

PRESS RELEASE For immediate release

THE BEST OF LES AMIS GROUP'S CONCEPTS, ALL UNDER ONE ROOF

SINGAPORE, 3 DECEMBER 2020 – SOCIEATY is the new multi-concept restaurant by the Les Amis Group, featuring the best of the group's offerings, all under one roof. A place where diners can look forward to mix and matching their cuisine, and where families and friends alike are spoilt for choice.



Pic: The diverse range of dishes from the Les Amis Group available at SOCIEATY

THE CONCEPT

SOCIEATY

| noun, place & frame of mind |

Definition: a community of people eating together.

A compound word combining "society" and "eat". Forging an identity of togetherness, enjoyment & friendship over good food.



Showcasing seven individual concepts under Les Amis Group in one location, SOCIEATY is poised to be the spacious one-stop, multi-concept restaurant located right in the heart of One Farrer. Featuring a combined menu of **over 104 individual dishes** from Peperoni, NamNam, Mui Kee Congee, Tenjin, Sushi Jin, Lemak Boys and Tarte by Cheryl Koh, there is truly something for every craving.

"SOCIEATY has been a key project for the Les Amis Group. With our breadth of concepts, SOCIEATY brings our brands together under one roof for the enjoyment of intergenerational families and groups of friends may it be for dine-in, takeaway, or delivery."

Mr Desmond Lim, Les Amis Group Chairman

A New Web-Ordering System

Innovating for a more seamless experience. To encourage cashless payment and to make ordering seamless and fuss-free, SOCIEATY has introduced a web-ordering system for diners. Allowing them to pay right from their seats. Guests need not download an app but can access the web-ordering system with any smartphone with an internet connection and with QR reader. A simple scan of a QR code will automatically lead to the website for ordering.

Sign Up And Enjoy 15% Off Your First Order

Users who sign up to use the web-ordering system will be rewarded with a 15% off coupon which they can use for their first transaction or for a subsequent visit. Thereafter, existing SOCIEATY webapp members who complete orders vis the web-app will enjoy 5% off their total bill, for all subsequent visits.

The Menu

















Peperoni Pizzeria



Pic: Fruitti Di Mare Pizza

Peperoni Pizzeria started out in 2004 in the leafy enclave at Greenwood, welcoming friends and families with comforting Italian classics and a warm atmosphere. While Peperoni's wood-fired pizzas and traditional pasta are well-loved by the young and old alike, over the years, the pizzeria has become synonymous with its signature offering – the one-of-a-kind, XXL 21-inch pizzas.

SOCIEATY will feature a condensed Peperoni menu, focusing on their best-selling pizza flavours, pasta and sides.

Mui Kee Congee



Pic: Parrot Fish Belly Congee



Mui Kee's humble origins date back to 1979 where founder Mak Mui opened Mui Kee in a small corner stall in Mong Kok, Hong Kong. Today, Mui Kee Congee is helmed by her grandson, Ah Tung. Launched in Singapore in 2017 by the Les Amis Group, Mui Kee Congee uses recipes and cooking techniques passed down through three generations, every scoop of silky smooth congee is filled with old school ingenuity.

SOCIEATY will feature a condensed Mui Kee Congee menu with two new noodle dishes. Their offering will focus on their best-selling congee, claypot dishes, and sides.

NamNam



Pic: Australian Beef Slices & Beef Balls Pho

NamNam is about repackaging the old and traditional into a modern interpretation of the increasingly popular Vietnamese street food. The casual quick-service noodle bar took 5 years of careful planning before making its maiden debut in the bustling Raffles City Shopping Centre. NamNam is now one of the most popular Vietnamese restaurants in Singapore, serving up a variety of noodles, including Vietnam's famous pho.

SOCIEATY will feature a pho focused menu from NamNam, serving all of NamNam's best-selling phos.



Lemak Boys



Pic: Premium Nasi Lemak

Born out of a desire to preserve local heritage flavours and recipes, Lemak Boys is the Les Amis Group's newest casual dining concept that shines the spotlight on local favourites — Nasi Lemak, Laksa amongst others. Brought to you through the lens of three young chefs who fostered a strong bond while working at Les Amis Group's Peranakan restaurant, Indigo Blue Kitchen.

Starting mid-December, SOCIEATY will feature the best of what Lemak Boys has to offer — Premium Laksa, Laksa, Premium Nasi Lemak, and Nasi Lemak.

Tenjin



Pic: Tempura Moriawase Set



Tenjin, a name inspired by the much-loved Japanese tendon dish, is a smart-casual Japanese restaurant under the Les Amis Group that specialises in Tempura Donburi. Tenjin specialises in serving up satisfying bowls of tempura donburi (also known as tendon), where generous pieces of seafood and vegetable tempura are served atop a bed of fluffy Hoshi-Jirushi rice from the Ibaraki prefecture.

SOCIEATY will offer Tenjin's latest dish - Hot Inaniwa Udon served with assorted tempura, mentsuyu & kyabetsu salad which is also available at Tenjin's latest outlet in Raffles City Shopping Centre. Guests wanting more variety in their meal can opt for a side of tempura such as Tempura Moriawase – assorted tempura or Yasai Tempura – assorted vegetable tempura.

Sushi Jin



Pic: Gyudon Bento Box

Launched in November 2014, Sushi Jin—also found at One Farrer—is a "must-go" among Japanese food aficionados looking for a tranquil culinary experience with a friend or two. In collaboration with SOCIEATY, Sushi Jin presents their new casual range of scrumptious rice bowls packed with traditional Japanese flavours and fluffy rice.



Tarte by Cheryl Koh



Pic: Cherry Tart

Tarte, led by award-winning pastry chef Cheryl Koh, took Singapore by storm when they opened their retail shop in Shaw Centre in 2015. Their artisanal tarts and other confectioneries are baked from scratch every morning with only the best available ingredients sourced from around the world. Many of these ingredients are highly sought-after and rarely used in Singapore.

SOCIEATY will feature 6 to 8 seasonal tart flavours from Tarte.

THE SPACE

Situated in One Farrer Hotel, SOCIEATY presents an unpretentious space created for get-togethers, may it be with family or friends. Decked in shades of brown, accompanied with warm yellow lightings, and wide wooden textured tables, the interior exudes an inviting ambience. Providing diners with ample space for a comfortable yet satisfying dining experience.

The space is well sectioned out, guests are greeted by sleek vitrines near the entrance containing irresistibly beautiful tarts lined, almost too pretty to eat. A perfect treat for that afternoon tea time indulgence accompanied by good company. Walk further in and be greeted by a contemporary looking oval bar counter where stellar cocktails are served. For those who prefer to take things slow,



an extensive beverage of wines, beers, sakes and mocktails are available. The capacious open kitchen allows guests to witness various chefs executing dishes with absolute precision and finesse.

DELIVERY

Island-wide delivery will be available in mid December. Get ready to mix and match your cuisines and have them delivered right to your doorstep.

OPENING

SOCIEATY has opened its doors to public and is current available for dine-in and takeaway.

- END -

RESTAURANT INFORMATION

Address: 1 Farrer Park Station Road #01-01A, One Farrer Hotel Singapore 217562

Website: https://www.socieaty.net/ Email: socieaty.met/

Facebook: https://www.facebook.com/Socieaty.SG/Instagram: https://www.instagram.com/socieaty.sg/

Opening hours

Mondays to Sundays

Lunch: 1130am – 230pm (Last Order: 2pm) Dinner: 530pm – 10pm (Last Order: 930pm)

Seating capacity

140 pax (without social distancing)

For media enquiries, please contact:

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