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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

Art Director Susu Luo

Designer Xi Xi

Production Manager Joey Guo

Contributors Sijia Chen, George Ding

Events & Brand Manager Lareina Yang

Digital Strategy & Marketing Director Jerry Chan

Head of Marketing & Communications Tobal Loyola

Marketing Assistants Teresa Wang, Loke Song

HR Officer Laura Su

Accountant Judy Zhao

Financial Assistant Vicky Cui

Admin & Distribution Executive Cao Zheng

IT Support Arvi Lefevre, Yan Wen

Web Editor Tom Arnstein

Photographers Uni You, Sui

Sales Director Ivy Wang

Senior Account Manager Sheena Hu

Account Managers Winter Liu, Sasha Zhang, Emma Xu

Account Executives Veronica Wu, Wilson Barrie, Olesya Sedysheva

Sales Coordinator Gladys Tang

General inquiries: 5779 8877

Editorial inquiries: editor@thebeijinger.com

Event listing submissions: listings@thebeijinger.com

Sales inquiries: sales@truerun.com

Marketing inquiries: marketing@truerun.com

Distribution inquiries: distribution@truerun.com



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CITY SCENE

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Stat: 65 ... Halloween-related events on *theBeijinger.com* in 2014
@Chinabuzz: Fruit, delivered, with Yimixian
Best of the Blog: The most popular stories from *theBeijinger.com*
Scene & Heard: Go on, take a look at yourselves, you beautiful people

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This month we stepped out of our comfort zones and explored some of Beijing's underappreciated areas, looking at up-and-coming Dazhalan, exploring the art in Caochangdi, and seeking out traditional Beijing snack foods in Huguosi.

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Provincial Restaurants: Nalan, Guangxi Provincial Government Restaurant
Dining Q&A: Rick Bartram, Culinary Director, Westin Beijing Financial Street
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BEIJING
BENEVOLENCE

NOVEMBER
EVENTS
DEADLINE:
OCTOBER 15

Cover photograph by
Robynne Tindall, taken
with an iPhone 6.



The most important dates this month

WHAT'S HAPPENING



OCT 1-2

FARM TO NEIGHBORS AT BJDW

Get some responsibly-sourced produce along with your art at 751, at this special edition of Farm to Neighbors as part of Beijing Design Week. Expect more than 45 vendors, selling everything from organic vegetables to homemade soaps.

OCT 6

MEGADETH

Metal stalwarts Megadeth celebrate 30 years with their first stop ever (fingers crossed) in Beijing. The band came into existence after guitarist Dave Mustaine was booted out of Metallica, and has been living in their shadow ever since.



OCT 17-18

THE BELJINGER 2015 PIZZA CUP LAUNCH PARTY

Come and celebrate the launch of the 2015 Pizza Cup with Beijing's most popular pizza vendors, drinks vendors, and entertainment acts, spread across two days at Galaxy Soho.

ALL MONTH

DAVID DIAO

The UCCA brings us David Diao, including 115 works from public and private collections in North America, Europe, and Asia, from his early abstractions to a suite of paintings details his years as a refugee in 1950s Hong Kong.



Visit theBeijinger.com for even more events and details.

For more events, see p56.

LETTER FROM THE EDITOR

Naturally, we love Beijing at the best of times but October is the month when it really comes into its own. Gone are the sweaty summer months and the occasional rains of September, replaced by bearable temperatures and the government-mandated blue skies of the week-long National Day holiday.

Of course, with the holiday come the hoards of out-of-town visitors, clogging up Beijing's tourist hot spots (we've all seen the pictures of the Great Wall, gridlocked with foot traffic). With that in mind, we decided to take a look at some of Beijing's under-appreciated areas, to help you plan the perfect daytrip – without the seething masses of people. Kipp Whittaker explores the arts scene in Caochangdi, a good alternative to over-hyped 798. Meanwhile, Margaux Schreurs heads off to the hutongs south of Qianmen to find out why Dazhalan is one of Beijing's hottest areas for the creative crowd. Finally, I seek out culture and *lao* Beijing snacks in Huguosi and the hutongs west of Houhai. Strap on your walking shoes and fall back in love with the city.

If you have your heart set on getting out of town (and can still find decent flights), we look at two of southeast Asia's hottest destinations – Singapore, for a stylish city break, and central Vietnam, for a relaxing week on the beach.

Elsewhere, we look at some of the new restaurants lighting up Beijing palates this month, revisit an old favorite – Zhen Ai Zhongguo – for some standout Shaanxi cuisine, and get jazzed on coffee cocktails from Rager Pies. I also get a glimpse into the privileged world of polo in Beijing, and find that there is a lot more to it than ponies and luxury brands.

We hope you enjoy the October issue of *the Beijinger*.



Robynne Tindall
Deputy Managing Editor



We Are 11

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CITY SCENE

STAT // CHINABUZZ // BEST OF THE BLOG // SCENE & HEARD



65

The final tally of Halloween-related events listed on theBeijinger.com for 2014. We mention this in part to call your attention to www.theBeijinger.com/events as your source for Halloween-related party information in 2015. But more importantly, it's to highlight that with Halloween falling on a Saturday night this year, it should be a downright zombie apocalypse. In 2014, it seemed like every person in Sanlitun was in costume, and then some.

There is costume fodder all over the place: start on Taobao (taobao.com). There is also plenty to buy at specialty costume shops, open markets, fabric markets, and even places that sell equipment for Peking Opera. More about that on the website as we get closer.

Where to go to do the Monster Mash? Anybody who is anybody will be holding a party. Migas, Great Leap Brewing, Dada, Centro, Yin on 12 – that's a teeny tiny list of names places that held events in 2014. Pick an area, pick a theme, and it's (Halloween) party time.

The year's best month ends with the only holiday that isn't necessarily in celebration of a good cause. Just remember that Beijing has been a little, uh, jittery this year about public events of various kinds, and that in 2014, municipal officials were already moving against "disruptive" costumes and other attire on public transportation.

"If chaos is serious and causes a stampede or other public safety incident, the police will deal with it severely in accordance with the law," one announcement said. Note to self: think about how to get to your celebration destination without using the subway.

Ideas for costumes with an up-to-date, Beijing theme: any of the female soldiers from the September 3 military parade; Jon Bon Jovi; a winter sports athlete; residence compound security guard; school kid's uniform. Start with those, and keep an eye on theBeijinger.com for costume, party, and even transportation information as October 31 draws closer.

PHOTO: FLICKR

FRUITS OF YOUR ORDER

GET FRESH FRUIT DELIVERED STRAIGHT TO YOUR DOOR

I live in a bustling neighborhood with a major public hospital, so you would think that getting groceries would be a straightforward task. Not so – fruit vendors cater mostly to hospital visitors with overpriced gift baskets and the nearest wet market is across a major thoroughfare. I once got into an argument with a fruit stand that charged me RMB 6 for two bananas.

Recently, I tried a fruit delivery app called **Yimixian**. The company's ethos is "freshness, quality, safety, and health," and currently operates in Beijing, Shanghai, Wuhan, and Nanjing with plans to expand to other Chinese cities.

Yimixian has its own cold chain system and picks all fruits before dawn to ensure integrity. Products are also carefully packaged for delivery (a bit over-packaged, chides my tree hugging side).

Orders can be made through Yimixian's WeChat store (account name: yimixianlife) and the app (available for iOS and Android). The WeChat interface was a bit glitchy on my iPhone 5, so I used the app instead.

The first step is to sign up. Enter your mobile phone number, then the verification code that texted to you. Then you'll be asked to enter your address in Chinese.

The main screen classifies fruits according to category. The first three are current deals and popular fruits: **特价换购** (special prices on specific fruits if the bill total meets a

minimum amount), **限时抢购** (time-limited offers), and "Top 10" (self-explanatory).

The next three sections rather arbitrarily classify products according to shape: **圆圆的** (round fruits like apples, pears, and oranges), **带串的** (clustered fruits like grapes, field cherries, and bananas), and **大个的** (large fruits like papaya and dragon fruit).

The last category, **超值套餐**, gathers good-value fruit "combos."

When you're ready to check out, you'll be asked to confirm your address and choose a time range for the delivery as well as a payment method (WeChat Wallet or Alipay).

The second half of the checkout screen details your order contents and any discounts you're entitled to. When you're ready, click the orange button and you're done! Await your delicious fruit order.

In addition to app-only deals, Yimixian members are often notified about other promotions through SMS. On Wednesdays, for example, you get RMB 15 off your total bill if you spend RMB 30 or RMB 10 off if you spend RMB 25. *Sijia Chen*

This article first appeared on our sister website beijing-kids.com.



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



1. Steven Spielberg to Design Universal Studios Beijing, Set to Open in 2019

Steven Spielberg will be involved with the design of the new Universal Studios Beijing amusement park, set to open four years from now in 2019. Set to be built in Tongzhou, the approved attraction will cover 300 acres, cost USD 3.2 billion, and most importantly will “pay proper homage to Chinese culture.”



2. Yashow Reopens: Shinier Package, But Some Old Elements Remain

After nine months in gestation, Sanlitun's Yashow Market has finally reopened.

Long beloved as a place to buy knock-off goods and bargain for hours, Yashow is attempting to reposition itself as an equally swanky neighbor to Taikoo Li. Currently, about a third of the spaces in the once-bustling market remain unoccupied.



3. Slow Boat Cruises to Victory in the 2015 Burger Cup

After a month-long battle, 2014's runner-up, Slow Boat Brewery, outpolled The Local to earn the title of 2015 Beijinger Burger Cup champion. Slow Boat rose to the top on the heels of their signature Fryburger, a concoction featuring fries built right into the burger and served with their house-made dressing dubbed “Ayi-ioli.”

4. Now or ... Well, Never: Bon Jovi Cancelled for Beijing, Shanghai

We guess the folks who decide who can and cannot play in Beijing didn't care for Jon Bon Jovi's recent rendition of “The Moon Represents My Heart.” Bon Jovi joins the long list of artists who have been cancelled in Beijing. Promoter AEG Live Asia said the shows did not go ahead for “unforeseen” reasons.



For these stories and more, check out theBeijinger.com/blog



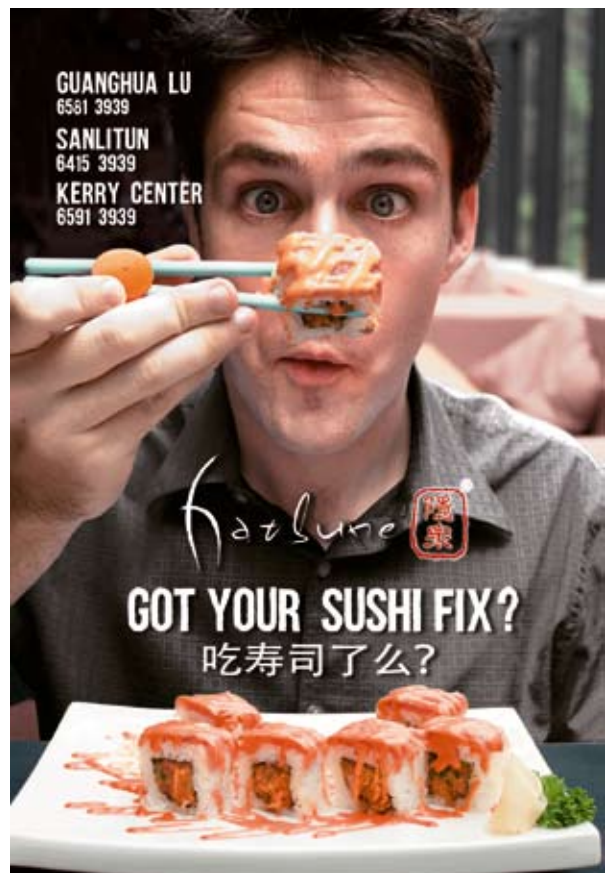
5. Why is Everyone in Beijing Suddenly Wearing Sprouts in Their Hair?

Everyone in Beijing is apparently now walking around with small plastic sprouts emerging directly from the top of their heads. The plastic sprouts are attached to small clips, which can be hidden in the hair. The most popular type seems to be a classic "pea shoot," although vendors seen plying their trade in 798 had a vast array of colorful plants and flowers available.



6. Beijing to Begin Moving or Closing Russian Markets by End of 2015

Chaoyang District plans to close or move the various markets around Yabao Lu, commonly referred to as the "Russian Markets," by the end of 2015. There are 10 or so wholesale markets, most housed in buildings are slated for closure or relocation. Numerous markets, for both food and wholesale goods, have been gradually moved outside the city center over the past few years.





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SCENE & HEARD



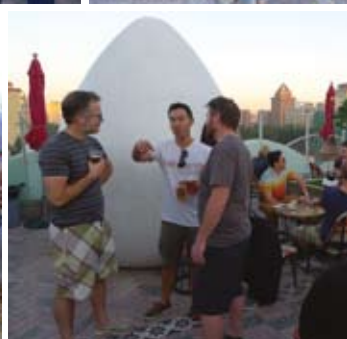
**British Polo Day at Tang Polo Club
on Sep 13**
Photos by Sam Churchill/
British Polo Day



**Los Pollos
Hermanos
with Jing-A
at Migas on
Sep 12**
Photos
courtesy of
Migas



**Brawl on the Wall White Collar Boxing at Park Hyatt
Beijing on Sep 5**
Photos by Chris Mcmillon and Chris Meehan/White Collar Boxing





WildChina Bazaar at Opposite House on Sep 19
Photos by Ricky Zhang



Peng Label We Are Made of Stars at Migas on Aug 29
Photos by Laoxiang



DAZHALAN



From their previous residential importance, Dazhalan (known in the local Beijing dialect as Dashilar) and its hutongs have transformed into a hub of tourism and everything creative-and-art-related. We stake out some of the best things to see, do, eat, and drink in the area, and help you plan a tentative day trip.

Our journey starts just off the main road, Meishi Jie, at **Yangmeizhu Xiejie**. Coming up to this road from Tian'anmen Square, it might seem like the entire area is a consumerist tourist haven, but this street really is much calmer, and shops here are more interesting, allowing for an insight into Beijing's creative community.

DESIGN SHOPS

For starters, check out **Book Design Shop**, at the beginning of the street, your one-stop shop for all design-related books, magazines, and zines. Opened a year ago around Beijing Design Week, this store offers an expansive collection of international and local goods. Whether you're

looking for something specific (contact them ahead if you are), or just want to see what the Beijing design community is writing, the store has a collection of interesting locally produced materials.

Heading further west you'll pass the **Suzuki Kitchen Shop** selling interesting house wares and decorations. This store is the perfect place to pick up a unique gift for someone with great taste and a designer home, or fill up that blank space in your house with something a bit different.

LIGHT BITES

Nestled in the courtyard next to the shop you'll find **Suzuki Kitchen**, a great place to grab some lunch. Dishes here are well-known throughout the city for their homey ingredients and authentic Japanese flavors, and although there are several other branches around Gulou and Beixinqiao, this one is our favorite.

If you've strolled up an appetite but prefer salads and sandwiches over Japanese-style curry and hot pot, fear not, there's plenty of coffee-drinking and rooftop-lounging to be done around this part of town, and none of it goes without a beverage in hand.

SIPPING COFFEE

On the same street, we checked out **Soloist Coffee Co.**, a pleasant spot with a glorious rooftop serving up a range of appropriately nerdy single origin coffees and cold brews. This caffeine palace clearly has its act together, and the tables on the roof allow you to people-watch over the eclectic crowds that call Dazhalan home.

A bit further down, **Ubi Gallery**



CREATIVE CULTURE IN THE HEART OF OLD BEIJING

by Margaux Schreurs

sells innovative and original pieces of jewelry and ceramics from top-class contemporary international artists. The space has a constant flow of different artists and pieces for those with a keen eye. At the end of this road, we turned left, left again, and then right, onto Tieshu Xiejie, where **Spoonful of Sugar** attracts a hip crowd with their salads, sandwiches, and cakes, all sourced from local ingredients.

With creative names, and equally as delicious ingredients, like The Art of Conversation (mushroom, spinach, Gruyere cheese and pesto), The Theory of Everything (eggplant, grilled peppers, spinach, and pesto), and The Hutong Waltz (pulled pork, apple coleslaw, and pickles) you can't go wrong with any of the sandwiches (RMB 38-48). Plates are on the smaller side, so if you're with a few people and hungry, go ahead and order a few dishes to share. If you've already had lunch, the cakes are a great option to replenish your energy.

OLD BEIJING

Alternatively, also between these two hutongs, you'll find **Baozi Restaurant**,

sporting a green sign. Their eggplant *baozi* are well-known in the local community, and as with most *baozi* places, if you don't get there early there may not be any left. *Baozi* here are halal, and there are many options if you want to have a cheap lunch instead.

Diagonally opposite Spoonful of Sugar there is a nameless **souvenir and bookstore**, worth a visit for its collection of Chinese books and genuinely old things (think posters, interesting military truck and car manuals, Mao-era propaganda items, old calendars, unused old notebooks, textbooks, and other stationary from way back when) and makes for a great browse. If you speak Chinese and are interested in history, you'll be able to spend most of the day in here, providing you aren't allergic to, or afraid of, a little bit of dust. There are also some of the usual "I visited Beijing" souvenirs, making it a great stop if you are passing through Dazhalan with friends or family.

Special thanks to Céline Lamée of Lava Beijing for sharing her insight into Dazhalan.



DIRECTORY

Book Design Shop

Tue-Sun 11am-8pm. 23 Yangmeizhu Xiejie, Xicheng District (8319 7844)
西城区杨梅竹斜街23号

Suzuki Kitchen

Wed-Mon 11.30am-3pm, 5.30-9.30pm. 10-14 Yangmeizhu Xiejie, Xicheng District (6313 5409)
西城区杨梅竹斜街10-14号

Suzuki Kitchen Shop

Daily 11.30am-7.30pm. 16 Yangmeizhu Xiejie, Xicheng District (6313 5409)
西城区杨梅竹斜街16号

Soloist Coffee Co.

Daily 10.30am-10pm. 39 Yangmeizhu Xiejie, Xicheng District (5711 1717)
西城区杨梅竹斜街39号

Ubi Gallery

Tue-Sun 11am-10pm (summer), Tue-Sun 11am-6pm (winter). 62 Yangmeizhu Xiejie, Xicheng District (6301 2382)
西城区杨梅竹斜街62号

Spoonful of Sugar

Daily 10.30am-10pm. 59 Tieshu Xiejie, Xicheng District (6308 3971)
西城区铁树斜街59号

Baozi Restaurant

Available according to supply. Crossing between Tongzi Hutong and Yingtao Xiejie (no phone)
童子胡同与樱桃斜街的路口

Souvenir and Bookstore

Daily 11am-7pm. 42 Tieshu Xiejie, Xicheng District (no phone)
西城区铁树斜街42号

CAOCHANGDI



Unlike more commercial 798, you get a sense from exploring Caochangdi that people are not only exhibiting and selling their work in this area but producing it here as well, making it a super exciting place to explore. The past 15 years have seen Caochangdi drastically evolve from a small farming village into an international hub of creativity, with artists not just from Beijing but from around the world migrating here to set up shop. While it is quickly outgrowing the “up-and-coming” label often used to describe it, the “grass field,” as it’s known, is also well on its way to becoming one of the most exciting areas for experiencing art in China. Here are some ideas on how to maximize your time in this creative Mecca.

FOOD AND SHOPPING

You will likely need some nourishment after the lengthy trip out to this northeastern part of the city. For traditional cafe fare, look no further than A+ Cafe, a Taiwanese-owned

space populated by artsy looking people filling their heads with caffeine and surfing the web. This café/restaurant offers coffee (RMB 20-32), and a decent selection of eats including pizzas, pastas, sandwiches, and cakes.

Also on the premises you’ll find a pretty cool vintage European furniture store, designer clothing

shop, and a very small hostel, where you can rent a room for RMB 180 per night. The furniture store is loaded with European-sourced chairs, desks, and lamps. They even had a couple of antique Eames Chairs available for purchase, which we were surprised to see.

If you have your heart set on family-style Chinese food, then check out Fodder Factory. Some say that this is the best restaurant in Caochangdi and it is a favorite hangout for many artists. If you go, make sure to try the sweet and sour pork ribs (RMB 46). We hear they are delightful.

GALLERY WALK

Make sure you arrive with a plan to help guide your way through the maze of produce stands, chuan’r vendors, and of course art, because Caochangdi can initially be a difficult place to navigate. We began with Pekin Fine Arts, as they are one of the mainstays in the neighborhood and located right where all the action



WHERE THE ARTISTS GO TO ART

by Kipp Whittaker

is. They are a good entry point, and consistently feature work from some of the best contemporary artists in Asia. We'll definitely be coming back to check out their next show, opening on Sep 26, titled "Cutting Edge," which will feature new work from students of The Sichuan Fine Arts Institute.

Next we strolled on over to the red brick galleries, where it's pretty much space after space of unadulterated art exhibition. You will know you have arrived when you're surrounded by brutalist red brick buildings. From here you can hop around to a bunch of galleries as they are all in close proximity to each other. We enjoyed "Sexual Hysteria" by Zhang Zipiao at Ying Space, which will be up until Oct 7. It features a series of macabre paintings and drawings that look like portraits sent through a meat grinder, then reassembled with paint on canvas.

After checking out a handful of the galleries here, we headed back out to Nangao Lu, where you'll find Three Shadows Photography Art Centre. This is Beijing's only space solely dedicated to contemporary photography and video art. Currently, they are featuring the works of German photographer Candida Höfer.

THE UNDERGROUND

Your Caochangdi experience wouldn't be complete without experiencing some of the younger artists challenging the curatorial status quo. At Harks Gallery, most Sundays they have a mini art show, that transforms into a small party or barbecue at night. It's a casual affair, which is nice if you're into art but shy away from the pretensions of



traditional gallery exhibition.

The building itself is a worn down industrial space that sits about 100m to the east of Three Shadows. It's a little rough around the edges with rusted out stairs and water damage, but we like it warts and all. There are three rooms, and every month selected artists take over each room with the artistic mediums of their choosing. Feel free to drop them an email for more info on these great weekly happenings.

Special thanks to artists Gloria Chiang and Chase Brae for showing us around Caochangdi.

DIRECTORY

Three Shadows Photography Art Centre

Tue-Sun 10am-6pm. 155 Caochangdi, Chaoyang District (6432 2663)

三影堂摄影艺术中心：朝阳区草场地155号

Pekin Fine Arts

Tue-Sun 10am-6pm. 241 Caochangdi,

Chaoyang District (5127 3220)

北京艺门画廊：朝阳区草场地241号

A+ Café

Daily 9am-9pm. East of Caochangdi Village Committee (6433 2569)

朝阳区草场地村委会东

Fodder Factory

Mon 5pm-11pm, Tue-Sun 11am-11pm. 123 Caochangdi Village, Chaoyang District (6431 9580)

朝阳区草场地村123号

Ying Space

Tue-Sun 10am-6pm. A3 Space Red Area Caochangdi Art District, Chaoyang district

(5127 3153)

应空间：朝阳区草场地艺术区红一号A3

Harks Gallery

155 Caochangdi Village, Chaoyang District

(caochangdi@qq.com)

朝阳区草场地村155号

HUGUOSI AND BAITASI



The hutong areas around Gulou are well documented, but fewer people venture slightly further to the area west of Shichahai. Spiraling out from Ping'anli and Xisi subway stations, this area holds one of the best attractions for budding Beijing foodies – Huguosi. Think of it as the Nanluogu Xiang of food, but without the flag-toting tour groups.

AN EDIFYING START

Start your journey at **Prince Gong's Mansion** – you'll want to get there either early or late in the day to avoid the tour groups. The largest extant courtyard in the world, many consider Prince Gong's crash pad to be better preserved than the Forbidden City. It also houses the city's only fully preserved Qing Dynasty opera house, where if you're lucky, you can catch a traditional performance.

Head west from Prince Gong's Mansion to the **Former Residence of Mei Lanfang** at the eastern entrance to Huguosi Jie. Often cited as the greatest Peking Opera singer of the 20th century, Mei Lanfang's home

has been lovingly preserved as a mini museum complete with costumes and recordings of his premier performances.

SOURCING SUSTENANCE

Let's be real though, the reason you're in this area is for the epicurean delights offered along Huguosi Jie. Start your culinary journey at **Huguosi Xiaochidian**, where you can jostle shoulders with the crowd to sample some of Beijing's hearty local snacks such as *miancha* (millet porridge topped with sesame paste) or *wandoughuang* (a slightly-sweet cake made of peas). The snacks on offer here haven't changed much since the Ming and Qing Dynasties.

Not every dish on offer along Huguosi hails from northern China. Head to incredibly popular **Xiaoluohao** (1,666 Dianping reviews and counting) for a bowl of *luosifen* (river snail rice noodles), a signature dish of Lizhou in Guangxi. The rice noodles are served in highly spiced broth made from river snails and pork bones.

Travel back to northern China with a basket of the Hebei specialty *xiedi huoshao*, so called because the baked *huoshao* buns are shaped like the sole of a shoe (*xiedi*). **Baoguang Xunrou Xiedi Huoshao** netted themselves a spot on BTV's popular food show for their supremely crisp buns, stuffed with juicy smoked pork hock.

LIBATIONS

Time to help digest all that food with a spot of booze. Head to the innocuous Huguo Xintiandi, where you will find one of Beijing's lesser known brewpubs, **NBeer**. Popular with students from the nearby universities, NBeer has beers from local brewers on tap, as well as rare imported bottles.

A MOMENT OF CONTEMPLATION

If you're still on your feet after NBeer, head south towards Xisi then west along Fuchengmen Neidajie to reach Baitasi, or **White Dagoba Temple**. The temple's eponymous dagoba is one of only two in Beijing (the other being in Beihai Park) and is in fact the oldest, completed in 1279 by Kublai Khan.

The grounds of the temple itself are quite small, but the hutongs around it now offer some interesting diversions, since the area was named one of the core Design Hop areas for this year's Beijing Design Week (until Oct 7). For example, head to 22 Gongmenkou Sitiao to visit Vector Architects' project, the Hybrid Courtyard, the renovated space blending old and new, both in terms of lifestyle function and construction materials.

A few hutongs over, Electric Sheep are screening a series of films about

XIAOCHI AND STORIES IN XICHENG

by Robynne Tindall

the life and times of China's most famous modern writer, Lu Xun (Sep 24-29). The **Lu Xun Museum**, a modern building that also encompasses the writer's former courtyard home, is just around the corner. Stop by the small bookshop by the entrance to pick up some of his works in English translation.

LAST MEAL OF THE DAY

Head back to Xisi Beidajie, where – if you still have any appetite left – you will find **Guxiang Jiujia**, a restaurant specializing in North Korean-style cold noodles from the city of Yanji in Jilin Province. The slippery buckwheat noodles in chilled sweet-savory broth are the perfect dish to see out the end of summer. There is a more famous restaurant specializing in this dish just up the street, but locals will tell you that Guxiang is just as good, but without the queues.

RETAIL THERAPY

If you've got your walking shoes on, head south until you reach the intersection of Lingjing Hutong and Xidan Beidajie (alternatively, hop on line 4 to Lingjing Hutong), where you will find **Galleries Lafayette**. This French temple to consumerism recently saw the opening of a concession of popular British high street brand, Topshop (see p. 41). Heat up that plastic for a while before you hop on the subway home.

DIRECTORY

Prince Gong's Mansion

RMB 40. Daily 8am-5pm (Apr 1-Oct 30), 9am-4pm (Nov 1-Mar 31). 17 Qianhai Xijie, Xicheng District (8328

8149)

恭王府: 西城区前海西街17号

Former Residence of Mei Lanfang

RMB 10. Tue-Sun 9am-4pm. 9 Huguosi Jie, Xicheng District (8322 3598)

梅兰芳纪念馆: 西城区护国寺街9号

Huguosi Xiaochidian

Daily 5.30am-9pm. 93 Huguosi Dajie, Xicheng District (6618 1705)

护国寺小吃店: 西城区护国寺大街93号

Xiaoluohao Liuzhou Luosifen

Daily 11am-9pm. 55 Huguosi Jie, Xicheng District (136 0113 7718)

小螺号柳州螺蛳粉: 西城区护国寺街55号

Baoguang Xunrou Xiedi Huoshao

Daily 10am-11pm. 65 Huguosi Jie, Xicheng District (134 6667 5528)

宝光熏肉鞋底火烧: 西城区护国寺接65号

NBeer Pub

Tue-Sun 3pm-late. 1/F, Huguo Xintiandi, 85 Huguosi Dajie, Xicheng

District (8328 8823)

牛啤堂: 西城区护国寺大街85号
护国新天地1层

White Dagoba Temple

RMB 20. Tue-Sun 9am-4.30pm. 171 Fuchengmen Neidajie, Xicheng District (6616 0211)

白塔寺: 西城区阜成门内大街171号

Lu Xun Museum

Free. Tue-Sun 9am-4pm. 19 Gongmenkou Ertiao, Xicheng District (6616 4080)

鲁迅博物馆: 西城区宫门口二条19号

Guxiang Jiujia

59 Xisi Beidajie, Xicheng District (6616 2183)

故乡酒家: 西城区西四北大街59号

Galleries Lafayette

Daily 10am-10pm. 110 Xidan Beidajie, Xicheng District (5962 9888)

老佛爷百货: 西城区西单北大街110号



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

FOOD & DRINK

XIAOLONGBAO // FINE DINING // GELATO // COFFEE COCKTAILS



Celebrate Halloween in spooky style with Conrad Beijing's special Halloween-themed afternoon tea (RMB 198 per person, plus 15 percent service charge), served in the lobby lounge. You definitely won't find any tricks here, just treats.

PHOTO COURTESY OF CONRAD BEIJING

NIBBLES AND SIPS

For the longest time, fine dining reigned supreme at the top of the Beijing food chain. Da Dong, Brian McKenna, TRB ... these were the names that cleaned up at the awards ceremonies. However, the past month has seen these titans of the restaurant industry put away the silverware, loosen their ties, and take a more casual approach to feeding the masses.

After leaving The Courtyard a few months ago, Brian McKenna has opened **Molly Malone's Gastropub & Grill** on the ground floor of the Legendale Hotel on Jinbao Jie. The thoroughly British-inspired space opened to much fanfare at the end of September. The menu features suped-up versions of classic British comfort dishes such as beef cheek and ale pie, fish pie, and homemade sausages, all to be washed down with McKenna's very own Molly Malone's Gastropub & Grill IPA. Look out for a review soon.

Moving into the space vacated by Brian McKenna is **TRB Bites @ The Courtyard**, a toned-down version of the multiple award-winning TRB. Last month saw them in soft-opening, testing out a three to five course menu concept that allowed diners to design their own meal from a range of starters, main dishes, and desserts – you want three desserts, you got it. This is still TRB, so don't expect a down 'n' dirty, elbows-on-the-table kind of vibe, but the friendly staff and lively room are certainly a departure from the hushed and, well, temple-like atmosphere of the original.

Meanwhile, **Da Dong** has already tested the waters of the casual dining market with Taste of Da Dong, but the imposing Chinese chef is set to take the concept even further with a fast food style joint in the Huamao Center apparently specializing in ... Peking duck hamburgers. Details are still scarce on this one, but we're dying to see what a Peking duck hamburger really is.

Finally, fans of anything and everything rum will be glad to hear that much-mourned tiki bar **Bungalow**, whose first location at Zhangzizhong Lu closed almost as soon as it opened, is back with a new location on Jiaodaokou Beisantiao. The new space is larger and, we're told, much more permanent. One thing we do know – the drinks are just as strong as the original. As of the beginning of October, they are still in soft opening mode.

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Antipasti

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Sautéed tomatoes and zucchini RMB 28 (100g)

Main course

Beef tenderloin with roasted vegetables RMB 48 (100g)
Seafood with roasted vegetables RMB 48 (100g)
Chicken with roasted vegetables RMB 48 (100g)

Dessert

Hot chocolate with marshmallows RMB 18 (100g)
Chocolate cake RMB 18 (100g)

*The calories are approximate

Salt 盐

1000 Jia Lu, west of Roseclade hotel (Lida Area, Chaoyang) T: 010-64773477

set dinner 3 courses 228
set lunch 3 courses with coffee 138

Soft Shell Opened During Special Summer Menu (available from Nov)



CRYSTAL JADE

A CRYSTAL CLEAR CHOICE



WHAT'S NEW RESTAURANTS

Daily 11am-9.30pm. L1-25, Indigo Mall, 18 Jiuxianqiao Lu, Chaoyang District (6184 1627)
朝阳区酒仙桥路18号颐提港L1-25

🚶 100m east of Jiangtai (Line 14)

It has been said many times, by this magazine and others, that eating in malls and food courts in Asia is a vastly preferable experience to what it would be in Europe or the US. The opening of Crystal Jade La Mian and Xiaolongbao at Indigo Mall seems only to reinforce this theory.

Part of a Singapore-based chain that stretches across China and southeast Asia, the Indigo branch of Crystal Jade is only the second they have opened in Beijing. Bemoan its being part of a chain and location in a mall if you will, but for us this only serves to enhance the efficiency of the dining experience. The eponymous Shanghai *xiaolongbao* (RMB 26/four) arrive worryingly quickly, but all fears are assuaged when the thin skins yield to release an intensely savory soup and tender kernel of minced pork filling. The more adventurous diner may choose to take their *xiaolongbao* stuffed with foie gras (RMB 28/four) or ginseng chicken (RMB 28/four), the latter sporting an appropriately jade-hued skin.

Complement your carbs with carbs, in the form of hand-pulled noodles. The *lamian* with beef in sour soup (RMB 48) is refreshingly piquant, with no trace of the oil slick that troubles many a bowl of noodles, but don't underestimate the portion size – there is a veritable bale of noodles hidden within its depths.

With slick service, a buzzing atmosphere, and bargain prices, Crystal Jade is a welcome addition to Indigo's already strong dining options. *Robynne Tindall*



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WHAT'S NEW RESTAURANTS



VIVI DOLCE GELATO LAB

LA DOLCE VITA

Daily 10am-5pm. 707 Jie, 798 Art District, 2 Jiuxianqiao Lu, Chaoyang District (400 0090 821)
朝阳区酒仙桥路2号798艺术区707街 (近798北门)

 2km north of Jiangtai (Line 14)

We've been fans of Vivi Dolce's intensely flavored gelatos and sorbets for a while now, so when we found out the formerly WeChat-only business had opened a concept store in 798, we were over there faster than an ice cream melting in the Beijing midday sun.

Vivi Dolce's new Gelato Lab is an almost clinical space, with just a pop of the brand's signature bright pink breaking up the white space – a very different experience from the stereotypical 1950s rockabilly style that many ice cream emporiums draw inspiration from. A similarly scientific approach is taken to the gelato, which is made with all natural ingredients to a specific recipe that carefully balances both fat and sugar, giving a taste and texture far superior to many of the commercial brands on

the market. Owner Vivienne Li studied the art of gelato for several months at Italy's Carpigiani Gelato University and her expertise certainly shows – the gelato and sorbet is the smoothest we have had in Beijing.

Signature flavors include mango sorbet, made with 55 percent fresh mango; rich Italian hazelnut; and an almost-savory sea salt vanilla. In store, sample up to two flavors for RMB 35, or go for a shake (RMB 45) or gelato-soda (RMB 35) made with one of their fruitier flavors such as cherry-berry. You can also pick up larger tubs of gelato to take away. We plumped for hazelnut and dark chocolate (a cheat's Nutella, if you will), and an espresso to enjoy at one of their outside tables – an altogether more pleasant experience than many of the inferior cafés that litter 798.

Robynne Tindall

WHAT'S NEW RESTAURANTS

WHITE TIGER VILLAGE

CROUCHING TIGER, HIDDEN CHUAN'R

Tue-Sun 11am-11pm. 84 Xiang'er Hutong, Dongcheng District (5719 2684)

白老虎屯: 东城区香饵胡同84号

 400m southwest of Beixinqiao (Line 5)

One of the undeniably great things about the hutongs is their ability to incubate unique and interesting businesses within their winding depths. So it is with White Tiger Village, a beautiful, design-led space – all angular colored stools, scrubbed wood surfaces, and Plastered 8 murals – serving gussied up chuan'r alongside Jing-A beers (RMB 40) and a very accessibly priced wine list.

It was early days when we tried the food, and while the chuan'r itself could use some tweaking – we loved the skewers of charred okra, but were less impressed with the overly sweet chicken wings – the brief menu contains some definite highlights. The Jinzhou dry tofu salad (RMB 20), the tofu sourced in the owner's home town of Jinzhou in Liaoning (the only place that makes it properly, we're told), veritably dances across the taste buds, a celebration of cumin and coriander. Pair it with a glass of their house wine, the light and eminently drinkable Domaine de Montplo Cuvee Montplo Blanc 2013 (RMB 30/glass, RMB 138/bottle) and enjoy it on their small-but-perfectly-formed terrace before the warm weather retreats, at which point you might want to switch to the daily stew (RMB 40), a rib-sticking mix of beef, carrot, and radish.

These attempts to pull street food in off the pavement and polish it up ready for dinner have to be thoughtfully executed to succeed and although it is still early days, so far White Tiger Village is pulling it off. *Robynne Tindall*



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XIAODIAO LITANG

PEAR SOUP FOR THE SOUL

Daily 11am-9.30pm. 14A Baijiazhuang Dongli, Chaoyang District (6582 1348)

小吊梨汤：朝阳区白家庄东里甲14号

🚶 800m south of Tuanjiehu (Line 10)

The boundaries of Beijing cuisine are not easy to define, possessed as it is of influences encompassing everything from earthy Shandong dishes to Mongolian grilled meats to extravagant imperial banqueting. Local restaurant chain Xiaodiao Litang is nevertheless trying to capture a little of the eclectic spirit that makes our fair city's cuisine great.

Despite having more than 10 outlets across Beijing, the Tuanjiehu branch of Xiaodiao Litang still feels authentically "alleyway gourmet," tucked away down a residential passage just off of the Third Ring Road. The slightly shabby interior is straight out of a Zhang Yimou Qing Dynasty period drama, all gray brick, red lanterns, and heavy wooden tables. The taller among us might find the tables and chairs a bit cramped.

When it comes to the signature offering here, the clue is in the name. *Litang*, or sweetened pear soup, is traditionally served during the Beijing winters, a warm,

throat-soothing concoction of pears, snow fungus, and rock sugar. The version here is thick and unctuous – consume in moderation. This preference for pears filters down through the rest of the menu, for example in a dish of flash fried prawns with pear and peanuts (RMB 38), the prawns' crisp skins glistening with fructose.

Pear-based or not, the dishes tend towards sweetness, so for a savory interval try the braised rice with beef brisket (RMB 58, *zhaopai niunan huifan*), or the "want to eat" roast potatoes (RMB 22, *xiang chi tudou*), for a much needed hit of spice. For that essential WeChat moment, order the "cheese fish" (RMB 12, *ganlao yu*), a creamy set dessert inexplicably molded to look like a fish.

Beijing is packed with restaurants serving incredible food from all over China, but few celebrate what makes the local food culture great. For an accessible, reasonably priced taste of old Beijing, few do it better than Xiaodiao Litang. *Robynne Tindall*

ZHEN AI ZHONGGUO

REALLY, REALLY LOVE CHINA

Daily 11.30am-2.30pm, 5-10pm. 5/F, Zhonghai Guangchang North Building, 8 Guanghua Dongli, Chaoyang District (6712 1234)

真爱中国：朝阳区光华东里8号院中海广场北楼5层

 600m northwest of Guomao (Line 1, Line 10)

Xi'an export Zhen Ai Zhongguo first opened in 2013, but we can't help but feel it has been flying way under the radar since then. Set in a quiet office building just off Guomao's main drag, Zhen Ai Zhongguo is a celebration of the hearty cuisine of northwest China – *liangmian*, hand-pulled noodles, *roujiamo*. These are, in essence, snack foods, but here they feel like an event, brought into the 21st century by playful presentation and a smart atmosphere.

The *digong mian* (RMB 38), a take on *youpo* noodles, is so expertly hand-pulled by the chefs in the open kitchen that it arrives with just a single long noodle tangled around the depths of the bowl. Test your chopsticks skills and see how far you can stretch it – although be wary of the inevitable chili backslash. Some may find said chili to be a bit underwhelming compared to other versions of the dish around town, but there is homemade

chili sauce available to up the spice level should you so desire. *Roujiamo* (RMB 68/six) come miniaturized, leaving you room to sample more of the menu (although we still challenge you to eat just one).

Outside of the staple dishes, the food is just as accomplished. The deep-fried chicken, Chang'an style (RMB 198) arrives whole in a huge wooden box before being whisked away by the server to be carved into manageable chunks. A tripartite cooking method – boiling, steaming, deep frying – leaves the chicken at once fragrant and incredibly moist.

Of all the thousands of restaurants in Beijing, we find we most appreciate these thoughtful attempts to elevate Chinese cuisine. Don't get us wrong, we love a down and dirty bowl of *lamian* as much as the next average Zhou, but whether for an upscale dinner or just an everyday treat, Zhen Ai Zhongguo is hard to beat. *Robynne Tindall*



COURS ET PAVILLONS

FRENCH FANCY



WHAT'S NEW RESTAURANTS

By reservation only. 26 Weijia Hutong, Dongcheng District (6406 9838)

古城老院：东城区魏家胡同26号

🚶 500m southwest of Zhangzizhong Lu (Line 5)

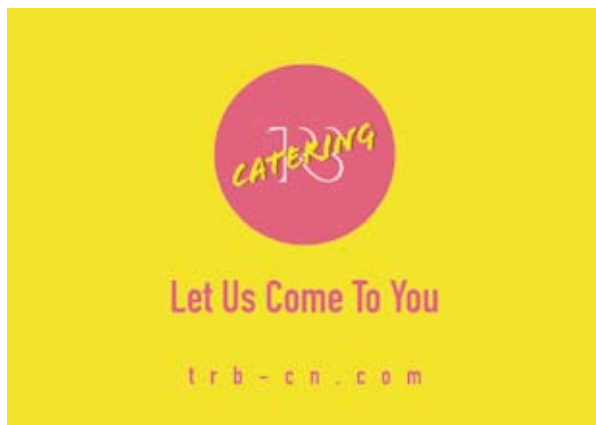
Fine dining – that of white table cloths, stuffy waiters, and hushed dining rooms – has taken a hit in Beijing in recent years, making way for more approachable casual dining concepts. But hidden away in Weijia Hutong is a slice of time-honored French gentility, in the form of boutique hotel and restaurant Cours et Pavillons. Set in a lovingly restored courtyard, furnished with genuine Ming Dynasty antiques (some worth millions of RMB), the restaurant is currently only open by prior reservation. Diners can choose from six to 10-course set menus (from RMB 1,000) that are then tailored to their individual requirements.

Although the menu changes often, the experience itself is consistent. No matter how many courses you choose, you will be bombarded with a slew of amuse-bouches, palate cleansers, and pre-desserts. Those that see similarities with TRB would not be unjustified; Chef Zak el Hamdou headed up the kitchen there in 2012. His dishes combine classic technique and ingredients with modern presentation – a sprinkling of petals here, a cube of gelée there. A signature dish of roasted pigeon with salt-baked beetroot, confit leg, and matsutake mushrooms reveals the reticent chef's hidden culinary passion; he has been working directly with the pigeon supplier for more than five years to make sure that the birds reach his exacting standards. His efforts have clearly paid off; the pigeon breast is ample and pink, the juices mingling with the matching-hued beetroot.

This is, without a doubt, occasion dining. Yet with a food and atmosphere this good, somehow it isn't difficult to find an excuse to slip on our finery and step out for a slice of French fancy. *Robynne Tindall*



PHOTOS COURTESY OF COURS ET PAVILLONS



PROVINCIAL RESTAURANTS



NALAN

GUANGXI PROVINCIAL GOVERNMENT RESTAURANT

Guijing Binyuan, 6 Shuanghua Nanli, Dongsanhuan Zhonglu, Chaoyang District
(6776 9488)

那兰酒楼：朝阳区东三环中路双花南里6号桂京宾馆

🚶 750m north of Shuangjing (Line 7, Line 10)

With its magnificent peaks Guangxi is a popular tourist destination, but not the most popular of cuisines. Apart from Guilin rice noodles, coming up with more Guangxi dishes was a challenge. All the more reason to dig into the food at Guangxi Provincial Government Restaurant to see what this is all about.

To our relief, even at first sight, the restaurant looks like it might not be too bad. The space is well decorated, clean, and looks like somewhere you'd want to take your parents or other important guests. The friendly and attentive staff are dressed in colorful traditional Guangxi costumes, adding to the atmosphere.

As for the food, the sliced duck with lemon (RMB 88) was a good starter for the warm summer months, the zingy sauce finished with pickled vegetables for extra bite. The only thing that could be held against this duck was the rather thick skin; we'd rather have more meat than

skin, cartilage, bone, and fat.

The fish marinated in beer (RMB 68) was delicious, and the centerpiece of the meal. The soup really hit the spot, and we assume that the other beer dishes (duck in beer) are equally tasty, if you aren't a big fan of fish.

Sides of simmered beans with crab seasoning (RMB 32), Nanning pickled radish (RMB 20), and *laoyou fen*, or braised vermicelli with flavored oil (RMB 12) provided a pleasant counterpoint to the protein. Wash it all down with *luohan* fruit tea, at RMB 5 for unlimited refills. The *luohan* is an acquired taste, bitter and slightly medicinal, but for RMB 5 you can't really go wrong.

Throughout dinner heads were nodding: this restaurant is actually pretty good. Perhaps it is more like when your Chinese teacher used to say *bucuo*, secretly actually quite good. *Margaux Schreurs*

HISTORIA THAI CUISINE

HIP SOUTHEAST ASIAN

Daily 11am-9.30pm. Originality Square (south side), 706 Bei Yijie, 798 Art District (5626 4519)

798艺术区706北一街三三创意汇南侧

 2km north of Jiangtai (Line 14)

There never seems to be enough Thai food in this city to satisfy our cravings, but the addition of Historia Thai Cuisine in 798 may fix that, and is easily coupled with a visit to the art district.

Located in a building off Originality Square, the restaurant is laid out like a Thai living room, with cats roaming freely throughout.

The menu, presented via an irritating iPad contraption with no English-language function, is not solely based around Thai cuisine: there are Vietnamese and Malaysian items available too. The chicken satay (RMB 28) for example, does not feel very Thai but was tender and full of classic satay flavor from the fantastic peanut sauce.

The Vietnamese spring rolls (RMB 38) were a little bit bizarre as they were filled with a curry-flavored filling,

not in true Vietnamese style. Thankfully this assault on authenticity did not take away from their taste. The light beef curry (RMB 78) also hit the spot, although the price-to-dish-size ratio was rather misjudged.

Avoid the coconut stir-fried vegetables (RMB 48), the coconut sauce congealing while the vegetables cooled down, making for a sickly sight and flavor. It didn't really help that there were two cats meowing aggressively under the table either, but apparently hungry animals in restaurants are no big deal in China.

Historia Thai's pleasant environment and abundance of cats could make for a relaxing snack or coffee break (there's a café downstairs, serving up genuine Italian coffee) after a stroll in 798. Unless, of course, you're allergic to cats. *Margaux Schreurs*



PHOTO: MARGAUX SCHREURS

GLOBAL INFLUENCES

**RICK BARTRAM, CULINARY DIRECTOR,
WESTIN BEIJING FINANCIAL STREET**

by Robynne Tindall

After an international career that has included stints in Bermuda, Ho Chi Minh City, and Wuhan, as well as his adopted home of San Francisco, Rick Bartram has taken the reins of Westin Beijing Financial Street's bustling food and beverage department. He tells us about his culinary beginnings, and his favorite foodie city, San Sebastian, Spain.

Tell us about yourself. What first inspired you to become a chef?

When I was young, I was fortunate enough to take family vacations in France and Italy, so I became aware of food culture at a very early age. My mother was, and still is, a very good baker. Back home, we would forage for seasonal foods such as wild berries and my mother would turn them into preserves. We also had two apple trees. The apples were far too sour for eating, but my genius father turned them into cider!

During my high school years, I managed to find a part time job at weekends in a small hotel, washing dishes. This was well-needed income for my passion for rock music, buying the latest music, and going to see live bands. Eventually I was offered an apprenticeship at the hotel and began to cook professionally. This was the beginning of a journey that has now taken me to four continents.

What dishes and ingredients are you most excited to try out and use in Beijing?

I like to try street food, and hope to use this to influence some of the offerings in our restaurants. I recently went to Guijie and tried the crayfish. It's good to spice up your palate every once in a while!

What changes are you hoping to make to the F&B outlets at The Westin Beijing Financial Street?

We have three great restaurants, Prego, Senses, and Jewel. We will be taking a fresh look at all of them, and they will constantly evolve. At Prego, we brought Chef Jay from my previous hotel. The food will be simple, with an emphasis on natural flavors. In addition to our a la carte offering, we will have a set menu with a choice of, two, three, or four courses for a fixed price. Each menu section has three

dishes to choose from, and you can decide which courses you want to have.

Senses will continue to offer a fantastic buffet, and an incredibly large brunch! The team will concentrate on bringing more and more new dishes, with a nod to local and regional flavors.

Chef Jacky from Jewel, our Chinese restaurant, has a new menu up and running, which is already being very well received.

You have worked at hotels across the world. How do you bring the cuisines of these different destinations into your cooking?

Every now and again there's an influence from the past that pops up, but I feel it is important to stay true to the ingredients that you have at easy reach, and lessen the carbon footprint.

What is your favorite city or country to visit for food?

Can I have more than one?! I love the cuisine of northern Spain. In particular the town of San Sebastian (Donostia to the local Basque people) famous for its narrow streets serving delicious fresh *pintxos* (tapas). I do also very much enjoy the food in my adopted home city of San Francisco.



PHOTO COURTESY OF WESTIN BEIJING FINANCIAL STREET

M

... **mahua** 麻花

A type of twisted, fried dough, *mahua* are a popular snack throughout northern China, although perhaps the most famous come from Tianjin's Guifaxiang company. Guifaxiang's *mahua* are slightly sweet and come stuffed or rolled with a variety of toppings, such as sesame, walnuts, osmanthus, and, in the 21st century, even chocolate.

... **mala tang** 麻辣烫

Like moths to a flame, *mala tang* shops all over China draw late-night revelers with their beguiling cauldrons of steaming spicy soup. Traditionally a Sichuan dish, today *mala tang* has evolved into two separate styles: the more common Sichuan version where you choose your raw ingredients before passing them over to the cook to be dunked in broth *a la* hot pot, and the version that has become popular in Beijing, where skewers of meat and vegetables are pre cooked in a spicy broth. Diners pick out the skewers they want, which are then topped with sesame paste.

... **miancha** 面茶

Despite its misleading name, *miancha* does not actually contain any tea. This traditional Beijing snack is actually a thick porridge made from millet and rice flour, topped with a layer of sesame paste. Any *lao Beijing ren* worth their salt will tell you that *miancha* is always drunk straight from the bowl without a spoon or chopsticks.

... **mooncakes** 月饼

Eaten during the Mid-Autumn Festival, mooncakes' rounded shape is meant to represent the full moon, as well as the coming together of family. Anyone who has worked in an office in China around this time will know that mooncakes are both a hot and an unwanted commodity – everyone wants to give them but no-one wants to eat them. This could be because a single Cantonese-style mooncake, with its lard pastry, salted duck egg yolk, and sugar-packed filling, can contain upwards of 1,000 calories.

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SWEET AND SWEETIE

SWEETNESS AND LIGHT

Wed-Mon 10am-10pm, closed Tue. 2-201, China View, Gongti Donglu, Chaoyang District (8587 1561)

朝阳区工体东路中国红街2号楼201室

🚶 800m west of Tuanjiehu (Line 10)

Every business evolves over time and Sweet and Sweetie, a diminutive café hidden away at the back of the second floor of the China View building just along from Hooters, is no different. They started out their journey selling Hong Kong dessert soups (the pastry chef-patron hails from Hong Kong), before realizing that northern Chinese palates were more suited to the richer flavors of Western desserts. They decided to make the switch to French-style patisserie and never looked back.

With just a handful of tables inside and outside on the terrace, Sweet and Sweetie is the perfect quiet spot to while away an afternoon reading or tapping away on your laptop, set just on the fringe of the hustle and bustle of Sanlitun. The drinks menu runs from standard coffees (RMB 22 for an espresso) to sweet wines from French brand JP Chenet designed to complement the desserts.

As for the cakes themselves, chocolate fondant, that washed-up 1990s starlet, is out of retirement and ready for another turn in the spotlight at Sweet and Sweetie. The version here (RMB 58) has a heart so molten the whole thing almost collapses at the touch of a spoon, yet there is no trace of rawness – a difficult balancing act to pull off. We would have preferred that the chocolate were a touch more bitter but the portion is big enough to share, which should help alleviate the sweetness. The desserts change seasonally (the chocolate fondant is part of the autumn menu), but a regular fixture is the fraiser (RMB 48), a rich tower of sponge, strawberries, and vanilla pastry cream, inspired by the chef's recent visit to France. If you have a particular confection in mind for a birthday or event, Sweet and Sweetie also offer catering services.

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!



Sichuan spicy diced chicken

VIC, RMB 68

Unlike many hotel restaurants, the menu at Sofitel Wanda Beijing's newly launched VIC Bistro doesn't tiptoe around big flavors or spice. The Sichuan spicy diced chicken from the "Hutong Kitchen" section of the menu is as big and bold as you'd find at any hole-in-the-wall Sichuan joint, with the added bonus of boneless chicken.

veal tenderloin, crayfish, seasonal vegetables

TRB Bites, RMB 158 (as part of a three-course, soft opening menu)

TRB may have gone casual with their latest concept but they are certainly anything but casual about packing flavor into their dishes. Veal and crayfish make for unusual bedfellows, but when combined with an intensely savory saffron jus they feel like a match made in heaven. Let's hope this dish makes it off the soft opening menu and becomes a permanent fixture.

cold green tea noodles with assorted tempura

Mai, RMB 128

Mai's chilled, green tea-scented buckwheat noodles are accompanied by a tempting tower of tempura. If we were to pick faults, the tempura could be a bit crisper, but the prawns within the batter were so fresh that all is easily forgiven.

ham and egg sandwich

Wagas, RMB 52

Yes, we are including a sandwich in PS We Ate You because this offering from Wagas manages to achieve that rare balance in a takeaway sandwich – complex enough to make it worth the price, but simple enough to be as comforting as a homemade version. We feel it's the baby spinach and mustard mayo that takes it up a notch.

modern tiramisu

The Cut, RMB 88

Forget what you know about tiramisu. The Cut's ramped up version turns the dish on its head, featuring a base of vanilla panna cotta topped with hazelnut sponge, coffee ganache, and mascarpone ice cream, finished at the table with espresso syrup.



TOTALLY WIRED

FINDING YOUR BUZZ AT RAGER PIES

by Kipp Whittaker



JAKAGASM: (RMB 45)

We have an inkling that The Dude would approve of this caffeinated creation. Part coffee-tini, part White Russian, this one is made for the ladies but is strong enough for a man. Sip it slowly and brace yourself for the electric combo of JAKA (their cold brewed coffee) and sweet, creamy cocktail goodness. Drink one of these every time you hit the books or desire a certain degree of limbered focus, and you're golden.

Ingredients:

20ml Kahlua
20ml Cointreau
20ml Baileys
40ml vodka
40 ml JAKA
Muddled with Nutella and topped with whipped cream and nutmeg



JAKA OFF: (RMB 25)

This little guy is reminiscent of those delicious little coffee shots you might find at Cafe De La Poste or Temple Bar, but with the addition of whipped cream and a sprinkle of ground coffee for good measure. Order up a tray to split between your coffee-holic buddies and proceed to jump from the walls in the thralls of this superb concoction. Perfect for quickly getting you where you need to be mentally for an insane night on the town.

Ingredients:

15ml Baileys
15ml Kahlua
15ml rum
15ml JAKA
Topped with whipped cream and coffee grounds

For almost a year, the pie fiends at Rager Pies have been slinging sweet and savory pastries and habit-inducing coffees, becoming a Gulou hotspot for jittery nourishment. Recently they added a line of coffee-based cocktails that are sure to set your mind afire. We all remember how popular Four Loko was a couple years ago for its insane combination of malt liquor and high caffeine content. Well, these concoctions render a similar effect, but won't turn your tongue blue (I hate it when that happens).



DO YOU EVEN PIESHAKE: (RMB 85)

Imagine one of TGI Friday's alcoholic milkshakes kicked up a notch in the delicious department with an entire slice of pecan pie blended to a pulp with coffee ice cream. The addition of booze provides a jacked up deliciously icy and alcoholic treat worth your attention. It's big enough to share with a friend or serve as dinner on its own, but that's OK because this is one hell of a milkshake.

Ingredients:

- 1 slice of pecan pie
- 3 scoops of coffee ice cream
- 90ml vodka
- 20ml Amaretto Cream Liqueur



DON'T RAGE ALONE: (RMB 180)

This is their flagship cocktail that apparently can only be ordered in groups of three or more. To us, that just sounds like a rule that's meant to be challenged. Kind of a coffee-based version of a Long Island ice tea because it has over 450 ml of alcohol mixed with their signature cold brew coffee. Likely the most intense legal high currently available in Beijing, and should probably be avoided if you have a heart condition.

Ingredients:

- 100ml each of vodka, rum, whiskey, and amaretto
- 50ml Cointreau
- 50ml hazelnut liqueur
- 500ml JAKA



INFUSION ROOM

INFUSE YOUR ILLUSIONS

Daily 8pm-2am. D Lounge Upper Level, Courtyard 4, Gongti Beilu, Chaoyang District (6415 9837)

朝阳区工体北路4号院D Lounge二层

 400m west of Tuanjiehu (Line 10)

Paul Hsu, the mind behind delicious cocktail menus at JC Lounge, Ocean Grounds, and now Infusion Room, has honed his skills over time and joined the ranks of some of the city's most elite mixologists. The Infusion Room is a testament to his dramatic ascent into the world of luxury inebriation.

Most of the high-end cocktail joints are reaching for a certain speakeasy vibe that feels overplayed and lacks the creativity required to set a bar higher. The Infusion Room doesn't deviate from this standard too much, with things like keypad entry and sharply-dressed bartenders, but the reality is that this establishment has some of the most delicious and inventive cocktails we've had in a long while.

A little nervous about the steep price tag on all the drinks, we kicked off the experience with the Rum Martini, which was smoked out with Chinese cedar set alight in

front of you. It was a little like drinking rum straight from a cigar box, or maybe like a long, cool sip of liquidized Harry Belafonte. Next we ordered up a Lavender Royal Sidecar (RMB 100). This is comprised of fine champagne cognac, lavender-infused organic honey, dry Curaçao, and fresh lemon juice, topped off with champagne. Very refreshing, and hey, we like bubbles.

After a couple samples of the delicious black magic being cast behind the bar, we couldn't help but be really impressed with not only the quality of their offerings and service, but also their bottomless bowls of spicy shrimp crackers. If you are a seeker of the latest and greatest in the Beijing cocktail scene, then you have to check it out. Reservations are encouraged, but we doubt they would turn down a thirsty customer willing to drop RMB 100 on just one of these potions. *Kipp Whittaker*

WHAT'S NEW BARS & CLUBS

BOOMBAR

CLICK CLICK BOOMBAR, LUXURY HIP HOP IN SANLITUN

Daily 10pm-4am. 202, Bldg 1, China View, Gongti Donglu, Chaoyang District (8587 1680)

朝阳区工体东路中国红街1号楼二层202室

 600m southeast of Dongsishitiao (Line 2)

Boombar is the new, glitzed-out dance party zone at Gongti that will soon be hosting a bunch of high profile gigs and hip hop themed events in the near future. Its swag is what you would expect from a South Korean based chain of clubs trying to get the glamorous elements of hip hop on lockdown. Hailing from the Itaewon neighborhood in Seoul, this club has garnered the reputation of resurrecting hip-hop within the city's prominent nightlife scene.

They will have a steady crew of DJs coming in and out of town from Seoul, along with others brought in from around the world on the weekends. It is rumored that Paris Hilton will be making the trip in October, but this could neither be confirmed or denied by the management. However, they are definitely bringing Little Jon, pimp cup and all, to drive you into a booty-dancing frenzy.

As for cocktails they have a pretty extensive collection and they are generous with the pour. We tried the Seoul of Soul (RMB 80), which was loaded with Red Bull and raspberry vodka and other sweets. It was fine, but we have the feeling that there won't be too high of a demand for crafty cocktails. We next ordered up a Beijing Boomojito. Also not bad, but again we had the feeling cocktails weren't the focus of the menu. They do however have an extensive list of champagnes, which seems to be the drink of choice for most hip hop personalities.

Beyond that, this place has your standard amount of VIP seating areas, a large terrace at the entrance, and a decent-sized dance floor. Big names are reportedly on the cards and we are excited to further experience what this fancy new place has to offer. *Kipp Whittaker*



PHOTO COURTESY OF BOOMBAR

WHAT'S NEW BARS & CLUBS



MONKEY, OWNER OF BREW APE PUB

BREW APE PUB

BANANAS FOR BEER

Daily 4.30pm-late. 11-29 Banqiao Hutong, Dongcheng District (134 0110 9370)

东城区板桥胡同11-29号

 100m south of Beixinqiao (Line 5)

Beijing's craft beer and imported bottle scene has just got another contender: Brew Ape Pub. Owned by Monkey (the proprietor's last name is Hou) the bar is going strong after its second month in action, and drawing a small but boozy local crowd.

First impressions are that Brew Ape Pub is bright, perhaps a little too bright, but beyond that it is a decent, clean bar serving up draft and bottled beer from all over the country, and the world, in true hutong-bar style. Never again will any of us feel content stepping into a bar that offers less than 50 choices from 30 different countries, and why should we when there are bars like this? However, we admit a visit might be tough on those who are more indecisive in nature.

While they are not yet offering their own draft beers,

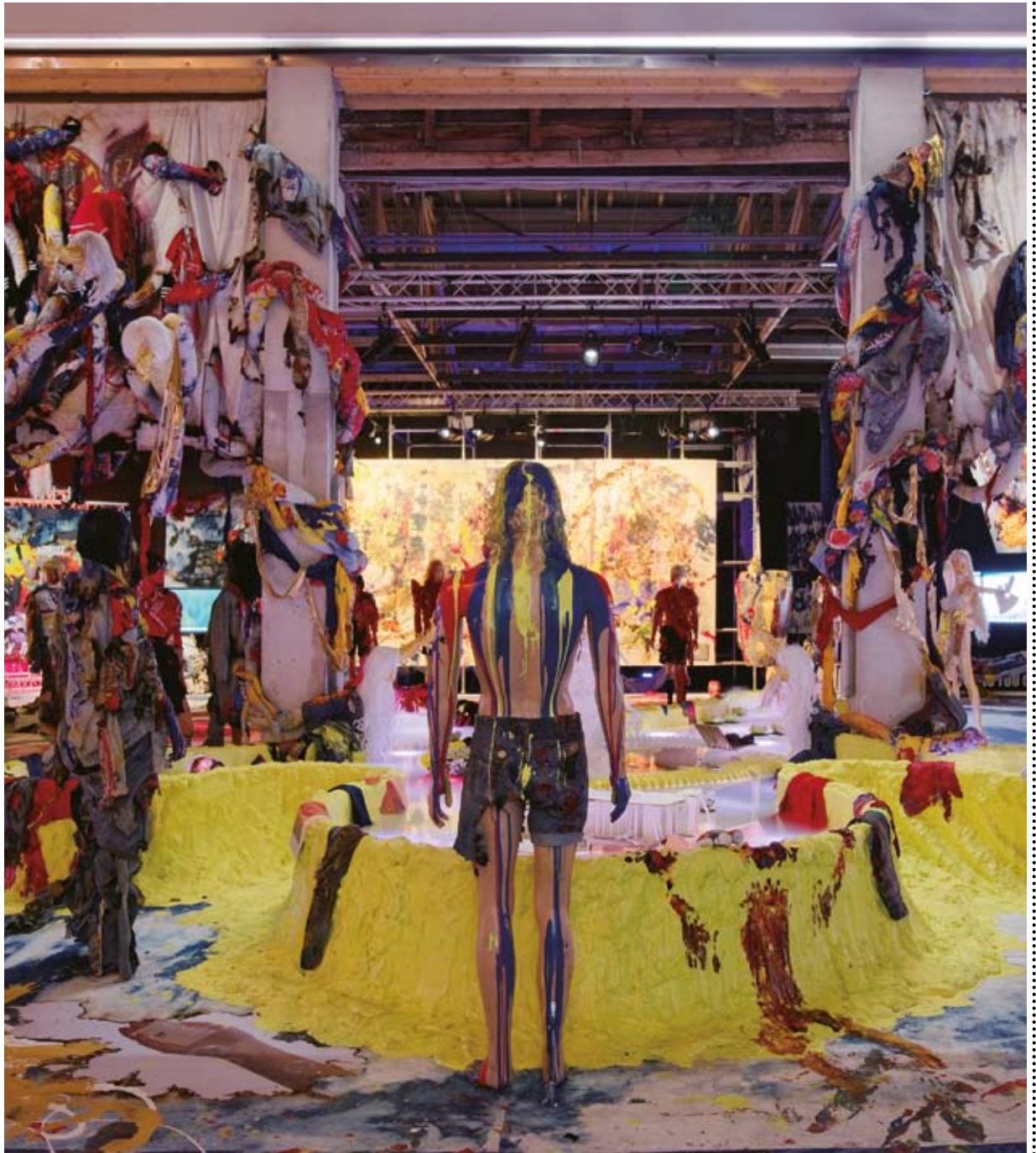
we hope to see more of those in the future. Current draft options include Brewdog Punk IPA (RMB 60), Karl Strauss Tower 10 (RMB 55), and Fengshou IPA (RMB 60).

The only thing we're missing here is outside seating, although there realistically isn't enough space to put out any garden furniture. Thankfully, for the last month before the winter, the wooden steps outside make for a good makeshift patio.

If you're in the area, there's no reason not to stop by for a cheeky pint and a chat with Monkey, who is friendly and speaks conversational English. After all, the next brewpub is about 150 meters down the road, and who has the strength to venture that far without knocking back a solid drink or two. *Margaux Schreurs*

GO

BRITISH POLO DAY // VIETNAM // TOPSHOP // BEIJING SIDEWAYS //



KORAKRIT ARUNANONDCHAI: 2558


SEP-OCT 17 - Check out Korakrit Arunanondchai: 2558 at UCCA, and experience how this Thai artist playfully deconstructs art world binaries with extreme psychedelic imagery to create an affective space in the museum where time and reality melt away.

TACITURNLI

CLASSIC AMERICAN SWAG IN DAZHALAN

Tue-Fri 12pm-8pm, Sat-Sun 11am-8pm, closed Mon. 5-7, 2/F, 27 Yangmeizhu Xiejie,
Xicheng District (6308 5851)

西城区杨梅竹斜街27号2层5-7

 500m southwest of Qianmen (Line 2)

Taciturnli is more than just a mysterious name; it's also a new clothing store in Dazhalan selling some pretty smart men's workwear. They are a part of a recent surge of interest for clothes made using classic techniques and quality materials. Let's face it: sometimes the old ways are the best ways. But what's the deal with calling it heritage fashion? That sounds like a TV program about Bob Vila's collection of flannel shirts and naturally distressed Wrangler jeans. We'll just call it Huckleberry chic from now on.

They began selling their classic clothes through their Taobao store, and at pop-up shops in America. This is their first attempt at bringing their range of men's workwear to a physical space in China, where the brand is headquartered. It makes sense to us that they would put their first location within the thralls of Dazhalan, as their aesthetic is

very much in line with other businesses in the area.

We are big fans of their mustard-colored western shirts (RMB 800) and jean jackets (RMB 1,680), both made to a classic standard with a well crafted feel – the clothes on show here wear the made-in-China tag with pride. We ended up buying a simple red T-shirt (RMB 229) and a blue bandana because you can wear these colors in China without fear of gang violence. While you peruse the showroom they also have some pretty nice whiskeys available for sipping, to even further build upon this classic Americana vibe they are trying to create.

Taciturnli is much cheaper than similar stores we've seen in the Sanlitun area such as Radiance Trunk or Industrial, but the goods they offer are of a similar aesthetic and quality. So if you are a fan of these shops, you'll totally get down with Taciturnli. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER

WHAT'S NEW VENUES & SHOPS



TOPSHOP

IT'S LONELY AT THE TOP

Daily 10am-10pm. 4/F, Galeries Lafayette, 110 Xidan Beidajie, Xicheng District (5962 9888)

西城区西单北大街110号老佛爷百货4层

200m south of Lingjing Hutong (Line 4)

What can we say about Topshop? It is one of the most coveted, moderately-priced fashion outlets on the planet and until now Beijing has been sadly deprived of their hip threads. While there has been a series of pop-up shops in 798 and Dazhulan over the past couple of years, there has yet to be a storefront you can visit any day of the week, and get decked out in the same hip threads as Kate Moss or the Duchess of Cambridge.

Journey to Xidan to Galeries Lafayette, where they now have a modestly-sized space ready for your patronage. If you've never taken the time to experience this shopping mall, it is five floors of luxury brands, meaning not much is available for under RMB 1,000. We don't often find ourselves in this area of town, but we were pleasantly surprised at the brands represented here.

Topshop sits on the fourth floor. They have everything from tastefully distressed jeans (RMB 474), Ramones-style leather jackets (RMB 1,997), and chic floral print blouses (RMB 499). With autumn right around the corner, we were very much attracted to their Clint Eastwood-like poncho sized scarves. Perfect for the outlaw gunslinger that's secretly inside us all.

We can't help but feel it would have been much smarter to put the store in Sanlitun, or somewhere equally accessible for those of us who enjoy their accessible style and live in these areas, but it's possible that we are being a little too picky about this. Our other, final complaint is: why no Topman? *Kipp Whittaker*

PHOTO: KIPP WHITTAKER

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2015.10.19 - 10.24
Hilton Beijing

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LITTLE RED DOT

BEYOND ORCHARD ROAD AND MARINA BAY IN SINGAPORE

by Margaux Schreurs

Singapore is probably the most modern of Asian countries, shinier and newer than many cities in Europe or the US. Yet regardless of modern feats of architecture and technology, its diverse local heritage shines through in its cuisine and culture.

Where to stay: If you have all the money in the world, then Raffles or Marina Bay Sands are the most luxurious places to stay. However, for most of us, Little India offers the best hostels and realistically-priced hotels. You can still experience Raffles anyway: just head over to their bar and order an iconic Singapore Sling.

What to see:

History: Peranakan Chinese, the descendents of Chinese immigrants who moved to British Malaya between the 15th and 17th centuries, have their history and culture on display at the Peranakan Museum, and at Baba House.

Beach: Sentosa Island's attractions may be a little over the top at times, but the beaches there are still perfectly good. Just pick a spot on Palawan beach and head out to the most Southern point of Continental Asia. For fine dining and lounging on Sentosa Island, book a beach bed at Tanjong Beach Club or Azzura Beach Club.

Flora and Fauna: The Singapore Zoo is one of the best zoos in the world, if not the best, with over 2,530 animal residents. If you'd rather up the excitement level, visit the Night Safari and take their guided tram ride. To experience a tropical rainforest, look no further than Bukit Timah Nature Reserve, where a sweaty walk to the top of the hill more often than not leads to encounters with monkeys (don't show them your teeth).

Day Trip: To experience what Singapore was like decades ago, take a boat to Pulau Ubin from Changi Village. After only 10 minutes, you'll arrive in a wonderland of kampongs, lizards, shrines, and trees. Rent a mountain bike to explore further, but do be careful as the terrain is hilly and not all bikes have proper brakes.

What to eat: Some of Singapore's most famous dishes include Hainan chicken rice, satay, laksa, chili crab, and Hokkien mee. These dishes are best eaten at hawker centers, large food courts located in the basements of shopping centers or in residential areas identified by plastic orange tables and/or seating. The Chinatown Complex Food Center is one of the more centrally located ones, or alternatively, the Maxwell Road Hawker Center allegedly serves up the best chicken rice in the country.


PHOTO: MARK CHAN (ELCNR)

MUJIUSHI

FIXING BLURRY VISION WITH SHARP DESIGN

Daily 10am-10pm. SLG-13b, Taikoo Li Sanlitun South, Chaoyang District (6417 7110)

朝阳区三里屯太古里南区SLG-13b

 600m west of Tuanjiehu (Line 10)

Are you looking for a new pair of spectacles that are guaranteed to help you turn some heads with a cool academic look? Then you absolutely must go over to Mujiushi in Taikooli. They have some seriously sharp looking frames ready to correct your eyes in style, and make all those dweebs still shopping at LensCrafters jelly.

We don't know much about this brand other than they also have a store in Joy City and an online shop on JD.com. We have the feeling that they are attempting to be a cheaper version of a designer eyeglass store like Coterie. If this is their intent then they have totally succeeded.

They have a wide variety of cool designs ready to fit any face shape, with prices ranging from RMB 400 to RMB 2,000 for the more high-end designs. If you are getting glasses for the first time, they even have a dedicated

section of the store where you can get an on-site eye examination to determine your prescription. Luckily, we just so happened to have a pair of old glasses on hand, which made it possible for the staff to determine the strength of our prescription through the use of a nifty machine.

Our glasses were pretty strong; they have three options of lens thicknesses you can purchase. The thinner the lens, the more it will cost you. That Coke bottle effect isn't very desirable, you know.

After picking out the frames and the thickness of your lenses, your new glasses will be ready in seven business days. While we've been to a lot of eyeglass stores and markets in the past, few have such a sharp collection of frames designed to make anyone look like a chic art dealer or a Bond villain. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER



POLO POWER

WHITHER THE SPORT OF KINGS IN CHINA? By Robynne Tindall

Well-heeled crowds clink Champagne flutes while the NUO Hotel British Exiles/China team compete with the Royal Salute Tang Polo Club team for the Land Rover Tang Dynasty Plate. A commentator announces afternoon tea is now being served. We could be at any one of the hundreds of time-honored polo clubs scattered across Britain and America. But no, we are in fact at a club on the eastern outskirts of Beijing, under the flight path of Beijing Capital International Airport, attending the fifth edition of British Polo Day in China.

Polo as we know it today might have been codified in India by the British in the late 19th century, but China can at least lay claim to a polo-like game dating back to the Tang Dynasty (618-907 CE). The game was reportedly enjoyed by Tang dynasty officials in China, although its earliest roots are thought to have originated in Persia. Tang Polo Club, the host of this year's British Polo Day for the second year running, is making the most of this heritage, with frescos in the luxury clubhouse depicting Tang dynasty concubines enjoying the sport. Established in 2010, the international-standard club has two outdoor polo fields and a 5,600 square meter indoor arena, set on the banks of the Wenyu River in Tongzhou.

The same heritage the Tang Polo Club is drawing on

is key to the promotion of polo on an international level, says British Polo Day's CEO and Co-Founder, Ed Olver. "The natural evolution of polo has been associated with craft, luxury, and heritage." Growing up as a British expatriate in Asia, Olver confesses to having "a very rose-tinted sense of British heritage. I loved all the pageantry of traditional heritage, British identity."

That love of pageantry influenced Olver's decision to join the Household Cavalry Regiment. "I had this idea of riding down the Mall in full ceremonial gear," he recalls, laughing. In 2009, Olver took the Household Cavalry Musical Ride to Abu Dhabi for an event and was astonished by the reception he and his team received. It was then that Olver realized the power of what he calls the "international language of the horse." "It doesn't matter whether you speak Mandarin, English, Russian or Arabic, if you understand the horse you have a bridging point and you become fraternal across divisive cultural lines."

Polo's heritage also puts it in a unique position to appeal to China's complex luxury market. At a time when the Chinese government is still in the midst of a four-year crackdown on luxury and extravagant behavior, polo and the brands associated with it perfectly encapsulate the values of "class" and "craftsmanship" that allow China's super elite consumers to subtly demonstrate their status.



Among the sponsors of this year's British Polo Day in Beijing were Land Rover; Champagne Taittinger; the Queen's wine merchants Justerini and Brooks; and Hackett London – brands all looking to appeal to a Chinese market that is keen to avoid the implications of the ostentatious luxury peddled by Italian and French brands such as Louis Vuitton.

While Olver does not deny that British Polo Day has brought high-end British brands a certain degree of commercial success, the heart of the event runs far deeper. When asked about how they are building a future for polo, and equestrian sports in general, in emerging markets like China, he remarks, "I think it's very important to create a legacy." They already employ several local staff on the ground in Beijing, and are hoping to work with local figures such as Shilai Liu, China's number one polo player and owner of the Tang Polo Club, to expand the influence of the sport by offering classes and training. As Liz Flora, Editor-in-Chief of luxury industry website Jing Daily, comments: "Since polo is very training-intensive, there aren't many highly skilled adult players in China. Most of the polo clubs are working hard to get nouveau riche parents to sign their kids up for lessons in order to make it more popular with the next generation." However, with only a couple of polo clubs in the Beijing, including the

gargantuan Goldin Metropolitan Polo Club in neighboring Tianjin, polo remains out of reach for the vast majority of Chinese people.

Nevertheless, Olver is candid about his hopes for British Polo Day, his message becoming surprisingly geopolitical. "We're moving towards this Asian paradigm, characterized by key influence. If you look at the demographic now, in Indonesia, in China, in India ... the people in the middle are a tiny community who control everything, after which you have concentric circles of decreasing influence from the center." Through British Polo Day, Olver and his team have already built relationships with 12 royal families and 110 billionaires.

In Beijing, he hopes to tap into this top rung of society to confront some of the social and environmental issues that frequently occupy headlines about China. "If I want to stop the decimation of African wildlife, I need to know the most influential people in China. One of our agendas is to bring some very high profile Chinese to southern Africa and show them the story of what is happening there as a result of infrastructure development," Olver comments, drawing on the example of poaching in southern Africa.

"My intent is to build the world's best relationships with the world's most influential people to be able to create effect."

GOLDEN SANDS

MAKE DA NANG YOUR LAUNCH PAD FOR A TOUR OF CENTRAL VIETNAM

by Robynne Tindall

Located within 100km of the Imperial City of Hue, the old town of Hoi An, and the ancient My Son ruins, Da Nang is perfect for a short getaway from Beijing that mixes culture, heritage, and relaxation. The fifth largest city in Vietnam, with a population of one million, Da Nang itself isn't the most atmospheric of cities, but its long, sandy beaches more than make up for it. The best time to visit is in March and April when the weather is dry and warm, with temperatures in the low 30s. China Eastern flies direct to Da Nang (four hours) twice a week, or alternatively Vietnam Airlines flies to Da Nang via Hanoi.

Where to stay: The Intercontinental Da Nang Sun Peninsula Resort is the undisputed leader of luxury in Da Nang. Spread over a lush hillside, the 200 rooms and villas meander down to a curve of private beach, the only resort

in Da Nang to have one. Guests are shuttled around the resort in golf buggies, while a funicular railway connects the highest and lowest levels. The resort is a 20-minute drive from Da Nang proper, but there is plenty to do without having to leave. Try a relaxing treatment in the HARNN Heritage Spa or grab a beachfront drink in the Long Bar, under the breeze of traditional *punkah* fans. For a real treat, book a stay in a Heavenly Penthouse (from approx. RMB 7,500 per night). Perched high above the resort, the penthouses come complete with sweeping views from the private pool and sundeck, and 24-hour butler service.

What to see:

Hoi An: The UNESCO World Heritage-listed old town of Hoi An is a 40-minute drive from Da Nang. A major



PHOTO COURTESY OF INTERCONTINENTAL DA NANG SUN PENINSULA

international port up to the 17th century, Hoi An has been strongly influenced by Chinese culture, both from traders and Ming Dynasty refugees escaping the encroaching Manchu armies. The old town is remarkably well preserved, and although the tourism industry is in full swing, there are still many old shop houses and Chinese-style temples to be explored among the atmospheric narrow lanes. Entry to the sites in Hoi An is via a coupon that allows you entry to five historical landmarks (VND 120,000, approx. RMB 34).

My Son: Another designated UNESCO World Heritage Site, My Son was built as a temple complex by the Hindu-practicing Cham civilization, who ruled central Vietnam from the 2nd century to the 17th century. The ruins of My Son are often compared to contemporaneous sites like Angkor Wat or Borobudur, but in reality the already small scale ruins have been badly damaged by years of war and poor upkeep prior to their obtaining UNESCO state is 1999. Still, the jungle scenery alone is worth the trip. To really take advantage of My Son, join a small tour leaving at 7am, ensuring you'll be the first to enter the site when it opens at 8am.

The Museum of Cham Culture: Imagine My Son in its heyday at this museum in Da Nang housing a collection of stone statues from the Cham civilization. Removed from the site in the early 20th century before they could

be looted, the statues include depictions of Hindu gods, animals, and lingam-yoni fertility altars.

What to eat: For an approachable introduction to the food of central Vietnam, try The Last Great Taste of Hoi An tour (tasteofhoian.com). Hosted by loquacious Australian expat Neville and his wife Colleen, the tour samples more than 40 local dishes and snacks, including Hoi An's famous rice noodle dish, *cao lau*, which, in order to be authentic, must be made with the water of a 1,000-year-old well.

If you prefer cooking to eating, check out Green Bamboo Cooking School (greenbamboo-hoian.com). Multilingual Vietnamese cook Van (USD 40, approx. RMB 250) teaches small, personalized classes from her home on the outskirts of Hoi An. You will be picked up from your hotel (small extra charge for hotels in Da Nang) before being whisked off to the market to buy the ingredients to cook a local dish of your choice, offering one of the most comprehensive cooking classes we have tried anywhere.

In Da Nang itself, the seafront is rimmed with restaurants serving freshly caught seafood and smoky-sweet barbecued meats. New restaurant Quan Come Hue Ngon serves excellent barbecue pork on a streetside terrace.



TAOBAO STORE OF THE MONTH **Realicious**

by Robynne Tindall

Nut butters – and by that we mean almond and cashew rather than passé peanut – have become the snack du jour for healthy eaters. Packed with antioxidants, protein, and healthy fats, they make for a sensible and delicious alternative to processed snacks. Realicious Nut Butters' Irene Mulkerin was determined to bring a slice of this healthy lifestyle with her when she moved to New York from Shanghai and through Realicious she is helping others to do the same.

Although the business is based in Shanghai, Beijingers can get hold of Realicious nut butters via their Taobao store. The nut butters can be stored in the fridge for up to three months, or should be consumed within a couple of weeks if stored at room temperature.

All the almonds used in Realicious butters are soaked in water for 12 hours before being dehydrated, making them easier to digest. All of the butters are great anywhere you'd ordinarily use peanut butter – in a smoothie, mixed into oatmeal, on toast, with fruit or veggies, and even in cookie batters and savory recipes.



OUR TOP THREE PICKS:

100 PERCENT RAW ALMOND BUTTER (RMB 54.9)

Made with 100 percent imported raw American almonds and just a pinch of salt, Realicious' almond butter is a healthy alternative to processed peanut butters.

REALICIOUS SQUEEZE VARIETY PACK (RMB 49.9)

The perfect size for a piece of toast or a snack on the go, these squeeze packs include almond, cashew, pumpkin seed, and coco-cashew butters.

PUMPKIN SEED BUTTER (RMB 49.9)

A good alternative for those who are tired of the usual selection of nut butters. The pumpkin seeds are ground with just a hint of virgin coconut oil, to give a fetching green color.



BEIJING SIDEWAYS

BEIJING WITH THE WIND IN YOUR HAIR

By Margaux Schreurs

If you think you've grown tired of this city and that you've been here long enough, let us tell you now: you haven't. In fact, you haven't really seen it at all until you've cruised through the hutongs and along the ring roads in the sidecar of a 750cc motorbike.

My guide, Gael Thoreau, the owner of Beijing Sideways, has been living in Beijing since he got 'stuck' here after a three month internship in 1999, and knows its streets and alleys like the back of his hand. As we pass some of Beijing's most impressive architecture, he knows exactly which hutong to take in order for me to get the perfect shot, and how to get around getting stuck behind traffic, both on the main roads, and when we find ourselves trapped behind a delivery van in the hutongs.

If you're worried about the speed – yes, it is fast, but no, it isn't scary. Having one extra wheel makes all the difference, as you're perfectly balanced the entire time and your driver and guide take no unnecessary risks en route. Whereas a friends' motorbike can feel like you've signed up for certain death, riding in a sidecar takes all your self-restraint to clamp your enthusiasm and not

wave your arms around as though you're on the best rollercoaster ever.

Beijing Sideways are offering a tour between two of the main Beijing Design Week (BJDW) locations, Dazhalan and 751, passing sights such as Qianmen and the Foreign Legation Quarter, with a stop at the BJDW space at Parkview Green, and the National Center for the Performing Arts. Priced at RMB 1,000 per bike (can fit two people), the tour is available until October 7 and takes about two hours. To just transfer between the two locations costs RMB 400, and will take approximately 30-45 minutes depending on traffic.

For the rest of the year, they offer a hutong beer tour starting in Sanlitun and ending in the hutongs, at RMB 1,600 per couple or RMB 900 per person, taking four hours. As for their Great Wall tour, you'll be en route for a full day, at RMB 2,400 per person. The tour includes incredible panoramic sights, a stop at the Silver Pagodas, and a pass through nearby villages. Readers of *the Beijinger* will get 15 percent off the tour upon presentation of this issue of the magazine. www.beijingsideways.com

Introducing the people who matter

MEET

GEISEL CABRERA // BEIJING A-TO-Z // ANGELINA LEE // COMMON LANGUAGE



LIL JON

OCT 17- What!!! Yeah!!! OK!!! Hip hop legend Lil Jon returns to Beijing to rock the mic with his party animal persona and sterling silver pimp cup. Be prepared as Beijing's newest luxury hip hop club presents an evening of crunked out fun. RMB 350, RMB 240 (advance). 10pm. Boombar

PHOTO COURTESY OF THE ORGANIZERS

GEISEL CABRERA

OPERATIONS MANAGER, EUROPEAN UNION FILM FESTIVAL

by Robynne Tindall

What TV show or movie did you once love but now think is rubbish?

When I was a child I spoke as a child and behaved as such, and liked... Alf. Now I can't stand the super-furry alien, he seems like a really weird medieval misrepresentation of a Yiddish man (I feel it is a bizarre anti-Semitic show). Did I mention he eats cats? It's just unacceptable.

Is there a movie soundtrack or score that you use to get yourself into a certain mood?

Gregg Araki's and Xavier Dolan's music selections are always spot on for me. There are many times I respond to these music scores just because I've already listened to their selection and somehow I have a mood attached to the melody. Sometimes a film's score brings to the table a fairly new musical concept and then I use it as a reference to get something I'm interested in.

What is the slowest paced movie you still enjoyed?

There are lots of slow-paced films I've enjoyed, in fact, too many to list here. I love Ming-liang Tsai's films, Tarkovsky, some of Jia Zhangke's films, the list goes on. Generally speaking, Asian cinema's pace tends to be slower for the over-stimulated Western eye. I don't crave speed when

it comes to a story as long as it amazes me by other means.

What was the first movie that you saw with a date?

Actually, I watched a film with a date for the first time pretty late in life – I won't disclose the age, but it was a very interesting selection called *The Color of Pomegranates* by Sergei Paradjanov. I was pretty excited about it and he was not (bummer). The date has been utterly forgotten, but the film stays in my head and no one can take those images away.

What's the best TV show theme song? Why?

That would have to go to *The Adventures of Pete and Pete*. It took me a long time to get a hold of the actual name of the band, which happens to be Polaris and the song's name is "Hey Sandy." I was really into indie music (low fidelity, cacophony, dreamy/ethereal voices, and distortion) back in those days and it really stuck in my mind for a long time. I just haven't felt as excited about any TV show's theme ever since.

Look out for the European Union Film Festival coming to Beijing in November.

ANGELINA LEE

EDITOR-IN-CHIEF, *LIFESTYLE MAGAZINE*

by Steven Schwankert

In this occasional column, we broadly define uniform to refer to clothes or headwear that our interview subjects:

- Were required to wear in particular situations
- Were not of their choosing and not from their personal wardrobe
- Were either provided to them or that they had to pay for
- Others were also wearing at the same time

We caught Angelina Lee in between her frequent international trips on behalf of Lifestyle to ask her about her sartorial choices, both then and now.

Have you ever been required to wear a uniform, at school, at work, or somewhere else?

Yes, in high school. Also during a yachting cup, they requested uniforms for members of the team.

As an editor of a prominent lifestyle magazine, what is your uniform for work? What can you wear or not wear at the office?

We can wear whatever we want in at the office except slippers. As I need to attend events every day, dresses are my out-of-office uniform. At the office, I also wear wrap dresses most of the time.

What about at home? What do you change into when you get home?

A silk nightgown.

How about weekends? Are you more likely to dress down or dress up on your own time?

On weekends, it's a skirt with shoulder-straps. Definitely dressed down.

When you're traveling, do you prefer to bring a lot of your own clothes? Do you buy locally wherever you are? Or do you bring a few outfits and then get them laundered at the hotel?

I prefer to bring my own things, but yes, I buy locally, especially in Italy. I'm not much for laundering.

What's your favorite piece of clothing?

A yellow Gucci night dress.

What's your favorite thing you've bought or worn this year?

Wide leg trousers

In your opinion, who is the best dressed person in Beijing, and why?

Paolo Madella from UniCredit, he always dresses well. Nice tie Paolo!

From your photos, you seem pretty comfortable in a bikini. What's your favorite piece of beach/swimwear, and why?

I think there's nothing wrong with showing others some skin when you are young. Gucci bikinis are nice.

Where does your fashion sense come from?

I like the 1960s. My major was film. Maybe it's from some old movies...and Mad Men.

Read more of Angelina's handiwork at www.lifestylecn.com.



PHOTO: SUU

FORMER BEIJING EXPATS LOOK BACK IN BEIJING A TO Z

By Steven Schwankert

"For three years in China we had the same *ayi*, a woman who came twice a week to clean our apartment, with a vengeance, for four hours a pop. You might think eight hours of cleaning a three-bedroom apartment each week is excessive, but it was very reasonable. Her monthly fee was RMB 900, or USD 145.

"The *ayi* – Mandarin for "auntie" – did more than house cleaning to enrich our lives and enlighten us to her way of living. Some of this was because she had time on her hands in those eight hours and she would not leave until her allotted shift was up. And some of it was because Chinese people in general have a different sense of personal boundaries.

"They think nothing of grabbing your arm, commenting on your weight, laughing at your Chinese, or expressing shock if you're not dressing warmly enough. And that's for total strangers."

Based on the above passage, Bob Davis and Debra Bruno have clearly lived in Beijing. The husband and wife team spent three years in Beijing, departing in 2014, with Davis continuing more than 30 years of work with *The Wall Street Journal* here, and Bruno covering a variety of topics on a freelance basis, including for *WSJ's* Expat blog. Neither spoke Chinese upon arrival (Bruno studied during her stay), but both were experienced reporters with a good sense of story. The result is a lighthearted but poignant look at the experience of foreigners living in post-Olympics Beijing.

Using the A to Z format, each chapter covers a single topic, with the excerpt above from "A is for Ayi." The pair more or less writes alternating chapters. Other topics include the Great Wall, mafan, pollution, and rudeness. Writes Davis:

"Living in China, I got used to answering questions

that would be considered rude, or at least inappropriate, in the U.S.

'How much money do you make?' a poor corn farmer asked me outside the one-room home where he and his wife had raised two children. Before I could answer, my Chinese news assistant said, 'A lot more money than you do.'

"Asking about salary and wealth isn't out of bounds. Chinese will regularly comment on your weight, your age and the way you raise your kids. You get used to it, but some comments are stunners.

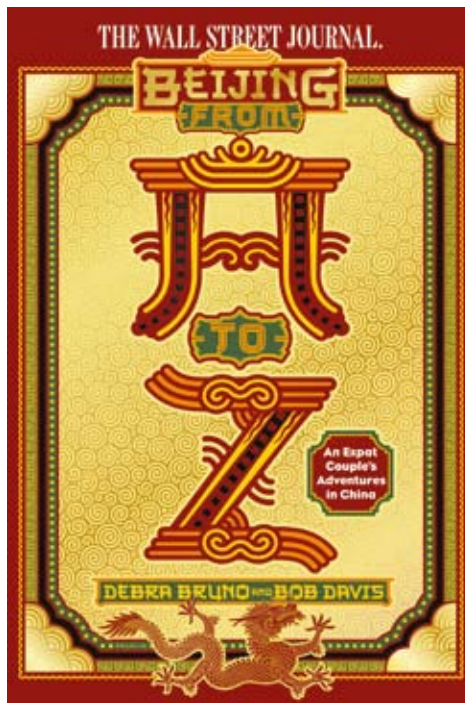
"In 2012, near Chongqing in central China, a weathered peasant, who was standing around eating peanuts, asked me my age. When I told him 61, he laughed. 'I'm 80, and I look better than you,' he said. He probably weighed 100 pounds and was missing most of his teeth.

"He thought he looked better than me? Next time, I resolved, I'd say I was 90 and see what happens. (I never did it.)

"The question 'Why aren't you retired?' was one I heard over and over again. It was asked almost accusingly."

The 129 pages of this electronic book go by quickly. Various experiences and incidents described by the duo will leave you either nodding or shaking your head. However, for anyone who has ever tried and failed to explain aspects of the Beijing expatriate experience to a friend or loved one, next time, try referring them to this book.

Beijing A-to-Z: An Expat Couple's Adventures in China is available as a free download through *WSJ+*, a free addition to a subscription to *The Wall Street Journal*. Visit www.wsjplus.com for more details.



COMMON LANGUAGE

MAKING CHINA'S DOMESTIC VIOLENCE
LEGISLATION LGBTI INCLUSIVE

by Margaux Schreurs

The nationwide domestic violence legislation is expected to pass in China within the next year. However, this legislation will not necessarily cover gay couples who are cohabitating, as gay marriage is not recognized in China. We talk to Li Yue and Wangshu at Common Language about their advocacy work towards making nationwide domestic violence legislation LGBT inclusive.

"We focus on sexual orientation and gender identity expression and rights in China, but predominantly focus on LGBTI, which is Lesbian, Bisexual, Transgender, and Intersex. We have a very strong gender equality focus in our LGBTI movement," said Wangshu, a member of the organization, describing this grassroots organization.

"We started as a grassroots community-based organization and gradually shifted into advocacy work. We have quite a strong legal focus but are also in touch with the community, we provide a lot of capacity building and technical support to LGBTI community based organizations around China. At the moment, we are engaging with legal experts who are drafting the domestic legislation law."

Domestic violence among China's LGBTI community

Common Language's work is highly necessary, as their research on domestic violence surprised even them. "When we finished our research, we realized that almost 70 percent of LGBTI women were victims of violence: far more than we expected. This includes violence from parents and from their partner, but even within partnerships and intimate relationships, 42 percent of LGBTI women were victims of domestic violence," Li said.

On top of that, almost 80 percent of these women are unable to get support from service providers, such as policemen, judges, and even social workers. A lot of the time, "they have no idea how to deal with a gay couple who are in a situation involving domestic violence."

This issue is not LGBTI specific, as service providers in China often have the same issues when dealing with straight people who are subject to domestic violence.

"When they tell the police 'my husband hit me' the police will say 'ok, you should not do that to your wife, go home and work it out.' And that is the best case scenario. In the worst case the police will say 'you made a mistake, that's why you were hit.' There is a lot of victim blaming going on with direct service providers, that is why we work on strengthening capabilities of service providers."

That is why, when China passes their nationwide domestic violence law, hopefully within a year, Common Language are working on capacity building with service providers, and hoping to make the law LGBTI inclusive.

Ensuring the law is inclusive

"A big part of that is that there has been a lot of back and forth about including cohabitation because most likely protection for LGBTI people will fall under that because of the lack of civil union in China. Including cohabitation doesn't actually only concern LGBTI people, it actually concerns everyone, because more young people are not getting married."

On top of that, the law needs to include violence from biological family members, as research showed that most LGBTI community members experience domestic violence from biological family members.

"A lot of times what happens is if a young person comes out, his or her parents will involuntarily commit him or her to a psychiatric institution or ground them in the house. In most of these cases, involuntary commitment takes place, physical violence is perpetrated by the parent, and also, the person's economic and mobility was restricted by the parent. In some cases, it was the person's partner who reached out to us through social media for help, to see if we could make a referral to legal or social services."

Multiple judicial interpretations

Wangshu and Li remain hopeful, as the law is almost certainly going to pass, but their recommended changes remain in limbo. To pass laws in China, multiple meetings have to take place to review and discuss potential changes. In any case, passing the law is only the first stage for Common Language.

"We will monitor the implementation of the law. Chinese laws have an official judicial interpretation which will increase the scope of the law because sometimes judicial interpretations will have additional information about how to implement the law, for the judges to rule or for the judicial department to take into consideration whenever a case is brought before them," Li said.

"In 2012 when they amended the marriage law for the first time it came with a lot of unfavorable judicial interpretations. The same thing could happen here, so we hope that the judicial interpretations will come with a broader scope, even if the law itself does not pass with all of our recommendations. There are also a lot of things that are questionable, for example marital rape, of course all the feminist organizations want it included, but we don't know whether it will be," she said.

Another reason to be hopeful is the scope of domestic violence, also a mainstream issue, leaving the topic much more likely to be viewed as a problem. "This issue concerns everyone, it is even problematic for those with heterosexual privilege. If the people who have the resources in society are also experiencing the same problems it is likely to get resolved more efficiently, but as far as LGBTI communities in China, it is our job to educate members of the community and also just to make people conscious that first of all, you should not perpetrate domestic violence, second of all, if it happens to you, these are the services that we can provide for you," Li said.

For more information, visit www.tongyulala.org.

What are you planning to do?

EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

UPLOAD YOUR EVENTS AT THEBEIJINGER.COM/EVENTS

FIND ALL VENUE INFO AT THEBEIJINGER.COM/DIRECTORY. PLEASE CALL VENUES AHEAD OF TIME TO CONFIRM DETAILS.

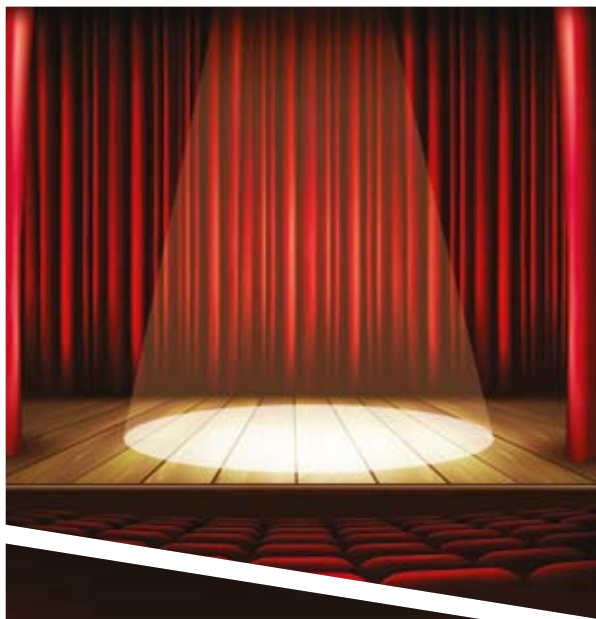


12TH CHINA OPEN

Sep 27 - Oct 11 – The China Open is back for its 12th year, with matches spread out between Sep 27-Oct 11. Catch some of the world's best tennis players, including Novak Djokovic, Rafael Nadal, and Serena Williams, in their element. RMB 380-5,980. Various times. Beijing International Tennis Center (6715 2532)

PHOTO COURTESY OF THE ORGANIZERS

DON'T MISS



YEN FETISH HALLOWEEN

OCT 30-31 – Halloween with YEN is two days long this year, with the first day boasting a techno room and a D'n'B room, and the second day bringing you house tunes and classic hip hop and reggae. Get your tickets earlier for discounts. RMB 150 (online early bird, per day, with free Jaegermeister shot), RMB 150 (regular advance, per day), RMB 200 (door, per day). 9pm. Tango (5208 6061)

24HR REDEYE THEATRE PRESENTS:

A NIGHT OF BEIJING HORROR

OCT 17 – A night of Beijing horror including five directors, five writers, and 15 actors. In 24 hours, five plays will be written, rehearsed, and performed in one day. Can we beat the clock? Watch these original creepy plays. Free (suggested RMB 50 donation). 8pm. Penghao Theatre (6400 6452)



EVENTS



1. LES BOOZE

OCT 2 – Come and mingle at this monthly inclusive and open event for queer women and their friends. Free entry and special prices on selected cocktails and beers for ladies all night long. Free. 9pm-2am. Chill Café Bar (6405 9575)

2. NATIONAL THEATRE LIVE: THE CURIOUS INCIDENT OF THE DOG IN THE NIGHT-TIME

OCT 4 – National Theatre Live brings top productions from the stages of London and New York live to Beijing via high-definition screenings, based on the best-selling mystery novel by British author Mark Haddon. RMB 120 (adult), RMB 80 (members). 2pm. UCCA (5780 0200)

3. MENTOR WALKS

OCT 9 – Meet in the park for an informal early morning walk with a mentor that lasts approximately one hour. Mentor Walks brings together established women leaders and emerging women leaders in our community to connect, learn, mentor, and share experienced. Free. 7.45am. Ritan Park (8561 6301)

4. BREAST CANCER AWARENESS MONTH WITH JUICE BY MELISSA

OCT 1-31 – In order to raise awareness and support for breast cancer, Juice by Melissa will donate part of the proceeds to breast cancer awareness when any customer buys a pink juice or smoothie in-store. Prices vary. 9am-9pm. Juice by Melissa (130 4112 1556)

5. BJDW@PARKVIEW GREEN

UNTIL OCT 7 – Parkview Green participates in Beijing Design Week for the first time with the theme of: “innovation, sustainability, and new forms of making in the world of fashion.” Free. All Day. Parkview Green (8563 1103)

1. ZHEN REN

OCT 10 – Come and enjoy the music of Robert Johnson, Blind Blake, and other rural American blues tunes originating in Mississippi, Louisiana, and Texas, by Beijing's only band playing blues predating the Chicago blues scene. Their vibes are bound to get you moving. RMB 40 (door), RMB 30 (presale). 9pm. DDC (6407 8969)

2. LIFE IN PROGRESS

OCT 9 – French ballet dancer Sylvie Guillem passes by Beijing on her farewell tour, as she marks the end of her career. She was the top-ranking female dancer with the Paris Opera Ballet from 1984 to 1989, after which time she became a principal guest artist at the Royal Ballet in London. RMB 180-880. 7.30-9.30pm. NCPA (6655 0000)

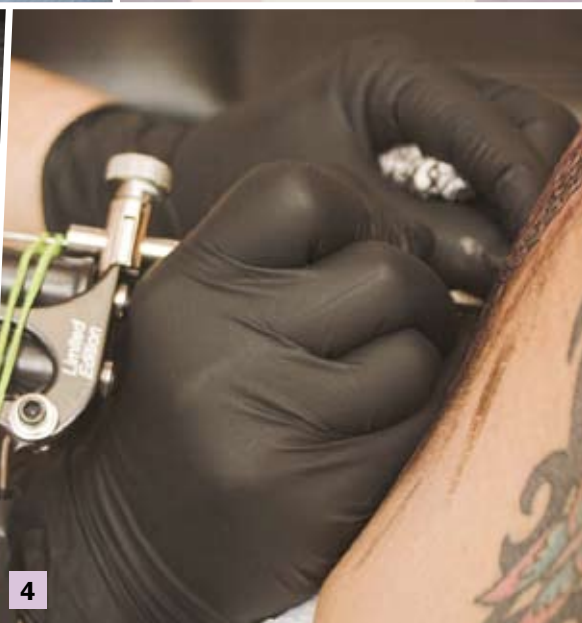
3. CHINA IN THE WEST: HOPE AND FEAR IN THE AGE OF ASIA

OCT 12 – Join the foreign affairs editor of major Dutch newspaper *De Volkskrant* for a discussion of relations between China and the West. Can Europe and China overcome their cultural and political differences to develop a relationship of trust? RMB 50, RMB 40 (members). 7.30pm. The Bookworm (6586 9507)

4. THE TAMING OF THE SHREW

OCT 10-11 – TNT Theatre Britain presents *The Taming of the Shrew*, a William Shakespeare comedy believed to have been written between 1590 and 1592. The play begins with a framing device, in which a mischievous nobleman tricks drunken tinker Christopher Sly into believing he is actually an aristocrat. RMB 60-380. 7.30-9.30pm. 9 Theatre (6553 3968)





1. WOOOZY OFFLINE IN OCTOBER

OCT 16 – Back from a bit of a rest, Woozy Offline returns to us in October with Swedish electronic producer and DJ, The Field. The Field is an ambient techno mastermind, and he'll be playing a special live set alongside rising star Laurel Halo. RMB 100. 10pm. Dada (183 1108 0818)

2. ARTISTS AT PLAY

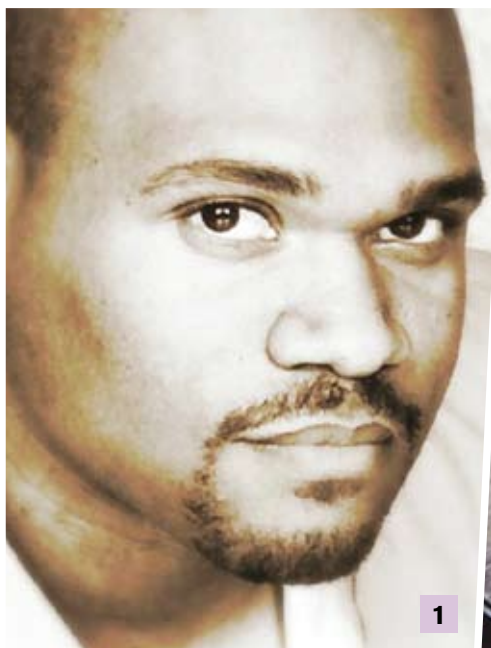
UNTIL OCT 16 – De Sarthe Beijing presents a Summer Group Show including work that celebrates colors and emotions by Chinese artists Zhou Wendou, Wang Guofeng, Ma Sibao, Wang Lijun, Tian Qi, and Sun Yitian. Free. Tues-Sun 10.30am-6.30pm. De Sarthe Beijing (8418 2441)

3. STEVIE MAC AND THE MAC DADDIES

OCT 17 – Beijing pop/jazz band, Stevie Mac and The Mac Daddies, consisting of Steven McKinney and nine talented musicians, bring you a vintage approach to contemporary music with tunes bound to keep you moving all night. Free. 10pm. 4corners (6401 7797)

4. MOKA BROS TAT-TWO

Oct 17-18 – MOKA Bros is celebrating their second anniversary in rather permanent fashion. They have teamed up with internationally-renowned tattoo artist Wang Ke to design 24 unique tattoos, one for each month in business. On October 17-18, you could be one of the lucky 24 to get inked in their live tattoo studio. Free. All day. MOKA Bros (5208 6079)



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1. JIM BREWKSY

OCT 23-24 – 2014 Hong Kong International Comedy Competition winner Jim Brewksy headlines alongside some of Comedy Club China's best comedians. The second of the shows is on October 24 at 8pm, at Cheers on Gulou Dongdajie. RMB 180 (door), RMB 150 (presale). 9pm. Kro's Nest Sanyuanqiao (8391 3131)

2. JING-A X CARAVAN KITCHEN TAKEOVER

OCT 22 – Caravan's Badr Benjelloun is taking over the kitchen at Jing-A, with a rib-sticking menu of Moroccan dishes perfect for fall, including 12-hour roast lamb. He'll also be whipping up some badass beer cocktails to help everything slip down that much easier. Tickets go on sale at Jing-A and Caravan on October 1. RMB 100. 7pm. Jing-A Brewing (6501 8883)

3. THE GREAT-BBC PHILHARMONIC ORCHESTRA CONCERT

OCT 23 – Expect musical genius with Benjamin Britten, Viktoria Mullova, and Franz Shubert at the NCPA Concert Hall. Britten will bring us the Simple Symphony, while Mullova is most famous for her innovative interpretations of popular and jazz compositions. RMB 180-1,000. 7.30pm. NCPA (6655 0000)

4. DO HITS PARTY: LOVE LOVE BEIJING

OCT 23 – Dada has brought New York based emcee Bohan Phoenix and wonderkid Jachary to spread some of their love to Beijing. Also expect Howie Lee, Jason Hou, Veeeky, Guzz, and Dokedo to keep everyone loved up Dada-style all night. RMB 40. 10pm. Dada (183 1108 0818)

EVENTS



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1. HORSE RADIO

OCT 23 – Lively Mongolian alternative rock band Horse Radio (formerly also known as Taan Towch) are taking the stage at DDC to bring you a genuinely jolly time, in the true Mongolian spirit. Get ready to rock! RMB 80 (door), RMB 60 (presale). 9pm. Dusk Dawn Club (DDC) (6407 8969)

2. XIAN XINGHAI'S PRODUCTION CANTATA

OCT 24 – The International Festival Chorus, directed by Nicholas Smith, presents Xian Xinghai's Production Cantata. The 1920s Shanghai composer was influenced by Western classical music and has influenced generations of Chinese composers. RMB 80-380. PLA Concert Hall (6842 5196)

3. SYNDICATE SESSIONS FEAT. HARIKIRI

OCT 24 – Following The Syndicate's 11th anniversary celebration, business is back to normal. Push the bass with one-time Beijing resident Harikiri's second-ever Syndicate appearance, and his first in over three years. Expect an eclectic and varied set and a whole lot of fun. RMB 30. 10pm. Dada (183 1108 0818)

4. THE LOOP

OCT 24 – Eddie Lv brings his eclectic party back to Migas, and this time he's accompanied on decks by Special K, Kris on the drums, and Fabrice on the saxophone. These guys will bring the heat, with the DJs primarily playing vinyl and live elements. RMB 40. 10pm. The Bar at Migas (5208 6061)



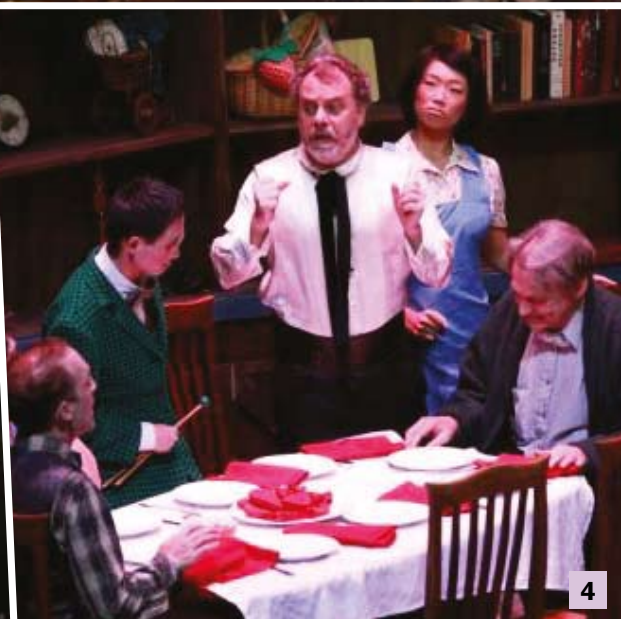
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1. HALLOWEEN GIRLS' NIGHT

OCT 29 – This Halloween, head over to Juice by Melissa for their delicious cold-pressed, pumpkin spiced rum cocktail, and get a pumpkin for free to carve in the store. The most creative pumpkin wins a free hangover package to be delivered on November 1. Free. All day. Juice by Melissa (130 4112 1556)

2. FANZUI XIANGFA AND BAD NERVE CHINA TOUR

OCT 30 – Beijing fastcore legends Fanzui Xiangfa and Sweden's indomitable 1980s punks Bad Nerve come to Beijing on their tour of China to tear up the stage. Expect lightning-fast hardcore, DIY lyrics, and a wonderful combination of global music. RMB 50. School Bar (6402 8881)

3. 330 HALLOWEEN METAL MUSIC FESTIVAL

OCT 30 – Get creepy on Halloween with Scare the Children, Crack, Bloody Woods, Punisher, and Buried Lake's Corpses, organized by the fantastic team behind the popular 330 metal festival. Not for those who scary easily. RMB 180 (door), RMB 100 (presale). 6.30pm. Yugong Yishan (6404 2711)

4. TABLE MANNERS: A DYSFUNCTIONAL FAMILY COMEDY

OCT 30-NOV 1 – Experience Alan Ayckbourn's award-winning comedy following the intertwining lives of a group of siblings and their significant others during a weekend in the country as this Beijing Playhouse performance is only on for one weekend. RMB 260 (in advance). 7.30pm. Beijing Playhouse (137 1890 8922)

THE BUTTERFLY EFFECT

by George Ding

The driver heading west rushes through a yellow light and comes to a stop in the middle of the four-way intersection. He's now blocking the way north.

Other drivers curse him with their horns but he can't move because he's last in a line of cars stuck in the intersection. The road west is blocked by some unseen force so the motorcade idles in the middle of the road, blocking traffic going north and south.

I'm watching this slow-motion disaster from a bus stop north of the intersection.

The light turns and now the cars going north and south inch forward to the conga line of stopped cars. They inch closer and closer as if a wormhole might open and spit them out on the other side.

The symphony of car horns, accented by staccato bursts from a baritone bus, crescendos into a formless din.

The cars going north and south almost touch the cars going west.

The lights change again and more vehicles join the fun. The ones going east rush into the intersection until they bump up against the cars trying to go north that are stuck in the intersection because of the cars going west.

More cars going west pour in until they meet the cars stuck trying to go south. The way west loosens up and the cars originally blocking the intersection exit.

But instead of letting the next batch of cars through, the ones going south rush forward, closing the gap, even though they've got a red light. They are stopped by the cars going east that are still trapped by the cars going north. The cars going north are still trapped by the cars going west. And the cars going west are now trapped by the cars going south.

The situation has turned into a real-life M.C. Escher drawing. The honking continues, at once angry and desperate. I'm still at the bus stop. Other passengers wait and we all watch this broken dance.

It occurs to me that if everyone were perfectly rational robots, they would all move in reverse until the intersection was clear, and then just follow the lights.

Then again, if everyone were super-rational, things like this wouldn't happen in the first place.

All it took was for one side to wait.

If the cars going west hadn't initially blocked the intersection, this wouldn't have happened. Had the cars going north and south not rushed in and just waited one cycle for the intersection to clear, this wouldn't have happened. Had the cars going east not rushed in to be blocked by the cars going north, this wouldn't have happened. And had the cars going west not rushed in only to be blocked by the cars going south, well, you get the idea.

The lights flip through another cycle. It's been nearly six minutes. I look north and the side of the street going south is backed up as far as I can see. The side going north is empty of course.

But then, like a tornado dissipating, the knot frees up as quickly as it formed. The cars going south stop creeping forward and make room for the cars going west. The cars going west carefully squeeze through single file. Other cars going west refrain from entering the intersection. The cars in the intersection going north are now clear. They move forward and the rest of the cars going north stay behind the white line. The cars going east now take their turn. The cars going south do the same.

Like a trick knot, the tangle collapses. For the first time in seven minutes, the intersection is clear.

The lights change and the cars going north and south rush through. My bus comes. It's full of people who have been delayed seven minutes from doing whatever it is they are out to do.

As I get on the bus, I think about that original driver. Where is he now? Does he know the chaos that he set in motion? Does he care?

The more I think about it, the more absurd it is. The driver—the prime mover—might be the only one in this story who got where he was going on time.

A version of this classic Peking Man column originally appeared in the July 2013 issue of the Beijinger.

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FEBRUARY

S	M	T	W	T	F	S
	1	2	3	4	5	6
	8	9	10	11	12	13
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22	23	24	25	26	27	28



March

Annual Reader
Restaurant
Awards



APRIL

S	M	T	W	T	F	S
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May

Annual Reader
Bar & Club
Awards



JUNE

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JULY

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August

Burger Festival



SEPTEMBER

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October

Pizza Festival



NOVEMBER

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DECEMBER

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