

Les Amis Named Four-Star Restaurant By Forbes Travel Guide 2014

Forbes unveiled its official 2014 Forbes Travel Guide Star Rating list, naming locally-owned Les Amis as a Four-Star restaurant. This achievement has helmed Singapore in the global culinary scene, adding to the string of yearly awards the group has bagged home. Les Amis is one of three restaurants in Southeast Asia that has been inducted into the highly coveted Les Grandes Tables du Monde association, clinching a place in the San Pellegrino's "World's Top 100 Restaurants" and "Asia's 50 Best Restaurants".

Les Amis is the latest installment to the luxury travel ratings that have been the gold standard in the hospitality industry since 1958.

"Our Star Ratings recognize the finest hotels, restaurants and spas in the world. These ratings serve as guideposts for consumers seeking exceptional travel experiences, and our primary mission is to serve the consumer," said Michael Cascone, President of Forbes Travel Guide. "We're proud to be associated with the new additions to our global list."

Les Amis is the sophisticated first-born of the Les Amis Group family and this year marks its 20th anniversary. Founded on 15 March 1994, it is located in the heart of the Orchard Road shopping district. In the 90s, there was a dearth of independent fine dining restaurants on the local food & beverage scene and Les Amis filled the void by becoming a unique destination restaurant.

Last September, Les Amis saw the appointment of Sebastien Lepinoy as Executive Chef. Chef Lepinoy is best known for his gastronomic creations as Head Chef of the Group's Michelinstarred 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.

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.

To match an exquisite array of dishes, Les Amis also boasts two temperature-controlled wine cellars which house the restaurant's S\$5 million wine collection cherry-picked by award winning sommeliers. Its 2000-label wine list has been a recipient of the Wine Spectator's Grand Award - one of the only three Grand Award winners in Asia since 1996.

"It is inspiring to witness the evolution of our very own home-grown brand, Les Amis, over the years. Les Amis has never rested on its laurels even after nearly 20 years in the F&B business. They have continued to innovate and adapt their offerings while maintaining the essence of their brand. We would like to congratulate the team from Les Amis and hope this accomplishment will inspire others in the F&B industry to follow in their footsteps," said Ms Ranita Sundramoorthy, Director of Attractions, Dining and Retail, Singapore Tourism Board.

From one single establishment, the Group has gone from strength to strength, capitalizing on its commitment to quality in food, wine and service, to venture into other cuisine styles and concepts.

To date, the Group has within its current portfolio, some 23 outlets in Singapore and 5 in Hong Kong - pivoting award winning Japanese concepts to casual Italian and Vietnamese eateries. There is also an outside catering arm and plans are in the pipeline to franchise concepts to the regional countries.

For a detailed explanation of how Forbes Travel Guide compiles its Star ratings, visit www.forbestravelguide.com/about/ratings.

Les Amis is located at 1 Scotts Road #01-16 Shaw Centre Singapore 228208. Follow Les Amis on Instagram: @lesamisrestaurant and visit their website www.lesamis.com.sg. For reservations, call 6733-2225.

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