



### It's a Double Celebration for Les Amis Restaurant

SINGAPORE (22 February 2017) – The year is off to a good start for the 23-year old classic French fine-dining restaurant, Les Amis. The restaurant was ranked 16<sup>th</sup> place in the Asia's 50 Best Restaurant Awards, and was also awarded a 4-star rating from Forbes Travel Guide for the 4<sup>th</sup> consecutive year.

#### **Asia's 50 Best Restaurants**

21<sup>st</sup> February marked a proud moment for Les Amis at Asia's 50 Best awards ceremony held at W Hotel Bangkok, Thailand, sponsored by S.Pellegrino and Acqua Panna. Amidst renowned chefs, restaurateurs and industry VIPs from all around the world, it was announced that Les Amis had achieved a ranking of 16<sup>th</sup> place on a list that is famed for being a credible snapshot of Asia's current trendiest restaurants.

Les Amis is known for serving classic French cuisine with a touch of modern aesthetics, and therefore being accorded the above 2 awards is a "testament that people still do enjoy and appreciate the effort that goes into creating and perfecting classic French dishes", says Les Amis Executive Chef Sebastien Lepinoy.

#### **Forbes Travel Guide**

On February 22<sup>nd</sup>, it was announced that Les Amis had been awarded the coveted 4 stars for the 4<sup>th</sup> year running, in a global rating that pivots the gold standards in the hospitality industry since 1958. Forbes Travel Guide recognises the finest hotels, restaurants and spas around the world. These star ratings, which are bestowed on the various establishments serve as authoritative guideposts for guests seeking exceptional travel experiences.

*"These properties, the largest and most global group in the company's history, achieve an impeccable standard of excellence in hospitality, underscoring our overall mission of positively contributing to the international tourism industry as well as individual hotel experience..."* - Gerard J. Inzerillo, Chief Executive Officer of Forbes Travel Guide

#### **Moving Forward**

In the next 5 years, Lepinoy hopes that the name "Les Amis" will become synonymous with classic French cuisine in Asia. "Classic French cuisine is like a crisp white shirt - understated, but oozing style and sophistication," highlights Lepinoy.

When asked about what inspires the 43-year old French chef, Lepinoy reveals that revisiting past memories of things he has seen and tasted as a boy growing up in France greatly influences his creations at Les Amis today. One such ingredient would be the French olive

oil; a taste that he was accustomed to during his childhood days, and is now a key ingredient infused into many of the dishes at Les Amis. The olive oil used at Les Amis is imported from Provence, and is none other than the famous Moulin du Calanquet Olive oil. Made from 100% Aglandau olives, it has an herbaceous aroma and a light peppery finish, which renders greater depth and flavour than regular olive oils. With only 6000 bottles produced a year, Les Amis is honoured to be the only restaurant in Asia to enjoy the privilege of using this olive oil in their many creations.

### **Spring Beckons**

Guests dining at Les Amis can look forward to the upcoming Spring, a season in which the catching of wild fishes and crustaceans emerges in full force. Those who love seafood would be pleased to note that Les Amis will be introducing a 7-course Le menu Crustacés (Dinner: SGD 250++), a menu dedicated to showcasing the delightful flavours of the sea.

The core of the menu underlines a myriad of culinary creations featuring wild catch sourced from the neighbouring waters of Île d'Yeu, an island just off the Vendée coast of western France.

The ingredients are flown in 3 times a week, and packed in a customized manner that ensures its freshness. *“Wild fishes are like sportsmen, they swim in deeper waters so the resulting texture is firmer, and this determines the quality”*, comments Lepinoy, whose dishes are mostly focused on John Dory, Sea Bass and Turbot, which in his opinion are the 3 best fishes to export in terms of quality.

The spring menu will be available at Les Amis from March to July 2017.

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

Instagram: [@lesamisrestaurant](https://www.instagram.com/lesamisrestaurant)

Facebook: [fb.com/lesamisrestaurant](https://www.facebook.com/lesamisrestaurant)

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