

City

WEEKEND

城市周报 www.cityweekend.com.cn



TRAVEL
FLOWING
DOWN
VANG
VIENG

WINO
SIP AND
COOK

SEP. 17 - OCT. 7

ISSN 1009-4954



Download the
City Weekend
iOS App!

SINO SNACKS

A bite for every holiday

NEW EATS
1921 Gucci,
Flames and
Grains

17



THE DISH
The importance
of knife skills

20

TOP THREE
Grilled cheese
sandwiches

24



IN THE KITCHEN
Joe Diaz of Le Royal
Meridien Shanghai

24

W BAR
ANG and
Bar

28

EAT & DRINK

EAT THIS

GREEN ON PIZZA

MERCATO TOPS ITS PIES WITH PANCETTA, SUMMER GREENS, RICOTTA AND HERBS

Pizza is the ultimate comfort food. Diving into a freshly baked pie topped with mounds of cheese has become a ritual at the end of stressful days (a glass of wine optional). Mercato is our usual choice of venue to carry out this gluttonous and therapeutic act.

We've worked our way through the pizza section of their menu, which changes slightly every few months with seasonal touches. One of our recent favorites is the pancetta, summer greens, house-made ricotta and herbs (¥128). The evenly charred crust is perfect in flavor and texture, thanks to the

wood fire oven—one of the centerpieces of the restaurant. The carnivorous side of us loves the salty, crispy pancetta slices, which work perfectly with the creamy ricotta to form an indulgent pairing.

To lighten things up, a medley of green vegetables, spices and herbs—kale, asparagus, green chilies and dill—adds distinctive and refreshing touches to the combination. It's probably one of the best ways to consume part of the recommended daily servings of vegetables. ***Dominic Ngai**

Find it: 6/F, 3 Zhongshan Dong Yi Lu (near Guangdong Lu)
中山东一路3号6楼(近广东路), Tel: 6321-9922



A medley of
seasonal vegetables