



Singapore's 1st Independent Fine-Dining Restaurant awarded Two Stars by Michelin Guide

SINGAPORE – (July 22, 2016) – To celebrate its maiden debut in Singapore, the Michelin Guide hosted their award ceremony together with a gala dinner last evening at Resorts World Sentosa. It was a riveting and emotional night for not only for Les Amis, but an audience of chefs, restaurateurs, industry experts and passionate “foodies” from all over the world, as they gathered to witness the unveiling of the winners.

Restaurants are assessed based on five main criteria – quality of the ingredients used, mastery of flavour and cooking techniques, the personality of the chef in his cuisine, value for money and consistency of food between visits. Given their stringent assessments, only 29 restaurants in Singapore were awarded Michelin stars, and Les Amis is proud to be one of the 6 to receive a 2-star rating.

“The Michelin Guide is a reliable barometer which provides assurance to our guests that the food we serve at Les Amis is consistent and made from quality ingredients. It is an honour to be recognised for our efforts to provide our guests with a memorable fine-dining experience. We are truly grateful for the continual support of our partners and guests, without whom none of this would have been possible” – Executive Chef Sebastien Lepinoy

Since its inception in 1994, Les Amis, the sophisticated first-born of the Les Amis Group, has always strived to maintain the restaurant’s philosophy — to deliver the ultimate fine-dining experience realized through attention to detail and dedication to sourcing and serving the finest ingredients. After picking up the reins at Les Amis in 2014, Chef Sebastien has made it his mission to further the restaurant’s philosophy by emphasizing the focus on the quality of ingredients used, rather than targeting latest cooking trends. Today, 90% of the ingredients used at Les Amis are imported from France, carefully crafted and skilfully presented in an elegant setting of luxurious comfort (refer to “Hidden Gems” below).

Being awarded this world-class accolade is a tremendous milestone, but it marks only the beginning of a new chapter. As Chef Sebastien so aptly puts it, *“Yes, we can celebrate, but then it is back to work. It is important not to rest on our laurels but to continue finding ways to enhance the overall dining experience of our guests”*. With the strong support of the management of Les Amis, Sebastien and his team will strive to take home a 3-star rating in 2017.

Guests dining at Les Amis can continue to expect the same, or an even higher level of dedication from the Les Amis team to deliver nothing less than a holistic fine-dining experience – at the same price tag and value as before.

Besides having carefully curated menus whose cores are driven by premium seasonal French produce, personalised service will remain as a key emphasis here at Les Amis. Every single Les Amis team member strives towards the common goal of providing a comfortable and seamless dining experience for all guests. This is best encapsulated by Chef Sebastien’s delighted expression upon first receiving the results - *“I can't wait to walk into Les Amis tomorrow and congratulate my team for a job well done! Every team member was instrumental in bringing us one step closer to being awarded the coveted Michelin Stars”*.

HIDDEN GEMS

Today, Les Amis is home to some of the most coveted gems that will whet the appetites of foodies all around the world.

Le Ponclet Butter

One of the most coveted gems Les Amis boasts is the artisanal Le Ponclet butter, made from a near-extinct breed of cows in Brittany and only served in less than 20 restaurants in the world - of which Lepinoy had to personally send in his resume to obtain.

“One major difference between normal butter and Le Ponclet is that the latter is non-pasteurised so the flavour tastes like strong raw cream with amazing creamy texture. When you pasteurize it, milk has to be heated at 65 degrees, and it destroys flavour. Another difference is that Le Ponclet is entirely hand-made,” Lepinoy explains.

Wild Fishes

Another rare gem found in Les Amis would be the wild fishes that are flown in 3 times a week are caught only by an individual line method (A La Ligne) near an island called Île d'Yeu, just off the Vendée coast of western France. This method of fishing guarantees freshness and quality of the catch. *“Wild fishes are like sportsmen, they swim in deeper waters so the texture is harder and this determines the quality”*, said Lepinoy, who focuses on John Dory, Sea Bass and Turbot, which in his opinion are the 3 best fishes to export in terms of quality.

Kaviari Caviar

In 2015, a prestigious opportunity to collaborate with Paris-based Kaviari to create an exquisite line of Kristal caviar was presented to Les Amis. Lepinoy worked closely with Kaivari to create a recipe of caviar which is now served at Les Amis. Produced by the “Acipenser Schrenki” or “Dauricus Schrenki” sturgeon, this roe is favoured by top chefs around the world. This much-acclaimed caviar roe is a dazzling shade of deep golden to dark brown. The roe is plump, briny, buttery and creates a nice pop which ends off with a clean finish in the mouth.

Wines

Boasting the widest wine selection in Singapore, Les Amis is home to an award-winning cellar that cradles over \$3 million worth of prized Old and New World wine which are mainly from Burgundy and Bordeaux. One such example would be the 2011 Thibault Liger Belair made solely for Les Amis (Pour Les Amis). Since 1996, Les Amis has been a Wine Spectator Grand Award winner for 21 years running. This prestigious award has been bestowed to 88 winners worldwide, of which Les Amis is the only title holder in Singapore.

Through the past years, Les Amis is more than just a restaurant, but a convivial home to countless celebrations, private events and fond memories over sumptuous food and wine. Moving forward, Les Amis will continue to remain committed to providing to its diners an exceptional fine-dining experience - from serving the finest seasonal produce-driven creations to delivering top-notch service from our dedicated wait team.

Les Amis is located at Shaw Centre, right at the heart of the Orchard Road shopping district.

For more information about Les Amis, and to view our menus, visit www.lesamis.com.sg

For more information about the Michelin Guide, visit www.guide.michelin.sg

Instagram: @lesamisrestaurant | Facebook: fb.com/lesamisrestaurant

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