

# **Press Release**

# **Delicious New Dishes at Sands Macao's Copa Steakhouse**

Additions include meat, seafood, desserts and an amazing cheese plate

(Macao, Nov. 20, 2015) – The award-winning Copa Steakhouse at Sands<sup>®</sup> Macao has recently launched a range of delicious new additions to its menu that includes sumptuous seafood, magnificent meat dishes and decadent desserts to make sure that diners have the best possible options when it comes to eating in Macao.

"Copa Steakhouse has long been thought of as one of the best steakhouses in Macao and Hong Kong, and just as important as providing great service is to source the highest quality ingredients.is. We have a lot of loyal customers so we want to give them a reason to keep coming back and first time visitors can also try something they may not have tried elsewhere," said Luis Silva, Chef de Cuisine, Copa Steakhouse. "With these new dishes, we hope to achieve just that."

The new items at **Copa Steakhouse** ensure that the menu is constantly evolving to meet the high demands for choice and quality that customers have come to expect from the award-winning restaurant.

New additions to the Copa Steakhouse menu include:

- Boston Lobster Cocktail: A delicious lobster tail served with our zesty house-made
   Thousand Island dressing, tossed romaine lettuce, endive hearts and black olives.
- USDA Hanger Steak with Chimichurri: Also known as a butchers' steak, the
  hanger steak is prized for its flavour. Ours is served with house-made chimichurri
  sauce. The South American dressing is made from olive oil, white wine vinegar,
  garlic, parsley and oregano.
- King Crab Legs: Alaskan king crab legs served chilled or grilled with seaweed mayonnaise, red wine vinaigrette and fresh lemon.

- Seafood Mixed Grill: One whole Boston Lobster, two razor clams, three oysters, one king prawn and shrimps, all grilled and dressed with lemon butter and rock salt.
- Copa Giant Banana Split: Our signature banana split is made with chocolate, vanilla and strawberry ice cream and topped with almonds, chocolate sauce, whipped cream, finger biscuits and a maraschino cherry.
- English Trifle: Layers of sponge soaked in cherry brandy layered with jellied fruits and custard and topped with raspberries, strawberries and blueberries.

#### Copa Mature Cheese Plate:

- Époisses is a pungent unpasteurised cow's milk cheese from the village of Époisses, which is in the département of Côte-d'Or in France, halfway between Dijon and Auxerre.
- Mimolette is a cow's milk cheese traditionally produced around the city of Lille, France.
- Pont-l'Évêque is an uncooked, unpressed cow's-milk cheese originally manufactured in the area around the commune of Pont-l'Évêque, between Deauville and Lisieux in the Calvados département of Basse-Normandie.
- These cheeses are served with a delicious home-made raisin-bread, honeycomb and yuzu jelly.

Macao's original traditional-style American steak house, Copa Steakhouse is one of Hong Kong Tatler magazine's Best Restaurants 2015. The restaurant also received the Award of Excellence from Wine Spectator Magazine in 2014 and the Best Western F&B award in the prestigious 2014 Hurun Presidential Awards. The restaurant has also received the Award for Excellence from Trip Advisor in 2015, and has recently been ranked the No. 1 restaurant in Macau on TripAdvisor. Copa features an open kitchen allowing diners to watch the talented chefs at work preparing the restaurant's signature dishes.

For reservations or enquires please call +853 8983 8222.



**Boston Lobster Cocktail** 



**USDA Hanger Steak with Chimichurri** 



King Crab Legs



**Copa Giant Banana Split** 

**Photo Caption:** The award-winning **Copa Steakhouse** at Sands Macao has introduced several new menu items.

## Via Web browser:

http://we.tl/c2iGYfnAdn (The above link is vaild for 7 days)

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## **About Sands<sup>®</sup> Macao**

Opened in 2004, Sands<sup>®</sup> Macao is a world class hotel and entertainment complex with 289 luxury suites. Its stunning gold glass exterior houses a wide range of diversions including specialty restaurants, a heated outdoor swimming pool, deluxe spa and salon, conference and banquet facilities and unrivalled gaming excitement and live entertainment. It is also home to the Paiza Club: an invitation-only international VIP club with 51 premium suites with size, opulence and grandeur that rivals the best the world has to offer.

As the first hotel and entertainment complex in Macao owned and operated by an international operator, Sands Macao quickly set the benchmark for future developments in Macao.

For more information, please visit <u>www.sandsmacao.com</u>.