

► A stay at the new Kerry justifies the trip there

# The business of great service



A selection of beers at The Brew.

By Tom Mangione

Although it's deep in Pudong, the area around Expo Center by Huamu Road at the end of Metro Line 7 is developing at a pace equal to what you'd find in the city center. Right in the middle of the hub-bub is the brand-new Kerry Hotel (1388 Huamu Road, near Fangdian Road, 6169-8888), a five-star business hotel under the management of the Shangri-La group. When the Global Times visited, the hotel had been open less than a week, and already it was booming with traffic from a conference on solar energy.

## A gym to end all gyms

The hotel's fitness center, Kerry Sports is a mammoth 6,000-square-meter complex that feels more like a stadium than a gym. In addition to the long line of treadmills and elliptical machines lined up against the 10-meter high glass wall, you'll find specially designed circuit training areas and enclosed areas for classes. Tri-athletes on the go don't have to worry about losing their routine. There are a series of machines that allow them to simulate running, biking and swimming within steps of each other.

A gym this size is made to serve more than just guests of the hotel,

although guests do have the privilege of using the facilities for free. The community next to the Century Park is also in mind. Even kids not yet interested in burning off calories or beating stress at work have a place here. In the Adventure Zone opening in March, children can sign up for access to a three-story jungle gym, complete with heavy duty, high-speed slides with names like "The Hyperglide Astra," the "Double Drop," and the three-story "Demon Drop."

## Brewing up

The Kerry Hotel's three-part dining concept: The Cook, The Meet and The Brew combines casual dining, an upscale steakhouse and a microbrew pub all-in-one. The Cook is a multi-station food court, offering cuisines from around the world made-to-order. In contrast to the worn-out hotel buffet concept, everything here is a la carte. Or rather, a la card. You take a card when you enter, swipe as you go and pay when you leave. We were most taken with the cheese vault



Brewmaster  
Leon Mickelson.



Malaysian noodle makers at The Cook (left) and a view of The Brew (below).

Photos: Tom Mangione and courtesy of Kerry Hotel



offering over 50 different types of import artisan cheeses, as well as olives, salamis and Iberian ham.

The Meet, scheduled to open in April, aims to be a steak lover's dream, offering diners the chance to pick their own cut from an in-house butcher. Accented by a motif of red bull horns and leather mosaics on the walls, the main dining room of 98 seats leads to a private room in the back called The Master's Table, worth mentioning for its all-you-can-drink taps of beer, connected to the microbrews from The Brew next door.

If you're the type who considers anything east of the Huangpu River to be another dimension, The Brew may have you reconsidering your position. With six micro-brewed beers on tap, as well as a draft cider, fermentation fanatics have a new destination for libations. The current roster includes Dugite Vanilla Stout, White Ant (a wheat beer), Indian Pale Ale, Pils (i.e. Pilsner), Skinny Green (lo-carb lager), Mash (a seasonal double-IPA) and the Razorback Cider. We were most taken with Mash,

whose hoppiness gave way easily to the smooth, underlying passion fruit flavors.

Expect a slew of interesting seasonal varieties in the future. Brewmaster Leon Mickelson told the Global Times: "Every three to four weeks we should have a new beer starting up. In the spring, I'm looking to do a Longjing lager, infused with Longjing tea to coincide with the local Longjing Tea Festival."

When asked about other future projects, Mickelson said: "The hotel is built on the site of an ancient flower market. I don't want to give too much away, but that will feature prominently in future creations."

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## SPOTLIGHT



### Shanghai Yu Garden Hotel

Jiao Xiao Yuan (right), General Manager, Shanghai Yu Garden Hotel Company Limited and Juergen Sterkau (left), General Manager, Renaissance Shanghai Yu Garden Hotel pose with lion dancers during the Eye Doting Ceremony on Lunar Chinese New Year's Day to celebrate the Year of the Rabbit.



### Howard Johnson Business Club Hotel Shanghai

stayed a traditional Chinese lion dance to celebrate the Chinese New Year of the Rabbit on 3 Feb, 2010. It attracted many foreign guests. The hotel management team posed in the hotel lobby with lion dancers for the lucky start of this Chinese New Year.

