



BY CHEF SEBASTIEN LEPINOY  
*Director of Culinary & Operations*

LES AMIS ACHIEVES THE COVETED THREE PILLARS  
IN THE FOOD & BEVERAGE INDUSTRY



**SINGAPORE (FEBURARY 13, 2020)** – The year has started out on a good note for Les Amis. Since the restaurant attained the 5<sup>th</sup> star on Forbes Travel Guide, Les Amis is now the only restaurant in Singapore with the coveted **Three Pillars**, which covers the three main aspects of any dining experience - Food (3 Michelin Stars), Service (5 Stars on Forbes Travel Guide) and Wine (Grand Award by Wine Spectator).

The team's hard work has finally paid off after working tirelessly for 5 years to achieve their 5<sup>th</sup> Star from Forbes Travel Guide. On 12 February 2020, Forbes Travel Guide announced its annual Star Rating List and presented Les Amis restaurant with the exclusive Five-Star award. The guide is a world-renowned global rating system for luxury hotel, restaurants and spas. Forbes Travel Guide is recognised for creating the original concept of Five-Star service which exemplifies the highest standards in hospitality.

*"We are incredibly proud to include Les Amis in our 2020 Star Rating Award winners list. Chef Lepinoy leads a talented team that continually strives for a better guest experience. He is one of the most dedicated and humble chefs we know. We admire his passion and supportive leadership style, which are the key elements of the restaurant's success today." - Filip, Boyen, CEO of Forbes Travel Guide*

Les Amis is honoured and grateful to be one of only 79 restaurants in the world, and one of 35 restaurants in Asia-Pacific to have been bestowed the title of being a "5-Star Restaurant".

## TALENT DEVELOPMENT PROGRAMME

In a fine dining restaurant, excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests. Therefore, at Les Amis, no effort or resource is spared when it comes to investing in their staff. Under the leadership of Chef Sebastien Lepinoy (Director of Culinary & Operations), the team conceived a Talent Development Programme to provide opportunities for their staff to hone their skills and build on their reservoir of knowledge.

For a start, the team hires external trainers who have worked with some of the most renowned 5-star hotels and airline companies. Together with the trainers, the team works on seemingly minute details which play a far bigger role in the restaurant's goal of delivering personalized service. The in-depth training sessions covers topics ranging from providing anticipatory service to reading the body language of their guests, and so on.

*"Every staff is different. They have different experiences, values, cultural background and so on. Hence, it is our job to standardise how we present ourselves to guests in order to be in line with the values Les Amis restaurant strives to uphold. This is where the trainers come in to aid our efforts in creating a stronger team with better synergy."*

**- Chef Lepinoy (Director of Culinary & Operations, Les Amis)**

To enhance the team's technical knowledge, Chef Lepinoy also sends key team members to France for on-the-job training with different producers that the restaurant works with.

*"It's a huge investment for an independent restaurant like Les Amis to hire external trainers every quarter and to send my team to France for training and exposure. The trainers that we engage every quarter often work with established internationally renowned organisations from various industries. These organisations often have a sizeable budget to invest in their manpower compared to a restaurant like Les Amis. But I have no regrets. At the end of the day our investment is all worth it! Now, we have specialist in different fields – Cheese, Truffle and Caviar, all of whom have been trained in France."* - **Chef Lepinoy**

Today, Les Amis benefits from having their very own in-house experts affectionately referred to as "Masters" – i.e. Master of Cheese, Master of Caviar and Master of Truffle, setting them apart from fellow fine dining restaurants around the world. The presence of Masters in the front of house gives the team even more opportunities to interact and share interesting stories with their guests. This would in turn allow the guests to have a greater understanding and appreciation for the ingredients used at Les Amis.

Image A: The Les Amis team at Kaviari in Paris



*“I had the opportunity to sample of variety of caviar, and ask in-depth technical questions. This allowed me to identify the attributes which makes Les Amis’s Kristal Caviar so unique. It is one thing to read about the types of caviar and the sturgeon, but it is a whole different ballgame to witness how the roes are harvested and to partake in the entire production process.” – Patrick Esteves, Maître d'hôtel (Caviar Master)*

Image B: Manoj Sharma (Cheese Master) in Mons Fromager Affineur in France



*“I spent 10 days with the team at Mons Fromager Affineur, and during that time I felt like one of their staff. It was interesting to see the different breeds of cows, sheep and goats and how their grazing patterns affects the type of cheese produced across the seasons. It was a priceless experience milking cows and working in the tunnels where the cheese is aged. I am so glad to be able to share personalized bite-sizes pieces of information with my guests as I introduce 18-20 different types of cheese on our trolley.” - Manoj Sharma, Maître d'hôtel (Cheese Master)*

Les Amis does not purely strives to give their guests just a “taste of France”. Instead, with a team of in-house Masters, they hope to paint an entire picture of France as they relate novel stories of the ingredient’s origins which have been sourced from all over the country. Although humbled achieving the highly sought after Three Pillars, the team will continue to push boundaries and look for new ways to elevate the service provided at Les Amis.

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