

Fact Sheet



Origin + Bloom

Introduction

Unveiled in September 2019, Origin + Bloom is a one-stop European-inspired pâtisserie that charms with a diverse array of artisanal bakes, gourmet sandwiches and coffee.

Located in the lobby of the iconic Marina Bay Sands hotel, Origin + Bloom is set against the backdrop of a lush garden oasis, boasting a space that embraces café culture with its relaxed, street-like façade yet luxurious interior designed by award-winning interior design firm Joyce Wang Studio.

Guests can enjoy original creations by Chef Antonio Benites, the integrated resort's executive pastry chef, such as the signature *mango*, a vibrant dandelion-hued cake shaped like the fruit that incorporates fresh nam doc mai mango, passionfruit-lychee jelly and a touch of Sarawak pepper, as well as *salted chocolate orange cake*, a two-layered rich chocolate cake shaped like a cocoa bean and coated in a sheer veil of cocoa powder. Also available at Origin + Bloom is a series of innovative handcrafted pastries like the *sweet dumpling and hojicha bubble tea*, as well as freshly baked viennoiseries like the *black sesame mochi bun and otah-otah bun*. Wholesome grab-and-go meal options such as premium sandwiches, fresh salads and yoghurt parfaits are great for those on the go, in addition to vegan options such as *the svelte*, a bed of roasted vegetables and creamy hummus in flourless bread.

Coffee lovers can look forward to savour classic and contemporary brews made from handpicked coffee beans and unique brewing methods, or choose from modern concoctions such as the *Origin + Bloom mazagran*, a cold drip coffee with lemon juice, and the iced *esotonic*, a refreshing blend of espresso and tonic water. The pâtisserie's delightful beverage menu also carries a wide variety of artisanal tea blends, all-time favourites such as the *green tea latte* and *dirty chai*, as well as healthy Kombuchas, cold-pressed juices and fizzy organic colas.

The Team

Antonio Benites

Leading the 60-strong pastry team at Marina Bay Sands is executive pastry chef Antonio Benites, who brings with him almost 20 years of experience in the field of pastry and baking. The Peruvian chef first stepped into the industry with an apprenticeship at Bon Paris, before joining luxury French bakery Ladurée as pastry cook in 2001. After being certified as pastry-chocolate-maker by the Chambres de Métiers Paris in 2005, Antonio rose the ranks to assume the role of chief chocolate-maker at SucreCacao Paris.

In 2008, Antonio was appointed the executive pastry chef of award-winning Pierre Hermé Paris, and received direct tutelage from Pierre Hermé, the revolutionary "Picasso of Pastry". Antonio travelled across the globe to Singapore in 2010, where he assumed the role of Pastry Chef Director at the Michelin-starred Joël Robuchon Restaurant and Atelier de Joël Robuchon until 2018. Prior to joining Marina Bay Sands in June 2019, Antonio was also consultant executive pastry chef of Galaxy Casino Macau. At Marina Bay Sands, Antonio is responsible for the development of dessert menus across the property, including its banquet, hotel in-room dining, cafes, and restaurants.

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Fast Facts on Origin + Bloom

- Origin + Bloom is located at Marina Bay Sands Hotel Tower 3, lobby level.
- The pâtisserie is opened daily, from 7am to 10pm.
- To order whole cakes, please complete the pre-order form on our website 24-48 hours in advance, and email originandbloom@marinabaysands.com.
- For more information, call (65) 6688 8568.