

THE STIRRUP BAG



The new Stirrup bag from Fall/Winter 06/07 **CELINE's** collection is inspired by saddle travel bags with a thirties spirit.

The bazon medallion from a traditional stirrup is a reminder of equestrian details and points out the **CELINE** signature together with the horseshoe ring on the bag flap or sides.

The Stirrup bag is the casual chic bag of the season highlighted by fabrics like soft grained calfskin or a supple goatskin. For the dressy version, the Stirrup bag comes also in Pony.

Available in Celine's boutique
Ngong Ping City: 4 01-35-31 / Tatten Square L1F

ART, YOU CAN CARRY AND GO...



Colourfully delightful, it is obvious that this collection from **Tod's** pays tribute to Andy Warhol, the legendary artist - which features a selection of his significant covers for the American Magazine "Interview" in 1969. These limited edition collection items were created exclusively for "The World of Pop" event held earlier this year and is a reinterpretation of some classic **Tod's** pieces with an outstanding fun motif: a pair of bold eyes transforming gammino loafers, bags and scarves into quirky expressions of Pop Art. **Tod's** is uncompromised quality with a courage to be unpredictable.

Available in all Tod's boutiques
Paragon Unit 01-43/44 / Takashimaya Level 1

ZEN V PLUS

Small is the new beautiful. How true?

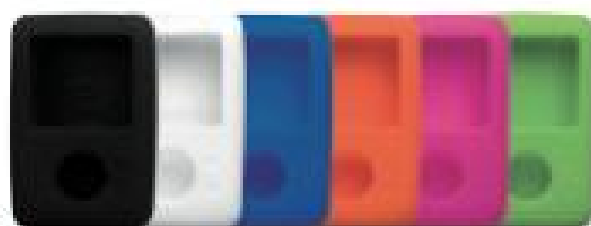
DAWN puts Creative's newest media player to the test - Creative Zen Vision Plus



Trendy, deceptively cute and weighs virtually nothing compared to other products with similar functions like its acclaimed counterpart - the Zen Vision M. It is really smaller than your palm! But I kid you not, this player is jammed packed with functions like FM radio, video playback, and it can even be a mini organizer. Aesthetically there is nothing much to wow about with the predictable choice of black or white. You can choose your orange(1GB), green(2GB) or blue(4GB) accents. In fact, on first glance it resembles a pager, its plastic feel makes it seem like the "tamagotchi" of yesteryear with its small 0.5 QLED screen, so don't expect quality viewing but its multifunctional approach is laudable for a compact device like this.

Clear high-gloss scratch-resistant surface with vibrant colours (not too good for those with sticky/sweaty palm!); one-touch recording function makes recording notes and little reminders a breeze, and the line-in recording is splendid for those that have music from stacks of CDs to transfer. We deduct points for its slow start up and charging to full capacity but the sound quality makes up for its lacking in the speed category. There is also a myriad of stylish accessories that Creative has come up with to complement their new gadget.

Prices start from an affordable \$199. An economical alternative is the new Creative Zen V which retails at a slightly cheaper price tag, without the radio and video playback functions at 1.2GB. **B**



MOVIE

text by

Ask the Dust

www.fox.com.au

I am undecided whether I loved the movie or not. Storyline albeit slow was thoughtful and deely romantic. Cinematography was gorgeously handled, capturing the cityscape of a depression era. Sure I understood the underlying themes: self perception, unworthiness of love, material aspirations, social prejudices, racism, and of course the illusion of a paradise – of palm trees, wild seas and floating dust.



Camila (Selma Hayek) is the feisty Mexican princess with dewy golden skin. Arturo Bandini (Colin Farrell), the brooding writer fighting internal demons, and falling hopelessly in love with Camila. But onscreen, the two barely spoke, almost like the curdled milk coffee that first brought them together.

Perhaps this was to be – a love that was meaningful, unexplainable to even the characters themselves, as they plodded on, town to town, bed to bed.

The *Ask the Dust* is a beautiful tragedy and is the harsh reminder of what Bandini might turn out to be. He dies in a car accident, a brutal one, the police blaming the remains of a "mudslide", dragging the tag along.

Movie goes looking for a mindless, poppy "it's destiny in part" love story, but give these two a try, but if you appreciate the complexity of human relationships and evoking remembrance then *Ask the Dust* might just be a treat.

(Director: Robert Towne (*Mission: Impossible II* / *Chinatown* / *Days of Thunder*))



Release 20 July Genre: Romance



LUCKY NUMBER SLEVIN

Lucky Number Slevin is a comic thriller that twists and turns its way through an underworld of crime and revenge where nothing is as it seems. Set in New York City, a case of mistaken identity lands Slevin (Josh Hartnett) into the middle of a war being plotted by two of the city's most rival crime bosses: The Rabbi (Ben Kingsley) and The Boss (Morgan Freeman). Slevin is under constant surveillance by relentless Detective Brikowski (Stanley Tucci) as well as the infamous assassin Goodkat (Bruce Willis) and finds himself having to launch his own ingenious plot to escape them alive. Also starring Lucy Liu as the love interest. Directed by Paul McGuigan. Written by Jason Smilovic.



Release 17 August Genre: Thriller



Monster House is an exciting and hilarious thrill-ride tale about three kids (Mitchel Musko, Sam Lerner and Spencer Locke) who must do battle with a mysterious home that is determined to eat every trick or treat in sight on Halloween. Predictably no adults will believe them, and they must find a way to stop the possessed house and save the neighborhood.

This movie is an utterly unique animated feature from visionary executive producers Robert Zemeckis and Steven Spielberg that brings together a stellar cast of actors including Steve Buscemi (*Monsters, Inc.*), Nick Cannon (*Drumline*), Maggie Gyllenhaal (*Secretary*), Kevin James (*The King of Queens*), Jason Lee (*The Incredibles*), Catherine O'Hara (*The Nightmare Before Christmas*), Jon Heder (*Napoleon Dynamite*), Kathleen Turner (*Who Framed Roger Rabbit*) and Fred Willard (*Waiting for Guffman*).

Directed by Gil Kenan. Produced by Steve Starkey, Jack Rapke and Jason Clark. Written by Harman & Schrab.



Release 31 August Genre: Comedy-Thriller

ROBERTSON WALK IS HOME TO WEEKEND SOCCER, BEER AND REVELRY. Imagine our surprise when we found a gem tucked right in the corner of Level 2. Decidedly French influenced, and self-defined as Modern European, Chef Jusman Soh has injected his own flair of creativity into his cuisine without losing the essence of the European fare.

Delightfully juicy, topped with a savoury concoction of smoked salmon and Romberg Blanc mousses, the *Seared Scallops* sit fetchingly on a puree of cauliflower and Yaffa Valley salmon caviar. The humble *cupoon* absorbs the sweetness of the stuffed seafood and the delectable sauce. It bolls heavenly and tastes totally divine. *Foie Gras* is a standard in French cuisine. Creamy and glistening salty on the outside, the juices slowly seeped out as the fatty goodness was split, blending delicately with the caramelized apple. Their serve of *Foie Gras* was generous, so I think it's good for two.

Three wonderful soups are "foxy nappies", I call them. The first is a marriage of the peas, *Hot green pea veloute topped with chilled espuma of sugar snap peas*. Two temperatures and two levels of sweetness, spooned as a whole in your mouth, you'll feel the distinct layering of them slowly melting and you are left with a inspiring taste of sweet freshness. The second is a *Cappuccino of Wild Mushrooms*, definitely a safe choice. It is rich with the subtle mellow flavours of the edible fungi. About the use of cream in the soup, you'll feel extraordinarily refreshed, feeling almost healthy. Extremely light yet fulfilling, no guilt for indulging.

The *Oven-baked Codfish Melt* is served atop a potato broth and topped with a zesty blend of artichoke barigoule on salty cod braisade. The distinct tartness of artichokes is a wonderful accompaniment to the full-flavoured richness of the dish.

Fans of beef take note of the next dish, here's another you'll be coming back for more, their extremely tender almost-melt-in-your-mouth *Beef cheek served with Peigord truffles and glazed root vegetables* is served on a bed of soft smooth mousseline potato. Wholesome, gratifying and it is most definitely worth the extra inch on the waistline.

And yes, after such an ambitious feast of delights one after another, we definitely have to conclude it just as perfectly. A *Chocolate soufflé* served with a dollop of homemade vanilla ice cream and Grand Marnier sabayon. How heavenly!

Sage's decor is sophisticatedly simple, not stuffy and extremely perfect for a romantic evening dinner or a delightful luncheon. The prices are extremely reasonable for the kitchen serves only the freshest and best in quality of the food, and of course, the service is impeccable. The restaurant is watched over by the Chef's wife cum manager Kimberly Chew who is an astute hostess. This is most definitely a recommended outlet for repeat visits, and if you have a certain craving for something that is not on their menu, just give them a call a day or more in advance and you can be sure Chef Jusman would be able to do wonders. Bon Appétit!