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The rise of specialty coffee in China

Jan. 15-28

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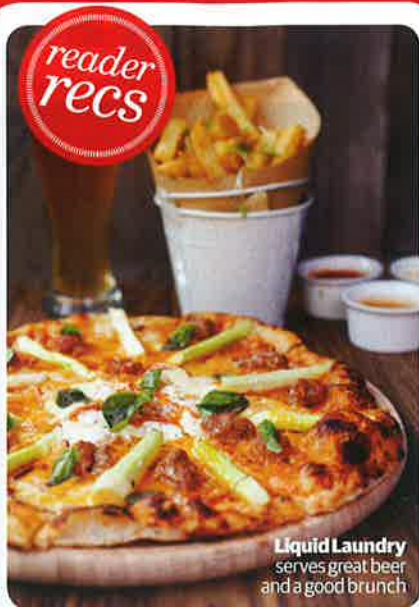


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DINING



Liquid Laundry serves great beer and a good brunch

American | Liquid Laundry



laowai_zuishanghai: "I've been there once for after dinner drinks and the beer was excellent. The price is fair compared to other breweries with lower quality beer. A foodie friend recommended their brunch, saying it was one of the best in Shanghai."

Find it: 2/F, K Wah Center, 1028 Huaihai Zhong Lu (near Donghu Lu), 淮海中路 1028 号嘉华坊 2 楼 (近东湖路), Tel: 6445-9589

Yunnan | Mia's Yunnan Cuisine



millera9: "I can't believe this place isn't busier. It was exactly what we were looking for—a quiet atmosphere with tasty food. Mia's Kitchen is one of the better places I've been to. My favorite dish was the Yunnan ham with pomegranate flower. The fried goat cheese was also interesting."

Find it: Rm 102, YWCA Building, 133 Yuanmingyuan Lu (near Beijing Dong Lu) 圆明园路 133 号女青年会大楼 102 铺 (近北京东路), Tel: 5386-6011

French | Paris Rouge



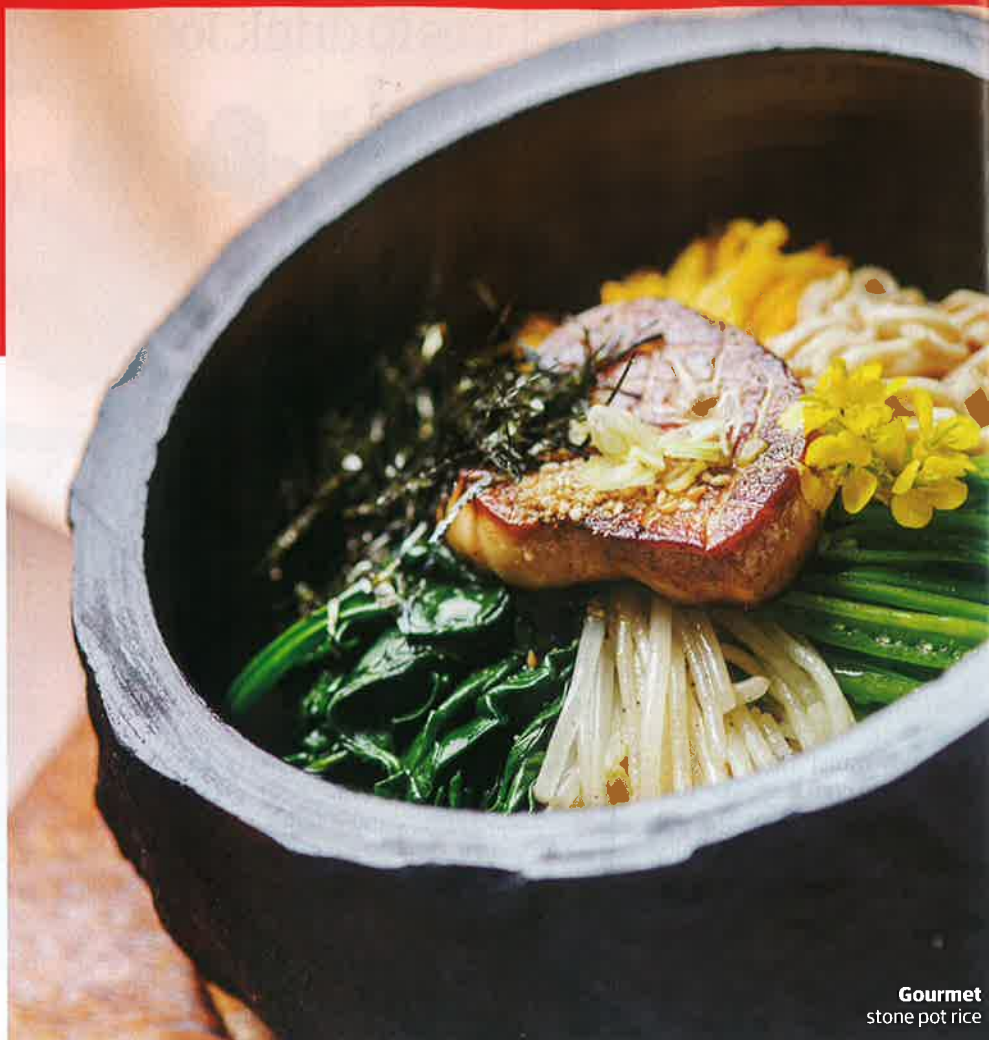
emma_d_liu: "I like the way they present their menu. The service is really warm,

and the food excellent. Each plate is well-presented in a lovely way. Loved the beef Wellington. It was way beyond my expectation and I'll definitely will go for dinner again."

Find it: Rm 102, YWCA Building, 133 Yuanmingyuan Lu (near Beijing Dong Lu) 圆明园路 133 号女青年会大楼 102 铺 (近北京东路), Tel: 5386-6011

Had a great experience at a restaurant? A lousy one? Tell Shanghai by leaving a comment on the site! Every issue we feature the best comments in the magazine.

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Gourmet stone pot rice

find of the week

Cultural Exchange

CHI-Q's foie gras bibimbap is a melting pot of bold flavors

When we spoke to Jean-Georges before the opening of CHI-Q—the Bund-side modern Korean restaurant venture with his wife Marja—he named the roasted foie gras bibimbap (¥118) as one of his favorite dishes on the menu. Using the traditional stone pot rice as a base, Jean-Georges puts his stamp on the dish with a luscious piece of seared

goose liver, injecting a slice of his French culinary background on this Korean staple. The highlight of the dish is the fiery chemistry between the foie gras and gochujang (red chili paste), a loud and bold blend of flavors that represents the distinct signatures of

the two cuisines in play. Laced with sesame oil, thin shreds of mushrooms, seaweed and vegetables (yellow zucchini, spinach and bean sprouts) serve as a light counterbalance to the pungent characteristics of the main stars, and elevates a humble Korean dish in a way that makes perfect sense. This is probably

the best example of what Mr. & Mrs. Vongerichten had set out to accomplish with this cross-cultural food collaboration at CHI-Q.

★ Dominic Ngai

Find it: 2/F, 3 Zhongshan Dong Yi Lu (near Guangdong Lu) 中山东一路 3 号 2 楼 (近广东路), Tel: 6321-6622