DINING AT HOME
WITH LES AMIS

Available for self-collection and delivery
Les Amis Collection

Le Chateau d'Estoublon AOP Vallée des Baux de Provence | 58
Olive Oil
1 bottle, 750ml
An origin-protected blend of five unique olive varieties from Southern France – Grossane, Béruguette, Saloneque, Bouteillan and Picholine.

Artisanal Butter from Beillevaire | 12
125g, unsalted
Hand-crafted specially for Les Amis restaurant, our unpasteurised butter receives optimum "foisonnage" to ensure a remarkably creamy texture

Kaviari Caviar, Reserve « Les Amis »
AVAILABLE FROM 18 JUNE
Kristal caviar aged with special maturation and minimum of salt, exclusive to Les Amis

250g | 642
250g (with condiments) | 730

1999 Bruno Paillard, Nec Plus Ultra "N.P.U"
An extraordinary champagne "Nec Plus Ultra", Vintage '99

Artisanal Jam Summer Collection
Homemade jams made with the season's finest ingredients

Apricot | 26
Strawberry | 23
Cherry | 22

FOR MORE INFORMATION, OR TO PLACE AN ORDER, PLEASE EMAIL LESAMIS@LESAMIS.COM.SG OR CALL/WHATSAPP 9671 7853.
Prices above are inclusive of prevailing GST. Island wide delivery at $25 per location.
Les Soupes

French Onion Soup | 15
Lyonnaise style French onion soup with sourdough and Gruyère cheese

Borscht | 17
Classic beetroot soup with cabbage, carrot, potato, onion and tomato

Les Plats Principaux

Turbot | 150
AVAILABLE FROM 12-14 JUNE
Line-caught turbot from the coast of l’île-d’yeu with sauce printanière

Tête De Veau | 88
Ox tongue stuffed in calf’s head balanced with fresh herb salad and aromatic veal jus

Roast Chicken | 150
serves 2 - 4 persons
Oven roasted chicken with jus, spring potatoes, seasonal vegetables and sauce condiments

Lamb Shoulder | 130
serves 2 persons
Slow cooked milk-fed baby lamb shoulder with hints of coriander, spices and aromates, served with seasonal vegetables

Quiche Lorraine | 88
serves 6 - 8 persons
Traditional quiche from the Lorraine region of France, made with bacon, cheese, milk, cream and eggs

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Les Desserts
Et Fromages

Assortment of French Artisanal Cheese & Condiments

/ selection of 3 | 32
/ selection of 5 | 42
/ selection of 7 | 52

Sourdough | 12
500g
Classic French wholewheat sourdough

Rhum Baba | 28
Baba infused in aged rhum agricole accompanied by a lightly whipped vanilla crème fleurette

Dark Chocolate Tart | 42
serves 4 persons
Carob hazelnut tart with dark chocolate ganache

Seasonal Strawberry Tart | 68
serves 4 persons
Mara des Bois strawberry tart, served in a traditional way

Madeleines | 14
6 pieces
Freshly baked lemon madeleines

Crème Cassonade | 28
Made with Grand Cru Tahiti Vanilla beans with a veil of cassonade caramel

Les Glaces

Grand Cru Tahiti Vanilla | 55
650ml
Homemade ice cream crafted with Grand Cru Tahiti vanilla beans

Ardèche Chestnut with Rum | 35
650ml
Homemade Ardèche chestnut ice cream infused with rum

Piedmont Hazelnut | 35
650ml
Homemade Piedmont hazelnut ice cream

Blue Mountain Coffee | 28
650ml
Homemade Blue Mountain coffee ice cream

Caramel | 28
650ml
Homemade caramel ice cream

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