



The Debut *Shanghai Eat & Drink Guide* is the City's Hot New MICE & Corporate Travel Gift

The insider's guide to China's dining and nightlife capital has been carefully designed to meet the needs of corporate travellers

Shanghai, 26 October 2009: China-based *Silk Guides* has launched the debut *Shanghai Eat & Drink Guide*, which has been carefully created to showcase the best of Shanghai dining and drinking for corporate travellers and meetings and incentives delegates.

Researched and written by three seasoned Shanghai food and lifestyle commentators, the new guide covers everything from Shanghainese eateries and seasonal specialities to fine dining, Wifi cafes and cocktail lounges.

Packed with dining and drinking reviews, narratives, tips and best-of lists encompassing all moods, times of day and circumstances – the *Shanghai Eat & Drink Guide* is presented in a slim, pocket-sized 'concertina' format. Bespoke versions can be produced for corporate events and inbound groups.

The *Shanghai Eat & Drink Guide* includes 120 Chinese and international restaurants, cafes and bars – plus the best Chinese cooking schools, local breakfast streets, delivery services, Bund vantages, artisanal producers, ultimate chocolate spots, places kids will love to eat, and much more.

Created by Shanghai Food Critics

The *Shanghai Eat & Drink Guide* is the brainchild of three experienced Shanghai food and lifestyle commentators – Gary Bowerman, Amy Fabris-Shi and Tina Kanagaratnam – who between them have been local editors of *ZAGAT*, *LUXE* and *Asia & Away*, and edited several Shanghai city guides.

It was created as an easy-to-read insider's guide in a city perennially preoccupied with cuisine. "We meet a lot of corporate visitors to Shanghai, and one question we always get asked is: 'Where are the best places to eat?'" says Bowerman. "So, we decided to produce a guide that could be used for literally every food and beverage encounter in the city."

Useful & Authoritative

The usefulness extends to the pocket-sized design – and the precision of the authoritative, opinionated reviews and narratives. "We carefully selected the best restaurants, cafes, bars and service providers, and have highlighted the

reasons why these are the places that Shanghai people-in-the-know return to again and again,” says Fabris-Shi. Insightful narratives are another distinguishing point, notes Kanagaratnam. “The special features offer tips and background information on everything from gourmet grocery shopping to the best of local seasonal produce and different forms of home delivery.”

About the Editors

Silk Guides is the brainchild of three long-serving China-based media hands, Gary Bowerman, Amy Fabris-Shi and Tina Kanagaratnam.

Gary Bowerman is the Shanghai co-Editor for *ZAGAT Survey*, a contributor to *LUXE Guides* and editor of the *Beijing Culture & Shopping Highlights Guide*. Gary is also Editor of *BizChina-Update.com*, and a former Editor of *Shanghai Business Review*. A long-time China-based writer, he has recently contributed to the *South China Morning Post*, *Travel & Leisure*, *Business Traveler*, *CNN Traveller*, *Concierge.com*, *Conde Nast Traveler*, *TTG Asia* and *MSN.com*. In 2007, he co-founded Scribes of the Orient, a Shanghai-based media and communications services company. [**gary@silkguides.com**](mailto:gary@silkguides.com)

Born in Sydney, **Amy Fabris-Shi** moved to Shanghai in 2002 where she writes about food, lifestyle and travel for publications that include *The New York Times – T Magazine*, *Forbes Traveler*, *Departures*, *Centurion*, *Platinum*, *DestinAsian*, *AsiaSpa*, *Prestige*, *CNNGo* and *Time Out Guides*. Amy is the China correspondent for *TTG Asia* and Editor of the *Shanghai* and *Singapore Culture & Shopping Highlights Guides*, and was previously Editor of travel magazine *Asia & Away* and Features/Lifestyle Editor of *that's Shanghai*. In 2007, she co-founded Scribes of the Orient, a Shanghai-based media and communications services company. [**amy@silkguides.com**](mailto:amy@silkguides.com)

Tina Kanagaratnam has been living and writing about food in Shanghai since 1997. She is the Shanghai co-Editor for *ZAGAT Survey*, and authored *Shanghai's Top 50 International Restaurants*. Tina has reviewed restaurants for *Shanghai Daily*, the *Shanghai Daily* restaurant guide and the *Shanghai Tatler Best Restaurant Guide*, and took the late, great *New York Times* food reviewer Johnny Apple on a Shanghai food safari. She has written for several global publications, from *The Financial Times* to the *Washington Post*; her *Hemispheres* article on Cultural Revolution Dining won a PATA Gold Award. Tina is CEO of boutique PR agency AsiaMedia. [**tina@silkguides.com**](mailto:tina@silkguides.com)

Available Now

To order a copy of the *Silk Guides: Shanghai Eat & Drink* Guide (priced at RMB75) please email [**sales@silkguides.com**](mailto:sales@silkguides.com) or call our Silk Guides Hotline: **(+86) 134 8231 3376**. Delivery in Shanghai is free.

For media enquiries, contact [**media@silkguides.com**](mailto:media@silkguides.com). For more information on bespoke tailored *Silk Guides*, contact [**sales@silkguides.com**](mailto:sales@silkguides.com)

www.SilkGuides.com