



Tarte by Les Amis Opens in Orchard

In the oasis of calm and poise in frenetic Orchard Road, one of life's greatest gastronomic indulgences can be found at Tarte, a new concept by Les Amis Group with Les Amis pastry chef Cheryl Koh, opening April 23.

Emerging from a tiny den along the quaint corner street of Shaw Centre, the highly anticipated takeaway retail concept is as straightforward as its moniker – selling only a limited quantity of artisanal tarts and carolines baked from scratch every morning with only the best available ingredients. The clean and sleek 331 square feet interior is almost bare, drawing all eyes to a marbled vitrine that showcases an array of intricately crafted tarts with vibrant-colored packaging.

The optimistic and humble Singaporean chef Cheryl, who earned her title 'Chef to Watch' for 2014 by The Peak Selections Gourmet & Travel magazine, began her culinary career at Raffles Hotel before embarking on a global odyssey to learn from world-renowned chefs in Michelin-starred restaurants. Her fluent French was a result of her two-year stint at Lassere in Paris, before a Chef de Partie post at Burj Al Arab in Dubai in 2005, and working with one of Italy's most revered restaurateurs, Chef Alfonso Laccarino.

Extending her expertise in bread baking, she enrolled in her first professional bread course in 2008 before joining The Landmark Mandarin Oriental in Hong Kong, and eventually working with Les Amis Executive Chef Sebastien Lepinoy, who she considers her biggest influence in conceptualizing desserts to complement his modernized take on traditional French fare.

On her inspiration behind Tarte, she says, "I want guests to enjoy the tarts as I would serve them at the restaurant: freshly made with good ingredients and best fruits of the season, like French gariguettes strawberries or Indian Alphonso mangoes in April to May. I aim to make the best version of the simplest desserts. I focus on tarts and carolines because of the great combination of pastry, flavours, colours and textures."

Tarts are available in two sizes and 10 flavours – a regular size (16cm diameter), \$30 to \$34, and an individual tart size (8cm diameter), \$8 to \$9. For a chocolate indulgence, sink your teeth in the Cacao Barry with "Origine Rare" Venezuela 72% dark chocolate, or Milk Chocolate with crunchy feuilletine and caramel coated Piedmont hazelnuts.

For a refreshing treat on a scorching day, try the seasonal mixed berries on light vanilla cream, or fresh passion fruit with light meringue. Those looking for a dine-in option can bring the tarts next door to sister-concept Caveau Bar to quench their thirst with an aromatic cup of hot coffee while seated along the glass façade.

Carolines, known as mini éclairs, are at \$18 a box of 8 pieces and come in flavors like Vanilla, Pistachio, Coffee, Dark Chocolate, Lemon, Caramel, Hazelnut, Chestnut and Earl Grey.

When we asked what makes a good dessert, Chef Cheryl quips, "my philosophy to making desserts is three words: Is it delicious? That is all I think about – that I am going to make something that is good to eat and worth every calorie."

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