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FOR IMMEDIATE RELEASE

EASTER SPRING BREAK WITH LES AMIS GROUP

Come April, the Les Amis Group welcomes the cheer of spring with baskets of adorable treats from Canelé Pâtisserie Chocolaterie and a table full of flavour for brunch on Easter morning at Au Jardin.

In the serenity of the Singapore Botanic Gardens, Resident Chef Ng Wei Han and his team bring families together at Au Jardin this Easter. The Easter Sunday's brunch menu features a classic lamb dish for the occasion- *Grilled Welsh Lamb Saddle, Olive Purée, Provencal Vegetables, Garlic Confit and Thyme Jus*. Easter definitely cannot be without eggs! Tuck in to the *Confit of Organic Egg with Smoked Eel, Iberico Ham, and Truffle Reduction* for a taste of simple luxury.

True to the French Easter tradition, children can hang around the garden and participate in our Easter Egg Hunt between the 2 seating and be rewarded with sweet treats to take home at the end of the search! On top of that, kids will be entertained by a balloon sculpting artist as well! Au Jardin caters for a time of family bonding between the young and the young at heart over a customary game or a time for the children to be entertained whilst the adults enjoy well deserved refreshments or glass of their favourite tippie! The Easter Sunday brunch menu is priced at \$88++ per adult and \$44++ per child.

At Canelé, Executive Pastry Chef Christophe Grilo rekindles childlike innocence with a collection of Easter necessities. Starting with the highlight of the collection, the *Speedy Rabbit* (\$30nett) crafted from 70% premium Italian Vanini chocolate is manually pieced together using several Easter Eggs. Each adorned with a lovely scarf, the contemporary bunny sculpture requires 10 minutes for

construction alone! In another litter, chocolate *Baby Rabbits* (\$5nett) come in 3 classic flavours- dark chocolate, milk chocolate, and white chocolate.

In April, Canelé's signature macarons comes dressed for Easter festivities. Filled with decadent chocolate ganaché and infused with berry tea, this Easter macaron (\$3 per piece) is encased by 2 dark chocolate macaron shells. Apart from *Classic Easter Eggs* (\$8.50nett for 13cm/\$15nett for 18cm) that symbolises life and renewal for which Easter commemorates, Good Friday *Hot Crossed Buns* (\$3nett per piece/\$8nett for 3) filled with raisins and a hint of cinnamon will also be available on the shelves for sale.

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