

Simply French



"No ala-carte. No signature dish. No fusion."

This is a restaurant that is simply in a league of its own. French Chef and owner Nicolas Joanny understands the local obsession with asking for a signature dish, but at his restaurant, he has introduced a concept that is refreshing, personalised and the taste 'exceptionnel'.

SIGNATURE

Putting his name to the restaurant is perhaps signature in itself. Chef Nicolas completed his culinary studies at the age of 17 and began his career at a 2-Michelin Star restaurant in the southwest of France, before working his way four years later to Paris and a 3-Michelin Star restaurant. He has also served as one of the private chefs for ex-French Prime Minister, Mr Alain Juppe.

In Asia, his cuisine and style has earned him both recognition and fans. Whilst in Singapore, he made his mark at the Duxton Hotel, a boutique luxury establishment and also achieved a superb 10 out of 10 (highest possible rating) by the Tatler Guide, for two consecutive years. Before opening his own restaurant in January 2008, he was at the helm of The Four Seasons Bangkok, and a partner at Le Vendome restaurant in the Thai capital.

SUBLIME

Nicolas Le Restaurant offers a set menu with appetizers, choices for the main

course and a dessert. The lunch menu changes every week, and the dinner menu is refreshed about once in 10 days. This unique concept sans ala-carte means that Chef Nicolas is constantly coming up with new creations to surprise his patrons.

Chef Nicolas's style of cuisine is undoubtedly French but not traditional. Some may call it contemporary. Using natural jus and emulsion, he creates a seasonally changing French menu that is both unique and memorable. "We source the best produce and ingredients from Europe and Asia," he adds.

"We also offer wine pairings for each meal, and our patrons have grown to trust our wine recommendations as we seek out the best brands and wines." The restaurant offers over 350 labels of fine wines to choose from.

SOUL

The location of a French Restaurant in Singapore's Chinatown district may seem out of character but Chef Nicolas believes the old shophouses and streets have precisely that - character. "I wanted a small place where we can take care of guests and build a relationship with them," he says. Chef Nicolas has recently launched Alba, an Italian Restaurant, a few doors down at 35 Keong Saik Road.

At Nicolas Le Restaurant, you can choose to sit on a high chair at the kitchen counter and chat with the Chef de Cuisine himself as he prepares your

meal in his open kitchenette, located in the main dining area. The restaurant interior is classic and comfortable, and the waiters are dressed in smart formal business suits. The dining area will seat only up to 20 guests and the private room caters for small gatherings of 12 persons. Reservations are encouraged.

Nicolas Le Restaurant

31 Keong Saik Road
Singapore 089138

Reservations: 6224 2404

Tuesdays to Saturdays

Lunch: 12pm to 2pm

Dinner: 6.30pm to 10pm

(Closed on Sundays and Mondays)

Lunch

S\$ 42++/person for three courses

S\$ 52++/person for four courses

Select from 3 starters, 3 main courses,
2 desserts

Highlights: Seared Hotate Scallop,
Roasted Cod Fish, Roasted French Quail
Tagliolini Pasta, Poached Pear Consomme

Dinner

S\$ 98++/person

S\$ 125++/person (surprise menu)

S\$ 188++/person With Wine Pairing

6 dishes with choice of 4 main courses

Highlights: Lightly Smoked Swiss River
Salmon Belly, Wild Catch Atlantic Sea
Bass, Pigeon from the Loire Valley,
Wild Catch Sea Bass