



## Spring into Summer at the Award Winning Les Amis

What better way to experience the offerings of summer at Les Amis than with our 2 Michelin star menu, prepared by Executive Chef Sébastien Lepinoy and his team. For the second year running, Les Amis has been awarded the coveted 2-star rating by the Michelin Guide. Focusing on the quality of the food served, the premium ingredients sourced and the excellent service, this award recognises the high standards upheld at Les Amis.

Among these delicacies for this summer are fish carefully hand-picked by our fisherman such as the wild salmon from the Adour River of the Pays Basque, with a smooth and defined character, and sole from Les Sables d'Olonne with a firm and sweet texture. Other ingredients not to be missed this season are the tender and succulent Camus artichoke, and the finest rhubarb, both from Brittany.



The deep green Camus artichokes with their succulent heart have a rounded and compact head with wide short leaves. These are often tinged with purple edges and are only in season from May to October. These delicious artichokes are combined with delicate griolle mushrooms and sweet mâche salad to create a fresh summer dish for Le Menu Été this season.

For dessert, Pastry Chef Cheryl Koh, pairs the Rouge du Rousillon apricot, one of the juiciest and most delightful of fruits, with a crisp sugar sphere which will transport you to the warmth of Southern France.

For a full spectrum of our summer signature dishes, Chef Sébastien highly recommends Le Menu Été. If seafood is preferred, opt for Le Menu Autour de la Mer which includes the sweet and flavourful Brittany blue lobster.

The seasonal menu is best enjoyed with wine pairings chosen by Les Amis' sommeliers who have worked to explore the best possible wines to complement the seasonal ingredients, allowing guests can enjoy an elevated gastronomic experience.

Les Amis' summer menu is available from July to September 2017.

# A Unique Team

## Les Amis' Sommeliers

Since opening in 1994, Les Amis has been known for having an award-winning wine list boasting a well curated collection of over 2,000 different wines, both from the Old and New world.

The sommeliers strive to bring excellent service and in-depth knowledge to those dining in the restaurant. Assisting diners with their wine choices, complementing the classic French cuisine at Les Amis. Rajeshwaran Raja Gopal, the Chef Sommelier, runs a team of four and has been part of Les Amis since 2016. With a well-rounded team of sommeliers and an awarding winning wine list, Les Amis' wine programme is stronger than ever.



Consisting of only women, this sommelier team is unique and uncommon in the world of wine and fine dining. Amanda, Helen, Jasmine, and Pilar have been building on their previous wine knowledge since joining the sommelier programme at Les Amis. Their presence in the restaurant creates a warm and relaxed environment, enjoyed by guests and staff alike.

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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](http://www.lesamis.com.sg)

**Instagram:** [@lesamisrestaurant](https://www.instagram.com/lesamisrestaurant) | **Facebook:** [fb.com/lesamisrestaurant](https://www.facebook.com/lesamisrestaurant)

### **For Media enquiries, please contact:**

Ms Adeline Lim, Group Marketing & Communications Manager

T: 6887 1307 | E: [adelinelim@lesamis.com.sg](mailto:adelinelim@lesamis.com.sg)

Ms Yizhen Lim, Group Marketing & Communications Senior Executive

T: 6733 7741 | E: [limyizhen@lesamis.com.sg](mailto:limyizhen@lesamis.com.sg)

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