

REAL READER RECOMMENDATIONS



Indian Kitchen gets great reviews

Indian | Indian Kitchen
beijingjobs.org: "Service is good and very attentive. I asked the manager to recommend some things, and he brought back the best meal I've had in Beijing in a long time. Great nan bread, great rice, good watermelon juice! Samosas were great."

Find it: 2/F, 2 Sanlitun Beixiaojie, 三里屯北小街2号2层
 Tel: 6460-9366

Homestyle | Drum and Gong



fs: "Food is consistently good. I often dine here when friends are visiting me in Beijing and everyone seems to enjoy the atmosphere. Service is efficient and they speak enough English to get through the evening."

Find it: 104 Nanluoguxiang, 南锣鼓巷104号
 Tel: 8402-4729

American | Fatburger



teacheroo: "Normal artery clogging and tummy layering fast food at six times the price as McDonalds. I did think the onion rings were great and the hamburgers were good ... as far as fast food goes. Was it worth the money? Nope."

Find it: Grand Summit Plaza, 19 Dongfang Donglu
 东方东路19号, 外交公寓, Tel: 8532-1878

**FLO
BRASSERIE**



City Weekend rewards those who leave comments on our website. This issue, fs wins a **four-course meal for two** at Brasserie Flo (6295-5135). Review a restaurant online for your chance to win.

www.cityweekend.com.cn

Wine & Dine

These cakes are easy to polish off



FIND OF THE WEEK

Sweet Deal

The Lollipop Bakery brings **cupcakes** to Beijing

Londoner Lexie Morris started making cupcakes for her coworkers back in the UK. Realizing that her passion for baking outweighed her interest in an office job, she decided to share her cupcakes with the world—or at least Beijing. Her arrival, and the establishment of the Lollipop Bakery, has marked a new era for desserts in our previously cupcake-less capital. The cakes come in four flavors: vanilla, chocolate, red velvet and Earl Grey. They're beautifully decorated with blissfully sweet buttercream frosting in bright colors, edible sparkles and other fun toppings. Our favorite is the unique Earl Grey cupcake,

which would work well as a simple treat perfect with a swirl of lemony frosting. For now, the gorgeous cupcakes are available for delivery only, and you'll need to get a minimum of a dozen. But for \$12 of these that last long, the Earl Grey and vanilla are a dozen, and the Earl Grey are ¥220. You can also have your cakes customized for special occasions. Giant birthday cupcakes are available by special order. Plans for a cupcake shop for later this year are in the works. ■ **Sienna Parulis-Cook**

Tel: 135-5277-2683, Web: www.lollipopbakery.com
 Email: Cupcakes@LollipopBakery.cn

Beautifully decorated with blissfully sweet buttercream frosting

The Lollipop Bakery brings cupcakes to Beijing

By Sienna Parulis-Cook



Londoner Lexie Morris started making cupcakes for her coworkers back in the UK. Realizing that her passion for baking outweighed her interest in an office job, she decided to share her cupcakes with the world—or at least Beijing. Her arrival, and the establishment of the [Lollipop Bakery](#), has marked a new era for desserts in our previously cupcake-less capital. The cakes come in four flavors: vanilla, chocolate, red velvet and Earl Grey. They're beautifully decorated with blissfully sweet butter-crème frosting in bright colors, edible sparkles and other fun toppings. Our favorite is the unique Earl Grey cupcake, which would work well as a simple muffin but is perfect with a swirl of lemony frosting on top. For now, the gorgeous cupcakes are available by delivery only, and you'll need to get a minimum of a dozen. But believe us, 12 of these things don't last long. The chocolate and vanilla are ¥200 per dozen, and the red velvet and Earl Grey are ¥220. You can also ask to have your cakes customized for special occasions, and giant birthday cupcakes are available by request. Plans for a cupcake shop for later this year are in the works.