

mabuhay

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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

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.



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.



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.



Shanghai

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

From dice games to dragon dances, Mid-Autumn Festival is celebrated in many ways among Chinese communities around the world every 15th day of the eight lunar month. This year, the festival falls on October 4, when the moon is said to be at its brightest. In South-East Asia and Hong Kong, lanterns are lit to symbolize the brightness of the moon. In Taiwan, large crowds gather around barbecues in public parks and on sidewalks, and children make hats out of pomelo peels, as the fruit is said to be the favorite of Chang'e, the moon goddess who – legend has it – drank an immortality elixir and floated to the moon. And let's not forget mooncakes, the food most synonymous with the festival. Traditional varieties contain lotus seed, red bean or roast pork fillings, and a salted egg yolk at the center to symbolize – you guessed it – the moon. Recently, pastry chefs have also begun making more creative renditions of the mooncake – just one of the many reasons to look forward to the return of the Mid-Autumn Festival. – **Dana Ter**



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.

MOONCAKES WITH A TWIST

Less-than-traditional varieties to sample in Taipei

Sherwood Hotel and Howard Plaza 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.

