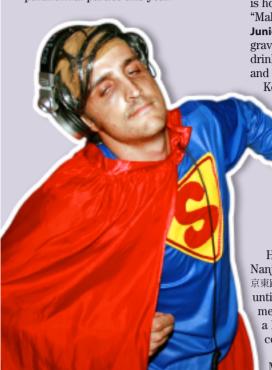
TAIPEI TIMES • FRIDAY, OCTOBER 31, 2008

RESTAURANTS



may have been trick or treat, ghosts and goblins or witches riding broomsticks in kindergarten class earlier today, but tonight, however, is what Halloween is all about in Taiwan: ladies wearing the smallest and sexiest outfits and calling it fancy dress.

There's been an explosion of paranormal parties this year.



At Deluxe, "Scary" Simon Watkin and "Eerie" Esteban Carballos from The Ungodly United Nations of Funk are throwing The Freak Show. Junior and Megan will be joined by Kolette for fidget and indie electro house. "They all know how to work the crowd and that's important at any party," said Watkin. Best costume wins NT\$5,000 plus a bottle

of spirits each for three runners-up. The Freak Show at Deluxe, 2F, 2, Nanjing E Rd Sec 4, Taipei City (台北市 南京東路四段2號2樓). Tonight, from 10pm until 5am. Entrance is NT\$500.

Opened in August, Deep Passion is hosting Halloween, thrown by "Malevolent" Matthew Ward, aka Digit. Junior and Megan will be digging in the graves for this one. At the all-you-candrink affair, best costume gets NT\$5,000 and the best dancer bags a flight to Hong

Kong. "[Deep Passion has] a great sound system," said Digit. "The venue is big and new, so it is a perfect time to come and

check it out.' The club is a higherclass all-you-can-drink venue with a hip-hop room and house room and a capacity of about 1,000.

Halloween at Deep Passion, B1, 217, Nanjing E Rd Sec 3, Taipei City (台北市南 京東路三段217號B1). Tonight from 10pm until 4am. Admission is NT\$800 for men and NT\$600 for women. There is a NT\$100 discount for partygoers in

The Loop is throwing Monster Massive featuring Above and Beyond

Monster Massive at Taipei World Trade Center Exhibition Hall 2 (台北世貿二館), 3 Sunglien Rd, Taipei City (台北市松廉路 三號). Tonight from 9pm. Admission is NT\$1,500 at the door. On the Net: www. halloween-massive.com.

Tomorrow, over at Luxy, there's Heaven and Hell, which the flyer claims is the biggest club night of Halloween. And while that may or may not be true, the NT\$25,000 prize for best costume will take some beating. Hooker, Gareth Jones and **Noodle** will be in the mix.

Heaven and Hell at Luxy, 5F, 201, Zhongxiao E Rd Sec 4, Taipei (台北市忠孝 東路四段201號5樓). Tomorrow from 9pm. Entrance is NT\$300 for costumed partygoers and NT\$600 for those without.

Taichung sees Sadistic Swank releasing Fury. Music will be provided by Swankboys, "Macabre" Matty D with electric hand drum and big bass electro and "Ghastly" Gareth Jones playing tech/indie rock. "The best thing about Halloween is the sense of anonymity wearing a costume," said Matty D. "People dance all night and don't care what anyone else thinks.

Fury at Liquid Lounge, 98 Chungming S Rd, Taichung City (台中市忠明南路98號). Tonight from 10pm until 7am. Admission is NT\$400 from 10pm to midnight, NT\$500 from midnight to 4am and NT\$400 from 4am to 7am.

Junior and Megan should be in a great state when their heads roll into Kaohsiung tomorrow to play at Freak It III at Roof Park after deejaying at two parties tonight in Taipei. With Marcus Aurelius, Anti-Hero and Lexicon playing a mix of hip-hop mash-up and electro house, "this year is going to be the



Above: At Dalida's, Halloween is a drag ... gueen. Left: Matty D as an old incontinent Superman.

biggest in the city," said "Mysterious" Mark Stewart from Frisky promotions. Best outfit wins NT\$10,000.

Freak It III at Roof Park, 15F, 165 Linsen 1st Rd, Kaohsiung City (高雄 市林森一路165號15樓). Tomorrow from 10pm to 5am. Entry is NT\$600 without costume, NT\$400 with. Both prices include two drinks.

Dalida's bar at "Rainbow Plaza" (彩虹 廣場), the once seedy and down-at-heel area around the Red House Theater (西門 紅樓) in Ximending, which has reinvented itself as a trendy spot for Taipei's gay community, will give a free drink to patrons in costume.

Bringing up the rear is Fresh, which offers free admission and a gift to partygoers who don a costume. Music will be provided by **Pao-pao**.

Happy Halloween Party at Fresh, 2F, 7, Chinshan South Rd Sec 2, Taipei City (台北市金山南路二段7號2樓). Open from 11pm to 4am. Entry is free for costumed partygoers and NT\$350 for those who don't make the effort. — TOM LEEMING

Chinchiyuan (金雞園) Address: 28-1 Yongkang St, Taipei City, (台北市永康街28-1號) **Telephone:** (02) 2341-6980 Open: 9:30am to 9pm Average meal: NT\$180 **Details:** Chinese and English menu; credit cards not accepted Located mere blocks from Din Tai Fung (鼎泰豐) and its perpetual crowd of tourists, Chinchiyuan lacks PHOTOS COURTESY OF GARETH JONES AND DALIDA the name recognition of its neighbor but offers much more bang for your buck,

with dumplings ranging from just NT\$80 to NT\$160 Chinchiyuan's dumplings offer better value than

per steamer. The restaurant is tucked into Yongkang Street (永康街) with a modest storefront where

— just like at Din Tai Fung — you can watch a team of cooks prepare bamboo steamers filled with dumplings. The dining area on the second floor is sparsely decorated excepted for a small

its more famed neighbor Din Tai Fung.

balcony stuffed with lush, overflowing plants. Equally lush is the menu, which features about 70 items, many of which are dumpling-related. The highlight is Chinchiyuan's xiaolongbaozi, or soup dumplings (小籠包子), which are NT\$80 for eight. The xiaolongbaozi arrive at your table neatly arranged in their steamer, each plump, savory little morsel innocently awaiting its demise in your mouth. Chinchiyuan's xiaolongbaozi are heartier than the ones at Din Tai Fung, with the dumpling skin slightly thicker and pork and broth that are more heavily flavored, but unless subtlety is an asset you value in your soup dumplings, Chinchiyuan's offering more than satisfies.

Our table also ordered a steamer of zhenzhu wanzi (珍珠丸子, NT\$80), which are spheres made with pork like the xiaolongbaozi, but covered in a thin layer of non-sticky, long-grained rice instead of a dumpling wrapping. The texture of the grains of rice against the meat is what makes zhenzhu wanzi fun to eat, and the perfect comfort food for a chilly winter day.

Chinchiyuan's selection of Cantonese-style zhou (粥), or congee, is a good complement in both texture and flavor to the dumplings. I ordered the shrimp congee (蝦仁粥, NT\$80) which came with generous pieces of shaobing youtiao (燒餅油條), the savory crullerlike pastry that is traditionally served with hot soy milk. The overfirm texture of the shrimp was annoying, but the texture of the congee itself was just right — neither watery, nor slimy, nor paste-y, as congee can get when it is overcooked. My dining companions ordered a bowl of majiang mian, or sesame sauce noodles (麻醬麵, NT\$40), which was not too oily and had a nutty flavor reminiscent of peanut butter.

Other dishes which are worth trying include xianrou sujiao (鮮肉 酥餃, NT\$20 for one), which is seasoned pork wrapped in a crispy, flaky, buttery pastry crust, and dousha xiaobao (豆沙小包, NT\$80), or sweet red bean paste in a thick, QQ dumpling skin, and the xiehuang zhengjiao (蟹黃蒸餃, NT\$140), which are flavored with the tasty yellow substance that is found under a crab's top shell. Because Chinchiyuan's dishes are so reasonably priced and the dumplings so hearty, it's easy to order too much and emerge feeling uncomfortably overstuffed instead of sated. It's best to exercise restraint and order two steamers of dumplings, along with one or two bowls of soup or congee to share, for groups of two or three people. — CATHERINE SHU

Night

CONTINUED FROM PAGE 13

Organizer Moshe Foster of Public Radio has lined up six bands: local acts Skaraoke, an eight-piece ska and reggae band; funk rockers Coach (教 練); and live instrumental dub group Taimaica Soundsystem (台買加大樂隊); along with foreign acts Public Radio, alt-rock group Johnny Fatstacks and funk/rock outfit New Hong Kong Hair City. There will also be a performance by a new troupe called the Rockin' Ho Burlesque Show.

Each band will play for half an hour, with DJ Marcus Aurelius spinning

between sets and after. Aurelius is looking forward to mingling between sets. "Having a bunch of different small times to play will be fun because I can riff off what the band's last song was or just totally play funk for one set and then old school hip hop for another. But it will all be spooky," he says.

For those looking for a harder, louder, scarier party, check out the Metal Massacre at The Wall (這牆) with one of Taiwan's treasures, deathmetal gods Chthonic, winners of the Best Band prize at the 14th Golden Melody Awards in August. They will be joined by Revilement, a Cannibal Corpse-inspired grind-metal band, and death-core masters Beyond Cure. The cherry on this sundae of molten metal is Blood Orange, an instrumental hard-core group with tight stops and a freak on tonight.

For those wanting a funkier night of the dead, Pan Africana is playing drums, reggae, soca, funk and hip-hop at VU Livehouse, with DJ Mixter-T spinning a mashed up set of jungle, hip hop and dancehall to follow.

creative sense of rhythm.

"[Halloween] is all the freaky people's official holiday," says Foster, "and all the freaky people make the beauty of the world." So get your

All tonight's parties ... or the best ones, anyway

It's scary how many bars and nightclubs in Taipei are organizing Halloween events tonight, with many offering cash prizes for the best costumes. Read on for a list of wicked parties that are likely to pack the house on the night of the dead.

▶ Don't be shy. Climb on the bar and dance wearing your costume at Carnegie's, which is holding Halloween parties tonight — and tomorrow. On both days there will be an NT\$10,000 cash prize for the "best" costume, as well as NT\$5,000 in vouchers awarded for the "funniest" and "sexiest" costumes. NT\$100 Coronas and Jagermeister shots all night. From 9pm to 5am or 6am.

Address: 100, Sec 2, Anhe Rd, Taipei City (台北市安和路二段100號) Telephone: (02) 2325 4433 On the Net: www.carnegies.net

► Casino Royale (皇家夜總會), "the most gorgeous Halloween party in Taipei," at Barcode. This is being billed as "an alternative to Halloween," and the

dress code is "retro luxury:" no ghosts or nurses. Gambling with chips to win drinks on a roulette table or at blackjack from 10pm. Free Hennessey cocktail for each of the first 100 suitably dressed guests. 9pm to 5am.

Address: 5F, 22, Songshou Rd, Taipei City (台北市松壽路22號5樓) **Telephone:** (02) 2725-3501; (02) 2725-3520; call 0920-168-269 for reservations On the Net: www.room18.com.tw

▶ Superman Coalition Party (超人聯盟派 對) at Babe 18. Discounts on entrance for those dressed as superheroes and the ultra-urbanely attired. Contest with prizes for the best three superhero costumes. NT\$600 cover for men; NT\$400 for women. 10pm to 4am. Address: B1, 22, Songshou Rd., Taipei City (台北市松壽路22號B1) **Telephone:** 0930-785-018

▶ Dress like a vampire, zombie or werewolf for Back 2 The Future's (B2TF, 回到 未來) party at **Underworld** (地下社會) with

On the Net: www.babe18.com.tw

DJs DJ Yggiwt, Pomby (狄波拉) and Keith. NT\$200 cover includes one drink. The four best-dressed revelers will receive an additional free drink or a copy of grindcore heavy metal band Ashen's new CD. From midnight until late. Address: B1, 45 Shida Rd, Taipei City (台北市 師大路45號B1

Telephone: (02) 2369-0103 On the Net: back2thefuture.tw

▶ Brass Monkey is holding its Halloween party tomorrow. Unlimited free cocktails for women in costumes from 9pm to midnight. NT\$5,000 cash prizes for "best" and "sexiest" costumes. 9pm to 3am or 4am.

Address: 166, Fuxing N Rd, Taipei (台北 市復興北路166號) Telephone: (02) 2547-5050

On the Net: www.brassmonkeytaipei. — RON BROWNLOW

For a scarier, louder Halloween bash check out Chthonic at The Wall.



[EVENTS & ENTERTAINMENT]

Soma plays rock and pop covers tonight at **Tone 56 Live Bar**. Tomorrow it's house band **Loaded**, which plays everything from "rock classics to today's hits." Every Sunday features a regular rotation of groups: this week it's a solo set from

- keyboardist Jasper. ▶ 1F, 56, Minquan E Rd Sec 3, Taipei City (台北市民權東路三段56號1樓), near the corner of Fuxing North (復興 北) and Minguan East (民權東) roads Call (02) 2517-3869 for more details
- ▶ Music shows go from 9:30pm to 12:30am tonight and tomorrow, and 7:30pm to 9:30pm on Sundays
- ▶ No admission fee

Every Wednesday night at the Cosmopolitan Grill there's a blues open mic, held by the **Blues Society** on Taiwan and hosted by Torch Pratt. All are welcome to bring their instruments and sit in on guitar, bass,

- ▶ 1F, 218 Changchun Rd, Taipei City (台北市長春路218號1樓). Call (02) 2508-0304 or visit www.cosmo.com. tw for more information
- ▶8pm to 11pm every Wednesday
- ▶ No admission fee

Dance

2008 Tsai Jui-yueh Dance Festival 3. Taiwan's modern dance pioneer Tsai Jui-yueh (蔡瑞月) will be remembered this weekend with five performances at the rebuilt Japanese-style building in Taipei City that once housed her school. One of the great attractions

sits outside, while the dancers perform inside and in front of the studio building. The six works on the program include pieces by Tsai, her daughter-in-law Ondine Hsiao (蕭渥 廷), the late American choreographer Eleo Pomare and Zhang Xiao-xiong (張曉雄). The dancers have been drawn from the Grace Hsiao (蕭靜 文)Dance Theater and the Taipei Crossover Dance Theater (台北越界舞 團) and other companies

of this series is that the audience

- ▶ Tonight and tomorrow at 8pm; tomorrow and Sunday 3:30pm and Sunday at 8pm
- ▶ Tsai Jui-yueh Dance Research Institute/Rose Historic Site (蔡瑞月舞 蹈社), 4F, 40-1, Zongshan N Rd Sec 2 (台北市中山北路二段40-1號4樓)
- ► Tickets are NT\$600, available through artstickets.com.tw

Exhibitions

Philosophy and Poetry — Li Tsai-chien (哲理與詩情—李再 **鈐八十雕塑展)** celebrates the 80th

birthday of the esteemed artist and educator with an outdoor exhibition of 15 large-scale sculptures that are representative of Li's signature style of abstraction and his interests in Greek geometric forms and East Asian philosophy.

▶ Taipei National University of Arts — Kuandu Museum of Arts (台北藝術大 學關渡美術館), 1, Xuenyuan Rd, Beitou Dist, Taipei City (台北市北投區學園路 1號). Open Tuesdays through Sundays from 10am to 5pm. Tel: (02)

2896-1000 X2432 ▶ Until March 31, 2009

Masao Kinoshita Solo

Exhibition (木下雅雄個展) features 15 sculptures the artist has created since 2001. Kinoshita is known for his series of human-bodied chimeras

with animal heads. ▶ Eslite Gallery (誠品畫廊), B2, 245, Dunhua S Rd Sec 1, Taipei City (台北市 敦化南路一段245號B2). Open Tuesdays through Sundays from 11am to 7pm. Tel: (02) 2775-5977 X588 ▶ Until Nov. 2

Philippine Contemporary Art — Jose Legaspi Solo Exhibition (菲律賓當代藝術 — 荷西拉嘉斯比

個展). Legaspi's pastel drawings are often described as nightmarishly erotic and bestial. His subjects are mangled bodies, menacing faces, sexual exploits, burning houses and fetuses flushed down the drain.

▶ Soka Art Center Taipei (台北索卡藝 術中心), 2F, 57, Dunhua S Rd Sec 1. Taipei City (台北市敦化南路一段57號 2樓). Open Tuesdays through Sundays from 11am to 9pm. Tel: (02) 2570-0390

▶ Until Nov. 16

Madam Rose and Her Pets (蘿絲夫人與她的寵物們). This solo exhibition by Huang Pei-ying (黃沛 瀅) features the young artist's new paper sculptures of house pets, plants and insects in a garden setting that invites visitors to reconnect with their inner child.

▶ Taishin Financial Tower (台新金控大

樓), 118, Renai Rd Sec 4, Taipei City (台北市仁愛路四段118號). Open Mondays through Fridays from 10am to 6pm. Tel: (02) 5576-1543

▶ Until Nov. 28

The Beauty of Brush and Ink — Chinese Calligraphy and Ink Painting by Chang Yi-tsu (筆情墨痕—張亦足創作展). From

abstraction to realism, veteran artist Chang has roamed freely from traditional Chinese landscapes to scenes of Taiwan's countryside. National Taiwan Museum of Fine Arts (國立台灣美術館), 2, Wuchuan W Rd Sec 1, Taichung City (台中市五權西 路一段2號). Open Tuesdays through Sundays from 9am to 5pm. Tel: (04)

2372-3552 ▶ Until Dec. 7

Highlight Internationally acclaimed German

director Wim Wenders is on a swift visit to Taipei this week to scout locations and pick a cast for First Page Taipei, the first Taiwanese project he has undertaken as executive producer. Set entirely in Taipei, the film is the feature debut by American-born Taiwanese director Arvin Chen (陳駿 霖) and was developed from his film school thesis production Mei, which won the Silver Bear in the short film category at 2007's Berlin International Film Festival. Wenders said it was



Wim Wenders, is up-and-coming director Arvin Chen's executive producer and guardian angel.

PHOTO COURTESY OF ATOM CINEMA

Chen's script that drew him to the project. The revered filmmakers also said he particularly liked the idea that the film would be mostly shot at night and that Chen could represent the city www.atomcinema.com/wenders

from a non-local perspective. Wenders will today hold a panel discussion along with Hou Hsiao-hsien (侯孝賢), followed by a workshop led by the German director, who will talk about his works and artistic career over the past four decades.

▶ College of Communication, National Chengchi University (政治大 學傳播學院劇場)

▶ The discussion is from 3pm to 5pm and the workshop from 7pm to 9pm

▶ Though seats are fully reserved, fans can wait at the door to fill possible vacancies. For more information, visit

NY Pizza Kitchen

Address: 53, Anhe Rd Sec 1, Taipei City (臺北市安和路一段53號) Open: Monday through Friday, 11am to midnight; Saturday and Sunday, 9am to midnight

Telephone: (02) 2775-1582 Average Meal: NT\$250 to NT\$500 On the Net: www.nypizzakitchen.com Details: Chinese and English menu; credit cards accepted

Fresh, homemade pizza is easier to find these days in Taipei, with NY Bagels Cafe being the latest restaurant to enter the fray. The Taipei-based chain has drawn from its success of serving freshly baked bagels and American diner-style food in an upscale family-style setting, and applied it to

the NY Pizza Kitchen.



The 16-inch West 15th Street pizza easily feeds three people at NY Pizza Kitchen.

Like its hip sister branch just around the corner on Renai Road (仁愛路), NY Pizza Kitchen sports a comfy interior that's an odd mix of earthy modern chic and American greasy spoon without the grease. The restaurant gets plenty of natural light thanks to wall-sized windows in the main dining area. At night the space is lit by the warm glow of stained-glass lamps that hang from a high black ceiling.

The kitchen area, decorated with wood paneling, brick and stone, bustles with 20-something cooks in white uniforms, sneakers and trucker hats. Diners sit at long, booth-style seats covered in a reddish-brown vinyl; the simulated wood grain on the tables practically cries out for scrambled eggs and coffee refills. But a glance back at the kitchen area, with its large oven in view, brings your appetite back to pizza.

Those yearning for a genuine New York slice might be disappointed that the individual portions are on the smaller side — it takes at least two slices for a satisfying meal. With prices ranging from NT\$80 to NT\$115 per slice, it's not exactly a budget lunch.

But the pizza is worth trying. The dough recipe hits the spot — the crust is thin and doesn't crumble like a cracker, and is chewy enough to make each bite satisfying. NY Pizza Kitchen plays safe with the sauce, which tastes fresh but doesn't leave a strong impression.

The menu is extensive, but fussy, which doesn't encourage customizing single slices that are offered in eight combinations. The only vegetarian option, the Farmer's Market pizza (NT\$90) comes with mushroom, green pepper, mozzarella and corn. I asked the waiter to hold the corn, which elicited a bewildered look (but thankfully my pizza arrived promptly, and as requested).

On another visit with two dining companions, we opted for the 16-inch (41cm) West 15th Street (NT\$690), topped with salami, pepperoni, and organic meatballs, which added a peppery zest, and rounded out the meal with the Central Park salad (NT\$280).

The more exotic pizzas can only be ordered as 16-inch pies, including the White Pizza (NT\$680), which is topped with ricotta cheese, garlic, fresh basil and mozzarella, and for dedicated carnivores, there's the Filet Mignon Pizza (NT\$880).

Sadly, the beer selection only consists of Coors Light (NT\$70), but house red and white wines are available by the glass (NT\$220) and bottle (NT\$620). Other offerings include the chicken Parmesan sandwich with fries or salad (NT\$220), a selection of pastas (NT\$210 to NT\$240), and spicy Buffalo wings (NT\$240), recommended by the house. If the wait for brunch is too long at NY Bagels Cafe, come here for one of the restaurant's egg breakfast sets (NT\$235 each).

While NY Pizza Kitchen doesn't steal the show, it could enliven the debate on the best pizza in town. — DAVID CHEN