

# yellow<sup>TM</sup>

FASHION LIFESTYLE ART ENTERTAINMENT

MARCH 2010  
FREE



# Year Anniversary





Photo by Collin Kelly

The first issue of *Yellow Magazine* was published this month, five years ago. Like parents who attend their children’s college graduations and weddings, I find myself scratching my head and wondering, “Where has all the time gone?” It happens so fast and imperceptibly. When you compare the first issue to the sixtieth, you cannot help but notice that we have travelled far. In a way, it is like looking at a family photo album.

I am a strong believer in growth and change because it keeps things fresh and vibrant. With that in mind, I am pleased to announce that in the very near future, *Yellow Magazine* will expand its presence by introducing an online magazine. We are very excited about this initiative and I will keep you posted on developments.

We have selected cover models from issues in each of the last five years to participate in our Five Year Anniversary Issue. They represent a cross-section of models that have graced our covers and demonstrate that beauty and intelligence is an irresistible combination.

This month’s interviews focus on fragrance and clothing inspired by Disney’s upcoming *Alice in Wonderland* film. Marie Line Patry, the fragrance and body director of perfume giant, Guerlain, tells us that the tone of one’s complexion plays a role in how particular perfumes will smell on a person. Sue Wong has partnered with Walt Disney Signature to create whimsical fashions inspired by the Red Queen, the White Queen, and sweet little Alice.

In this month’s travel article about Bali, Matt tells you about a hotel that is so awesome, you actually may want to stay in your room more than you should when on vacation to an exotic country. And Kim Son Café is so warm and cozy that you may wish that there was one near you. You may not have to wait long.

I want to thank all of our readers for helping us achieve this five year milestone. I am looking forward to where the next five years will take us.

V. Van Hoang

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The color yellow has played a recurrent symbolic role throughout the history of Asian culture. It symbolizes the earth that sustains all life, yet has been embraced by Buddhist monks as an expression of unchallenged power. Such is the role of yellow: always revered but in different ways under different circumstances.

The mission of *Yellow Magazine* is to introduce our readers to the artistic, fashion, lifestyle and entertainment contributions made by Asian Americans. It is our hope that the depth and breadth of the topics and events we cover do justice to the pride that the color yellow has represented throughout the millennia. As the editor in chief of *Yellow Magazine*, my last name is Hoang, which also means yellow. Just as I am proud of my name, I am proud of my heritage, and proud of *Yellow Magazine*.

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March 2010





The Whimsical Designs  
of Sue Wong

# Alice’s Wonderland

by VI HUA

When you put on a Sue Wong, it’s almost like having an out of body experience. Having little formal training in the fashion industry was not an obstacle that could restrain Wong’s driving creative force from manifesting itself. Born in rural communist China in 1949, she and her mother narrowly escaped to join her father in Los Angeles. Wong’s designs present a classic romantic theme that draws upon traditional European couture techniques. Through excellent technical skills and intricate designs, Sue Wong wants to “bring out the most confident and feminine self, where the romance of the clothing transforms a woman into a goddess -- an emissary of beauty.” In partnership with Walt Disney Signature, Wong unveiled her Alice in Wonderland Collection for Spring 2010, coinciding with the nationwide release of Tim Burton’s film, *Alice in Wonderland*, on March 5th.

How are you this morning?

Well I’m quite frantic, right now, because I’m trying to finish my fall line so that I can be ready for the preview in Vegas. (Laughs) It’s never-ending – there is no rest for the weary.

Yes, of course! It’s the fashion industry, a never-ending evolution. So, what sparked your interest to become a fashion designer?

Actually, I wanted to be a fine artist. Coming from a very traditional Chinese background, my parents kind of forbade that. So, I went into fashion as a sideline because at age sixteen I was chosen for...back in those days, I guess it was called a make company. A board selected two girls from each school to represent their schools. We did some team room modeling and, for a few days, did some floor modeling. So, I got my start at age 16 doing that and, ultimately, became interested in fashion. Eventually, I started making my own clothes for Friday night school dances. (Laughs) That’s how I got started.

That’s wonderful! You give a lot of attention to not only your designs, but your fabrics, as well. Do you also design your own fabrics?

Sometimes I do. Sometimes the motifs are hand painted, for instance, and I use my own art work. For one year, we (the art staff and I) did a whole modern art collection that was kind of common to some of the masters during the 20th century, such as Picasso, Matisse, and Vasarely. We do a lot of flowers and geometric patterns. So, yeah, I would say I do design a lot of my own fabrics and, definitely, my own colors.

I admire that because you take control of the entire creative process from designing the fabric to designing the clothing.

Yes, that’s quite true. And the motifs are custom, too. You won’t find them on any collection in the world anywhere because they are designed by me and my art staff.

What is the thought process that you go through when starting a new collection? What goes through your mind?

Sometimes, I’ll start with a theme or be inspired by a certain period. Sometimes, I’m inspired by a mood or fabrications. You know, when you start doing this, the thought process or rather the design process is really rather extemporaneous. Things just come to me and I don’t know from what energy source in the universe they arise. Basically, that’s how it really works. It is very organic and serendipitous and I like it that way.

It’s always a surprise for you.

Well, yeah, because I really don’t like to intellectualize anything. I’m basically a more feely and intuitive source. I let things come to me when I’m sitting down with the designs.



Passion has to adhere to or be the most important thing so that you can fully focus on your dream.

You recently launched your Alice in Wonderland collection. It seems to have been inspired by the styles of the Victorian era and the 1920’s.

You might say that. I think the book somewhat takes place in Victorian England and I used a lot of period and detailing adaptation. I also tried to bring in certain silhouettes and designs from that period, as well. Basically, the clothing line was inspired by the three main female characters: Alice carries a real innocence and can be a bit curious; the good girl or the White Queen is more virginal and pure, and is pristine and beautiful in a lot of whites; the Red Queen is sort of the bad girl, so I interpreted her as more sexy as opposed to cartoon-ish. In particular, Disney movies always have a classic struggle between the good girl and the bad girl. For example, in *Snow White*, Snow White is the pure and good. Then, you have the evil queen who is diligent and a very lethal force.

How do you feel when you see someone wearing a Sue Wong design?

I get a certain amount of satisfaction because it’s a full dimensional realization of a garment, I would say. It’s really satisfying to see my design being worn by a real person. Sometimes, I’ll walk into a restaurant and see a couple of my designs being worn by women seated at other tables...Actually, one time, a young woman was celebrating her birthday next door and she said “Oh my God! I just love my Sue Wong dress. I just got it, today.” And the friend I was having dinner with told her, “By the way, here’s your designer sitting right here.” She really freaked. (Laughs) It was really nice.

Do you have any advice for aspiring designers?

Well, you know, I would have to say that Gilyard says it best with the Three P’s: Persistence, Patience, and Perseverance. You really have to direct your energy in a certain direction to achieve what you want in your life. I think that your vision has to be the most important thing to you. People are defined by different things and I’m someone who is definitely defined by my creativity. There has to be a passion, too. Passion has to adhere to or be the most important thing so that you can fully focus on your dream. I’ve seen people over the years and a lot of talented people, by the way, who did not have the fortitude to stay with something. They just got eaten up or just couldn’t make it. It takes much more than just pure talent to make it; you need to have the strength to stay in the game.

What can we expect to see in the future from the House of Sue Wong?

I’m currently in negotiations with yet another major motion picture company, which I can’t announce yet because it has not been finalized. And I’m going after other licenses; I want to venture out into fragrances, jewelry, handbags, and all kinds of interesting things.



To see more of Sue Wong’s designs, visit [suewong.com](http://suewong.com)

Sue Wong for Walt Disney Signature is available at Neiman Marcus, Saks Fifth Avenue, Nordstrom, Macy’s, and select boutiques



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Luxury in the Heart  
of Bali

# Viceroy Royalty

by MATT SIMS

It was another typical afternoon in the tropics. Soft, relaxing music was playing and I was faintly aware of the smell of fresh flowers. I was lying in a dimly lit room while a woman I just met poured yogurt over my body. Hold on, this is not some lurid tale of a travel writer “gone bad”. This is Bali, and I was 90 minutes into my spa treatment at one of the most luxurious hotels in Asia.

And what a spa treatment it was! Of course, in Bali where relaxing spas seem to be everywhere and therapeutic massage is a way of life, a place needs to offer something special in order to rise above the crowd. In addition to world class treatments, a spa should have a special ambience and atmosphere all its own that not only relaxes you, but inspires you, too. Thirty minutes later, after all the yogurt had been removed, after my last tender muscle had revived, after I soaked in a warm tub filled with enough flowers to cover a Tournament of Roses Parade float, and after I took a dip in a cold water plunge pool followed by a longer plunge in a hot jacuzzi, I could definitively state that that spa was indeed special. It’s wonderful to treat your body to two hours of heaven, especially while overlooking a secluded jungle-filled river valley the beauty of which no postcard could do justice.

From my elevated vantage point, I saw towering coconut trees swaying above a green valley overgrown with bamboo, banana trees, orchids, and a variety of flowering plants. A hundred feet down the sloping hill in front of me, I could see a stone temple adorned with intricately made offerings of flowers arranged in tiny woven squares of coconut leaves. Each was a work of art. The Balinese make these small traditional offerings, known as Canang Sari, as a form of worship. Further down the valley, I saw rice paddy terraces carved into the hillside. The spa is only a few steps away from my private villa where I could continue to relish that unbelievable view from my terrace or my private infinity pool.

There’s an old French saying that states, “You can never overdo luxury.” In Bali, visitors seeking luxury have often headed for the sterile enclave known as Nusa Dua, which is near the coast and populated by a number of large corporate hotels that offer their version of Bali hospitality. However, if you head inland to the town of Ubud, you will find the cultural heart of Bali where its culture and traditions can still be observed. Whether you seek relaxation, romance, culture, or adventure, the place to stay in Ubud is the Viceroy Bali ([viceroybali.com](http://viceroybali.com)), a collection of 11 luxury villas that overlook the stunning rural vistas of the Petanu River Valley.

It had been five years since my last visit to Bali, and it was clear that Ubud has grown. There was more traffic on the town’s few roads, and many new shops and villas had been built. Some of the additional activity might be due to the prominent role Ubud plays in the successful book, *Eat, Pray, Love*. In fact, Julia Roberts was there filming the upcoming movie adaptation of the book two weeks before I arrived. On my last visit, I stayed at a hotel near the center of town; this time, I was glad that I chose the Viceroy, which was located a few minutes outside of town. I was fortunate to have free use of a private car and driver to take me into town and pick me up as needed. I was able to enjoy the sights and sounds of Ubud and retreat into the quiet enclave of the Viceroy whenever I desired. This worked out great as I usually spent the mornings shopping and exploring Ubud and the afternoons relaxing at the hotel. In the evening, I would venture out again to catch a traditional Balinese dance performance. Every week a handful of venues, mostly temples, put on a variety of performances from the slow and graceful Legong, performed by young girls, to the wilder Sanghyang Jaran, which involves a young man who walks over and kicks the burning coals of coconut husks while in a trance.



Lembah Spa at Viceroy Bali

Every day presented me with a choice. Did I leave my little slice of paradise or explore more of the island? I was able to do a little of both depending on my mood. The first couple of days found me just lounging near the main pool or my smaller private pool and occasionally working out in the fitness room. Both pools had a small “bale” or wooden platform gazebo upon which you can rest on soft pillows above the water and relax with a book or laptop. Both offer fantastic views but the main pool has a little more of it, as well as a swim up bar.

Some adventurous gourmands have even been known to helicopter in just for a romantic lunch or dinner.

Notwithstanding the draw of the views and the pools, the room itself was so inviting with its soaring bamboo ceiling, marble floor and wall tiles, and enormous bathroom that I often just wanted to stay put. The overall design pays homage to traditional Balinese architecture but never at the expense of modern comfort and opulent luxury. Those traditional elements can be seen throughout the property in the use of natural river stones and volcanic rock in the construction as well as in the ubiquitous Balinese statues. The hotel has two traditional Balinese temples or places of offering onsite, similar to what you would find at a traditional Balinese family compound. When I spoke with the General Manager, Anthony Syrowatka, he explained that it was important to maintain the traditional Balinese elements not just as aesthetic measures to please the guests, but to conform to the traditional beliefs of the staff and local people.

“The Balinese are very spiritual people,” he told me. “The staff members are all Balinese, and they bring insight into the uniqueness of their culture which is reflected in the welcoming character of the hotel.” I had to agree. My encounters with ordinary Balinese clearly displayed their sincerity, openness, and general happy outlook on life. Although the hotel is aimed at a very exclusive clientele (the helipad was my first clue), it maintains Balinese-inspired friendliness and I was often greeted by name by staff members.

Anthony told me that the owners of the hotel improve the services and accommodations at the Viceroy based upon their own experiences at hotels around the world. Their goal is to create a unique property that better caters to the desires of modern travelers who have high standards of luxury in terms of service, comfort, fashion, and who desire to experience the culture of the places they visit. For example, they believed that it was silly to stay at a luxury property and be nickel and dimed for countless small items. For that reason, the mini-bars in rooms offer food and nonalcoholic drinks for free. Further, they added other extras that they themselves would have liked to have had when they travelled, such as the option of having breakfast served on your private veranda for no additional charge.

Even though Ubud has a huge variety of restaurants from which to choose, I often preferred to eat at CasCades, the hotel’s restaurant that serves exceptional French cuisine with an Asian twist. It was awarded *Indonesia’s Best Restaurant 2007* by American Express and *Indonesia Tatler*, and *Wine Spectator* conferred an award for its wine list of more than 160 quality wines from around the world. Some adventurous gourmands have even been known to helicopter in just for a romantic lunch or dinner. Couples enjoy romantic dinners at secluded tables with fresh flowers strewn upon the floor as they enjoy special menus. On separate occasions, I had the best duck à l’orange I’ve ever tasted, brilliantly prepared lamb with Mediterranean ratatouille, excellent French style soups, world class desserts and home baked breads.

One morning, on the spur of the moment, I decided I wanted to get out and visit parts of Bali that I had not yet seen, including the water gardens at Tirta Ganga. I told the Front Desk Manager, Jero, of my plans, and in ten minutes a car pulled up in front of the hotel with a driver/tour guide. He had a full itinerary of interesting stops and photo opportunities already prepared. A silver tray with a cold drink and cool towel was also prepared for my refreshment in between sightseeing stops.



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Viceroy Bali’s main pool





As we drove into the hills along winding roads, we passed through small farming villages where life hadn't changed much over time. This was the Bali I wanted to see. Women in colorful saris carried flowers and food as offerings to the gods while children played simple games in forest clearings. Men and women were laboring in the fields and carrying heavy loads in the heat. Rice paddies ready for harvest filled each little valley, and the ever-changing landscape displayed dramatically vivid shades of green. Fruit trees of all varieties grow in abundance alongside the road, and my favorite was one that looks hard, brown, and scaly (like the skin of a snake) on the outside, but the inside tastes like a vibrant apple with hints of citrus.

In the small town of Tirta Ganga is a beautiful water garden built by one of the last maharajas to rule the area. Outside, women selling fruit and drinks offer their goods. I was drawn to the sound of water inside the gates where there was a sculpture garden surrounded by ornamental pools of clear water filled with colorful fish. The sound of moving water was soothing, a contrast to the bold statues of gods, warriors, and maidens of Hindu mythology. Beyond the sculptures, a couple of swimming pools once reserved for royalty were alive with the splashing and laughter of local children.

Rice terraces cover the rolling hills outside of Tirta Ganga like a patchwork quilt creating some of Bali's most scenic vistas. We drove up some of the larger hills to get the best views and ventured down occasional roads that led into the backcountry. Sometimes we just found more endless jungle and other times hidden villages like the one where a painfully thin old man emerged from the forest with a large curved knife and a load of bananas on his shoulder. It must have weighed as much as he did. This was the kind of day I was hoping for, a chance to see the real Bali.

Later, we travelled on a road that hugged the coastline and explored resort towns like Candidasa and Padangbai where some travelers spend

their entire holiday having fun on the beach. We stopped by a beach with black sand that was totally devoid of tourists; I was surprised to only find native Balinese there. Perhaps it was because there were no beachside bars or t-shirt shops. One of the attractive aspects of Bali is that it is small enough that you can visit the beach, jungle, volcanoes, or upscale shopping areas and make it back to your hotel before dark. The sites are never too far away.

After a brief rest at the Viceroy, I went to see one of the traditional Balinese Kecak dances in a nearby village. Although there were several groups dancing in Ubud that night, I travelled a little farther to see one that performs less regularly but is considered to be more exceptional. I was not disappointed. By the light of fire, I and a handful of other travelers (and a crowd of locals) watched the best dance performance of my whole trip. Watching traditional Balinese dancers as they moved gracefully by firelight in front of the village temple's massive gates hypnotically chanting is a mystical experience that you will not soon forget.

The staff at the Viceroy arranged other trips for me including early morning visits to the fruit and flower markets and a rafting adventure down the Ayung River. I get the feeling that no matter what your interests may be – snorkeling, yoga, surfing, or Balinese cooking classes – these guys can satisfy them.

As I was bidding farewell to the staff, I was asked when I might return to Bali. Sadly, my answer was, "I don't know. As beautiful and interesting as Bali is, I need to write about different places for *Yellow Magazine*." Just as I stepped outside, Anthony reminded me that they were planning to soon build a similar property in one of the beach areas. He, too, asked me when I might return.

Hmmmm. Let's see... all this luxury, the Viceroy style, one of the best restaurants in Southeast Asia, the real Balinese experience and a beach, too? I quickly revised my answer. "When will I be back, you ask? How soon can you have the new hotel ready?"

## WINE

Produced In  
the Land of Wine

# Vino Italiano

by PHILIP CUISIMANO

March 19th is the feast day of Saint Joseph, one of Italy's most important saints, and in honor of this celebration we turn the spotlight on my favorite subject, Italian Wine. Although I am biased (because of my Italian heritage) there is no doubt that Italy is one of the world's most important sources of premium wine and has earned our attention.

I like to say that in Italy "Wine Is a Way of Life"; grapes grow everywhere and have done so for centuries. The ancient Greeks called this country "the land of wine". Here are some facts: Italy produces more wine than any other country, grows a greater variety of grapes and typically is the world's leading exporter.

Apart from this country's adeptness at producing wines in great volume and variety, we must also acknowledge the quality of its harvest. Italian wines are considered the best to accompany food and the reasons for this are two-fold. First, in the case of white wines, the best are characterized by their excellent levels of acid. Acidity serves to make a wine crisp and brisk and is needed in order to match with a wide range of foods. Secondly, the signature characteristic of Italian red wines is the flavors of peppers and spices. When the peppers and spices of a red wine are matched with the peppers and spices of food, the result is very complementary.

In addition to being terrific "food wines", the breadth and depth of the quality within these offerings is impressive. One can find great, everyday quaffs that retail for around \$13.00 to regal wines of great nobility in higher price ranges that are the equal or better than wines of similar regard from any other country.

Finally, another important characteristic of better Italian wines is that they not only improve with time in the bottle but also get better as they sit in your glass. So many wines today are best when they are first poured; after that, their taste

either remains level or diminishes. Often, we are not even aware of this effect but we may tend to consume our wine more slowly as a result. On the other hand, a wine that improves in the glass will seduce us to drink more rapidly and enhance our overall pleasure.

Wines are classified, and the categories are usually identified on the bottle's label. V.D.T. "Vino di Tavola" (table wines) are the simplest offerings and the lowest quality. I.G.T. "Indication Geographical Tipica" are wines that are representative of the areas in which they are produced. D.O.C. (Denominazione d' Origine Controllata) refers to wines that are regulated by the government regarding grape types, production methods and output, as well as source. D.O.C.G. (Denominazione d' Origine Controllata Garantita) is a category similar to the D.O.C. but refers to wines of more importance.

Keep in mind, the classifications do not guarantee that you will love a particular wine. My advice is that you avoid the Vino di Tavola category and not really worry about the other designations as wonderful, charming wines may be found in each.

The most important consideration in selecting an Italian wine is the producer; a good Italian wine house will not put its name on a bad bottle of wine.



If you are interested in learning more about Vino Italiano, the Italian Cultural Center offers ongoing classes including tastings (713.524.4222). Also, Joseph Kemble, Spec's corporate Italian wine buyer, is one of the foremost Italian wine experts in the country and will be happy to help you select the most appropriate wine. (713.526.8787).

*SALUTE!!!*

**Icardi Barolo Parej 2001**  
Barolo is called the "wine of kings and the king of wines"; regardless of its royalty there is no question that this is one of the world's best red wines. Produced in Italy's Piedmonte region from the Nebbiolo grape, Barolo must be aged for three years prior to release. This offering is from Claudio Icardi, one of Italy's most respected houses and features a full-bodied, muscular wine with surprisingly soft tannins. Explosive notes of red berry fruit intertwined with peppers, spices, truffles and meat flavors delight the palate. Serve with game. \$88.00

**Brigaldara Valpolicella 2007**  
An excellent Valpolicella from the Cesare brothers whose winery is located in the Veneto and who only make delicious state of the art Valpolicellas. This rendition is produced primarily from the Corvina grape and is medium-bodied with notes of bright red and black berry fruit undercoated with slightly sweet spices and tangy peppers. Serve with grilled red and white meats. \$18.00

**Sant'Elena Pinot Grigio 2006**  
Although Pinot Grigio is one of America's most popular wines, we are inundated with bulk, mass-produced, water-downed offerings. This one is a rich, serious wine that offers a flavor profile more like that of Burgundy and is a Pinot Grigio that "the locals" enjoy. This wine is full-bodied with bright tropical fruits of mango, pear and citrus with a lingering finish that leaves a slight taste of honey and cream on the palate. Serve with seafood. \$21.00

*Wines available at Spec's Wines, Spirits, & Finer Foods, various locations. Visit [specsonline.com](http://specsonline.com) for the store nearest you.*



The Colors  
of Paradise

# A Matter of Chemistry

by VI HUA

Have you ever passed by a fragrance counter at a department store only to be lured in by an irresistible scent? It's the perfume. It is *the* perfume that you just know will complement you, perfectly. You give yourself a spritz here and there, and yikes! It was really an obnoxious fragrance that was in disguise. Well, that's probably not really true. You and the perfume simply didn't have any chemistry according to Marie Line Patry of Guerlain. Patry is known for her ability to guide and educate customers about how to find their signature scent.



Marie Line Patry

Guerlain fragrances are available at Saks Fifth Avenue

*You are the fragrance specialist for Guerlain?*

I am the fragrance and body director for Guerlain, which is the first perfumer in the world. I am also the director for body, as well, meaning skin treatment. Guerlain is one of the most technologically advanced when it comes to skin care and perfumery. The line is very unique and what I've done for the last six years is to try to find fragrances for different people. How I do that is by analyzing the skin. Everybody has a different chemical build. If a person has, for example, a yellow or olive complexion, their skin will produce more oil.

*Interesting*

Yes, and those with a fair complexion produce more oxidants.

*So, it's more about skin tone?*

Exactly. It has a lot to do with it. That's why if you have, for example, five people and all of them put on the same fragrance, most of the time, they won't smell the same. I don't know if you've ever experienced that in the past with your friends, where you would say "Oh you smell so good. I want it!" Then, when you tried it, you did not like it.

*I have done that plenty of times.*

That is because of the different chemistries. The nose will smell something different for each skin.

*Wow.*

That's why I am able to pick the right fragrance for the right complexion. You have to understand that when I put a fragrance on you, your own chemistry does its magic and will know.

*I heard that the Guerlain line uses a lot of roses and jasmynes.*

Yes! That is the Secret du Parfumeur (Secret of the Perfumer) and we call it Guerlinade. The Guerlinade is a special ingredient for Guerlain that we use a lot in the collection. Like you said, roses, jasmynes, vanilla, the tonka beans... yes, absolutely.

*Are there specific ingredients that work best with different skin tones?*

Well, if you have somebody who has a fair complexion, their skin is usually very dry. If they use too many dark or white flowers, it can be fairly overwhelming because of the lack of oils produced. The fragrance will stay on top of the skin rather than being absorbed.

*How did you get involved as a specialist?*

I have a very well...good luck nose (laughs). And that helps. I'm also very well trained with the house of Guerlain. Guerlain is an institution, and I learned a lot from Thierry Wasser. I also work very closely with Jean-Paul Guerlain and Sylvaine Delacourte, who also trained me. But my second gift is that I can detect the best perfume to match the right skin. It's my secret.

*You can say you have a very keen sense for it.*

Correct. I compare fragrances a lot with wine. They're very, very similar. Like wine, the way they are treated and the ingredients used are very similar to the perfumer. That's why in the middle of a consultation, I have my client eat a piece of chocolate. It cleans the nose and the palate. When it's time to do the Tour de France as I like to say, the clients are getting the full effect of the perfume.

*What kind of experience can a client expect when they come to you for consultation?*

I will respect which scents the client prefers and there are a variety of clients. Some enjoy the outdoors while others prefer to be indoors and read books next to the fireplace. I will usually select four different perfumes based on the client's likes and their skin evaluation.



*Do you have a favorite perfume?*

I do have a special one; it's the L'Instant Magic. It's no longer sold in the USA, but we're thinking of bringing it back. It's a beautiful scent that is very clean and I like it a lot because it's L'Instant Magic! I travel a lot, so it's important to me. I really like every scent created by Guerlain because I can picture different people with each. That's the beauty of it.

*There is a wide variety, isn't there?*

Correct. And with Guerlain, you can get perfume for about \$55 or \$70,000. We have a lot of collector items and many people like to collect our bottles. However, it's not just for the bottles, but the purity of our perfumes. Last year, we had an exclusive perfume called the Mon Precious Nectar Fountain Imperiale that sold out. Its value was \$9,000 because only 19 bottles of it was produced the "old way". That is a beautiful thing for the house of Guerlain. My job is very interesting because I get to meet the collectors.

You have to understand that when I put a fragrance on you, your own chemistry does its magic and will know.

*Everything about Guerlain is very thorough, from the bottles to ingredients. The company pays much attention to detail that competitors may overlook.*

You're right. This is something that you learn from experience, and I did a lot of testing on different bodies. I would experiment with various scents on myself and sometimes they smelled wonderful and other times, not quite so nice. This forced me to ask myself why. I tweaked the oils here and there experimented with different body types to find the perfect chemistries. Men, by the way, have a more musky smell than do women. I did an experiment where I put a very feminine scent on a man. The perfume became very masculine because of the natural musk that men produce. That was really interesting.

*Is there a different process you use when consulting with men and women?*

No, not really. I'll feel the skin. For example, your skin is warm with yellow tones. You're more dry than oily, but you have good oils. So, I would try something like Philtre d'Amour. It's very, very fresh.

*Amazing! You picked exactly what I like!*

(Laughs) I'm glad you like it!





A fashion advertisement for Versace. A woman with blonde hair is lying on her back on a white, fluffy rug. She is wearing a black jumpsuit with a white polka-dot pattern, cinched at the waist with a wide, light-colored leather belt. Her legs are raised and bent at the knees. She is holding a small, patterned handbag with a chain strap. The word "VERSACE" is written in large, pink, serif capital letters across the center of the image.

# VERSACE

HOUSTON  
The Galleria  
5015 Westheimer Road  
Tel. 713.623.8220  
[versace.com](http://versace.com)



# Spring Fashion Shows

Held at Versace Boutique Galleria and Neiman Marcus Galleria

## Lunar New Year Versace Show Benefiting the Mandy Kao Foundation

Held at the Versace Boutique Galleria

Imagine chasing the White Rabbit down into the pit of a tree, falling into a warp hole and ending up in Wonderland. That’s what several guests did at the Lunar New Year party held at Versace on February 9th. The event, hosted by *Yellow Magazine* and Versace, celebrated the New Year while benefiting the Mandy Kao Foundation at the same time. The fashion theme was “Alice in Wonderland” and Versace delivered perfectly. Bold and vibrant colors, simple silhouettes, and eccentric combinations were the night’s scene stealers. Models showcased the quintessential elegance that Versace fashion has come to epitomize for admiring guests who looked on as they enjoyed hors d’oeuvres, champagne and shopping opportunities. Versace graciously donated 15% of sales to the Mandy Kao Foundation in support of the important service it provides to the community. The Foundation extends assistance to those in need who have demonstrated a drive to improve their quality of life.



Photos by Melissa Chou

Drinks sponsored by Moët Champagne and Belvedere Vodka



Viet Hoang, Dana Alpian    Miya Shay, Matt Young    William & Mandy Kao    Taylor Mabrie, Evan Scott    Duyen Huynh, Trang Trinh    Tony Dinh, Tianna Nguyen    Versace Boutique Galleria



Anthony Referente, Diana Hoang, Liz Referente    Christina Zhou, Lisha Hall    Reza Iskaandar, David Virgilo    Jacquie Chaumette, Randy Sim    Amy Dunn, Jonathan Cubides    Aya Kameda, Christine Guenero    Janet Thuy Bui    Yen Pham



Leslie Rivas, Tabitha Garcia    Arshad & Mona Ramji    Noemi Tan, Lulu Tan    Tammy Su, Betty Gee    Lily Bui, Khang Nguyen    Andrea La    Agatha Le and friend    Chris Hancock, Vi Hua

## Lunar New Year, “Year of the Tiger” Fashion Show

Held at the Mariposa Restaurant inside Neiman Marcus

Yellow Magazine kicked off “The Year of the Tiger” at Neiman Marcus’ Mariposa Restaurant with the 2010 Spring Collection Fashion Show provided by Neiman Marcus. Guests were treated to hors d’oeuvres by Mariposa Restaurant and fashionable cocktails by Hennessy Cognac.

Photos by Thang Nguyen and Robert Berthlot



Drinks sponsored by Hennessy

Tiffany Le, Trang Tran, Viet Hoang, Diane Nguyen, Kristi Nguyen



Taylor LaShae    Denny Nguyen, Quinn Luong, Diane Nguyen, MaiLan    Teresa Tonthat, Anthony Phan Trinh



Marynna Nguyen, Thi Nguyen    Willis Chen    Munah Vadgama, Quade Lamb, Josh Adam, David Garcia, Allen Tran, Israel Rabago, Russell Cotton





Christina Liang  
March 2005



Christina Liang  
December 2005



Yuan Yuan  
March 2006



Amy Dunn  
February 2007



Agatha Le  
June 2006



Agatha Le  
November 2008



Jennifer Joe  
October 2009

yellow™



# 5 Years of Classic Beauty



**AGATHA**

Dress by Sue Wong \$379  
Rose quartz and pink opal earrings by Nancey Chapman \$3800  
Shoes by Christian Louboutin \$895  
  
Shoes available at Neiman Marcus  
Jewelry available at sloan/hall

**AMY**

Dress by Tadashi \$390  
Shoes by Christian Louboutin, model's own  
Diamond and pink tourmaline earrings by Micheal Tracey Golconda \$16800  
  
Clothing available at Neiman Marcus  
Jewelry available at sloan/hall

**YUAN YUAN**

Dress by Prada \$2170  
Rhinestone belt by Prada \$1745  
Earrings rhinestone by Isiollani \$270  
Shoes by Sergio Rossi \$695  
  
Clothing and shoes available at Neiman Marcus  
Jewelry available at sloan/hall

**JENN**

Dress by Sue Wong \$330  
Shoes by Christian Dior \$650  
1920's cut crystal necklace by Trouve \$600  
  
Clothing and shoes available at Neiman Marcus  
All jewelry available at sloan/hall

**CHRISTINA**

Dress by Sue Wong \$399  
Shoes by Valentino \$695  
  
Shoes available at Neiman Marcus

Photographer **Collin Kelly**   Fashion Stylist **Leslie Rivas**   Stylist Assistant **Jenn Joe**   Hair **Bianca Linette**   Makeup **Lily Bui**  
Models l-r **Agatha Le, Amy Dunn, Yuan Yuan, Jennifer Joe, Christina Liang**

Shot on Location at Century Décor Showroom  
[www.centurydecor.com](http://www.centurydecor.com)





Sheer ruffled blouse by Valentino \$1290  
Bra by La Perla \$239  
Silk print skirt by Giorgio Armani \$950  
1920's cut crystal Necklace by Trouve \$560

Clothing available at Neiman Marcus  
Jewelry available at sloan/hall

“Christina will always have a special place in my heart. She helped launch *Yellow Magazine*, appearing on the prototype and the first issue. We had such a wonderful time shooting her that we invited her back to appear in the December 2005 *The Geisha* issue.”

*V. Van Hoang, Editor in Chief and Founder of Yellow Magazine*

Christina Liang

*Christina is an Aggie from Taipei and was our very first cover model. After she received a degree in MIS, she went on to get a Master's degree in accounting and launched a career as an IT auditor for KPMG. During the “in between” periods she modeled here and in Taiwan. Christina has set aside her career and modeling gigs for her most important one – caring for her husband and toddler, Chloe.*





Puff sleeve blouse by Zac Posen \$1550  
Bloomers stylist own  
Bra by La Perla \$119  
Earrings cut steel 1700 by Trouve

Clothing available at Neiman Marcus  
Jewelry available at Sloan/Hall

“Yuan Yuan is a dear friend of mine, and we were lucky to feature her in our now iconic 1st Anniversary issue. She is such a perfectionist and is always very professional. I love working with her because she makes it easy.”

*V. Van Hoang, Editor in Chief and Founder of Yellow Magazine*

Yuan Yuan (aka YY)

*Yuan Yuan is a model who knows her way around runways – both fashion runways and those at airports. Her tall, sleek, and elegant stature has made her a favorite in the modeling world. She lives in Houston half the year and travels to Abu Dhabi for the other half where she connects with her best friend and fiancée, Misha.*





Bow tie sheer top by Christian Dior \$1050  
Bra by Jose Natori \$78  
Tulle ruched skirt by Terri Jon \$260  
Earrings rhinestone by Isiollani \$270  
Shoes by Sergio Rossi \$695

Clothing and shoes available at Neiman Marcus  
Jewelry available at Sloan/Hall

“Amy Dunn was fun and easy going. I instantly knew that I was working with a model who was professional and fun to work with; I only wish that there were more models like her. She was a pleasure and a delight.”  
*Jhane Hoang, photographer*

Amy Dunn  
*Amy is one of the few lawyers you will know who has distinguished herself as a model (in such magazines as Vogue and Cosmopolitan), a photographer with a sold-out exhibition, and interviewed by Canon. Currently a lawyer with a Houston firm with a VERY lucky telephone number of 281.888.8888, Amy hopes to open a law practice in New York where she can accommodate her professional and artistic sides.*





Bustier by Cosabella \$150  
Lace Mini skirt by Haute Hippie \$395  
1950's rhinestone necklace \$300  
Shoes by Sergio Rossi \$695

Clothing and shoes available at Neiman Marcus  
Jewelry available at Sloan/Hall

“Agatha Le is a great model. She moves gracefully and has a wonderful personality. She brings talent and humor to the set.”  
*Collin Kelly, Photographer*

Agatha Le  
*Agatha started modeling at the tender age of 14 before she began participating in pageants. She won Miss Vietnamese Freeworld 2003-2004 and Miss Global Beauty 2004-2005. Armed with a degree in psychology and education, Agatha currently works in retail in the Galleria.*





Lingerie slip dress by Christine Vancouver \$230  
Cardigan by Zac Posen \$890  
Jeweled belt by Oscar De La Renta \$490  
Earrings sterling silver and diamond horseshoe by The Woods \$2400

Clothing and shoes available at Neiman Marcus  
Jewelry available at Sloan/Hall

“Besides being incredibly gorgeous, Jennifer is highly intelligent and has an amazing personal style. She also happens to be a loyal friend and my muse.”

*Leslie Rivas, Fashion Stylist*

Jennifer Joe

*Jennifer is pursuing a degree in consumer science and merchandising at the University of Houston. This ought to come in handy when combined with her passion for fashion and making jewelry; she intends to have a small boutique someday where she can sell her own jewelry line, amongst other items.*



# Lunar New Year Party

Held at Momentum BMW Southwest

*Yellow Magazine* held its annual Lunar New Year party at Momentum BMW Southwest. More than 350 guests attended the celebration. Lee's Golden Dragon started the evening with a Lion Dance to chase away any bad luck and evil spirits and welcome in good luck for the New Year. Theatre Under the Stars (TUTS) provided a preview of *Miss Saigon* that included the performance of several songs from the musical. Guests were also entertained by Phoebe Pan's solo Chinese modern dance. Miss Chinatown, Angela Wang, and Miss Vietnam Global, Alex Tran, were there to sign autographs. Drinks were sponsored by Martell Cognac.



Hoa Tran, Jasmine Tsang, Viet Hoang



Lee's Golden Dragon Lion Dance



John Newinn, Mandy



Miss Vietnam Global, Alex Tran



Mindy Le



Stevie Vu, Tony Huynh, Julia Tran-Huynh, Jonathan Dizon



The new BMW 550i Gran Turismo



Phoebe Pan



Lan Chi Nguyen, Mike Truong



Miss Chinatown, Angela Wang



Lauren Lovell, Alex Tran



Ruby Thang, Chandani Mahant, Minh Chu



Alda Pilizcek, Dr. Leonard Luna, MyLien Le, Dr. T. Pilizcek

# Terry Winters' *Blue Stone*

Drawing beautiful inspiration from the calligraphic line

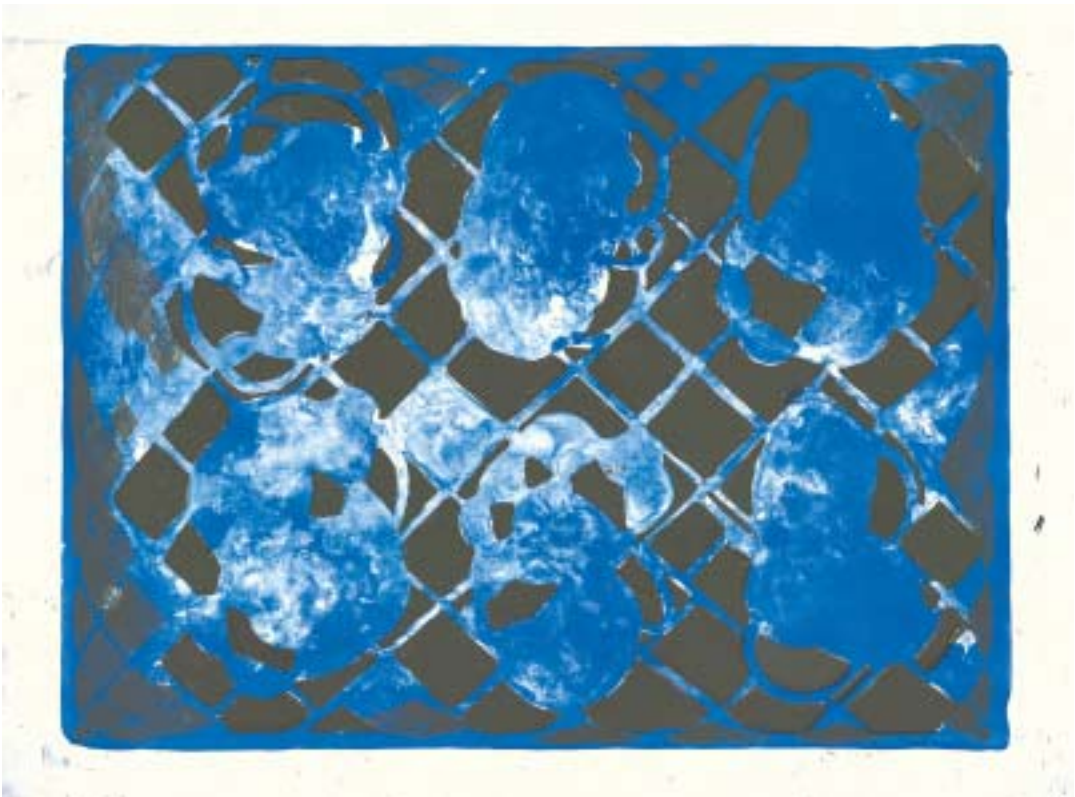
The prestigious studio of Universal Limited Art Editions has long worked with America's greatest living artists, including Jasper Johns, James Rosenquist, and Cy Twombly. Robert Rauschenberg's final major work produced by ULAE, *The Lotus Series*, was featured last spring with a special event for Asia Society Houston and *Yellow Magazine*. A generation of younger artists such as Kiki Smith and Tam Van Tran have also been invited to collaborate with this publisher, considered by many to be one of the world's most influential.

Universal Limited Art Editions most recent publication is with internationally acclaimed painter and printmaker Terry Winters. Winters attended The Pratt Institute in New York, and his recent exhibition at the Contemporary Arts Museum Houston featured nearly 200 works from a ten year period, including many works created at ULAE. This was the first retrospective by Winters to explore all facets of his art, including woodcuts, lithography and etching. An extraordinarily inventive period, it embodies a diverse range of influences including 1970's Minimalism, patterns from nature, and images inspired by science, architecture and technology. Without a doubt, Winters' experience at ULAE has fostered some of his most creative output.

Works by Terry Winters and other contemporary masters can be viewed in Houston at Devin Borden Hiram Butler Gallery. Appointments for private viewings may be made by contacting the gallery.

## DEVIN BORDEN HIRAM BUTLER GALLERY

4520 Blossom Street, Houston, Texas 77007  
713.863.7097  
Hours: Tuesday through Saturday 10 am to 5 pm  
www.dbhbg.com



Terry Winters  
*Blue Stone*, 2010  
Edition of 21  
Lithograph in 4 colors  
39 1/2 x 53 in (100.33 x 134.62 cm)  
Published by Universal Limited Art Editions



It's Time to Shed the Overcoats  
and Splurge for Spring

# Spring Style

Winter may have kicked your behind, but now you can forget those frozen flurries and start looking forward to some spring sunshine. Start your shopping with these spot-on trendsetters from our fashion mavens.



**Equestrian Style**  
Chloe brings to the paddock this gorgeous tote featuring a horseshoe flap pocket in soft tan leather. Other details include tonal topstitching, golden hardware, a zip top, and pintucked horseshoe design on the front flap with a tooled logo at center.  
**Chloe Marci Horseshoe Tote, \$1,790 (available for pre-order)**  
Neiman Marcus Galleria, [neimanmarcus.com](http://neimanmarcus.com)



**Sounds Like a Butterfly**  
Check out these new Butterfly headphones, based on Vivienne Tam's spring 2010 fashion collection. Produced by the sound experts at Monster, these headphones are specially tuned for a lighter, more open sound.  
**Vivienne Tam Headphones, \$199**  
[monstercable.com](http://monstercable.com)



**Time for Fashion**  
David Yurman brings some equestrian style as part of his Cable Watch Collection. The case is 19mm sterling silver and 18-karat yellow gold. The dial is mother-of-pearl, and the bracelet is also sterling silver and 18-karat yellow gold, with a sterling silver clasp.  
**David Yurman Chelsea Watch, \$1,990**  
Neiman Marcus Galleria, [neimanmarcus.com](http://neimanmarcus.com)



**A Lovely Paradox**  
Balenciaga Paris Eau de Parfum is a demure violet with airy blossom and delicate peppery notes. It's a fragrance that is mysterious and fragile, yet leaves a lasting trail.  
**Balenciaga Paris Eau de Parfum, \$95 1.7 oz.**  
Neiman Marcus Galleria, [neimanmarcus.com](http://neimanmarcus.com)



**Natural Design**  
Hundreds of pieces of pristine natural willow stalks have been handwoven to create this remarkable vase. Over 500 protruding willow pieces lend a very textural effect, and the natural willow is easy to integrate into almost any color scheme.  
**Esfera Vase, \$40**  
Z Gallerie Highland Village, [zgallerie.com](http://zgallerie.com)



**Hey Dollface**  
The Tarina Tarantino Dollskin Powder, exclusive to Sephora, contains a micronization process that allows for controlled, buildable coverage, producing a flawless, even-looking complexion. The jewelry inspired collectable case has 36 hand placed crystal gems.  
**Tarina Tarantino Dollskin Powder, \$32**  
Various Sephora stores, [sephora.com](http://sephora.com)



**Pearl Glow**  
Tarina Tarantino—the “Queen of Irreverent Luxury”—is the accessory designer who makes everything she touches sparkle. Exclusively for Sephora, the Pearl Glow Primer is a two-in-one primer that provides a luminous complexion for all skin types. It also helps hydrate and smooth skin in preparation for a flawless makeup application.  
**Tarina Tarantino Pearl Glow Primer, \$32**  
Various Sephora locations, [sephora.com](http://sephora.com)



**A Singular Icon**  
This massive Art Edition monograph from Taschen covers the complete works of Iranian-born architect Zaha Hadid, and features in-depth texts, spectacular photographs and her own drawings. Hadid is a wildly controversial architect who, notwithstanding not building anything for many years, won numerous awards and much critical acclaim. During the last decade, she has completed numerous iconic structures that have placed her firmly in the ranks of the world's most elite architects. This limited edition of 200 numbered and signed copies, bound in a luxurious clamshell cover custom-designed by the architect herself, is inspired by the new MAXXI in Rome.  
**Hadid, Complete Works 1979-2009, Art Edition, \$1000**  
[taschen.com](http://taschen.com)



**Buckle Up**  
Now is the time to be ahead of the game with this trendsetter style espadrille from Michael Kors. Luggage brown leather, golden hardware, and a woven wedge heel will make you stand out from the crowd.  
**Michael Kors Double-Buckle Espadrille, \$645**  
Neiman Marcus Galleria, [neimanmarcus.com](http://neimanmarcus.com)



The Big Guys  
Are Thinking Small

# Kim Son Café by HENRI MERCERON

The brothers La have launched a new venture that reflects the mastery they have developed over the years working in the family business – the collection of Kim Son restaurants that have been serving legions of Houstonians for decades. When I heard about the recently opened Kim Son Café, I was curious. Anyone familiar with Kim Son restaurants knows that to achieve an ambiance that the word “café” connotes would require a Kim Son of a different ilk. In fact, combining the terms “Kim Son” and “Café” almost seems like an oxymoron...like jumbo shrimp.

The location on Eldridge Parkway between the Southwest Freeway and I-10 was a journey for me, since I am almost an “inner Loop” inhabitant. It always amazes me how dense the population is outside the Loop and the Beltway. In this particular location, the lunchtime rush of businesspeople provides much of the Café’s patronage; in the evenings, an older crowd from the immediate neighborhood is strongly represented.

The shopping center in which the café is nestled is perfectly suited to the upscale area that surrounds it; the generous use of earthtones and other design features are very pleasing to the eye. Similarly, the décor inside the Kim Son Café is equally pleasing, comfortable and cozy. If you were plopped into the café blindfolded, you would never guess that you are in a Kim Son establishment. It consists of a single dining area separated from the entry by a solid black wall composed of pebble stones that extends from floor to ceiling; guests can enter the dining area on either side of the wall. In the center of the wall is a large square cut out in which a circular glass vase with tall green grass is set. It is an artistic and pleasant touch that makes the solid wall seem more open and alive.

On the back side of the dining area is a long sushi bar that faces an open gleaming stainless steel kitchen. Just to the right of the bar is a wall lined with bottles of wine set in a case that radiates with a dramatic deep blue glow. There is quite an assortment of moderately priced wine and sake from which guests may select.

The comfortable décor is further enhanced by crisp see-through fabric panels that dress every window, peppercorn stained tables and chairs with tan cushions and oversized tan ceramic tile pavers on the floor. I cannot describe all the design features that have been incorporated throughout the café but suffice it to say, it provides a very inviting and comfortable refuge.

Tony La was a very gracious host and entertained my questions and comments long after the last guest had departed. The concept of the café was developed with the purpose of bringing Kim Son food to areas that would be more convenient to population centers around Houston. Yes, there are plans for multiple locations. The Café menu includes the most popular items offered at the larger Kim Son restaurants. In addition, there is a fresh sushi bar to accommodate guests who would prefer that instead of Chinese or Vietnamese food. It provides more flexibility to groups or families in which not everyone wishes to have the same food.

**Kim Son Café**  
1809 Eldridge Parkway #108  
Houston, Texas 77077  
281.597.9191

[kimsoncafe.com](http://kimsoncafe.com)



Kumo Roll



Photos by Timothy Frederick

True to form, I invited the manager of the café to select the items I should sample that would be representative of what they had to offer. Some items are common to what is found at other Kim Son restaurants; others are unique. All are the most popular with customers.

Chicken Lettuce Wrap (\$7.25). I scooped large spoonfuls of sautéed minced chicken breast, water chestnuts, mushrooms and carrots, added a dab of Peking sauce and wrapped it all up in leafs of iceberg lettuce. It is kind of like a really healthy fajita. This item has lots of contrasts; hot stuffing and cold wrap; flavorful filling wrapped in a crisp bland lettuce leaf; and soft chicken blended with crisp water chestnuts. This item is popular at all Kim Son restaurants and it is worthy. As a side note, my waiter suggested that I try it with a ginger soy dressing used for salads instead of the Peking sauce. I tried it and actually did prefer it.

Peking Duck Sampler (\$6.95). You get three traditional rice buns into which you stuff slices of moist duck, shredded scallions and carrots and spread

The concept of the café was developed with the purpose of bringing Kim Son food to areas that would be more convenient to population centers around Houston.

as much thick plum sauce as you please. I have had this item before and ordered it with pre-conceived expectations, of course. I was not disappointed. If you have not tried this before, you really should. Even if you do not like duck, prepared in this traditional manner, you may change your mind.

Kumo (\$15.95). This is really a spectacular sushi roll. It is so large that it could easily satisfy a hungry person. It is so beautifully presented that I just stared at it for a few moments. It looked like a colorful dragon. This roll is loaded with soft shell crab, shrimp tempura, crabstick, avocado, asparagus and cream cheese. The whole thing is batter fried and topped with spicy mayonnaise, eel sauce, black and green tobiko, green onions and sprouts. It has got an abundance of flavor, texture and spiciness. I highly recommend this item.

The café carries the same homemade desserts found at the Kim Son restaurants. I sampled the crème brulee and the chocolate mousse. They were both excellent. After all, the pastry chef was trained in France. C’est magnifique!

Kim Son Café is not only quaint, it is tech-savvy. You can download a free app on your iPhone and receive updates on specials and place your “to go” orders. A similar Blackberry application is in the works.



Chicken Lettuce Wrap



# Crouching Tiger Hidden Pagoda New Year Party

Held at Pagoda Restaurant

Pagoda Restaurant celebrated the Year of the Tiger with their annual Lunar New Year festivities. Guests enjoyed a casino, a fashion show by local designer, Lizzi London, a dragon dance and the great beats of DJ Dan-knee.

Photos by Thomas N.



Thuy-My Luong, Mona Lopez, Sandy Le Tran, Virginia Nguyen, Ester Tran



John McGill, Jelena Susloparova



Andrew Nguyen, Jessica Blount Le



Lion Dance

**PLAY WHERE GOOD FORTUNE COMES IN EXTRA LARGE PORTIONS.**

**Lagniappe (Lawn-yawp) "A little something extra."**

Just a short distance from Houston and New Orleans awaits L'Auberge du Lac, a luxury resort where you'll find more "mmm" at the restaurants and additional "aah" in the spa. And of course extra "ooh" in the casino, in the form of brand new midi baccarat and Pai Gow poker. Not to mention 1,600 slot machines and over 60 table games. It's that "little something extra" we call Lagniappe. And it's only at L'Auberge du Lac.

**For reservations, call 866.580.7444 or visit [ldlcasino.com](http://ldlcasino.com).**

Must be 21 to enter casino. ©2009 Pinnacle Entertainment, Inc. All rights reserved.

**GAMBLING PROBLEM? PLEASE CALL 800.522.4700.**



Model



Model



Model



Helen Jaw, Amy Nguyen, Sandy Tran



Model



Model



Norman Chu, Lizzi London



# Winter Red Party

Held at the penthouse of the Glass House high rise in Victory Park, Dallas

RED ID Agency celebrated its 2-year anniversary with a celebration of everything RED. Guests dressed all in red celebrated in the penthouse that was transformed by red décor and red lighting. A beautiful bird's eye view of downtown Dallas added to the ambience. Food was provided by Chef Adolphus of Sage N Thyme, cocktails by Martell Cognac, and music by DJ Chino.

Photos by Renato Rimach



Mai Nguyen, Joey Troung      Mark Ciofi, Jessica Perez, Nina Nguyen      Annilee Balentine      Mindy Le, Teresa Nguyen, founder of RED id, Teryn Phan      Martell Cognac



Joanna Cattnach and guest      Matthew Knowles, Chris Cast



Teena Marquee, Fernando Dubove



Tuan Vu, Ada Hsieh



Tammy Lee, Elizabeth Ho      Stephen Smith, Teresa Nguyen



Lazaro Ramirez, Maria Hibbs

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## Dining Guide

Yellow Magazine’s featured restaurants

### JAPANESE

**Shabu House**  
8719- Bellaire Blvd., 713.995.5428  
Only beef or seafood items are served and will be cooked with the classic shabu shabu style. Boiling broth is situated at the bar. When the food arrives, place everything in the broth and begin the unique experience.

**Tokyo One**  
7465 W. Greens Rd., 281.955.8898  
2938 W. Sam Houston S., 713.785.8899  
Tokyo One is a sushi buffet restaurant, situated in a fancy boat house with an outside deck. The food is fresh and is constantly replenished. Selections include: salads such as sea weed, beef, squid, salmon and watercress. Sushi includes a variety of rolls and sashimi. A “must have” is the escobar. There are also a variety of fresh crabs during dinner. Great price and great atmosphere.

**Zushi Japanese Cuisine**  
5900 Memorial Dr., 713.861.5588  
Zushi serves extremely fresh and high quality sushi. Stand out items are the sashimi appetizers served with perfectly paired sauces or any one of the many house specialty rolls.

**Uptown Sushi**  
1131 Uptown Park Blvd. #14 713.871.1200  
Uptown Sushi personifies an upscale sushi restaurant located near the Galleria in the swanky Uptown Park Plaza. The menu offers Japanese fusion dishes and a great selection of high-end sashimi and sushi. Side note: Uptown Sushi has “off-the-menu” specialty rolls served daily!

**Rickshaw Bambu**  
713.942.7272  
So many great dishes and variety to match, picking a favorite seems to be a daunting task. The East West Chicken Wraps, Mandarin Beef and Rickshaw’s Pad Thai are favorite Pan Asian dishes. The sushi menu has seventeen specialty rolls and, of course, nigiri and sashimi.

### CHINESE

**Auntie Chang’s**  
2621 South Shepherd #290, 713.524.8410  
Auntie Chang’s offers the most flavorful home-style Chinese cuisine around. Although known for their dumplings, any of your favorite classic Chinese dishes are done extremely well.

**Hong Kong Food Street**  
9750 Bellaire Blvd., 713.981.9888  
Peking duck and roasted pork hang from cleavers in a front window display giving a Hong Kong street market feel. In addition, the menu is divided into sections including Seafood, Hot Pot, Special Stir Fry, Sizzling and Chef Specials. The Peking duck, Beef Pot and Dry Scallops are recommended items.

**San Dong Noodle House**  
9938-F Bellaire Blvd., 713.271.3945  
Authentic hand pulled Chinese noodle dishes are served at a reasonable price. A few favorites include the Roast Beef Noodle soup served in a beef broth accented by ginger and soy, or the oh so addicting pan fried dumplings.

**Sinh Sinh**  
9788 Bellaire Blvd., 713.541.0888  
The seafood at Sinh Sinh is quite exciting because everything served comes from live tanks. Prawns, Australian king lobster, King crabs, Coral Leopard trout, Surf clams, Geoduck clams, Trunk clams, Elephant clams, etc...are all featured as live seafood.

**Arco Seafood**  
9896 Bellaire Blvd., 713.774.2888  
A refreshing take on Chinese seafood offering an upscale ambience. Subtle flavors allow the natural taste of the seafood to emerge. Dishes to try: Sea Cucumber, Crab Meat and Fish Maw Soup, Noodle’s with Abalone Sauce, Sautéed Snow Pea Leaf or the Steamed Whole Tilapia.

### KOREAN

**Airang Korean Restaurant**  
9715 Bellaire Blvd., 713.988.2088  
From the décor to the cuisine, everything about this place exemplifies tradition. The Moh Dum Bulgogi is a classic family style dinner which includes barbecued short ribs, squid, chicken and a vast assortment of side dishes such as the potato salad, kim chi and spicy cucumber salad.

**Korea Garden Grille**  
11360 Bellaire Blvd #990, 281.568.0008  
Clean with nice ambience and quiet atmosphere all you can eat Korean BBQ style. Serving of endless good quality Korean BBQ, steaks & seafood along with traditional side dishes, BYOB.

### ITALIAN

**Da Marco Cucina E Vino**  
1520 Westheimer Rd. 713.807.8857  
If you are looking for authentic Italian food, Da Marco is the place to find it. It has a charming atmosphere to go along with the excellent fare. All of the entrees are subtle and prepared nearly perfect. Must try Sweet Corn Ravioli and Lobster and the Sea Bass with Aceto Tradizionale.

### THAI

**Thai Spice**  
8282 Bellaire Blvd. 713.777.4888  
Thai Spice on Bellaire is a foodies dream. It’s a casual place that serves Thai dishes you won’t find anywhere else in Houston, with a huge selection of interesting, rare, tasty dishes at excellent prices. A must have is the whole fried tilapia with hot and sour dipping sauce and papaya salad and Tom Yum soup.

**Nit Noi**  
6700 Woodway Pkwy., Suite 580  
281.597.8200  
Nit Noi means “a little bit” and Thai food lovers pack Nit Noi restaurants and cafes all around Houston. Nit Noi will always be known for their Pad Thai, but other must try dishes include PadThai Korat (flat noodles stir-fried with chicken, pork or shrimp with vegetables) and Tom Yum Goong (spicy and sour shrimp soup).

**Red Basil**  
11322-C Westheimer Rd., 281.293.0426  
A gourmet take on traditional Thai cuisine, Red Basil offers fabulous food at a reasonable price. If you are a fan of Thai soup try the Tom Yam with shrimp. It will evoke all of your senses of taste with its sweet, sour and spice flavors. The papaya salad and the Massaman curry beef are a few others to try.

**Tony Thai**  
10613 Bellaire Blvd., 281.495.1711  
A sophisticated approach to traditional Thai cuisine, Tony’s executes with perfect balance and pizzazz. Tony’s Wings, wet or dry, and the Steamed Mussels are popular appetizers. For the main course try the Basil Lamb, Garlic Salmon or the Steamed Fish with Chili.

### INDIAN

**Kiran’s Restaurant**  
4100 Westheimer Rd. #151, 713.960.8472  
This northern Indian style restaurant embodies a fusion approach to its cuisine. With a focus on well balanced flavors rather than spice, the Flaky Halibut Swimming in Watermelon Curry sauce and the Tandoori Platter typify this perfectly.

### VIETNAMESE

**Kim Son Restaurants**  
2001 Jefferson (and other locations), 713.222.2461  
The menu is the most imposing part of this casual, highly regarded landmark Vietnamese restaurant. There are no poor choices among the 100 or so options. Enjoy finely prepared delicacies as well as the expected fare, such as the pork vermicelli and fried eggroll. Must try is their black pepper softshell crab. Expansive banquet and special event facilities are also available.

### Vietopia

5176 Buffalo Speedway, 713.664.7303  
Trendy yet elegant, Vietopia delivers top notch Vietnamese cuisine at reasonable lunch prices and a stellar dinner menu. The lounge at Vietopia works perfectly for those who want a less formal dining experience but still want to enjoy quality food.

**Van Loc Restaurant**  
3010 Milam St., 713.528.6441  
A great lunch time eatery serving classic Vietnamese cuisine which, according to the establishment, has around “200 menu items that come straight from mama.” Dishes to try are the Vietnamese egg rolls and the beef cubed steak with lettuce and tomato.

**Mo Mong**  
1201 Westheimer Rd. #B, 713.524.5664  
This Trendy Montrose establishment has a great lunch crowd as well as a packed martini night on Wednesdays. But the real draw is the food-traditional family recipes mixed in with some tasty modern dishes. Must try items include the Mango Spring Rolls, Shrimp and Avocado Spring Roll, Volcano Chicken, and the Bo Luc Lac.

### WINE BARS

**So Vino Bistro & Wine Bar**  
507 Westheimer Rd., 713.524.1000  
So Vino highlights the unique tastes and styles of Southern Hemisphere wines. The pairing of stellar wines with the new interpretations of traditional world cuisine is the passion of co-founder Elizabeth Abraham. Must try include cooked mussels served with a soy potatoe patty and topped with a mushroom ragu, also the short ribs.

**The Tasting Room**  
1101 Uptown Park Blvd. #18, 713.993.9800  
Each of The Tasting Room’s three Houston locations offers a unique food and wine experience. Uptown has a more sophisticated feel that attracts a hip, professional crowd. It is the newest “in” spot to sip and be seen. Check out the Sunday Brunch Buffet for \$24, or their delicious thin crust pizza anytime.

### CONTINENTAL

**Backstreet Café**  
1103 South Shepherd Dr., 713.521.2239  
A well hidden restaurant with one of the nicest patios in town delivers the best Prosciutto Wrapped Scallops in town. The tasty New York Strip is an 11 oz Black Angus encrusted with white, pink, black and green peppercorns and pan seared. Highly recommended if you are looking for a romantic place for dinner.

**Bistro Calais**  
2811 Bammel Lane, 713.529.1314  
French and Continental fare with some Southern favorites. Must try are the Gumbo (if you like it spicy) and Lump Crab Cakes (all crab with minimal breading), the best in town. Experience their Sunday Brunch, which was voted best “Morning-After Brunch” in 2008 by Citysearch.

**Voice Restaurant & Lounge**  
Hotel Icon, 220 Main, 832.667.4470  
The impressive décor has thoughtfully transformed the space of an old bank lobby into a warm cozy and elegant dining area. Try the Mushroom Soup “Cappucino”, reduction of garlic, onion, crimini mushrooms topped with frothy truffle foam, and the Bryan Farms Roast Chicken, a free range and 100% corn fed chicken.

**Colombe d’Or Restaurant and Hotel**  
3410 Montrose Blvd. 713.524.7999  
Built in 1923 and originally the mansion of Walter Fondren, one of the founders of Humble Oil, Colombe d’Or Hotel is considered a Texas historical landmark. Featuring French and Continental fare, we recommend the Carre d’Agneau, individual rack of baby lamb grilled with natural herbs and red wine sauce.

To have your restaurant featured in Yellow Magazine, or to recommend a restaurant that you enjoy, please email the information to dining@yellowmags.com.

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**CABANNE**  
Design by Bestetti Associati

With the ultimate aim of combining Paola Lenti's unique style, plus simplicity of form and high tech materials designed to integrate with nature, Cabanne is a contemporary architectural structure, designed to be the ultimate protection from the elements. The selected materials are metal and wood. The metal is treated with innovative techniques to guarantee longevity and resistance to the elements. The iroko wood has been purposely left untreated to allow its natural evolution over time. Cabanne is a modular system, allowing for endless possible architectural solutions.

**WABI**  
Design by Francesco Rota

Collection for outdoor environments composed of sofa, armchair and lawn-swing. The frame is made of stainless steel AISI 316, the base and the structure are in natural iroko wood. The upholstery is directly hand woven onto the structure and consists of a water proof profile covered with Aquatech or Rope braids. Seat cushion and pillows with removable cover are available in materials and fabrics suited to remain outdoors.

**FLOAT**  
Design by Francesco Rota

Lounge chair, chaise lounge and pouf for outdoor environments with fully removable cover. The internal padding made of polystyrene spheres contained in a polyester cover can be upholstered both with Rope M and Aquatech fabrics. The material combination provides for effective water drainage and is therefore suited to remain outdoors.

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