



BY CHEF SEBASTIEN LEPINOY
Director of Culinary & Operations

**FRENCH HAUTE CUISINE TAKES CENTRE STAGE IN SINGAPORE
AS LES AMIS RESTAURANT IS AWARDED
3 MICHELIN STARS**



SINGAPORE (SEPTEMBER 17, 2019) – Les Amis, led by the highly-decorated Chef Sebastien Lepinoy, made history this evening as they were awarded the coveted 3 stars at Singapore’s fourth edition of the Michelin Guide Star Revelation awards ceremony. Les Amis is Singapore’s first independent fine-dining restaurant to receive this prized titled. The restaurant is also currently the only restaurant in Singapore serving their guests pure French haute cuisine.

The Michelin Guide remains an important and trustworthy reference for chefs, restaurateurs, industry experts and those who have an ardent interest in food due to their stringent assessment process. When asked how he felt the moment the results for Les Amis was announced, the native French Chef Lepinoy humbly responded, “The Michelin Guide a reliable international barometer in the food and beverage industry. Being awarded 3 stars is the greatest honour that any chef and restaurant in the world can receive given everything the Michelin Guide stands for.”

“I would like to thank my wife, team, guests, partners, media and the owners and his for their continuous support and encouragement over the years, without which we would not have been able to receive this prestigious recognition. Last, but certainly not least, I would like to thank Michelin Guide for believing in us and awarding us with this world-class accolade.” - Chef Lepinoy

Chef Lepinoy has been in the culinary arena since 1990. Armed with a wealth of knowledge and technical skills, Chef Lepinoy has built up a remarkable career of being able to transform restaurants and their team into notable award-winning establishments.

In 2013, Chef Lepinoy took on one of the biggest challenges of his life when accepted the invitation from the owners of Les Amis to take over the reins of managing the entire fine-dining restaurant. The owners had full confidence in Chef Lepinoy, and thus everything from the culinary and operational direction to the marketing strategy was left in Chef Lepinoy's capable hands.

"I do not follow trends or try to copy what the other chefs are doing. I stick to what I know best, and what I think is right for the restaurant and country I am in. My cuisine and collection of recipes are influenced by my culture, background and experiences" - Chef Lepinoy

Being stationed in Singapore, Chef Lepinoy highlighted that it is very important to provide their guests with an authentic French experience rather than a modern French experience which is influenced by Asian ingredients. Today, more than 90% of Chef Lepinoy's ingredients are flown in from France and prepared with finesse and a high level of technicality, to provide his guests with a taste of French gastronomy.

Every day, Chef Lepinoy would personally place the orders for the ingredients and speak to the producers. It takes up 70% of his time just to source for the right ingredients and to remain in contact with the suppliers. This is to ensure that nothing but the best is served to his guests. It is amazing to hear that some producers have been working with Chef Lepinoy for more than 20 years.

"Nothing in life comes easy, you have to work for it. I am so proud of my team! We've been working relentlessly for the last 6 years to transform the entire restaurant. Les Amis has come a long way, and the restaurant you see today is completely different from who we used to be 25 years ago." – Chef Lepinoy

LOOKING INTO THE FUTURE

A new chapter in Les Amis' history now begins thanks to Chef Lepinoy. Now, the team will focus on their next goal – to achieve the invisible 4th star. Every award and recognition the restaurant receives function as beacons to guide the team and let them know that they are on the right track.

“It is important to always challenge and re-calibrate ourselves throughout our journey. Although the 4th star doesn't exist, it should continuously be in our hearts and minds so that we will continue to strive for excellence in order to deliver an exceptional and unique dining experience to all our guests.” – Chef Lepinoy

Chef Lepinoy highlights that he would like to take more responsibility in the group and share his knowledge. With several plans in the pipeline, Chef Lepinoy hopes to be able to disclose more information soon.

- END -

For media enquiries, please contact:

Ms Merissa Goh

Marketing Manager

M: +65 97442901 | E: merissagoh@lesamis.com.sg