

## Food bites

### In the pipeline

Earlier words whispered about Salt and Mosto spin-offs in the whirl have finally come to fruition. Gaby Alves, who first brought you Alameda, and later Salt, is now back in Sanlitun, taking over the former Rickshaw space with 'fresh original cocktails, artisan beers, paired drink options, chilled-out sounds and lunch rapido'.

Elsewhere, across the street, chef Daniel Urdaneta and restaurant manager Alex Molina, the folks who brought you Mosto, are expected to be opening a new venue in Sanlitun's Village around late July, or early August, with a new concept, a new chef and an emphasis on wines by the glass.

### Cheese course

Liu Yang, Beijing's only artisanal French cheesemaker, offers home delivery twice weekly to those who can't make it to his shop Le Fromager de Pékin. You can find brousse, similar to fresh ricotta, fromage-frais, reminiscent of Greek-style yogurt, and the newest offering, plateau de fromages – a combination including tommes, pyramide and flavoured cheeses (such as herbs de Provence, black pepper, garden herbs and more) for just 200RMB. All cheeses are made from cow's milk and are also available



**Blessed is the cheesemaker** Artisanal French fromage in Beijing!

at Sanyuanli market (and found at Maison Boulud and other restaurants). Contact 5943 3311 in French, English or Chinese, or visit [www.lefromagerdepekin.com](http://www.lefromagerdepekin.com).

### More cupcakes

It is unbelievable that, until now, Beijing hasn't felt cupcake fever, but the delayed reaction is now an explosion of buttery cups of sweetness. The

latest to join the cupcake jamboree is Lexie Morris, a self-trained baker who studied Mandarin in 2006 and has recently returned from London to bring us cupcakes in four original flavours. The new summer flavour is spice carrot. Look out for a monthly new flavour and a retail shop that will be coming soon. Until then, cupcakes are 200 to 220RMB per dozen (with added delivery fees when brought

straight to your door). Order from [cupcakes@lidiopubakery.cn](mailto:cupcakes@lidiopubakery.cn) or by phone on 135 52 77 2683. For more details, visit [www.lidiopubakery.cn](http://www.lidiopubakery.cn).

### Grab at the wall

Spend a day at the wall at Mutiaryu with two pick-up options in Beijing – at the Lufftansa Center (Kempinski Hotel) in Chaoyang or Starbucks at Pinnacle Plaza in Shunyi. The cost is 120RMB roundtrip (100RMB one way), with shuttles going to three different restaurants: The Roadhouse, The Schoolhouse and Xiaolunmia. Visit [www.theschoolhouseatmutiaryu.com](http://www.theschoolhouseatmutiaryu.com) for more information.

### Small wonders!

Wondermilk's frozen yogurt store is slated to open in July with their first retail outlet in Sanlitun Village. FYI, Wondermilk comes from cows at its US-owned Huaaxia Dairy Farm near Beijing and contains no hormones, no antibiotics, and no additives.

### Last bites

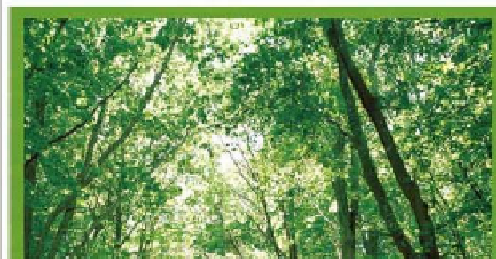
Element Fresh has closed its doors at its Qianmen location, and Mirch Masala in Nanluoguxiang is now off the map. We also bid *au revoir* and farewell to Maison Boulud general manager Ignace Laxaire.

## Cheap eats

### Taiwan High Mountain Tea Shop



omelette that renders a delightful chew, and reveals leafy greens and sweet oysters cloaked under a heavy mask of extremely mild chili sauce. It's different from the chili sauce that comes with namesake bowls of sweet-not-spicy soup, or *tanbala tang* (16RMB), another speciality made up of



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