

太熟悉家常菜：朝阳区团结湖路团结湖公园东门南侧



## International Eats

### Bridge Café

The original and the best student café, Wudaokou institution Bridge Café serves Western cuisine and drinks all day, every day. Granted you'll have to trek over to Haidian to get it, but their 24-hour menu means they serve one of the earliest Western breakfasts in town.

24hrs. 12-8 Huaqing Jiayuan, Chengfu Lu, Haidian District (8286 7026)

侨咖啡：海淀区成府路华清嘉园12-8号

### Jazz-Ya

A venerable Sanlitun institution that has been serving Japanese-style pub grub (everything from sushi and soba noodles to sizzling steak plates and pizza) and killer cocktails (long island ice teas, saketinis) for well over a decade, and more to the point, until at least 1am, right in the heart of Sanlitun Bar Street.

Daily 11.30am-2am. 18 Sanlitun Lu, Nali Mall Chaoyang District (6415 1227)

朝阳区 那里市场三里屯路18号

### The Local

The Local is our favorite bar in Sanlitun South for a number of reasons, primary among them being that they will serve you a plate of excellent Buffalo chicken wings at 3am, no questions asked. Some of the best American cooking in Beijing, The Local also serves one of the most complete late-night menus in town.

Daily 11am-4am. Courtyard 4, Gongti Beilu, Chaoyang District (6591 9525)

朝阳区工体北路4号院机电院内



## Ooodles of Noodles

### Ping Wa San Bao

We can't get enough of raucous, 24-hour eatery Ping Wa San Bao. Everyone knows oil, spice, and carbs make the best drunken eats, and Ping Wa San Bao's Shaanxi-style noodles, *roujiamo*, and *chuan'r* will happily oblige.

24hrs. 10A Xiangjunzhuang Lu, Zhongfang Jie, Chaoyang District (on Baijiazhuang Lu) (6503 1831)

平娃三宝：朝阳区中纺街向军庄路甲10号（白家庄路）

### Little Miss Shan

In addition to serving excellent (and we mean excellent) Shaanxi-style noodles, Little Miss Shan also does a solid line-up of *baozi*, *youtiao* et al. once the sun is up. Meander down after a late night at Yugong Yishan.

24hrs. 21 Meishuguan Dongjie, Dongcheng District (6402 9799)

小陕娃：东城区美术馆东街21号



THERE'S MORE TO LATE NIGHT DINING IN BEIJING THAN GUIJIE

# 24-HOUR PARTY PROMPTS

HELPING YOU MAKE THE MOST OF BEIJING AFTER HOURS

By Kipp Whittaker



Calling all Beijing party people: no matter what time you crawl from your office, home or hotel to your night out, we've compiled some suggestions to take full advantage of the nightlife scene in the Jing. While we don't endorse following these prompts every single night of the week, it's certainly possible. Directory listings for the venues mentioned below can be found at *thebeijinger.com*.

## Get Started with Happy Hour

Created to get you loaded in an economical fashion, start your night by getting a little jovial at these happy hours. We often frequent **The Local** for their extensive selection of tasty cocktails at discounted prices, lasting from 4-8pm (we recommend the Bourbon Street Ice Tea). More inexpensive drinks can be found at **XL Bar**, where the happy hour (4-9pm) deals have the potential to incapacitate you, with mixed drinks running at RMB 20, drafts at RMB 25-30, and cocktails at RMB 25-30. If you hail from the Gulou area, check out the delightfully Euro-flavored **Modernista**, where every day, from 6-9pm, all cocktails are RMB 35.

## Buy a Bottle and Have a Proper Drink With Your Meal

One of our favorite boozy activities is stopping by **April Gourmet** on Xingfucun Zhonglu to pick up a bottle of something nice, and then get "Peking ducked" over at **Jingzun** across from the Holiday Inn Express on Chunxiu Lu. While you usually pay a very meager corkage fee (RMB 10-50) it is often worth the trouble. Not only is it far more satisfying and efficient than a lukewarm Yanjing, but you can also take this idea to the next level by setting up a little cocktail station at the end of the table. Although this is generally done at the beginning of the evening, feel free to repeat at the end of the night at your own risk.

## Meet the Mixologists

Sanlitun should be your first stop to experience the expertise of Beijing's mixologists. Within a half-kilometer radius, you can hit up at least 10 different establishments known for creative cocktails. Some of the local favorites include **Bottle**, **Boot**, **Cigar (BBC)**, **Janes and Hooch**, **Hidden House**, and **Parlor**. All of these have a classy



atmosphere, with the standard amount of pretension expected from a speakeasy type watering hole. We love BBC because every drink is made to match your individual taste and by true artists of the mix.

If you are looking for something a little more casual, check out **Revolution**, one of the originals in the area, serving up a mix of classics and Beijing-inspired drinks that will get you feeling the uprising at a furious pace.

### For the Club Kids

If you're intending to strut your stuff on the dance floor, then you're in luck. For standard top 100 EDM madness, head over to Gongti, where you'll find discotheques like **Live in Vac**, **Circle**, or **Elements**. Also on this strip is **Lantern**, Beijing's original venue for underground techno.

If you're looking for a more posh mix of funky new disco and house, then stroll to **Migas**, where you can experience a wide variety of funky jams blasting from their roof terrace. The best club in town for deep music of every style is **Dada**. They focus on bringing the best in underground talent from around the world, while promoting local producers and DJs from every genre. All of these venues rage on until morning.

### Pub Crawl Beijing

If you are reluctant to subject yourself to our suggestions, you could always put your evening in the hands of the pros. Pub Crawl Beijing meet at **Nanjie Bar** in Sanlitun every Saturday at 9.30pm. They bring together an international crew of party animals, then visit three bars and a club, all on their out-of-control party bus. For just RMB 100 you get free welcome shots at each bar, then even more shots on their party bus, and free entry into the final club with drink tickets and table seating. This excursion will give you a surface level introduction to how to rage in the capital.



# DOCTOR, DOCTOR

## GETTING HELP WHEN AND WHERE YOU NEED IT

by Steven Schwankert



Emergencies seem to happen at the most inconvenient times, namely in the middle of the night. A little preparation can go a long way to dealing with them when the worst happens. One important thing to remember is that while most hospitals in Beijing are open 24 hours, they do not necessarily handle emergencies, or at least not all types of emergencies. For example, Chaoyang Hospital, the closest large medical facility to Sanlitun, does not handle pediatric emergencies, no matter what time of the day. As such, it's critical to know what your closest available medical treatment site is before you need it.

Bring a passport (for foreigners) or Chinese identity card, medical insurance card, and a bank card or (preferably) domestic credit card, as all three will be required at most or all locations.

### MEDICAL SERVICES

#### Beijing United Family Hospital

Located at the Beijing United Family Hospital's main facility in the Lido area, the emergency room here is a safe go-to for anyone injured or ill. For patients farther away, call the emergency number first; if their other clinics are open and available, you may be directed there for care instead. The emergency room operator can also stage-manage problems if language is a problem, such as dispatching an ambulance. Emergency dental care is available. BJU also has its own pharmacy on the premises.

2 Jiangtai Lu, Chaoyang District (5927 7000 / 5927 7120)  
北京和睦家医院：朝阳区将台路2号

#### Vista Medical Center

Vista Medical Center (also known as Vista Clinic) is an emergency care option for those living closer to Beijing's Central Business District or for those working there that find themselves injured or afflicted. Inpatient services are available, and Vista will also assist in arranging medical evacuation if necessary.

3/F, Kerry Centre, 1 Guanghua Lu, Chaoyang District (8529 6618)

维世达诊所：朝阳区光华路1号嘉里中心3层

#### Bayley & Jackson Medical Center

With their facility in the Jianguomen Wai embassy area, Bayley & Jackson Medical Center handle emergencies via an on-call doctor. Call first to arrange for care.

7 Ritan Donglu, Chaoyang District (8562 9998)  
庇利积臣医疗中心：朝阳区日坛东路7号

#### International SOS

Focused on emergency medicine and medical evacuations, International SOS can handle emergencies via its facility in the Lufthansa Center area, near Capital Mansions. Boasting its own ambulance, International SOS's emergency room is no longer staffed 24 hours, open only 8am to 8pm, but has its own pharmacy on the premises.



Suite 105, Wing 1, Kunsha Building, 16 Xinyuanli,  
Chaoyang District (24-hour hotline: 6462 9100)  
北京国际救援中心：朝阳区新源里16号琨莎中心一  
座105室

### **Peking Union Medical College Hospital**

Also known as Xiehe Hospital, this is a lower-cost option than some of the above choices, but frankly, in medical care in China, one gets what one pays for: Expect long lines and surly staff. The hospital's pharmacy is on premises, and it has both "international" and standard emergency rooms, but staffing of the international side is minimal, especially on weekends and at night.

1 Shuaifuyuan, Wangfujing (the foreigners' wing is located behind and to the left of the main hospital entrance), Dongcheng District (24-hour emergency: 6529 5269)

协和医院：东城区王府井帅府园1号（接待外国人的区域在主楼的左后方）



### **PHARMACIES**

Beijing is dotted with pharmacies whose staff work night shifts. These pharmacies are open 24-hours per day, although after 8.30pm you will have to ring a bell by the door to alert the night-shift assistant, who will then deliver you your medicine through the service window.

#### **Yong'an Pharmacy (Deshengmen)**

11 Deshengmen Waidajie, Xicheng District (6597 1314)  
西城区德胜门外大街11号

#### **Limin Pharmacy (Dongdaqiao)**

18 Dongdaqiao Lu, Chaoyang District (6502 4210)  
朝阳区东大桥路18号

#### **Yong'an Pharmacy (Gulou)**

301 Gulou Dongdajie, Dongcheng District (6404 3593)  
东城区鼓楼东大街301号

#### **Yong'an Pharmacy (Heping Xiqiao)**

Heping Xiqiao (west of the bridge), Chaoyang District  
(8402 1648)

朝阳区和平西桥西面

### **VETERINARY SERVICES**

Humans aren't the only animals that get sick in the middle of the night. If Fluffy needs veterinary care, thankfully Beijing has options for that too.

#### **Doctors Beck and Stone Pet Health Care Center**

Doctors Beck and Stone (a brand name, not actually two doctors) offers international standard pet care with Western and Chinese veterinarians, nurses, and medical technicians. Their hospitals also function as emergency crisis centers, open 24-hours. Ambulances available for collection and drop off of pets.

Four locations. Try Unit 104, Tower B, Bldg 3, Hou Xiandai Cheng, Baiziwan Lu, Chaoyang District (8774 8653 / emergencies: 135 0103 0572)

思威（北京）国际动物医院有限公司：朝阳区百子湾路后现代城3栋B座104底商

#### **International Center for Veterinary Services**

ICVS is a professionally managed and affordable full service international standard animal hospital and pet care facility. All services in Mandarin and English. Emergency care is via on-call vet (call 138 1028 0259).

13-16 Rongke Ganlan Cheng Shangjie, Futongxi Dajie, Wangjing, Chaoyang District (8456 1939/40/41)

北京新天地国际动物医院：朝阳区望京阜通西大街融科橄榄城商街13-16号



Sip, nibble, gulp, chew, guzzle, savor, feast

# FOOD & DRINK

THE BEIJINGER BURGER CUP // PICNIC SPOTS // WHISKY-TEA PAIRINGS // CHEERS //



*Berko's summer series afternoon tea features their signature cheesecake and other French-inspired fancies, all made with the finest imported ingredients. The tea set is presented on cheeky china from British brand Undergrowth Design.*

PHOTO COURTESY OF BERKO

## NIBBLES AND SIPS

### New Openings

British pizza purveyors **Pizza Express** have opened their second Beijing branch in Dongzhimen Raffles City. We'll be popping in for some of their signature dough balls.

A café and florist called **Tomacado Kitchen and Flowers** has opened in the basement of the Jiaming Center, just north of Conrad Beijing on the Third Ring Road. They serve healthy Western cuisine, coffee, and desserts. Tomacado is a portmanteau of tomato and avocado. So now you know.

The guys behind FatFace Dining are part of a team launching **The Smokeyard**, an American-style restaurant on Nan Sanlitun Lu (in the former F by Tribute space) that will serve steaks and sliders, accompanied by beers from Lark Brewpub. Another outlet is opening in Wudaokou.

### Happenings

The menu at **Home Plate BBQ** has been through an upgrade and come out the other side as an entirely more sophisticated animal (no more tatty one-sided sheet – hurrah!). As well as all the old favorites, you will find additions such as Texas chili with cornbread and an expanded selection of burgers, including The Dixie, which comes topped with deep-fried pickles.

If you've been eating at Home Plate just a bit too often, then you might want to try out one of the meal plans just launched by **Tribe Nutrition**. The healthy, organic meals are delivered to your door ready-to-eat and you can choose from a range of plans depending on your needs – slimming, bulking, vegan, or just weight maintenance.

**Great Leap Brewing** have added a selection of Italian subs to the menu at their #45 Brewpub in Xinyuanli. Available in three styles – classic meatball (RMB 50), fried chicken (RMB 50), and eggplant parmesan (RMB 45) – the subs are delectably messy.

Rosewood Beijing's **Bistro B** has launched a weekend brunch. Priced at RMB 270 for two courses or RMB 300 for three courses, including a cocktail, the menu covers a range of brunch classics, as well as some traditional French dishes. Word on the street is that the savory buckwheat crêpes are the best in the business.

**BlackGolden** by Ergoline  
PROFESSIONAL TANNING STUDIO

# TANNING

Sanlitun SOHO Branch  
Tel: 5785-3711  
Add: 2nd Floor, Building 3, Sanlitun SOHO, Gongti North Road

**FATBURGER BEIJING**



**GRAND SUMMIT STORE**  
No.1 L801, Liangmaojiao Diplomatic Compound No.19 East Dongfang Rd, Chaoyang Tel: +86-10-85321878

**GEMDALE PLAZA STORE**  
B105A Basement 1, Tower C Gemdale Plaza, No.91 Jianguo Rd, Chaoyang Tel: +86-10-85712797

**FATBURGER DELIVERS**  
[www.youcansong.com](http://www.youcansong.com)  
Scan QR code to order



**Annie's**



**SUMMER in RITAN**

Come and join us, for a good ol' BBQ on our terrace!  
Available every evening, with a special menu on Friday night!

Tel: 010 8569 3031  
[www.annies.com.cn](http://www.annies.com.cn)



**MR. FABBRO** RESTAURANT & BAR  
+86(10)85900555 85900999

103-105# NO.1 Building Sanlitun SOHO, Chaoyang District Beijing



# GEAR UP FOR THE BEIJINGER 2015 BURGER CUP

thebeijinger



That's right folks, *the Beijinger* Burger Cup is back for 2015 and it's bigger and better than ever!

Like last year, we are kicking off the proceedings with a huge Burger Cup Launch Party, held at Universal Creative Park, just opposite the north gate of 798, on August 15, 11am-8pm. This year's venue is pretty darn big so you'll be able to sample and gorge on burgers, beers, and much more from over 30 of Beijing's favorite restaurants and bars!

A special thanks to Oasis International Health for providing such an awesome venue!



### Home Plate BBQ

Home Plate are three-time Burger Cup champions. With new burgers on their menu this year, will they be able to do it again?



### Blue Frog

Big burgers, clever flavor combinations, and a Monday buy-one-get-one deal make Blue Frog one of Beijing's most popular joints.



### Loft Eatalicious

With three super-popular branches spread across the city, Loft Eatalicious are a mainstay at *the Beijinger's* events.



### Veggie Table

We've got something for non-carnivores too. Veggie Table's vegan burgers are more than a match for their meatier cousins around town.



### Great Leap Brewing

Craft beers and burgers come together at Beijing's biggest local brewery, netting them third place in last year's Burger Cup.



### Q Mex

Mexican joint Q Mex were a surprise favorite at last year's Burger Cup Launch Party, with queues forming for both their burgers and their margaritas.



### Duvel

August will be hot, hot, hot, so slake that burger-induced thirst with a pint of crisp Duvel, Vedett or Liefmans.



### Vandergeeten

Last year our readers said they preferred drinking beer with burgers, so fuel up on some of your favorite brands at Vandergeeten's stand.



### Slow Boat Brewery

Slow Boat's excellent patties (*the Beijinger* loves their Fryburger) took home second place last year. How will they fare this year?



# KENNY'S BURGERS

CELEBRITY PATTIES





## WHAT'S NEW RESTAURANTS

Daily 10am-1am. D110A, 1/F, Nali Patio, 81 Sanlitun Lu, Chaoyang District (5298 6181)

朝阳区三里屯路81号那里花园1层D110A商铺

🚶 800m northwest of Tuanjiehu (Line 10)

It takes guts to open a burger bar in Beijing, even more so to open one in Nali Patio, right at the heart of Sanlitun alongside some of Beijing's most popular restaurants. Kenny's Burgers' eponymous proprietor Kenny Fu doesn't need guts because he has the culinary chops to back it up. A classically trained Western chef, he is somewhat of a local celebrity, having done stints in some of Beijing's best restaurants, including pan-Asian My Humble House, and is a brand ambassador for German cookware brand Miele. His reputation clearly precedes him, as posts about Kenny's Burgers have been blowing up our WeChat since it opened a month ago.

Kenny's first solo venture is a study in *au courant* design tropes – polished concrete floors, Eames-style chairs, and a deep house soundtrack on the speakers. Pulling up a stool at the wide window-side bench seats and looking out over rarefied Nali Patio, you really could be anywhere in the world.

The streamlined design is accompanied by an equally streamlined menu, featuring just salads, steaks, and of course, burgers. The burgers and steaks are made with 100 percent grass-fed Tasmanian beef from producer Cape Grim. To really taste the flavor of the beef, you'll want to stick with the classic burger (RMB 58), adorned with just cheese and burger relish. Beyond the classics, the menu veers into more unusual combinations, such as the Wutong burger (RMB 78), with kimchi, tempura sweet potato, and burger relish or the AV burger (RMB 68), featuring a veal patty topped with chopped arugula. Wash down your gourmet burger with an equally gourmet selection of drinks – think fine wines instead of the usual imported or craft beers. The wine list is surprisingly approachable, with interesting bottles from Italy and Spain, several of which come in around the RMB 300 mark.

This may be a burger joint, but make sure you don't leave without trying the desserts, which really show off Kenny's chops as a classically trained chef. The mason jar-clad panna cotta (RMB 68) and tiramisu are both delicious and eminently Instagrammable. You can even take the jars away (for a small deposit) and pretend to your guests that you made them yourself. We'll look out for your post.

Robynne Tindall

## RETROLICIOUS RE - LAUNCH

Every Sunday from 11:30 am to 3:00 pm

The Westin Beijing Financial Street re-launches the classic Retrolicious Champagne Brunch every Sunday in the multi-award winning Senses Signature Restaurant and Prego Italian Restaurant.

CNY 488 per person inclusive of free-flow of Veuve Clicquot champagne, cocktails, wines, beers, juices, and soft drinks.  
CNY 448 per person inclusive of free-flow fruit juices and soft drinks.  
CNY 239 per person for kids from 3 to 12 years old. Kids under 3 years old for free.

All prices are subject to 15% service charge.

FOR MORE INFORMATION, PLEASE CALL:  
6629 7815 / 7810 OR EMAIL:  
F&B.BEIJING@WESTIN.COM





## COURTYARD BISTRO

### SAFE BET

Daily 10am-10pm. Red Wall Garden Hotel, 41 Shijia Hutong, Dongcheng District (5219 0227)

红墙小院：东城区史家胡同41号红墙花园酒店

 400m northeast of Dengshikou (Line 5)

Ranking fifth out of more than 5,000 hotels in Beijing on Trip Advisor, Red Wall Garden Hotel is clearly doing something right. So when we heard they also had a pretty popular restaurant, Courtyard Bistro, we felt we really had to try it out.

It is customary for hotels in China to have at least one restaurant serving what amounts to a Cantonese menu with a grab bag of influences from all over the rest of China. Courtyard Bistro has taken this idea and run with it ... right off the edge of the map. Their menu is a self-dubbed culinary journey, a rotating seasonal selection of dishes from China's eight great culinary traditions. So, on our visit, we sampled a Zhejiang-style dish of fried fish and shrimp cakes in honey bean sauce (RMB 78), but you could equally cruise through dishes such as Sichuan

pickled vegetable with beef (RMB 82) or Guangdong-style pork ribs (RMB 78).

The food is good, if lacking a little in authentic zest. The real find here, however, is the huge courtyard. Set far enough back from Shijia Hutong to avoid the car horns but still take in the area's more pleasant sounds, the comfy patio furniture and reasonably priced drinks (they don't apply the usual hotel service charge) list encourage lingering.

Does Courtyard Bistro serve the best Chinese food in Beijing? No it does not, but when you're sitting in their quiet courtyard with a glass of wine listening to the burbling fountain in the corner, it doesn't seem to matter all that much. *Robynne Tindall*



# ZHANG MAMA

## THE EAST IS RED

10.30am-10pm. 21B Jintai Lu, Chaoyang District (5624 1717)

张妈妈: 朝阳区金台路口南乙21号

 300m south of Jintai Lu (Line 6, Line 14)

Eastsiders and non-hutong dwellers rejoice. You no longer need to head to Andingmen to get your Zhang Mama fix. The deservedly popular Sichuan restaurant has opened a third location just south of Jintai Lu subway station.

The spice-laden dishes that elevated the original branch to legendary status have made the journey east unadulterated. The signature Zhang Mama *xiaochao* (RMB 20), tender chunks of pork stir fried with not one, not two, but three types of chilies, remains our favorite dish, spicy but without unnecessary blow-your-head-off bravado. The *dandan* noodles (RMB 12), on the other hand, their

violent red chili oil hidden beneath an unassuming tangle of noodles will have you reaching for a portion of cooling *bingfen* (RMB 8), a traditional Sichuan dessert of clear jelly (made with the seeds of the Apple of Peru plant, a type of nightshade) topped with iced brown sugar syrup.

Perhaps Zhang Mama has lost some of its original charm with this move to a more metropolitan location – how many of us have “complained” about the long wait for a table at the Fensiting Hutong location, only to enjoy the hutong atmosphere while we stand around with a beer? However, with good, clean food at very low prices, we doubt that this will deter the crowds. *Robynne Tindall*



ZHANG MAMA XIAOCHAO



# GOEMON

## THREE COLORS UDON

Daily 11am-10pm. 73 Chaodou Hutong, Dongcheng District (188 0140 9504)

五石卫门: 东城区炒豆胡同73号

🚶 200m northeast of Nanluogu Xiang (Line 6, Line 8)

Just around the corner from Nanluogu Xiang lies a slice of Zen-like Japanese calm. Hidden behind an unassuming, unmarked storefront on Chaodou Hutong is Goemon, a recent opening that serves simple Japanese cuisine. Said storefront gives way to a minimal space with just a few seats at the bar and a *tatami* room up a set of precipitous steps.

The restaurant is named after semi-legendary Japanese folk hero Ishikawa Goemon, who, like the classic tale of Robin Hood, stole gold to give to the poor. Unlike Robin Hood, however, Goemon's tale ends with him being boiled alive in a hot pot-style vessel along with his son after a foiled assassination attempt on a local warlord.

If that doesn't get your appetite for *huoguo* flowing we don't know what will, and luckily the menu here obliges with a selection of three types of color-coded hot pot (RMB 43): "white" (creamy sauce), "black" (soy-based sauce), and "red" (spicy). The red broth is pleasantly

sweet and spicy, although we couldn't help but picture poor old Goemon bobbing around in the bottom (those with less active imaginations will find meatballs, tofu, and mushrooms in the pan).

Udon noodles (RMB 33) are similarly color coded. The black variety are a riff on classic, wok-charred *yaki udon* with chicken and cabbage, finished with a sprinkle of *bonito* flakes and a fine lattice of Japanese mayonnaise. Don't stop to question the validity of mayonnaise on noodles; just mix it all together and bask in the comforting carby aftermath.

The rest of the menu, like all the best Japanese restaurants, is short and to the point, with a handful of cold dishes and *yakitori* skewers, accompanied by a small selection of alcoholic drinks, including RMB 15 pints of Asahi draft. This, along with the brisk air conditioning, should make Goemon a popular spot for the remaining summer months. *Robynne Tindall*



JAPANESE CHILLED TOFU

PHOTO: ROBYNNE TINDALL



# RED CHAMBER

## PLUCKY DUCK

Daily 11.30am-2.30pm, 6-10pm. 4/F, China World Summit Wing, 1 Jianguomen Waidajie, Chaoyang District (8571 6459)

红馆：朝阳区建国门外大街1号国贸大酒店4层

🚶 600m north of Guomao (Line 1, Line 10)

Spend 30 years doing anything and it's safe to assume that you will be pretty good at it. Chef Yuan Chaoying isn't just good at roasting Peking duck – he's an expert. As Beijing Cuisine Executive Chef for Shangri-La Group, he has been called in to create the Peking duck for Red Chamber, the first time the restaurant has offered the dish. Fans of dining within the Shangri-La Group hotel might recognize Chef Yuan from the Kerry Hotel's Horizon restaurant, where he is also in charge of the Peking duck.

Like Horizon, the duck at Red Chamber (RMB 238 plus 15 percent service charge) is roasted over date wood using the "hanging oven" method. This makes for a duck with thick yet crispy skin and juicy meat, particularly on the legs. Fans of the leaner roast promoted by the likes of Da Dong might find the duck a little greasy, but everyone

knows that fat equals flavor. We also appreciated that each diner is given their own set of condiments, avoiding that awkward reach over the table for the last scrape of hoison sauce.

In reality, the duck is little more than a good reason to revisit a justifiably popular restaurant. The pan-Chinese menu might exasperate purists, but it means that it really does have something for everyone. The strongest dishes come from the Cantonese section of the menu. Across a couple of recent visits we stuck with the dim sum-style snacks and were very satisfied with the quality, particularly the minced shrimp patties (RMB 68). Prices are a touch higher than average, but not out of the ordinary for hotel dining, making Red Chamber a good option for out of town guests or CBD-based Beijingers with a thirst for fowl. *Robynne Tindall*



# PACK IT UP, PACK IT IN

## FANTASTIC PICNIC FEASTS AND WHERE TO TAKE THEM

by Robynne Tindall



**I**T is the season for picnics and among the city's many parks – both manmade and natural – Beijing offers some excellent picnic spots. We rounded up some of our favorite lesser-known picnic spots, as well as some easy options for picnic fodder that won't have you trapped in the kitchen while the good weather goes on outside.

**The Rug**, RMB 248: The Rug's picnic brunch includes an old-school wicker basket that holds a selection of organic sandwiches and salads. They'll even take you to a secret picnic spot near their Chaoyang Park store. (8550 2722)





OLYMPIC FOREST PARK

### Olympic Forest Park

Constructed for the 2008 Olympic Games, this manmade park has a good balance of trees, lakes, and open spaces. The more active in your group can go for a run on one of the many marked trails before sitting down to lunch.

Free. Daily 6am-8pm (summer), 8am-6pm (winter). 33 Kehui Lu, Bei Sihuan Zhonglu, Chaoyang District (6452 9060)

奥林匹克森林公园：朝阳区北四环中路科荟路33号

### Beijing International Sculpture Park

If you fancy eating your sandwiches among some kooky statues, then this is the park for you. Located near to Babaoshan on Line 1, the park features some surprisingly good expanses of grass in between the sculpture exhibitions from China and abroad.

RMB 10. Daily 6.30am-7.30pm (summer), 8am-5.30pm (winter). 2 Shijingshan Lu, Shijingshan District (6865 0422)

北京国际雕塑公园：石景山区石景山路2号

### Liuyin Park

What Liuyin Park lacks in grass it more than makes up for in serenity. A slice of green among the residential clamor of Andingmenwai, the many benches set under the park's namesake willow trees make it a good spot for a quiet picnic with a friend or two.

Free. Daily 6am-8.30pm. 8 Huangsi Dajie, Andingmen Waidajie, Dongcheng District (8413 1660)

柳荫公园：东城区安定门外大街黄寺大街8号

### Daoxiang Lake Park

Located in the wilds of northwest Haidian, Daoxiang Lake Park has plenty of space for both picnicking and barbecuing, complete with a background of mountain views. Stock up on repellent before you go – mosquitos are abundant by the water.

Free. Daily 8am-10pm. Daoxianghu Lu, Haidian District

稻香湖公园：海淀区稻香湖路

### Yuanmingyuan (Old Summer Palace)

Avoid the tourist-packed main area near Yuanmingyuan subway station and head instead to the park's west or southwest gates, where you will find vast expanses of well-tended grass on which to lay out your picnic blanket. Be sure to bring a parasol, as there is very little shade.

RMB 25. Daily 7am-9pm (summer), 7am-7.30pm (winter). 28 Qinghua Xilu, Haidian District (6262 8501)

圆明园遗址公园：海淀区清华西路28号



YUANMINGYUAN (OLD SUMMER PALACE)

### Temple of Heaven

Take your picnic in a UNESCO World Heritage Site at the Temple of Heaven. Head west from the busy main axis of the park towards the Zhaigong (Fasting Palace) for quiet areas of grass shaded by ancient trees.

RMB 15 (park only). Daily 6am-8pm. 1A Tiantan Lu, Chongwen District (6702 8866)

天坛公园：崇文区天坛路甲1号

### Pick up a picnic to go

**Modo Urban Deli**, RMB 200-400: Modo's picnic tote can be filled with a variety of dishes depending how hungry you are and you can add a chilled bottle of wine for RMB 90. Call 15 minutes in advance then pick up from the store. (6417 7207)

**Comptoirs de France**, sandwiches from RMB 46: If you're in one of the more central parks, order some French-style sandwiches and pastries from Comptoirs de France via delivery service [youcansong.com](http://youcansong.com).

**Traitor Zhou's + Jing-A Brewing**, from RMB 30: Head to 1949: The Hidden City and pick up one of Traitor Zhou's ready-made bagels to go, then grab a growler of Jing-A Brewing's finest on your way out. (Jing-A Brewing, 6501 8883)

WHAT'S NEW RESTAURANTS

# CRAB GIRL

CLAWS OUT





## WHAT'S NEW RESTAURANTS

Daily 10am-11pm. 4/F, Beijing Aegean Shopping Mall, 12 Qisheng Zhongjie, Chaoyang District (8424 0335)

蟹小妹板扎板：太阳宫七圣中街12号爱琴海购物中心4层

🚶 1.1km south of Shaoyaoju (Line 10, Line 13)

In a world that is both food obsessed and constantly connected, as a restaurant the “shareability” of your food has never been more important. Nowhere does this ring truer than China, where the act of dining out is as much about the number of likes on your WeChat moments as it is about actual nutrition.

This was the first thought that went through my head as I entered Crab Girl, a trendy new spot in Taiyanggong's Aegean Shopping Mall. The interior is a riot of bright colors and Americana knick knacks, perfect for those pre-dinner selfies. The menu treads a winding path through popular photogenic dishes such as *omurice* (fried rice wrapped in an omelette) (RMB 32) and durian pizza (RMB 48).

Snarky comments about WeChat likes aside, however, Crab Girl does its title dish with aplomb. The vanilla crab curry (RMB 108) comes in an enormous chafing dish, the crab accompanied by heaps of tender vegetables. The live crabs are sourced from Burma and kept that way until as close as possible to the cooking time. The lightly spicy curry sauce itself is unlikely to win any awards for authenticity but that didn't stop us from dipping into it with our side order of Texas fried potato wedges (RMB 22).

The highlight of the menu, however, is the Thai tom yum crab (RMB 108), served, unusually, in a cold broth. The broth is deceptive; the leading flavor profile is sweet, but as you dig through in search of more tender crab claws, the heat builds until you find yourself reaching for a second glass of ice water.

Crab Girl will not be everyone's cup of tea, but with a bit of judicious ordering, it is a solid choice for seafood fans. *Robynne Tindall*



**TIAGO**  
HOME-KITCHEN

**SUNSET  
LOUNGE  
GRAND  
OPENING**

HAPPY HOUR  
Everyday 16:00-20:00

**ALCOHOLIC BEVERAGES  
BUY 1 GET 1 FREE**

Excluding public holidays & special occasions

**INDIGO STORE**  
010-6438 8772  
L173 1F INDIGO mall,  
18 Jiuxianqiao Road, Chaoyang District  
酒仙桥路18号颐堤港商场1层L173商铺（星巴克对面）





# GANSU PROVINCIAL GOVERNMENT RESTAURANT

## WHERE NOODLES MEET THEIR MATCH

Daily 7-9.30am, 11am-2pm, 5-11pm. 3/F, Feitian Dasha, 5 Guangqumen Wainanjie, Chongwen District (6777 8000)  
崇文区广渠门外南街5号飞天大厦3层

 500m southwest of Guangqumen Wai (Line 7)

This month's provincial government restaurant features one of China's best comfort foods and soul warmers: *lamian*, or northwestern China's hand-pulled, thin noodles that are native to Lanzhou, Gansu province.

In its current form, the dish is accredited to a young ethnic Hui chef named Mao Baozi in the early 20th century, apparently unrelated to one of our other favorite foodstuffs, who made the ultimate *lamian*. The five color-themed characteristics of these noodles were: clear, white, red, green, and yellow, to represent the clear soup, white radish, red chili oil, green coriander, and yellow noodles, respectively.

Allegedly, the Gansu Provincial Government Restaurant's noodles tick all these boxes. On a rainy Beijing day, after getting lost, a young man was nice enough to guide us to the third floor of the Feitian Hotel, where the restaurant in question boasted a "Best Lanzhou Beef Noodles" sign.

When the Lanzhou beef noodles (RMB 18 for small, RMB 22 for medium, and RMB 26 for large) were served it was obvious that they met Mao Baozi's conditions: the soup was clear, there was a light splash of chili oil, tasty chunks of white radish filled the bottom of the bowl, the noodles were yellow and chewy, and most importantly, according to any cilantro connoisseur, the broth was topped off with a generous portion of the divisive green herb, as well as spring onion. Although there wasn't much meat, the portion they served was tender and not too fatty, a common problem.

The noodle soup was steamy and delicious, although while eating my fill, I became more and more self-conscious about my chopstick skills as I was offered a spoon by three separate people on three separate occasions. It appears not many foreigners have ventured here, but if you find yourself in the area looking for *lamian*, this is your place. *Margaux Schreurs*

# SANYOUTING

## UDON KNOW WHAT YOU'RE MISSING

Daily 11.30am-1.30pm, 5-11pm. 31 Yonghegong Dajie, Dongcheng District (6408 7824)

三友町：东城区雍和宫大街31号

 Next to exit D, Yonghegong (Line 2, Line 5)

**N**estled around the evasive exit D of Yonghegong Station just south of King's Joy is a new Japanese eatery, a boon for an area seriously lacking in reasonably priced Japanese food. The store is petite, run by two staff members, and can seat 12-14 people, including a private room in the corner.

Sanyouting's décor is typically Japanese and a TV plays a Japanese cooking channel in the background. The menu covers sushi, salads, fried dishes, udon noodle dishes, tempura, barbecue skewers, and rice dishes. Fortunately, there's also a keg of fresh Asahi beer in the center of the restaurant, and sake bottles contour the walls: the ultimate mix of food and drink.

The Sanyouting salad (RMB 28) is fresh, with lettuce,

cucumber, cherry tomatoes, a generous portion of deep-fried chicken hiding underneath, and a dressing of soy sauce, ginger, and miso. Perhaps the only thing that we had to hold against the salad was a little too much dressing. We also ordered up the house roll, the Sanyouting sushi roll (RMB 68), which was filled with prawn tempura, Japanese omelette, shredded cucumber, rolled in fish roe, and topped off with a spot of Japanese mayonnaise.

Except for a couple of neighborhood restaurants mainly catering to domestic tourists, or the more expensive eateries on the ever-gentrifying Wudaoying Hutong, this is a great addition to the Yonghegong area. *Margaux Schreurs*



SANYOUTING ROLL



# DIVE IN

JACKY, OWNER, LAKER'S

by Robynne Tindall

If you have been a student in Beijing, it's likely that one of your first Western meals after arriving was at a branch of Laker's. At the time of their fifth anniversary, we spoke to owner Jacky about the secret formula that has helped Laker's create an empire of nine stores in Beijing and what the future holds for the mini-chain.

## What inspired you to open the first Laker's store?

I wanted to capture something of the community spirit that makes bars and cafés in Europe and America so special. Traditionally, China does not have a culture of hanging around in bars, and it is even looked down upon by older people, so I wanted to provide a safe and welcoming place that encourages Chinese people to try something new. Of course, we also wanted to give foreigners a taste of home, too. That was our first slogan, "Your Home in China."

## What is the secret of Laker's success?

I have no idea, it's probably just luck! *[laughs]* I wasn't in the food and beverage industry before I started Laker's, but like I said above, I knew I wanted to spread some of the "community spirit" I had seen in restaurants and bars while traveling abroad. In our first year, we opened five stores. After that, we slowed down a little bit and tried to take stock.



## What do you consider to be Laker's unique selling point?

The way we choose our locations is definitely one of our

unique selling points. Basically, we choose to locate our branches in one of three types of areas: travel and tourism hotspots (for example, our branches at 798 and Mutianyu), near universities (for example, our UIBE branch), and in community areas with lots of families (for example, our branches in Shunyi). We believe each one of these locations has a unique advantage.



## What is the most popular dish on the menu at Laker's?

Our most popular dish across all our stores is the Laker's Special Pizza. However, in the future we are hoping to develop our burgers into a signature dish by making them one of Beijing's most authentic burgers. We believe that there aren't any truly authentic burgers on the market in Beijing right now.

## Has the recent smoking ban affected business at all?

We actually started prohibiting smoking in our stores before 9pm a year ago, out of respect to our customers with children, so our customers are already used to the idea. I wouldn't say it has affected business at all.

## What does the future hold for Laker's?

We have just opened our latest store at Zizhuqiao (in southwest Beijing). The food scene in central Beijing is already so crowded, so when we looked at that area of town and saw that there weren't any Western restaurants or bars, we wanted to get hold of the market early.



L

### ... *lamian* 拉面

Not to be confused with Japanese ramen (in both its traditional and instant forms), Chinese *lamian*, or hand-pulled noodles, is a style all of its own. The weight of the noodle dough is used against it to stretch and twist it into increasingly thin strands. Flour is applied to the dough to keep the strands separate, resulting in the signature “slap” at the end of the process to remove the excess flour before cooking. The capital of Gansu province, Lanzhou, is particularly famous for *lamian*.

### ... *longjing tea* 龙井茶

Often referred to by its literally translated name, Dragon Well tea is a famous variety of pan-roasted green tea produced around the eponymous Longjing Village near Hangzhou. Pan roasting refers to the fact that heat is applied to the leaves after picking to stop the natural oxidization process. Longjing tea also has various culinary applications within Zhejiang cuisine, for example in the well-known dish, stir-fried shrimp with Longjing tea.

### ... *ludan* 卤蛋

Typically referred to as soy-sauce eggs, *ludan* are the ultimate egg preparation for umami fans. Cooked in a richly spiced soy sauce-based broth, including spices such as fennel, star anise, and cinnamon, *ludan* differ from their close cousins, tea eggs, in that they are usually simmered in the broth without their shells, as opposed to in their shells, which gives tea eggs their signature marbling.

### ... *luohan zhai* 罗汉斋

A popular vegetarian dish, the name of which is taken from the Chinese transliteration of the Sanskrit arhat, a *luo han*, describing a “perfected person,” or one who has achieved nirvana. Also known as Buddha’s Delight, the dish is typically made with at least 10 different vegetables stewed in a soy-based sauce, but restaurant versions may include as many as 30 vegetarian components.







# AMANDINE

## BEIJING'S BEST MACARONS?

Daily 8.30am-8pm. 1/F, Institut Français, 18 Gongti Xilu, Chaoyang District (6553 2627)

朝阳区工体西路18号法国文化中心内

 1km northwest of Dongdaqiao (Line 6)

What makes a perfect macaron? A wafer-thin, eggshell-like veneer must give way to a slightly fudgy interior that still maintains a separation between cookie and rich filling. The macarons at Amandine possess these qualities and more.

In the hazy days of my first few months in Beijing, I used to frequent Amandine's original location in Sanlitun Soho, so it was with a heavy heart that I moved on after their inevitable closure (Sanlitun Soho not being the most nurturing of retail environments). You can imagine my delight, then, to find that they had reopened within the Institut Français south of Gongti. The aforementioned macarons (RMB 10) take pride of place in the café's small display case, the 10-plus varieties a riot of color. Creative flavorings, such as lavender or jasmine tea, are

commendable, but lack balance – better to stick to classic flavors like raspberry and chocolate.

The rest of Amandine's pâtisserie is an equal testament to the French culinary arts. The chocolate éclair (RMB 20) suffers from a slightly heavy hand with the salt, but in a way this only serves to make it more satisfying. Sticking with the chocolate theme, the tartelette choco-brownie (RMB 28) comes topped with a layer of ganache so shiny you can practically see your face in it. The ganache parts to reveal a layer of rich brownie encased in butter pastry, making for a rich dessert that is just crying out for un café.

With quality desserts like this at such reasonable prices we can't help but feel that Amandine is a hidden gem that won't remain hidden for long. *Robynne Tindall*

## P.S. WE ATE YOU

Every month, we like to shine a spotlight on the most delicious dishes we've stumbled upon recently. Chow down!



### verdure bianca

#### Pizza Express, RMB 98

This pizza with chargrilled eggplant, zucchini, and Portobello mushrooms topped off with basil and parmesan cheese on a white pizza base is bound to be a new vegetarian favorite. The pizza base is not too thin, but also not too thick, while the simple topping brings a lot of flavor to this new summer dish.

### sliced lemon duck

#### Na Lan, RMB 88

This cold dish served at the Guangxi Provincial Government Restaurant Na Lan is the perfect side to add to a meal this summer – succulent duck sitting in a zesty lemon sauce, topped off with fresh chilis and herbs to add a slight kick.

### protein boost

#### MOKA Bros, RMB 68

This light salad of beetroot, pumpkin, quinoa, walnuts, and goat's cheese is an intricate mix of flavors to fuel Beijing's not-always-healthy summer activities, or provide somewhat of a detox. Healthy and delicious at the same time, while also complementing the warmer weather. What more could you ask for?

### corner shop nachos

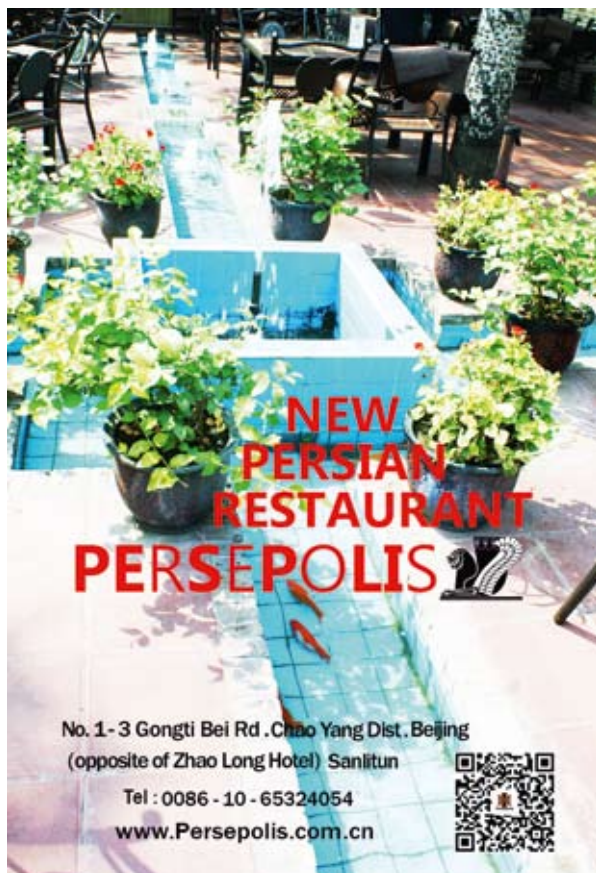
#### Taco Bar, RMB 48

This pile of warm nachos is topped off with refried beans, melted cheese, chunks of grilled chicken, chopped fresh cherry tomatoes, and some fresh herbs for that kick. Great for snacking while out for drinks with friends, or as a starter to a great meal.

### the Dixie

#### Home Plate BBQ, RMB 68

The Dixie is one of the many new burgers on Home Plate BBQ's menu, topped off with fried pickles, cured bacon crisped to perfection, and warm melted pimento cheese. For those feeling particularly sinful, adding RMB 30 will get you twice the amount of meat.





# Fluoride Fantasies

## HELPING YOU BRUSH TO PERFECTION

by Margaux Schreurs

Tired of importing your toothpaste by the crate every time you fly home? Not sure whether what you're using to brush your teeth is toothpaste or denture glue? We ventured into the Chinese supermarket to check out what is what, and which ones taste like toothpaste



### Hei Mei Utmost Crisp Tea (RMB 12.5)

"The tea flavor is subtle, I think I could use this more than once."

"It tastes a little bit like mint, and left only a slight burning sensation in my sinuses."

"This brand is almost racist too, fresh racism every day!"



### Zhong Hua White Now (RMB 10)

"So strong it cancels out even the worst durian breath."

"I reckon this is clearing out my sinuses nicely. Great."

"If I were a cavity I wouldn't be enjoying this right now."



### Darlie Tea Twice the Health (RMB 8.5)

"Oh, this is the racist toothpaste, great."

"Brushing your teeth with tea is really bizarre, I'm not sure about this flavor."

"Isn't tea known for discoloring your teeth though?"

## VERDICT

Although none of the toothpastes were particularly amazing, and we cannot comment on their utility as we are neither dentists nor qualified medical professionals, there were certainly some that tasted better than others. In the end, Hei Mei and Zhonghua had the best taste. To be frank, I don't think I will put the others anywhere near my teeth anytime soon.



### Suke Bright White Teeth Fresh Lemon (RMB 16.55)

"Zingy, as though you rubbed lemon all over your mouth."

"This toothpaste tastes like it would go well with orange juice, unlike every other toothpaste."

"It's just too confusing – fruit flavored toothpaste shouldn't be a thing."



### Leng Suan Ling For Sensitive Teeth (RMB 4.4)

"Feels like this is not for sensitive teeth, but for making your teeth sensitive."

"I think I need to brush again with something else."

"Considering this cost less than RMB 5 I'm not sure why I expected more from it."



### Yunnan White Medicine Lime and Mint (RMB 20.19)

"It has some elements of Sprite, minus the carbonation."

"Feels like my mouth should be sizzling."

"This toothpaste was locked up in a tiny cupboard in the supermarket so I'm not sure whether we should be using it."



# CROSSING EVERY TEA WITH SCOTCH

## A STIMULATING WAY TO WHISKY

by Kipp Whittaker



### Oolong and Suntory Old Whisky

The oolong gives off a subtle jasmine fragrance bringing out a heavy flavor of caramel and a sweet, creamy finish from the Suntory. It's delicate and not overpowering, yet some hints of soggy wood chips arise (not ideal). On its own, the whisky has a pretty rough, mediocre taste compared to the single malts, but the addition of the tea takes away some of the burn while adding a nice, bittersweet ending. For relaxing times, it's Suntory time, baby.



### Pu'er and Cragganmore 12 Year

The pu'er has a smokey plum flavor that mingles nicely with the soft cereal character of the Cragganmore 12 Year. It's kind of like loading up a heap of dried fruit on a bowl of muesli, but with alcohol. Together they are mild and inoffensive, and with a somewhat meaty aftertaste, although the flavor profile is balanced around the fruitiness of the pu'er. Maybe the best combo to imbibe with a side of pancakes.

**M**ixing whisky and tea isn't a new thing, at least not in China, but it's starting to spread in the West as well, with people using all kinds of tea from around the world to enhance the flavor of high-end Scotch whisky. You may be thinking, "that's just way too Chinese, and I'll stick to my neat single malt, thank you very much," but don't speak ill of it until you've tried it. Plus, mixing your stimulant and depressant might just make the evening last a little bit longer – like vodka and Red Bull, only much tastier and without the heart palpitations. We selected whiskys of varying quality, doing our best to match them up with the appropriate teas, and were quite buzzed about the results.



### **Zhengshan Xiaozhong and The Quinta Ruban by Glenmorangie**

Some people believe Zhengshan Xiaozhong, from Fujian Province, to be the Scotch of teas because of its smokey aroma. This blend brought out the fruity character of the Glenmorangie and dampened its burn. There are some vanilla oak undertones, but this does not compete with the fruity main attraction. In summation, well-balanced, refreshing, and thankfully, not cloying.



### **Chivas Regal 12 Year Blended Scotch and Sweet Green Tea**

The classic combination that is chugged by the pitcher at most clubs and KTVs throughout China. The parent company, Pernod Ricard, developed this blend when they decided to bring the brand to China in the early 2000s. But the bottled tea completely masks and destroys all flavor of the whiskey with its diabetes-inducing sweetness. Despite this, it's easy to drink and refreshing if served cold.



## WHAT'S NEW BARS & CLUBS



# YOLANDA'S SECRET

## MY BABY HAS A SECRET ... WINE BAR

Tue 2pm-late, closed Mondays. 1-101, 38 Sanlitun Nan, Chaoyang District (131 4653 0019)

朝阳区三里屯南38号楼1-101

 600m west of Tuanjiehu (Line 10)

No, Yolanda's Secret isn't some forgotten 90s R&B record or knock-off underwear shop peddling thigh-highs. Instead, it's a new and rather excellent wine bar in Sanlitun. They're currently still in soft opening phase and ironing out the menu and wine list, but they are providing a nice swanky atmosphere in which to guzzle some awesome wines, at a decent price.

As for that secret: we did learn that they serve up organic small-batch wines from vineyards around the world and have some decent food to match. Wines range from about RMB 110 per bottle up into the thousands for more luxurious selections. We tried some of the lower level Hunting Hill Chardonnay and were satisfied. Make sure to check out their happy hour, where they serve four glasses of their selected house wines for RMB 100.

The food options consist of salads, sandwiches, and snacks like their meat or cheese plates. We had the BLT

sandwich, and it came with a small pile of truffle fries. It was a hearty plate for the price, with quality ingredients and delicious bread baked with chunks of potato. They used prosciutto in lieu of bacon, so maybe they should consider calling it the PLT, but that risks sounding a little like a hallucinatory chemical.

The space is decked out in art and antiques, including old comic cutouts from *The New Yorker*, along with vintage looking luggage and porcelain wares, some of which are for sale. All in all, they provide a comfortable, chic atmosphere to drink wine at a reasonable price – imagine Cheers, though a tad more expensive and with a Soho-esque flair. Beijing is surprisingly lacking in this type of bar, so we welcome it and are thoroughly pleased to not have to review another place specializing in Belgian Beer.

*Kipp Whittaker*

PHOTO: UNI

# BUENA ONDA

## SERIOUSLY GOOD VIBES

Daily 5pm-1am, near Tower 1, China Central Place, 6 Xi Dawang Lu, Chaoyang District (8588 7955)

朝阳区西大望路6号华贸中心1号写字楼北侧集袋箱

 200m east of Dawanglu (Line 1)

**B**uena Onda is the new Peruvian inspired pop-up bar and restaurant on the north end of China Central Mall, and you can feel the Latin flavor oozing from every inch of the place. After 5pm when the suits all go home or on to places with nice cocktails and elegant eats, Buena Onda comes alive with Latin-inspired food and drinks for extended after-work eating and inebriation.

We started things off with the Pisco Sour (RMB 60, RMB 160 pitcher), a tart and frothy Macarena in the mouth, or whatever the Peruvian equivalent of that song may be. We followed this with their Passion Sour, which as the name suggests, featured half a fresh passion fruit nesting on the top of the egg white foam. Lucky for us we're into sweet and sour things.

In addition to their drinks we sampled some of their delicious eats, including the classic ceviche (RMB 50), Ecuadorian ceviche (RMB 50), salmon tartare (RMB 90), and

yellow tiradito (RMB 90). All fresh and made to generate a thirst for more Pisco. If you require a little spice, they have some wonderful homemade tangy hot sauces to light your fire.

It's an attractive ambience they've inherited, playing it smart by using the pop-up model and sharing space with an upscale café called Flatwhite. The exterior looks a little like a glass shipping container decked out in technicolor Peruvian patterns that are draped over the tables and various cafe gear. There is also plenty of outdoor seating for those hot summer nights ahead, with live acoustic music throughout the week. This pop-up trend is something we appreciate and hope continues as it helps bring people in during off hours and presents a mutually beneficial opportunity for small businesses. We see a bright future for these newbies. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER

# WORLD BAIJIU DAY

## WHERE TO CELEBRATE IN BEIJING

by Jim Boyce

The inaugural World Baijiu Day won't be your *gege's ganbei* party. In fact, the August 8 event, which has 24 venues in 17 cities signed up as of press time, has the informal theme of "beyond *ganbei*." There's a simple reason for this: most people dislike pounding shot after shot of 110-proof spirits at room temperature on a hot summer day. Shocker, right?

Expect a different bill than the endless barrage of bottoms ups one typically gets in Beijing. Here are five happenings in our fair city on that coming Saturday.

**Jing-A Brewing** in Sanlitun South will feature a craft beer that in lieu of brewer's yeast uses *qu*, the brick of grain, yeast, bacteria, and mold crucial to the *baijiu*-making process. Owners Kristian Li and Alex Acker created such a "*qu* brew" last year and found it akin to a Belgian farmhouse ale. This time, the crew is using a different brick and aiming for something that captures the essence of *baijiu* while weighing in at 10 percent alcohol. Jing-A will open at 11am on August 8.



Just a few meters away, **Pop-Up Beijing** will have a pop-up *baijiu* bar from 5-8pm. The focus will be on tipples that are harder to come by, including from Baoding in Hebei, from Wuhu in Anhui, and – highly appropriate given creative director Glenn Schuitman is a Kiwi – from Christchurch in New Zealand. As Pop-Up will also host

exhibitions of Korean posters and Beijing graffiti on August 8, the *baijius* will be served side by side with several *sojus*.

Meanwhile, *baijiu* bar **Capital Spirits** in Daju Hutong will take its wide range of spirits and match them with meats and cheeses. Order a flight of *baijiu* and get free nibbles for a DIY pairing. Manager David Putney says the flight of sauce aroma *baijius*, most associated with Moutai, will see its funk matched to goat, blue, and gorgonzola cheeses. Other flights will go with lighter cheeses, with ham and salami, and with smoked Hubei sausages courtesy of Jonathan Alpart.



Further out, Dustin Merrett, chef at **Windy City Ballroom** near Yongtaizhuang Station, is ready to feature the deep-fried *baijiu* recipe he started working on three months ago. Merrett has also created a cocktail called Chasing the Dragon that packs a punch with *baijiu*, white rum, apricot brandy, and more. Get your *baijiu* either deep-fried or in a drink for RMB 25, or both for RMB 40, from 11am to 9.30pm.

**The Schoolhouse at Mutianyu** near the Great Wall will serve tasters of its five *baijiu*-based liqueurs at The Brickyard from 7-9pm. The flavors include apricot, hawthorn, and five spice, plus a coffee version that co-owner Jim Spear says some of the overnight guests enjoy as a substitute for Bailey's in their morning cup of joe.





Of course, no one's stopping anyone from some *ganbei* action, but the focus of the day is to explore the diversity and versatility of *baijiu*, whether via the events in Beijing or those in cities that span London to Los Angeles and Shanghai to Sydney. From *baijiu* ice cream to creative cocktails to pairings with traditional snacks, the venues are giving plenty of ideas a shot.

That effort includes numerous members of the Beijing food and beverage trade diaspora. Adam Goodman, who previously worked for Culinary Capers here, says all four of the Two Chefs restaurants he runs in Phuket will participate, with customers getting a pair of *baijiu* cocktails to judge.

Alisha Bailey, former co-owner at oyster joint Starfish, has been instrumental in bringing on board Taipei bars

R&D and Ounce, where *gaoliang*, the sorghum-based Taiwan specialty, is sure to feature.

And Paul Mathew, who consulted on drinks for Flamme, TAPS, Q-Mex, and others during his more than four years in Beijing, will serve *baijiu* samples and create several new cocktails for The Hide, the bar he co-owns in London. Mathew says he plans to use British and Chinese ingredients to draw out the fruity elements and complex finishes of different *baijius* while retaining their basic flavors. That's the spirit! And, he adds, *ganbei* is not obligatory.



For more details on times, prices and addresses for World Baijiu Day, see the "events master list" at [worldbaijiuday.com](http://worldbaijiuday.com).



## WHAT'S NEW BARS & CLUBS



# ADAM'S

## SANLITUN'S NEW GO-TO GAY BAR

Daily 11am-late. 40 Sanlitun Lu, Chaoyang District (184 0178 9772)

朝阳区三里屯路40号

 700m northwest of Tuanjiehu (Line 10)

Adam's is a diamond in the rough. It offers a glimmer of hope that one day we will be able to enjoy having a drink on the dank patch that is Sanlitun's Bar Street, the home of hedonism. In fact, we can now enjoy at least one watering hole there: Adam's, the strip's new gay bar.

Adam's is a bright little establishment with tables out front, tables inside, and a rooftop terrace. When we went to check it out, it was absolutely rammed, with no sign of things letting up. The atmosphere at this little hub of activity is very positive, with locals, expats, and visitors coming and going, and while many people already knew each other, everyone was open to mingle with new faces.

Their menu offers a range of whisky (RMB 40-55), beers (RMB 20-55), cocktails (RMB 40-50, apart from RMB

80 for a Scotch Bomb, which we were too scared to go near), along with coffee and snacks. In fact, Mondo Wong, Adam's owner, hopes that people will also pass by during the day, as he aims to provide a friendly and safe space rather than just a bar. We had a long island iced tea and approved. It wasn't too boozy, but did the job.

Even if you're not part of the LGBT community, this is a good alternative to other bars in the area, as Wong assures us that all of their alcohol is real. That's a pretty big deal considering everything else on that Bar Street always feels like it burns right through your esophagus. In fact, Wong guarantees us that if someone finds fake alcohol in his bar, he will pay them back the price of their drink times 10. That's a substantial promise and bodes well for this bar's future, and hopefully forces the quality of establishments in the area upwards in general. *Margaux Schreurs*



# OUT OF THE ASHES

CHEERS FOUNDER CLAUDIA MASÜGER TELLS US HOW A WAREHOUSE FIRE STARTED THE COMPANY ON THE ROAD TO SUCCESS

by Robynne Tindall



Four years ago Cheers was a little-known imported wine wholesaler. Now, with 13 stores and seven franchises, they are one of the most recognizable wine retail brands in Beijing (and increasingly, across China). However, as CEO and founder Claudia Masüger recalls, it took a rather dramatic turn of events to steer them onto the path to success.

"In November 2010, our warehouse burned down. I remember standing watching the fire burn with our driver, Mr. Li. I turned around and saw that he had tears in his eyes. I moved to comfort him but he stopped me: 'These are not tears of sadness, they're tears of happiness.' He explained that fire represents change and purification in Chinese culture, and he was sure that the fire meant we would be very successful in the future."

What the fire did provide was a chance to reflect. "I had been trying to think of ways to bring fair prices to consumers in China for a long time, which hadn't been possible under our company's [MQ Wines] previous business-to-business model," Masüger explains. "I wanted to find a simple, replicable concept that would take the fear and confusion out of choosing wine for a growing group of Chinese consumers." And with that, Cheers was born in early 2011.

In the four years since, Cheers has grown in scope

and sophistication along with its customers. Their mostly entry-level initial offerings (who hasn't taken a bottle of their RMB 28 Tempranillo to a party?) have expanded to a portfolio of more than 100 wines, including more and more mid- to high-end bottles. "Because we let the customers try the wines before they buy, we find that our sales figures don't necessarily match wider wine consumption trends in China. For example, our customers are more receptive to dry white wines because they can try them in-store before investing."

The end-user experience has been a growing concern for wine retailers since anti-corruption measures put the kibosh on China's high-end market in 2013. Today, the industry is targeting young, Chinese millennials who want to buy wine to drink casually with friends, but aren't receptive to the traditional, stuffy wine showroom concept. "Cheers was two years ahead of the game. When we first opened, [the rest of the wine industry] laughed at us, now we see shops popping up everywhere copying our formula," Masüger says.

Cheers isn't letting the copycats slow them down. "Our final goal is to have 888 stores!" Masüger laughs. In the meantime, they are working on finding more and bigger stores that are set to introduce food options in the future. We'll drink to that.



PHOTOS COURTESY OF CHEERS



Things to do, places to be, stuff to try

# GO

BLUE HAWAII // MONSTER PARK // PAPP'S TEA LAB // NUO HOTEL BEIJING // BALI //



## **SUNSET BRAZIL**

**AUG 8 – Capoeira Mandinga Beijing have organized an entire day celebrating the vibrant party culture of Brazil. There will be plenty to see and do, with music provided by Templo Do Samba and BUU, live Capoeira demonstrations, and lots of hip-shaking Brazilian dancing. RMB 100 (at the door, includes free drink and raffle ticket), RMB 60 (advance). 8pm. Mako Live House (5205 1112)**


PHOTO: MOVIMENTO.MY

# BLUE HAWAII

## THE STORE WHERE SUMMER NEVER ENDS

Daily 10am-10pm. SLG-38, Taikoo Li Sanlitun South, Chaoyang District (6415 2813)

朝阳区三里屯太古里南区SLG-38

 700m west of Tuanjiehu (Line 10)

While you definitely can't surf anywhere in or around Beijing, it doesn't mean that you can't get your hands on some of that surfer dude swag. Growing up in Florida, I've had my fair share of visits to the surf shop. Blue Hawaii brought me back to those days lusting over sunglasses, surfer gear, and skateboards, then sorting out a list of things that I would never receive on my birthday. If board sports are your thing, then you will likely love Blue Hawaii's new, expanded location in Taikoo Li.

Blue Hawaii stocks brands like Volcom, Stussy, and Huff (China's only authorized dealer), along with a pretty extensive collection of bucket hats and flip flops. We liked the retro-style skateboards (RMB 1,500), probably the most appropriate type of board for cruising around the city as the fat wheels are more capable of handling the dangerous potholes dotted around town. Those

wanting to kick-flip to new heights will find imported trick boards.

Blue Hawaii won't only be fitting you with beach-friendly threads. Soon, they will also have a juice and smoothie bar set up where you can quench your thirst with some radical blends of fresh fruit. We are sure there are many more surprises up their sleeve, but seeing as they just opened they have a little time to figure it all out.

While it's a far cry from the massive labyrinth that is Florida's Ron Jon's Surf Shop (that place is a tourist trap), Blue Hawaii is more like a boutique of stylish brands that will appeal to many a practitioner of extreme sports. It's also the perfect time for these guys to be expanding because back to school shopping is just right around the corner, and you know that the youngsters will be flocking here to get geared up before classes start. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER

# MONSTER PARK

## WHERE THE WILD THINGS ARE

Daily 10am-10pm. 46 Jiadaokou Nandajie, Dongcheng District (186 1271 6537)

东城区交道口南大街46号

 400m west of Beixinqiao (Line 5)

In creeps Monster Park, a new pet store on Jiadaokou Nandajie, and the place to buy lizards, snakes, spiders, and hedgehogs; so pretty much any animal that is guaranteed to make your friends squirm in terror.

While the room Monster Park occupies is practically the size of a shoebox, it's filled with boutique critters and when we entered they were blasting some Screamin' Jay Hawkins, adding to the creepy crawly vibe of the shop. Among the stacks of cages and aquariums, they also stock the essentials for feeding and caring for your unusual pet.

The prices are pretty reasonable: a massive tortoise covered in spikes will run you about RMB 800, a baby crocodile (yes a baby crocodile; we're not sure whether they grow to full size, so that should be a pleasant surprise) is RMB 700, and a Colombian Red Tail Boa is RMB 2,000. You can finally build that supervillain deadly trap floor/

execution device you've been lusting over and fill it with little critters.

It's nice to know that we're on the top of the food chain when you are in the presence of such little beasties. If you are looking for something to nurture and develop a sort of codependency with, you won't get that here. Most of these pets require minimal human contact and would actually quite prefer being left alone to their own ungodly devices.

So unless you're a witch looking to fill up your cauldron for that special brew, or have a weird niche bar that you want to deck out in black-light sensitive scorpions, then this place likely won't appeal to you. Nonetheless we love these sorts of macabre displays, even though it's sometimes at the tragic expense of our furry or scaly friends in forced captivity. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER



# NUO HOTEL BEIJING

NEW HOTEL MAKES LIDO A LUXURY  
STAYCATION DESTINATION

By Robynne Tindall



**T**he first hotel from new homegrown five-star hotel brand NUO Hotels has landed in Lido, giving us another reason to visit this oft-neglected part of town. The brand derives its name from the Chinese characters 诺金 (*nuo jin*) meaning “the golden promise” and we were keen to see if it would live up to that assurance.

**The experience:** The hotel looks truly stunning – drawing on a concept that they call “Modern Ming,” the designers have tastefully blended Ming dynasty elements and details with modern design. NUO is definitely on a level with Rosewood Beijing on this point. The pleasant, English-speaking desk staff made check-in a breeze, although the rest of the staff were not quite so light on their linguistic feet – we hope this is just a soft-opening blip.

**The rooms:** As you might expect, rooms are plush, incorporating more of those “Modern Ming” design elements. Our Premier Room came with floor-to-ceiling windows with a view over Lido Park, a separate office area, a free-standing bath, and even a pillow menu. Club rooms on the 23rd-28th floors have access to the Executive Lounge, serving breakfast and complimentary daily happy hour from 6-8pm.

**The facilities:** The NUO Spa, located on the lower ground floor, will be a highlight for staycation guests. Drawing on both TCM and western healing philosophies, the nine treatment rooms are extremely, and we mean extremely, luxurious. I tried their signature 60-minute NUO Harmony massage treatment and was delighted with my experienced masseuse and the lack of tension in my shoulders afterwards. The swimming pool, on the same level as the spa, wasn’t open during our visit, but it looks like it will be a pleasant spot to do a couple of laps.

**The food:** Thinking with our stomachs as always, we were keen to check out all-day dining restaurant N’Joy. The restaurant touts its ten chefs of ten different nationalities and while not every cuisine represented was perfectly executed, we n’joyed (ha) some very well-balanced Indian food, fresh seafood, and a bowl of excellent caramel ice cream. Other outlets include a fifth floor bar/lounge with a 500-square-meter outdoor terrace, and a high-end Japanese restaurant, which will open later this month.

*Prices start from RMB 1,920 (plus 15 percent service charge) for a deluxe king including a buffet breakfast at N’Joy restaurant. Visit [nuohotel.com](http://nuohotel.com) for more information and to book your room.*

WHAT'S NEW VENUES & SHOPS

# PAPP'S TEA LAB


IT'S TEA PARTY TIME





## WHAT'S NEW VENUES & SHOPS

Daily 10am-9pm. B1-529, Bldg 5, Sanlitun Soho, 8 Gongti Beilu, Chaoyang District (8590 0951)  
朝阳区工体北路8号三里屯Soho 5号商场B1-529

 700m west of Tuanjiehu (Line 10)

It may seem a bit “coals to Newcastle,” but Papp’s Tea has its sights set on bringing a new tea drinking experience to China, starting with their first international tea experience lounge, or Tea Lab, based in Sanlitun Soho.

Founder Martin Papp started Papp’s Tea in 2014 after visiting China for the first time in 2006 while sourcing tea for an American business. He aims to bring the tea lounge concept, made popular in the US by companies such as Starbucks’ Teavana, to the Chinese market and at the same time localize the experience for China’s more experienced tea drinking palates.

The Tea Lab carries 60 varieties of tea, herbs, and spices from around the world, including pu’er and longjing from China, Darjeeling from Sri Lanka, rooibos from South America, and rose buds from Pakistan. In addition to the Tea Lab, there are two tea lounges in the works in central Beijing, and they are already looking for more locations.

If you prefer a personalized touch or just want to learn more about tea in general, the Tea Lab also offers custom tea blending classes (RMB 99 per person) every Sunday from 2-3.30pm. Bring along a group of friends to taste a range of teas, along with herbs and spices, and learn how to blend their flavors together. Trust us when we say that you will appreciate the team’s skills when you realize that your first try at a tea blend tastes exactly like steeped grass clippings. You’ll get to take home 30g of your very own tea blend at the end of the class. Follow Papp’s Tea on WeChat at PAPPsTeaChina to buy tea and sign up for the tea blending classes. *Robynne Tindall*





GET OUT

# BEACHIN' BALI

THE ISLAND THAT TRULY HAS IT ALL

by Margaux Schreurs



A beach getaway in Indonesia may sound far from Beijing, but actually, visiting Bali is well worth the flight time if you stay put for a week or more. There definitely are enough sun rays to be soaked up, along with other activities when you can't sit still any longer.

**Visas:** There is some confusion with regards to Indonesian visas. Websites and posters at the airport point to a USD 35 fee for a 30-day visa on arrival for US, PRC, and EU citizens, however nobody I spoke to paid at the airport, including yours truly. More money for the spa!

**Weather:** Beijing's summer is the most pleasant time to visit Bali as temperatures hover around 28 degrees Celsius with the occasional rain shower.

**Where to stay:** Seminyak is extremely fashionable and one of the best places to stay if you want to experience everything the island has to offer while avoiding hordes of backpackers: varied nightlife, good shopping, beautiful beaches, amazing restaurants, and access to the rest of the island for day trips. At only 30 minutes from the airport, resorts just off the main roads are peaceful, and if you choose one on the west side of Seminyak you'll also

be close to the water. This is ideal for those who want to surf, lie by the beach, or enjoy Seminyak's incredible sunsets from a bean bag at one of the many lively bars and restaurants. Villa Kresna Boutique Suites offers great rooms in a peaceful setting only a two-minute walk from the beach for about RMB 550 per night per room.

**What to see:** This may sound harsh, but if you've been to Indonesia before there is really no need to spend time at the temples around Seminyak. Instead, pop up north to Ubud (one and a half hours away) to visit the rice terraces, or get to Ulu Watu (one hour away) in the south for white pearly beaches. If you'd rather stay local, make sure you get to the beach around 4.30-5pm to catch the sunset: one of the perks of lodging on the west side of the island.

**What to eat:** Seminyak almost has too much choice when it comes to picking a restaurant for lunch or dinner. To try fine Indonesian dining, go to the Indonesian restaurant at Potato Head Beach Club, or Mama San, where the menu incorporates both Indonesian and other Asian dishes, all beautifully put together and featuring extremely friendly service.

PHOTO: MARGAUX SCHREURS



# Zumu'Show

**ZUMUSHOW.TAOBAO.COM**

Add a little imperial Chinese flair to your wardrobe with Zumu'Show's impeccable embroidery and brocade pumps.

In the face of a rapidly modernizing world, the founder of Zumu'Show wanted to capture and preserve some of the essence of traditional Chinese handicrafts, and make them accessible for modern, fashion-conscious consumers.

The designs – from flowers to dragons to cupcakes – are hand-embroidered in real silk by artists in rural areas in Jiangsu, Ningxia, and Sichuan, before being transformed into shoes, scarves, and necklaces. Shoes are made of velvet and genuine leather.

We feel that these beautiful shoes would make perfect gifts for the ladies in your life who have had enough of the usual stereotypical Beijing gifts (we're looking at you, "I Heart BJ" t-shirts).



## OUR TOP THREE PICKS:

### "ICE CREAM SERIES" POINTED VELVET LOAFERS (RMB 598) (ABOVE RIGHT)

Available in bright orange, red wine, or sea blue, we love the more modern embroidery design on these shoes. Perfect for everyday or occasion wear.

### BROCADE POINTED OXFORDS WITH FAN PRINT (RMB 890) (LEFT)

Add a sharp twist to a plain office look with these brocade and leather Oxfords. The luminous red and gold fan print adds a necessary touch of whimsy.

### CHINESE GUARDIAN LION SILK LOAFERS (RMB 698) (TOP LEFT)

What says "China" more than a pair of bright red silk pumps embroidered with a grinning Chinese guardian lion? They look pretty comfy to boot.

Introducing the people who matter

# MEET

PENNY'S FOOD STUDIO // PETER LE // RAN MUSIC //



## **AUDIOEYES FEATURING GUILLAUME AND THE COUTU DUMONTS**

**AUG 14** – While many artists prefer to adopt a streamlined trajectory through their musical journey, Guillaume's way is that of the carnival – wild and unrestrained but full of positive, soulful exuberance. Join the parade as this extremely creative musician brings his vivacious live act to the rooftop at Migas. RMB 70. 10pm. The Bar at Migas (5208 6061)

PHOTO COURTESY OF THE ORGANIZERS



# A DOG'S DINNER

HOMEMADE DOG FOOD FROM PENNY'S FOOD STUDIO

by Robynne Tindall



We spend a lot of time thinking about what goes into the food we eat, but how often do we consider what goes into the food we feed our pets?

This was exactly the question that was troubling Penny's Food Studio Founder Dan Christensen and his girlfriend Tao Zhu when they decided to start supplementing the diets of his now sadly departed boxer-mix, Penny (after whom the business is named), and Tao's husky, Caesar, with increasing amounts of fresh produce, and eventually, homemade dog food. The results were dramatic.

A lifetime dog owner, Dan had become dissatisfied with the quality and price of the commercial dog food available on the market in China. Internet research and conversations with other concerned animal lovers revealed that information about the pet food industry is worryingly opaque, and that much commercial dog food is made with meat and other animal by-products deemed unfit for human consumption, as well as large amounts of processed grain. Animal dieticians recommend that dogs eat a diet of meat, raw bones, and fresh fruits and vegetables.

Dan is the first to admit that he is not a dietician, either animal or human, so he consulted with vets both in Beijing and in his native Canada to get the best possible nutritional advice, as well as working with Caesar to see which combinations of ingredients he responded well to. The food they were making proved so popular with friends and their dogs that they decided to start selling

it, and thus Penny's Food Studio was born.

Today, Penny's Food Studio's fresh dog food comes in three flavors: Niu Beach (RMB 26/220g, RMB 69/580g), a surf and turf mix of raw beef and fresh seafood; Ji Yang Yang (RMB 19/220g, RMB 48/580g), a mix of chicken and lamb; and Lucky Duck (RMB 16/220g, RMB 35/580g), a duck-rich blend. In addition to no less than 60 percent whole meat and organ meat, all three types also contain around 35 percent fresh fruits and vegetables, everything from sweet potatoes to dried cranberries. All the ingredients are sourced from local markets and food suppliers, often the same ones that supply some of our favorite restaurants, and are prepared in a restaurant-standard kitchen. They also sell raw beef and lamb bones (RMB 18/500g) and dehydrated snacks, such as beer-flavored chicken strips (RMB 28/75g).

They advise easing your own dog into the new food by stopping their old food for 18-24 hours to rest their stomach, and starting them off with one-third to one-half the recommended portion size. Every dog is different so you may need to experiment to find a formula they enjoy.

Contact [pennysfoodstudio@gmail.com](mailto:pennysfoodstudio@gmail.com) or visit their Weidian (search for Penny's 自制狗粮) to place your order. Delivery is available in Shuangjing-Dawanglu, Sanlitun-Chaoyang Park, and the CBD. Contact for specific areas.

LGBT FEATURE





# PETER LE

ASIAN-AMERICAN GAY ADULT CONTENT PRODUCER DISCUSSES HIS  
HERITAGE, CAREER, AND CLUB APPEARANCES IN BEIJING

by Margaux Schreurs

World-renowned Asian-American bodybuilder, international underwear model, gay adult film producer, adult entertainer, and personality Peter Le graces our fair city with his presence on an annual basis, so we decided to talk to him to find out just how he came to do what he does best: his club appearances at Funky. Of course, we also delved into how his Asian heritage serves him in the industry, in China specifically.

Le was born to Vietnamese parents in California: "Growing up I was bullied because I am Asian. This made me focus on getting stronger, working out, and trying to be more American. Almost like how a football player is built, but I did wrestling. Most Asian kids in high school, they play badminton, so I wanted to do something totally different and be more American. I put my mind to working out and finding the best way to improve my body and my health. It got me to where I am today."

But growing up, Le still felt a strong link to his Asian heritage. "I do identify myself with being Asian as well, I can't really speak Vietnamese that well, but enough to get by. It's different with Asian-American culture, because living in America, you're not raised as you would be in Asia so most people who are from Asia and who later live in America are unable to relate to you. And people in America, such as Caucasians, they don't see you as American. So you're like a small separate group from the whole world. And it's tough, being Asian-American in America."

Le's Asian descent might just be what sets him apart in the industry, becoming both a role model and icon. "Most of my fans are from Asia," he tells us. "Funky started to bring [adult entertainers] to create a reputation of doing something outside the normal Chinese clubs, I think it was great for them. They reached out to me in particular because they knew I have a huge fan base in China. It is a great marketing strategy for them to have me there because most of my fans are Chinese. The second biggest group is Americans."

Many Chinese people see Le as a gay icon in the same way that Asian-Americans do, because his Asian appearance is something that they feel they can relate

to. "[Asian members of the LGBT community throughout the world] see me as an icon, because growing up in America, most Asian kids don't really come across any Asian role models. They see the American superheroes who are all Caucasians, but not Asians. I put myself out there and that's why I got a great response. And I worked hard for it, too."

But his Asian background has not always made it easy for him to work towards his goals, especially because of his sexuality and difficulty with the Vietnamese language. "[My family and I] don't really have a great way to communicate, it's not really in-depth when we have conversations... and there are things that I have to hide from them, for example being an [adult content] producer and having my face out on the internet. They do know what I do, but they try to pretend like it never happened, it's just an Asian thing. I guess what I'm doing is going against all Vietnamese culture, like I'm not supposed to show my sexuality. I guess I'm not supposed to be out there in the world."

As to constraints brought upon by China's regulations on adult content, Le talks about the sales his brand is missing out on. "It's like that joke about China, though, that we have in America. There's only one original copy of Windows in China and the software has spread like wildfire, but Microsoft's point of view is that that is good, because now people are accustomed to their layout. So if another competitor enters the market, people will still stick with Windows."

And that isn't all, the ban on adult content appears to add to Le's desirability: "I guess I become more desirable because they haven't seen me live, so every time I come to China everyone comes out, including people from Taiwan and Hong Kong who come to see me at Funky, for example."

In a way, it seems like the ban on adult content in China has made him even more famous, and Funky even more successful, judging by the scenes on their dance floor every time Le takes the stage. He promises us that he will be back in China soon, and we will be sure to let you know when.



# RAN MUSIC

BEIJING'S NEWEST LABEL ON IGNITING THE CAPITAL'S MUSIC SCENE

by Tom Arnstein

Having only just risen from the ashes of Spring Festival, Ran Music is still in its infancy as a record label but with three releases already under their belt, founders Shen Lijia and Zhao Jian have big plans to set Beijing's music scene alight. Here we speak to Shen and Ran's PR guru Daniel Lenk about music production, new records in the works, and what it takes to stay relevant in a vibrant but tough city for bands and producers.

## What is Ran Music?

**Shen Lijia (S):** Ran Music is a Beijing-based record label – we’re a relative newcomer to the industry and while not genre-specific, we have so far focused more on putting out electronic music. We also handle mixing and mastering duties for our bands and others.

**Daniel Lenk (D):** Yeah, you could divide Ran Music into two parts – we’re building our own culture with our releases, which is a slower process. We’ve already released music from Luv Plastik and Animal Pop and we have two or three releases planned for the summer, but the other side of our work is music production – filling a niche and providing awesome mixes for their bands.

## What are your individual backgrounds?

**S:** In the beginning, Ran Music was just me trying to survive, living from music by freelancing, but I had to diversify and realized that I had to also mix, master, and record. Later I found people who thought that my mixes were decent and people began to request my work. It wasn’t until this year that I was approached by our investor who saw that we had the advantage of good in-house mixing and mastering.

**D:** I’ve been in Beijing for many years, always enrolled in higher education but have been involved with different music projects to some degree throughout. With Ran Music I was provided an awesome opportunity to support a friend by learning about a different side of the music business.

## What type of music do you hope to produce?

**S:** I have a basic idea about our aesthetics as a label. First, I prefer electronic music. I don’t care about the beat – it could be house, bass, hip-hop, as long as it’s electronic and it features a singer or a rapper. Now, especially in China, I feel that people prefer music that has vocals over pure instrumentation because it’s often difficult to hold the audience’s attention without a vocal part playing a role within the song.

**D:** We’re also looking for artists that can play their material live.

## Would you say that there’s a defined audience for your releases?

**S:** I don’t think so. That’s also why we started this label – to build an audience, to build an aesthetic, to show people that this is good music, this is fresh music, something different than what you see every weekend in Beijing’s live houses – forward thinking producers and artists such as those found in Europe, or their American counterparts.

**D:** The word we always throw around is “culture” – building an alternative culture that can support and augment the Chinese music scene.

**S:** We’ve only been around for three months and only have two releases to our name so we have a ways to go but we have gained recognition and the attention of many Beijing DJs, especially through our Animal Pop releases.

## Speaking of which, you just released Animal Pop’s Vol. 1 and Vol. 2 EPs – what did you learn from this experience?

**S:** So much. The process is all about how you work with these artists and you always need to compromise. For example, you must maintain the label’s aesthetics – if you’re not satisfied with a track, you have to ask the artist to remove or edit it and understandably, they may be very reluctant.

## Dan, you’re more involved in PR for Ran Music. How do you approach this side of things?

**D:** In general, I try to do all kinds of different things that support the label. As far as promotion, it’s all about building the audience which is a constant process and involves learning how to make the most effective use of social media and media platforms.

**S:** We are working on having a new media platform where bands and artists take part in studio live sessions, producing hi-fidelity recordings, and listeners can experience a performance in a different setting. Also, this will allow us to invite artists and bands that we enjoy to present their music in a live setting.

## Do you plan on making any physical releases?

**S:** Of course, that’s another aspect of the label – we all agree that CDs are now defunct, so we’re looking into vinyl, which has its own downsides due to costs. For artists that we believe have potential to sell we will release their work on vinyl. Because Luv Plastik and Animal Pop are both pretty new, it’s probably unlikely that we could sell records until they have built their fan base. One of our biggest releases will be the Ran Music sampler at the end of the year, which will feature all of our artists – that will definitely be a physical release.

**D:** If we get really desperate we can make stickers with QR codes and stick them everywhere [laughs].

## Final question, where do you hope Ran Music will be in a year’s time?

**S:** I want this label to keep growing and it really helps that we have a very professional investor who understands us well and knows that this is a long-term project. Over the next year, I want to build a bigger team, have a bigger studio, and own an office space. I can’t say that we’ll be super successful but we want to improve and develop each person’s professional skills so that they may grow from being involved with this label.

What are you planning to do?

# EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

UPLOAD YOUR EVENTS AT [THEBEIJINGER.COM/EVENTS](http://THEBEIJINGER.COM/EVENTS)

FIND ALL VENUE INFO AT [THEBEIJINGER.COM/DIRECTORY](http://THEBEIJINGER.COM/DIRECTORY). PLEASE CALL VENUES AHEAD OF TIME TO CONFIRM DETAILS.



## MR. C

**AUG 14** – The big boss of infamous dance clubs like The End and The Shamen in 90s London will be playing a spaced out set of genre-bending techno. He's considered a legend in the UK and is now taking his expertise on the road. RMB 60. 10pm. Dada (183 1108 0818)

PHOTO COURTESY OF THE ORGANIZERS



## DON'T MISS

### QIXI (CHINESE VALENTINES DAY)

#### CHINESE VALENTINE'S DAY OFFERS AT RAFFLES BEIJING

AUG 20-22 – Treat your loved one to a five-course degustation menu at Raffle's signature French Restaurant Jaan, or a delicious international themed feast at East 33. Complete the experience with an overnight stay at Beijing's only luxury heritage hotel. RMB 777 (Jaan), RMB 520 (East 33). 6-10pm. Raffles Beijing (6526 3388)

#### ROMANTIC QIXI AT FEAST

AUG 20 – Celebrate Qixi with the one you love at Feast. Their four-course menu features aphrodisiac dishes like grilled lobster linguine, before finishing with a bombe Alaska that's set alight table-side – just like your passions will be. RMB 521. 5.30-10pm. Feast (Food by EAST) (8414 9820)

#### CHINESE VALENTINE'S AT CHAPTER

AUG 20 – Celebrate 7/7 at Chapter, where couples will enjoy a sparkling welcome drink before indulging in a sumptuous seafood buffet with the freshest oysters, lobster, and all your other favorites from the sea. A heart-shaped cake for two rounds out the perfect romantic dinner. RMB 600. 6-10pm. Chapter (6584 6270)

#### HOW SWEET IS YOUR LOVE? AT JW MARRIOTT

AUG 20 – Celebrate Chinese Valentine's Day with JW Marriott's mouthwatering seafood display as well as their tempting dessert selection that will surely get hearts racing with sweet and soothing sensations. RMB 498. 6-10pm. JW Marriott (5908 6688)

#### WONDERFUL "CHINESE VALENTINE BUFFET DINNER" AT CROWNE PLAZA BEIJING LIDO

AUG 20 – Indulge yourself and your loved one with Crowne Plaza's wide selection of international cuisine and local flavors, including a vodka oyster bar that will tease and delight those naughty taste buds. There will also be a 30 percent discount for all dining couples who wish to stay the night in their suite room. RMB 688. 5.30-9pm. Crowne Plaza Beijing Lido (6437 3388)

#### CHINESE VALENTINE'S AT 29 GRILL

AUG 20 – Be ready for romance and macarons at 29 Grill. Couples enjoy a welcome glass of bubbles, a full degustation menu filled with delicacies to share and a lovely macaroon filled pink suitcase to take home. RMB 1,388. 6-10pm. 29 Grill (6584 6300)

#### QIXI VALENTINE'S AT HAGAKI

AUG 20 – Hagaki's chefs have prepared nine delicious dishes to be shared. Enjoy specials including grilled lobster, sashimi, tempura, and a romantic macaron dessert topped with white chocolate, raspberries, and rose petals. RMB 521. 5.30-10pm. Hagaki (8414 9815)





1



2



4



3

### 1. NEW LIFE CENTER FUNDRAISER BARBECUE

AUG 29 – XIAN and Great Leap Brewing are teaming up for a special end-of-summer charity barbecue, with all proceeds going to The New Life Center, an orphanage in Beijing. If that isn't reason enough to indulge in unlimited barbecue and free-flow Great Leap beers, we don't know what is. RMB 200. 5pm. XIAN (8414 9810)

### 2. GLUG PRESENTS: WHY WE ALL EAT POTATOES

AUG 2 – Studio Output and MetaDesign are excited to bring you Beijing's sixth Glug event on Migas's renowned rooftop terrace, titled "Why We All Eat Potatoes: The secret power of branding; what it is and why it works." RMB 60 (includes one free drink). 7-9.30pm. The Bar at Migas (5208 6061)

### 3. THE "GROOVE KITCHEN" SUMMER HUTONG PARTY

AUG 1 – The "Groove Kitchen" Summer Hutong Party returns, this time at Ramo Restaurant and Bar. From 3-7pm, it's buy-one-get-one-free pizza, with a tasty side of funk, soul, and hip hop from DJs Demone and Watermelon. Free. 3-7pm. Ramo (8403 5004)

### 4. NO ONE HURRY ANYONE BY JOE JO

AUG 22 – Join Beijing-based photographer Joe Jo as he takes you on a special photographic tour of his life in the capital. Taking pictures of everything from concerts to his daily routine, the show will provide guests a chance to experience living through his perspective. Free. 5-8pm. Aotu Studio (8408 4189)

### 5. VIETNAMESE FOOD FESTIVAL

AUG 11-15 – Renaissance joins with Vietnam Airlines for a celebration of everything that makes Vietnamese one of the world's favorite cuisines. Sample a dinner buffet stocked with traditional Vietnamese dishes or grab a Vietnamese coffee to go. RMB 338-388. 5.30pm. Renaissance Beijing Capital Hotel (5863 8661)



5



### 1. THE BEIJING BEATLES

AUG 29 – Welcome the Fab Four as they recreate the swinging sounds of the 60s. The band will perform more than 20 songs from the biggest British rock group in history, and are guaranteed to make you dance, sing, and Twist and Shout throughout their most treasured repertoire. Free. 9.30pm. Modernista (136 9142 5744)

### 2. DADA BEIJING THREE-YEAR ANNIVERSARY

AUG 15 – It's hard to believe that it's been three years since Dada opened. Time certainly does fly. Go celebrate as they tear the roof off the joint to the soundtrack of DJ Ozone, Compact Dicks, and The Count of Monte Disco. Consistently one of the wildest parties of the year. Free. 10pm. Dada (183 1108 0818)

### 3. QU BREW RELEASE CELEBRATION

AUG 8 – As part of World Baijiu Day, Jing-A will be releasing their brand-new Qu Brew, an extra-strong ale brewed with the same ingredient used in *baijiu* production – *qu* (*baijiu*'s special fermenting agent) and red sorghum. *Baijiu* skeptics and lovers alike shouldn't miss out on this highly experimental brew. Free. 5pm. Jing-A Brewing (6501 8883)

### 4. CONRANK

AUG 1 – He's back and meaner than ever, with big bad club burners, on his latest tour of China. Trap Don will be handling the festivities, so you can expect nothing but the best in thrills and spills from these raw talents. RMB 60. 10pm. Dada (183 1108 0818)



1



2



4



3



## EVENTS



1



2



3



4

### 1. WRITTEN IN DUST

AUG 4 – A tragic silent film by Gareth Reese about friends, money, love, lies and betrayal as three rural migrants seek a new life in the city. The accompanying live music will be performed by Dan Taylor (guitar), Heike Kagler (cello), and special guests. RMB 40, RMB 30 (advance). 9pm. DDC (6407 8969)

### 2. MIGAS TERRACE FIVE-YEAR ANNIVERSARY PARTY WEEKEND

AUG 21-22 – This is a big anniversary for the folks at Migas – it's hard work being one of the trendiest clubs in the city, so come and pay your respects as they rock it with house legend Crazy P on Friday and Los Residentes on Saturday. RMB 70 (Fri), RMB 60 (Sat). 10pm. The Bar at Migas (5208 6061)

### 3. WORKSHOP: SMART AND CULTURAL CITIES

AUG 8-9 – With Spain and China as starting points, this workshop will discuss how cities utilize city management, culture, and urbanism, to promote sustainable development. The event will be hosted by Mireia Paulo Noguera, an expert in Sinology, tourism, and urbanism. RMB 500. 9.30am. Instituto Cervantes (5979 9666)

### 4. 京A X PAK PAK PRESENT CRAFT BEER AND CURRY KITCHEN TAKEOVER

AUG 20 – For August's Kitchen Takeover, you'll have the choice of three tasty Thai curries along with two sides and dessert. It's the perfect food to match Jing-A's hoppy beers like the Flying Fist IPA. Limited to 100 seats, so head to Jing-A Brewing to pick up tickets ASAP. RMB 100. 7pm. Jing-A Brewing (6501 8883)



1



2



3



4

### 1. CRYSTAL PLANET: LUO WEI SOLO EXHIBITION

AUG 8 – Crystal Planet, a long-term project from Luo Wei, has her building a simulated planet with its own biology, ecology, architecture and history. Through her created history, she will use a surrealistic approach to represent the cyclical nature of birth, death, and rebirth. Free. 4pm. Amy Li Gallery (6434 0616)

### 2. NEW NOISE PRESENTS: MEW

AUG 11 – Following a unique path in their 20-plus years as a band, Mew transport a pure-pop sensibility through ever-evolving sceneries, making music as layered and expansive as it is charismatic and melodic. RMB 280, RMB 220 (advance). 8.30pm. Tango 3F (6425 5677)

### 3. INDOOR BEIJING ANTIQUES TOUR

AUG 30 – Whether you're a professional Chinese antiques collector, an enthusiastic hobbyist or just want to decorate a living room, find out what is in vogue on the international Chinese antiques scene and even learn how to identify fakes. RMB 190. 2-4pm. Newman Tours (138 1777 0229)

### 4. TIM'S TEXAS BAR-B-Q EIGHTH ANNIVERSARY PARTY

AUG 22 – Celebrate eight years as one of Beijing's longest running and most popular barbecue restaurants, with unlimited barbecue and free-flow imported draft beer. Dance the night away with a live band and try your luck in the lucky draw. RMB 150, RMB 88 (advance). 5-9pm. Tim's Texas Bar-B-Q (6591 9161)



## EVENTS



1



2



3



4

### 1. BACK TO SCHOOL CLOTHING SWAP

AUG 30 – Swap your old clothes for a snazzy new outfit in preparation for the start of fall, or just hang out and sip on a few Juice by Melissa's cold-pressed juice cocktails. All clothing that is not swapped will be donated to Roundabout. Free. 1-6pm. Juice by Melissa (130 4112 1556)

### 2. JMSN

AUG 7 – Make sure to check out this Albanian-American singer-songwriter and record producer from Eastpointe, Michigan. As a talented multi-instrumentalist and music engineer, his skills on stage are sure to astound. RMB 100, RMB 80 (advance). 9pm. DDC (6407 8969)

### 3. NEON ZOO: B-DAY BASH

AUG 7 – Danny Flora celebrates his birthday and to mark the occasion he's invited eight of his DJ friends to party the night away at Lantern for Beijing's longest running underground rave. Be ready for all of the usual neon mischief that these shindigs have become infamous for. Free, RMB 50 (after 12am). 10pm. Lantern (139 1197 7989)

### 4. GUILLAUME AND THE COUTU DUMONTS

AUG 14 – Forever with his thumb cocked looking for the next creative thrill ride, Guillaume Coutu-Dumont's music lends itself to the indigo hue of dusk, imbued with the sultry allure of jazz, the unquestioned groove of house, and the propulsion of techno. RMB 70. 10pm. The Bar at Migas (5208 6061)





1



2



3



4

### 1. WATER WARS

AUG 16 – A social event for Beijing's sports teams to meet, greet, and fight with water. Join Beijing Roller Derby, the Aardvarks, and other teams as they declare war in the wettest way possible. RMB 50. 2-4pm. Chaoyang Park Football Field (5739 4933)

### 2. CAMERI THEATRE CYRANO DE BERGERAC

AUG 13-15 – Experience the classic story of the lover man with the giant nose, as the Cameri Theater brings their rendition of Cyrano de Bergerac to NCPA. RMB 180-680. 7.30pm. National Centre for the Performing Arts (6655 0000)

### 3. NATIONAL THEATRE LIVE: OF MICE AND MEN

AUG 15 – This landmark revival of John Steinbeck's play is a powerful portrait of the American spirit and a heartbreaking testament to the bonds of friendship. Directed by Tony Award winner Anna D. Shapiro, the production itself was nominated for two Tony Awards. RMB 120. 2pm. UCCA (5780 0200)

### 4. AKBAR

AUG 15 – Experience the folk music of Xinjiang with a modern twist. Akbar will amaze as their alchemical sounds take you on a journey through the ancient musical traditions of the Silk Road. Free. 9pm. Modernista (136 9142 5744)

# MAKING A MOVIE IN CHINA: PART 2 - RUBBERNECKERS

by George Ding

If you make a film, expect to draw attention.

Most people are curious how movies are made, so when you've got cameras, lights, and beautiful actors set up on a street corner, heads will turn.

Last month, I wrote about a short film I helped produce with my friend Mike. We shot it over four nights at Xihai and Houhai, which meant rolling from 9pm until sunrise.

The lakes were mostly deserted then, which was good because we wanted to attract as little attention as possible. We didn't have a permit, which meant that we could get shut down any minute.

Luckily, the first three days of shooting went off without a hitch. We were approached by security guards once, but they turned out to be fascinated by the filmmaking process and stood off to the side watching, rather than intervening.

But on the last day of shooting, around 4am, we heard someone yelling and had to cut the take early.

With my producer's hat on, I walked over toward the commotion and found a man, clearly drunk, dangling from the shoulder of a woman who might have been his girlfriend.

He was saying to one of our crew members that we weren't allowed to shoot here.

"I'm in charge of this area," he said. "You all need to clear out."

"What department are you from?" I asked him.

"I'm the head of the local fishery and I wasn't informed about this. Who did you talk to?"

I was certain he was making this up but instead of questioning his credentials, which he was clearly proud of, I lied and said we had a permit from the local Public Security Bureau.

"The police aren't responsible for this area."

"Really? Di'anmen police have jurisdiction over this whole place."

"Well, the police didn't talk to me."

This was risible, like a soldier taking offense that General Eisenhower hadn't run the invasion of Normandy by him.

I repeated my position to the man.

"It doesn't matter if you talked to the police. No one informed me there was any movie shoot going on."

I looked to the woman next to him but she just stared blankly ahead. Later a crew member guessed that this man had wanted to impress her. There's nothing like a clumsy assertion of power to get the juices flowing.

I walked away and told the crew to continue shooting. We didn't have time to waste – there were less than two hours until sunrise, when we'd have to stop because of the light.

Seeing this, the man started stomping around in the shot and yelling – anything to ruin the take.

Mike called cut. I stormed back over to the man, ready to strangle him. He was clearly pleased with himself; we both knew that he was the kind of person who'd ruin his own night if it meant he could ruin ours.

I asked the man nicely to leave, even tried to bribe him with cigarettes. He refused.

Seeing my floundering attempt to defuse the situation, our grip Bowen stepped up.

"We're only shooting for a couple more hours," she said.

"I don't care," the man persisted.

Then Bowen did something I would have never thought to do.

"We're sorry we didn't inform you. Please just let us continue," she said.

It was brilliant, acknowledging the man's made-up authority. In Chinese, it's called "giving someone a step to descend from." Basically, offering them a way out so they can save face.

"Fine, keep shooting," the man said grudgingly, after considering Bowen's words.

He walked off with the woman and we finished the movie.

I learned a lot by making a short film in China, but that insight into saving face might have been the most important.

# BATTLE OF THE BUNS

## thebeijinger



*2015 Burger Cup*

*Come join us at the 2015 burger cup launch party!*

**August 15, 11am-8pm** Oasis International Hospital, South gate 2,  
Universal Creative Park (9 Jiuxianqiao Beilu, Chaoyang District)

**RMB 5 entry**



**Bring your appetite!**

For more information, email [events@thebeijinger.com](mailto:events@thebeijinger.com)

For more details, visit [thebeijinger.com](http://thebeijinger.com) or scan the QR code below



意得  
eatatious  
italian experience

**Duvel**

**SLOW DOWN**

**VEGGIE TABLE**

**ASIAN**

**GRUDGE**

**Asian Express**  
International Bistros

**GOLD GOLD**

**metro**

**blue frog**  
bar & grill

**BEER**

**Q MEX**

**Sponsor:**

**Venue Sponsor:**

**OASIS**  
INTERNATIONAL HOSPITAL  
北京明德医院





Have your  
favorite  
magazine  
delivered for  
just RMB 200.

[distribution@truerun.com](mailto:distribution@truerun.com)  
010-59415387  
Cao Zheng

thebeijinger