

LES AMIS



Two-Michelin Chef to Guest Star at Les Amis

Top Swedish Chef, Björn Frantzén, is to star as guest chef at the award winning Les Amis restaurant for a one night only dinner on 22 February 2014. Famed for his deft culinary treatment, his illustrious Restaurant Frantzén is ranked 12th position in the San-Pellegrino World's 50th Best Restaurants.

Chef Frantzén's highly acclaimed Restaurant Frantzén features a remarkable array of ingredients – 95% of them are sourced from Sweden including vegetables and herbs from the restaurants' own garden. To guarantee the freshness of the meat, Frantzén even breeds some animals himself, ensuring they are fed the best fodder.

Keeping his standards sublime, Chef Frantzén will hand-carry the freshest ingredients from Sweden to craft an 8-course, prix fixe menu of modern Scandinavian with Asian influences for up to 45 dining guests. Nestled in Les Amis's elegantly modern architecture swathed in red velvet and chandeliers, diners can also choose from one of the most extensive wine lists in Asia only found in Les Amis's cellars.

With a specially prepared menu for his Singapore stint, the dinner will begin with canapes that include beef with deep fried moss, mushrooms, hay ash and Swedish caviar. While the gastronomic adventure begins with dishes such as the exotic Tartare of Reindeer with smoked eel crème fraîche and grated reindeer penis and "Satio Tempestas a la Singapore" with poached blue lobster.

After graduating from culinary school, Stockholm native Björn Frantzén got his first chef job in the Swedish Army. Frantzén then took his culinary skills to civilian territory, working at Chez Nico in London before taking a job at Edsbacka Krog in Sweden in the fall of 1998. It was there that he met Daniel Lindeberg, former partner of the current

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Restaurant Frantzén which earned its 2-Michelin star status just 2 years after it opened in 2008. Frantzén worked with Martin Blunos at Restaurant Lettonie in Bath for a year and later on with Alain Passard at his renowned L'Arpège in Paris. Upon earning the 2011 San Pellegrino "One to Watch" award, it cemented Chef Frantzén as a vanguard of Nordic cuisine.

The dinner is priced at \$430++. For reservations, please call 6733-2225 or email lesamis@lesamis.com.sg

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