



Yume's Life Recipe for Success

Yume's journey into the culinary world parallels her boat journey from Vietnam – no looking back, with great hope for the future and lots of hard work.

Yume came to the U.S. in 1979 with thousands of boat people fleeing Vietnam. As a teenager, Yume made the journey by herself because her family did not have the means to send all of her siblings together.

In the refugee camps, food supplies were scarce, so Yume learned at an early age to create meals using whatever nature provided along the sea shore.

In order to pay for college, Yume worked full time in several four-star restaurants while earning a degree in Computer Management Science. After 18 successful years of working in the technology field, Yume left her executive position to pursue her true passion of becoming a chef and restaurateur.

Indochine, the restaurant co-owned by Yume and her husband Jeff, serves up tantalizing Thai and Vietnamese cuisine every night to a packed house of loyal customers. Owning a restaurant and working with fresh ingredients allows Yume to re-connect with her Vietnamese roots and share the beautiful culture of Vietnam with everyone she meets.

Yume proudly admits that she started her food career “from the bottom of the food chain.” At her restaurant, she cooks along side her chefs, preps the food, helps wash dishes, markets the restaurant and creates new recipes in addition to always making time to catch up with her regular customers.

Taking advantage of her ability to connect with people, a great sense of humor and a desire to teach, Yume created a popular series of cooking classes called Asian Meals In Minutes. Always searching for new inspiration, Yume studies everything she can get her hands on about Vietnamese and Thai culture and then dreams up new recipes for the restaurant.

After two years of hard work in the kitchen, teaching cooking classes and working on her cookbooks, Yume is now comfortable being referred to as a chef. Yume's recipe for success in the kitchen is simple: “You don't have to use fancy tools or know the professional techniques to create wonderful food. All you need is a love for cooking, the flexibility to make something great and a sprinkle of creativity.”