

Scotts GRILL

FOR IMMEDIATE RELEASE

A SANDBOX FOR THE NEXT GENERATION OF YOUNG TALENTS

Les Amis Group Opens Modern Grill Concept Along Orchard Road



SINGAPORE, 18 JULY 2024 – In an increasingly competitive F&B landscape, **Les Amis Group** is proud to introduce **Scotts Grill**, a new modern grill concept dedicated to cultivating the next generation of passionate culinary talents in Singapore. Located along Scotts Road, the restaurant is set to open on **29 July 2024**, offering a mid-market dining experience that emphasises simplicity, quality, and a welcoming atmosphere.

Scotts Grill sets itself apart by creating a warm and approachable environment, led by a dynamic young team where laughter and camaraderie are as integral to the experience as the food itself.

Scotts GRILL

A Sandbox for Young Talents

Envisioned as a sandbox for nurturing young talent, Scotts Grill opens under the mentorship of newly appointed **Group Director of Operations, Goh Hock Quee** and veteran team member Royston Soo, affectionately known as Uncle Royston. Goh brings 38 years of F&B experience, having directed operations in Singapore and Thailand at the Westin Plaza & Stamford and The Emerald Group, and later teaching F&B operations, management, and wine studies at local institutions. Soo has been with Les Amis Group for over 24 years, holding prominent positions such as Director of the 3 Michelin-starred Les Amis and being part of the opening teams for various concepts under the group, including La Strada (defunct), La Taperia, and LINO.

Spanning over three decades in the Singapore market, Les Amis Group has weathered recessions, labour challenges, and a pandemic, while remaining steadfast in its commitment to creating an environment that nurtures and develops young individuals. The cross-generational mentorship and experience provided by Goh and Soo offer a light-handed guiding touch, allowing the young team to create, learn, and ultimately grow into their roles.

Head Chef Sherwin Poon



Scotts Grill introduces Singaporean-born, Sherwin Poon, as its head chef, an affable culinary talent renowned for his exceptional ability to conceptualise and craft innovative dishes. Having completed his diploma in Culinary and Catering Management at Temasek Polytechnic, Sherwin forged a lasting mentorship with David Mollicone, whom he credits as a guiding influence to this day.

Sherwin's career has been diverse, spanning roles such as garde manger, saucier, and most recently, sous chef at a contemporary French restaurant. His deep fascination with Japanese food culture and experience in Japanese cuisine have enriched his culinary repertoire, influencing the nuanced techniques showcased in Scotts Grill's offerings.

Driven by a vision of fostering a supportive and collaborative team environment, Chef Sherwin aims to empower every member of his kitchen and restaurant to lead effectively, promoting a culture of mutual growth and innovation.

“I hope just as my mentors before me have passed on their dedication, skill and mentorship to me, I am able to give back to others through my craft.”

Scotts GRILL

Modern Grill Dishes from the Heart



Clockwise from top-right: Burnt Cheesecake, Signature Whole Roasted Free Range Poulet, Clam Pasta, Roasted Butternut, Whole Charcoal Grill Lobster, Maple Glazed Pork Belly, House Caesar Salad, 21-days Aged USDA Prime Striploin, and Charcoal Grilled Koji Black Cod.

The culinary direction is all about simple, rustic flavours elevated with a refined touch. Each dish is prepared with care, letting the natural flavours of the ingredients shine. Whether it is a perfectly cooked steak or a beautifully grilled piece of seafood, the goal is to provide food that speaks for itself.

To start, **House-Made Focaccia (\$\$10++ whole; \$\$6++ half)** served with Arbequina olive oil Pedro Ximenez sherry vinegar makes a great sharing piece, while crisp greens like **House Caesar Salad (\$\$18++)** with bacon and crouton tuiles topped with grana padano, and **Glazed Tiger Prawn Salad (\$\$26++)** tossed in tomato-spiked bearnaise sauce makes for an appetising boost.



Some not to be missed starters also include **Citrus Trout Crudo (\$\$22++)** marinated in citrus and dill, and drizzled with kelp oil and yuzu vinaigrette; wood-smoked **Maple Glazed Pork Belly (\$\$16++)** served with apple and pickled red onion slaw; and **Westholme Wagyu Karubi Skewers (\$\$24++)** charcoal grilled to perfection, and served with roasted padron peppers.

Citrus Trout Crudo

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Whole Roasted Free-Range Poulet is first coated in French butter, then roasted whole and carved to order.

Explore tantalizing main courses, ideal for sharing like our **Signature Whole Roasted Free-Range Poulet (\$\$120++)**, celebrated by Chef Sherwin as a true example of *grande cuisine*, blending comfort with culinary finesse. Organic, free-range chicken is first coated in French butter, then roasted whole and carved to order. This delectable dish is accompanied by roasted broccolini and aromatic pilaf rice infused with garlic, ginger, chicken fats, and fried shallots.



Equally impressive is our **21-Day Aged USDA Prime Striploin (\$\$84++)**, enhanced through a dry aging process using *shio koji* that brings out umami flavours akin to soy sauce with delicate floral notes, achieving new heights when charcoal grilled.

Choose from a variety of charcoal-grilled meats and cuts, all served with homemade beef jus and fresh market greens. Options include **Westholme Wagyu Shoulder Tender (\$\$32++)**, **USDA Prime Ribeye (\$\$88++)**, **US Sakura Pork Chop (\$\$48)** with apple compote, and **Australian Magra Lamb Rack (\$\$50++)** with gremolata dressing.

21-Day Aged USDA Prime Striploin

Scotts GRILL

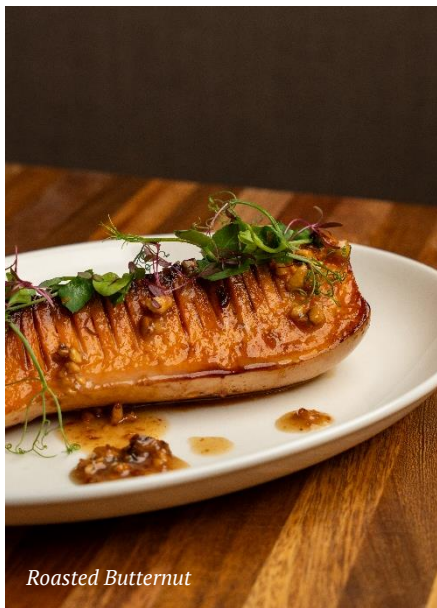


Whole Charcoal Grilled Lobster



Charcoal Grilled Koji Black Cod

Indulge in ocean-fresh flavours with our **Whole Charcoal Grilled Lobster (S\$78++)**, a marriage between *steak au poivre* and Singapore black pepper crab. This dish features a whole lobster grilled over charcoal and generously coated in a vanilla-peppercorn sauce, served with focaccia on the side to savour every peppery bite.



Roasted Butternut

Other seafood selections include the **Charcoal Grilled Trout (S\$30++)** featuring seaweed rice and chili oil, and the **Charcoal Grilled Koji Black Cod (S\$32++)** accompanied by maitake mushrooms in a delicate *beurre blanc* sauce. For those craving more substantial fare, our **Clam Pasta (S\$36++)** offers delightful *vongole*-style preparation with Manila clams and razor clams, while the **Lobster & Sakura Ebi Pasta (S\$34++)** tossed with a rich lobster broth satisfies without being cloying.

Pair these succulent meats with sides like hasselback-style **Roasted Butternut (S\$12++)**, enhanced with brown butter and roasted chopped hazelnuts for added texture. Indulge in **Crispy Spuds (S\$12++)**, an elevated warm potato salad, featuring *crème fraîche*, bacon bits, kombu salt, and fried shallots. For those craving a carb-rich option, our **Mac & Cheese (S\$10++)** offers a decadent blend of four cheeses in an oniony *mornay* sauce and will definitely hit the spot.

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Burnt Cheesecake and Toffee Date Pudding with vanilla ice cream

At Scotts Grill, our dessert selection promises a delightful finale to your dining experience. Enjoy our house-made **Burnt Cheesecake (S\$12++)**, a team favourite not to be missed. For chocolate enthusiasts, savour our **Fudge Brownie (S\$15++)** made with 70% Guanaja dark chocolate, complemented by salted caramel ice cream for a savoury-sweet ending. Another classic option is our **Toffee Date Pudding (S\$15++)**, topped with coconut toffee reminiscent of *gula melaka*, and served with a generous scoop of vanilla ice cream.

Lunch is served daily from 12:00 pm to 3:00 pm, offering a choice between a **2-course or 3-course menu priced at \$42++ and \$48++ respectively**, with options that rotate bi-weekly. For the opening month, start with appetisers such as Marinated Trout Crudo Salad, Caesar Salad with Bacon, or Roasted Butternut Soup with Croutons. Main courses feature dishes like Sakura Ebi & Tiger Prawn Pasta, Charcoal Grilled Koji Black Cod, or Shoulder Tender Steak with Fries & Salad (with a +S\$5++ supplement), providing satisfying options for any palate. Coffee and tea are included, with dessert offerings including Fudge Brownie with Salted Caramel Ice Cream, Burnt Cheesecake, or a Double Scoop of Ice Cream to conclude your meal.

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Space and Experience

Scotts Grill is poised to become the go-to destination for those seeking wholesome yet flavourful comfort food, all within a down-to-earth setting. The restaurant accommodates 46 diners, featuring warm hues of burnt terracotta brown with banquette seats against the walls. The ambience is further enhanced by nostalgic 90s love ballads, and service that is convivial and warm, delivered by talented young individuals who embody the restaurant's ethos of hospitality.

Celebrate the pleasure of charcoal grilled flavours and well-prepared meals in a place that feels like home. **Scotts Grill is slated to open its doors on 29 July 2024.**

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About Scotts Grill

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Address: 1 Scotts Road, Shaw Centre #01-13, Singapore 228208

Telephone: (+65) 8940 3879

Opening Hours: Monday to Sunday
12:00 pm - 3:00 pm (Last order at 2.00 pm)
6:00 pm - 10:00 pm (Last order 9:00 pm)

Reservations: scottsgrill@lesamisgroup.com.sg

Seating Capacity: 46 seats

Website: www.scotts-grill.com

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