



FACT SHEET

Concept

French Fine-Dining

In 1994, Les Amis opened its doors and became Singapore's first independent fine-dining restaurant. Today, the award-winning Les Amis restaurant presents their guests with an exquisite French fine-dining experience in an elegantly modern setting.

The restaurant's uncompromising dedication to delivering a memorable dining experience to all their guests has not only earned them 2 Michelin stars but has enabled them to gain membership in the coveted Les Grandes Tables Du Monde since 2011.

Cuisine

Under the leadership of the highly decorated Chef Sebastien Lepinoy, a new chapter in Les Amis' rich history begins. Chef Lepinoy's beautifully handcrafted dishes, prepared with classical French techniques and influenced by traditional French recipes, focuses on the ingredient's natural flavour.

Being a French restaurant, Chef Lepinoy uses only the season's finest ingredients, sourced from all over France. These prized ingredients are highly-sought after and rarely used in Asia.

Every element that goes onto the plate is freshly prepared and made in-house. With every course, the team shares intriguing details about the origins of the ingredients and their preparation method to encourage a new level of appreciation for each and every dish.

Wines

Les Amis boasts one of the most extensive wine lists in Asia and has been on the Wine Spectator Grand Award Winners 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 Les Amis' cuisine. Most of the wines hail from France, mainly Burgundy and Bordeaux. New and Old World wines displaying high level of quality are also available.



Location	Orchard Road, in the heart of the shopping district.
Address	1 Scotts Road #01-16 Shaw Centre Singapore 228208
Website/Social Media	http://www.lesamis.com.sg www.facebook.com/lesamisrestaurant www.instagram.com/lesamisrestaurant
Reservations	Telephone: (65) 6733-2225 Email: lesamis@lesamis.com.sg Online: www.lesamis.com.sg/reservations
Management	Chef Sebastien Lepinoy Director of Restaurant: Royston Soo Chef Sommelier: Rajeshwaran Raja Gopal.
Culinary Team	Chef Sebastien Lepinoy Pastry Chef: Cheryl Koh
Signature Dishes	Seasonal Menu
Wines	
Seating Capacity	Restaurant Main dining area: 50 Private dining rooms (3 in total): 36 Chef's Table: 6 Total: 92
Opening Hours	Open Daily Monday to Sunday Lunch: 12.00pm (Last seating at 1.30 pm) Monday to Sunday Dinner: 7.00 pm (Last seating at 8.30 pm) <i>Closed on certain public holidays. Please call to enquire.</i>



- Dress Code** Smart-casual
Please be reminded that all gentlemen should come dressed in long trousers and covered shoes. Ladies should be dress elegantly.
- Prices** Please refer to our website for the latest menu prices.
- Corkage** S\$80++ per bottle
- Private Dining Rooms** 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. Please contact us for more information.



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 83rd)" by S Pellegrino
2008 - "Asia's 3rd 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 60th)" 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 19th Best Restaurant" by The Miele Guide
2012 - Singapore Service Star by Singapore Tourism Board
2012 - "World's Top 100 Restaurants (Ranked 53rd)" by S. Pellegrino
2012 - "Best Wine List (Western)" by The Peak: Gourmet & Travel Magazine
2012 - "Best Restaurant" by I-S Magazine
2013 - "Asia's 10th Best Restaurant" by The Miele Guide
2013 - "Asia's Top 50 Restaurants (Ranked 14th)" by S. Pellegrino
2013 - "World's Top 100 Restaurants (Ranked 81st)" 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 14th)" by San Pellegrino
2014 - "World's Top 100 Restaurants (Ranked 86th)" 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 13th)" by San Pellegrino
2016 - "Asia's Top 50 Restaurants (Ranked 12th)" 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 16th)" by S. Pellegrino
2018 - "Asia's Top 50 Restaurants (Ranked 29th)" by S. Pellegrino
2018 - "2 Michelin Stars" by Michelin Guide Singapore
2019 - "2 Black Pearls" by Black Pearl Meituan-Dianping