



FACT SHEET

Concept

Pure French Haute Cuisine

The 3 Michelin Star Les Amis made her maiden debut back in 1994 as Singapore's first independent fine dining restaurant.

Les Amis's timeless elegance is echoed in every single detail which has been carefully crafted to take you on an exceptional culinary journey. The restaurant's uncompromising dedication to delivering a memorable dining experience has not only earned them the coveted 3 Michelin Stars, but international recognition from Asia's 50 Best (Gin Mare Art of Hospitality Award), Forbes Travel Guide (5-Stars) and Wine Spectator (Grand Award) to name a few.

Cuisine

Under the leadership of the highly decorated Chef Sebastien Lepinoy, a new chapter in Les Amis' rich history begins. Les Amis is the only restaurant in Singapore devoted to pure French haute cuisine. Chef Lepinoy's collection of recipes features a plethora of prized seasonal ingredients sourced from all over France. All his dishes are prepared with finesse and a high level of technicality, displaying true mastery of French gastronomy.

Every element that goes onto the plate is freshly prepared and made in-house. With every course, the service 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. Wine Spectator has awarded Les Amis with the coveted Grand Award since 1996. The Grand Award is the highest honour that can be given to a restaurant as it is only presented to restaurants with the greatest wine list in the world

With more than 2500 labels, 8000 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	Director of Culinary & Operations: Chef Sebastien Lepinoy Director of Restaurant & Wines: Rajeshwaran Raja Gopal.
Culinary Team	Director of Culinary & Operations: Chef Sebastien Lepinoy Pastry Chef: Cheryl Koh
Menu	Based on seasonality
Seating Capacity	Restaurant Main dining area: 37 Private dining rooms (3 in total): 36 Chef's Table: 6 *Maximum seating per service is capped at only 50 guests*
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 <i>Please be reminded that all gentlemen should come dressed in long trousers and covered shoes. Ladies should be dress elegantly.</i>
Prices	Please refer to our website for the latest menu prices.

**Corkage**

SGD 100 ++ per bottle (Wine)

SGD 200 ++ per bottle (Hard Liquor)

1-for-1 Policy – Guests are entitled to 1 corkage fee waiver for every bottle purchased at the restaurant (limited to 3 labels)

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

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- 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 Best 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 Best 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 Best 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 Best 50 Restaurants (Ranked 14th)" by S. Pellegrino
- 2013 - "World's Best 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 Best 50 Restaurants (Ranked 14th)" by San Pellegrino
- 2014 - "World's Best 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 Best 50 Restaurants (Ranked 13th)" by San Pellegrino
- 2016 - "Asia's Best 50 Restaurants (Ranked 12th)" by S. Pellegrino
- 2016 - "Asia's Best Pastry Chef (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
- 2019 - "Asia's Best 50 Restaurants (Ranked 33rd)" by S. Pellegrino

- 2019 - "3 Michelin Stars" by Michelin Guide Singapore
- 2020 - "5 Stars" by Forbes Travel Guide



2020 – “Asia’s Best 50 Restaurants (Ranked 11th)” by S. Pellegrino

2020 – Awarded “Gin Mare Art of Hospitality” by Asia’s 50 Best Restaurant Guide

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