



Happy Hour everyday
5:30pm to 8pm

New lounge music

Wednesday

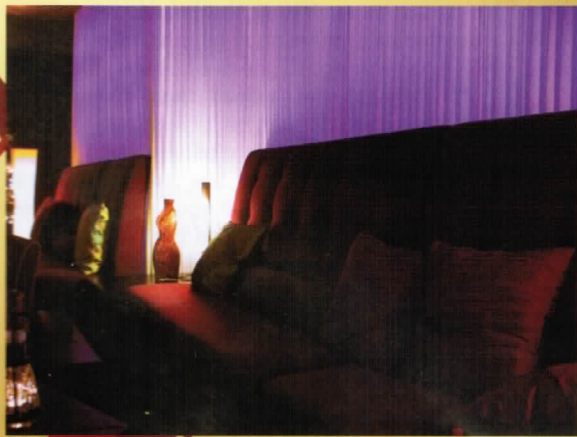
Fruits and Suit: Pink Drinks 30 RMB all night

Thursday

Caravan - Latino Jazz Band from 10pm to late

Saturday

DJ Michael 9:30pm to late



Saturday 27th of January

*Cool 80's with Dj Michael Jackson
with special dance performances
from his troupe*

10 pm to late

*Happy hour until 10 pm
40 RMB Standard drinks all night*

Tel: 6327 2221
5F, Shanghai Art Museum 325
Nanjing Xi Lu, Shanghai
Opening hours: 5:30 pm to 2:00 am



DECANTED by Summer Block

tongue tipplers

a visit to Austria's wine country



Visitors to the recent FHC food and wine conference may have been surprised to see the range of Austrian wines spread out below the Austrian Trade Council's red banners. Austrian wine is increasingly popular among enthusiasts, especially those in the United States and in Europe, but it has yet to penetrate the wider consciousness. This is bound to change as Austria continues to produce wines that are playful, easy to pair with food and eminently drinkable.

Many of Austria's most notable wine growing areas are clustered along the Czech and Hungarian borders. The state of Lower Austria (or Niederösterreich) is home to the Wachau, Kremstal and Kamptal regions, spread along the Danube. It is also home to Austria's two most famous exports, Grüner Veltliner and Riesling.

The names of Austria's finest may not exactly trip along the tongue, particularly for those accustomed to the sounds of French and Italian appellations. But it's worth practicing "Grüner Veltliner", the name of Austria's most famous grape. Grüner Veltliner makes a dry, spicy white wine described by many as "peppery" and it makes an excellent match with a wide variety of foods. A cousin of the Traminer, Grüner Veltliner is also Austria's most abundant grape, found in almost 40 percent of Austria's vineyards.

Austria's Rieslings share the critical spotlight with Grüner Veltliner. Though Riesling remains synonymous with Germany in the minds of many wine drinkers, Austria's Rieslings have a lot to offer. These dry whites are often fuller and heartier than Germany's Rieslings, and they stand up to pairing with stouter meals.

One reason Austrian wine is not more widely available, experts fret, is that most of the small country's bottles are snatched up by their own domestic market, and the little that is exported goes mainly to neighboring Germany, leaving just a few coveted cases for the rest of us, often selling at disarmingly high prices.

If you're interested in learning more about Austrian wines in Shanghai, you'll find a small but growing number of bottles available. ASC Wines currently offers a Chardonnay, a Pinot Noir and a Beerenauslese, all three dessert selections from Burgenland near Lake Neusiedlersee. If you prefer to try your wines alongside Austrian pastries, you'll find a small selection at the charming Vienna Café, where you can sip your Riesling in the friendly company of Shanghai's Austrian expat community. ■