



### **Les Amis Restaurant Reopens April 2015**

The 21-year-old stalwart of the French dining scene, Les Amis, reopens April 16 with expanded seating and new additions to its kitchen and furnishing after an approximately \$1.5m facelift. The flagship restaurant behind the eponymous Les Amis Group, born in 1994 as Singapore's first independent fine-dining establishment, was ranked 13 in this year's Asia 50 Best Restaurants list.

The new 1,340 sq. ft. kitchen now boasts a one-in-the-world customised Charvet stove-top island imported from France and designed by Executive Chef Sebastien Lepinoy, which fits an in-built oven, 4 stoves and 1 hot cabinet to keep the plates warm.

The interior stays true to its chandelier-classic soul, but with subtle modern-contemporary elements to keep the space vibrant. As you step into the restaurant, its main dining hall oozes with minimalistic elegance with new beige-grey leather chairs and carpets, juxtaposed with a curated blend of rare paintings that adorn the woody mezzanine aisle – much akin to a private art gallery.

In their capsule collection, one can admire the Abstract Expressionism works of Los Angeles Art Institute scholar George Chann who uses calligraphic and individual stroke art to create texture, the European-Korean woodblock prints by Seund Ja Rhee who was a South Korean painter, printmaker and ceramist all the way into her nineties, and the oil painting of wild bulls by Wang Kun. Despite legs that were paralyzed by polio at the age of 3, Wang Kun's strict self-training honed his skills in neoclassical realism that represents deeper feelings of humanity.

Amid the tranquil and abstract paintings, all eyes are drawn onto a large mint blue painting of children in the water by a Yunnan Art Academy teacher Tang Zhigang, whose work often presents political vistas eerily populated by children, formed by his close attention to the evolution of contemporary art in China.

### **EXPANDED SEATING**

The new seating capacity has expanded from 76 to 102, keeping to one private room 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 full 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, or individually partitioned to accommodate smaller groups. All three private rooms are decorated with individual chandeliers and antique dining tables and chairs imported from Britain and Italy respectively. On the lush velvet maroon walls, a set of ink and wash paintings by renowned Chinese artist Yang Ming-Yi creatively portray the enshrouding mist and dense humidity of his tranquil hometown Jiangnan, south of the Yangtze river.

Refrigeration and storage units have also been replaced; with the shift of the white wine cellar to the first level so more tables can be set up on the mezzanine level.

## **MENUS AND WINES**

Les Amis boasts one of the most extensive wine lists in Asia and has been on the Wine Spectator Grand Award Winners for 18 years running, since 1996. There are only 74 Grand Award Winners worldwide, and 4 in Asia. With more than 3000 bottles housed in a temperature-and-humidity controlled wine cellar, the award winning wine list is designed to complement the myriad of dishes at Les Amis. Most of the wines are from France, mainly Burgundy and Bordeaux. New and Old World wines displaying high level of quality are also available.

Les Amis will offer 3 lunch menus post-renovation by Executive Chef Sebastien Lepinoy who specializes in traditional French cuisine with a touch of Asian aesthetics. The new “Express” menu (3-course) will cater to busy executives who are looking for a quick meal at \$55++ per guest and the 4-course menu at \$80++ for guests to select their preferred appetizers, main course and dessert from a list of signature dishes. Diners who have the luxury of time can have the complete fine-dining experience with the 7-course menu priced at \$145++.

Dinner will include a 6-course menu (including Amuse Bouche) at \$165++, a 7-course menu (including Amuse Bouche) at \$220++, and the 8-course menu (including Amuse Bouche and a cheese platter) at \$280++.

For more information, visit [www.lesamis.com.sg](http://www.lesamis.com.sg)

Instagram: [@lesamisrestaurant](https://www.instagram.com/lesamisrestaurant), [@chef\\_sebastien](https://www.instagram.com/chef_sebastien) | Facebook: [fb.com/lesamisrestaurant](https://www.facebook.com/lesamisrestaurant)

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