



Autumn's Allure at Les Amis

"Autumn paints in colours that summer has never seen"

This season at Les Amis, enjoy a symphony of the finest French seasonal ingredients birthed from Autumn's cool temperatures in our *Le Menu Automne*. From wild Cadoret oysters off the shores of Brittany, prized pheasants from France's annual hunting season, sweet Chasselas grapes, to line-caught sea bass from the waters of Saint-Gilles-Croix-De-Vie, savour the best seasonal offerings in a myriad of culinary delights presented by Executive Chef Sébastien Lepinoy.

The settling in of Autumn beckons the peak of France's hunting season, and the rise of the *Menu De Chasse* (hunting menu) in many restaurants across France. Here at Les Amis, wild pheasants have earned their fame as a gastronomic delight, which has found their place in the Autumn menu. *La Tourte de Faisan* is a delicious dish which features a concordant blend of the light-bodied taste of wild pheasant, the rich and intense flavour of duck foie gras, and the crisp, buttery aroma from the baked crust that it is encased in. While some would compare the taste of pheasant to that of chicken, what differentiates the pheasant is its generally stronger and gamier flavour, lending it greater depth and complexity in terms of taste.

With water bodies moving back to cooler temperatures, the season of French line-caught sea bass also emerges in full force. While bass fishing is done all year round, September to December yields the best catch, as the cold season produces sea bass with fuller and firmer textures. This coincides with the harvest for *Verjus* - a derivative of the wine-making process, made by pressing young grapes which are plucked just as they begin to ripen to thin out the vines. The result is a round-flavoured concoction with surprising depth, one that embodies both a subtle sweetness from the grape and refreshing sour notes derived from its acidic content. Early-season *Verjus* is particularly favoured for cooking uses, with its high acidity serving to bring out the full natural flavour of ingredients. Savour the best of the sea bass in *Le Menu Automne*, which features roasted line-caught sea bass served on baby leeks, and nestled in a generous serving of *verjus du perigord* sauce.

No dining experience at Les Amis can be said to be complete without a good glass of wine to pair. Zalto Denk`Art series of wine glasses have finally made their way into Les Amis' dining hall as the main glassware. Often touted as "The Perfect Glass", these wine glasses pay homage to Father Hans Denk, an Austrian wine priest, who has spent decades studying and tasting of wines. The structure of the glasses is elegant yet utilitarian, with their curves tilted in accordance with the angles of the Earth - 24°, 48° and 72°. This triumvirate of angles was used by Ancient Romans with their supply repositories, and they found that it not only kept their produce fresh for a longer time, it also contributed to an improved taste. With the introduction of this premium glassware at Les Amis, guests can now expect an elevated wine experience that promises greater value in every glass.

Le Menu Automne is available for both lunch and dinner from now until mid-December.

Les Amis is located at Shaw Centre, right at the heart of the Orchard Road shopping district.

For more information about Les Amis, visit www.lesamis.com.sg

Instagram: @lesamisrestaurant | Facebook: fb.com/lesamisrestaurant

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