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### **Les Amis Climbs to Number 13 in Asia**

In its third year running, Asia's 50 Best Restaurants, sponsored by S.Pellegrino & Acqua Panna, unveiled the 2015 list of winners at the awards ceremony at Capella Hotel, on March 9. The country with the most restaurants on the list was China with 16, followed by Singapore's 10 and Japan with 8 restaurants.

Climbing one spot to No. 13 in Asia, Les Amis was one of the rare few Singapore restaurants that managed to rise in the cutthroat rankings.

"The Les Amis team has worked very hard from last year to provide higher quality food and experiences. We may not be as fashionable as the newest concepts, but what we aim for is timeless elegance. This focus has helped us maintain our ranking as Les Amis is a beacon in Asia and the culinary institution, being Singapore's first independent fine dining restaurant," said Les Amis Executive Chef Sebastien Lepinoy.

In all, a total of 10 Singapore restaurants were honoured at the awards, including Waku Ghin (No. 9, down two), Iggy's (No. 12, down six) and Tippling Club (No. 23, down thirteen). On a more positive note, Burnt Ends debuts at No. 30, while Osteria Mozza returns to the list at No. 45. JAAN leaped 6 spots to No. 11, with the best restaurant in Singapore being Restaurant Andre, at No. 5 in Asia.

"For the first time since its inception in 2013, the results for Asia's 50 Best will be based on votes cast by a group of Asia-based panelists instead of the same global group that creates the World's 50 Best list," said Singapore's Evelyn Chen, who is the new Academy Chair for South East Asia (South) for the World's 50 Best Restaurants lists.

William Drew, Group Editor, 50 Best Restaurants, affirmed that a regional vote will better showcase the region's diverse restaurant scene, creating "a more comprehensive overview".

Moving forward, chef Sebastien adds that his focus now is "to find even more small artisans who can deliver exclusive ingredients to us, like our Le Ponclet butter, which will give a unique dining experience for our guests." Les Amis is one of less than 20 restaurants in the world, and the only restaurant in Singapore, that can carry this highly covetable butter from Brittany. They co-invested with 3 bio-certified dairy stockbreeders to buy only ancient Celtic races and crossed-bred cows who have almost gone extinct, where these cows are allowed to graze and feed in open fields with plenty of natural herbs. The butter is then meticulously processed by hand under specific conditions and rinsed with water from surrounding Arree mountains.

They also bring in wild fishes 3 times a week, caught only by an individual line to reduce bruising and tension, near an island called Île d'Yeu, just off the Vendée coast of western France. They work with a single fisherman who catches less than 5 fishes every night for only 4 restaurants in the world, before selling it in the morning to guarantee freshness as compared to bigger boats that trawl for 2 to 3 days.

This 15 March, Les Amis will undergo an exciting one-month long facelift, reopening mid-April with a one-in-the-world eco-friendly cooking suite from France and a slightly revamped look with expanded seating to 100 guests from its

current capacity of 70. The customised and handmade Charvet island cooking suite is designed entirely by Chef Sebastien and will boast an oven, 4 stoves and 1 hot cabinet to keep the plates warm.

Les Amis will offer 3 lunch menus post-renovation. The “Express” menu (3-course) will cater to busy executive who are looking for quick meal at \$55++ per guest and the 4-course menu at \$80++ for guests to select their preferred appetizers, main course and dessert from a list of signature dishes. Diners who have the luxury of time can have the complete fine-dining experience with the 7-course menu priced at \$145++.

Dinner will include a 6-course menu (including Amuse Bouche) at \$165++, a 7-course menu (including Amuse Bouche) at \$220++, and the 8-course menu (including Amuse Bouche and a cheese platter) at \$280++.

For more information, visit [www.lesamis.com.sg](http://www.lesamis.com.sg)

Instagram: @lesamisrestaurant

Facebook: fb.com/lesamisrestaurant

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