



FOR IMMEDIATE RELEASE

Fall for Autumnal classics!

In eager anticipation of the arrival of autumn, get ready to savour a myriad of the season's harvest at Les Amis with a menu curated by Executive Chef Sébastien Lepinoy. This September, look forward to menu offerings ranging from an à la carte menu, this season's Le Menu Automne to the familiar Le Menu Classique.

A brand new introduction by Chef is the option for diners to enjoy an à la carte menu at dinner. In keeping with the often enjoyed lunch time format, it is thoughtfully crafted to afford diners a complete dining experience with the flexibility of enjoying offerings that showcases both mainstays and seasonal ingredients.

For those looking to revel in the harvest that is autumn, our Le Menu Automne aims to do just that. It features dishes such as line-caught sea bass from Vendée and venison from the famed black forest.

The rare and prized white truffle of Alba also makes its appearance. Expect dishes centred around the tuber like the rosace of Camus artichoke and a crispy tart with confit egg yolk and a sweet onion compote.

For sweet endings, the deft hands led by pastry Chef Cheryl Koh whip up delectable desserts such as the Ardèche Chestnut, where she preps the base with different textures of the nut topped off with a caramel sugar sphere and served with a Plombières-style ice cream. Otherwise, make some room for the La Poire Williams – a delicate combination of Williams pear with an infusion of star anise and Mauritius vanilla, topped with a light caramel cream.

Completing the experience, Chef Sommelier Rajeshwaran Gopal and his team of sommeliers have put together an elegant and beautiful list of wines offered by the glass to complement Chef Sébastien's menu. Diners can also opt for an informative and curated wine pairing flight to go along with the tasting menus.

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Les Amis is located at Shaw Centre, right in the heart of the Orchard Road shopping district.
For more information about Les Amis, visit: www.lesamis.com.sg
Instagram: [@lesamisrestaurant](https://www.instagram.com/lesamisrestaurant) | **Facebook:** [fb.com/lesamisrestaurant](https://www.facebook.com/lesamisrestaurant)

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