



PRESS RELEASE

For immediate release

CULTIVATING A LOVE AND APPRECIATION FOR HERITAGE DISHES AND LOCAL FLAVOURS



Picture [L-R]: Premium Laksa, Laksa, Turmeric Fish Curry Plate, Sambal Prawn Plate, Chicken Rendang Plate, Premium Nasi Lemak, Nasi Lemak

SINGAPORE, 15 SEP 2020 – Born out of a desire to preserve local heritage flavours and recipes, Lemak Boys is Les Amis Group’s newest casual dining concept that shines the spotlight on local favourite dishes. Brought to you through the lens of three young chefs – Jun Xiang, Daniel, and Martin who fostered a strong bond while working at Les Amis Group’s Peranakan restaurant, Indigo Blue Kitchen.

THE CONCEPT

Embedded within the brand are all things ‘*Lemak*’- a word often used to describe the creaminess, richness and fattiness derived from coconut milk. An agent that binds all other flavours together in many of our local cuisines. In a similar vein, Lemak Boys aims to be that fuse and catalyst to bring people together from different walks of life to develop a common love for heritage-inspired dishes that are authentic and tasty.

“It is my hope that Lemak Boys will be the generational bridge to help younger diners fall in love with authentic local heritage dishes made according to time-honoured recipes and ingredients.”

Desmond Lim, Chairman – Les Amis Group

THE CUISINE

Gather in the company of family and friends while you tuck into *Lemak* forward local heritage dishes. Enjoy a quick and fuss free dining experience with hearty and comforting dishes guaranteed to inspire, satisfy and keep you coming back for more.

Lemak Boys

1 Scotts Road, Shaw Centre, #03-10, Singapore 228208
www.lemakboys.com.sg



“As a chef learning to cook heritage food has always been my dream. I hope to learn them well and to keep the legacy of these heritage dishes alive.”

Chong Jun Xiang, Head Chef – Lemak Boys



Picture [L-R]: Premium Nasi Lemak & Premium Laksa

The menu at Lemak Boys features a variety of dishes that will satisfy your *Lemak* cravings. Must-try dishes on the menu include **Premium Nasi Lemak (\$18.50 nett)** – fluffy & fragrant coconut rice served with chicken berempah, sambal prawns, vegetable omelette, sayur lodeh, otah otah, roasted peanuts, fried anchovies, sliced cucumber and a dollop of sambal.

For those who prefer to slurp up all that *Lemak* goodness, our **Premium Laksa (\$18.50 nett)** is a must order! Rich, aromatic and spicy coconut soup is poured over laksa noodles, boiled small prawns, king prawn, clams, tau pok, bean sprouts, boiled egg, sliced fish cake and a sprinkling of finely cut laksa leaves.

Diners that subscribe to the belief that “less is more” will be glad to know that a basic version of both dishes are also available for ordering. **Nasi Lemak (\$12.50 nett)** – fluffy and fragrant coconut rice is served with chicken berempah, vegetable omelette, otah otah, roasted peanuts, fried anchovies, sliced cucumber and a dollop of sambal. **Laksa (\$12.50 nett)** – rich, aromatic and spicy coconut soup is poured over laksa noodles, boiled small prawns, tau pok, bean sprouts, boiled egg, sliced fish cake and a sprinkling of finely cut laksa leaves.

Diners who prefer to customise the dishes on their plate can select from a la carte options with prices ranging from \$2 - \$8.



Picture [L-R]: Turmeric Fish Curry Plate, Sambal Prawn Plate, Chicken Rendang Plate

Apart from local heritage dishes, the menu also features three rice plates with a touch of Peranakan influence – **Chicken Rendang Plate (\$12.50 nett)**, **Sambal Prawns Plate (\$15.00 nett)** and **Turmeric Fish Curry Plate (\$16.00 nett)**. Diners can pick their protein of choice with each rice set being served with a variety of sides including sambal vegetables, fried chicken and yam patty, sambal egg and tempeh, sayur lodeh and sambal belachan. Diners may choose to **top-up \$2 to any main dish to add-on a bottled drink of their choice.**



Picture: Chendol Pudding

As a final *Lemak* end to your meal be sure to order the **Chendol Pudding (\$3 – Dine-in / \$4 – Takeaway)** – pandan flavoured pudding layered with gula melaka, coconut cream and azuki red beans. Grab a spoon and dig all the way down to enjoy the combination of textures and flavours. For those who prefer something more traditional, **Hot dessert (\$3 nett)** with selections rotating regularly, will also be available for ordering.



THE SPACE

Situated right in the heart of Orchard Road on the third floor of Shaw Centre, Lemak Boys presents an open inviting space that welcomes all diners in. Light beige rattan panels at the front provide passers-by a peek into the liveliness of the main dining area. Drawing references to the kopitiams of old, various shades of brown and wooden textures are used for the tables, stools and chairs providing diners a comfortable yet casual dining experience.

Blue patterned tiles commonly found in Peranakan homes line the front counter and back walls providing a link to the Peranakan influence found in the dishes served here. A main counter at the front also displays the various components of the dishes and will be where diners will place their orders.

Gather in the company of family and friends and relinquish the good times over local heritage dishes inspired by Peranakan flavours. With each bite guaranteed to satisfy and keep you coming back for more.

Lemak Boys opens to the public on **15 September 2020**. Takeaway and islandwide delivery will be available later this month. Please check our social media platforms for more immediate updates.

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RESTAURANT INFORMATION

Address: 1 Scotts Road, Shaw Centre, #03-10, Singapore 228208

Tel: +65 6235 3218

Email: lemakboys@lesamis.com.sg

Website: www.lemakboys.com.sg

Facebook: <https://www.facebook.com/lemakboys>

Instagram: <https://www.instagram.com/lemakboys>

Opening hours:

Monday to Sunday

Lunch: 11.30am – 2.30pm (last order 2.30pm)

Dinner: 6pm – 9pm (last order 8.30pm)

Seating Capacity

Total: 40 pax

Lemak Boys does not accept reservations. A queuing system will be implemented for walk-in guests.

For media enquiries, please contact:

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