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WEEKEND

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PUNK LEGEND

MIKE WATT

JAMES TURRELL'S
IMMERSIVE INSTALLATIONS

WIN
¥1,600 AT
VUE

THE DISH:
THE CASE
AGAINST
"SOFT
OPENINGS"

SHANGHAI'S 25 BEST DISHES

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Don't even think of leaving Shanghai without a taste

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CHANGJIAO TANG MIAN "LONG-LEGGED" SOUP NOODLES

This hidden *longtang* stall does one dish: pencil-thick noodles boiled in a piping hot broth with chunks of pork and freshly poached baby bok choy. Celeb chef Anthony Bourdain sampled a bowl for his Shanghai episode of his show *Parts Unknown*. Perhaps that's why they're asking a princely ¥30 per bowl. Nevertheless, noodle stalls like this are a dying breed here. Best get a taste while you still can.

Find it: Lane 166 Zhaozhou Lu (near Jinan Nan Lu) 肇周路166弄 (近济南南路)



MERCATO RICOTTA WITH SEASONAL JAM

On the menu it reads like a confused, misguided and perhaps even misplaced dessert. But this appetizer at Jean-Georges Vongerichten's Italian restaurant is deceptive. It proves to be a crafty combination of textures and tastes. Sweet seasonal jam is a flavorful foil for savory, creamy homemade ricotta cheese. It all comes together beautifully when smeared over a gently toasted slice of sourdough bread. The bread will run out before the cheese. Save it. You'll want to smear this on almost everything else that comes to the table. **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 DA SCALLION PANCAKES

A Da Cong You Bing is run by A Da. He has been dubbed "the god of scallion pancakes" by locals and has been plying his trade for more than three decades. Last year, news of the closure of his stall due to licensing issues. Thankfully, he has since resumed operations, and, just like before, there is a perpetual line, so be prepared to wait, and then plan on waiting some more. The payoff is worth it, though. These pancakes are absolutely divine. They go for ¥6 a piece with a maximum order of five pancakes per person.

Find it: 41 Tianping Lu, (near Huaihai Xi Lu) 天平路41号 (近淮海西路), Tel: 6282-9260



GOGA SOFT SHELL CRAB SLIDERS

Goga is run by Shanghai veteran chef Brad Turley, serving California cuisine with Pacific Rim influences on a short, regularly updated menu. Among the unforgettable dishes, we picked the Soft Shell Crab Slider (¥75), a wonderfully battered crab stacked with bonito flakes, mixed Asian salad and house sauce. Only available during lunch, Thursday-Sunday.

Find it: 1 Yueyang Lu (near Dongping Lu) 岳阳路1号 (近东平路), Tel: 6431-9700