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Action-Packed April

Easter Sunday and Secretaries' Week activities take the limelight this April at all the five Singapore hotels managed by Millennium & Copthorne International. And it's definitely time to treat the family to a great Easter Sunday with good food and great entertainment and to reward the personal assistant in the office you rely on to get your job done right.

Gourmet lovers will also be pleased this April, with World Gourmet Summit 2004 taking place in Singapore. Pontini's at the Grand Copthorne Waterfront Hotel warmly welcomes and will host (for a limited time only), world renowned, three Michelin-star Chef Gualteiro Marchesi, who will present the best of Italian fare at the restaurant. Do refer to Pontini's World Gourmet Summit event calendar for more details.

April certainly packs more than a punch so join us for a gourmet journey promised to please!

As they say in Italy, Buono Appetito.

FREE BOTTLE OF WINE FOR MEMBERS ONLY

a la carte members walk away with a **free** bottle of wine with every nett dinner bill of \$100+++ spent at M Hotel's Café 2000.

Also applicable for Sunday High Curry Buffet Lunch.

Call (65) 6421 6222 or click [here](#) for more details.

Secretaries' Week Specials

Acknowledge your secretaries' hard work by treating them to sumptuous meals at our restaurants.

Click [here](#) for Secretaries' Week promotions.

**Use your boarding pass
more than once?**

DINING DEALS

A Hopping Magical Easter

Café Brio, Grand Copthorne Waterfront Hotel Singapore
Tel (65) 6233 1100

EASTER AT BRIO'S

Celebrate this Easter Sunday with a lavish buffet and exciting children's activities! Whilst parents brunch either indoors or alfresco on the breezy Promenade along the historic Singapore River, little ones can tuck into yummy treats from their very own Children's Buffet.

Easter celebrates the joy of new life in Spring, with rabbits and eggs as symbols of Easter, representing fertility and birth. At Brio's, children will expect an appearance by the Easter Bunny, with sweets and colored eggs for everyone.

MR BOTTLE'S MAGIC SHOW

The main event of Café Brio's Easter celebration will be the Imagine Magic Show by Mr. Bottle, an amazing magician and accomplished entertainer as he invites all children to join in the fun and stories with games, balloons and more.

Easter Sunday Brunch at Café Brio's on 11 April, 12 noon till 3pm
\$68 per adult (brunch with free flow champagne)
\$55 per adult (brunch only)
\$20 per child (between 5 - 12 years of age)
Free Brunch for children under 5 years of age

Click [here](#) for more promotions.

▸ Sunday High Curry at the M

Café 2000, M Hotel Singapore
Tel: (65) 6421 6222

There's something hot and spicy about Café 2000 at the M Hotel, as Chef Kanda curries up freshly prepared Indian Rojak, Anda Masala (egg salad with masala) and Aloo Poori (cucumber salad with yogurt) and a whole selection of authentic curries with choices of chicken, mutton and beef. Die-hard curry addicts will love the fish head curry prepared a la minute!

Those less adventurous with spice find comfort at the carving station - with prime ribs and other meats roasted to perfection. Mouth-watering desserts such as Pistachio and Almond tropical fruit platter and Mango with ice cream provide with the sweetest ending on a satisfying note.

Lobby level, noon to 3pm. Free parking for all Sunday lunch guests.

Click [here](#) for more promotions.

▸ Superb Sundays

Orchard Café, Orchard Hotel Singapore
Tel (65) 6739 6554



Singapore Airlines makes it a great way to fly with room discounts of up to 75% when you present your SIA boarding pass at selected Millennium & Copthorne Hotels worldwide.

Click [here](#) for information.

A Princess Supper

Supper is now served at Princess Terrace! Savour Penang favourites such as Laksa, Prawn Noodles and Char Kway Teow from the a la carte menu at a fabulous 20% discount. Available daily from 10pm to 1am.

Call Princess Terrace at (65) 6318 3168 for reservations.

Wines at the Orchard

Elderton, Sauvignon Blanc
Veldelho

Elderton, Unwooded
Chardonnay

Elderton Friends, Cabernet
Sauvignon

Elderton, Tantalus Red

Prices range from \$12 to \$16 per glass and \$60 to \$80 per bottle.

Easter Escapades at Orchard Hotel

For only \$148, treat yourself to a night's stay in a Superior Room at Orchard Hotel, with complimentary breakfast for

For those who enjoy the good life, Sundays are best spent by a buffet! And the Orchard Café impresses with its extensive buffet spread as Executive Chef Eric Teo and his team work their gourmet magic and present all time favourites, Easter Sunday Specials and other signature dishes. Wait no longer, join us this weekend for a superb Sunday!

Easter Sunday Buffet Brunch
\$68 (adult, inclusive of free flow of sparkling wine)
\$58 (adult) / \$31 (child)

Click [here](#) for more information on our Easter Sunday Kiddies' Camp.

► Sweet Lovers at La Terrasse

La Terrasse, Orchard Hotel Singapore
Tel (65) 6739 6554

Calling everyone with a sweet tooth! Treat yourself to La Terrasse Asian Afternoon Tea this Easter and pamper your tastebuds with something savoury, something sweet. Its a truly Asian fare topped with lots of chocolates for many sweet endings to an afternoon tea.

Click [here](#) for more promotions.

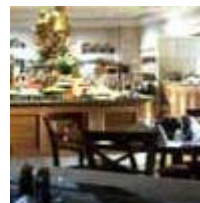
► Colours at Palm's

Palm's Asian Brasserie, Copthorne Orchid Hotel Singapore
Tel (65) 6415 6037

Take it easy this Easter Sunday as Palm's Asian Brasserie presents an elaborate Easter International Buffet. Specialities such as Seafood Paella, Striploin Steak and more take centre stage whilst a Pasta Corner presents familiar Italian favourites. Those who craves sweets will be delighted with Palm's dessert spread. Do check out the Easter Chocolate Cakes - they come highly recommended!

Buffet Lunch
Adult - \$28.80
Child - \$17.80

Click [here](#) for more promotions.



two at Orchard Café.

At \$288, stay in a Deluxe Room and be treated to a sumptuous breakfast plus Sunday Brunch for two at the Orchard Café.

For room reservations, please call (65) 6734 8595 / 8704.

Terms and conditions apply.

SPECIALS

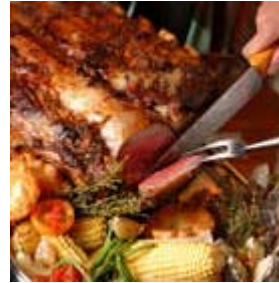
Prime Time at Café 2000

Tuck in to tender and succulent prime ribs, roasted to perfection and covered with Burgundy peppercorn sauce. With side accompaniments of roasted potatoes, Yorkshire pudding and sautéed vegetables, this rich rib presentation will leave you content beyond words.

LUNCH - \$28 per person
DINNER - \$40 per person

Both lunch and dinner are presented in three courses, featuring Roasted Prime Ribs as an entree.

For more details or reservations, please call (65) 6421 6222.



HOTEL STAYS

Easter Escapades at Copthorne King's Hotel

Get away this Easter and experience the newly renovated rooms and Executive Club Lounge with our very exclusive Executive Room Package valid only till 30 June 2004.



At \$150 (single), enjoy a night's stay in a Club Room located on the upper floors of the hotel with a bougainvillea-clad balcony that overlooks the city skyline. This package includes use of the Executive Club Lounge where you will enjoy all-day complimentary coffee/tea, high-speed Internet connectivity, free local calls, facsimile transmissions and evening cocktails.

For reservations, please contact (65) 6318 3123/30 or email rooms@copthornekings.com.sg.

SPOTLIGHT

Three-Star Michelin Guest Chef at Pontini's

Celebrating a theatre of taste during World Gourmet Summit 2004 from 19 to 24 April, Pontini is honoured to host Michelin three-star Chef Gualtiero Marchesi for this annual event.

A leading representative of Italian cuisine, Chef Gualtiero Marchesi's culinary philosophy is to create, innovate and serve with elegance. His culinary presentation is precise and his dishes, deceptively simple as they feature his recipes that are highly celebrated throughout the world.

From April 21 to 23, Chef Marchesi and his team will join forces with Pontini's own talented Chef Michele Pavanello to present A Theatre of Taste featuring an exclusive a la carte menu which will be available for both lunch and dinner.

On Thursday 22 April, Pontini is proud to host a Vintner's Dinner, where Chef Marchesi's degustation menu is paired with Chianti Classico wines of the 1000-year old Brolio Estate. There are only three wines that carry the name of the birthplace of Chianti Classico: 'Castello di Brolio', the vineyard's premium wine - opulently elegant and classically modern, this wine interprets the most complex and structured Sangiovese vines grown on the Barone Ricasoli estate. 'Brolio', is a younger version of Chianti Classico that expresses a freshness sustained by the acidity typical of Sangiovese. 'Castello di Brolio Vin Santo', is a culmination of tradition that interpret the historic grapes of the region - Malvasia del Chianti. This rare 6-course Wine Pairing Gourmet Dinner will be priced at \$300 per person. Please book early to avoid disappointment.

Throughout the World Gourmet Summit 2004, Pontini will also participate in the Masterchef Safari at the Grand Copthorne Waterfront Hotel's Waterfront Conference Centre on Wednesday April 21, the Culinary Masterclass at the Singapore Tourism Board (STB) Auditorium on Friday April 23, and the Gala Dinner on Saturday April 24.

For reservations to experience A Theatre of Taste from 21 to 23 April 2004 and Vintner's Dinner on 22 April 2004, please call Pontini at (65) 6233 1133.



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