



## FACT SHEET

<b>Concept</b>	<b>Classic French Fine-Dining</b>  The award winning Les Amis presents an exquisite classic French dining experience combined with an extensive range of fine wines and impeccable service in an elegantly modern setting.  Their uncompromising dedication to delivering the ultimate fine-dining experience to their guests has not only earned them 2 Michelin stars but has enabled them to gain membership to the coveted Le Grandes Tables Du Monde since 2011.
<b>Cuisine</b>	At Les Amis, the team serves classic French cuisine which focuses on the natural flavours of the ingredients. Executive Chef Sebastien Lepinoy is known for his uncompromising dedication to sourcing for the season's finest ingredients from France which are highly sought-after and rarely found in Asia. Today, 90% of the ingredients used at Les Amis are flown in from France.
<b>Location</b>	Orchard Road, in the heart of the shopping district.
<b>Address</b>	1 Scotts Road #01-16 Shaw Centre Singapore 228208
<b>Website/Social Media</b>	<a href="http://www.lesamis.com.sg">http://www.lesamis.com.sg</a> <a href="http://www.facebook.com/lesamisrestaurant">www.facebook.com/lesamisrestaurant</a> <a href="http://www.instagram.com/lesamisrestaurant">www.instagram.com/lesamisrestaurant</a>
<b>Reservations</b>	Telephone: (65) 6733-2225 Email: <a href="mailto:lesamis@lesamis.com.sg">lesamis@lesamis.com.sg</a> Online: <a href="http://www.lesamis.com.sg/reservations">www.lesamis.com.sg/reservations</a>
<b>Management</b>	Executive Chef: Sebastien Lepinoy Director of Restaurant: Royston Soo Chef Sommelier: Rajeshwaran Raja Gopal.
<b>Culinary Team</b>	Executive Chef: Sebastien Lepinoy Pastry Chef: Cheryl Koh



<b>Signature Dishes</b>	Seasonal Menu
<b>Wines</b>	<p>Les Amis boasts one of the most extensive wine lists in Asia and has been on the Wine Spectator Grand Award Winners for 18 years running, since 1996. There are only 74 Grand Award Winners worldwide, and 4 in Asia. With more than 3000 bottles housed in a temperature-and-humidity controlled wine cellar, the award winning wine list is designed to complement the modern and contemporary cuisine at Les Amis. Most of the wines are from France, mainly Burgundy and Bordeaux. New and Old World wines displaying high level of quality are also available.</p>
<b>Seating Capacity</b>	<p>Restaurant Main dining area: 60 Private dining rooms (3 in total): 36 Chef's Table: 6 Total: 102</p>
<b>Opening Hours</b>	<p>Open Daily Monday to Sunday Lunch: 12.00pm (Last seating at 1.45 pm)</p> <p>Monday to Thursday Dinner: 7.00 pm (Last seating at 9.00 pm)</p> <p>Friday to Sunday Dinner: 6.30pm (Last seating at 9.00pm)</p> <p><i>Closed on certain public holidays. Please call to enquire.</i></p>
<b>Dress Code</b>	<p>Smart-casual <i>Please be reminded that all gentlemen should come dressed in long trousers and covered shoes.</i></p>
<b>Prices</b>	Please refer to our website for the latest menu prices.
<b>Corkage</b>	S\$80++ per bottle



## Private Dining

Les Amis has four private rooms – one on the first level and three on the mezzanine floor. The private room on the first level is the Chef’s Table that offers up to six diners a view of the kitchen through a glass window.

The three private rooms on the mezzanine floor are connected and can be merged to form one long private dining room for bigger parties of up to 36 guests. All three private rooms are decorated with individual chandeliers, as well as antique dining tables and chairs imported from Britain and Italy respectively.

Booking of the restaurant is subjected to a minimum charge below:  
(Individual section)

Lunch

PDR: \$5,000

Main: \$6,000

Dinner

PDR: \$10,000

Main: \$18,000

(Whole restaurant)

Lunch: \$15,000

Dinner: \$28,000

## Awards & Accolades

1995 - “Best of Award of Excellence” by Wine Spectator Magazine

1996 - “Best Restaurant Wine List in the Far East & Supreme Award” by Decanter magazine

1996-2012 - “The Grand Award” by Wine Spectator Magazine

1997 - “Best Dining Experience” by Singapore Tourism Board

2001-2004 - “Best Wine List Award” at the World Gourmet Summit

2001 & 2003 - “Best Restaurant Award” at the World Gourmet Summit

2001-2003 - “Sommelier of the Year (Aby Tan)” at the World Gourmet Summit

2002-2003 - “Greatest Table” by TABLES magazine

2004 - “Best Restaurant Wine List” by The Wine Review

2004-2006 - “Sommelier of the Year (Randy See)” at the World Gourmet Summit

2007 - “World’s Top 100 Restaurants (ranked 83<sup>rd</sup>)” by S Pellegrino

2008 - “Asia’s 3<sup>rd</sup> Best Restaurant” by the Miele Guide

2008-2010 - “Sommelier of the Year (Timothy Goh)” at the World Gourmet Summit



2009 - "World's Top 100 Restaurants (ranked 60<sup>th</sup>)" by S. Pellegrino  
2009 - "Best Old World Wine List Award" at the World Gourmet Summit  
2009 - "Wine List of the Year" at the World Gourmet Summit  
2011 - "Best Wine List (Western)" by The Peak: Gourmet & Travel Magazine  
2011 - "Asia's 19<sup>th</sup> Best Restaurant" by The Miele Guide  
2012 - Singapore Service Star by Singapore Tourism Board  
2012 - "World's Top 100 Restaurants (Ranked 53<sup>rd</sup>)" by S. Pellegrino  
2012 - "Best Wine List (Western)" by The Peak: Gourmet & Travel Magazine  
2012 - "Best Restaurant" by I-S Magazine  
2013 - "Asia's 10<sup>th</sup> Best Restaurant" by The Miele Guide  
2013 - "Asia's Top 50 Restaurants (Ranked 14<sup>th</sup>)" by S. Pellegrino  
2013 - "World's Top 100 Restaurants (Ranked 81<sup>st</sup>)" by S. Pellegrino  
2013 - "Best Restaurant" by I-S Magazine  
2013 - "Best Wine List (Western)" by The Peak: Gourmet & Travel Magazine  
2013 - "Wine Spectator Grand Award" by Wine Spectator Magazine  
2014 - "Asia's Top 50 Restaurants (Ranked 14<sup>th</sup>)" by San Pellegrino  
2014 - "World's Top 100 Restaurants (Ranked 86<sup>th</sup>)" by San Pellegrino  
2014 - "Three-Star for the World's Best Wine list" by The World of Fine Wines  
2015 - "Asia's Top 50 Restaurants (Ranked 13<sup>th</sup>)" by San Pellegrino  
2016 - "Asia's Top 50 Restaurants (Ranked 12<sup>th</sup>)" by S. Pellegrino  
2016 - "Asia's Best Pastry Chef 2016 (Cheryl Koh)" by Cacao Barry  
2016 - "2 Michelin Stars" by Michelin Guide Singapore  
2014-2017 - "Four-Star Restaurant" by Forbes Travel Guide  
2017 - "Asia's Top 50 Restaurants (Ranked 16<sup>th</sup>)" by S. Pellegrino  
2018 - "Asia's Top 50 Restaurants (Ranked 29<sup>th</sup>)" by S. Pellegrino  
2018 - "2 Michelin Stars" by Michelin Guide Singapore

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