

# Face-off SHANGHAI VS. HONG KONG

How do China's rival food capitals stack up?





## THE NOODLE JOINTS

**WEI XIANG ZHAI** Join a communal table and order ma jiang mian, thick wheat noodles covered in a peanutsesame sauce and spiked with chili oil. 14 Yandang Lu; 86-21/5383-9032. \$

#### **KAU KEE**

Beef brisket on noodles (flat, egg, or vermicelli) in a clear, flavor-packed broth is the ultimate Cantonese comfort food. Taste it at this tried-and-true spot. 21 Gough St., Central; 852/2850-5967. \$

## THE ICONIC HOLES-IN-THE-WALL

#### CHUN

Gruff owner Qu Minglan serves up homey classics such as soy-sauce duck and crab with sticky-rice rolls, then nags you to finish before it gets cold. 124 Jinxian Lu; 86-21/6256-0301. \$\$

## **AUSTRALIA DAIRY COMPANY**

Cha chaan tengs (tea restaurants) are Hong Kong's version of the breakfastall-day café: think fluffy scrambled eggs



on buttered white toast, and oh-so-creamy steamed milk custard. 47 Parkes St., Jordan; 852/2730-1356. \$

## THE BELOVED LOCAL CHAINS

## YANG'S FRY DUMPLINGS

When you've had your fill of xiao long bao soup dumplings, seek out this temple to shengjian bao, a breadier version, pan-fried to a crisp. 97 Huanghe Lu; 86-21/5375-1793. \$

## **TIM HO WAN**

The Kowloon flagship of this dim sum franchise is the world's cheapest Michelin-starred restaurant. Avoid long queues by arriving at 8 a.m. <u>u Fuk Wing</u> St., Sham Shui Po; timhowan.com. \$

## THE STREET SNACKS

## JIAN BING

This popular breakfast crêpe is filled with eggs, fried youtiao crullers, chili flakes and hoisin sauce. Get it on Yanqing Road, but hurry: they're gone by 10 a.m. Xinle/Donghu intersection; no phone. \$

## **EGG WAFFLES**

This honeycomb-like snack has an addictive cakelike aroma. Lee Keung Kee North Point Egg Waffles perfects the crisp-on-the-outside, tender-onthe-inside formula. 178 Nathan Rd., Tsim Sha Tsui; no phone. \$

## THE HOTSHOT EXPATS

## **PAUL PAIRET**

Following successful Mr. & Mrs. Bund (mmbund.com; \$\$\$\$), the French-born chef's Ultraviolet by Paul Pairet

(uvbypp.cc; \$\$\$\$) is a multisensory experience, with videos, a musical score and an avant-garde 22-course dinner.

## MATT ABERGEL

The Calgary native earned his cult cred with Yardbird (33-35 Bridges St., Sheung Wan; yardbirdrestaurant.com; \$\$\$), a rambunctious yakitori joint. His latest, Ronin (8 On Wo Lane, Central; roninhk.com; \$\$\$\$),

is a sexy izakaya with a modern Japanese menu.



## AFTER HOURS

Where to end a night on the town.

# ATLANTA Octopus Bar

## In an unmarked room

behind an East Atlanta pho house, kitchen workers and industry minions meet after work to lick their wounds and shoot Fernet. To eat, there's high-minded Asian cooking, like monkfishliver torchon and freshwater-eel congee. 560 Gresham Ave. S.E.; octopusbaratl.com. \$\$

#### **AUSTIN, TEXAS East Side King**

James Beard Awardwinning chef Paul Qui is behind this graffitied food trailer (one of two) that sets up in the backyard of East Side hot spot Liberty Bar and serves till 1:30 a.m. Get the piping-hot beet home fries with Kewpie mayo and sweet deepfried chicken thighs. 16181/2 E. Sixth St.: eskaustin.com. \$\$

## **BARCELONA**

## Bar Velodromo

The sprawling Art Deco interior of this 1933 landmark is as inviting in the madrugada (late at night) as it is during the day. Why wait for breakfast to order huevos estrellados (eggs over fries)? 213 Carr. de Muntaner; 34/93-430-6022. \$\$

# LOS ANGELES Tatsu Ramen

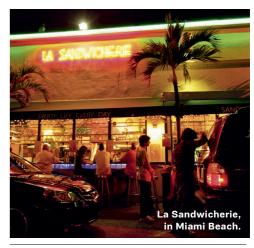
A stylish strip-mall noodle bar in Little Osaka that serves a rich and savory tonkotsu ramen as well as a vegan-friendly version (this is L.A., after all). 2123 Sawtelle Blvd.; tatsuramen.com. \$\$

#### **MIAMI BEACH** La Sandwicherie

Swing by this teeny SoBe sandwich shop late enough, and you'll see chefs such as José Mendin (of the ragingly popular PubBelly) scarfing down postshift saucisson-and-Camembert baguettes.

lasandwicherie.com. \$

229 14th St.;



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