



## 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, the French translation of 'Friends', was founded by a few like-minded friends who share a love and appreciation for French culture and cuisine. This common love they shared spurred the founders to open Singapore's first independent fine dining restaurant, fashion based on the standards they experienced at the top restaurants in France. This led to the birth of Les Amis in 15 March 1994.

Back in the 1990s, the only other fine dining restaurants in Singapore were part of well-established luxury hotels, which had a strong foothold in the market. However, the founders were determined to fill the void and offer everyone and anyone the opportunity to be swept away on a luxurious journey across France without having to leave the country.

Today, the restaurant continues to provide a welcoming escape for our friends and guests to come together to celebrate life and bask in pure exuberance, while creating precious moments that will last a lifetime.

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](http://www.facebook.com/lesamisrestaurant)  
[www.instagram.com/lesamisrestaurant](http://www.instagram.com/lesamisrestaurant)



**Reservations**

Telephone: (65) 6733-2225  
Email: [lesamis@lesamis.com.sg](mailto:lesamis@lesamis.com.sg)  
Online: [www.lesamis.com.sg/reservations](http://www.lesamis.com.sg/reservations)

**Retail Concierge**

Email: [order@lesamis.com.sg](mailto:order@lesamis.com.sg)  
WhatsApp: +65 8247 8326

**Management**

Director of Culinary & Operations: Chef Sebastien Lepinoy  
Pastry Chef: Cheryl Koh  
General Manager & Wine Director: Herve Pennequin

**Menu**

Based on seasonality

**Seating Capacity**

Restaurant Main dining area: 36  
Private dining rooms (3 in total): 26  
Chef's Table: 4  
Magnum Room: 4  
**\*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)

*Closed on certain public holidays. Please call to enquire.*



<b>Dress Code</b>	Smart-casual <i>Please be reminded that all gentlemen should come dressed in long trousers and covered shoes. Ladies should be dress elegantly.</i>
<b>Prices</b>	Please refer to our website for the latest menu prices.
<b>Corkage</b>	SGD 150 ++ per bottle (Wine) SGD 300 ++ 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)
<b>Private Dining Rooms</b>	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, which can accommodates up to 5 diners a view of the kitchen through a glass window. The three private rooms on the mezzanine floor are connected, and can be combined into one long private dining room for a party of 26 guests.  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 Best 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 Best 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 Best 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 Best 50 Restaurants (Ranked 14<sup>th</sup>)" by S. Pellegrino
- 2013 - "World's Best 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 Best 50 Restaurants (Ranked 14<sup>th</sup>)" by San Pellegrino
- 2014 - "World's Best 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 Best 50 Restaurants (Ranked 13<sup>th</sup>)" by San Pellegrino
- 2016 - "Asia's Best 50 Restaurants (Ranked 12<sup>TH</sup>)" 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 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
- 2019 - "2 Black Pearls" by Black Pearl Meituan-Dianping
- 2019 - "Asia's Best 50 Restaurants (Ranked 33<sup>RD</sup>)" by S. Pellegrino
- 2019 - "3 Michelin Stars" by Michelin Guide Singapore



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