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# thebeijinger

2014/10

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The poster is for an NBA Global Game in Beijing. At the top, a red and yellow oval logo reads "NBA GLOBAL GAMES BEIJING" with "PRESENTED BY ZTE 中兴手机" below it. The main image shows players from the Brooklyn Nets (black jerseys) and Sacramento Kings (white jerseys) in action. Below the image, the team logos for the Brooklyn Nets and Sacramento Kings are shown with "VS" between them. The bottom section has a yellow background with red and black text: "NBA Global Games - Beijing", "10.15 (Wed.) 7pm", "MasterCard Center". It also includes ticket information: "Damai: Toll free number: 400-610-3721 | Damai.cn" and "Ticket prices: RMB 10000/3200/2200/1200/800/500/200". A QR code is provided for purchasing tickets via WeChat. The bottom of the poster features a row of logos for sponsors including ZTE, Adidas, Clear Channel, SAP, and others.



## CITY SCENE

**What's Happening:** The most important dates this month  
**Stat:** Formula E racing cars rev up Beijing  
**@Chinabuzz:** Essential apps to ease your Beijing existence  
**Scene & Heard:** Go on, take a look at yourselves, you beautiful people

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**Dining Feature:** We look at chefs' favorite kitchen tools

**Feature:** Chi Fan For Charity

**Just Desserts:** Spoonful of Sugar

**Alleyway Gourmet:** Duo Wei Ju

**Back For More:** Colibri

**Last Orders:** Andy Bright, Union Bar & Grille

**Dining Q&A:** Daniel Guevara Quintero, Chef de Cuisine, Grill 79

**Wikipedia:** B is for ... *baicai, basi, baodu*

**Taste Test:** Seaweed snacks

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CHINESE DISH?

NOVEMBER  
EVENTS  
DEADLINE:  
OCTOBER 14

This month's cover image was shot by Ken at Aarki's offices in Beijing. It features the company's general manager for China, Leslie Haro.



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# WHAT'S HAPPENING

## OCT 1



### FRITZ KALKBRENNER

One of Berlin's premier producers, and sibling to Paul Kalkbrenner, returns for a special gig at 5F. Expect a galactic dose of soul infused techno from a master of the genre.

## OCT 10

### AMERICAS SUPER CLASICO: BRAZIL VS. ARGENTINA

Check out one of football's biggest rivalries as Brazil tries to defend its streak against Argentina. The two sides face each other on Chinese soil for the first time.



## OCT 17



### HORSE MEAT DISCO

Join DJ James Hillard of world-famous Horse Meat Disco as he brings the sleaziest night of galloping punk funk, house, and techno to Dada's polyamorous dance junkies.

## OCT 24-26

### BEME III

Sinotronics does an invigorating three days of genre-bending electronic and experimental music, with an emphasis on the mental. Featuring performances from FM3, Hashback Hashish, and Menghan.



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

For more events, see p65.

Start as you mean to go on

# CITY SCENE

STAT // PEKING PICS // BEST OF THE BLOG // SCENE & HEARD

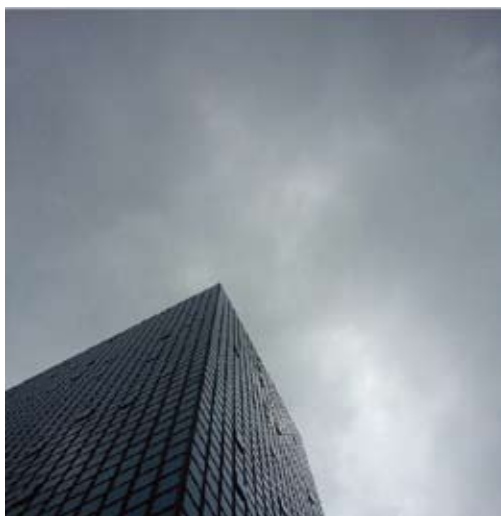
400



The approximate weight in kilograms of the battery in a Formula E racing car. Twenty such cars made their debut in the new electric-powered Formula E racing series, which had its global launch on a course around Beijing's Bird's Nest National Stadium on September 13.

## PEKING PICS

Tag your Instagram pics #thebeijinger\_pekingspics to be in with a chance of winning November's Peking Pic contest. Winners receive RMB 100.



### Correction:

Last month we inadvertently used the work of photographer Matthew Edmondston (aka [small\\_horse\\_in\\_big\\_china](#) on Instagram) without proper credit or prior permission.

*September is not typically Beijing's wettest month, but around the beginning of the month, we were treated to some incredible downpours and the accompanying natural light shows.*

PHOTOS: COURTESY OF WANDER\_IN (INSTAGRAM)



## LETTER FROM AN EDITOR

Sometimes everything old is new again. It's nice being back in the big chair.

October is Beijing's best month. For those who remain here for the October 1 holiday, it's usually a time of wonderful weather, uncrowded restaurants, shops, and streets, and Beijing's single-best annual sporting event, the China Open. Even people who don't like tennis should venture out to the National Tennis Center. Grounds tickets are cheap, it's in a part of the city you probably haven't visited recently, and in the early rounds, world-class players can be seen from mere feet away.

It's also the best time of year to enjoy Beijing's environs. The Great Wall is never more great than when golden and red leaves surround it, and cooler air makes climbing it to admire the view more comfortable. All of the hikes and outdoor activities we mentioned in our August issue, well, they're even better now.

For this issue, we're focusing on one of Beijing's most innovative sectors, technology, and specifically, information technology (IT). Beijing is China's primary hub for IT companies, with tomorrow's tech billionaires likely just starting their studies at educational institutions like Tsinghua University right now. Kyle Mullin talks to four of Beijing's top tech people to find out what's happening now. Our guide to Beijing apps will help you catch a cab, order food, and more, all from your smartphone, hopefully making life here just a tad easier. We also talked to chefs about their favorite gadgets, and found their comments and suggestions a bit ... sharp.

Elsewhere this month, we're turning the spotlight on an event that's very near and dear to our hearts – Chi Fan For Charity, set for the evening of Saturday, November 8 this year. Instead of focusing on the dining and party aspects of the event, this year, *the Beijinger* is instead looking at what it's all about, focusing on the charity partners that will receive the proceeds from the 2014 Beijing event, Morning Tears and United Foundation for China's Health.

Also in this issue, we look at new venues including former *Beijinger* Managing Editor Leon Lee's new jazz joint, Yue Fu, a revamped Gung Ho! Pizza that wants you to sit down and eat, and a look at where to start, continue, or end your evening with some very strong drinks.

We hope that the October issue makes your October holiday and the rest of the month even more enjoyable.

*Schwankert*

Steven Schwankert  
Executive Editor

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Every month we tally the hits from [thebeijinger.com](http://thebeijinger.com) and bring you the top five most viewed blogs from our website.



### 1. FATAL CRASH HIGHLIGHTS DARK SIDE OF TAXI BUSINESS

Three people were killed at 6am on August 25 when a Beijing taxi veered off the Third Ring Road and struck a tree. The accident highlights the poor conditions under which the drivers work and the hazards of taxi transport in the capital. Driver fatigue is thought to be the cause of the accident.



### 2. MOTORCYCLES, TRICYCLES TARGETS OF NEW BEIJING CRACKDOWN

A new crackdown could leave unlicensed drivers and riders of motorcycles and tricycles on the wrong side of the law. These vehicles are considered to be frequent violators of traffic laws and were blamed for 70 accidents in Beijing in 2013, killing 78 people. Unlicensed drivers face arrest, deportation, fines, and confiscation of vehicles.



### 3. EXPLOSION KILLS TWO, INJURES EIGHT IN BEIJING RESIDENTIAL NEIGHBORHOOD

On August 29, an explosion on the ground floor of a residential building in the Chaoyang District neighborhood of Zuojiashuang killed two and injured eight, shattering windows and damaging cars parked nearby. No cause for the explosion was given by the Beijing Fire Department or municipal officials.

### 4. BEIJING RANKED HEALTHIEST CITY IN CHINA

Based on a new report from the Economist Intelligence Unit, Beijing may not actually be as bad as we thought. Despite how notorious the city is for bad air and food scandals, our residents are the most aware of healthcare options and have better access to medical care and insurance than in other provinces.



### 5. CAN YOU FEEL IT? MILD EARTHQUAKE ROCKS BEIJING

A mild earthquake shook things up 6:37pm on September 6, with a 4.3-magnitude tremor felt in Beijing. The quake was centered in nearby Hebei province's Zhuolu County, but caused no casualties or damage. Beijing is believed to lie quite close to the point where two tectonic plates, the Amurian Plate and the Eurasian Plate, converge.



# APPY DAYS

## ESSENTIAL APPS TO EASE YOUR BEIJING EXISTENCE

Anyone who has been stepped on by a shuffling, zombie-like commuter glued to their smartphone while riding the subway in Beijing will not be surprised to learn that China has over 700 million active smartphone users. As much as it can feel like a burden at times, your smartphone holds the key to conquering the mean streets of Beijing. Well, if you choose the right apps, that is.

### TRANSPORT



#### Uber

It's good to have a get out clause in Beijing's dog-eat-dog taxi environment, especially if that get out clause is an Audi A6. Launch Uber, choose from three pricing levels (from the cheapest, crowd sourced People's Uber up to the priciest Uber Black) and search for a free driver near you. Once you get to your destination, the trip is charged to your credit card or Alipay account and a receipt is emailed to you.

*Language: English*

*Available on: iOS and Android*

*Price: Free*



#### Beijing Taxi guide and Offline maps

If you do manage to get a taxi, how are you going to tell the driver where to go? This app provides Chinese addresses for 3,000 locations in the city, rendered in big, bold characters so there is no excuse for the cabbie to complain. There are also clear maps so you can check you haven't been taken on a roundabout route.

*Language: English*

*Available on: iOS*

*Price: RMB 68/USD 9.99*



#### Beijing Subway, mxData

Whether it's raining, freezing cold, or you just can't get a cab, the subway is often the most convenient way to get around in Beijing. This app's maps are clear and easy to see on the go, and you can plan your route between stations.

*Language: English and Chinese*

*Available on: iOS and Nokia*

*Price: Free*

### EATING



#### Element Fresh

Home delivery, and especially food delivery, is an unavoidable part of the Beijing experience, so it's nice to have a healthy option. Order your favourite Element Fresh dishes such as salads and smoothies through their convenient app. The app also has details of store locations and their membership points plan.

*Language: English*

*Available on: Android*

*Price: Free*

## SCENE & HEARD



**FOOTPRINT Sessions with Agent! China Tour**  
Lantern, Aug 22. Photos courtesy of FOOTPRINT



**Hatsune 13th Anniversary**  
Hatsune (Sanlitun), Sep 4.  
Photos courtesy of Hatsune



**The Beijinger Burger Cup Launch Party**  
Tube Station Pizza (Lido), Aug 23.  
Photos by Mitchell Pe Masilun and Ken



**Dining Out for the Center**  
Moka Bros (Solana), Aug 21.  
Photos courtesy of Mosto Group



**Mao Mao Chong Anniversary Party**  
Mao Mao Chong, Aug 31. Photos courtesy of Mao Mao Chong



**Brawl on the Wall**  
Park Hyatt, Sep 5. Photos courtesy of White Collar Boxing China



**DJ Moguai**  
5F, Aug 15. Photos by Ken



**Sorting Hat Party**  
The View 3912, Aug 23. Photos courtesy of The View 3912





## BEIJING MAY NOT BE SILICON VALLEY, BUT ITS I.T.GURUS SAY IT MAY NOT BE FAR OFF

by Kyle Mullin



Local tech innovators may hope to build a new Silicon Valley in Beijing. But Andy Mok says they should strive for new heights and fresh connections, rather than retracing the famed California IT hub's well-trodden depths.

"It's a lot better to build bridges, not valleys," Mok, founder of Red Pagoda Resources said during *the Beijinger's* recent tech roundtable at the Bird's Nest. "Beijing shouldn't try to become the next Silicon Valley. It's better off establishing partnerships with other cities around the

world that have distinctive startup ecosystems. Places like Seattle, Amsterdam and Seoul, along with Silicon Valley. We should try to create bridges with those cities, so that entrepreneurs from here can take advantage of those markets."

Below, Mok discusses further aspects of Beijing's burgeoning tech scene with his fellow round table members (see the sidebar for more information about the participants and their companies). Our roundtable begins on the following page.

PHOTOS: KEN

## ***The Beijinger:* How is Beijing distinguishing itself from Silicon Valley?**

**Miya Chen, Marketing Director, Mobvoi:** Take our company as an example. Our founder started at Silicon Valley and worked at Google. Then he came back to Beijing to start up this company.

## **TBJ: Why would someone quit such a prestigious job and come back to Beijing?**

**Miya Chen:** Because every entrepreneur wants to create something. When you're at such a big company, that can be hard to achieve.

**Andy Mok:** I agree. Beijing has long been a magnet for the best and the brightest in China, because it's the political and cultural capital. But lately it's been attracting the best and brightest from all over the world. People like Xavier at Substantial Games coming all the way from France, or even myself coming from the U.S.— in that way it's becoming a lot like Silicon Valley. Because what makes Silicon Valley so special is the concentration of talent. I think we're seeing a similar concentration in Beijing.

**Xavier Rosee, Head of Marketing, Substantial Games:** It's vibrant here, there are a lot of opportunities. I left France because the scene is so much more interesting in Beijing. Startups are moving so much faster here.

**Pin Wang, CEO/Co-Founder, Substantial Games:**

All the elements are in place here. You have the investment, that's a big part of it. And you have the tools and the talent, and there's a lot of people starting their own companies and doing their own things. So on a surface level it looks like it's becoming a center for entrepreneurship.

But at the same time it's not Silicon Valley. In fact, it's pretty far from it. If you walk into any cafe in Silicon Valley there'll be investors at one table, entrepreneurs at another, and then a venture capitalist at another. But Beijing hasn't reached that level of saturation. A lot of people think that it's never going to, but others are more positive. I think it's going to move in that direction more and more. It's changing a lot faster than the haters are saying. Even in our industry, mobile gaming, I've met so many young people who are starting their own companies and doing their own things. I wouldn't have seen that five years ago, they would've said 'That's too risky, I'd rather go work for any brand-name company.' So there's definitely a change there.

## **TBJ: Why is that shift happening now?**

**Pin Wang:** Things have developed quite a bit here in recent years. You have brand-name investors now. You have role models who started their own companies and have had wild success. Stuff like this gives younger people the incentive and support they need to take bigger risks. It also

*(continued on next page)*





makes it easier to tell their parents about it.

There are also some global trends at work, like how tools are becoming better and more accessible. Barriers to distribution are also falling. Social media is changing marketing... Funny note— I always strike up conversations with taxi drivers here, and in the last three months I've met two who claimed to have sons that started mobile game companies. And they didn't seem disappointed in them at all.

**Sydni, Ehang is based in Guangzhou. Are its tech trends similar to Beijing's?**

**Sydni Zheng, Marketing Director, Ehang:** We are in Guangzhou because our factory is there, so that makes it easier to connect and link up the talent we need. But Beijing has more qualified people in marketing, so we will

eventually do our product marketing here.

**TBJ: Are some facets of Beijing's tech industry growing quicker than others, or is everyone mostly in step? For instance, are there opportunities to one day integrate the products you've all showcased today, despite their different backgrounds?**

**Miya Chen:** I think there are some chances. For example, with our smart voice search, you can speak in Chinese and directly ask Google Glasses to help you search for a restaurant, or help you with directions. We also provide it for smart watches, and hopefully someday soon it can even work with something like Ehang's flying drones (*laughs*).

**Heather Huang, Brand Manager, Mobvoi:** It's all about



voice interaction, about increasing interactions between humans and machines.

**Pin Wang:** That would be awesome, if you could tell your Google Glasses or your drone to go get you some food (*laughs*).

**Miya Chen:** But so far, we're having more collaborations like that with companies outside of the IT sector. Furniture and appliance companies have asked us to make voice command programs for their products. And car companies have asked us to make voice controls for them, to help drivers make calls or ask for navigation without pushing any buttons, or having any distractions.

**TBJ: So why isn't that kind of crossover happening more within the local IT sector? Could tech conferences help?**

**Miya Chen:** There are a lot of conferences in Beijing right now. But a lot of them seem pretty identical.

**Xavier Rosee:** There's so many conferences and events popping up. You can basically be busy everyday attending an event.

**Pin Wang:** But there's always room for more quality events. If you go to conferences in the U.S., there's a different vibe from most of the ones in China. At a conference in the States, you'll see everyone chatting with each other. In Beijing you often just see people going to talks, sitting and listening to the speaker, then leaving without interacting with anyone. So more opportunities to network would be helpful.

**Jason Zhang, CTO at ANTVR:** I'd also like to see more foreigners there. At a lot of Beijing tech conferences, I see so many big Chinese companies like Sina. But I'd like to see more small international companies.

**Andy Mok:** Being here does have its challenges in general. A lot of the ecosystem is not mature. Take setting up a company, for instance. It takes months to do it here, what with all the red tape, whereas it only takes minutes in the U.S. So there's a lot more stuff you have to go through here.

**Andy Mok**, founder of **Red Pagoda Resources**, a business that helps new Chinese tech firms find and hire exceptional talent.

**Jason Zhang**, CTO at **ANTVR**, a Beijing firm that designs and builds immersive gaming helmets and other hardware.

**Miya Chen** and **Heather Huang**, the Marketing Director and Brand Manager (respectively) at **Mobvoi**, a Chinese firm that has developed a voice-controlled app called Chumenwenwen. The app lets users conduct searches for things like restaurants and the weather with simple voice commands on Google Glasses and smart watches.

CEO **Pin Wang** and Marketing head **Xavier Rosee**, of local mobile gaming developer **Substantial Games** (their company's slogan is 'unleashing competitive gaming on tablets').

**Sydni Zheng**, Marketing Director at **Ehang**, a Guangzhou-based firm that has designed small flying drones that can be controlled with a cell phone app.



# OPEN SESAME

## HOW JACK MA AND ALIBABA BUILT A USD20 BILLION EMPIRE

by Steven Schwankert

If you had been a patient tourist strolling along the shores of Hangzhou's West Lake in the 1980s, you might have met a future billionaire.

A young English speaker, Ma Yun, who gave himself the English name Jack, would look for foreign visitors to the scenic spot in order to practice his language skills. For the chance to speak English and learn more, he would guide people to the city's best spots. Seems like practice made some kind of perfect: despite failing the entrance exam twice, Ma was admitted to Hangzhou Teachers College, and graduated from there in 1988 with a degree in English.

In 1995, Ma saw the future, and it was called the Internet. He signed up for one of the first individual Internet accounts in Hangzhou, and founded one of China's first Internet companies, China Yellowpages, later working with the then-Ministry of Foreign Trade and Economic Cooperation (now the Ministry of Commerce) to give Chinese businesses an online presence.

Fast forward five years. China Yellowpages had become

Alibaba.com, a name chosen not for any association with thieves, but because it was easy to pronounce in Chinese and English, and because the name was already known worldwide. On a spring night in 2000, 500 Internet industry executives crammed into the ballroom in Hong Kong's Furama Hotel, which doesn't even exist anymore. Most of the people assembled that night are probably no longer in the industry. The speaker had just closed a USD 20 million round of venture capital financing, and in 2000 that made everyone in the room all ears. Jack Ma was here to stay.

The diminutive man from Hangzhou was making his biggest public appearance in Hong Kong to date. Closing Alibaba's next round of funding took many as a surprise, because it was only a few months earlier that the company had received USD5 million for its first round. Ma's answer was simple: the money was there for us; there isn't that much money around now, so we'll take it while it's there.

He also gave one of the all-time best Internet-era





quotes. Having just taken USD20 million off of Goldman Sachs and others, someone asked, "So, Jack, what about revenue to back that valuation?" Ma said, "We are running too fast for revenue." The difference was that Alibaba was running a lot faster than others, and would continue to do so for years to come.

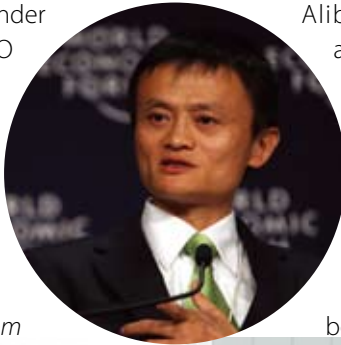
A few years after that, the company held a unique event in its home city of Hangzhou, called "Weekend with the Warriors." Ma and some of his Internet entrepreneur pals — including Sohu founder and CEO Charles Zhang, Sina's then-CEO Wang Zhidong, Netease CEO and founder Ding Lei, and then-CEO of e-commerce company 8848 Wang Juntao — got together for a bit of panel discussion, a bit of stretching to pat themselves on the back, and the chance to hang out with a modern Chinese legend, kung fu novelist Louis Cha, also known by his *nom de plume* Jin Yong. The theme was that Internet entrepreneurs were the new "swordsmen." And this was after the dotcom crash. It was pure hubris. Anyone who has interviewed Ma knows he was always a good interview, charming with his superb English and wit, but now he was demonstrating his ability to put on a show.

The show continued when Alibaba.com Corp. began holding an annual get-together for its top retailers, known as Alifest. In 2006, Ma was in the driver's seat when he joined Yahoo Inc. co-founder Jerry Yang onstage in

Hangzhou, trading compliments and speaking about the future of the Internet and of Alibaba. Having negotiated a deal with Yahoo in which the early portal company handed over USD1 billion and control of its China unit in return for a 40 percent stake in Alibaba, it was hard not to feel that Ma had outfoxed his friend, or at least his friend's company. If nothing else, Ma made them both even richer.

The ubiquitous buying that takes place on Alibaba's consumer site, Taobao, wasn't always the gold standard for online retail in China. When EBay acquired China's first successful auction and retail site, EachNet, in 2002, that company was the market leader by a wide margin. By deciding to offer the Taobao platform to buyers and sellers for free for three years, while EBay used its US model of charging both, Taobao blew EBay out of China by the end of 2006. Ma seemed to look at markets and just say, "Open sesame," like his company's namesake.

By the time this article goes to print, the USD20 million investment Ma received in 2000 will have become a USD20 billion initial public offering on the New York Stock Exchange. Ma's English is better than ever. He and Alibaba are the subject of a documentary film, "Crocodile in the Yangtze." Unlike that night in Hong Kong, he's got real money in his pocket now, and his company's war chests are overflowing. You've come a long way, Jack.





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

# FOOD & DRINK

OVERPROOF COCKTAILS // GOURMET PIZZA // CHONGQING HOTPOT // KITCHEN GADGETS



***Brasserie 1893 in the Waldorf Astoria Beijing is transformed into a carnivore's paradise every Sunday, serving up an extravagant brunch feast of 300-day aged, grain-fed Australian beef.***

PHOTO: COURTESY OF WALDORF ASTORIA BEIJING

## NIBBLES AND SIPS

### OPENINGS

After successfully launching in Hong Kong earlier this year, a little birdie tells us that **Jamie's Italian** is considering opening a branch in Beijing. With the opening of **Pizza Express** in May, it looks like more British chain restaurants are seeing Beijing as a growth area.

Purveyors of gourmet grilled cheese **The Corner Melt** are back with a new location on Xingfucun Zhonglu, in the space formerly occupied by Back Alley Bistro, after their Fangjia Hutong space closed. The new space is bigger with seating for around 20 people.

Back on Fangjia Hutong, The Box's Paca Lee has opened **Ramo** in the former El Nido Restaurant space. The industrial-yet-colorful space serves thin crust pizza and a well put together beer selection. Look out for a review in the November issue of the magazine.

After brief renovations, CuJu has been reincarnated as **CuJu Moroccan Bistrot and Rummery**. In addition to a natty new coat of blue paint, they have a brand new menu of Moroccan food and a more refined rum selection. The early morning sports viewings will still be available, but on a more limited basis.

### HAPPENINGS

The **Opposite House** is collaborating with fragrance brand **Jo Malone** to launch an afternoon tea inspired by the brand's Peony and Blush Suede scent. All diners will receive a sample of the scent and will be invited to the Jo Malone Beijing boutique for a complimentary hand massage. The afternoon tea (RMB 158) is available at **Sureño** everyday from 3-5pm.

**Home Plate Bar-B-Que** has launched a new daily happy hour at the Sanlitun location, with very cheap drinks from 11am-7pm. Starting from just RMB 10 for a Tsingtao, deals include RMB 15 mixed drinks and half price house wine.

**Brasserie Flo** is welcoming a visit from Michelin-starred chef Daniel Chambon of Le Pont de L'Ouyse on October 17-25. He will be serving up a menu of delicacies from the Périgord region of France, including Rougié *foie gras* and *confit de canard*.

**Temple Bar** is expanding the food side of its business with weekly pop-up French dinners every Sunday.

### *Chynna "healthy" roast Beijing duck*



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# GUNG HO! PIZZA

GUNG HO! GROWS UP




CHILI PRAWN PIZZA

PHOTOS: JOEY GUO



## WHAT'S NEW RESTAURANTS

Daily 6-11pm. Bldg 3, China View (rear side) Gongti Donglu, Chaoyang District (8587 1404)  
朝阳区工体东路中国红街3号楼后则

 700m west of Tuanjiehu station (line 10)

After a couple of months in the dark, Gung Ho! Pizza's Gongti location has stepped into the light with a wholly new concept: a sit-down restaurant with a developed and refined version of their existing menu. Much like the rest of their operation, the restaurant is slickly executed, from the modern-industrial design to the enthusiastic English-speaking staff.

Unexpectedly, the snacks and salads are the star of the show. A teetering mound of beer-battered fish (RMB 65) arrives on a slightly unwieldy wooden board, but all thoughts of presentation are abandoned when we start devouring the crisp fillets. Only the balsamic pork belly (RMB 65) fails to satisfy, the portion too small, the meat lacking the requisite unctuousness. The generously portioned salads (medium RMB 46, large RMB 77) strike a balance between healthy and hearty. Order one of these as a main course and you will not feel like you are scrimping. Of course it would be remiss not to at least mention the pizzas, which maintain the quality and creative toppings we have come to expect from their delivery service.

The well-put-together cocktail menu (RMB 45-65) and wide range of craft beers suggests that the space has the potential to evolve beyond just a restaurant to more of an all round "eat, drink and hangout" space. If the longevity of the team's original venture, Lush, is anything to go by then this new rendering of Gung Ho! has what it takes to go the distance. *Robynne Tindall*

**Also try:** Sugar Shack, La Pizza



## WHAT'S NEW RESTAURANTS



# DALONG JIUGE CHONGQING HOTPOT

## THE SPICE IS RIGHT

Daily 10:30am-2pm; 5:30-9:30pm. 1-5A, 16 Nan Mofang Lu, Jinsong Qiao, Chaoyang District (8735 5567)

大龙九阁重庆火锅: 朝阳区劲松桥南磨房路16号院甲1-5

 1500m east of Jinsong station (line 10)

As I sit, halfway through the meal, with tears in my eyes and sweat running down my brow, I wonder why I ever disputed Dalong Jiuge's claim to serve some of Beijing's spiciest hotpot. The hotpot in question is Chongqing style and most of the spices and chilies (of which there are plenty) are brought in especially from the southern city. The signature hotpot base comes in three levels of spice: mild, medium and hot (RMB 48, 大龙红油锅). Even the medium has us gasping for another chilled beer. Set up by a group of Chongqing locals, authentic touches are apparent throughout the menu, for example in the *gandie* (RMB 6, 大龙干碟), a mix of seven dry spices, into which to dip cooked morsels of meat.

Marked by its simplicity, hotpot lives and dies on the quality of its ingredients. Thankfully Dalong Jiuge holds up its end of the bargain in this regard. All the usual favorites

– wafer thin beef (RMB 78, 极品牛小排) and lamb (RMB 48, 手切鲜羊肉) – are satisfyingly fresh and reasonably priced. The chef's skill shows most in the gossamer potato slices (RMB 16, 功夫土豆), which cook through after the merest dip in the bubbling stock.

Cool down afterwards with a bowl of *bingfen*, a clear jelly made from a plant called Apple of Peru, and served with peanuts and brown sugar syrup (RMB 8, 大龙冰粉). The lightly herbal jelly is ambrosial after the preceding sensory onslaught.

Jinsong may seem like a long way to go for hotpot, but those who make the trip will be well rewarded with an authentic experience. *Robynne Tindall*

**Also try:** Chongqing Kongliang Huoguo, Haidilao



## WHAT'S NEW RESTAURANTS

# ZHUANG ZHUANG DE MEN MIAN

### USE YOUR NOODLE

Daily 11.30am-10.30pm. 107, Bldg 4, China View, 2 Gongti Donglu, Chaoyang District (8587 1877)

壮壮的焖面: 朝阳区工体东路2号中国红街大厦4号楼107室

 700m west of Tuanjiehu station (line 10)

Zhuang Zhuang is a chic little noodle bar, specializing in a covered-pot noodle cooking style known as *men mian*. A row of burners prominently displayed in the small restaurant allows diners to watch as the individual pots, equipped with colorful conical covers, heat up.

The menu is primarily in Chinese, but is thankfully accompanied by pictorial diagrams for ease of ordering. From the appetizer list, a dish of shredded green bamboo shoots in sesame oil (麻油青笋丝) is crisp and delicious. Of the drinks, the fresh mixed berry soda (混合鲜莓苏打) makes a perfect bubbly mocktail (RMB 12/glass, RMB 45/pitcher).

Options among the five noodle-pot packages include pickled vegetable and pork belly

(酸菜五花肉焖面) and vegetarian noodles (全蔬焖面) (RMB 25, small size). All the noodle options can be made into set meals for one or two persons. Since the ingredients and noodles are fried up together we found that many of the different dishes tasted quite similar. However, a touch of vinegar perked up the flavors. The owner tells us he has plans to revamp the menu soon, so watch this space. *Emily Walz*

**Also try:** Minoodle, Noodle Bar



PHOTO: JOEY GUO



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6587-2999

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6417-0900





# GOURMET GADGETS

by Robynne Tindall

BEIJING'S TOP CHEFS TELL US ABOUT  
THE GADGETS THEY  
JUST CAN'T GO WITHOUT

Like any profession, cooking is defined not only by the talent of the individual (in this case the chef) but also by the tools of his — or her — trade. A chef's tools are an extension of his skills and, more importantly, his style and cultural background. No self-respecting Italian chef would be seen dead without his pasta machine (or at the very least, a well-worn rolling pin), a Chinese chef is nowhere without a perilously sharp cleaver, and any budding molecular gastronome should

## TOOLS OF THE TRADE

"To be honest, I don't really have a favorite piece of equipment. Everything I use to make my food I see as a necessity to be able to operate in a fine dining restaurant. There is one exception: knives. I admit I have a knife fetish! Knives are the coolest piece of kitchen equipment, from carving perfect sashimi to breaking down a whole pig. Or simply throwing paper in the air and cutting it in half, because you can!" - *Phillip Taylor, Chef de Cuisine, Aria Restaurant*

"I love my vacuum pack machine. In a busy restaurant, it allows you to maintain consistent flavors and cooking temperatures. Not only that, it means you can extend the lifespan of seasonal products that are only around for three or four weeks." - *Jordi Valles, Chef de Cuisine, Agua*

"For me, the most important thing is actually a good knife. I use Glestain knives, which are made in Japan. The knives are strong yet they don't crush the fibers of the food when you cut, which is very important." - *Gilbert Wolfarth, Chef de Cuisine, Heritage*

## CULINARY COMPENDIUM

Don't know your *wan* from your whisk? Use our handy guide to common kitchen equipment when shopping for your Beijing kitchen.

Knife *caidao* 菜刀

Cutting board *qiecai ban* 切菜板

Wok *chaoguo* 炒锅

Whisk (traditional or electric) *shoudong/diandong dadanqi*

手动、电动打蛋器

Grater *cacaiqi* 擦菜器

Colander/sieve *louqi* 滤器

Mandolin *qiecaiqi* 切菜器

Crock Pot *diandonguo* 电炖锅

Oven *kaoxiang* 烤箱

have a veritable arsenal of complicated gadgetry.

We called on some of Beijing's top chefs to give us an insight into which bits of kitchen kit they couldn't live without and where in the city we mere mortals can go to shop if we want to recreate a slice of their culinary magic. Just remember, anyone can buy a fancy knife or an espuma gun, but we can't promise you'll actually be able to cook with it.

"I have a couple of gadgets that I really like. There's the *sous vide* machine, the smoke gun for infusing flavor into dishes, and even a contraption that makes 'spaghetti' for desserts and appetizers without using starch." - *Davide Bacchi, Chef de Cuisine, Cèpe*

"It's got to be my trusty knife kit. I started cooking when I was 16 and I still have my first knife that my Mum gave to me. It may be 29 years old and a little worn, but it works a treat. Others have mentioned it too, but a good sharp knife makes cooking so much easier. There's nothing worse than having to use a blunt knife." - *Rob Cunningham, Executive Chef, East Hotel*

"My favorite tool, or at least the one I use the most, is the wok spatula (锅铲). It allows me to control the temperature and helps me to impart the unique "breath of the wok" or *wok hei* that defines many southern Chinese dishes." - *Zhang Yu, Head Chef, Transit*

### KIT OUT YOUR KITCHEN

#### Beijing Hotel Equipment Corp

You might have a hard time fitting some of the equipment on offer here in your home kitchen, but it's still a good place to source a wide range of equipment all in one place.

Daily 9am-5.30pm. 1 Kaiyangli Yije, Fengtai District (8355 9988)

北京酒店设备有限公司：丰台区开阳里一街1号

#### New Dongjiao Market

Dongjiao's new location may be further away but it is a marked improvement on the original. Call by for everything from bakeware to imported wines and spirits.

Daily 8.30am-5.30pm. East of Wangsiying Qiao, South side of G1

Jingha Expressway, Chaoyang District (6729 8666)

新东郊商城：王四营桥东京哈高速路南

#### Taobao

Taobao is the natural choice for those who don't fancy trekking to the further reaches of the Fifth Ring Road. Use Google Translate to get a basic idea of the name of the item you want, or, our favorite trick, look for it on the Ikea website first.



# CHI FAN FOR CHARITY SHOWCASES CHILDREN'S CAUSES

**O**n Saturday evening, November 8, Beijingers will break bread at the sixth annual Chi Fan For Charity event. With more than 50 of Beijing's top restaurant's participating, this modern take on the charity dinner makes it easy to give something back: eat, drink, be merry, and know that all of the proceeds from your delicious meal will

benefit two worthy causes. This year's charity partners are Morning Tears and United Foundation for Children's Health. As Chi Fan For Charity's proud exclusive media partner, *the Beijinger* takes a moment to focus on the charities and the causes and the excellent work they are doing to help children in China.



## Morning Tears

[www.morningtears.org](http://www.morningtears.org)

Founded in China in 1998, Morning Tears is an international non-profit organization that stands up for children of convicts by raising awareness of the issues surrounding such children, and through capacity building. Morning Tears is a non-political, non-profit and non-religious organization.

## Vision

Today there are millions of children of convicts who still live without their basic rights and cannot grow up with

dignity. Morning Tears envisions a different world.

Morning Tears dreams of a world in which the United Nations' Rights of the Child are available to all children of prisoners. In this world, all people would consider it their duty to help create a loving and caring environment for children of prisoners, in which respect and understanding gain the way from biases and prejudices. Governments of all nations would continuously safeguard the interests of children of prisoners. Morning Tears dreams of a world where children of prisoners grow up with dignity with a fair chance to develop their full potential.

## Mission

Morning Tears strives to ensure that the rights of the child are available to all children of convicts, and to enable these children to grow up in dignity and develop their full potential.

## Morning Tears' Strategy

### Awareness and Advocacy

Make people, corporations and governments around the globe aware of the hidden challenges children of convicts face and what they can do to ensure that all children have access to their fundamental rights and can develop their full potential.

### Capacity Building

Work in close cooperation and very constructively with (non)-governmental partners to build their capacity and structures to address the needs of children of convicts. This includes establishing model projects, policy advice, developing and providing training (materials). Its work focuses on high-quality sustainable programs that offer long-lasting benefits to the child and society.



### United Foundation for Children's Health

[www.unitedfoundation.org](http://www.unitedfoundation.org)

In China today there is an estimated 820,000 orphans. Many of these children are abandoned at birth once their parents discover they suffer from a congenital defect. Although many of these defects are treatable, often the lack of information and/or high medical costs results in abandonment. These children will be sent to live in orphanages that do not receive funds to cover the cost of these needed surgeries.

The average orphanage receives roughly USD 30 per month per child to cover food, shelter, clothing, caregivers' salary and medical costs. Life-saving surgeries just cannot be afforded. According to the China adoption guidelines, only children who have received their needed surgeries may be put up for adoption. Most of these children will never have the opportunity for the medical care they so desperately need and will have no hope of finding a family.

UFCH is an organization of caring people committed to doing its very best to improve access to healthcare for these children. After being in this field for nine years, it can be definitively said that receiving the needed medical care not only saves that child's life, but also gives her a real chance at a future.

The foundation strives to improve the lives of underserved children in China through healthcare initiatives and services by using its technical expertise and experience in the country, forging targeted partnerships, and setting up training and innovative pilot programs.

UFCH is in the unique position to provide China's impoverished children a chance at life by helping provide opportunities for medical care that they would not otherwise have. UFCH seeks to provide these children, mostly orphans, with the chance to overcome their medical illnesses and have the chance to be adopted into a loving family.

The foundation is in need of funding to cover corrective surgeries for children living in state welfare homes or special needs homes. Its partners provide excellent pre- and post-operative care but their funding is limited and cannot meet the current demand for needed surgeries.

*More than 50 of Beijing's best restaurants will participate in Chi Fan For Charity on the evening of Saturday, November 8. All proceeds will benefit these two worthy charities. Tickets for the event go on sale October 6. All tickets include admission to the Chi Fan For Charity after-party. To purchase tickets and for more information, please visit [www.chifanforcharity.org](http://www.chifanforcharity.org).*



# MAN HO

CHOICE CANTONESE IN XUANWUMEN



CANTONESE STEAMED FISH

## WHAT'S NEW RESTAURANTS

Daily 11.30am-2.30pm, 5.30-10pm JW Marriot Beijing Central, 18 Xuanwumen Waidajie, Xicheng District. (6391 6666)

西城区宣武门外大街18号北京珠三角JW万豪酒店

🚶 300m south of Xuanwumen station (line 2, line 4)

It is a truth universally accepted that no self-respecting hotel in China is complete without a high-end restaurant serving Cantonese food to a warren of increasingly lavish private rooms. So it is with the newly-opened JW Marriott in Xuanwumen. Nevertheless, the JW Marriott's Cantonese restaurant Man Ho manages to avoid the plush over-decoration favored by so many restaurants, instead sticking to clean lines and a rich red color palette, complemented by some eye-catching modern art pieces.

Like the restaurant décor, the presentation of the dishes is simple and homey, without the orchids and artistry that usually adorn plates in high-end Cantonese restaurants. In a way this is rather comforting, as it implies the chef has spent time actually cooking the food rather than carving flowers out of carrots. In practice, this simplicity translates better to some dishes than others.

We start with a mixed Cantonese BBQ platter of roast goose, *char siu* and marinated jellyfish (RMB 168), which is unexpectedly distinguished by the excellent chili oil dressing on the jellyfish, while the meats themselves are a tad greasy. On the other hand, a steamed whole flounder (market price) is a model of lightness, the tender, soy-bathed flesh slipping off the bone effortlessly. End the meal on a high note with a glass of unctuous pomelo and mango juice pudding (RMB 58), more than a match for any of the Hong Kong dessert cafés around town. *Robynne Tindall*

**Also try:** Chynna, Huang Ting



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## WHAT'S NEW RESTAURANTS




# PERSEPOLIS

## A NEW PERSIAN ENTRANT TO SANLITUN'S MIDDLE EASTERN ROW

Daily 10.30am-10.30pm. 1-3 Gongti Beilu (opposite Zhaolong Hotel), Chaoyang District

朝阳区工体北路甲1号兆龙饭店对面

 200m west of Tuanjiehu station (Line 10)

**A**mong the flight of prized Middle Eastern restaurants beside Tuanjiehu station is an Iranian novice named after the ancient capital of the first Persian Empire, Persepolis. In a patch of land where one crowded hookah-filled patio can seem just as good as any, this newcomer has certainly staked its territory with confidence. For starters, the new furniture on the terrace certainly adds a shine that its tired comrades can't match. Inside, raised ceilings crisscrossed with royal blue paint cap colorful, cheery, Persian-style décor in just the way you might imagine a restaurant in Iran would look. Cerulean tiles, light brick, and traditional Persian paintings lend a backdrop for belly dancers (Fri-Sat, 8pm). During a sunny lunch hour, ornate blues and golds shimmer on decorative place settings. A cactus-stemmed grail glimmers, its canary yellow rice pudding spiced with saffron and cinnamon greeting diners in the foyer.

It's a dessert, or a starter should you give in so soon, on a well-rounded menu whose dishes are the by-product of talented, former Iranian Embassy Chef Ahmad Mirrokni. Thus, the Persian staples are all there, the lamb tenderloins, walnuts simmered in pomegranate sauce full of meatballs, lentil soup, and even a fair selection of yogurt and basil-based beverages. For the untrained, gulping down the salty, minty yogurt drink is arduous, but the manager would assure you that for Persians, yogurt is analogous to a Coke in a Big Mac meal. For culture's sake, do your best to hide your puckers, and pair sips with a lamb kebab. It will, in fact, save you from stomachaching a dry serving of pita. Persepolis has many strengths, but bread isn't one of them. That is, unless it's drowned in a heaping pile of grilled eggplant. *Jessica Rapp*

**Also try:** Turkish Mum, Rumi

## WHAT'S NEW RESTAURANTS

# FLASH BURRITOS AND TACOS

### LUNCH IN A FLASH

Daily 10am-9pm. 0661C, Bldg 6, Jianwai Soho East Area, 39 Dongsanhuan Zhonglu, Chaoyang District (5900 1359)

朝阳区东三环中路39号建外Soho东区6号楼0661C

 200m south of Guomao Station (line 1, line 10)

Even though it was before my time, I mourn the death of the extended lunch hour like I would mourn a long-lost friend. Surely the world would be a happier place if we could all sit down for a glass of wine at lunchtime instead of wolfing a sad sandwich at our desk? Ill-founded romanticism aside, if you must lunch on the go, then at the very least try to be healthy and tasty. Denizens of Jianwai Soho are lucky, then, to have Flash Burritos and Tacos.

Flash offers a customizable menu of burritos, tacos and quesadillas, which will be familiar to anyone who has visited a branch of Chipotle. Choose your meat (steak, chicken, carnitas, mutton or veggie), choose your rice and beans, add toppings such as salad or cheese and you are out of the door in five minutes. The steak burrito (RMB 39), filled with imported Australian beef, is hefty enough to stave off snack attacks for the rest of the afternoon. Add RMB 8 to make it a meal deal with tortilla chips and a soft drink. Admittedly the food won't win any prizes for authenticity, but the flavors are clear and the ingredients are fresh. *Robynne Tindall*

**Also try:** Lucky Lopez, El Gran Bocado



STEAK BURRITO

PHOTO: KEN

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Lido Park 丽都公园

Fangyuan West Road 芳园西路

WECHAT: Melo Lounge

WEIBO: 北京迈尔餐饮管理有限公司

**R5VP: 010-56436798**

Building 1, Fangyuan West Road No.6, Chaoyang District, Beijing  
北京市朝阳区芳园西路6号院1号楼 (丽都公园东侧)

Space lease: ( product launches, banquets, parties, private custom )  
场地租赁: ( 产品发布会、宴会、聚会、私人订制派对 )

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Opening hours: 1:30pm - 3:00 am





# SPOONFUL OF SUGAR

## INDULGE WITH A DASH OF INNOCENCE

Daily 9.30am-6.30pm. 59 Tieshu Xiejie, Dashilan, Xicheng District (6308 3971)

西城区大栅栏铁树斜街59号

 850m southeast of Hepingmen station (Line 2)

The phrase “guilt-free” isn’t something we normally associate with cake, especially at a cafe called Spoonful of Sugar. But they insist. It’s a theme that runs throughout a menu laced with garden-grown vegetables, organic fare, upcycling and small portions.

Yet, no matter how delicate their filled chocolates or how slim their slices of dessert, it doesn’t stop us from ordering another. And another. And yet another. Because when something is that purportedly guilt-free and still, somehow, gifted with saccharine bliss, it becomes a moot point. With that in mind, we dove into Spoonful of Sugar’s cake offerings headfirst, fully prepared for the consequences.

We began with the one that was most herbaceous, with whispers of lighter Italian cuisine: the white chocolate basil cake. The moist, fluffy treat teems with basil, making the concept as misleading as zucchini bread or that old

classic, the carrot cake. Sure, the orange root vegetables can do great things for your eyes, but the rich, cream cheese icing is comparatively better for your soul. This white chocolate basil cake is no better an ally for those on a diet, with its chunks of white chocolate hiding in caramel corners, a sweet relief from a delicious, but less confectionery foundation.

Still, we can relax a little. The chefs pride themselves on using less sugar, instead substituting a pinch of sea salt to bring out flavor. They work from simple recipes using in-season and local ingredients, thus the purple potato pear cake and the upside down peach may give way to pomegranate delights in the coming weeks. Spoonful of Sugar also helps your conscience through composting leftovers to help fertilize soil for their crops. If we’re being frank though, we’re doubtful there would be any leftovers. *Jessica Rapp*


PHOTO: MITCHELL PE MASTLUN

# DUO WEI JU

## OLD HABITS DIE HARD

Daily 9am-9pm. 1 Zhongjianzi Xiang, Fuxue Hutong, Dongcheng District (6406 5305)

多味居：东城区府学胡同中剪子巷1号

 700m northwest of Zhangzizhong Lu station (Line 5)

Wherever you live, whatever your culinary preferences, everyone has that one restaurant that they just can't stay away from. For most of my time in Beijing, that restaurant has been Duo Wei Ju, otherwise known fondly as "the Lime Beef Place," a small neighborhood Yunnan-style restaurant discovered by chance within the tangle of hutongs south of Beixinqiao. Although the days when I would visit once, or even twice, a week are far behind me, if the walls of Duo Wei Ju's private room could talk, they would recount birthdays, parties to welcome new arrivals, and my first taste of baijiu.

Through the years of emotional highs and lows, the food, at least, has remained mercifully consistent. Every visit entails at least one order of the stir-fried beef with lime and chilli (the inspiration behind our not-so-creative nickname, RMB 42), its zingy flavors a breath of fresh air for taste buds accustomed to heavy northern cuisine. The

deep-fried shredded potato pancake (RMB 20) is always crisp, the quick-fried shredded tofu skin (RMB 22) always packs an umami-laden punch.

Viewing the place with a critical eye, one might have to grudgingly point out that the decor is uninspiring, that the service hovers somewhere between "giggling" and "bored" (the waitresses have been known to snap pictures of us with their camera phones), or even that the Yunnan dishes are not as sophisticated or authentic as those from nearby restaurants such as Yun'er Xiaozhen or Dali Renjia. Why then has it remained a favorite for so long? As former New York Times restaurant critic Frank Bruni puts it: "What you have with a restaurant that you visit once or twice is a transaction. What you have with a restaurant that you visit over and over is a relationship."

In a world where relationships (and restaurants) come and go, that is something to be savored. *Robynne Tindall*



STIR-FRIED BEEF WITH LIME AND CHILI





## COLIBRI

### FLYING STEADY

Daily 9am-9pm. LG51, Taikoo Li North, 11 Sanlitun Road, Chaoyang District. 6417 0808.

朝阳区三里屯路11号太古里北区地下1层LG51

 1000m north west of Tuanjiehu station (line 10)

Colibri has come a long way since its original incarnation as the hip place for Sanlitun's Macbook-toting creative crowd to down a caffeinated beverage (I'm not judging, I'm often one of them). Today, the laptops and furious typing remain, but elsewhere Colibri's edges have been smoothed out into something more welcoming: a bright cushion here, a wall displaying a range of homey Italian ingredients there.

With the new feel comes a new menu of healthy salads and juices, elevated above normal café fare with a simple Italian twist. If you manage to grab a table outside while the weather is still warm, celebrate your success with an order of the tomato, peach and bocconcini salad (RMB 78), which on our visit boasted tasty mozzarella but unfortunately unripe peaches. The tuna salad (RMB 78), with its sizeable chunks of good-quality canned fish, will satisfy those in the mood for something

more traditional.

Italian food in its most successful incarnations is all about making the most of simple, good quality ingredients. While Colibri is not aiming to be an Italian restaurant, nods towards this philosophy can be found throughout the menu. The pasta of the day (RMB 78) features delicate homemade noodles – tender ribbons of pappardelle with a rich duck ragù when we visited. The biggest surprise was a crisp panino stuffed to bursting with homemade ricotta, hard-boiled eggs and anchovy (RMB 58), the salty anchovies the perfect foil for the comfortingly plain cheese curds.

A must for any good café, Colibri also serves passable coffees and cakes (made in the pastry kitchen at the nearby Opposite House). However, if you happen to find yourself there around meal time, put away that laptop and focus on the food instead. *Robynne Tindall*

PHOTO: KEN

# ANDY BRIGHT

REGIONAL MANAGER, CHINA, WINDY CITY INTERNATIONAL

**A**fter five years at the helm of Union Bar & Grille, Andy Bright is returning to his adopted home of Hong Kong. During his time, he turned Union into a perennial Beijinger Burger Cup contender, a destination for a reliable happy hour, and the venue for one of the year's best NFL Super Bowl parties. Andy looks back on his favorite dishes and spots for food and booze around Beijing.

## The venue

After five years in Beijing and my foodie mindset as a whole, I'd choose Dali Courtyard. This place has both the classic *hutong* feel and fabulous authentic surroundings, which I have never experienced outside of China.. I love the fact there is no menu and their dishes cater for all like-minded people.

## The starters

Pumpkin dumplings at Black Sesame Kitchen. Finding this place on Baochao Hutong is an adventure and you feel like a local before you get to it. After you arrive at this little treasure, the hospitality is so welcoming. All meals are prepared fresh daily by a real local chef who has been cooking in Beijing for years. Pumpkin dumplings are something I will miss because of their freshness, simplicity, and texture.

## Main course

Peking duck from Li Qun. The arrival experience involves following a badly painted duck on the wall of the *hutong* with an arrow next to it, and then the owner, who has been there for years, greets you outside! Then you see the fantastic wood-fired duck oven as you enter, sitting down before the racks of roasted ducks hanging near your table. This is a far cry from the fork-shredded frozen duck back home. A real taste of the capital.

## Dessert

Red and green bean desserts, both hot and cold have never quite floated my boat. The best sweet I had was in Hebei province, Chinese nougat. Two guys bashing the crap out of caramelized sugar on a wooden block with hammers Westerners only usually find at an amusement park, whilst folding in nuts. A hat tip to those guys for sure.

## Dishes from his own venue

Well, I think I'd bring over some Signature Chicken Wings, which are called signature for a reason. Our baked onion soup's recipe hasn't changed in 25 years, I'd bring along some of that. Maybe some bacon-wrapped filet mignon. And of course, the molten chocolate cake. You know, just to taste.

## Music

As someone who has chosen to invest so much of my time into the restaurants that I have been fortunate enough to work at, all over Asia, I hope I could convince people to enjoy my tunes, if they haven't found their own yet. But in brief: AC/DC.

## Other entertainment

I don't know how we could work it into dinner, but I know a guy here in town who arranges scuba diving with sharks. Somehow I'd like everyone to have a chance to do that. After dessert, of course.

*Visit the newly-renovated Union Bar & Grille at Unit S6-31, 3/F, Bldg 6, Taikoo Li South.*





# THE SKY'S THE LIMIT

DANIEL GUEVARA QUINTERO, CHEF DE CUISINE, GRILL 79

by Robynne Tindall

**A**fter more than 14 years working in Michelin-starred restaurants around the world, chef Daniel Guevara Quintero is bringing his own brand of creative cooking and flavor pairings to the kitchen at Grill 79, perched on the 79th Floor of Guomao's China World Summit Wing, Beijing.

## What is the most exciting kitchen you have worked in?

It would have to be Mugaritz in San Sebastian, Spain because of the philosophy and passion of Chef Andoni Luis Aduriz. It's not easy to have a unique philosophy at that level. It was a very multicultural kitchen with people from all over the world doing apprenticeships and when I was there in 2005-2006 the level was particularly high.

## What city would you say has the best food experiences?

I am lucky enough to have traveled a lot in my life, so it's impossible to say. Even when I was younger and not looking at a country through the eyes of a cook, I was still able to see the culinary riches of each place.

## How would you sum up your food philosophy?

My food philosophy is a compilation of all the people I have worked with and all the kitchens I have worked in. It's a story. Perhaps in five years, I will cook dishes that tell the story of the time I spent in China.

## What is your take on modern Spanish cuisine?

Thanks to incredible chefs like Ferran Adrià, in the past 20 years modern Spanish cuisine has become famous around the world. I am part of a generation of Spanish chefs that has a very open philosophy. There are no boundaries; a Spanish restaurant can use Peruvian ingredients or Mexican ingredients mixed with Spanish products.

## What new ideas and concepts are you bringing to the menu at Grill 79?

I want to apply some of details and techniques I have picked up from visiting other kitchens to the menu here. The kitchen staff here have good basic skills and are interested in learning, so I would be happy if I can impart some of the knowledge I have picked up.

## What do you like to cook when you're not working in a professional kitchen?

Often when I'm cooking for myself I try to re-create the flavors of my mother's cooking, although I never quite get there!

## What is on your culinary bucket list?

To be honest, I've been to so many places that there aren't many left, but I would like to travel to Australia or New Zealand. The produce there is just fantastic.

## If you could only eat one dish for the rest of your life, what would it be?

It would have to be my grandmother's traditional Spanish paella.

*Chef Guevara has prepared a creative three course lunch menu and five course dinner menu (RMB 568) at Grill 79. The menu is full of surprises, including cauliflower couscous, poached saddle of venison and cold-glazed marinated banana.*





## B IS FOR...

### ... Baicai 白菜

The bedrock of northern cuisine, the “white vegetable,” cabbage, grows plentifully and well around Beijing. A decade ago, cabbage was a harbinger of the onset of winter in Beijing — families would buy 40 to 60 kilograms of the stuff and then store it in corridors, in courtyards, and on rooftops, so that there would be enough to use throughout the colder months, tossing the top few leaves and then washing and preparing the rest. Its strong leaves and negligible flavor make it a good green for any kind of hotpot. It also stir-fries well, or can be mixed with vinegar and spices as a standalone salad.

### ... Basi 拔丝

China's not famous for desserts, but the sweet tooth will find solace in anything *basi*. Apples, bananas, and sweet potatoes are usually the vehicles for this caramelization treatment. Sugar is melted in a wok with some oil. The fruit or tuber is then added, and then stirred until they are thoroughly coated with the sugar mixture. The dish is then sent quickly to the table, along with a bowl of cold water. Eager diners grab pieces of the dessert and dip them into the water to cool the caramel and solidify it into a crispy coating. Eat it swiftly before it is fused to the plate. Imagine a caramel apple, except that the apple is peeled and the caramel is red-hot.

### ... Baodu 爆肚

An acquired taste for perhaps all but the Scots, *baodu* literally means “exploded stomach,” is a bit of a Chinese haggis, and is distinctly Beijing. Two kinds of tripe are actually used in this dish, usually with beef tripe cooked inside lamb tripe. *Baodu* also includes another B food, *baiye*, local vernacular for tripe and a popular hotpot item.





# SEAWEED

## THE GOOD, THE GROSS, AND THE SLIMY

by Kipp Whittaker

We all know seaweed tastes great wrapped around a sushi roll, but what about all of those crazy packaged versions you encounter at your neighborhood bodega? Despite being packed with antioxidants, calcium and vitamins, we wanted to check out how it tastes in all of its forms.



### Po-Li Seasoned Seaweed (RMB 4.8)

"It's leaving my mouth feeling super weird like it was just stung by a bee."

"Like ocean-flavored plastic, that's been sun-baked for some time."

"The package should never outweigh the content."

### Kkobangsi Seaweed (RMB 6)

"Not sure where the green tea flavor is, but it's deliciously salty and a great pairing for a cold brew."

"It may look like a thin slice of the kraken, but it's truly delicious."

"Tastes great, but I hate how these snacks are always skimpy on the portions. Am I a teenage girl?"

### Haepyo Seaweed (RMB 12.5)

"Nicely seasoned and flaky."

"For some reason the Koreans just know their weed."

"Very thin, you would probably need a truckload to fill your stomach. Maybe seaweed producers are just really stingy."

# SHOWDOWN

## VERDICT

The Kkobangsi was by far our favorite. The important thing to remember is that along with being delicious, seaweed is an invaluable source of iodine, which keeps that pesky thyroid in check. It's better to brave the taste than risk an unsexy case of goiters.



### Sanshang Seaweed (RMB 4)

"This is probably what you find clogging up your shower drain, after a visit from Kermit the Frog."  
"Is it going to move if I touch it?"  
"A single-celled organism that's likely to take command of your brain. Who cares if it's healthy?"

### Mimao Seaweed (RMB 2)

"The strong vinegar smell and the slimy texture bothers me."  
"Like Swamp Thing's pubic hairs spiced with chilies."  
"Probably healthier than the others but I can't see a Westerner getting down with this."

### 7-11 Tomato Flavored Seaweed (RMB 5.9)

"This seaweed is coated in a disgustingly synthetic tomato flavor."  
"Like tomato soup quickly dropped in the ocean then scooped out. One of the first 7-11 products that I feel shouldn't exist."



# YUE FU JAZZ CLUB & TASTING ROOM

MORE MUSIC FOR MOMA



## WHAT'S NEW BARS & CLUBS

Wed-Sun 7.30pm-2am. Dangdai MOMA, 15/F, T6, 1 Xiangheyuan Lu, Dongcheng District (5204-9698)  
东城区香河园路1号当代MOMA北区T6座15层

🚶 1 km north of Dongzhimen station (Line 2)

If Apothecary and Janes and Hooch had a musically talented younger brother, how would they feel? Perhaps they would be jealous that their founder, award-winning cocktail bar proprietor Leon Lee, spent many a sleepless night obsessing over his new baby, making sure that it had the best audio system possible. Lee told us his new jazz club, Yue Fu, is capable of 32-track digital recording, full wash LED stage lighting, and houses a professional Baby Grand, and a vintage Gretsch four-piece kit. That's surely something of which to be envious.

To get a taste of it all, one only needs to go to the elevator to the 15th floor of the stunning four-star Hotel M. The main room is intimate, with every seat providing a perfect view of the action on stage. The acoustics have been configured to allow patrons to chitchat in the back without distracting the performers. For those enjoying the jazz at one of the small, round tables, a placard featuring Miles Davis reminds patrons to "shhh!"

Thursday through Saturday sees a talented lineup of free concerts featuring local and international artists and combos. Look for tributes to the legends, original compositions, and collaborations, catering to both the seasoned fan and the curious newbie.

Even the drink menu draws attention away from a well-stocked bar and towards the music. Instead of an extensive cocktail selection, there is one cocktail per spirit (we recommend the one made with bourbon, RMB 100). Patrons can also sample choice whiskies and wine flights, with enough combinations to try a new set for every performance of the month. *Jessica Rapp*

**Also try:** East Shore Jazz Club, CJW





— Seats go on sale Oct. 6<sup>th</sup> —

# CHI FAN for CHARITY

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# GOT PROOF?

## SEVEN STRONG COCKTAILS (WHEN ALL YOU REALLY NEED IS ONE)

by Jessica Rapp

**S**ure, partying all night with the help of cheap cans of Tsingtao can be a good time, but sometimes, you just need one heavy punch to start the fun. We searched all over the city for the crafty

cocktails that will deliver whopping strength on the proof charts, keeping in mind that just because they have bite doesn't mean they can't be delicious. Why stop at a plain ol' Long Island when you can go bigger and better?

01

### THE TERMINATOR

**Where you get it:** The Brick

**What it'll cost you:** RMB 100

**What's in it:** double Long Island mix, ice, and apple cider, topped with beer

**What The Brick says:** "It's really strong, so if somebody orders it, we tell customers to be careful. Once, an American drank seven Terminators in one night, and couldn't remember anything the next morning."



02

### BABY SLEEP FOR THREE DAYS (宝贝睡三天)

**Where you get it:** 2F

**What it'll cost you:** RMB 80

**What's in it:** absinthe, gin, vodka, tequila, whisky, rum and four other secret alcohols

**What 2F says:** They've been serving this cocktail for four years, but now they have to serve it out of a spout because so many people order it – and a number of people pass out at the bar when they do.



03

### HEMINGWAY'S ISLAND

**Where you get it:** Gung Ho!

**What it'll cost you:** RMB 75 (secret item)

**What's in it:** Nearly a full shot each of gin, rum, tequila, vodka, and triple sec. Instead of Coke, they top it off with Old Rasputin, a nine percent stout.

**What Gung Ho! says:** Once they discovered beer cocktails were trending in Singapore, they came up with this twist on the Long Island. It's an alternative to the more painful version that resembles a chocolate iced coffee.



04

### THE ANACONDA

**Where you get it:** Capital Spirits

**What it'll cost you:** RMB 50

**What's in it:** 20 ml 100 proof snake liquor, 50 ml Reposado tequila, 30 ml cold-brewed Colombian coffee, and 10 ml lime juice

**What Capital Spirits says:** It's the northern Guangdong snake liquor that gives this drink its bite. It almost was incorporated into a fruity cocktail, but the coffee gave it the best kick. The entire cocktail is about 30 percent alcohol.



05

### CROSS THAI

**Where you get it:** BBC

**What it'll cost you:** RMB 90

**What's in it:** 45 ml Smith & Cross Navy Strength Jamaican 57.7 percent overproof aged rum, 30 ml fresh lime juice, 15 ml orgeat, 30 ml dry curacao, and float of 140 proof Gosling's Black Seal rum

**What BBC says:** "Mai Tais are great for when you need to de-stress from Beijing's traffic."



06

### ZOMBIE

**Where you get it:** Más

**What it'll cost you:** RMB 150

**What's in it:** 60 ml Puerto Rican rum, 60 ml Bermudan gold rum, 60 ml dark Jamaican rum, 15 ml pomegranate grenadine, 15 ml homemade falernum, 15ml cinnamon syrup, 30 ml fresh lime juice, a couple of dashes of pastis and Angostura bitters

**What Más says:** "This drink is made for sharing. We would feel weird about serving two to one person. It's the equivalent of three strong drinks."



07

### BOURBON STREET ICED TEA

**Where you get it:** The Local

**What it'll cost you:** RMB 50 (RMB 30 on happy hour, RMB 25 for ladies night)

**What's in it:** Wild Turkey bourbon, Fighting Cock overproof whiskey, Jack Daniels, Jim Beam, Southern Comfort, lemon juice, simple syrup, and Coke

**What The Local says:** "There's one guy who drank nine in one night. That's pretty epic."



## WHAT'S NEW BARS & CLUBS



# MILES

## MING'S COCKTAIL EMPIRE EXPANDS

Sun - Thur 6pm - 2am, Fri - Sat 6pm - 3am. 33 Sanlitun Xijie, Chaoyang District (131 6111 8808)  
朝阳区三里屯西街33号

 900m northwest of Tuanjiehu station (Line 10)

**T** rue speakeasies, the kind selling illegal hooch, have all but disappeared. In Beijing, paying homage to those hidden gems of the Prohibition era is a more modern version – the secret bar. Tricky location aside, what that often means is vintage fixtures and a selection of carefully-crafted cocktails.

Behind an unassuming façade, Miles is a refreshing contrast to its raucous neighbors on nearby Sanlitun Houjie. Proprietor Xiao Ming – the man behind Revolution and Hidden House – has expanded beyond the cozy confines of those two charming spots to a slightly larger space located within walking distance.

The dimly-lit bar is both smart and practical, with comfortable, dark, leather upholstery and bare floors. Music set at a low volume allows for easy conversation, and like that of Hidden House, the atmosphere is intimate, and casual rather than snooty.

Cocktails and whiskies are the order of the bar, and

if anything attests to the seriousness of the owner's endeavors, it's the chalk-scrawled sign on the wall declaring that "drinking is an attitude." The cocktail menu slings together the old-school standards with some punchy variations, all reasonably priced at RMB 60-65. The classic Mint Julep is pleasantly satisfying, and the Pisco Punch is a refreshing, fruity variant of the original Pisco Sour, minus egg whites. One of six signature cocktails, the Peking Autumn, a fruit-based osmanthus wine concoction, packs a sweetness just on the right side of intense.

Slip in for a cocktail during happy hour any day from 6-9pm and you'll get a third off the price. A word of warning, though – this is not the place for rambunctious antics. Ming hopes his customers will keep the noise level down, or, shall we say, "speak easy." *Maria Nolan*

**Also try:** Hidden House, Maltail

## WHAT'S NEW BARS & CLUBS

# DANWEI

### A MODEL WORKER

Daily 5pm – 2am. 26 Huafeng Hutong (at the corner with Beiluogu Xiang), Dongcheng District (8408 4194)

东城区华丰胡同6号在北锣鼓巷的路口

 1 km north of Nanluogu Xiang station (Line 6)

You thought there were already enough hip or kitsch bars on and around Beiluogu Xiang competing for your attention. Well, don't look now, but another one has wiggled its way in. Danwei, owned by a handful of Hong Kong-natives and old friends, hits all the targets – it's both hip *and* kitsch. Expect drink deals that are directly correlated with how you've rolled up to the place (and that better be by bicycle – we guess there might be more points if you've wheeled in a fixie), screenings of movies that are so indie you've never even heard of them (save the occasional Wong Kar-wai film), and '90s music. Tons of it.

Co-owner Fai says he and his mates love the '90s so much that they painted the floor to look like the Stone Roses' debut album cover. Never mind that the wall graffiti references The Velvet Underground, and a poster of The Smiths gets wall space – we think you get the picture. Fai is also the owner of Delia, a vintage boutique on Wudaoying Hutong, so it's no surprise that vintage flair pokes through all the leftover spaces. Those pea soup greens, burnt oranges, patterned wallpaper, and secondhand furniture make the bar feel comfortable like your own living room.

And, perhaps, like your own home, the alcohol selection is simple. Fai's wife told us they sacrificed many a morning to make sure the liquor they chose for the bar would leave their customers hangover free. That should make all tomorrow's parties something to look forward to. *Jessica Rapp*

**Also try:** Mao Mao Chong, Amilal



PHOTO: MITCHELL PE MASILUN





## IRON BARTENDER



Three bar masters. Three “secret” ingredients. One judge. Would Beijing’s cocksure mixologists fumble when faced with an unusual condiment or unfamiliar fruit? Or can they concoct a drink to

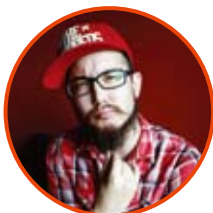
impress one tough taster? In the spirit of Iron Chef, we put our bartenders to the test by announcing a secret ingredient, giving them ten minutes to conceive of and create a mix, and finding out just how creative a cocktail can get.

### THE CONTESTANTS



**JASON LV**  
**Hatsune**

Jason attributes his mixology skills to his year of bartending at Hatsune, an opportunity he took after working in the restaurant’s purchasing department. His specialty is his version of the mojito, a mix of dark and light rum and bitters that packs a punch. Hatsune launched a new drinks menu, so Jason is now serving up a Sake Bomb and Sake Martini.



**QUINN JOHNSON**  
**BBC**

Quinn got his start from the masters behind the Marquee Restaurant and Lounge in Taipei. Before coming to Beijing, Quinn worked in cocktail lounges in the US and competed in Bombay Sapphire’s Most Imaginative Bartender in America contest in 2012. Now, he experiments without a menu at BBC, where you can find him Sunday to Tuesday.



**PACA LEE**  
**Ramo**

Paca Lee is a self-taught bartender who is running two restaurants in Beijing’s hutongs. What started as a hobby to entertain friends has turned into a four-and-a-half-year career at her bar/restaurant, The Box. She most enjoys working with whiskey, so she is making that the focus of her winter drinks list for her newly-opened pizza joint, Ramo.

### THE JUDGE



**FRANCESCO ANGOTTI**  
**The Bar at Migas**

Francesco is well acquainted with contests, having won and even judged a few of his own, including Italy’s Bartime National Competition in 1998 and Spain’s Bacardi Legacy Competition, and, more recently, the Diageo World Class Competition, which had him placing among top bartenders in China. Look for his new cocktail menu later this month.

# ROUND 1

Paca



Clink: Tequila Olmeca Blanco, Martini Rosso, and energy drink, garnished with lemon wedge and chocolate

Quinn



Nutty Squirrel: cognac, hazelnut liqueur, coconut cream, lemon juice, energy drink, dry orange and granola

Jason



Basil Burn: basil leaves, gin, cherry brandy, sugar syrup, lime juice, and energy drink, garnished with lime

SECRET INGREDIENT

ENERGY DRINK



*Verdict:* Everyone's ability to incorporate the energy drink into their cocktail recipe pleasantly surprised Francesco at the end of a difficult round, but it was Quinn's presentation that stole the show.

# ROUND 2

Paca



Ragazza Moderna: cucumber, broccoli, lime juice, sugar syrup, white rum, toast, cheese and crispy ham

Quinn



Tennessee Blue Dog: Jack Daniel's Gold, vermouth, BBQ sauce, cheese, braised onions, and balsamic vinegar

Jason



Miao Bai Wei: vodka, Grand Marnier, lime juice, grenadine, sugar syrup, tomato juice, bitters, and Tabasco

SECRET INGREDIENT

BLUE CHEESE



*Verdict:* Jason wins for a good-looking drink that tastes like a Bloody Mary, but actually is a cocktail with a unique concept – just a tad too sweet. Paca's appetizer in a glass could use a touch more alcohol.

# ROUND 3

Paca



Memory: three slices pomelo, 90 ml red wine, 90 ml soda, 30 ml Maker's Mark Bourbon

Quinn



Tony Montana Cocktail: Cocalero, green tea syrup, grapefruit juice, mint, orange bitters, and pomelo

Jason



Pomelito: white and spiced rums, Grand Marnier, sugar syrup, lemon and pomelo juice, mint, and bitters

SECRET INGREDIENT

POMELO



*Verdict:* Quinn wins for his balanced combination of tea, pomelo, and the flavor-enhancing grapefruit juice. Jason overdid it on the sugar and spiced rum, while Paca's wine and soda mix proves to be too dry.



**W B**  
HISKY RIDGE 威士忌

*Sushi Bar*

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## P.S. WE ATE YOU

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



### *duck with mango wrap*

**Big Mama's, RMB 68**

This dish seems to come from the idea of 'Columbusing' street food from the hawkers and then classing it up a bit, as they have done here with some soft mango to balance out the tangy crunch of preserved vegetables, which in turn mellows out the gamey taste of roast duck. Then it's all wrapped in a toasted, yet slightly chewy, wrap.

### *pastrami, beetroot, gouda and horseradish cream on sunflower bread*

**Wagas, RMB 52**

This is our kind of sandwich. It's a proper, meaty affair that doesn't leave you reaching for the snack jar in the mid-afternoon. Pastrami is a relatively rare treat in Beijing that should be taken advantage of, so make sure to order this next time Wagas comes round on your weekly Sanlitun lunch rotation.

### *220g filet*

**O'Steak, RMB 138**

A nicely cooked medium rare steak isn't the easiest thing to find in central Beijing. The folks at O'Steak certainly own the market here in Xingfucun. Served with two sauces, French fries, salad, and bread this is all the sustenance you need to get to get your evening off to the right start.

### *zoe*

**Moment, RMB 44**

A fatty sweet crepe that will quickly kick your hunger into touch. The crepe is filled with an entire banana, a hefty spread of hazelnut chocolate, and crushed cookies, then decorated with Jackson Pollack squirts of chocolate sauce and a little whipped cream on the side. Not for the faint of heart.

### *roast beef panini*

**Colibri, RMB 78**

Though a little overpriced, the ingredients in this nice roast beef panini are fresh and the bread is super crispy. The first bite showcases the chewy roast beef kissed with a small dollop of horseradish sauce, tomatoes and caramelized onions. Definitely not your run of the mill, Beijing panini.

**THE RUG'S WINTER MENU IS COMING SOON** stay tuned ~

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Things to do, places to be, stuff to try

Makes a great gift  
P53



# GO

YAO MING AND THE NBA // BEIJING DESIGN WEEK // GADGET GIFTS // SUZHOU



***It's been 90 years since the child emperor Puyi was ousted from his imperial digs. Join Bespoke Beijing for this special tour (Oct 17, 19, 25, 26 and Nov 1, 2) marking the anniversary of his departure, with stories and historical data compiled by Beijing Postcards.***

PHOTO: COURTESY OF THE ORGANIZERS






# ASAKURA

## SHEAR GREATNESS

Sat-Thurs 11am-8pm, Fri Noon-9pm. 3309, Bldg 3, Sanlitun Soho, 8 Gongti Beilu, Chaoyang District (6506 7455)  
朝阳区工体北路8号三里屯Soho 3号商场3309室

 500m west of Tuanjiehu station (Line 10)

**B**illie, a redhead with a penchant for gossip, cut my hair for 22 years. You can imagine my fear, when I went for my first cut outside her seasoned salon. The trim took place on a front porch late in the afternoon and cost me five dollars and a box of cookies. I asked for short and bouncy, ideal for a move to Beijing in the hot summer weather.

The mullet that threatened to graze the lower half of my neck forced me to find a Beijing barber who could do my fine, wispy locks justice.

"Your hair is so soft," my hairdresser exclaimed. He had seemed the surest of the bunch and didn't have fried, purple tresses like the others. He snipped here and there and I worried about his confidence. I had brought in a photo to help things go smoothly.

When he was finished, he asked if he could take his own photo. These days, there are surely some pageboy bob photos of me floating around on Weibo. I avoided haircuts as much as I could after that.

Fast forward three years, and I'm taking a picture with

Kojima, a Japanese stylist at Asakura. The salon has a longtime reputation with Chinese and Japanese media and recently moved (with, it seems, a whole pack of upscale salons) to Sanlitun Soho. Designed by the same team that did Chi Restaurant, Asakura's space is airy and hip so that even in the depths of Sanlitun Soho's domineering towers, you can feel comfortable and pampered.

You'll pay a fair price to sit in that barber's chair with well-trained and experienced "top stylists," some of whom do the styling for fashion magazine shoots. Basic Japanese-style haircuts start at RMB 480 and cuts from Chinese stylists start at RMB 400.

"Will it look good on me?" I asked about the baby bangs I wanted, while Kojima worked, unfazed.

"Of course," he replied, but his next phrase gave me that sense of security needed for overseas haircuts. "If it didn't, I wouldn't approve it." *Jessica Rapp*

**Also try:** Bangs, Tata

# PANSI PALACE

## GOOD THINGS COME IN THREES

Daily 10am-10pm, 8 Xindong Lu, Shoukai Bojun Neighbourhood, Chaoyang District 8418 564, 8418 5342  
新东路8号院（首开铂郡北区）

 800m northeast of Dongsishitiao station (Line 2)

The movie star lifestyle can be found in Pansi Palace, a tripartite alignment of beauty, fashion and booze which together give off an overwhelming vibe of glitz-and-glam in an otherwise lackluster area.

Earlier this year we told you about one part of Pansi Palace – the intimate speakeasy Bubble Bar – but we have yet to tell you about the other members of the family, Love Boutique and Beauty Salon: the former a female-focused, multi-brand clothing store with a partitioned makeup area, and the latter a salon devoted to cuts and perms.

Love Boutique is gargantuan, decorated with floor-to-ceiling whitewash and large empty spaces accentuated by vintage accents and shimmering chandeliers. Femininity exudes itself here with an ample mix of both pastel and punchy dresses (RMB 1,000-4,000) and edgy two-pieces (RMB 1,000-3,000) by designers hailing from China, the U.S., Asia, and Europe. Look for independent labels like Hue Feng, Momoni and Uzo. Jewelry (starting at RMB 600) shines in between the clothing racks. Meanwhile in the back stands a raised

make-up room with Dior, Givenchy, MAC, and other reputable global brands. Consultations here go for an average of RMB 300.

Beauty Salon is accessible via an inner walkway. Near the front are shearing stations with vivid red Perspex planes hanging between sections. Walk to the back of the salon and you will find curtained-off rooms for hair washing, along with more segregated cutting and styling pods surrounded by high mirrors. Prices are determined by the level of stylist, with basic cuts ranging from for RMB 500-1,100 (women) and RMB 380-800 (men). A range of color and styling options are also available.

The standout aspect of Pansi Palace, though, is the space's dedication to multiple modes of pampering under one roof. One partner can have their hair styled while the other browses luxurious clothing, and together they can relax with a superbly crafted cocktail, all without leaving the premises. *Erin Strong*

**Also try:** Wukan, S.T.A.R.S.



PHOTO: SUI



# YAO MING TAKES US TO SCHOOL

by Steven Schwankert

**Y**ao Ming towered over the NBA for nine seasons and was an eight-time NBA All-Star for the Houston Rockets. Away from the court, Yao almost single-handedly turned the tide on the consumption of shark fin in China, making it uncool to eat the unsustainable dish. Now he's ready to teach the next generation about basketball, and about life. From courtside at the NBA Yao School in Wukesong – a comprehensive program devoted to youth development both on and off the basketball court – Yao tells *the Beijinger* about the importance of sports, and what he thought of LeBron James rejoining the Cleveland Cavaliers.

## Why did you choose to cooperate with the NBA to develop the NBA Yao School?

Basketball obviously had a big influence on my personal development. I'm talking specifically about my personality and my inner development. I hope that that kind of development can be available for the next generation. I think this can be expanded, so that it applies not just to

basketball, but to children's lives in general. This isn't just about training for basketball; it's about training for life. It can help in making decisions, in facing difficulties, at school, and we want the participants to have a chance to try these things out.

## Parents in China are well-known for their emphasis on academics, to the exclusion of athletics. What would you say to parents who question the value of sports over grades?

An important point is that sports help develop a competitive spirit. Taking exams is a kind of competition. Studying and excelling academically is a kind of competition. Sports do an excellent job of fostering that competitive spirit. Nothing is easy. In sports, you compete directly against others. In China, when you take exams, what you want to do is get into a good school, and then get a good job so you can have a successful career. But no one's career is a solo effort, it's always collaborative. Playing sports teaches you not only to develop yourself, but then also to work with others for greater success.

## How will you measure the success of the NBA Yao School?

Our hope for the school is that the kids that come out of our program will be able to speak confidently, will actively communicate with others, that they'll take the confidence they learn here on the basketball court and be able to use it effectively in any situation they face. Of course, my own personal goal for the school is that 20 years from now, one or more of our participants will remember the importance of what they learned here and find a way to come back and teach that to students of the future, and then I'd be very happy.

## What do you think about LeBron James going back to Cleveland?

[Chuckles] He wanted to go home.

Learn more about the NBA Yao School at [www.nbayaoschool.com](http://www.nbayaoschool.com)

The Brooklyn Nets will play the Sacramento Kings in the NBA Global Games 2014 on October 15 at 7pm at the MasterCard Center in Wukesong. Tickets are available by calling 400-610-3721, or online at [en.damai.cn/event/tickets\\_69342](http://en.damai.cn/event/tickets_69342).



PHOTO: MITCHELL PE MASLUN

**POCKETSTRINGS**

Anyone with musical pretensions would be delighted by this handy training guitar. It's small enough to fit in your pocket and the sleek design extends into a four- or six-fret version.

**taobao.com**  
**RMB 277**

**WHISTLE ACTIVITY MONITOR**

Get closer to Fido than ever before with this dog tracking device. It attaches to your dog's collar and sends regular updates to your phone letting you know exactly what he's doing all day while you're at the office.

**taobao.com**  
**RMB 1,218**



# Gizmo Gifts

by Paul Ryding

*Every month the Beijinger reviews a range of gadgetry so you don't have to. This month we looked into ways to delight your pals with the perfect birthday gift.*

**SCRIBBLE**

A seriously cool tool for anyone, but especially someone working in design, the Scribble is able to capture and reproduce any color its sensor comes into contact with. Originally launched through a Kickstarter campaign, it recently became available from their official website.

**getscribblepen.com**  
**RMB 915 (excluding delivery costs)**

**SLEEPPHONES**

The answer to all your nighttime strangulation fears, Sleepphones ensure that no more do you need to wear earphones while watching Seinfeld in bed and wake up with them wrapped around your throat. Hurrah!

**paipai.com**  
**RMB 350**

**RETRO N 5**

It's back to basics with this old school games console. It comes with built-in NES, SNES, Sega Genesis, Famicom, and Game Boy Advanced systems, as well as Bluetooth controllers ensuring your entertainment cabinet won't resemble the inside of Battersea Power Station.

**taobao.com**  
**RMB 1,834**







GET THE LOOK

# COLOR SWATCH

by Jessica Rapp

## FAI

**Co-founder of Danwei, Owner of Delia**

**His style:** "I don't follow any particular type of style, but I always admire the 'intellectual' styles from the '50s and '60s, and I always like to wear green and blue."

**Most treasured item of clothing:** "A burgundy, wool cardigan hand knit by my grandma. The cardigan was originally made for my grandfather."

## Style transformation:

Early 1990s: UK indie music scene. Late 1990s: Japanese Shibuya music scene. Post-1990: French and Hong Kong new wave cinema. "I couldn't take off my shirts and leather shoes until now."

**Who inspires him:** "I like the style of guys who are over 60 years old."

**What he's wearing:** 1970s linen shirt from Mumbai, India, 1980s Japanese school athletic shorts, 1970s leather church shoes, 1980s low-fi Casio watch, 1920s tortoiseshell wire rim glasses, made in England.



**IRENE LU**  
**Founder of Pillowbook**

**Her style:** "I like to stay away from logos, and I like to mix my own brand and investment pieces with vintage ones. I love thrifting and dumpster diving [for furniture]." Ready to wear vs. custom-made: Most of her lingerie collection is based on the idea that the customer can choose from 60 swatches of colors as well as sizing that works for them – the thought of picking and choosing her own design makes Irene giddy: "It makes you feel like you're part of the whole process."

**Favorite colors:** Purple and gray

**What she's wearing:** Dudou and bralette from Pillowbook, jeans from Uniqlo, shoes from boutique store in French Concession, jeans from Uniqlo, lingerie by her, tension rings by Niessing.



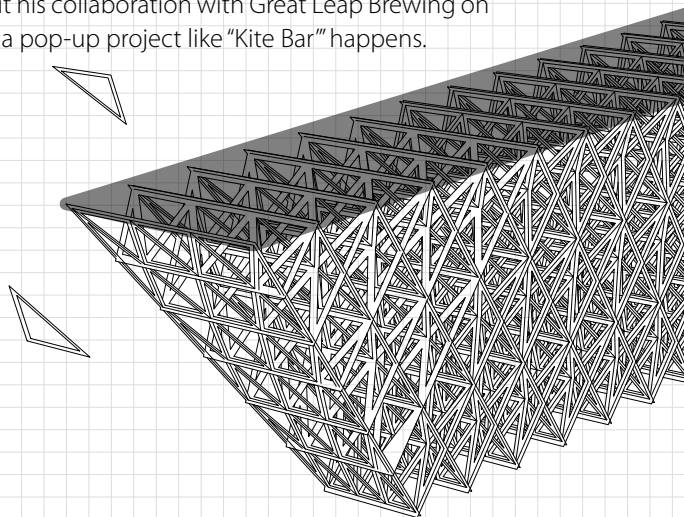
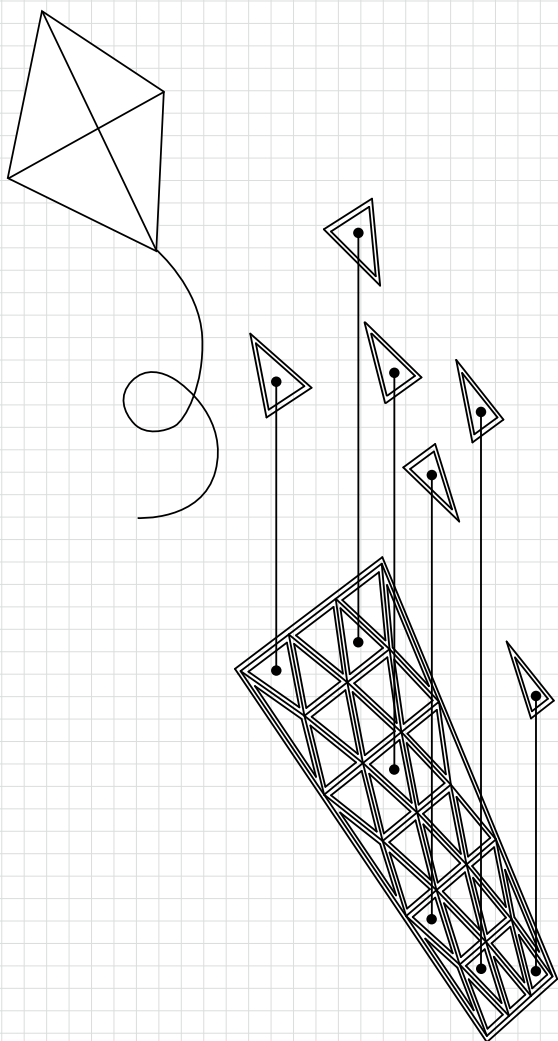
# KITE BAR

## REINTERPRETING TRADITIONAL AESTHETICS FOR THE PLAYFUL MODERN WORLD

by Erin Strong

Beijing Design Week is one of the best weeks to get out of your comfort zone and go exploring. Unleashed across the city landscape are various projects that seek to encapsulate the ethos of design as well as inform

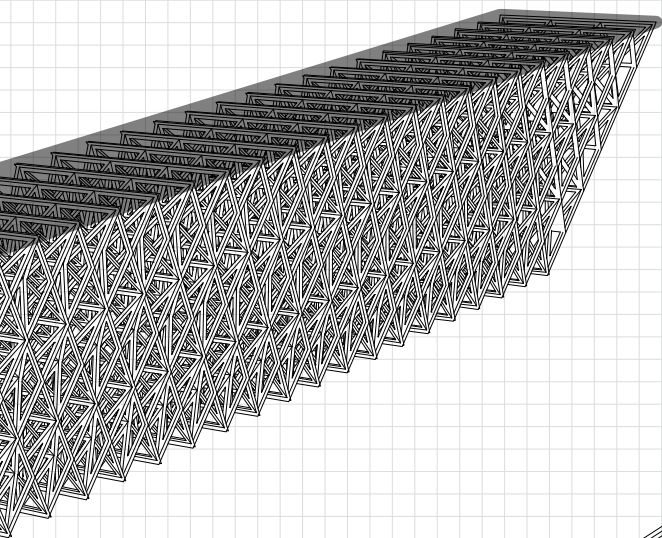
people about the interesting dialogues that are happening in the world of architecture, graphics, and more. We spoke with Bill Webb from Make Architects about his collaboration with Great Leap Brewing on how a pop-up project like “Kite Bar” happens.



### DESIGN

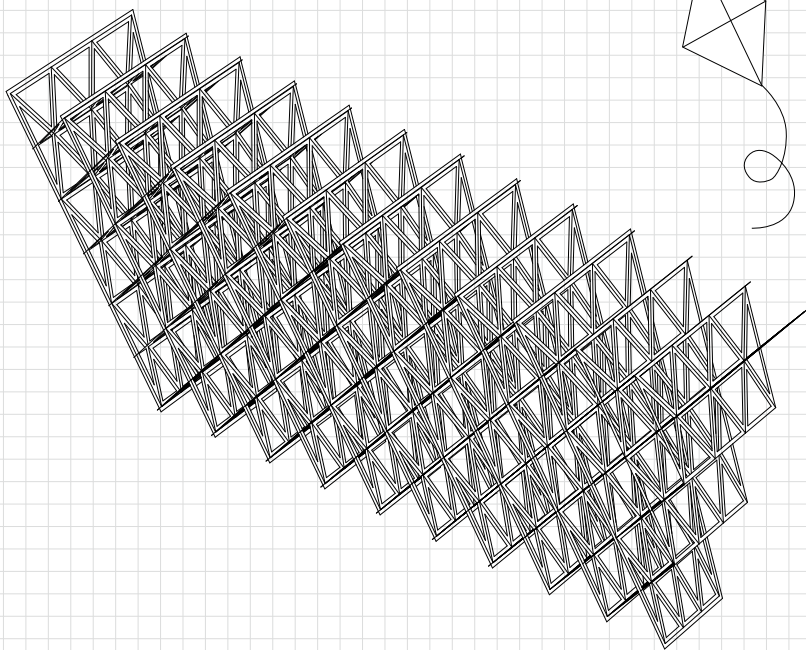
To reflect the “cacophony of historical references” a city like Beijing has to offer, a traditional craft – kite making – was selected to reflect a unique cultural pastime that has survived the bombardment of modern city development. By re-interpreting the old and bringing it into the current light, discussions surrounding the impact of a pop-up space, and cultural significance of past and present design, can be combined. As for where the project is placed, the environment is taken into great consideration in terms of both physical applications and social influence. Great Leap Brewing is an iconic modern brand in Beijing that employs its own local craft – beer brewing – and through this initiates and propels social interactions. The Number 12 Xinzhong Brewpub, where ‘Kite Bar’ is located, will bring design discussion to a newer audience who may not usually encounter design, embodying the spirit of Beijing Design Week.

PHOTOS: COURTESY BILL WEBB/MAKE ARCHITECTS



## INSTALLATION

With the development of technology, a pop-up project can act as more than a physical engagement of space, but as a communicative hub that has a broader output in regards to ideas and discussions. Video and social media are increasingly becoming popular channels to research, compile, and communicate ideas, and as such the use of multi-media techniques are expanding. During Beijing Design Week, the use of social technology, like video and social messaging, is encouraged from both the BJDW participants and the public, to further connect ideas regarding the future of design.



## MANUFACTURE

Material choices are fundamental in maintaining a successful project and the selected materials must be used in ways that enhance their inherent properties (tension, compression, flexibility) while staying true to the design. A project like "Kite Bar," which reflects the social variability found in bar discussions along with qualities found in traditional kite making, needs to have playful qualities. Oriental strand board (OSB) is the primary material used for "Kite Bar" as it is capable of bearing heavy loads while remaining in its unique geometric lattice design. It is also hugely affordable and environmentally sound, qualities that are highly valued by designers and voyeurs alike.

Open from September 26 at Great Leap Number 12 Xinzhong Lu Brewpub, everyone is encouraged to go and interact with this playful pop-up project, and discuss over a pint or two the energies Beijing Design Week brings to the city.

Bill Webb is an architect for Make Architects, a highly creative, employee-owned, studio with prominent knowledge regarding advanced architectural techniques applied to the creation of iconic buildings. [www.makearchitects.com](http://www.makearchitects.com)



# AUTUMN IN SUZHOU

SHANGHAI'S COOLEST SATELLITE CITY MAKES A GREAT WEEKEND GETAWAY

by Steven Schwankert

Suzhou may be one of the most chill places in China. While it's not a winter warm-weather destination like Guangxi's Yangshuo or Yunnan's Dali, Suzhou is a low-rise, low-pressure city that's on the verge of becoming a Shanghai suburb, only 22 minutes away by high-speed rail. If Shanghai commuters start becoming the majority in Suzhou, then suburbia will never have been so cool.

No article about Suzhou would be sufficiently cliché without including the Chinese idiom that mentions it: "Above there is heaven; below there is Suzhou and Hangzhou" (上有天堂，下有苏杭). Marco Polo visited in 1276, and may have been the first person to compare the city and its canals to Venice.

Even for travelers who have visited Suzhou before, the city may surprise. What was once a quaint garden town has turned into a very cool city of 4 million, built along the shore of Lake Tai. Formerly where Shanghaiers went to get out of town for the weekend, this outer suburb now features two subway lines, one of which is particularly helpful when arriving by train, as the station is quite far from the city center.

Suzhou is still best known for its traditional areas. The Humble Administrator's Garden, the name of which now seems anachronistic as it is the best known and most popular of the city's gardens, is more than 1,000 years old. The eponymous bureaucrat was Lu Guimeng, a Tang Dynasty government official who built the original garden,

which later became a temple. Along with Suzhou's other major gardens, it is now a UNESCO World Heritage Site.

Visitors here will realize that tourism in Suzhou is mostly about quiet reflection, the occasional tour guide's bullhorn aside. Unlike its home city, Hanshan Temple is not commemorated in an idiom, but it does appear in a poem by a Tang Dynasty poet. It is Suzhou's most popular Buddhist site, whereas Xiyuan Temple is the largest. The Xuanmiao Temple is not Buddhist, but Daoist, and trumps both of the others by being about 1,800 years old, having been constructed in 276 AD.

Unlike Venice, you won't spend much if any time cruising Suzhou's canals – they are more picturesque than navigable. However, both Pingjiang Street and Shantang Street preserve two of the oldest areas of canal-side architecture and lifestyle. Just think of them as water hutongs and everything will make sense.

One landmark familiar to Beijingers will be The Bookworm, one of the bookstore chain's two non-Beijing outposts, the other being in Chengdu. The Suzhou site is on Shiquan Jie, at the head of a street-long collection of art galleries, bars, cafes and shops. At the other end of the street is the Nanlin Hotel, one of Suzhou's very first five-star hotels, a comfortable if dated temporary residence.

Suzhou can be reached by high-speed train from Beijing in four to five hours. Not every train to Shanghai stops there, so check schedules first.



Introducing the people who matter

"BIG LOVE AND SMALL HATE RELATIONSHIP" SEE P60

"THE MEDICAL GOWN. UGH" SEE P61

"I'LL NEVER GET TO ATTEND HOGWARTS" SEE P62

"A COLD WAR, ANTI-NUKE COMEDY WITH SURREAL PUPPETRY" SEE P63

# MEET

TJ KIM // NINA GRIFFEE // JESSICA PAN // LUBOMYR MELNYK



***Check out genuine diva Mariah Carey live on October 10, as she bursts out of her diamond-studded cocoon at the Workers' Stadium and floods the capital with her extensive catalogue of chart-topping hits.***



# TJ KIM

MUSIC/FOOD BLOGGER, MUSICHEF.COM

## What was the first record you ever bought?

In 1997, when my family immigrated to Canada, I bought my first CDs (H.O.T. and S.E.E.) to stay emotionally connected to my mother country – Korea. At the time, I didn't speak English and had no friends. K-pop music and my dog Coco were the only friends that kept me company.

## Name a song or record for your time in Beijing?

"Big City, Small Love" by Wang Leehom – I know this is a love song but I think it describes my "big love and small hate relationship" with Beijing well. There are times when I feel lost and frustrated in this big city, but over the years Beijing has been very good to me. No matter when or where I go next, Beijing will always be part of me.

## What song would you want to be played at your funeral?

A sad song is the last thing I want at my funeral. Rather than having a gloomy funeral with all-black attire, I want it to be a time of celebration and remembrance for a life well lived. I would choose a song by Dennis Brown called "Things in Life," and The Beatles' song "In My Life," which will remind people of all the good times that we shared together and how life is going to be alright as long as you stay optimistic.

## Can you play any instruments?

Just like many Asian kids, I played the violin for six years in elementary school, which I didn't enjoy much. It wasn't until college when I joined an *a cappella* group (Higher



Keys) and played in several musicals that I fell in love with music and wanted to learn more. Eventually I went to Berklee College of Music to study music production where I taught myself basic piano and guitar to write songs. Now I enjoy pairing music with cooking for my blog. I also secretly love to sing and dance in my kitchen when no one is looking.

## If you could sing like one person, who would it be?

I like Michael Bublé's voice and singing technique very much, however, if I could choose to sing like one person, it would have to be Japan's Koji Tamaki.

Check out TJ Kim's latest music and food pairings at [musichief.com](http://musichief.com).

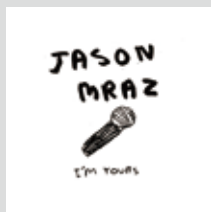
## TJ KIM'S FIVE-SONG PLAYLIST



**Yume no tsuzuki/  
Dream Continues,**  
by **Tamaki Koji**



**Cayman Islands,**  
by **Kings  
of Convenience**



**I'm Yours,** by  
**Jason Mraz**



**Ogiyodiora,** by  
**Lee Tzsche (aka  
Lee Sangeun)**



**Desfinadoby,** Stan  
**Getz, Joao Gilberto  
and Antonio Jobim**



## NINA GRIFFEE

MAKE-UP ARTIST/BODY PAINTER

### **M**ake a list of all the uniforms you've ever been asked to wear.

Well, there was the school uniform. The usual: a shirt with a tie, complete in gray, white, yellow and blue. The corollary to that was a school phys. ed. uniform, a horrible rugby get-up, in mustard and burgundy with stripes.

When I worked at a bank, the uniform was blue and purple; it was an awful fashion crime. And dressing to be a teacher was, well, similar. The uniform for Brownies is pretty universal. I got to dress up in Fernando Alonso's racing jumpsuit once. Of course, I've had various fancy dress outfits on for occasions. I wore a medical gown for a tonsil operation. On both sides of the spectrum, there were paintballing slacks, and for a wedding, a traditional *qipao*. More on that in a moment.

### **Which uniform was the most flattering?**

The *qipao*. I actually had to make myself as part of my degree in fashion design. It is a little unusual and has sleeves -- and was one of the hardest things I have ever had to create, I can vow I will never make a *qipao* again,

and salute the fine dressmakers that make them.

### **Which uniform was the worst fit?**

The paintball uniform. I don't think they're supposed to fit particularly well.

### **Did you ever feel transformed by wearing any of these uniforms?**

The racing suit -- it was fairly hilarious.

### **Did you ruin any of these uniforms? How?**

Probably a fancy dress outfit when trying to tear it into something new.

### **Which uniform did you resent wearing the most? Which uniform do you feel most sentimental about? Why?**

The school uniform. I still have my tie, and because I have never had to wear a tie since then.

That uniform was always an interesting thing. It was fairly ugly, and I think that mainly we had to wear them because our parents thought it was cute. And it went the whole nine yards, a man's tie and long gray socks -- awful. I even had to sew my name into the garments on specially printed fabric nametags. There was no way to like the uniform, however I do think it always makes sense when you have kids that all come from different financial backgrounds, uniforms help to eliminate any kind of class status.

### **Tell us a story about wearing a uniform somewhere where you felt out of place.**

Definitely paintballing. I'm not good with a gun even when full of paint, and I totally kept sliding on the paint under foot.

### **Which uniform did you have the most fun in?**

Paintball slacks. The anonymity was great.

### **Which uniform were you most mocked for wearing?**

The Brownies' uniform (even though the sash was my pride and joy).

### **Which uniform would be considered the least fashionable?**

The medical gown. Ugh.

Visit [ninagriffie.co.uk](http://ninagriffie.co.uk) to see where Nina will be painting next.





## JESSICA PAN

CO-AUTHOR, *GRADUATES  
IN WONDERLAND*

**The book on my shelf that has the most sentimental value is** *The Outsiders* by S. E. Hinton. I don't know why, but just thinking about that book makes me emotional; perhaps all the poignant books we read when we're 13 make us feel vulnerable again because it's such a transformative age. On my running path in London, someone graffitied a wall with the words "Stay Gold" – a line from the book that refers to holding onto your innocence. It's the perfect thing to see on an evening run home.

**The book I wish I had written is** *A Fraction of the Whole* by Steve Toltz. I f\*\*king love it. I re-read this every few years because it's so funny, strange and takes you on the most amazing adventure with bizarre and lovable characters. I underline sentences in books that resonate

with me – and this book is covered in pen marks. God, I hope to write something this good someday. It's the first and only novel the author has ever written, but that makes sense to me – he put all of his best ideas, characters and plot twists into this 700-page tomb of brilliance.

**The book I hide when other people are coming around is** *Bridget Jones's Diary* by Helen Fielding, but mostly because the movies don't do the books justice. I love this book so much, though – it's brilliant, pitch-perfect and so funny. People think of Bridget Jones as this idiotic character, but that's too superficial – there's always some truth or pain behind all the fumbling incidents. I saw Helen Fielding speak and she was eloquent, composed and quick-witted. Her books spawned so many knock-offs, but the imitations all painfully bad – it takes real talent to make it look so easy.

**The book I've brought with me on my latest travels is** *Into Thin Air* by Jon Krakauer was an incredibly absorbing read that had me hooked from the beginning. I was so gripped by this true story of tragedy on Mount Everest, that I buried my head in this book instead of looking at the stunning scenery while road-tripping across the South Island in New Zealand. When we went backpacking from hut to hut on the Routeburn Trail, I began to refer to each hut as Camp I, Camp II, Camp III etc, like they do on in Mt. Everest. The book is haunting, evocative and stays with you for a long time.

**The book I'd like to see adapted as a film, play, or TV show is,** um, can I say mine? Our hero, *Gilmore Girls* writer and producer, Amy Sherman-Palladino called us up and said she'd love to write the script and produce the film version of *Graduates in Wonderland*. How beautiful would a film shot in Beijing and Paris be? However, Hollywood being Hollywood, we haven't heard from her since – call us back, Amy?

**The fictional world I'd most like to be a part of is** Hogwarts. I find it depressing that I'll never get to go to school there. I hadn't read any of the Harry Potter books until I moved to Beijing, but *Harry Potter and the Half-Blood Prince* was the first English-language book I found when I arrived – I was desperate to read anything in English. I devoured it on Line 13 from Dongzhimen to Wudaokou.

*Graduates in Wonderland* is available from [Amazon.com](http://Amazon.com) and [iTunes](http://iTunes). Find out more at [graduatesinwonderland.com](http://graduatesinwonderland.com).

# DARYL PESTILENCE (SHANZHAI LAOWAI)

PUNK VIDEOGRAPHER/BASTARDS OF IMPERIALISM, LEAD SINGER AND GUITARIST

## Which TV box set do you revisit most often?

The *Sanford & Son* complete series box set. It had a fine series to work from as its blueprint (*Steptoe & Son*), and it was a fantastic, groundbreaking social satire for its era.

## What's the TV series or movie that you haven't been able to find on DVD?

*New Wave Theater*. A Cold War, anti-nuke comedy with surreal puppetry and existential interviews sandwiched between performances by cutting edge West Coast punk and experimental bands. It ran from 1981-1983 in America.

## What was your favorite movie when you were a child?

*Dawn of the Dead*. As a child the dystopia in the film was palpable. New York in the 1970s wasn't particularly dissimilar. The oil crisis, the NYPD couldn't afford salaries; enforcement was dodgy, a crap economy. Then the Son of Sam in '76 and the Love Canal clusterf\*ck upstate. The collapse of American society depicted in Romero's film was a reflection of those things and that was horrifying. I became obsessed with *Dawn*. It was my *Star Wars*.

## What's your favorite film musical?

*Rock 'n' Roll High School* could have coasted on the Ramones and endeared itself to me, but it's an infectious fun viewing experience. Roger Corman had the wisdom to produce a punk version of an AIP (American International Pictures) beach party film for the '70s. What the film lacked in budget it sure made up for in moxie. It had a great soundtrack too.

## What movie do you refuse to watch on principle?

American superhero movies. They were mind-numbingly insipid in the '70s and nothing has changed.

## What film do you wish you could change the ending of? Describe the new ending.

*The Breakfast Club*. I'd have had the Nazi werewolves from *An American Werewolf in London* come in and machine gun the leads while they were in detention.

## What's your favorite sequel?

*The Good, the Bad & the Ugly*. Leone tossed into his Western adventure a civil war back story that was a metaphor for the futility of the Vietnam War, and he had the balls to transform a sympathetic hero from the second film into a brutal villain.

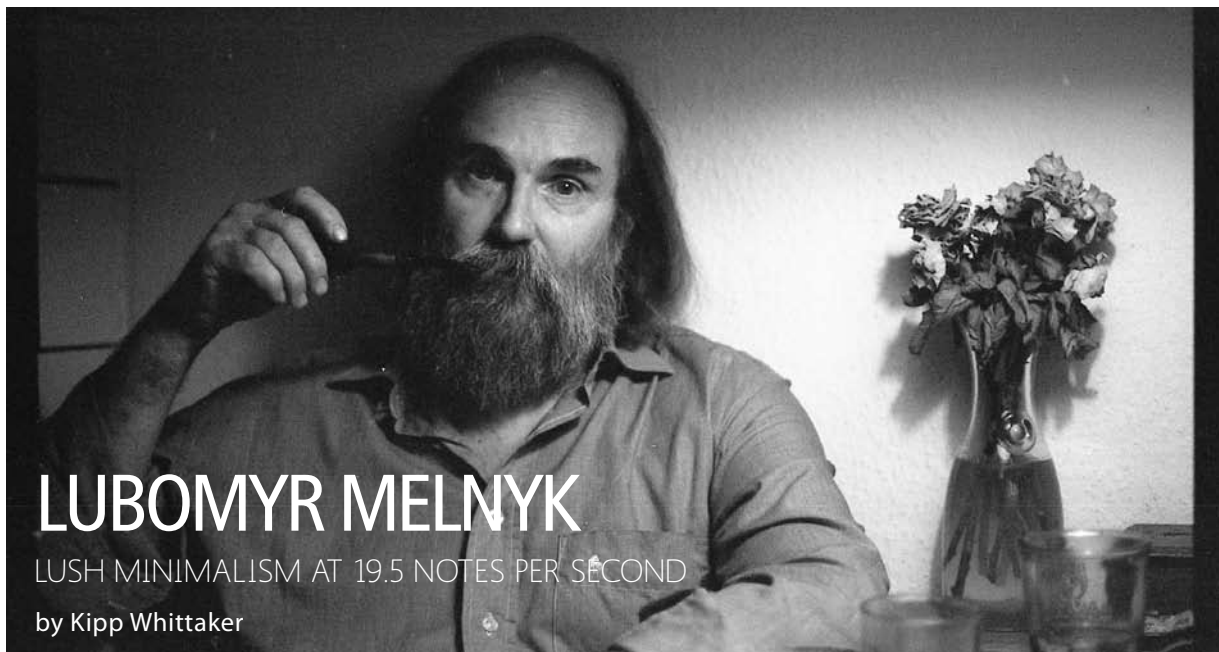
## What was the first pirated film that you saw?

It had to be a skin flick. I'm thinking Marilyn Chambers in *Insatiable*. In the early '80s, VHS prerecords were like seventy bucks for a flick. FBI warnings be damned, a friend dubbed it from a rental tape.

Look out for Shanzhai Laowai as he performs live with the *Bastards of Imperialism* at Beijing Drunk Fest on Oct 25.







## LUBOMYR MELNYK

LUSH MINIMALISM AT 19.5 NOTES PER SECOND

by Kipp Whittaker

Lubomyr Melnyk, a pioneer of “continuous music,” will be dropping by Yue Fu this month to present his minimalist piano technique based on extremely rapid notes and martial arts-like discipline, resulting in a constantly evolving tapestry of sound.

### What would you be if you weren't a composer or pianist?

Oh dear, this is difficult. I assume you mean what I would like to be. Maybe impossible to answer, but in truth, I would like to be an angel. If God would give his blessing.

### How would you describe your typical process of creating a composition?

Usually, but not always, the music starts with a small musical phrase or event which I find beautiful and “solid.” Then, it stays for days or weeks inside me and I play it every day, and every day it grows and becomes a new flower, or sometimes a forest.

### Do you still collaborate with dancers? It would be nuts if you played with a Peking Opera troupe or a limber pack of Beijing aunties.

Well, I would like to, but for now, I have not collaborated for many years with any dance company or group. Still, I like your idea very much, to combine this music with a limber pack of Beijing aunties. It sounds to me like this would be a meaningful pleasure for us all.

### Is there anything in your playing or compositions that you feel is informed by Chinese music or by themes that you consider Eastern?

Actually, a lot! This music was born out of the East, even if the musical character of my tonal language is Western. The actual ability to play this music at all, because of its complexities and transcendental nature, are totally Eastern. I owe so much to China and Japan for their ancient knowledge, which is more and more important today, as the world becomes more and more synthetic and shallow. The Chinese creation (or discovery) of *taiji* has been crucial in my development as pianist. Without *taiji*, I would be unable to perform, or even imagine the things that I do on the piano.

### I've read that you prefer intimate spaces, opposed to large concert halls for performing Continuous Music. What would be your ideal venue or landmark to perform at in Beijing?

My perfect space would be a simple large room, with wooden floors, walls and ceilings. Each person could lie down on the floor and close their eyes and let their mind carry them weightlessly on the surface of this river of sound that I am playing. Just candlelight if it is dark in the room, or no light because the purpose of my music is not to glorify me, but to glorify each person's existence.

Check out Lubomyr Melnyk at Yue Fu on October 18.

What are you planning to do?

# EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

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

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



## STEVE AOKI

**OCT 17** – Experience Steve Aoki as he brings his mutant breed of electrohouse to this year's Future Music Festival. Known for his highly explosive live sets, this innovative star of the mix will be joined by Spark, Ouyang, Blackie, Oshi, and many more. RMB 380 (advance), RMB 280 (early bird). 9pm-late. Tango 3/F (134 2636 2636)





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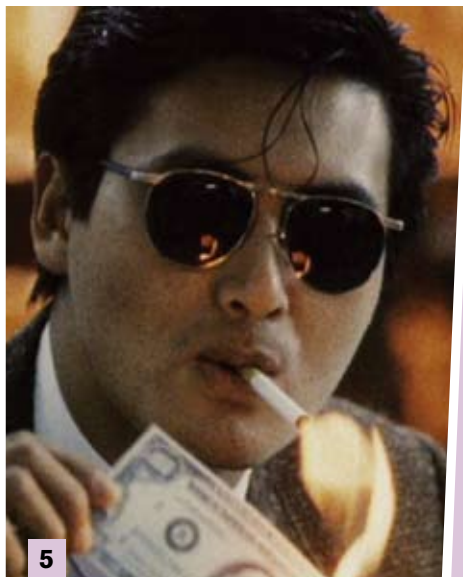
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## 1. SPOOKED HALLOWEEN

**OCT 31** – Unleash your deviant side on the spookiest night of the year. This is the one day where you are officially allowed to hang your freak flag high. There will be free body paint and hair styling at the door. RMB 100, RMB 60 (advance). 10pm-late. Lantern (185 0040 7732)

## 2. BEIJING AUTUMN CRAFT BEER FESTIVAL

**OCT 10** – Come check out the inaugural craft beer festival, with Slow Boat Brewery hosting over 20 of China's top microbreweries. It will bring together all of the flavors of autumn, with delicious eats, cool music and great times. RMB 80. 10pm. EAST Beijing (8426 0888)

## 3. GOA PRODUCTIONS PRESENTS: EXPERIENCE FESTIVAL WARM UP

**OCT 25** – Make sure to check out DJ Note, Rigel Made, and Acid Echoes as they drop some seriously otherworldly tunes. They will be decking the halls with their psychedelic flair as always, to create an undeniably unique party vibe. RMB 50, RMB 60. 10pm. Dada (183 1108 0818)

## 4. CARCASS

**OCT 9** – Break the chains of your hectic schedule with these innovators of death metal, presented to you by the folks at Thrasher Magazine for their 14th anniversary. You can expect a really evil night of thrash from these dark dudes. RMB 380, RMB 300 (advance). 8pm. Yugong Yishan (6404 2711)

## 5. MURDER AT CASINO FATALE

**OCT 18** – Dust off your sleuthing skills for Intercontinental Beijing Financial Street's unique murder mystery dinner experience. The event features a live, interactive performance from Hong Kong-based Get Real Theatre Company, set in a casino. Ticket includes dinner, games, the live show and a lucky draw. RMB 988. 6pm. Intercontinental Beijing Financial Street. (5852 5921)

# DON'T MISS

## MOVIE NIGHTS

### THE SHOOTING

**OCT 5** – Two men hired by a mysterious woman to accompany her on a cross-country journey are tracked by a mysterious gunslinger determined to kill them all. Free. 7pm. Meridian Space (5160 0496)

### THE FISHER KING

**OCT 6** – In one of his more emotionally intense roles, the late Robin Williams plays a deranged homeless man who teams up with a DJ hell bent on redemption to recover an item believed to be the Holy Grail. Free. 9pm. Dada (183 1108 0818)

### THE WILD BUNCH

**OCT 9** – Having possibly the bloodiest opening and closing battle scenes in screen history, an outlaw gang battle the changing landscape of the Texas-Mexico border in the year 1913. Free. 7pm. Meridian Space (5160 0496)

### A TOUCH OF ZEN

**OCT 12** – The first Chinese film to win an award at Cannes Film Festival, this opus from director King Hu is a blend of Chinese myth, martial arts, and Buddhist philosophy. RMB 50 (RMB 30 for students). 6pm. Culture Yard (8404 4166)

### EL TOPO

**OCT 12** – A bizarre Western film that mashes Christian symbolism and Eastern philosophy as a mad gunfighter and his naked son set off on a murderous mission against four quick draw Zen masters. Free. 7pm. Meridian Space (5160 0496)

### THE MASQUE OF THE RED DEATH

**OCT 13** – Nothing screams Halloween more than a Poe classic adapted for the big screen. Prince Prospero, amidst an atmosphere of debauchery and depravity, is intrigued by the arrival of a hooded stranger. Is it Satan or someone worse? Free. 9pm. Dada (183 1108 0818)

### RED WHITE

**OCT 19** – A documentary film following the struggles of people from Red White, a small Sichuan town, as they try to overcome the struggles of life born from the devastating 2008 earthquake that claimed 100,000 lives. RMB 50 (RMB 30 for students). 6:30pm. Culture Yard (8404 4166)

### A CHINESE GHOST STORY

**OCT 26** – Marking the emergence of Hong Kong filmmaking and inspiring a host of imitators expect a blend of horror, Chinese folklore, romance, and comedy all delivered in one refined package. RMB 50 (RMB 30 for students). 6:30pm. Culture Yard (8404 4166)

### THE SEVENTH SEAL

**OCT 27** – Black Death is ravaging the country as a knight and his squire travel home. Death approaches the knight and says it is his time, but the knight, determined to fight for his life, challenges Death to a game of chess to decide his fate. Free. 9pm. Dada (183 1108 0818)



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## 1. TOCOTRONIC

**OCT 18** – These guys are helmed as the German Pavement. We hope they have the same lackadaisical style and verbose lyrical meandering that defined a generation. Regardless, they wouldn't be flown all the way over here on the Goethe Institute's dime if they weren't worth it. Free. 6pm. Yugong Yishan (6404 2711)

## 2. COMEDY CLUB CHINA PRESENTS: COMEDY DIM SUM

**OCT 11** – Watch Beijing's best and delicately pervy funny people blast through lightning quick sets of their best comedic material. These guys know how to party, even if they are genuinely tortured souls. RMB 50. 7pm. 4corners (6401 7797)

## 3. NBA GLOBAL GAMES

**OCT 15** – Get over to the MasterCard Center and watch the Sacramento Kings and Jay-Z's Brooklyn Nets will duke it out in an international pre season game to connect with China's fierce lovers of the game. RMB 200. 7pm. MasterCard Center (400 610 3721)

## 4. BEGINNERS MAHJONG WORKSHOP

**OCT 12, 26** – Who doesn't want to lose their lunch money to some neighborhood grannies? Join Culture Yard's mahjong experts as they show you the ropes of this addictive Chinese past time. RMB 80, RMB 40 (student). 10am. Culture Yard (8404 4166)

## EVENTS

### 1. MONO

**OCT 17** – Often mentioned as one of the top four post rock bands in the world, this Japanese supergroup brings their highly acclaimed catalogue to Beijing for an evening of dynamic and meandering experimental music. RMB 220, RMB 180 (advance). 9pm. Yugong Yishan (6404 2711)

### 2. XIAN'S TWO-YEAR ANNIVERSARY PARTY

**OCT 18** – Celebrate the two year anniversary of one of Beijing's best-loved whiskey bars with live music and drinks from the afternoon way into the wee hours. Free with RSVP. 3pm-Late. Xian Bar. (8414 9810)



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## EVENTS



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### 1. GUEST CHEF JEAN-MARC BOYER AT TRB

**OCT 25** – Michelin-starred chef Jean-Marc Boyer returns to Temple Restaurant Beijing to cook a special five-course dinner (plus wine pairing). Don't miss this chance to experience the unparalleled culinary creativity that this French chef has become known for. RMB 788. 6pm. Temple Restaurant Beijing (8400 2232)

### 2. TAVEY LIN & THE SOLID GOLD DREAM MACHINE

**OCT 18** – Tavey's back with some tasty soul jams to mash your potatoes into the midnight hour. These guys know how to build a groove and how to make any venue into a sweat factory. 10pm. Temple Bar (131 6107 0713)

### 3. LANTERN REBIRTH

**OCT 17** – Join Lantern for their triumphant return, as they show off their new renovations. Instead of the series of small rooms, it will now just be two equally sized romper rooms, each with their own uniquely brutalist style. RMB 30. 10pm. Lantern. (185 0040 7732)

### 4. UNTOLD

**OCT 17** – Untold's originality has set him apart from his contemporaries in the field of dubstep and landed him releases on Hesse Audio and Soul Jazz. Now, this London-based producer will bring his razor sharp vibes to the capital for an evening of deeply informed electronic music. 10pm. Post Mountain Space (1108 0818)

**1. DAVID BINNEY**

**OCT 9-11** – Experience the mastery of Dave Binney, world-renowned alto saxophonist and composer, for not one, not two, but three nights in a row. He will be joined by his full ensemble, featuring pianist John Escreet, bassist Matt Brewer, guitarist Wayne Krantz, and drummers Dan Weiss and Obed Calvaire. RMB 80. 8pm. Yue Fu (5204 9698)

**2. LUBOMYR MELNYK**

**OCT 18** – Ukrainian Pianist Lubomyr Melnyk, known for his “continuous music,” takes the stage with a set of compositions

for a unique deep listening experience that will explore the limits of the piano and human ability. RMB 50. 8pm. Yue Fu (5204 9698)

**3. DADA LIFE**

**OCT 8** – This Swedish DJ duo from Stockholm will be warming up the masses for Future Music Festival's Pre-Party. Ranked 38 in DJ Magazine's list of top 100 DJs, this dynamic duo definitely knows what's up. RMB 280-380 (free entry with festival ticket). 10pm. 5F (134 2636 2636)



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# WHY I DON'T USE WECHAT

by George Ding

**E**very time I tell someone I don't use WeChat, they look at me like I rub two sticks together to make fire.

*You don't use WeChat? Seriously?*

Seriously. And yet, somehow I'm still alive.

Even though I don't think it's a big deal, people will start guessing why I eschew the app, like I'm making a personal stand.

*Are you against WeChat? Do you hate technology?*

*Are you trying to be different?*

Yes, instead of vaping or getting a tattoo, I chose to be different by adopting a lifestyle where my individuality is only revealed when someone asks me whether I've downloaded a specific app, usually at the end of a conversation.

That's what I'd like to say, anyway. Usually I just mumble something self-effacing instead.

But even then, some people won't let it go. They'll try to convert me to WeChat, like they're saving a benighted soul. Here are some reasons I've heard and what flits through my mind:

## **But everyone's using it.**

Nope. Not me.

## **But I'm on it.**

You are? Then I'll download it right away!

## **But how will I contact you?**

Gee, I guess there's no other way than phone, text, handwritten missive, email, Gchat, Twitter, Weibo, Facebook, and LinkedIn.

## **You can see what your friends are doing.**

I get enough FOMO from Facebook already.

## **You can turn any animated GIF into a custom sticker.**

Okay, that is actually pretty sweet.

## **You can share all the cool things you're doing on Moments.**

Thank you for assuming I do cool things.

## **WeChat is cheaper than texting.**

And texting is cheaper than messenger pigeons, so text me.

## **I can't send you audio and video messages through text.**

What makes you so sure that what's missing in my life is seeing and hearing more of you?

I want to take a moment here and apologize to every vegan I've met. I shouldn't have tried to convince you to eat ham.

I also want to state definitively that I'm neither a curmudgeon nor a Luddite.

In fact, growing up, I'd always looked down on those who didn't understand or embrace technology. But with this series of tubes that is the WeChats, it seems the tables have turned. Now people give me the same pitying look I gave my father when he asked whether he'd still get email if he turned his computer off.

Frankly, it's a testament to WeChat's popularity and influence that the app has become the default tool for communication and social networking in China, not to mention a barometer for whether someone is a normal, functioning human being. But how long will that last? I remember people expressing the same level of shock and incredulity when I told them I didn't have a Weibo. (I eventually got one.)

Perhaps nature bestowed humans with the same planned obsolescence we bestow upon our creations. Perhaps we're all doomed to go from being brand new to being discarded for something similar of the next generation. Maybe it's not so much that we slide back into the Stone Age, but that our feet fail to fly at the speed of new.

I'm going to get WeChat. I'll get it right when the next big thing comes along. I'll keep my computer on so I can still get emails. I'll make a fire. Who's got two sticks I can borrow?

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