



Sink your teeth into the city's best Greek cuisine

Shanghai Daily's international cuisine series continues with a stop in Greece, a country famed for its tasty Mediterranean fare. Zhang Yang and Wang Xinzhou have selected two local restaurants where you can enjoy authentic Greek dishes.



iDEALShanghai
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We have launched our WeChat account "iDEALShanghai" offering a glimpse into events and venues around Shanghai. Scan the QR code to follow us now! You can check out the events and buy tickets for some of the hottest stage performances around Shanghai while you are on WeChat.

Tasty twist at Milos

Milos Greek Taverna is a great place to experience Greek gastronomy and hospitality right in the heart of Shanghai. Located on Yueyang Road, the restaurant presents traditional Greek fare with a contemporary twist.

Milos's new menu focuses on Greek-style seafood prepared with fresh ingredients, herbs and Greek extra virgin olive oil. Monk fish fillet in spicy fennel sauce with spinach is a must-try.

Milos opened in Shanghai in 2006 and has found favor among both Chinese and Western diners. It now has two outlets, one on Yuyang Road that focuses on seafood and one at 3338 Hongmei Road that specializes in grilled dishes. At both locations, a soothing blue-and-white décor will remind guests of the blue Aegean Sea and the sun-kissed Cycladic islands.

Lefteris Kottoras, 34, is in charge of the two restaurants. The chef has 15 years of cooking experience and began honing his culinary skills with his mother at an early age. Spinach pie with feta cheese is his mother's signature dish.



Lefteris Kottoras, chef of Milos Greek Taverna



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Scan the QR code or go to www.idealshanghai.com/venues/17638/ for more details.



Legendary flavors at Mythos

Mythos, a four-story Mediterranean-style establishment located in the Cool Docks, provides an elegant dining environment. Sitting on the terrace, diners can enjoy views of Huangpu River and Lujiazui. The restaurant is adorned in classic white and blue hues, and its ceiling is painted like a starry sky. The biggest hall can hold more than 100 people, making it perfect for parties.

The restaurant offers a selection of Greek items mixed with other Mediterranean and European-inspired dishes. Moussaka is a good choice for main course. Made with feta cheese, it has a creamy texture and strong flavor popular among cheese lovers. Another recommended dish is the seafood platter. Filled with cod, prawns and scallops, the platter is fresh and generous, and served with a side dish of mashed potatoes.

Afternoon tea is also available. Tiramisu and cheese cake are popular choices, although you can also try a set menu of fruits and assorted cakes.

For those craving stronger refreshment, we recommend the Mythos cocktail.



iDEAL Hot happenings

Editor's note:

Shanghai is known for its gourmet food and vibrant nightlife. iDEAL Hot happenings, a column published every Thursday, brings you the city's best dining promotions, club events, parties and stage shows. Shanghai Daily editor Zhang Yang is your guide to what's on this week. Email him at lversonzhang@shanghaidaily.com to share your own event.



Rib offer at new Morganfield's location

Morganfield's has opened another outlet at Bingo Plaza on Tianshan Road. This is the restaurant's third branch in China and 17th in the world. As a special offer to celebrate the restaurant's newest opening, customers who spend at least 300 yuan (US\$46) will get a free serving of Morganfield's signature sticky bones (slow-baked pork ribs), normally priced at 128 yuan. The offer lasts until May 15.

Date: Through May 15

Venue: Morganfield's Bingo Plaza branch



Scan the QR code or go to www.idealshanghai.com/venues/17639/ for more details.



Party down at Pistolera

Tabasco, the co-founder of Pistolera Mexican Cantina, has returned and will host a terrace party at the restaurant's Hengshan Road location on May 19. The fun kicks off at 5pm.

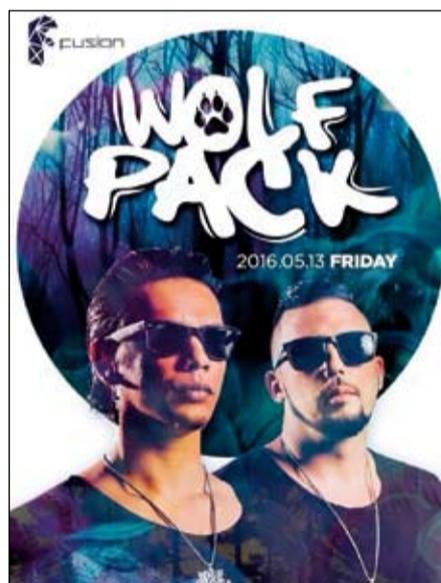
Pistolera's first outlet opened in Jinqiao, Pudong New Area in 2010. Its casual style and excellent Mexican offerings quickly won over local consumers, who love its fresh seafood, fusion tacos and a long list of signature cocktails.

Date: May 19, 5pm

Venue: Pistolera Mexican Cantina



Scan the QR code or go to www.idealshanghai.com/whats-on/120254/ for more details.



Wolfpack back in town

Wolfpack is returning to Fusion at Xintiandi, where the duo will host another electronic music party. Wolfpack are known for their hit singles "Phatt Bass 2016" and "Find Tomorrow." Pre-sale tickets are priced at 100 yuan and available on damai.cn.

Date: Tomorrow, 10:30pm till late

Venue: Fusion



Scan the QR code or go to <http://www.idealshanghai.com/whats-on/120255/> for more details.

Tamari students have a ball at handicraft school

Zhang Yang and Sophie Wang

THREE Shanghai Daily readers attended lessons of Tamari weaving at Yun Handicraft School on May 1 and 2.

Tamari, which originated in China, are small balls wrapped in strings that form colorful patterns. In ancient times, they became popular among people in Japan, who would make and play with these craft objects on New Year's Day. Nowadays, they are still prized in Japan for their exquisite patterns. There are thousands of Tamari patterns, including the classic chrysanthemum design.

Students sponsored by Shanghai Daily learned about the history and basic techniques of Tamari at the beginning of their first class. After that, they put knowledge into practice. Each student got a cotton ball, several colored strings, scissors and tacks. They were taught how to wind their strings around the balls, upon which they created outlines of four-leaf clovers.

Shao Lan, who was once an executive at a Japanese company, was the teacher of the class. She sees crafting as a good activity to release pressure. Besides self-study, she also went to Japan to study Tamari weaving from professional teachers. She hopes Tamari



Above: Tamari, which originated in China, are small balls wrapped in strings that form colorful patterns.

Right: Hou Jue, Shanghai Daily reader learns to make a Tamari.



can become better known among the Chinese people, since it originated in their country.

The students were then taught to wind chrysanthemum patterns on their balls. After two days of study, some students were unable to complete their first designs.

"This is a bit hard for those who have little experience, I think," said a Shanghai Daily reader surnamed Hou. "A two-day class is still too short for us

to make a finished product. But I will try to finish it at home, as the process of creating a Tamari is really interesting and fantastic."

Yun Handicraft School provides courses in straw weaving, silk embroidery, Chinese painting, wood engraving, basket weaving, batik and wax dyeing, and more. It has branches in Shanghai, Beijing and Nanjing.

It was founded in 2013 by a man who goes by the name of Eden xxx. He

graduated from Shanghai Jiao Tong University with a degree in finance and earned a Master's degree in leisure and tourism from Wageningen University in the Netherlands. A strong advocate of the soothing power of handicrafts, Eden also teaches at the school.

Scan the QR code above or go to www.idealshanghai.com/venues/120260/ for more details.

