

# LES AMIS

## **Les Amis' Award Winning Executive Chef Unveils New Menu**

Singapore's award winning French restaurant, Les Amis celebrates two milestones in September 2013 – the appointment of Sebastien Lepinoy as Executive Chef; and the unveiling of a brand new menu specially designed by him.

Chef Lepinoy is best known for his gastronomic creations as Head Chef of the Group's Michelin-starred CÉPAGE in Hong Kong, before joining Les Amis. He trained under world renowned Joël Robuchon, and envisions creative and contemporary haute French cuisine comprising bold yet elegant dishes with Japanese influence for Les Amis.

"The dishes I created for Les Amis showcase my style of using classic French cooking techniques with Japanese components and aesthetics," said Chef Lepinoy, who is in Singapore for the first time.

Partnering him in the kitchen is Pastry Chef Cheryl Koh, who was trained at two Michelin star Lasserre in Paris and has been working with Chef Lepinoy for two years since CÉPAGE. Complementing Chef Lepinoy's cooking techniques with her artisanal approach to desserts, the duo has designed a series of menus for Les Amis, featuring exquisite French fare using the finest and freshest ingredients with stylish presentation and exceptional attention to details.

Two four-course set lunches include the **Menu Le Déjeuner**, at S\$45++ per person; and **Menu Découverte – Pour Le Déjeuner**, at S\$60++ per person, offering guests three choices of main course, and an option to add an extra course for S\$30++.

For those who wish to linger over a long lunch, the six-course **Menu Épicurien, Pour Le Déjeuner**, at S\$120++ per person, is the perfect fine-dining lunch experience to enjoy Chef Lepinoy's delectable dishes.

Three enticing dinner menus include the five-course **Menu Découverte**, at S\$150++ per person, with an option to include a cheese selection from famous French fromager, Ceneri for S\$25++; six-course **Menu Épicurien**, at S\$205++ per person; and the decadent seven-course **Menu Dégustation**, at S\$280++ per person, featuring the best of Chef Lepinoy's signature creations.

Complementing the menu is Les Amis' extensive range of wines. Two temperature-controlled cellars house over 2,000 labels specially curated to serve as the perfect match to the contemporary cuisine at Les Amis.

Les Amis has four private rooms – three on the mezzanine floor and one on the first level, known as the Chef's Table that offers six guests behind-the-scenes view of the kitchen through a glass window.

Located in the heart of the Orchard Road district, Les Amis underwent a S\$2.5 million renovation in 2007. Its interiors exude sophistication and chic elegance with its irregular glass façade and a generous use of teak and yellow marble.

Since its opening in March 1994, Les Amis has been awarded with many accolades including the recent "Asia's 10th Best Restaurant" by The Miele Guide; ranked 14th in "Restaurant Magazine San Pellegrino Asia's 50 Best Restaurants"; and 81st in "Restaurant Magazine San Pellegrino World's 100 Best Restaurants".

Les Amis is Southeast Asia's third restaurant to be inducted into the prestigious 'Tradition et Qualite Les Grande Table du Monde'.

For reservations, please call (65) 6733 2225.

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**\*Note to editors:**

In order to provide guests a varied and refreshing experience each time they dine at Les Amis, Chef Lepinoy will make frequent changes to menu items. Guests are advised to call in advanced to enquire.

For print, radio and TV (media) enquiries, please contact

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