/ neighborhood/

Taipei's New Old Town

oldest district, innovative new drinking holes and **CHRIS SCHALKX**





1 PEACOCK BISTRO

A long-standing foodie haunt, Peacock Bistro's East-meets-West menu—think pomelo and tangerine salad with deep-fried shrimp rolls (pictured left)—is a top choice for residents. On board with the "going local" trend, 90 percent of their ingredients are from Taiwanese farms. fb.com/thepeacockbistro; mains from NT\$300.



After studying cheese-making in Japan and Italy, Isabella Chen returned to her hometown to open Lab Man Mano, an artisanal fromagerie with Italian specialties. On the menu in some of Taipei's top restaurants, the fresh ricotta, mozzarella and burrata can be sampled here on tasting platters or in a range of salads. fb.com/lab.manmano; cheeses from NT\$150.

7 ORIGINN SPACE

Parts concept store, café and boutique hotel, Originn Space is everything that makes Dadaocheng so intriguing: it is youthful, innovative and proud of its rich heritage. Stop for a coffee, browse the curated collection of homewares, or spend the night in one of the four retro themed rooms upstairs. fb/originnspace; doubles from NT\$3,000.



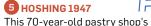
3 LOK HUE HNG

This part of town isn't known for its vibrant nightlife, but Dave Chen, founder of Taipei's Nuit Blanche and Taipei Picnic Club, aims to change that with his latest project Lok Hue Hng. This cozy, neon-lit bar stays true to its roots with a list of local beers and Taiwanese tea-infused cocktails.

Try the Oriental Lover, made with tea-infused rum and osmanthus syrup. fb.com/ lokhuehng; drinks from NT\$150.



Another reason to stick around the district after sundown, this Danish craft brewery is housed in a historical three-story building and has 24 beers on rotation, including a few local brews. The spacious bar mixes Scandinavian design with Taiwanese touches like coldbrew tea on tap and night market nibbles as bar snacks. fb.com/mikkellertaiwan; drinks from NT\$200.



modern new spot on Dihua

Street branches out from their original, more traditional shop == c in Nanmen Market. Their delicate steamed rice cakes are made to old family recipes, but tweaked in size and sweetness to appeal to modern tastes. Stop by the tearoom in the back for an afternoon cake break. 223, Section 1, Dihua St.; 886-2/2557-8060; from NT\$45.



This family-run rice mill has been a local favorite since it opened in 1923, but a makeover has transformed the heritage building into an award-winning retail space. Shop for locally farmed rice and browse the quality range of Taiwan-made condiments that are packaged beautifully and make great souvenirs. fb.com/sunrice1923. •



