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September 2017

# SHANGHAI BY DESIGN

Cross-cultural architect
Lyndon Neri eats, drinks and
finds inspiration in China's
creative capital

Meerkats and raccoons await in Seoul's cafés

Amy Besa reclaims the Philippine culinary narrative

Groove to Brisbane's pulsating music scene

Manila's last-standing
Art Deco buildings

### O Global

## Over the moon

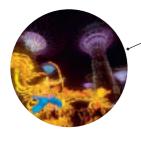
Chinese communities across Asia and the world pull out all the stops for the return of the Mid-Autumn Festival next month

FESTIVAL



### Manila

Learn Pua Tiong Chiu, a popular traditional game among Filipino-Chinese. To win the biggest slice of mooncake, use the die to roll four fours or five of a kind.



### Singapore

Catch a reading at a public NLB library or make your own lantern at **Gardens by the Bay** and observe the stunning light display from September 22 to October 8.





### Hong Kong

The boisterous

Tai Hang Fire Dragon

Dance, involving joss
sticks and pomelos,
is one of Hong Kong's
biggest draws. This
year's dance takes place
from October 3 to 5.



### Ho Chi Minh City

Saigon Buddy Tours offers food tours on motorcycles, and you can sign up for a festival food tour while watching children play with lanterns on the streets.



### Shanghai

For a laid-back experience, visit the ancient town of **Zhujiajiao** – an hour's drive from Shanghai – and feast on mooncakes in one of the riverside teahouses.



### MOONCAKES WITH A TWIST

Less-than-traditional varieties to sample in Taipei

### Sherwood Hotel and Howard Plaza Hotel

Hotel bakeries have led the way in healthier mooncakes, substituting other ingredients for egg yolk. This year, try Sherwood Hotel's Earl Grey mooncake and Howard Plaza Hotel's persimmon mooncake.

### Cha Cha Thé

Tearoom Cha Cha Thé offers several Mid-Autumn gift sets that include oolong, black and infusion teas. Popular sets include mooncakes with chestnut and pomelo and their signature golden jelly made with dried osmanthus.

### Hoshing 1947 and Boite de Bijou Two beloved Taipei

bakeries are collaborating for the first time to make cakes and puff pastries with local ingredients such as mango from Tainan and black peanuts from Yunlin. The result is a robust blend of sweet and savory.