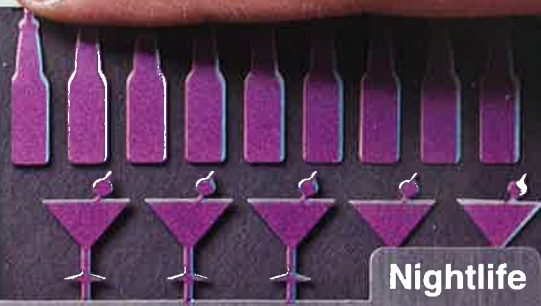


# City

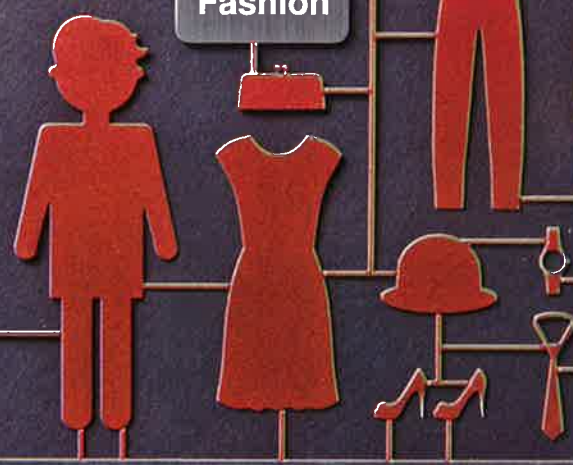
## WEEKEND

城市周报 [www.cityweekend.com.cn](http://www.cityweekend.com.cn)



Nightlife

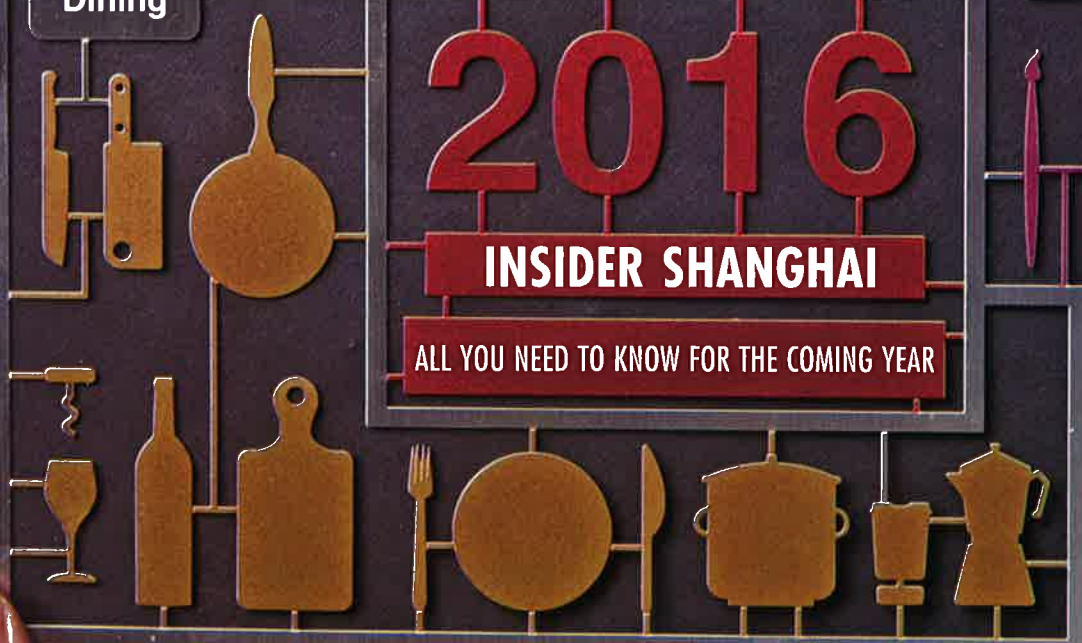
Fashion



Travel



Dining



# 2016

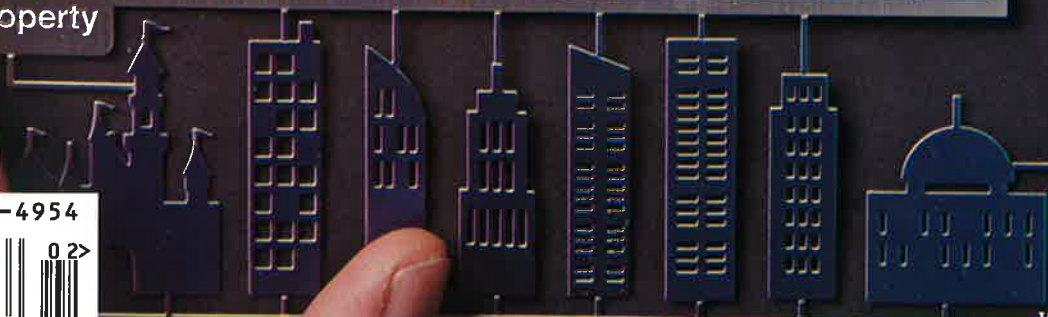
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Culture

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Jan. 7 - 21

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# EAT & DRINK

**EAT THIS**

## PUMPKIN CRAZE

### POP'S PUMPKIN CRÈME BRÛLÉE MARRIES FRENCH AND AMERICAN DESSERTS

**F**ollowing the festive season, Pastry Chef Vivian of POP American Brasserie at Three on the Bund has fashioned a pumpkin crème brûlée (¥75 plus 10 percent service charge).

Of all the pumpkin-flavored desserts tried and tested, this has to be our favorite. It's a festive dish that marries French and American desserts of crème brûlée and pumpkin pie. Like traditional crème brûlée, it's made with cream, eggs and vanilla bean whisked to a fluffy finish, but flavored with fresh pumpkin purée. Served cold, the creamy custard isn't

overly sweet and has a subtle dash of cinnamon and nutmeg powder that's light enough for those indifferent to the spice. It's topped with a layer of crunchy burned sugar and served with hazelnut praline and a crispy ginger cookie wafer. The pumpkin crème brûlée is part of a seasonal menu at POP that features new winter dishes and desserts and will be available through March. **\* Rachel Gouk**

**Find it:** 7/F, Three on the Bund, 3 Zhongshan Dong Yi Lu (near Guangdong Lu), 中山东一路3号7楼 (近广东路) Tel: 6321-0909



Pumpkin crème brûlée