

**PRESS RELEASE**  
**For immediate release**



## **Bistro Du Vin Celebrates 10 Years of Boisterous Fun and Modern French Cuisine**

**Singapore, October 2019** – Since its inception on **11<sup>th</sup> July 2009**, Bistro Du Vin has been delighting the appetites and hearts of its guests. Its modern take on classic French bistro dining, offers a perfect venue for intimate dates or long-due catch-ups with friends. Here guests can find traditional French dishes made from the freshest ingredients, without the fuss and pomp of typical French restaurant.



*Photo: Interior of Bistro Du Vin at Shaw Centre (Current)*

Dressed in tones of grey, with touches of wood and earthy cream hues, with brass trimmings to match, it's hard to miss the classic bistro located at Shaw Centre. Experience French contemporary charm through the French memorabilia in the restaurant and vintage posters and French knick-knacks hung on the walls, transporting diners back to the streets of France.



Photo [L-R]: Executive Chef – Laurent Brouard & Philippe Pau – Restaurant Director

Currently under the leadership of two jovial and loquacious Frenchmen - Director Philippe Pau and Executive Chef Laurent Brouard who along with the team aim to create an atmosphere of *Joie-de-vivre*; allowing guests to feel right at home with a time of boisterous fun and convivial feasting.

### **Celebrating 10 years of delighting our guests**

Currently in the 10<sup>th</sup> year of its operations, Bistro Du Vin is celebrating its anniversary by bringing back classic dishes that have been served at the restaurant since its opening. Those classic dishes will be available on both their a la carte Autumn menu and blackboard specials till the end of the year.

One can expect only the best at Bistro Du Vin as Head Chef Laurent Brouard strongly believes in using top quality ingredients, and keeping his recipes as simple and traditional as possible. His culinary philosophy of “a dish should not look good to be good, but should be good to look good”, showcases his emphasis to flavour and bringing out the best of every ingredient.



Photo [L-R, clockwise] : Bouillabaisse, Foie gras poele, Jarret d'agneau braise, Foie gras raviolles in mushroom consommé & Traditional Cassoulet

On our a la carte menu, classic entrées include our **Foie gras poele (\$32++)** – pan-seared and served with quince paste and ginger bread. For main courses, our traditional **Bouillabaisse (\$44++/\$80++)** of seabass, golden snapper and prawns or **Cassoulet (\$48++)**

of Toulouse sausage, pork belly, duck confit, & stewed white beans, will surely not disappoint.

Lastly, end off the night on a sweet note with our **Tarte fine aux pommes (\$18++)** served with Calvados ice sherbet or **Soufflé au Grand Marnier ou Calvados (\$20++)**.

*"I am so grateful for all our regulars who have supported us all those years, they are the ones who truly make Bistro Du Vin vibrant and successful, also not forgetting the dedication and hard work of both our kitchen & service teams. Lead over the years by Head Chefs: Philipp Lee, Dalton Fong, Michael Suyanto, Ong Tat Sheng and Restaurant Managers: Audrey Gerardin, Catherine Piong. Suhaimi Bin Husain, Irwin Tan, Michael Hasang & Naz Jalaludin. Our success today is only possible because of all of them, from cleaners to managers", said Restaurant Director, Mr Philippe Pau – who took over the managing of Bistro Du Vin in June 2011.*

To usher in the celebrations in the month of October and to reward its guests, Bistro Du Vin will be giving away a **\$25 return dining voucher with every \$150 spent in a single receipt\***. To top things off, the restaurant will also be giving away attractive prizes including **dining vouchers of up to \$250** and **3 pairs of tickets to "A Spoonful of Sherman"** led by iconic local theatre performer Hossan Leong.

### Not just food and wine



Photo [L-R]: Stephen Francis, Rob Collins, Jenny Vie, Munir Alsagoff & Dawn Ho

It's never a celebration without some music. As such Bistro Du Vin has invited various talented local vocalists and musicians including Stephen Francis, Rob Collins, Jenny Vie, Dawn Ho and Munir Alsagoff to perform a selection of jazz and blues tunes during its Monday Bluzz events held every bi-monthly. Monday Bluzz will be held on **7<sup>th</sup> & 21<sup>st</sup> October 2019** as well as **4<sup>th</sup> & 18<sup>th</sup> November 2019**.

### 10 Vintages for 10 Years

As a finale to the celebrations, Bistro Du Vin will be organising a wine dinner at **\$250++ per guest** on **30<sup>th</sup> October 2019**, showcasing 10 different wines with 10 different vintages, representing each year that Bistro Du Vin has been in operation. Some of the wines that guests can look forward to tasting are: Chassagne Montrachet 1er Cru La Romanée Vincent Girardin 2015, Bourgogne Blanc Aligoté, Leroy 2014, Gevrey Chambertin Aux Combottes 1er Cru, Rossignol-Trapet 2013, Château Latour A Pomerol in Magnum 2012, Château Certan de May in Magnum 2011, amongst others. To accompany these exquisite wines, Executive Chef

*\*Terms and conditions apply. Refer to website for more information.*

Laurent Brouard will be preparing an exquisite menu featuring the best of the season's produce.

## Our Humble Beginnings



*Photo: Interior of Bistro Du Vin at Shaw Centre (2009)*

Back in the early 2000s when there were hardly any traditional French bistros in Singapore, the Les Amis Group embarked on a laid-back French brasserie concept offering authentic dishes from all across France. The bistro exuded a warm and convivial feel without the fuss and pomp typically associated with French fine-dining.

Every effort has been put to re-create the authentic look and feel of a bistro – from the wood/glass panelled restaurant façade in rich Burgundy hues to the checkered floor tiles and classic Thonet chairs from the Conran shop in London.

*“The opening day and the excitement around it was infectious. I loved the atmosphere of the place. It was a place for me to get a piece of France whilst being in a country that I loved”.*

*– Audrey Gerardin, Manageress, Bistro Du Vin (2009 – 2010) –*



*Photo [L-R]: Restaurant Director – Philippe Pau, Executive Chef – Dalton Fong, Former Zion Rd Rest. Manager – Irwin Tan, Manager – Suhaimi Bin Husain*

*Bistro Du Vin  
1 Scotts Road, Shaw Centre, #01-14, Singapore 228208  
[www.bistroduvin.com.sg](http://www.bistroduvin.com.sg)*

The restaurant opened with much success on 11<sup>th</sup> July 2009 under the watchful eye of Restaurant Director Randy See and Executive Chef Dalton Fong. Service under the care of manageress Audrey and her team was unpretentious and approachable.



*Photo: Interior of Bistro Du Vin Zion Road*

It was in no time that the bistro charmed its way to the hearts of diners, resulting in the opening of a second outlet at Zion Road on 15<sup>th</sup> February 2012 helmed by Executive Chef Michael Suyanto. The Zion Road outlet however closed in 2018.

Subsequently on 12 November 2012, Bistro Du Vin opened its first overseas outlet in Hong Kong's Kennedy Town. Two years later on in November 2014, Bistro Du Vin teamed up with the Moment Group to open their first franchise outlet in Manila, Philippines.

Bistro Du Vin looks forward to celebrating this special occasion with our guests! Guests can make their reservations by calling 6733 7763 or booking via [Bistro Du Vin's Quandoo reservation platform](#).

**- END -**

## **ABOUT BISTRO DU VIN**

Established in July 2009, Bistro Du Vin is fully committed to delivering a truly authentic dining experience in a French Bistro. No effort or expense has been spared in creating an ambience typical of a similar establishment in France, from the furnishing right down to the convivial service style, music and memorabilia decorating its walls. Wash down the meal with a bottle of wine from Bistro Du Vin's simple yet comprehensive wine list which features a variety of French wines.

## **RESTAURANT INFORMATION**

Address: 1 Scotts Rd, #01-14 Shaw Centre, Singapore 228208

Contact No: +65 6733 7763

Email: [bdv.shaw@lesamis.com.sg](mailto:bdv.shaw@lesamis.com.sg)

Website: <https://www.bistroduvin.com.sg>

Facebook: [https://www.facebook.com/bistroduvinsg/?ref=br\\_rs](https://www.facebook.com/bistroduvinsg/?ref=br_rs)

Instagram: <https://www.instagram.com/bistroduvin/>

## **OPERATING HOURS**

Open daily

Lunch

12.00pm to 2.00pm

Dinner

6.30pm to 10.00pm

### **Seating Capacity:**

62 guests

[Menu](#)

[Dish Images](#)

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

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