

PRESS RELEASE

For immediate release

**Les
amis**
group

by friends, for friends

FOR THE LOVE OF FOOD

Singapore, 7 February 2019 – They say that the quickest way to one's heart is through their stomach. This Valentine's Day, invite that special someone or even your merry band of friends for a memorable date. Be spoilt for choice with an array of delectable dining treats by the Les Amis Group. From classy to cosy, we have a perfect setting for every couple, trio or group, based on how you prefer to spend your Valentine's Day. Each restaurant promises a different, yet equally unforgettable experience.

Bistro Du Vin

Valentine's Day Blackboard Specials, on top of regular a la carte menu



Atmosphere: Rustic, Charming, Lively

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

Highlights: Golden Snapper Carpaccio with citrus dressing, passion fruit and pomegranate, Beef Wellington, baby vegetables, beef jus (for sharing), 72% chocolat  souffl  with raspberry sherbet.

La Strada

Valentine's Day Set Menu for \$98++ per person

includes an assortment of 5 antipasti starters, a choice of one main, 2 desserts and a glass of sparkling wine or a mocktail



Atmosphere: Contemporary, Classic, Romantic

Perfect for: Anyone who wants to enjoy the Italian experience and indulge in a delectable spread of reimagined classic Italian dishes

Highlights: NV grass-fed lamb rack with pistachio crust, Chargrilled USDA prime ribeye with porcini butter, Seared Japanese big eye tuna steak with pepperonata

La Taperia

10-Course Set Dinner at \$210++ per couple

inclusive of two glasses of house pour red or white wine



Atmosphere: Buoyant, Vibrant

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

Highlights: Hot Tapas with mushroom, jamón serrano, garlic slivers, egg confit, arberquina extra virgin olive oil, Grilled black cod fillet with chickpeas, tomato, brussel sprout, Charcoal grilled Australian wagyu striploin with duck liver, cabbage, truffle.

LINO

4-Course menu at \$75++ per person or \$115++ with wine pairing



Atmosphere: Modern, Cosy, Intimate

Perfect for: Anyone who wants to escape from the hustle and bustle of the city

Highlights: Trout Ceviche served with avocado mousse, onion, cucumber, radish, tobiko, Butternut Squash Ravioli, Seared grouper with charred leeks, king oyster mushroom, bisque cream, salsa verde, Passionfruit Mousse with Dark Chocolate Ganache

TARTE by Cheryl Koh

Signature tarts and Valentine's Day specials, made with the season's finest ingredients



Atmosphere: Cosy, Modern

Perfect for: Dessert lovers

Seasonal Highlights:

Red Wine Poached Pear Tart - \$10 (Small), \$45 (Medium), \$75 (Large)

Pink Lemon Marmalade - \$10 (Small), \$45 (Medium), \$75 (Large)

Single Malt Whisky Infused Chocolate Truffles - \$24 (8pcs), \$48 (16pcs)

includes Macallan 12 year old, Balvenie 12 year old, Laphroaig 10 year old and Glenfiddich 12 year old

Festive Chocolate Truffles Collection - \$24 (8pcs), \$48 (16pcs)

includes five spice, salted caramel, mandarin orange, hazelnut

All our tarts are available for order during Valentine's Day. Click [here](#) for more information.

Email tarte@lesamis.com.sg or WhatsApp 9751 0109 to place your order.

2 days' advance notice are required for pre-orders.

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