

FACT SHEET

Restaurant ANDRE welcomed its first guest on 10 October 2010. An intimate three-storey shop house in Bukit Pasoh road offering 30 seats, *Restaurant ANDRE* will see the illustrious chef continue his focus on using fresh artisan produce to create culinary art that reflects his roots in Southern **French nouvelle cuisine**.

Chef André has continued to research how our capacity to taste food is influenced by our memory banks, through the personal experiences we acquire over time. This has led him to develop a culinary principle – **Octaphilosophy™** – based on eight primary characteristics: Unique, Texture, Memory, Pure, Terroir, Salt, South and Artisan.

"Diners will be treated to myriad flavors and textures that engage the senses. People will be offered a definitive holistic gourmet experience through the freshest produce with freshest idea and will gain a better understanding of my thoughts and the philosophy behind my cuisine," explains Chef André.

Restaurant ANDRE's cellar features small-production of boutique wineries from France with an emphasis on biodynamic wines. It also includes rare wine labels personally selected by Chef André that are directly imported by the restaurant itself.

The restaurant is also a showcase for Chef André's non-culinary talents namely his penchant for pottery. The chef draws inspiration from the objects he moulds and his delicately-crafted plates and art pieces which are on display throughout the restaurant while certain of his personally-handcrafted plates are used for the service.

Recent Accomplishments:

- Michelin Guide Singapore 2016 – Two Stars
- S. Pellegrino 'World's 50 Best Restaurants' 2016 - Restaurant ANDRE #32
- S. Pellegrino 'Asia's 50 Best Restaurants' 2016 - Restaurant ANDRE #3, Best Restaurant in Singapore
- S. Pellegrino 'Asia's 50 Best Restaurants' 2015 - Restaurant ANDRE #5, Best Restaurant in Singapore
- S. Pellegrino 'World's 50 Best Restaurants' 2014 - Restaurant ANDRE #37
- S. Pellegrino 'Asia's 50 Best Restaurants' 2014 - Restaurant ANDRE #6, Best Restaurant in Singapore and Chefs' Choice Award
- Restaurant Of The Year, G Awards 2014 - The Peak Selections: Gourmet & Travel
- '15 Most Influential Chefs of the Next Decade' - Elite Traveler
- S. Pellegrino 'World's 50 Best Restaurants' 2013 - Restaurant ANDRE #38 and Best Restaurant in Singapore
- S. Pellegrino 'Asia's 50 Best Restaurants' 2013 - Restaurant ANDRE #5 and Best Restaurant in Singapore
- S. Pellegrino 'World's 50 Best Restaurants' 2012 - Restaurant ANDRE #68
- S. Pellegrino 'World's 50 Best Restaurants' 2011 - Restaurant ANDRE #100
- '10 Restaurants Worth a Plane Ride' - The New York Times
- 'One of the World's Best Young Chefs' - Wallpaper Magazine
- 'Best of the Best' - Robb Report USA Special Issue
- Best Restaurant of the Year, G Awards 2013 – The Peak Selections: Gourmet & Travel
- Restaurant ANDRE #11 Best Restaurant in Asia - The Miele Guide 2013
- Second Best Restaurant in Asia - The Miele Guide 2011/2012
- Best Dinner Experience of the Year and Most Innovative Menu of the Year G Awards 2012 – The Peak Selections: Gourmet & Travel
- Singapore's Best New Restaurant 2012 - Tatler Asia
- Chef of the year and New Restaurant of the Year - World Gourmet Series Award of Excellence 2012



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Menu Price

Lunch 5-course menu on Wednesdays and Fridays: Noon to 2 pm at \$198++

Dinner 8-course menu on Tuesday – Saturday: 7 pm to 11 pm at \$350++

Closure – Mondays and Alternated Sundays

About André Chiang

Chef André's career spans some of the world's top French restaurants, including acknowledged masters of French Nouvelle Cuisine:

- Pierre Gagnaire (3-Michelin Star), Paris
- L'Atelier de Joel Robuchon (1-Michelin Star), Paris
- L'Astrance (3-Michelin Star), Paris
- La Maison Troisgros (3-Michelin Star), Roanne
- Le Jardin des Sens (2-Michelin Star), Montpellier

Chef André's previous career before opening restaurant *ANDRE – Jaan Par André* – was ranked #39 in the San Pellegrino World's 50 Best Restaurants 2010 list and #4 in Asia in the 2009/2010 edition of The Miele Guide. He was also voted one of Asia's "Top 10 Young Chefs" in 2006 by Discovery Channel and one of the Best 150 Relais Gourmands Master Chefs of the World the same year. He was also listed as one of the "15 Most Influential Chefs of the Next Decade" by Elite Traveller. And praised by Bon Appétit Magazine as 'One Of The World's Most Creative Cooks'.

Combining Mediterranean accents and French techniques, Chef André attributes his influences to the three generations of masters in 'French Nouvelle Cuisine' as well as his eight creations of gourmet experiences: **Octaphilosophy™**. The eight elements of Restaurant ANDRÉ, were published as the first English-language book on one of Asia's leading restaurants on 27 April 2016, it illustrated monograph of 150 recipes exploring chef-owner André Chiang's creative approach to the fine-dining experience, combines technical precision with produce-driven seasonality. The book takes the reader through a year in the life of Restaurant ANDRÉ with behind-the-scenes photography and explanations about the origin of the dishes.



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