

**Les Amis Singapore  
at La Scala , The Sukhothai Bangkok  
4 – 6 February 2010**



**Les Amis** on Orchard Road in Singapore has been praised as a stylish, design-led restaurant and has won numerous accolades. Since its launch in 1994, this award-winning establishment has arguably become one of the best French restaurants in Asia.

Les Amis stocks about 2,000 labels of wine---it's one of the few places in town to offer wine gueridon service. The comprehensive wine list provides some fantastic specimens to compliment the French viands.

Experience this exquisite French cuisine presented in person by **Les Amis Chef de Cuisine Armin Leitgeb** at **La Scala of The Sukhothai Bangkok** during **4-6 February 2010** (3 days ONLY!).

Starting it off, the 4th is a special **Les Amis and Vinum Wine Dinner Night** with Timothy Goh, Maitre D' and Chief Sommelier from Les Amis. Baht 5,500++ per person.

5-6 February      **6-Course Dinner** at Baht 3,900++ (food only)  
                          **6-Course Dinner with pairing wines** at Baht 4,900++

For reservations, please call 66 (0) 2344 8888  
 Email: [promotions@sukhothai.com](mailto:promotions@sukhothai.com)



Dear Editor,

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**Les Amis Wine Dinner Night  
4 February, 2010  
At La Scala**

**Baht 5,500++ per person**

**Menu**

Terrine of Marinated Foie Gras  
Black Mission Figs, Banjuls Gastrique and Elderflower Foam  
Domaine Leflaive, Puligny-Montrachet, le Clavoillon, 1er Cru, 1999  
Puligny- Montrachet, Burgundy



Lightly Smoked Eel "Tiede"  
Crispy Pig's Head Croûtons, Horseradish and Mustard Emulsion  
Domaine Leflaive, Puligny-Montrachet, le Clavoillon, 1er Cru, 1999  
Puligny- Montrachet, Burgundy



Homemade Lobster Pasta  
Japanese Shrimp and Black Perigord Truffle  
Château Clos Fourtet 1998 – St-Emilion, Bordeaux



Whole Roasted Baby Monkfish  
Eggplants, Sautéed Lettuce and "Escargot" Butter  
Château la Conseillante 1998 – Pomerol, Bordeaux



Slow Baked Welsh Lamb Rack "En Persillade"  
Ratatouille's Ratatouille, Inflated Thyme Gnocchi and Thyme Oil  
Château Latour à Pomerol 1998 – Pomerol, Bordeaux



Crispy Warm Apple-Pear "Strudel"  
Vanilla Foam, Yoghurt Ice Cream and Salty Caramel



The Sukhothai Blended Coffee or Selection of Teas

Mignardises



**Les Amis Set Dinner  
5-6 February 2010  
At La Scala**

**Menu**

Flash Grilled Maguro Chutoro  
Confit Meyer Lemons, Oscietra Caviar and Fine Herb Salad

*or*

Terrine of Marinated Foie Gras  
Black Mission Figs, Banjuls Gastrique and Elderflower Foam  
[Villa Loosen, Riesling Qba, Mosel, Germany, 2006](#)



Lightly Smoked Eel "Tiede"  
Crispy Pig's Head Croûtons, Horseradish and Mustard Emulsion  
[Trimbach, Reserve Pinot Gris, Alsace, France, 2005](#)



Homemade Lobster Pasta  
Japanese Shrimp and Black Perigord Truffle  
[Girardin, Pouilly-Fuisse, Vieilles Vignes AOC, France, 2007](#)



Whole Roasted Baby Monkfish  
Eggplants, Sautéed Lettuce and "Escargot" Butter  
[Girardin, Gevrey-Chambertin, Vieilles Vignes AOC, France, 2006](#)



Kuroge Wagyu "Entrecote"  
Spinach Leaves, Girolle Mushrooms, Sweet Corn and Truffled French fries

*or*

Slow Baked Welsh Lamb Rack "En Persillade"  
Ratatouille's Ratatouille, Inflated Thyme Gnocchi and Thyme Oil  
[Château Teyssier, Grand Cru, St. Emilion, France, 2004](#)



Crispy Warm Apple-Pear "Strudel"  
Vanilla Foam, Yoghurt Ice Cream and Salty Caramel  
[Pillitteri, Vidal Ice Wine, VQA, Ontario, Canada, 2006](#)



The Sukhothai Blended Coffee or Selection of Teas

Mignardises



Baht 3,900++ per person for food only  
Baht 4,900++ per person for food paired with wines