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thebeijinger

2016/05-06

BEIJING BURGER

SURVEYING BEIJING'S
HAMBURGER
LANDSCAPE



ISBN 978-7-900747-84-6

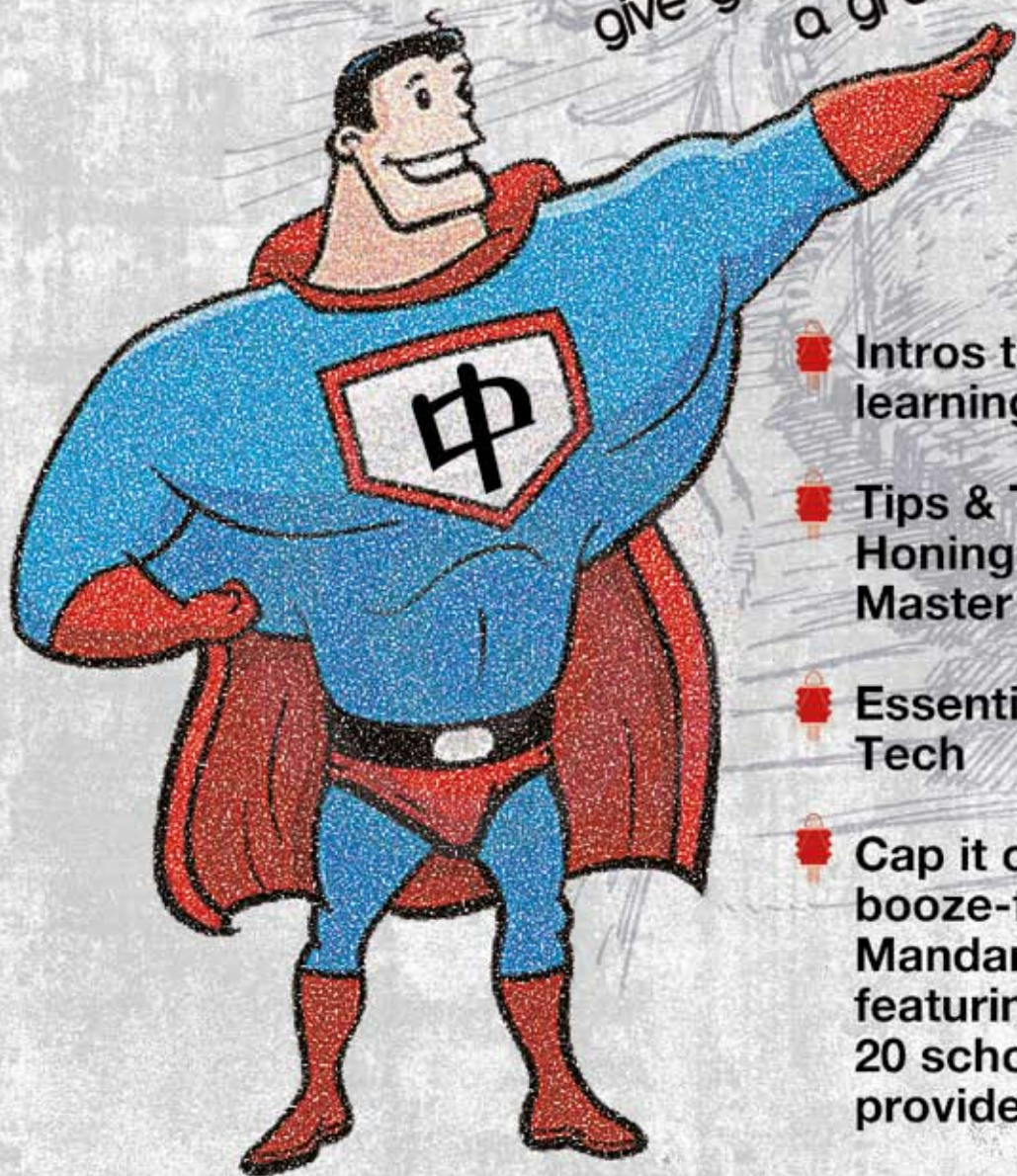


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A Publication of

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

出版发行: 云南出版集团

云南科技出版社有限责任公司

地址: 云南省昆明市环城西路609号, 云南新闻出版大楼2306室

责任编辑: 欧阳鹏, 张磊

书号: 978-7-900747-84-6

全国广告总代理: 深度体验国际广告(北京)有限公司

北京广告代理: 北京爱见达广告有限公司

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CITY SCENE

What's Happening: The most important dates this month
Best of the Blog: The most popular stories from *theBeijinger.com*
Scene & Heard: Go on, take a look at yourselves, you beautiful people
American Ball: 2016 AmCham Ball on May 14
Helpful Hint: Watch 'Game of Thrones' legally for RMB 10 per month
Stat: The United States' burger business is worth USD 73 billion
Chinabuzz: Lihaoma simplifies gifting for Beijingers

COVER FEATURE

In this issue we're all about burgers. We've got a champion burgers, new burgers, fancy burgers, veggie burgers, and what to drink with your favorite burger. With the approach of *the Beijinger* 2016 Burger Cup Festival on May 28 and voting on May 30, we survey the hamburger landscape so that you can make informed, and delicious, decisions.

FOOD & DRINK

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Afternoon Tea: Where to indulge in the city
Provincial Restaurants: Henan Provincial Government Restaurant
Street Snacks: Know your jianbing from your jidan guanding
Smooth move: Turning your neighborhood product into smoothies
Gluten-Free Beijing: Where to go if you're allergic
Beijing's Newest Healthy Eats: The city's trend towards greener food
Al Fresco Dining and Drinking: Where to take in that Beijing sun
Kung Pao Chicken: Five must-try *gong bao's* under RMB 40
What's New Bars & Clubs: D-One
New Craft Beer: The craft beer trend reaches Beijing's suburbs
A Drink With: Samuel Cornthwaite

...plus what we've loved eating this month

GO

What's New Venues: Linvina Bridal, Less & More Bespoke, Origin
Herbal Hair Treatment
Get Out: Ethiopia, Glow Travel, Bangkok

MEET

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Safe Streets: How to handle and report domestic violence on Beijing's streets
Playlist: Jamie Castro
Comedy: Punchline Comedy Club brings 'Whose Line' to Beijing

MINISTRY OF CULTURE

On the human condition and Maggie's hot dogs

NEXT ISSUE: THE SUMMER ISSUE

DAILY UPDATES,
EVENTS, AND
CLASSIFIEDS ON
THEBEIJINGER.
COM

Cover photograph of
Kristen Zhang. Photo by
Uni.



The most important dates this month

WHAT'S HAPPENING



MAY 14

The American Ball

“Bright Lights, Big Cities” is the theme for the 2016 American Ball, presented by the American Chamber of Commerce in China. Wear your finest for this annual charity celebration, to be held this year at the Grand Hyatt.

MAY 21

Shuangjing Block Party

This annual neighborhood gathering takes the party to the streets, with food and beverage vendors from across Beijing offering unique and delicious eats and drinks. There will be something for every palate, including games, activities, face painting and more.



MAY 28

The Beijinger Burger Cup

Enjoy the quintessential summer cookout at the *Beijinger's* Burger Festival. As the launch party for the 2016 Burger Cup, here's a chance to enjoy some of the city's top burgers before voting begins on May 30. All those burgers can be washed down with drinks and live music.

MAY 28

Shuangjing Showdown

This quarterly celebration of pugilism goes back to its roots, with the spring contest actually being held in Shuangjing. See local athletes compete in three-round boxing, Muay Thai, and MMA bouts for a day of fights, food, and even booze.



Visit theBeijinger.com for even more events and details.

LETTER FROM THE EDITOR

Spring is Beijing's most overlooked season because despite officially occupying three months on the calendar, it's usually only a few weeks from when the heat goes off in March until the mercury hits 30 degrees Celsius. But it reminds us that despite its cold winters, Beijing has a very long outdoor season, and as the sweltering summer approaches, now is the time to get out and gather rosebuds or whatever else you like to do during temperate weather.

Our cover model Kristen Zhang is about to bite out of a tasty burger, because for May, we're all about our favorite sandwich import. With the approach of our annual Burger Festival on May 28 and Burger Cup voting beginning May 30, it's time again to look at the various permutations of ground beef, ground lamb, and veggie concoctions that are served around Beijing. Tracy Wang talks to Slow Boat Brewery's Chandler Jurinka about the 2015 Burger Cup champion fryburger. We also sample some of Beijing's most expensive and fancy hamburgers, pair burgers with local craft beers, and have a bit of mercy on those who are more health-conscious with a round-up of veggie burgers. Join us on May 28 (see www.thebeijinger.com for full details) to try some of Beijing's best offerings. It's an outdoor barbecue that we hope as many of our Beijing friends as possible will attend.

Elsewhere in this edition, Margaux Schreurs enjoys an afternoon tea or eight, and continues her journey through Beijing's provincial government restaurants in ProvGov. Kipp Whittaker downs some succulent smoothies and talks to DJ Jamie Castro about his desert island discs.

After the better part of three years in the big chair, this is my last issue as editor of our print publication. It was always an honor, and occasionally it was even fun. I hope that we have informed and served the Beijing community that I love so much during my time at the helm. If we made Beijing a more accessible, more fun, or more interesting city for you, then we did what we set out to do each issue.

I hope that you enjoy the May issue of *the Beijinger*.

Schwankert

Steven Schwankert
Executive Editor

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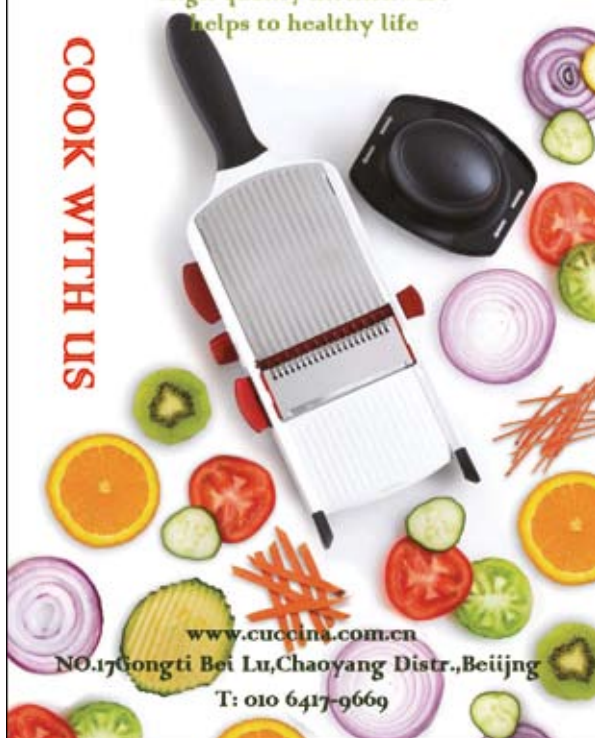
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Every month we tally the hits from *thebeijinger.com* and bring you the most viewed blogs from our website.



1. Facebook's Zuckerberg Accepts Chinese Green Card Offer, Plans Home in Beijing

Fresh off a March jog through Tiananmen Square, Facebook founder Mark Zuckerberg has been named one of the first recipients of a fast-track "green card" program aimed at attracting overseas talent to permanently relocate to China. Zuckerberg believes relocating to Beijing will give him the best chance of getting Facebook unblocked in China, and no amount of PM2.5 is going to stop him. April Fools!



2. Upscale Yashow Almost Dead Only Six Months In, Tenants Threaten Revolt

The once-bustling market, home to all manner of goods from knockoff clothing and suitcases to knickknacks and pearls, has seen interior foot traffic plummet to near zero as a consequence of its attempt to rebrand itself into a collection of premium boutiques charging top-end prices. Management is now scrambling for a solution, as several vendors have decided to cut their losses and pull out.



3. Be Careful Dating Foreigners, They Could Be Spies

On National Security Day, a bunch of comics titled "Dangerous Love" were plastered up in residential communities across Xicheng. These were made to warn women working in political office about the dangers of dating foreigners. The moral is, ladies working in government offices must stay vigilant and don't trust those sneaky scholars with hidden agendas to squeeze confidential materials from naive employees.

4. Music Scene Mourns Mao Livehouse's Slow Demise and Final Show

Like a cat with nine lives, Mao Livehouse miraculously defied death in 2016, but that's all over now. The revered music venue limped onward for four months after founder Li Chi declared in December that rising rent, meddlesome officials, and a vicious copyright spat would soon lead to its demise. But alas, the inevitable finally occurred.

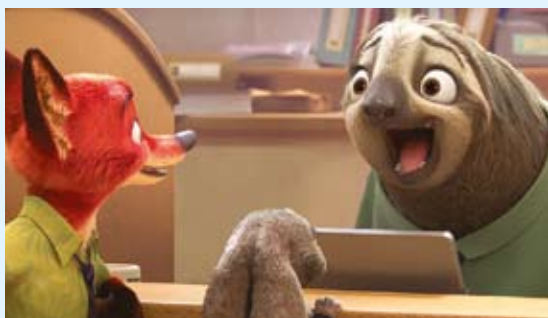


For these stories and more, check out theBeijinger.com/blog



5. Slow Boat Brewery Finally Sails into Sanlitun

It's looking like Slow Boat finally outgrew their hutong digs. After searching for a year, they have finally settled on their new flagship brewpub, located across from the Intercontinental Beijing Sanlitun at 6 Nansanlitun Lu (next to Casa Pagoda) – and it's positively massive compared to their cozy hutong hangout.



6. Despite Being Condemned as US Propaganda, 'Zootopia' Likely to Become Disney's Top Movie in China

Disney's latest animated feature "Zootopia" was such a runaway success in China – raking in RMB 1.5 billion (USD 235 million) – that it was granted a rare two-week extension of its theatrical release. The film has so captivated audiences in the Middle Kingdom that there are even reports that black-market sales of fennec foxes – the type of creature and main character played by Nick Wilde – have risen as a result.

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SCENE & HEARD



Migas Rooftop Grand Opening

Nothing signals the coming of spring like the opening of this prized piece of real estate.

AustCham Ball

Held amidst the opulence of the Grand Ballroom at the Sofitel Wanda Beijing, Aust-Cham Beijing's Australian and New Zealand Rock n' Roll Ball was a night of festive celebration for all.



Tribe Lido Opening Party

Health food fanatics rejoiced as Tribe expanded into Lido and brought their green food revolution with them.





200 people attended the **MCF Murder Mystery Dinner: A Night at the Casino** to watch the show, question the suspects, guess the murderer, and raise money for charity.



Irish Ball

Another spectacular Irish Ball brought famous Irish fun and some guests from a galaxy far, far away. It was a night of fabulous entertainment, delicious food, and superb company.



Boiler Room Beijing

On April 30, electronic music enthusiasts lost their minds as dART held China's first ever Boiler Room at Post Mountain. photos by Uni You

CITY SCENE

AMERICAN BALL // HELPFUL HINT // STAT // @CHINABUZZ // SCENE & HEARD



2016 AMCHAM BALL TO BRING 'BRIGHT LIGHTS, BIG CITIES' TO BEIJING

Bright Lights, Big Cities is the theme of this year's American Ball in Beijing, hosted by the American Chamber of Commerce in China (AmCham China) at the Grand Hyatt Hotel. This year's ball is returning to the heart of the city, with the same appeal to the broad American community and with the same emphasis on contributing to the development of Chinese society. More than 400 guests are expected for a night of fun and philanthropy.

This year the proceeds from sponsored tables as well as live and silent auctions will be donated to the charity chosen by the platinum sponsor: the National Basketball Association (NBA).

The NBA chose to support the Yao Ming Foundation, established in June 2008 by international NBA Star Yao Ming in response to the devastating earthquake in Sichuan Province that year. "NBA China has been striving to positively impact Chinese children and families through basketball," said David Shoemaker, CEO of NBA China. "The Yao Foundation's devotion to the wellbeing and development of underprivileged Chinese youth resonates with our long-term commitment in social responsibility in China. We will continue working with Yao and the Yao Foundation to grow the game of basketball and improve the quality of life in Chinese communities."

AmCham China has been holding charity balls in Beijing since 2003. Over the years, these events have raised almost RMB 9 million, helping more than 20 charities.

The American Chamber of Commerce in the People's Republic of China (AmCham China) is a non-profit organization which represents US companies and individuals doing business in China. AmCham China's membership comprises more than 3,500 individuals from over 1,000 companies. It has more than 40 industry- and issue-specific forums and committees, offers unique services such as the Business Visa Program, holds a wide range of networking and informational events, and meets with US and Chinese officials to discuss challenges and opportunities facing US firms doing business in China. The Chamber's mission is to help American companies succeed in China through advocacy, information, networking and business support services. For more information, visit: www.amchamchina.org.

For this year's American Ball, sponsorships are still available. For more information, please visit the website, email theamericanball@amchamchina.org, or call 150 0111 4037.

Date: Saturday, May 14, 2016. Time: 6.30pm till late
Place: *Grand Hyatt Hotel, 1 Dongchang'an Jie, Dongcheng District* 东城区东长安街1号

WATCH 'GAME OF THRONES' LEGALLY FOR RMB 10 PER MONTH

You'd totally kick your BitTorrent habit if there were a legit and easy way to pay for your favorite TV shows and movies, right? If the option were available, you'd kind of be ethically-bound to explore it, wouldn't you? Well, too late! If you've read this far, you're on the hook.

Put down that sword and put your pirating peg-legs up because here be a way for you to access HBO shows like *Game Of Thrones*, *Silicon Valley*, and *Veep* for only RMB 10 per month – way less than you ever paid for fake DVDs. There's one caveat – you need to have either a smart TV or a TV set-top box like a Xiaomi Hezi (which range from RMB 199 to RMB 299). But once you've made that initial outlay, you'll be able to mainline non-stop content.

All of this is possible thanks to licensing deals between major foreign content producers, like HBO, and big Chinese hardware and software companies, like Xiaomi and Tencent. Tencent's deal with HBO dates back to November 2014. See what you've been missing?

Shiver me timbers! Your pirating days are over. Start watching *Game of Thrones* and other shows for as little as RMB 10 per month. Actually, it's not just those programs. Also available are *The Wire*, *The Newsroom*, *The Sopranos*, *Show Me A Hero*, *Six Feet Under*, *The Comeback*, *Girls*, *True Detective*, *Boardwalk Empire*, and a bunch more. And if you pay extra, you can watch Tencent's whole catalog of movies guilt-free. This is just one of the apps you can download to your set-top box or smart TV. Yes, they're censored.

Visit thebeijinger.com/blog for our step-by-step instructions on how to access the shows and make appropriate payment.

Zoe Law contributed to this report.

THE AMERICAN BALL
Bright Lights
BIG CITIES

SATURDAY MAY 14, 2016
GRAND HYATT

Every year, The American Ball brings together the foreign business community for an evening of fun and giving. The theme for this year's ball is Bright Lights, Big Cities.

AmCham China has been holding charity balls in Beijing since 2003. Over the years, these events have raised more than RMB 8.5 million, helping more than 20 charities.

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The size of the burger business in the United States, in US dollars. Although only 7.5 percent of all eateries in the US are burger joints, 71 percent or more of all beef eaten in restaurants is in burger form.

Since McDonald's stopped telling us on their signs how many burgers they had served, burger stats are a bit harder to come by. However, here in China, once home to the world's largest McDonald's in Wangfujing, the burger giant is looking to run some numbers of its own – specifically 1,300, the number of new restaurants the chain wants to open over the next five years, to add to its 2,200 existing outlets, which, in Beijing, never seem to be in a convenient location.

If that figure bothers you, think about this: China has

only a fraction of the number of restaurants it does in the US, where over 14,000 sets of golden arches tower over the landscape. And all of that is for a population about a fifth the size of China's.

Here's one more burger statistic for you: 1.3 billion. No, not China's population. That's the number of beef cattle in the world today (some estimate the number at closer to 1.5 billion), each producing quantities of methane as a byproduct of digestion, a gas that's known to contribute to climate change. Are you sure you don't want to order the veggie burger?

Sources: Burger Facts, CNBC

LIHAOMA SIMPLIFIES GIFTING FOR BEIJINGERS

If you've ever had trouble getting a present for a friend in Beijing, look no further than Lihaoma: the app that makes giving easier, and more fun. We spoke to creator Benjamin Claeys about how the app came to be and what role it can play in the average Beijinger's daily life.

What is the purpose of Lihaoma?

Many people face the same problem, finding a great gift and gift experience for their friends, relations and love ones. Lihaoma offers a simple solution to this problem. On Lihaoma, we have curated awesome experiences for you to offer your friends. You can even send it through WeChat even if your friend does not have the app! Moreover, the whole gift making process is super interactive and fun!

How does it work?

Wrap your gift with a selfie or another nice picture to make it extra special for your friend. Then, your friend can open his or her gifts in four different ways:

1. Location: Your friend will have to go to the address of your choice to open her gift. It's like a continuous scavenger hunt in the city, let your friend discover her gift while visiting places with a certain emotional value or another amazing place you love.


2. Riddle: Your friend will have to answer your question correctly in order to open his gift. Ask a personal question or private jokes that only your friend will know!

3. Timer: Send your gift now with a countdown to open later. Create anticipation and let your friend wait in vain till the exact moment you chose for the gift to open.

4. Instant: For the lazy ones out there, no or challenge involved here, you simply click and open the gift!

On Lihaoma, you can also discover free gifts from bars, restaurants and other brands to have a free first experience with their brand. The possibility to hunt for free gifts will keep growing from now onwards as we are talking to many brands. We are also active in Shanghai, where my partner Rachel Daydou, a French girl who's lived in Beijing for a very long time, is taking care of all kind of initiatives. Giving gifts across cities was a key part of the idea. Many people have friends in different cities, so why not give them a gift from time to time to surprise them?

Read the full version of this interview on theBeijinger.com.



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PUTTING TOGETHER SLOW BOAT'S FRYBURGER

By Tracy Wang



After finishing second in 2014, Slow Boat Brewery came on strong to overcome two-time champion Home Plate BBQ to win *the Beijinger* 2015 Burger Cup with The Fryburger. With the grill warming up for the 2016 Burger Cup's voting starting on May 30, we spoke with Slow Boat Co-Founder Chandler Jurinka about his burger.





The Beijinger (TBJ): Congrats on winning the Beijinger 2015 Burger Cup. Could you tell us about your champion burger, The Fryburger?

Chandler Jurinka (CJ): We are very proud of the award. It all starts out with a sesame seed hamburger bun made fresh and delivered daily. The buns are light, not overly sweet and lightly grilled. The "Ayi-ioli" sauce is a nutty and fragrant East-meets-West family recipe and the kungfu behind the Fryburger's spicy kick. At the heart of the burger is an all-beef patty with a Jenga of beer-battered fries stacked on top and blanketed with cheese. There's not another burger like it in Beijing.

TBJ: Where does the inspiration come from?

CJ: Simple, no veggies, and something we would be proud to recommend. Honestly it was no more complex than piling a bunch of the things we love onto one burger. We wanted it simple with bold flavors.

TBJ: What drink do you think matches best with the Fryburger?

CJ: We have 19 beers on tap to choose from. For me, the Captain's Pale Ale or Monkey's Fist IPA pairs perfectly with The Fryburger but for those looking for a bit more, The Monkey's Fist Imperial IPA (9.5 percent) works magic.

TBJ: Tell me more about the other burgers on the menu.

CJ: We have four different burgers on our menu: The Classic Burger, a no nonsense Cheeseburger with mayo or IPA mustard; The Anxiety Burger, a bleu cheese burger with blue cheese and red onion; The Dongsì Dofu Burger (vegetarian), a slab of tofu topped with cole slaw and spicy sriracha-honey aioli sauce; and of course, The Fryburger mentioned above. We also have a great beer-boiled Bratwurst served with sauerkraut and mustard.

TBJ: What's your favorite burger?

CJ: The best burger I've ever had was at Au Cheval in Chicago. It's a straight-up cheeseburger without all the pomp and circumstance. It's not stacked high with exotic ingredients or piles of extraneous vegetables -- just how I like it. When I'm at Slow Boat I'm all over The Fryburger. The Dongsì Dofu burger is another favorite of mine.

PHOTO: JOEY GUO

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FANCY THAT BURGER

EXCEPTIONALLY DECADENT HAMBURGERS FROM SOME OF BEIJING'S BEST RESTAURANTS

By Kipp Whittaker



Most burgers essentially look the same. They all have succulent beef patties often topped with cheese, lettuce, tomato, and contained by a sesame seed bun. Well, ladies and gentlemen, what you are about to behold aren't your standard burgers.

We scavenged top-notch hotels and brunch menus across the city for extravagant renditions of this comfort food staple and to our surprise discovered just how decadent, apart from dipping those buns in liquid gold and sprinkling with diamonds, a burger can get. Let's face it; we don't yet have the metabolism to digest bling. But before we digress into some tangent on human evolution and the stomach's ability to break down hard minerals, here are our favorite elite burgers that totally changed any preconceived notion of what we thought a burger was or could be, and may the gods have mercy on our eternal souls.

Domain EAST

Australian Wagyu Beef Burger (RMB 118)

The Wagyu beef burger at Domain is doing a lot of things very right. First of all, their selection of Wagyu beef is mixed with an appropriate percentage of fat to give the burger a perfect consistency of lean meat and fatty juiciness. This little beast was described to us as being a mix of both Australian and American burger styles, using crispy bacon and a beetroot chutney to

add a zesty flavor explosion in that greasy piece of real estate down under (the burger meat). The patty itself is more backyard barbecue in its thickness, opposed to the thin ones you would likely find in a Sydney diner, Chef Rob Cunningham, an Australian native, explained. Maybe it's the RMB 118 price tag that puts some people off from sauntering over to Jiuxianqiao just to chow down on a noteworthy burger, but if you go on Thursdays it's two for one and definitely worth your hard-earned money.

Bistro B at Rosewood

Wagyu, Foie Gras Burger (RMB 220)

This burger from Bistro B, sits very pretty on a perfectly toasted bun, glistening with a thick coat of succulent foie gras releasing opaque juices from all sides of the massive Wagyu beef patty. We could imagine a historical figure like old, fat Marlon Brando or Orson Welles slobbering all over this supremely rich example of a hamburger. In fact, they should probably change the name to Rosebud as we will no doubt be whispering the memory of this culinary achievement on our deathbed. The taste far exceeded any preexisting notions we may have had about this juicy mess, but at that price tag of RMB 220, that's exactly what it needed to do in order to be worth our attention. This sort of beefy luxury never comes cheap. If there were a Golden Globe, Academy Award, or Grammy for hamburgers, then this would unquestionably take home top honors. Wait, there is! Make sure this amazing monstrosity receives the prestige it deserves when this year's Burger Cup voting begins.

Mosto

Wagyu Burger (RMB 125)

It is known that brunches are an ideal method of recovery after a long night of drinking. Mosto is ground zero for such people looking to regain consciousness with a terrific selection of breakfast and lunch delicacies that their Wagyu Burger sits proudly among. It's more or less your typical burger but made with great ingredients to help your alcohol poisoned brain regain some form of functionality with its fatty and greasy hangover softening characteristics. It stands tall with thick with layers of avocado, roasted onions, tomatoes, and jalapeños. While we enjoyed the overall flavor, the patty was comparably small to others we had tasted for this roundup. Despite this slight shortcoming, it was still a very satisfying option; that is sure to please upper crust brunch and lunch hounds around the city. Make sure that you don't delay your trip till evening if wanting to experience this little beast because after 5pm the dinner menu hits the deck and this item is no longer available.

Morton's of Chicago

Morton's Prine Burger (RMB 180)

From the kings of American beef comes a burger that belongs in a culinary museum, so that future civilizations will know of its glistening perfection. Made with a perfect combination of freshly-ground sirloin, your choice of cheese, sautéed onions or mushrooms, crispy American style bacon, and a valiant sesame seed bun, these folks weren't fooling around about creating a burger that's equal parts backyard barbecue, and Michelin-starred restaurant. While consuming, one thing remained certain, and that was this burger was all about the beef, so much so that you might feel compelled to grunt a little while trying to maneuver this bad boy between your lips. We recommend pairing it with a Mortini and a side of their pungent truffle fries, for a truly dignified burger experience.

Let's Burger Plus

Elvis Burger (RMB 99)

It's still a subject of some debate as to whether a diet of these mutant hamburgers, or equally outrageous food typical of Elvis' dietary habits, caused the king of rock n roll's untimely demise while sitting upon his porcelain throne. It is, however, a likely culprit with its numerous amount of decadent fixings fit for rock royalty. This list of heart-choking ingredients begins with a thick grilled beef patty topped with caramelized bananas, bacon, and peanut butter sauce that drizzles down this sloppy mess of a burger like Kentucky rain. It is essential to give the buns a slight downward press so that this beast is a manageable size, but in the process, the bananas and peanut butter sauce turn into a delectable mush, characterized by a slight crunch from the sugar coating, making every bite a delight. Maybe some uppers from Dr. Feelgood would make for a good pairing because after one of these you will definitely be sent into a deep food coma.

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FROSH MEAT

MEET BEIJING'S FRESHMAN CLASS OF COUTURE HAMBURGERS

By Kipp Whittaker

Meet your freshman class of Beijing burgers. These are the best examples of new eateries that are taking their skills achieved through dedicated lowbrow culinary learning to rise above from their newbie-ness and achieve something substantial in the field of superb burger creation.

Through our journey of hamburger discovery we encountered our fair share of horrors featuring rubbery beef patties doused in mayonnaise and served with atrocities like a side of whipped cream in lieu of fries. It was a terrifying trip into the heart of darkness of Beijing cafes and soon to be extinct restaurants, but it is safe to say we emerged victorious with a handful of tasty examples that have proven that they are worth not only our attention but also the attention of our readership. So take note of

these and seek them out if you dare, so that you can be informed as we declare our next champion of burgers.

Rolling Rolling

Cheeseburger (RMB 50)

These youngsters who opened up shop in Yizhuang, along with brewing up small batches of tasty beers, also churn out completely handmade burgers. It tastes almost as if it was created with some scientific understanding of flavor to be the ultimate hybrid of McDonald's and what you might find at a couple of other craft breweries around the city. This simple savory burger comes with the bare essentials of burger, cheese, and ketchup, making it quite minimal yet refined. We honestly loved this approach. The only problem we can think of is that Rolling Rolling



is located a good hour away from anyone in the city center, which just so happens to be most of the people who read our publication. While most of their business is beer related due to them being one of the only bars in the area, they put a lot of love into their products and that trickles down into this heart pounding greasy delight.

Cannon's Eatery

Classic Cheese Burger (RMB 45)

This little beast of a burger is Frankenstein's monster incarnate. A delicious double dose of thin beef patties, lacerated by a furious griddle and covered in textbook cheese. This without a doubt is the best cheeseburger in Gaobeidian and one that we would gladly have etched on our own tombstone. The buns are made in-house which automatically gives this meaty fella a unique panache that you won't find in any other burger in town, especially if you are like us and can pick up on these subtle intricacies of burger craft. In taste, we could confidently compare it to Fatburger, but much more generous with double layers of beef and at a price that the previously mentioned burger chain fails to compete with. If Gaobeidian is too far for you to saunter over and sample the offerings of Cannon's Eatery, then you might be glad to know that, Will Cannon, the mad man behind this mean hamburger, is about expand operations within the Third Ring Road, so be on the lookout for this delicious monster.

8-Bit

The 8-Bit Mac (RMB 50)

If, like most people, you were incredibly surprised at the the improved digs of the new 8-Bit, then you were likely also surprised by the vastly improved food menu. About six months after their reopening, they premiered this little beefcake, using a Silence of the Lambs reference. ("Would you eat me? I'd Eat me.") This pretty much sums up the experience, and it is safe to say it would definitely make Buffalo Bill proud. This one was more reminiscent of the flame-broiled goodness of a Burger King Whopper than other newbies on this list. Yet, on the other hand, this little stud still retained important elements that it was made fresh and not in a machine, grinding, slicing away indefinitely to form a meat patty to be frozen for an unknowable length of time. The 8-Bit Mac on the other hand, was created to be consumed fresh with a nice Chianti and a side of fava beans.



PAIRING BURGERS WITH LOCAL MICROBREWS

By Tracy Wang

Great Leap Brewing

Making the final four in the Beijinger's 2015 Burger Cup, the Cheeseburger at Great Leap (RMB 55, served with fries) is made using freshly ground beef. The patties are thick and greasy, with several slices of pickles and two slices of cheese. "Any of our beer pairs well with this burger," Owner and Brewmaster Carl Setzer said. We recommend a pile of Honey Ma Gold for this juicy burger, as an easy-drinking ale enlivened by floral Sichuan peppercorns and local honey.



Rolling Rolling Craft Brewing

The sole burger (RMB 45, served with fries and pickles) is a blend of four different cuts of Chinese beef cooked medium well. The buns are baked daily, with a smoky flavor and crisp crust, topped off with black and white sesame seeds. The burger is served with thick slices of two kind of New Zealand cheese, and some homemade sauce. Try it with West Coast Pale Ale, a beer with a dry finish, full of hoppy aromas and lower alcohol (4.7 percent) and IBU (35).



North Capital

This small brewpub and bar is hidden within the Ming Courtyard Hotel. Of the seven burgers they serve, we recommend the Double Pleasure Cheeseburger (RMB 45, served with fries), which is made using fresh baked buns, Australian meat, Mexican chili, and homemade sauce, as well as onion and two cheese slices. Try it with Delovution IPA (5.8 percent), brewed by Chengdu Harvest.



Jing-A Brewing

Jing-A serves sliders (RMB 50) at their taproom. Three mini burgers are each topped with a thick slab of seasoned Yunnan cheese, sweet and sour onions, pickles and a special sauce. You can also add some decadent, smoky bacon from nearby Traitor Zhou's. The arugula is fresh and the mini burgers are easy to hold. The Flying Fist IPA (6.5 percent) matches them well. It's an American style IPA with citra and simcoe hops and intense tropical notes.



Dongli Brewery

Dongli Brewery does beef burgers (which are more like sliders, RMB 58) and a fish burger. The three beef sliders have lettuce, beef patty, tomato, a little slice of cheese, all between homemade buns. The ground beef is mixed with rosemary which makes it spicier and more aromatic. The rest of the ingredients are fresh. These sliders are good with Baiyilu Wheat, which has low alcohol (5 percent) and low IBU (14), a great combination of light summer beer and food.



Stuff'd

The beef burger (RMB 78, served with fries or side salad) is served in a freshly made pita bun, and the patty is stuffed with three different cheeses, beef and bacon. It is juicy and heavy, which goes with a glass of the New Leaf Oatmeal IPA, which itself is juicy and bitter with a soft body and high alcohol (7.4 percent). The aromas of the hops match well with the heat from the burger sauce, and gives some edge to the greasy meat.



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BEIJING'S BEST VEGGIE BURGERS

IT'S NOT ALL BEANS, BEANS, AND BEANS

By Margaux Schreurs

Whether you're vegetarian in Beijing, or wanting to abstain from eating meat every time you go out to eat, there are plenty of vegetarian burger options around town, and they don't all have to be made of beans, beans, and, you guessed it, more beans. These are our top picks, in no particular order other than the mercy of the alphabet.

Domain EAST

A juicy veggie patty with a hint of curry flavors, topped with lettuce, tomato, and red onion chutney on a delicious bun. There's plenty of other vegetarian options at Domain apart from the burger, including a roasted vegetarian panini with mozzarella cheese, rocket, roasted peppers and pesto (RMB 48), and a mushrooms, tofu, and spinach rice (RMB 58). RMB 78

Café Flatwhite

This rapidly-expanding café brand isn't as well known as it should be: both the coffee and the food here are really good. Their veggie burger was definitely one of the best tried, incorporating some tofu, a beetroot relish, a good chunk of caramelized onions, and a layer of avocado on top. Also came with plenty of chips and a side salad. RMB 65

Great Leap Brewing

The knife and fork sandwich takes veggie burger to the next level, with thick cut brioche, a seasonal mushroom and barley patty, garlic aioli, arugula, and tomato dressing. RMB 45

Home Plate BBQ

A black bean burger patty topped off with roasted beets and sweet

caramelized onions, the Damn Yankee burger is a pretty good alternative. This way you'll never have to feel left out at what is quintessentially a meat palace. RMB 48

Slow Boat Taproom

With a chunk of smoked tofu taking the lead in the Dongsu dofu, you can't really go wrong with one of Beijing's favorite veggie burgers. The tofu is topped off with a heap of crunchy coleslaw, and Slow Boat's own burger sauce. RMB 45

Tribe Organic

Tribe's new beetlover's vegan beet burger is a patty made of beets, red onion, red wine vinegar, red kidney beans, brown rice, topped off with parsley, arugula, romaine lettuce, and comes inside a 5-grain burger bun. RMB 58

PHOTO: JOEY GUO

BATTLE OF THE BUNS

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FOOD & DRINK

AFTERNOON TEA // HENAN // JIANBING // SMOOTHIES



It is finally summer in Beijing, and what better way to indulge than with a friend at afternoon tea. Check out pages 26-27 for more information on the best afternoon teas across the city.

PHOTO COURTESY OF THE OPPOSITE HOUSE

NIBBLES AND SIPS

Miss Muesli is bringing us Beijingers a new look, inspired by spring's vivid colors. While the outside has metamorphosed, the product inside is the same old muesli we've come to love, with just a few slight improvements to the recipes. For example, Mr. Naughty Nut is now even nuttier and crunchier, and Miss Fruit Fever has even more freeze-dried fruit in the mix.

For those who prefer to make their own mix, the kind ladies at Miss Muesli have also added new bases: cornflakes, Rice Krispies, and wheat flakes. On the fruit side, there are now freeze-dried strawberries, papaya, and raspberries, too, and on the nutty side, you can now add macadamia nuts, and natural almonds. If you're looking for something even faster, the new muesli bars are the way to go.

Not only do they come in individual packaging, but they're super tasty and makes for an easy snack (RMB 48 for three bars, mix and match). Our favorite is the Beauty Bar, made with oats, mango, white sesame, sunflower seeds, honey, and lemon juice.

In the past year, **Café Flatwhite**, whose flagship location in 798 has recently been renovated, has added three new stores to the Beijing food and beverage landscape, for a total of 13 outlets.

The cafe, owned by a China-born Kiwi family, and inspired by New Zealand café culture, has its own coffee roastery and bakery, ensuring high quality and fresh produce. Our personal favorites are their flatwhite (of course), and their burgers and salads.

We bet you didn't know that the Waldorf Salad is a Swiss invention. We didn't either, but it was actually first created by the New York Waldorf-Astoria's Swiss maître'd, **Oscar Tschirky**, the same genius responsible for forging our favorite brunch item: eggs benedict. It is influences like this that new Austrian Chef **Alfred Krasser** hopes to bring to **Swiss Taste's** new menu, as well as his own Austrian flourishes. The two countries are close neighbors, after all.

And finally, May is the month of our annual **Burger Cup!** Whether you're new to the city, a longtime voter in this beef patty showdown, or just had an awesome time at the 2015 Burger Cup Festival over in 798, this year promises to be even bigger and better. The festival itself will be held at Universal Creative Park, as it was last year, on May 28. Voting for these stacks of meaty goodness will begin on May 30. *Margaux Schreurs*



AFTERNOON TEA

WHERE TO INDULGE IN THE CITY

By Margaux Schreurs

Afternoon tea, allegedly started off during the 19th century when the seventh Duchess of Bedford was said to have complained of “having that sinking feeling” during the late afternoon, when two meals (breakfast and dinner) were the customary way to go.

She would be brought little sandwiches and tea to combat this feeling. It supposedly wasn't long before anyone of notable social standing in British society was sipping tea and nibbling on cucumber sandwiches in the

middle of the afternoon.

Although most of us have now changed our quotidian eating habits to include lunch, afternoon tea is booming. This British tradition has become increasingly popular around the world, and is a wonderful treat.

Of course afternoon tea in our fair city isn't just cucumber sandwiches, which each afternoon tea trying to be more elaborate than the other. To help you navigate the world of afternoon tea, we've gathered the most popular ones in town.



Godiva Afternoon Tea at Conrad Beijing

The Conrad Beijing has an afternoon tea at their atmospheric Lobby Lounge focusing purely on Godiva. From the chocolate rum truffle cake to the irresistible black chocolate mousse, this afternoon tea is for those who want to feel what it's like to be Belgian royalty for a few hours. Treats come with a cup of either tea or coffee. 1.30-5pm, RMB 228 (plus 15 percent service charge). Lobby Lounge, Conrad Beijing

Summit Afternoon Tea at China World Summit Wing

The China World Summit Wing has two options for afternoon tea, one is the Summit Afternoon Tea, which includes Chinese tea, and another is the Wing Afternoon Tea which has premium Chinese tea instead. There's a menu of savories to choose from, but more excitingly, there is a 5-meter long pastry display to choose your desserts from! Guests can opt to add RMB 100 to add another sandwich and one more cake from the afternoon tea menu, as well as an extra hot beverage, perfect for those sharing between two. 2-6pm. RMB 238 (Wing Afternoon Tea), RMB 198 (Chinese Tea). The Lounge and Atmosphere, China World Summit Wing, Beijing

Afternoon Tea at Sureno, The Opposite House

Apart from frequently bringing in collaboration afternoon teas with world-renowned brands, Sureno also have their own signature afternoon tea available. During spring, summer, and autumn it is especially good to go, with the sunken terrace area available for basking in the sun. 3-5pm, RMB 158 (plus 15 percent service charge). Sureno, The Opposite House

Palace Classic Afternoon Tea at Aman Summer Palace

While further out than other options, the Palace Classic Afternoon Tea set at the Aman Summer Palace is set in the peaceful surroundings of the back gardens, and the trip is more than worth the peace and quiet. Treats include a selection of nine cakes and sweets and four savory finger sandwiches, including freshly baked raisin scones with whipped cream and jam. Upgrade to Imperial Afternoon Tea to add a glass of Brut Champagne or a Champagne cocktail. 2-5pm, RMB 358 (Imperial Afternoon Tea), RMB 268 (Palace Classic Afternoon Tea). Aman Summer Palace

High Tea at Capital M

Another afternoon tea worthy not only because of its location but also because of its contents is the one at Capital M. Only available on weekends, the afternoon tea comes with finger sandwiches, freshly baked scones with house made jams and cream, chocolate cake, carrot cake, fruit tarts, and macaroons. Also included is a pot of tea selected from their vast collection, or coffee if preferred. For a glass of Taittinger Champagne, add an extra RMB 100 per person. Sat-Sun 3-5pm, RMB 138 per person (plus 10 percent service charge). Capital M

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WATER BANQUETS NOT FIT FOR EMPRESSES

By Margaux Schreurs

Just because something has been around for a really, really long time, doesn't mean it's good. That's what we discovered at the Henan Provincial Government Restaurant where the specialty is the famous Luoyang Water Banquet. The Water Banquet, not quite nearing in on 5,000 years of history as it has only been around for almost 2,000 years, is a branch of Henan cuisine sometimes credited to the Tang dynasty's Yuan Tiangang. The dishes were created in order to mimic the life of Wu Zetian, who seized power to rule as the empress of the Zhou Dynasty.

Empress Wu was a Chinese sovereign who ruled unofficially as Empress and later as the Emperor of China. She was the only female emperor of China in more than four millennia. One can only assume she'd be pretty pissed off if she found out that after fighting and elbowing her way through a pretty thick glass ceiling to the top of a highly patriarchal political system she'd have 24 dishes, most of which are soups and not very tasty, named after her. I know I would be.

Heading to the Henan Provincial Government Restaurant, we must warn you, you can't actually enjoy the Water Banquet in full unless you're willing to fork out RMB 2,998. As that definitely would not be covered by my *baoxiao*, and as I had experienced the glorious Water Banquet in Luoyang last year and been highly disappointed, we went for a RMB 129 version of the most famous of all dishes – the Peony Swallow dish.

This dish comes about from a giant turnip legend, which allegedly grew in Dongguan while Empress Wu was in Luoyang. Farmers in Dongguan thought this was a miracle, and dedicated the turnip to the Empress, who, as one would be, was pretty fed up of feasts, but curious about what could be made from this turnip. This is when her chefs steamed the shredded turnip with starch and blended it into a broth. Nowadays, the soupy dish also comes with chicken threads, pork threads, sea cucumber threads, and seaweed threads, and presented with a beautiful peony on top, hence the name.

The dish itself was very peppery, and falls into the 'you-either-love-it-or-hate-it' category. Other dishes we

had were really not bad, but not worth the trek unless you already live near the south Second Ring Road. A cold noodle soup described as Songshan spicy cold fun (RMB 8 per small bowl) was a delicious rendition of the usual liangfen with added wild herbs. On the warm end of the noodle spectrum there was a Hui-style mutton soup, with delicious broth and tender chunks of lamb (RMB 22 for a small bowl, RMB 26 for a large bowl).

The menu also presents a lot of special Henan-only steamed flower buds, for example the steamed flour pagodatree flower buds (RMB 26) which were tasty, reminding slightly of tea, and the steamed flour celery buds (RMB 26).

While not necessarily worthy of another visit, the fact that some of our dishes were served with tiny gongfu figurines and the willingness of the waiter to go through the entire menu with us to point out which dishes were and weren't particularly Henan made it an interesting evening. In fact, just being acknowledged by the staff was quite the change from other ProvGov's so far.

Yufu Shenchu

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KNOW YOUR JIANBING FROM YOUR JIDAN GUANBING

COMBAT HANGOVER OR HUNGER WITH THESE TWO POPULAR STREET SNACKS

By Tracy Wang

Jianbing (煎饼) may just be Beijing's most popular and readily-available street snack of all time, but how much do you really know about it? Do you feel confident enough to come to the stool and order one with everything on it? And what's the difference between *jianbing* and *jidan guanbing*? Ok, I know it's a lot to take in but have no fear, by the end of this article you'll be a *jianbing* expert.

First, some basics: there are two popular types of *jianbing*:

Jianbing guozi (煎饼果子)

People say that *jianbing guozi* originated from Tianjin, and that it has been the favorite breakfast food among northerners for a long time.

What goes into making a *jianbing guozi*? Splash some oil on a round skillet; spread the batter, made out of wheat, grain flour, and water, on the skillet; cook for two minutes, then crack an egg onto it and use a spoon to spread the egg over the entire crepe-like base. Then sprinkle some chopped scallions and cilantro, and flip the whole thing over, cooking for another minute. Slather it with sweet bean paste, chili sauce, or both.

Now dexterity comes into play. Place a premade fried dough sheet (薄脆, *baocui*) or deep-fried batter stick (油条, *youtiao*) onto it, and fold the *jianbing*, often using a clean spackler. Serve, steaming hot, and juggle it between hands as you try to stuff the piping-hot mess into your face.

See? Not hard at all. Sometimes watching the skilled *shifu* making this seemingly simple but oh-so-delicious snack is like watching a performance. We love the crunchy fried dough sheet or the chewy deep-fried batter. They will always ask you if you want chili sauce – if you're unafraid of the spicy taste, a “*yao*” will get you some. Sometimes the batter comes in green or black, a color that comes from additional mung or black beans.

Optional: Add one more egg by saying “*liang ge jidan*,” or add some sausage, too. Price: RMB 7-20 Where to try: Take a seat if there are stools next to the cart. For new *jianbing* restaurants, try Huangtaiji 黄太吉, Jianguoer 煎饼果儿食堂, or Jianbingxia 煎饼侠, called for the Beijing superhero of the same name.

A regional variation, the Shandong *jianbing* (山东煎饼), always wraps the *bing* with some green Chinese onions or lettuce. Basically, this type of *jianbing* is twice as large as a *jianbing guozi*, crispier, and not as fancy.

Price: RMB 4-7

Where to eat: Street stalls

Jidan guanbing (鸡蛋灌饼, egg-filled *jianbing*)

You may know and love the *jianbing*, but do you know its culinary cousin, the *jidan guanbing*? The ingredients may not be that different (egg, flour, and lettuce) but there are a few simple ways to differentiate the two. *Jidan guanbing* originates from Henan, and is way smaller than a *jianbing*.

Jidan guanbing are made in a similar fashion: splash some oil on a round skillet; put the premade dough on the skillet; poke the dough to release any steam before pouring the scrambled egg on top; cook for a few minutes; move off the heat and slather with paste. Serve with lettuce.

Optional: Add bacon for the perfect hangover snack

Price: RMB 5

Where to eat: Street stalls

These snacks are usually available at both ends of the day — early in the morning and late at night, although shop owners that sell them will make the available whenever.





SMOOTH MOVE

TURNING YOUR NEIGHBORHOOD PRODUCE INTO
SUCCULENT SMOOTHIES

by Kipp Whittaker

Blending or juicing is a subject of contention amongst yoga moms and other health freaks the world over, so we're not even going to get into this here. What we can say though is that blenders are more accessible than juicers and we just so happen to be blessed by living in a city with produce markets on every corner.

Blending is a great way to consume a greater variety of fruits and veggies than you may otherwise eat, making smoothies a uniquely versatile method for nutrition intake. You can do greens, fruits, nuts, seeds, superfoods, protein supplements, herbs, spices..... really anything. Your imagination is the only limit.

Though we advise you to keep household pets out of this proclamation, there is so much just sitting in your kitchen that you can use to create a satisfying blend of nutrient heavy mush. Think of these recipes less as strict guidelines and more as simple prompts to get you started. So get ready and power up those high-speed blenders for a couple of smoothie ideas made with locally sourced ingredients found within a stones throw of many apartments in this city.

Lulu Chengzi

This magnificent creamy combo of bananas, Lulu almond milk, orange juice, and ginger is kind of like walking down a hutong ally and picking out a handful of nourishment from each hawker. If you think that eating each item individually would be a little cumbersome, why not just throw it all in the blender and thrash away.

The result is a clean and wholesome meal replacer, that's not only simple to make, but delicious with its combination of easy to find Chinese ingredients like goji berries, ginger, and a short list of other items from the tropics. This will act as a great refreshing drink once the oppressive heat of summer is in full force.

Ingredients:

240ml almond milk

2 bananas

2 medium oranges juiced, plus some zest

30ml goji berries

Fresh ginger

Ice (optional)



Mandarin Dream

Not just a clever name, all of these dreamy ingredients can be found on the cheap at multiple locations near you. In a way, this is our attempt at recreating an Orange Julius but without the artificial sweetener, dairy milk, and powdered egg whites. Just a hearty dose of sustenance that's effortlessly combined in this hearty liquid. Unlike juice bars, this won't cost you a bunch of cash and will pack the same amount of the good stuff, if not more. We recommend listening to Tangerine Dream while you sit back enjoy the blended fruits of your labor.

Ingredients:

240ml coconut milk

1 banana

4 mandarin oranges, peeled

42g cashews

Ice (optional)



Strawberry Coconut Thrash

This recipe was made using common sense. Strawberries have been in abundance as of late, and there is nothing in the world that gives a smoothie that mouthwatering pink color better than a handful of these sweeties. Pack them into your trusty blender and watch them collide with bananas, coconut, vanilla extract, and ice for a satisfying summertreat. Why not add a couple of pinches of shredded coconut to the top to make it photo worthy. Be the envy of your friends by WeChat-ing your photos of this creation, so that your viewing public are aware of your skills with a blender, demonstrating value to prospective mates living in this urban jungle.

Ingredients:

240ml coconut milk

1 ripe banana

320g frozen strawberries

42g unsweetened shredded coconut

2.5ml vanilla extract

Ice (optional)



Banana Mianbao Che

While it didn't look the like one of those appetizing blends you might find poolside at the Coco Cabana, this tall cool glass of brown surprisingly tasted like liquified banana bread. Start out by soaking 160g of walnuts in filtered water for four hours. Once softened blend for three minutes on high with one liter of water. Add the rest of the ingredients to 480ml of this homemade almond milk, but hold the chocolate which you can flash blend to taste at the end.

Ingredients:

480ml walnut milk

2 bananas

5ml ground cinnamon

5ml vanilla extract

15ml maple syrup if you like it sweet

Freshly grated ginger

14g of chocolate

Ice (optional)





GLUTEN-FREE BEIJING

WHERE TO GO IF YOU'RE ALLERGIC OR TRYING TO AVOID IT

By Margaux Schreurs

It doesn't matter what side of the Dr. Oz gluten diet controversy you're on, I think we can all agree that if you've got Celiac Disease it can be pretty tough to dine out in Beijing. Fortunately, with Beijing's expanded dining scene, it doesn't mean having to stay home when friends go out to dinner. Here are some Beijing restaurants with plenty of gluten-free options.

4corners

4corners' menu has plenty of gluten-free options, especially their brunch menu. There are gluten-free pancakes, gluten-free waffles, and eggs benedict on gluten-free English muffins.

Once we got over our wafflewich amazement, another favorite was definitely the Lumbersexual (RMB 65), which is basically two huge gluten-free pancakes served alongside sausages, house-cured maple peameal bacon, and scrambled eggs.

Tribe Organic

The launch of Tribe Lido created an opportunity for a whole new menu, a lot of which is gluten-free. We were pleasantly surprised by plenty of gluten-free items, for example the all-round almond flour pancake with ginger goji syrup (RMB 58), the banana bread (RMB 48), and the dragonfruit mulberry smoothie bowl (RMB 58), all of which are on their breakfast menu (available weekdays 8-11am).

Their dinner menu also boasts plenty of options: an asparagus and snow pea grain bowl topped off with fennel, pumpkin seeds, a poached egg, and gochujang tofu cream (RMB 58) or pork sausages with cauliflower

mash and spring vegetables (RMB 138).

Glo Kitchen and Fitness

Guanghua Lu Soho's latest addition Glo Kitchen and Fitness is a great place to pop in if you're keen on healthy but tasty food, or have dietary requirements. Although they don't necessarily focus on being gluten-free, offering up a lot of paleo dishes means they also have dishes which naturally qualify. One example is the black garlic tuna hot energy bowl (RMB 58) or the quinoa and beet salad (RMB 32 for a regular, RMB 38 for a large).

Gung Ho!

Gung Ho! have a gluten-free pizza crust on their menu, which you can have with any pizza, whether it's in the restaurant or for delivery.

Moka Bros

Moka Bros has long been known for plenty of healthy options, including gluten-free dishes such as the soba fix power bowl, a mix of soba noodles, green onion, edamame, carrots, broccoli, cilantro, and peanut sauce (RMB 58). The red rice bowl (RMB 58) is also gluten-free, as is Dr Rice (RMB 58), a personal favorite with brown rice, spinach, roasted tomatoes, basil, bacon, topped off with a poached egg. There are plenty more options though, so you'll just have to go and try for yourself.

Editor's Note: after talking to someone who is highly allergic to gluten, we realized that although these restaurants serve dishes that are gluten-free, if you are severely allergic we cannot guarantee that there will be no cross-contamination from other foods. Please contact the restaurants directly for specific information.

BEIJING'S NEWEST HEALTHY EATS

THE CITY'S TREND TOWARDS GREENER FOOD GAINS MOMENTUM

By Margaux Schreurs

Beijing has given us a sneak preview of summer, and with that, it seems healthy eateries are popping out of the woodwork left, right, and center. In case you have missed some of Beijing's newest and freshest eats, here's a round-up of the latest green establishments that we've been to check out, and our recommendations of what to eat.

Healthy Food and CrossFit Combine at Glo Kitchen, Guanghua Lu Soho

Glo Kitchen and Fitness at Guanghua Lu Soho provides both healthy food and a CrossFit box within close proximity of many of our Guanghua Lu offices and homes. No longer will anyone have the excuse that they are too busy, nor that healthy food doesn't taste good. Our recommendation? Try the buckwheat waffles for breakfast.

Factory's New Lunch Injects Some Innovation in 798's Dining Options

Factory, whom you may know from their healthy delivery service and catering service Factory Fresh, is led by Executive Chef Camila Betin, who has created a special menu for their new weekday lunch. The menu entails three options for starters, mains, and desserts, and is available Mondays to Fridays between 11.30am and 2.30pm. Two courses will set you back RMB 80, or three for RMB 100. We especially loved the spicy fish stew, served alongside a crunchy farofa, a toasted cassava flour mixture.

Going Green: New Napa at Chaoyang Park Serves Up Huge, Healthy Salads, and More

Napa 2.0 is finally in town with a slight move towards the east, on the edge of Chaoyang Park, although the focus has shifted a little from takeaway (of course, the dishes are still super easy to take away) because this new space houses a larger seating area compared to that of its now defunct sister site. The menu has since expanded also, but Californian cuisine remains at the forefront, using organic, local, and seasonal ingredients, built around the concept that healthy living should not be a luxury available to a few. If you've never been before, check out the Eurasian salad, a healthy mix of Sicilian lamb meatballs, greens, pickled cucumber, onion, and herbed Tibetan yak yogurt dressing.

Tribe Organic at Lido Opens With Green Opening Party

Tribe Organic at Lido opened with a bang, and their menu's main focus is on organic ingredients, greens, and health. Many of their dishes are paleo, vegan, or gluten-free, and they also have a whole separate children's menu if you have a family. We suggest their banana bread (pictured above), which was delicious and nutritious, available at breakfast.

Visit theBeijinger.com for restaurant addresses and operating times.



AL FRESCO DINING AND DRINKING

WHERE TO TAKE IN THAT BEIJING SUN BEFORE IT'S TOO LATE

By Margaux Schreurs



Before it becomes too hot to hang out outside and really enjoy our fair city, we took a look at Beijing's best rooftops, terraces, and even hutong stools. While this is not an exclusive list (check out website for a more comprehensive list) of what is out there, these are some places we believe everyone should have been to, at least once. For addresses and opening times, please visit thebeijinger.com/directory.

Eating

Brasserie FLO

With a 17-year history in Beijing, Brasserie FLO has walked away with many awards at our annual Reader Restaurant Awards, and that is no coincidence: its menu draws on the classical French kitchen and quality always lives up to expectations. Thankfully they also have a peaceful terrace outside for the next few pleasant months.

Capital M

Capital M has long been one of the most incredible al fresco dining locations in the city, with an iconic view of Beijing, looking out over the historic Qianmen Street, with interior design, food, and service to match.

Dali Courtyard

This incredible Yunnan restaurant has encompassed the quintessential hutong dining experience for many and for a long time, and also sports a courtyard dining area. The fact that Dali Courtyard does set meals means you don't have to think about what to order, and can just sit back, relax, and enjoy. Don't forget to

Great Leap #45

If you're looking for al fresco and American-style pizza, the latest Great Leap is the only way to go. This relatively new restaurant has proved its success in the past year, with the rooftop flowing over on both weekday evening and during the weekends. Get there early to score your table.

King's Joy

This beautiful and refined courtyard brings creative vegetarian fare at a mere stone's throw from the Lama Temple. The food is of equally high standards, but is definitely quite pricey, so make sure you're prepared for that.

Mosto

With a peaceful balcony like this one, you wouldn't think that you were only a minute walk from the busy streets of Sanlitun. Combine that with delicious food with European, Mediterranean, and South American influences, and we're happy.

The Orchid

Burrowed in the Gulou web of traditional Beijing hutongs, the Orchid's rooftop is tranquil and offers an unlimited view of the area. Head here for brunch on the weekend and you won't be disappointed.

Sureno

Sureno's tranquil sunken terrace at the heart of the bustling Sanlitun Village makes for a wonderful location, regardless of whether you're looking to have a business lunch, afternoon tea, or a romantic dinner date on a steamy summer day.

Susu

Reminiscent of that serene hutong courtyard home we all wish we had, these surroundings only make the exceptional Vietnamese flavor combinations you'll find on Susu's menu that much better.

Tiago

Confident Italian located in Indigo Mall. During Beijing's hot summer months, their sunny patio opens up even more possibilities to enjoy their delicious pizza or amazing tiramisu. In the hottest months, the patio is best utilized during the late afternoon or early evening.

Drinking

Arrow Factory Brewing

The new Arrow Factory Brewing at LiangmaQiao certainly has a rooftop worthy of after work drinks, but this location is also a hit on weekends with plenty of Beijing's craft beer fiends. A recent menu revamp has also made the brunch an even more attractive option.

Blue Stream Bar

For that hard-to-find rooftop and live music combination, head to Blue Stream Bar. The blues and folk music happens downstairs, and they have a snug roof terrace with a great view of both the drum and the bell towers.

Cantina Agave

Cantina Agave has long been Beijing's most popular 'margaritas-on-the-roof' location, and thankfully, we can expect another summer of sunshine and tequila. The menu also has decent tacos and burritos, if you're looking for a bite to eat too.

Great Leap Brewing Original #6

The original Great Leap Brewing location has plenty of space for both day and night time drinking, and is a convenient pit stop if you're showing a friend around the hutongs. We dare you to want to leave here on a beautiful day.

Heaven Supermarket

These popular outside tables fill up quickly during the summer months with people flocking to select a beer and more from the fridges at Heaven Supermarket. Although we feel we're now too old to really enjoy this place at night, its roadside terrace is definitely not off-limits while the sun is out.

Jing-A

There's not that many tables outside at this popular Beijing-based craft beer brewery, so get there fast before everyone else gets out of work and beats you there. The peaceful surroundings of 1949 make a visit worth it.

Mas

With a couple of tables outside for hutong-side cocktail

sipping, we highly recommend Mas' tropical-inspired concoctions, especially as the mercury rises. Don't miss out on two-for-one Daiquiri Tuesday for even better value.

Migas

Making most other al fresco drinking options appear calm, Migas brings the al fresco to Beijing's international clubbing scene, with plenty of DJ and live music events to take you from late spring to late autumn, to the backdrop of Beijing's Sanlitun skyline.



Shang at The Emperor Qianmen

This is where we all wish we could drink every day: Shang Bar on the roof of the Emperor Hotel at Qianmen, next to the pool, overlooking Beijing's most historic buildings, sipping on some classy cocktails. For pool access, fork out RMB 258 for three hours – we reckon it's totally worth it.

Yin on 12

The fact that Yin on 12 is located in Chongwenmen won't even be on your mind after you see how stylish the terrace, the people, and the drinks are at one of our favorite hotel rooftop bars. Get here for sunset on a clear day to enjoy Beijing's true beauty.



FIVE KUNG PAO CHICKENS UNDER RMB 40 THAT YOU MUST TRY

By Tracy Wang

Everyone loves kung pao chicken, which from here on out we're going to refer to properly as *gong bao* (宫保鸡丁, *gong bao ji ding*). When you walk into a restaurant, you know no matter how fancy or shady the place is, you can't go wrong ordering a *gong bao*. As a Chinese cuisine veteran, I am sure you have several favorite restaurants for gong bao, even if you won't publicly admit to liking the dish for fear of being called a tourist or newbie.

The commonly accepted origin of this classic dish is found in Sichuan Province, and is attributed to *Ding Baozhen* (丁宝桢) in the late 19th century. It is a spicy dish made with chicken, peanuts, vegetables, chili peppers, and Sichuan peppercorns. However, there are numerous outlets in Beijing that insist that the dish is indeed local, and that the name comes from it having been developed by a palace guard, hence the "*gong bao*." There's also that nasty rumor about a couple of guys whipping it up in a kitchen in Queens, but that's crazy talk. Anyway, here's a round-up of tasty gong bao chicken for your reference.

E Mei Jiu Jia 峨眉酒家

Just as roasted duck reminds you of Quanjude, gong bao chicken has been their long-time specialty, and is limited to 100 orders per day. Opened in 1950, it is well known as the very first Sichuan restaurant in Beijing. The gong bao chicken here is soft, spicy, and sweet with authentic flavors.

Price: RMB 38/55

Xian Lao Man 馅老满

This chain restaurants supplies good dumplings and homestyle dishes. Their gong bao chicken is more Beijing-style, which is salty rather than sweet.

Price: RMB 30

Min Fang Restaurant 民芳餐厅

Started in 1985, its first restaurant was in Dongsì, and has now expanded to five locations. It's famous for affordable family dining. The gong bao chicken here has green peppers in it.

Price: RMB 28

Chuan Ban 川办餐厅

Cited as one of Beijing's best Sichuan restaurants, gong bao chicken is one of their specialties, it is spicier than in other restaurants. And you can also try other spicy dishes here, if you are truly a lover of the heat.

Price: RMB 22

Mei Zhou Dong Po Restaurant 眉州东坡

Since 1996, Mei Zhou started to serve traditional Sichuan cuisine at a reasonable price. This chain has branches all over China, which includes 38 branches in Beijing. Their gong bao chicken is full of flavor. You could also try other dishes here, as our readers voted this their favorite Sichuan restaurant of 2016.

Price: RMB 26

WHAT'S NEW BARS & CLUBS

D-ONE

THE DEN'S FIRST DESCENDANT EMERGES

By Steven Schwankert

When The Den closed earlier this year, there was great wailing and gnashing of teeth, as Beijing's longest-operating, single-location bar finally passed into history. Immediately, the question emerged, would it move?

While The Den's ownership has not opened a new premises, the first descendant of The Den has emerged with D-One. Although it's only a few hundred meters from that notorious nightspot's former location, D-One's spot in the Gongti West nightclub strip seems a world away. Sports fans rolling in to watch a late night or extremely early morning game will find themselves among young *tuhao* headed for the nightclub next door, which is under the same ownership (Hint: don't go through the D-One archway; it's the low-rise building to the left).

Whereas The Den featured only a few screens that sometimes forced people sitting in the same booth to stare in opposite directions, D-One's 12 giant displays provide a televisual feast for everybody. While they're currently looking forward to this summer's Euro 2016 soccer tournament and of course the Rio Olympics, D-One hopes to serve hardcore fans of harder-to-find sports, including cricket, a bit of a sticky broadcast wicket in Beijing. Don't worry – spectator mainstays will always be on the big screen, including English Premier League soccer, the NFL, and the NBA.

Former Den clients will be pleased to see the shining face of former manager Lisa Zhuang at D-One. While D-One's owners are embracing the spirit of the earlier venue, it's clear that their place will appeal to a different crowd. The Victoria Bitters crowd will likely find D-One a tad too shiny for their taste. But with its convenient Gongti location and HD sports as far as the eye can see, D-One should establish itself with a mixed crowd of Chinese and foreign sports fans.

Daily 6pm-late. 8 Gongti Xilu (west side of Workers Stadium), Chaoyang District (6500 8888)

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NEW CRAFT BEER OUTLETS SPRING UP IN YIZHUANG, HAIDIAN, AND ELSEWHERE

MORE AND MORE BEIJING AREAS ARE GETTING THEIR OWN LOCAL BREW OUTLETS

By Tracy Wang

We haven't had much rain so far this spring, and yet like flowers in a valley, we've seen a blossoming of new craft beer outlets, many in parts of the city that to date haven't been at the heart of the local brewing movement. It's a great time to go out and drink, and in case you didn't pay too much attention to our drinking column on theBeijinger.com (I'm not angry, not ... angry at all), here is a roundup of the newly-opened brewpubs or related news that you might have missed over the last month or so.

Rolling Rolling Craft Brewing 滚滚精酿

A young Chinese couple soft-opened the Rolling Rolling Craft Brewing (滚滚精酿), intending to break the impression that "it's brewpub-less in south Beijing," said Owner and brewer Chen Chen. They have six microbrews on tap, as well as some draft beers from Boulevard Brewing and Vedett, and Brewdog bottled beers. Their four-part mixed beef burger (RMB 45) is worth a try.



Koli's Camp (蜂朝精酿主题西餐厅)

Since Charcoal experienced a bitter break-up with Arrow Factory, with Arrow Factory moving all its brewing equipment out in November 2015, an ambitious new team took over the Shunyi venue in January, renaming it Koli's Camp. Koli's owner Yang Shaojun, a veteran of the IT industry, told the Beijinger, "it's my first time to use a 1,000-liter brewing facility, but I'm confident that my beers are above average." Three of Koli's beers were on tap as of press time, using the brand Y'RNEST: a lager, a weissbier, and a lager IPA. For those want to try something imported, they also provide wines from around the world and bottled beers from Scotland and Germany.

Drunk Beginning 醉开始



Drunk Beginning [sic] has moved ... but only several meters away from its original storefront.

Why is this noteworthy? Because even such a short repositioning must be hard work given that the bar boasts one of the widest selections of bottled beer in all of Beijing – at last count, over 100 from all over the world. What's even

more of a mean feat is fitting such an all-encompassing selection into a mere 20-square-meter space.

If you're new to Brewdog (and sampling all 15 is beyond your limit), owner Yue recommends you start with the Punk IPA. All beers are buy-two-get-one free during happy hour, 6-8pm every day.

W CoBar W CoBar (a portmanteau of coffee and bar) is the product of two young Beijing-based women who love travel and wanted to combine their experiences into a somewhere to call home while in the Big Smoke (the city, not the restaurant). Dipping down into the basement of Jiaming Center, next to the East Third Ring Road, the café is perfectly poised to catch foot traffic from Bayer and several other nearby large corporations. Opened in December 2015, the café and bar offers breakfast, lunch, afternoon tea, and dinner set, as well as some cocktails, wine, spirits, and of late, imported beers on tap.



Flow Brew 如流精酿

The Beixinqiao area recently welcomed another brewpub to its growing arsenal: Flow Brew, which opened last month as a cooperation between three friends. They currently have eight brews on tap, six of those are brewed in Haidian's outer hills, and two of them are from Slow Boat. As for the grub: Japanese beef and chicken yakitori are on hand to soak up some of that beer, as well as barbecued miso pork. and french fries also make an appearance.



Dongli Brewery 东里手工啤酒

Have you ever gone for your visa health check in Xierqi, and afterwards thought, gee, I could really go for a pint right now? So have we. And now we're in luck as Dongli Brewery soft-opened in February in Shangdi at the far end of Haidian, amidst the offices of IT giants such as Baidu, Sina, and Tencent that also occupy the area. They currently offer seven beers on tap, such as Baiyilu wheat, Hero Stout, (an imperial stout 10 percent, RMB 45); the Amber #21 (5.8 percent, RMB 40), and the Dongli IPA (6.6 percent, RMB 45), all brewed in their own 500-liter fermentation tanks. Dongli also serves German-style dishes, such as sausages, pork knuckle, and fried chicken.



El Nido

Not exactly a new venue, but Xiao Shuai from El Nido couldn't be more pleased to show off his new "toy," which features 12 taps, including Mikkeller USA Live, Rogue Yellow Snow, Cider Republic Cider, 8 Wired iStout, 8 Wired Double IPA, 8 Wired Hopwired IPA, Yeastie Boys Digital IPA, Mikkeller Peppercorn Smoked IPA, Nøgne Ø Two Captains Double IPA, Mikkeller Pils, Linderman Peach, and Chimay.

Visit theBeijinger.com for restaurant addresses and hours of operation.



A DRINK WITH SAMUEL CORNTHWAITE

By Tracy Wang

There's nothing like a great cup of coffee – unless of course it's a great cup of coffee that is brewed by an organization that also does great things for society. That's exactly the magic formula that makes Beijing-based coffee fanatics GoodWorks so worthy of support.

I first met GoodWorks co-founder Samuel Cornthwaite at the spring Farm to Neighbors Market at the Grand Summit, where you can find them every Saturday. We talked over a cup of their fine java – floral, chocolate-y and nutty, with a little bit of a tobacco aroma as well as a subtle acidic taste. I dare say it was one of the best coffees I've ever tried in Beijing. The fact that it lived up to my expectations made the story behind it that much more exciting.

The Beijinger (TBJ): Would you like to introduce yourself to our readers?

Samuel Cornthwaite (SC): Absolutely! My name is Samuel Cornthwaite, I'm originally from a small town in America called Bozeman, Montana. I studied a number of things but finally landed on Liberal Studies with an emphasis in Asia. Eventually found myself in the non-profit sector working with different charities in education and medical foundations. In 2009 I spent some time learning about agriculture here in China, which started a number of trips this way. Eventually, Richard Elmore and I launched GoodWorks Development, the parent organization to GoodWorks Coffee & Tea.

TBJ: What brought you here?

SC: We initially chose China because we saw the great need here for programs supporting orphans as they leave the adoption system. We stayed here because we fell in love with the country, its people, and its opportunity.

TBJ: Tell us about GoodWorks, what inspired you and Richard? What made you feel responsible for the orphans?

SC: GoodWorks cares much more about people than we do profits. It's why we put people at the center of what we do. In 2012 I traveled to China and ran out of coffee. At that time you couldn't find a decent cup around here, so it just sort of clicked. We began learning about the coffee



industry, I worked as a barista and we sought training in roasting. In 2015 I moved here full time to begin the company and here shortly we'll launch our first training lab. I think my call to invest in the orphans comes from my greater need for purpose. Inside we're all called to something, and for me investing in the lives of orphans, the marginalized just seemed like what I was called to do.

TBJ: What took you so long to launch your first international program in Langfang?

SC: Money! Haha just kidding. But seriously, it takes a lot of capital to launch a company here in China. So in 2013 we began visiting with friends and family members, and starting roasting coffee there, re-investing the profits so we could launch our programs here.

TBJ: The first training lab will be launched in Shine Hills in Shunyi. Why did you choose Shunyi?

SC: We're so grateful to the folks at Roundabout and at Shine Hills in Shunyi. We've teamed up with this duo to create our training lab in a truly remarkable piece of Beijing. Additionally, a large percentage of our clients are based in that area, so between having the space and the supporters, it was a natural fit.

TBJ: Will it be difficult to teach the new apprentices? Is there any system in place to make sure they can graduate successfully and then find work?

SC: Sure! All things come with difficulty. But for us, we believe in patience and long-term support. It's why we've created a scalable program that really allows apprentices to stay as long as they need. It's what makes us so sure of our program.

For more information about GoodWorks' products and programs, please visit their website goodworkschina.com.

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



khao soi

Cacha Cacha (RMB 78)

We recommend this Chiang Mai specialty with all of our being. We ordered it as part of their set lunch which will satisfy even the most discerning Thai food lover. The spicy yellow curry was packed deeply with noodles, cabbage, some deep-fried noodles for some added crunch, and a tender chicken drumstick completely submerged, made for a rich and satisfying lunch.

paleo bowl

Moka Bros (RMB 45)

Featuring shredded cauliflower, sliced tomato, a bit of hot pepper, beef, and cashews, (note: consider adding beef for an extra RMB 18), this bowl of healthy goodness can please the amateur athlete and the casual diner. Part of Moka Bros recent menu revamp, we also enjoyed the new Mexican Bowl.

salted caramel shake

Max Brenner Chocolate Bar (RMB 45)

Served in one of their signature Alice glasses, a half-open ceramic vessel with a special straw-holding hole at the top, this requires some self-control. Otherwise instead of tasting the salt and the caramel on the whipped cream that tops it, you may find yourself inhaling ever drop of chocolatey goodness before you have a chance to separate out the flavors that are the whole point of this. Enjoy it slowly – the milkshake has 1,539 calories, enough to power a human being through a half-marathon.

chicken satay

The Local (RMB 20, small)

The chicken satay skewers will serve as a reminder that you need to visit Southeast Asia again this year. Served with a peanut paste, lime, and secret spicy sauce., they come in two sizes, full and small, the latter to allow for ordering of The Local's other new appetizer choices including basil pesto hummus and a solid take on fish and chips. Whatever you order, if you drink, wash it down with a Naughty Pear cocktail. Trust us.



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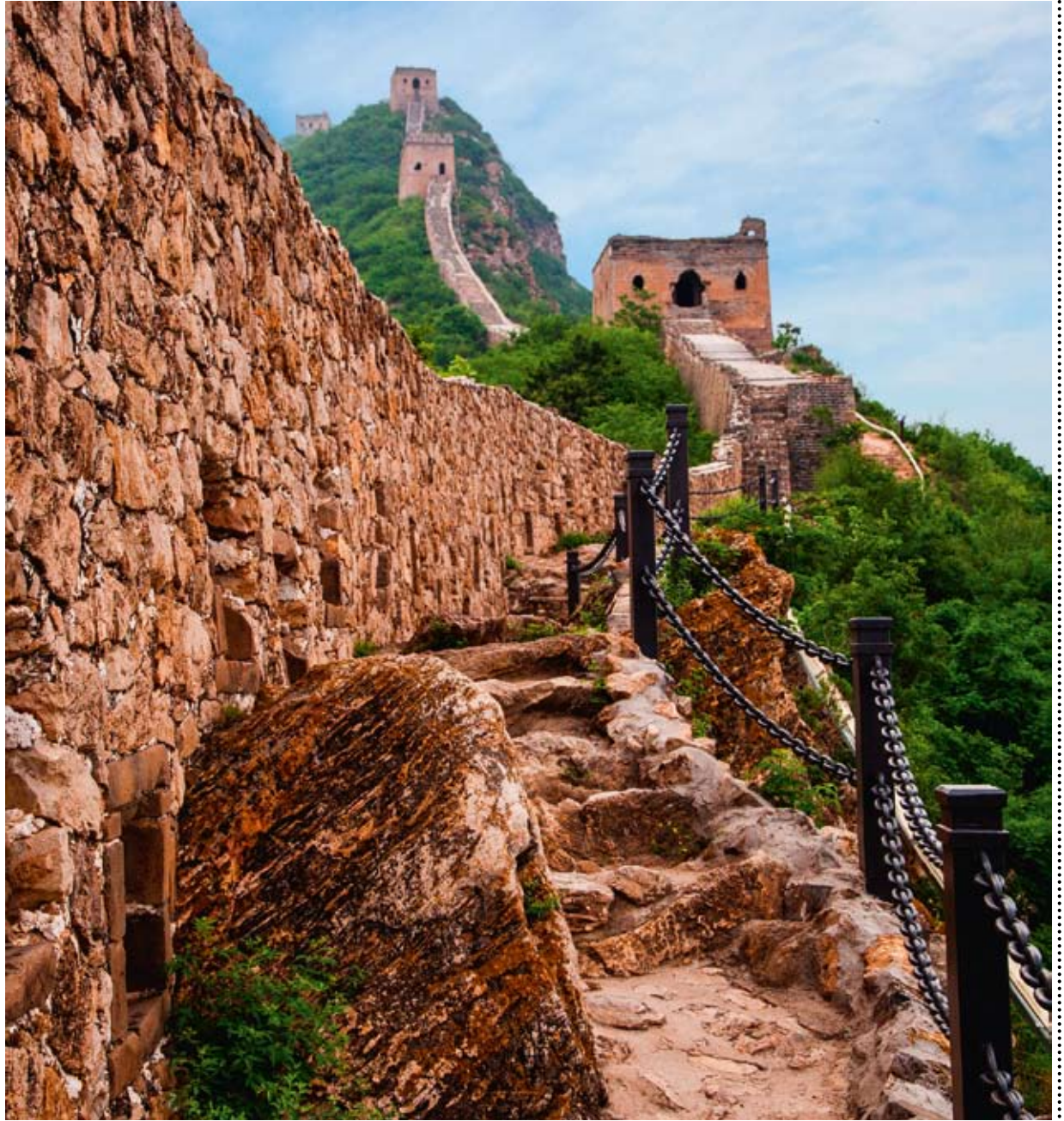
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Things to do, places to be, stuff to try

GO

LINVINA BRIDAL // LESS & MORE BESPOKE // ORIGIN HERBAL HAIR TREATMENT // ETHIOPIA



BOOM PRESENTS: 2016 GREAT WALL RUN FESTIVAL

May 13, 14, 15 – Run, don't walk to the Simatai section of the Great Wall as BOOM hosts a one-of-a-kind, three day event featuring activities that allow you to not only display your athletic prowess but also your dancing skills to the beat of some world class DJs. RMB 350. 10am-10pm. Beijing W Town (131 2026 2026)


PHOTO COURTESY OF THE GREAT WALL RUN

GETTING DRESSED TO GET HITCHED

LINVINA BRIDAL BRINGS BESPOKE WEDDING DRESSES WITHIN MORE PEOPLE'S BUDGETS

Tuesday-Sunday, 10.30am-7.30pm. 1905, Kuntai International Apartments, Chaoyangmen Waidajie, Chaoyang District (185 1077 5296)

朝阳区朝阳门外大街乙12号昆泰国际公寓1905室

 250m east of Chaoyangmen Station (Line 2, Line 6)

Just in time for June weddings comes Linvina Bridal, a recently opened wedding dress shop near U-Town shopping center.

Brides-to-be can be fitted for chic evening dresses, dazzling wedding gowns, and more, and Linvina can also handle dresses for a bridal party from bridesmaids' or flower girls' measurements. Meanwhile, mothers should opt to have adorable getups made for their darling daughters not yet or already married ahead of their next family portrait shoot. Attendees of embassy balls, swanky parties, or high-end banquets can also choose to rent finished evening gowns off the rack, a convenient option in a city that has few choices for formal wear rental.

The shop deftly balances affordability with quality. Customized wedding gowns made of imported material like satin, chiffon, silk or French lace are priced between RMB 1,500 and RMB 8,000. Cocktail and evening dresses, meanwhile, only cost RMB 300 to RMB 4,500. Most chic fashionistas will agree that such prices are a steal, especially for customized threads. Those prices vary depending on the features that each customer requests. Bigger wedding dresses with long trains, top notch lace, and elaborate embroidery or heavy crystal beadings are usually priced at or near RMB 8,000. Simpler but equally gorgeous satin bridal gowns typically fall in the lower price range. Customers typically opt for ivory, champagne, or blush pink colored wedding dresses. While black and navy blue are the most popular evening dress colors,

though any shade can be made. The Linvina team carefully handles each step, from the fitting (which is included in the price of the dress), to the design and the stitching. The entire process typically takes between 40 and 50 days to complete, so plan ahead.

Another feature that sets Linvina Bridal apart is its efforts to specialize in all sizes. Unlike most Beijing dress outlets, this Chaoyangmen shop does not limit itself to snug sizes, accommodating both the slimmest and curviest of customers.

Linvina Bridal started life as an online retailer before opening its brick-and-mortar store earlier this year. Satisfied patrons like Lana Eshinimaeva took to Linvina's Facebook page, writing: "Absolutely fantastic! Thanks again for that magical dress, it could not have been better." Another customer named Krista Couey wrote an equally glowing review, describing how when she "started looking for bridal gowns...the only ones I loved were WAY out of my budget. I discovered Linvina Bridal gowns, looked through pictures of their amazing dresses and decided to order a custom gown... It is exactly what I wanted, and is something that I could not have gotten anywhere else!"

Now that Linvina Bridal's physical shop is open, the company is putting a far greater focus on its local customers who want to stop by for a fitting. Indeed, getting hitched while living abroad just got much easier, thanks to this burgeoning bridal brand. *Kyle Mullin*

WHAT'S NEW VENUES

LESS & MORE BESPOKE

GET THE CUT YOU DESERVE

Daily 9am-10pm. COFCO Plaza, 8 Jianguomen Neidajie, Dongcheng District (400 890 5521)

东城区建国门内大街8号中粮广场

 100m north of Beijing Railway Station (Line 2)

The quantity of tailors in Beijing providing affordable business wear is astounding at times, but not many of them have the style or sophistication that can be found at this new kid on the block, Less & More. This classy men's boutique was founded a little over eight months ago, and is striving to become your go-to outfitter for classic, dignified menswear for all price brackets.

At first glance Less & More is reminiscent of ye olde bespoke tailor shop, almost as if you were teleported to Savile Row in the 1970s. It's a classy place, with a cornucopia of pop culture memorabilia strewn about. They have huge plans coming in the near future, including opening up shop in Chengdu, Xi'an, Tangshan, Suzhou, and Handan by the end of 2016.

As for their suits, they feature wools from Italy and the UK, and specialize in English and Italian cuts. Some of the brands they feature include Zegna (RMB 1,180/suit), Vitale Barberis Canonico (RMB 5,880/suit), and Scabal (RMB

15,980/suit). You can choose for it to be either completely handmade or using more contemporary techniques, which bring the cost down considerably.

Whatever style or technique you choose, everything is made to order so it will usually take about three weeks to complete your request. This approach, they explained, allows them to keep their prices lower than their competitors and ensure that their desired level of quality in manufacturing is maintained.

Prices for a suit may range from RMB 3,000-40,000 if you decide to go completely handmade. This, in our opinion, explains why their name is Less & More, because they have a little bit of everything regardless of what your budget may be. If you decide you want the higher-end work and/or material that come with a commensurately higher price tag, then feel free to go wild because here, the sky or the depth of your wallet is the only limit. *Kipp Whittaker*



PHOTO COURTESY OF LESS & MORE



ORIGIN HERBAL HAIR TREATMENT

HAIR LOSS ISN'T JUST A MALE PROBLEM

Mon-Sat, 10am-10pm. Origin Herbal Hair Treatment. G/F, Building 6A, Xingfu Yicun Xili, Chaoyang District. 6417 8802.

北京市朝阳区幸福一村里西里甲6号楼一层.

 500m west of Tuanjiehu (Line 10)

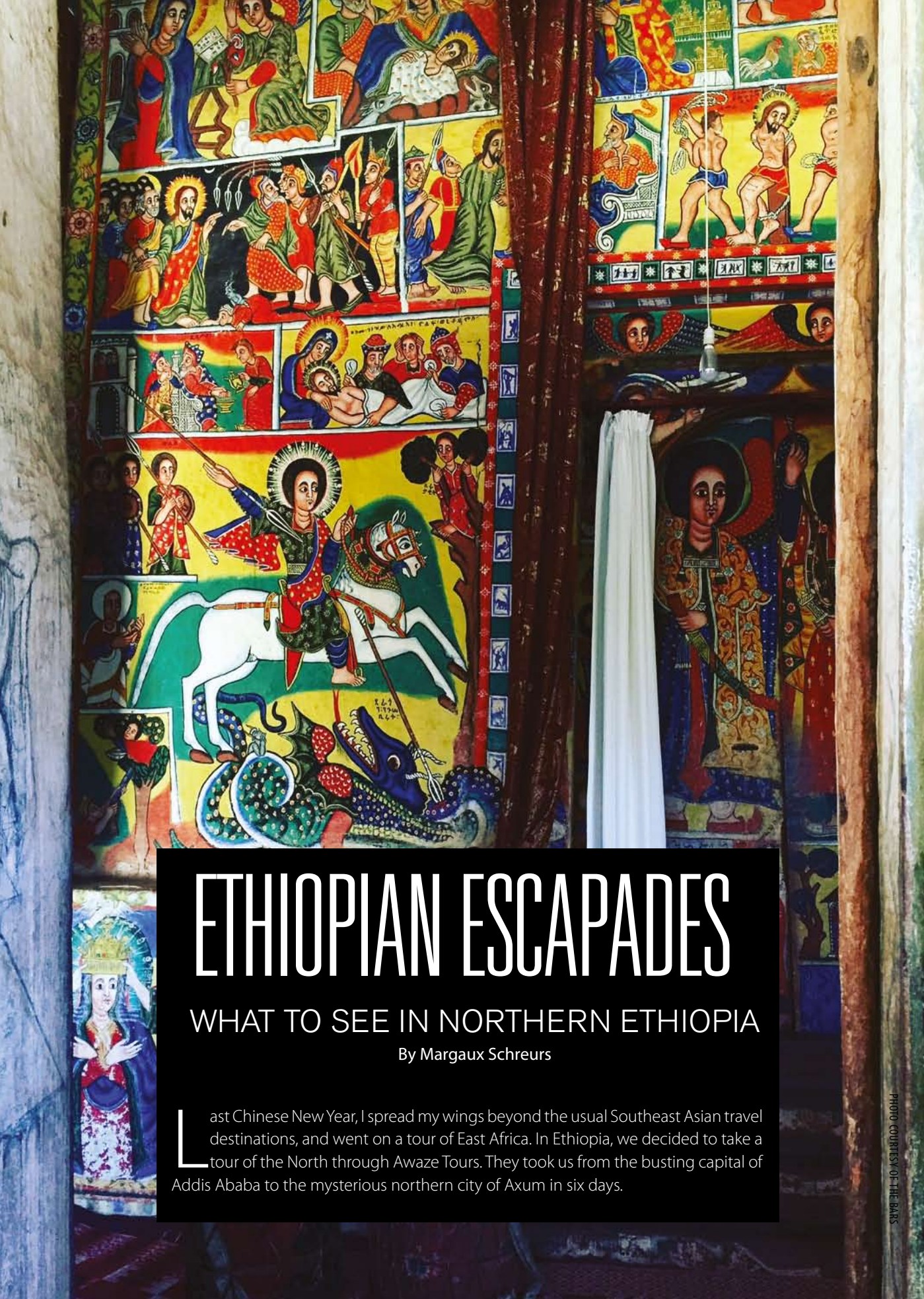
When we think of hair loss as a cosmetic or medical problem, most often the image that comes to mind is a bald man, sometimes older, but often younger to show that many are susceptible. However, a surprising number of women, especially in China, have encountered hair thinning or loss and are looking for ways to slow or stop the process.

Origin Herbal Hair Treatment is now offering a possible solution, from their new location across from the north gate of the Workers' Stadium. Founder Cheah Bee Choo started the company while working in a Singapore hair salon, and saw the effect that shampoos and other hair products loaded with chemicals were having on customers. She began formulating her own products using only natural ingredients, she told the Beijinger, and

started to see positive results. The treatment relies on deep cleaning of the hair follicles and scalp, and avoiding harmful chemicals.

Not a traditional styling salon, Origin seeks to help those facing hair loss or thinning through a series of treatments. Cheah said that her products also rely on established traditional Chinese medical principles to reduce both thinning and loss. They also have natural methods to address gray hair and scalp issues such as dandruff.

The salon is set up to handle both Chinese and foreign clients. Foreign clients have different needs from those from Beijing, including loss of color, and Origin can also help to handle them, local owner Sylvia Wei said. *Steven Schwankert*



ETHIOPIAN ESCAPADES

WHAT TO SEE IN NORTHERN ETHIOPIA

By Margaux Schreurs

Last Chinese New Year, I spread my wings beyond the usual Southeast Asian travel destinations, and went on a tour of East Africa. In Ethiopia, we decided to take a tour of the North through Awaze Tours. They took us from the bustling capital of Addis Ababa to the mysterious northern city of Axum in six days.

Addis Ababa

In Addis Ababa, we spent the day visiting the **Ethiopian Ethnological Museum**, located on the campus of the University of Addis Ababa. For anyone interested in ethnography or history, this is an absolute gem, especially if you're only just starting your travels since there's a lot to learn about different Ethiopian ethnic groups and their lifestyles. Here you will also be able to find Haile Selassie's furniture, and some of his outfits.

The **Mercato** is also well-worth a visit, as it is the largest outdoor market in the world, and although you may be thinking that you've seen markets throughout Asia, this is something else. You can get literally anything here, but standard tourist items like wood crafts, t-shirts, and cotton scarves might be of more interest than the recycling and many Chinese-produced goods on sale.

As we had time constraints, there was no time for the **Ethiopian National Museum**, which houses the replica of the oldest human bones in the world, named Lucy, nor did we get to tour the **Parliament Building**, or the **Africa Hall**, the headquarters of the United Nations Economic Commission for Africa.

Bahir Dar

Bahir Dar, the third largest city in Ethiopia, was next on our tour. It is situated on the southern shore of **Lake Tana**, which plays host to some of the world's oldest churches and monasteries. Having a tour guide along with us was most certainly worth it, as otherwise we wouldn't have been able to understand many of the religious murals inside the monasteries, especially as someone who does not have a Catholic background.

Bahir Dar is also where I encountered more hippos than I ever thought I would see in my life, as they were just hanging out in the river that ran through the city.

Gondar

Gondar, a mere three-hour drive from Bahir Dar, was home to many emperors and princesses leading Ethiopia between the 12th and 20th century. As a result, the **Gondar Castle** complex is stunning, with many different castles from different kings and time periods. You can easily spend a morning exploring here.

Most interesting was the **Fasilides Bath**, which previously served as the bath for King Fasilides, but today, is used as a baptismal during the Ethiopian Orthodox celebration of epiphany: Timket. This celebration celebrates the baptism of Jesus in the Jordan River, and to reenact it, people gather and jump into the bath.

Gondar is also home to the **Debre Birhan Selassie Church**, which was fortified as a result of Sudanese threats at the time. The ceiling with intricately painted angels is what makes it special, but this is also the only one to survive the Sudanese attacks.

Lalibela

Perhaps the highlight of the trip, Lalibela is also the most well-known city in northern Ethiopia, because of its **monolithic rock-hewn churches** which are registered by UNESCO. And rightly so, because Lalibela itself is magical.

Exploring the churches will take an entire day, but you can easily spend longer here too if you want to take the time to enjoy the sights. Your ticket is valid for five days, so there is no rush. There is a northern group, a western group, and an eastern group of churches, with the western group, **Bet Giyorgis**, being the most well-known church: the one that is on all the postcards and guidebooks.

My personal favorite was **Bet Medhane Alem**, believed to be the largest monolithic church in the entire world, with beautiful but rough designs on the inside. Make sure you get a guide if you're not coming with a tour, as it is tough to find your way around alone (read: you will get lost). The guides also have good relationships with the priests, meaning you get much more information and you'll be allowed to see more.

Axum

Our last stop was Axum, the ancient capital of Ethiopia, located a stones throw from Eritrea and one of the oldest cities in Ethiopia. This city is mostly interesting to those who are into archaeology, as a lot of the sights aren't really there anymore, or are in ruins. This is also where the **Church of St Mary of Zion** is, which allegedly is the repository of the **Ark of the Covenant**, a golden-clad chest containing two stone tablets of the Ten Commandments.

Apart from peering into the windows of this mysterious church, where only one priest is allowed to enter, the **Stelae Fields** are worth a visit, and are almost equally mysterious. It's not sure by whom and for what purpose the huge stelae were built, although it is likely associated with graves of emperors of the past, as there are also tombs on this site.

Although I would really recommend spending more time here, if you are constrained by commitments such as employment, it is possible to see everything up north in six days, and it is highly recommended.

CHINESE GAY TRAVEL AGENCY TAKES PRIDE IN NEW APP

By Margaux Schreurs

Ricky Wang, Founder and CEO of Glow Travel, talks to us about his LGBT travel agency and their new travel information app, which aims to make travel easier for gay Chinese tourists.

In 18 months, Glow Travel has grown from a staff of five to 15 people in the same amount of time. "Our first [group] trip was in November, 2014, it was fun, we had 10 people and we had a 'pay what you want' scheme. So these 10 people went on a tour without paying anything, and then when they came back they paid whatever they thought it was worth."

This year, things have changed, with one tour planned every month. "We have an especially exciting plan for May, when we will be the first official Chinese (mainland) agency for the gay Atlantis cruise in Los Angeles. It's a one week cruise starting in New York, going to the Caribbean and back. The entire boat can fit about 4,200 people, so I think for most Chinese gay travelers this is something they haven't even heard of, and they can't even imagine it to be real.

"We will also be attending Taipei Pride, as we did last year, and there will be a trip to Europe this year because of my connection to France as a result of studying there. We want to bring a group to Amsterdam, Brussels, and Paris," Wang said.

Apart from arranging trips, there are plans for the app to become a resource for Chinese gay travelers abroad, even if they don't want to go in a tour group, or if they're just abroad on a business trip. There will be travel

information translated from the well-known German gay tour guide Spartacus, and there will also be a way for people to upload their own travel experiences in order to help others.

"Even if you're just on a business trip, and you decide to go to a gay bar after work, you can just write about it yourself and publish it on Glow. Because you know, you might not want to publish this information on your WeChat moments for many reasons, so a platform like this will really help travelers to share information and make their life easier in getting access to the outside world."

Another milestone the company has reached, apart from the app launch, is getting an advertisement for Glow Travel up outside U-Town Mall near Chaoyangmen Station. The large advertisement is the first LGBT ad in a public venue.

"We hope to design some Chinese tours for French or English speaking tourists in the future. We may do a trial trip for a group of French gay guys later this summer, and we will see how it goes! That's still in the planning stage," Wang said regarding future plans.

To download the app, search "GLOW Travel" in the app store. Most of the app's travel content is in Chinese, but trips are open to everyone.

THONG LOR, BANGKOK'S HOT OLD NEIGHBORHOOD

LOTS OF NEW IN ONE OF THE THAI CAPITAL'S MORE ESTABLISHED ENTERTAINMENT AREAS

By Steven Schwankert

Bangkok has a lot of cool nightlife areas, and its relaxed atmosphere and warmer weather make it an easier place to hang out after hours than our fair city.

Of late, no neighborhood in Bangkok has sucked up as much heat and light as Thong Lor. It's not exactly a new area, but some new bars and restaurants are drawing the spotlight back on this part of town. It's a bit Zoolander: Thong Lor is so hot right now. Thong Lor.

It's strategically located near...nothing. You likely won't be staying in this part of Bangkok, and there aren't any attractions nearby around which you can schedule a day. So just make a night out of it and enjoy what the area has to offer.

Thong Lor is near Sukhumvit Soi 55, a soi being a smaller street off a larger street, which Beijingers will of course think of as hutongs. At the center of the area's appeal are the kind of independent bars and restaurants that drive any scene.

Yes, we know there's a branch of Patara in Beijing, but this Thong Lor eatery is both beautiful and delicious. Be forewarned that this is fine dining, so leave your flip-flops and Chang Beer tank top in the hotel. But you'll be rewarded with a meal in a restored Thai home, and if the weather cooperates, ask to sit outside. Don't miss

the grilled Kurobuta pork curry with macuna beans and young tamarind leaves, and try the king prawns with Thai spiced, herbal broth and lemon basil. 375 Soi Thong Lor 19, +66 2 2185 2960.

After You Dessert Café has branches throughout Bangkok, but this one is convenient if you're already here. Just forget dinner altogether, you will have no room for anything that you order unless you bring at least one other person. That said, this isn't the Hard Rock Cafe school of desserts where bigger is assumed to be better. The Shibuya Honey Toast is a signature dish, and it's about as good as a non-chocolate dessert gets. They have chocolate too: try the Queen B Fudge Cake. It's not an entirely chocolate offering but there's plenty for you and someone else to enjoy. Thong Lor 13, (+66) 2 712 9266.

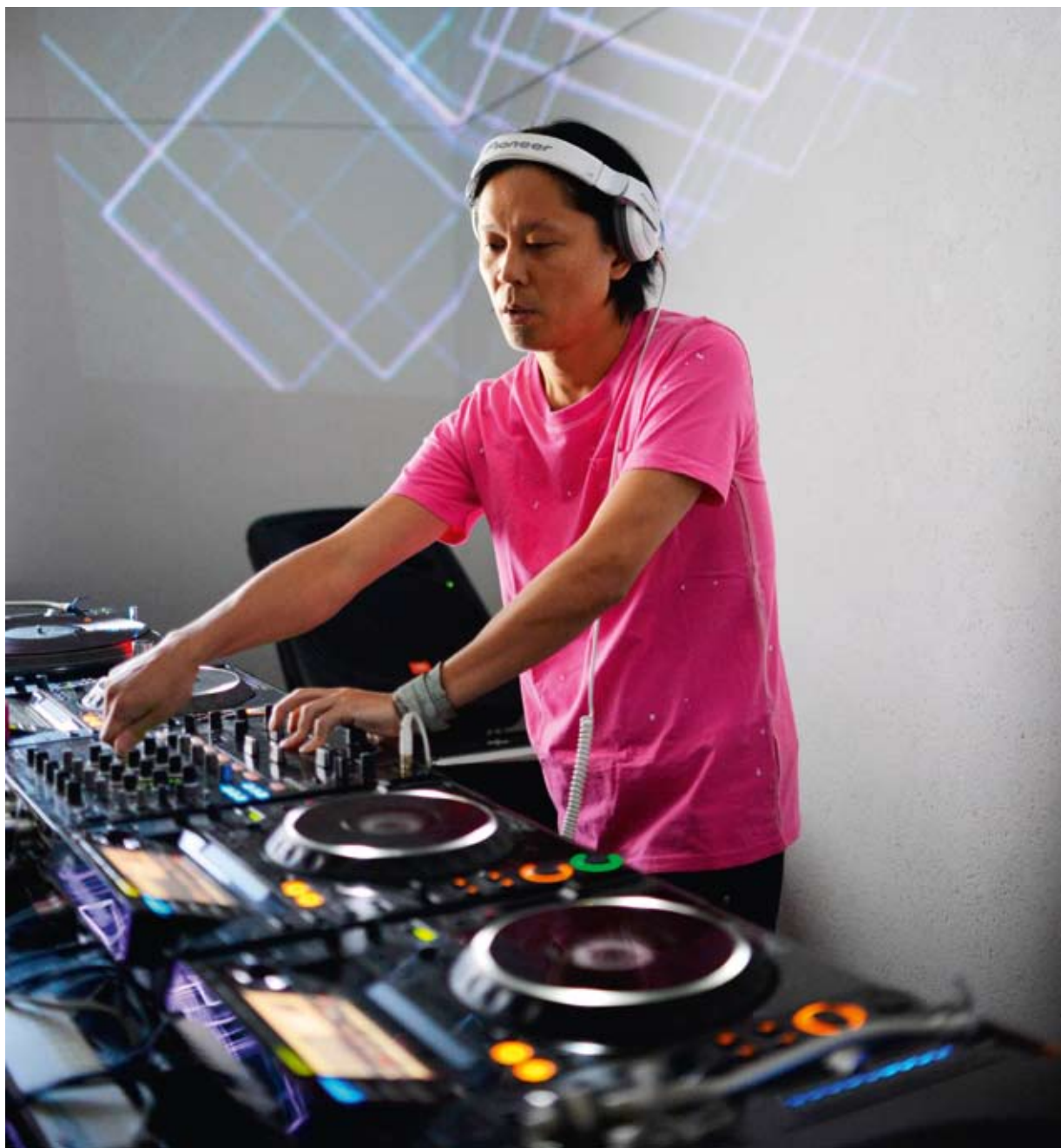
We spent more time than we expected at Bellino Wine Room, which has lovely outdoor seating, but Bangkok's recent sweltering heat drove us indoors for a bit of A/C. Their wine list, not surprisingly, is all about Italian wines, and their best choices come by the bottle, not the glass. Still, as a chill place to hang out as a couple or with a small group of friends, it's very cool. Ignore the "mall" in the address, it's not in a mall. M Place Mall, Thong Lor 13, (+66) 2 712 5446.



Introducing the people who matter

MEET

JEFF POWELL // DOMESTIC VIOLENCE // JAMIE CASTRO // PUNCHLINE COMEDY



2016 INTRO ELECTRONIC MUSIC FESTIVAL

May 28 - Since it began in 2009, INTRO has always been a highlight of the summer's vast slew of music related events. They are notorious for busting out giant sound systems, insane light displays, and the city's best DJs for a day long celebration of electronic music. This year's headliner is the amazing Ken Ishii, from Japan. RMB 380, RMB 280 (advance). 2pm. Grand Epoch City

PHOTO COURTESY OF THE ORGANIZERS

JEFF POWELL

FOUNDER OF BACK ALLEY BISTRO AND FROST

By Tracy Wang

Mastermind is a regular magazine column in which we quiz a Beijing personality on general knowledge as well as on a subject in which they consider themselves to be a specialist.

Contestant: Jeff Powell, founder of Back Alley Bistro and Frost

Specialist Subject: Burgers

1) When did McDonald's mogul Ray Kroc get into the burger business?

I believe Ray Kroc got into the burger business in 1953 or 1954. ✓

2) How many billion burgers Americans eat per year?

I'm guessing around 50-70 billion burgers a year based on three burgers a week and the population of the states. ✓

3) What is the oldest burger chain in America? (hint: their burgers were five cents a piece)

Contrary to popular belief it is not Micky D's but I think it's White Castle or A&W. ✓

4) What is the nickname for the square, baby burgers sold at White Castle?

Sliders! I think everyone knows that. ✓

5) In what year did In-N-Out start?

In-N-Out started in 1948. ✓

6) What sandwich is America's favorite, with 86 percent of the population ordering it in the last year?

I'm going to go with turkey, you know how them 'Muricans love their turkey. ✗

7) What were hamburgers called during WWI?

Victory burgers? I have no idea. ✗

8) Where was Burger King founded?

Burger King got its start in Miami. ✓

9) The first McDonald's fired up its grill in what city?

The first McDonald's was in Pasadena, California in 1937. ✗

10) By the 1930s hamburgers had another nickname, coming from an insatiable hamburger addict from the Popeye comic strip. What were they called?

Wimpy's? ✓

FINAL SCORE: 7/10

VERDICT: Jeff's strong knowledge of the subject demonstrates that not only can he cook up a mean burger, he also knows their history. Well done, Chef Jeff.

Answers: 1) 1950s, 2) 50 billion, 3) White Castle, 4) Sliders, 5) 1948, 6) Hamburgers, 7) Liberty sandwiches, 8) Miami, 9) San Bernadino, California, 10) Wimpy burgers

A photograph of a woman with long brown hair, wearing a light-colored top, sitting on the ground in the background. In the foreground, a person's arm and a clenched fist are visible, wearing a grey t-shirt and blue jeans. The background is blurred.

SAFE STREETS

HOW TO HANDLE AND REPORT DOMESTIC VIOLENCE ON BEIJING'S STREETS

By Margaux Schreurs

Last week, at around 2.30am I was passing through my regular short-cut between Guozijian and Fangjia Hutong, and saw a woman being slapped in the face by a man, as she was backing up down an alley, crying, and pleading for him to stop.

It only took me seconds to decide what to do and went to the local police station, which was luckily only 10 meters away, if that. Upon explaining the situation, I was told by the older male police officers on duty that, "it seems like they knew each other. Don't mind them."

"Don't mind them." They repeated as they urged me to leave, kind of snickering at how distressed I was, apparently a reaction stemming from awkwardness or because they genuinely thought it was hilarious that I had feelings.

I considered getting involved but in the end decided to walk away from the situation, realizing that it might bring more harm than good to myself as well as the situation, especially considering I wouldn't be able to rely on the nearby policemen. In the end, I took solace in the fact that



the police merely walking over to observe the situation had stopped the man from slapping the woman in the face. Whether the beating continued in the “safety” of the couple’s home is anyone’s guess.

Living in Beijing can sometimes feel like living in a safe bubble, generally speaking, and I was completely caught off-guard by what I witnessed that night. To learn about the measures one can take if you happen to stumble across such behavior, I reached out to a Beijing-based NGO that deals with domestic violence. One member of staff told me that the police were unlikely to respond if you show up at their station, as there are official steps for reporting violence, a possible explanation for the blasé attitude I encountered. The situation depends on the victim reporting the abuse as a means to establish evidence of domestic violence, otherwise the police aren’t obliged to investigate. These are the steps you should follow if you witness abuse:

Call 110 and tell the dispatchers the location and situation. If the 110 dispatchers receive a complaint, they are legally bound to send the police to the scene of the incident.

If you’re calling 110 after receiving no face-to-face help from a local police station, as was the case in my situation, be sure to have recorded any badge numbers of those officers that you spoke to at the station (this should be on their uniform), and report them to the dispatchers. These two steps are the general legal response to violence

on the street, and may not be covered under domestic violence law because, as stated above, you cannot establish evidence of domestic violence through hitting alone, unless the victim themselves admits to being beaten but at least the presence of the police should put a stop to the incident.

Also note down the badge numbers of any dispatched policemen and request that they record the incident if they’re equipped with cameras (执法记录仪, zhifa jilu yi).

If it is a particularly risky situation it’s probably best to leave the scene of the crime, but you must at some point identify yourself to the dispatchers over the phone as anonymous reports aren’t accepted. Dispatchers are not always cooperative (yay, China!), so it is important to remain composed and state the facts clearly.

As of March 1, China’s first anti-domestic violence law took effect, which will hopefully go some way to reduce the 50,000 reports of domestic abuse received annually and help the estimated one in four Chinese women that suffer at the hands of a spouse or family member.

The law takes steps to define family abuse, and streamlines the process of obtaining restraining orders, a huge step forward for Chinese human rights and one that will make enforcing the law easier. However, it still remains to be seen when these changes will take effect on the streets and if you’ll be able to rely on your local policemen to intervene any time soon.

JAMIE CASTRO

DJ YAUMAN, CO-FOUNDER OF STREET KIDS

By Steven Schwankert

What was the first record you ever bought?

The first actual record I bought was "The Decks, Efx & 909" by Richie Hawtin, a beautiful techno compilation that blew my mind a while back. It's a highly recommended introduction to techno. The first cassette I ever bought was "Como el Agua" by Camaron. In long car trips with my mom, we used to listen to a lot of radio shows and music in the car, but flamenco was one of the few genres that we both loved. We would space out so much to this album.

What is your favorite TV theme tune?

I have two... one is Knight Rider, from the 80's TV show starring David Hasselhoff, and of course the Pink Panther theme, by Henri Mancini. I occasionally watch some episodes and still love it!

What is your favorite song to sing at karaoke?

Not a huge fan of KTVs, but when I'm forced into the situation and that one person insists for you to sing, the only song that people want from me, don't ask me why, is "La Bamba."

What is your favorite cover version of a song?

It's hard to say but one could be "I Can't Quit You Baby" by Willie Dixon, covered by Led Zeppelin.

If you could sing like one person, who would you choose?

I would love to sing like Mu Dirtydishes (co-founder of Street Kids). I had the privilege of listening to her singing couple of times and she has a special spark in her.

Which singer would you bring back from the dead?

I've got so many in mind. Jeff Buckley for instance would definitely be one of them and Justin Bieber would be a perfect sacrifice.

Describe your life so far using a song title.

"Pump Up The Volume" by Marris, for example. There is not a single day where I don't listen to very loud music.

If you could play any instrument, what would it be and why?

Maybe a horn? Once I got a trumpet but I ended up putting a light bulb in it and turning it into lamp.

What is your favorite music video?

There are so many I love but a quick answer would be any from the Beastie Boys. If I absolutely have to choose one now, I'd choose "Sabotage," wait, no, "Intergalactic," or, "Shake Your Rump," or, "Three MC's and One DJ," or "Sure Shot."

DJ YAUMAN'S FIVE-SONG PLAYLIST



"Shades of Blue"
by Madlib



"Shinsou - The
Message at the
Depth" by DJ Krush



"Double Cup" by
DJ Rashad



"Superunknown"
by Soundgarden



"A Love Supreme"
by John Coltrane

PUNCHLINE COMEDY BRINGS 'WHOSE LINE' BACK TO BEIJING

POPULAR IMPROV GROUP SET FOR MAY
24 AND 25 PERFORMANCES

The Punchline Comedy Club's hugely popular improvisational show 'Whose Line Is It Anyway?' is back again by popular demand.

For those unfamiliar with this unique concept, the TV series, "Whose Line is it Anyway?" remained a massive hit in the UK for over a decade and now enjoys the same success in the US. show with its new cast is "Pure talent, better than the TV show," The Times of London wrote.

The five renowned comedic alchemists promise to hit comedy gold by taking scenarios, genres, phrases suggested by the audience and turning them into a hilarious array of sketches, songs, comic dramas and more.

Stephen Frost's list of accolades include appearing in several episodes of the iconic historical sitcom "Blackadder," as well as playing a regular role in cult student comedy "The Young Ones," is the most recognizable performer on this tour. Trained at the Guildhall School of Music and Drama, Frost is well known on the comedy circuit for his work with The Comedy Store Players and his appearances on "Whose Line Is It Anyway?"

Steve Steen, best known for his improv partnership with Jim Sweeney, was a frequent regular on the show while it was aired, and like Frost he has also featured in "Blackadder" in addition to being a mainstay on TV panel shows in the 80s and 90s. He is currently a regular guest of the Comedy Store Players in London.

The shows will take place May 24 at 8:30pm at The Garage in Shunyi, and on May 25 at 8:30pm at Nearby the Tree in Sanlitun. Tickets are RMB 290, visit www.247tickets.cn to purchase.



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www.sinoscuba.com

ON THE HUMAN CONDITION AND MAGGIE'S HOT DOGS

By Morgan Short

Dear friends, welcome to the victory lap article to *the Beijinger's* hallowed hamburger issue, in which the contestants for Best Hamburger in Beijing are celebrated. The Best Hamburger, incidentally, is available now at the city's Best Restaurant period: the Burger King at the Beijing South train station. But you've read this far, so keep going.

Friends, whenever I myself ponder pulverized fatty meat and chuck, one name instantly leaps to mind: Maggie's. Specifically, the hot dog available at nightlife hot spot Maggie's. Talk about a lip-smacking celebration of ground beef, fingernails, and hammered horse assholes, but have you ever tried a Maggie's hot dog? It is often cited as the best in Beijing!

In order to find out, I spent an entire night at the Maggie's hot dog counter. For your edification, herein are sights and sounds of that evening.

10pm

Already wondering how many double entendres I can dry hump into this article.

10.02pm

First dog of the night is mine. The gentleman serving is a portly fellow with the countenance of a Northern pedigree. He slides the hot dog bun in the microwave and I inquire, "Excuse me, sir, of what make would you classify these here delicious hot dogs? German-style sausages? Polish? Or maybe even American?" "Yes."

10.35pm

The hot dog stand is outside the club proper in the moonlight, in a small courtyard at the venue's entrance. As such, it affords one viewing of the clientele entering and egressing from the establishment. As far as I can surmise, Maggie's is hosting some kind of Janet Jackson circa 1984 look-a-like fashion competition. The female contestants are just streaming in.

10.42pm

Golly, there are a lot of women coming into the place. Do they have some sort of special for ladies, I wonder?

10.45pm

The hot dog counter gets its first other customer of

the night. The gentleman looks like a disgraced Scout master from Minnesota on laundry day. He wordlessly devours his hot dog and licks his fingers. Is it too late to go back to university, I wonder?

11.39pm

Two gentleman approach the hot dog bar with suit jackets tied around their waists — way to pull off that tricky transition from business to pleasure, guys, really.

12am

The hot dog cook is from Harbin. He says he doesn't like Beijing because it's too big and too busy. But he's making money here so he'll stay. I ask him, "Hey, what do you think of all these porno iguana people just hanging out all over the place?"

He looks at me and slinks away. I might be getting a bit tipsy.

12.05am

Holy shit, I know this guy! Aaaaand, now he's talking to me. This middle-aged guy is dressed like Lock, Stock and Two Tedious Barrels and telling me "he remembers Beijing when there were only six bars in the city" like he's some kind of friggin' Magellan. Dude, Magellan circumnavigated the earth. You discovered cheaper drink prices in Beijing in 1996.

1am on the dot

Steven Schwankert comes in and pretends like he doesn't see me. I see you, buddy! Are you here to judge the Janet Jackson 1984 look-a-like competition? I know how you like to judge.

1.47am

Oh my god, this is the greatest band I've ever seen. Must drink.

2.37am

Aren't we all just...living on a prayer? Maybe that's the take-away here.

3.30am

Wait, what am I supposed to be doing here again? Ruminant on the cosmic ineffable? What THE FRIG are YOU looking at, buddy?

4am

The hot dogs at the police station, eh... not so good. C+.

thebeijinger



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