



### Les Amis Bags Two Restaurant Awards For Singapore

It was an enthralling moment for Les Amis on Monday, 29 February, as the home-grown institution snagged two awards at the Asia's 50 Best Restaurants 2016 awards ceremony, sponsored by S.Pellegrino and Acqua Panna. The rankings were revealed at W Hotel in Bangkok (Thailand), before an audience of the region's most celebrated chefs, restaurateurs and industry VIPs. With Executive Chef Sebastien Lepinoy at the helm, Les Amis climbed one spot to No.12 while Les Amis Pastry Chef Cheryl Koh was crowned "Asia's Best Pastry Chef 2016", an award sponsored by Cacao Barry.

Over the last 3 years, Les Amis has moved steadily up the ranks to the 12<sup>th</sup> position from the 14<sup>th</sup> spot in 2014. Never resting on its laurels, the team continuously strives to provide an exceptional dining experience year after year.

It was a proud moment for Sebastien at this year's awards ceremony, as this is the second time he has groomed an award-winning chef since Hong Kong native Vicky Lau was lauded as "Asia's Best Female Chef 2015". Both Cheryl and Vicky honed their skills under Sebastien's mentorship at the Michelin-starred CÉPAGE – Les Amis Group's now-defunct overseas venture in Hong Kong. Vicky is now the chef-owner of Michelin-starred Tate Dining Room restaurant in Hong Kong, while Cheryl also leads the group's artisanal patisserie Tarte by Cheryl Koh which offers a range of handcrafted tarts topped with seasonal ingredients.

It has been six years since Cheryl was appointed as Pastry Chef under Sebastien's mentorship. Today, Cheryl still considers Sebastien as her "biggest influence", highlighting that many of her creations are an extension of working closely as a team.

"Chef Sebastien is the mastermind behind our restaurant. He sets the direction for our team to follow and has brought Les Amis into a new era", says Cheryl.

When asked about her thoughts on receiving the "Asia's Best Pastry Chef 2016" award, Cheryl responded by saying that it was a "great surprise, it feels like our team just won the Oscars".

Cheryl elaborates that "this award is testament to the great people I work with at Les Amis. The award is really theirs, I am only as good as the team I have and I am very lucky to be surrounded by good people. I am fuelled by the knowledge that hard work and passion triumphs every time".

For over 20 years, the finest French ingredients have been sourced and fashioned into artful presentation in an ambience of timeless elegance. However, more than just a stalwart for contemporary French fine dining, Les Amis has spawned a series of globally acclaimed restaurateurs and chefs.

“In Les Amis, I give freedom to my chefs to express their creativity that will complement our style of cooking. Cheryl and I work hand in hand when planning the menus. We want our guests to have an unforgettable dining experience, in a respected institution that is handcrafted by people who are equally passionate about sharpening their craft,” says Sebastien.

Under Sebastien’s leadership, Les Amis now boasts an eco-friendly kitchen after a renovation in 2015. From investing in radical filtration systems and water-saving dishwashers, to designing a fully customized Charvet stove-top island cooking suite, these are just some measures employed by Les Amis to reduce their carbon footprint. “This is our home, and we should take care of it”, says Sebastien, who hopes that other restaurants will follow suit and take additional measures to go-green.

The Asian list is an offshoot of the World's 50 Best Restaurants, which is also published by William Reed Media Group. The World's list is expected to be announced in New York City in June.

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