

SANSARA


GRAND
COPTHORNE
WATERFRONT
- A MILLENNIUM COLLECTION -

A FEAST FIT FOR KINGS: SANSARA BRINGS AUTHENTIC AWADHI CUISINE TO ROBERTSON QUAY

Upscale riverfront dining gets an injection of tradition



From Left to Right: *Tawa Pomfret Methiyani Kebab, Awadhi Gosht Biryani, and Malai Soya Chaap Kebab*

SINGAPORE, 6 October 2023 — Against a backdrop of the flowing Singapore river, gentle strums of Hindustani music and the divine aroma of freshly ground spices, one can be transported to the historically rich crossroads of North India. Welcome to **SanSara**, where the region's diverse cultures and cuisines converge for an authentic rendition of Awadhi food and drink, created by Master Chef Akhilesh Pathak. SanSara is Sanskrit for 'to flow', and embodies the spirit of constant exploration of cuisines and updated with a thoughtful list of cocktails and non-alcoholic libations. The new restaurant is located on the riverfront and is part of the over S\$30 million refurbishment of the premium Grand Copthorne Waterfront Hotel Singapore.

Embark on a journey of discovery through the ancient roots of Awadhi cuisine, dating back to over 5,000 years ago with influences from all across North India. Paying homage to the elements of Mughal, Turkish and Persian cuisines, Awadhi cuisine is well-loved for its melt-in-the-mouth flavours and the complexity of spices in every bite. Steeped in heritage, SanSara is helmed by **Master Chef Akhilesh Pathak**, on his maiden venture in Singapore. Master Chef Pathak's culinary philosophy transcends boundaries while staying true to its origins and is further

SAN SARA



GRAND
COPTHORNE
WATERFRONT
- A MILLENNIUM COLLECTION -

inspired by his long-standing career at esteemed luxury restaurants in iconic cities across North India.

"We are beyond excited to welcome guests to SanSara, encapsulating the true taste of North India. We want our guests to feel at home while experiencing robust flavours and a culinary experience like no other when they walk through the doors. The restaurant not only complements our diverse portfolio at Grand Copthorne Waterfront but also embodies our commitment to offering exceptional culinary experiences, featuring global flavours to suit every palate," said **Mr Saurabh Prakash, Group Senior Vice President, Commercial, Millennium Hotels & Resorts.**

Explore the region's traditional culinary creations, brought to life through time-honoured culinary techniques and ancient cooking methods. The curated menu spans a selection of a la carte and set menus including plenty of vegetarian options, creative drinks and an extensive wine list. Whet your appetite with a bowl of flavourful *Gosht Awadhi Shorba*, lamb broth infused with saffron featuring generous chunks of tender meat, perfectly paired with savoury ribbons of *Namak Para*, a traditional pastry made from rice flour and seasoned with ajwain and cumin seeds. Signature appetisers like *Kumbh Ki Galouti*, adapted from a royal recipe and made from minced button mushrooms, saffron, cajun spice and galout masala, served on a bed of soft paratha, promising a soft, succulent bite. The *Murgh Paan Kebab* is meticulously layered with tender chicken breast, saffron, textural betel leaf and an assortment of spices—the heat is doused with a dollop of Greek yoghurt. A vegetarian version is the *Malai Soya Chaap Kebab*, a creamy blend of freshly made soya, cream cheese, cashews and spices.

Mains are a decidedly hearty affair, which includes Master Chef Pathak's signature lamb curry, *SanSara-E-Lazeez Maas*, made from slow-cooked lamb and enhanced with a distinct blend of spices. To complement the lamb curry, the *Awadhi Gosht Biryani* is an apt choice, featuring fragrant basmati rice, embellished with the richness of saffron and delicious lamb that delicately falls apart. Seafood lovers can opt for *Sailana Jheenga*, a concoction of juicy prawns over a ladle of delightfully creamy gravy made with coconut yoghurt, tomato and onion amongst others. Finish the meal and indulge in desserts that celebrate the culinary artistry and heritage of the Awadh region like delicately prepared *Kulfi Falooda*, served sundae-style, featuring *kulfi* fondly referred to as 'Indian ice cream', nestled on an assortment of condensed milk, strings of sweetened vermicelli and crunchy basil seed and infused with aromatic rose syrup.

Complete the dining experience with a range of classics with a twist of spices and flavours. Imbibe in creations like *Hyderabad Jira Mojito*, a spin on the classic mojito, featuring Amrut Rum, stirred in with ingredients with an interesting flavour profile – the distinct taste of Jira, fresh curry leaves, zest of freshly-squeezed lime and a strong homemade five-spice sugar syrup. For a non-alcoholic option, opt for the *Kasturi Sour*, featuring the fresh, fruity notes of calamansi (Kasturi), over a glass of

SAN SARA



homemade iced tea and simple syrup. For a spirit-forward option, choose the *Old Mumbai* a spin on the Old Fashioned, with a base of Amrut Fusion whiskey, bitters, and a dash of homemade five-spice sugar.

“The opening of SanSara is a refreshing addition to the global cuisines we have on offer at Grand Copthorne Waterfront,” says **Mr Andrew Tan, General Manager, Grand Copthorne Waterfront Hotel Singapore**. “While we play host to international guests who are in search of culinary adventures here in Singapore, we look forward to also welcoming our local guests and offering them an authentic taste of Awadhi cuisine, right in the heart of Robertson Quay.”

The SanSara experience entails an exploration of authentic Awadhi cuisine, coupled with warm service and a modern drinks list. SanSara is set to be a well-loved haunt that guests can visit time and again for a true taste of the classics, backed by Master Chef Pathak’s decades of experience and armed with centuries of historic recipes.

Reservations are available at sansara.com.sg. [My Millennium](#) members enjoy 25% off the total bill from now until 31 December 2023. Terms apply.

ENDS

To download press kit, click [here](#).

SanSara Fact Sheet

Cuisine:	Authentic Awadhi
Address:	Grand Copthorne Waterfront 392 Havelock Road, Level 1 Singapore 169663
Telephone:	(65) 6233 1338
Operating Hours:	Tue - Sun 5.00 pm - 10.00 pm (Last seating at 9.00 pm) <i>Closed Mondays</i>
Menu:	A la Carte Menu Non-Vegetarian Set Menu, S\$68++ per person Vegetarian Set Menu, S\$58++ per person

SAN SARA



Reservations: www.sansara.com.sg

Seating Capacity: 50 seats

Social: [instagram.com/sansara.sg](https://www.instagram.com/sansara.sg)

Hashtags: #SanSaraSG #SanSaraAdventures

About SanSara

SanSara, meaning 'to flow' in Sanskrit, is an authentic North Indian restaurant located on the Robertson Quay riverfront. Opened in October 2023, SanSara is led by Master Chef Akhilesh Pathak who celebrates the rich traditions and diverse cuisines of North India, served alongside a modern list of cocktails and wines. The intimate restaurant is located on level 1 of Grand Copthorne Waterfront Hotel Singapore.

About Grand Copthorne Waterfront Hotel Singapore

An award-winning and sustainable riverside hotel, tucked away from the hustle and bustle of the city; an ideal one-stop-shop for travellers of all kinds. This picturesque waterfront location along the bank of the Singapore River offers easy accessibility to the business and shopping districts, enabling business and leisure travellers the best of both worlds. Our international awards and accolades include Tripadvisor Traveller's Choice Award 2023, Best Convention Hotel Singapore (2019-2020), Best Luxury Hotel Singapore (2018-2019), International Five Star Hotel (2019-2020), NTUC Digital Learning Transformation Award 2018, and BCA Green Mark Platinum 2015-2021 by the Building and Construction Authority. Visit www.grandcopthorne.com.sg for more information.

About Millennium Hotels and Resorts

Millennium Hotels and Resorts (MHR) is the global brand of Millennium & Copthorne Hotels Limited (M&C), a global hotel company which owns, manages and operates over 145 hotels across some 80 locations. It has several distinct hotel brands, including Grand Millennium, Millennium, M Social, Copthorne and Kingsgate, throughout Asia, Europe, the Middle East, New Zealand and the United States. Occupying the best locations in gateway cities around the world, MHR has the perfect address for business and leisure travellers. M&C is the hotel arm of Singapore-listed global property company City Developments Limited, and a member of the Hong Leong Group. Visit www.millenniumhotels.com for more information.

SAN SARA



For media enquiries, please contact:

Carolyn Wishnowski
Global Director, Brand and Loyalty
Carolyn.wishnowski@millenniumhotels.com
+65 9182 7832

Sandra Chiu
Senior Manager, Global Brand and Loyalty
Sandra.chiu@millenniumhotels.com
+65 9108 3461

Louisa Cheong
Manager, Group Corporate Affairs
Louisacheong@cdl.com.sg
+65 6877 8536

Joseph Lim
Manager, Group Corporate Affairs
josephlim@cdl.com.sg
+65 6568 3654