



SINGAPORE (20 January 2017) – The tender voice of love beckons both men and women with Valentine’s Day being close at hand (or should we say “heart”). While the day is mostly associated with romance and intimate candlelit dinners, to some, it may simply be a time to spend quality moments with family members and cherished friends.

Mark down 14 February in your calendars, and invite that special someone(s) for a memorable date at one of the many restaurants under the Les Amis Group. From classy to cosy, we have a perfect setting for every couple, or group, based on how they prefer to spend their Valentine’s Day. Each restaurant promises a different, yet equally unforgettable experience.

Bistro Du Vin

Valentine’s Day A la carte Specials, from \$36++

Atmosphere: Cosy, Lively

Perfect for: Couples, friends and family, or basically anyone who appreciates a hearty French meal!

Highlights: Cream of oyster, Char-grilled 400 days Wagyu striploin with marbling 4, Warm cherry clafoutis with vanilla ice cream

Casa Verde

4-course Set Dinner at \$68 nett per person

Atmosphere: Casual, Tranquil, Romantic

Perfect for: Nature lovers

Highlights: Boston lobster bruschetta, Black truffle tagliatelle, Braised pork cheek, Pan-fried cod fillet

La Strada

4-Course Set Lunch/Dinner at \$68++ per person

Atmosphere: Classy, Elegant, Cosy

Perfect for: Couples

Highlights: Maine lobster spaghetti, Welsh lamb rack, Oven-baked European sea bass with truffle cream

La Taperia

5-Course Set Dinner at \$80++ per person

Atmosphere: Buoyant, Vibrant

Perfect for: Fun-loving couples/groups, or anyone with a healthy dose of love for a good glass of sangria

Highlights: Fresh mud crab stuffed in Piquillo peppers with avruga caviar, Pan-fried duck liver, Roasted beef tenderloin with truffle mousseline

Sushi Jin

6-course Set Dinner at \$150++ per person

Atmosphere: Luxurious

Perfect for: Japanese food enthusiasts with a fine appreciation for quality ingredients without the hefty price-tag

Highlights: Sashimi moriawase, Oyster au gratin, Negitoro keki

Tarte by Cheryl Koh (*Takeaway)

Tarte Aux Praline Roses at \$9 (small) & \$38 (reg)

Perfect for: Dessert lovers

-End-

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