

# Fact Sheet



## Origin + Bloom

### Introduction

Origin + Bloom is a one-stop European-inspired pâtisserie that offers a diverse array of artisanal bakes, gourmet sandwiches and coffee. Operated by Marina Bay Sands, Origin + Bloom has five locations across the property, including the lobby of the iconic hotel, Sands Expo & Convention Centre and Casino.

Unveiled in September 2019, its flagship outlet at the lobby of Hotel Tower 3 is set against the backdrop of a lush garden oasis. Designed by award-winning interior design firm Joyce Wang Studio, Origin + Bloom offers a space that embraces café culture with its relaxed, street-like façade yet luxurious interiors. Guests can enjoy innovative handcrafted pastries like the *8 textures of chocolate* and freshly baked viennoiseries like the *bak kwa croissant*.

Wholesome grab-and-go meal options are available as well, from gourmet sandwiches like *king crab with ikura* and *karana™ burrito* to fresh salads and yoghurt parfaits. Coffee lovers can look forward to savour classic brews or choose from modern concoctions such as the *Speculoos latte*. The pâtisserie's delightful beverage menu also carries a wide variety of artisanal tea blends, kombuchas, cold-pressed juices, and bottled beers and wines.

### The Team

#### Hoi Kuok I

Leading an over 60-strong pastry team at Marina Bay Sands is Executive Pastry Chef Hoi Kuok I, who brings with him more than 20 years of culinary experience. Born in Macau, Kuok I first ventured into the world of baking in his teenage years by learning from his father who is a renowned baker in Hong Kong.

Kuok I started his professional culinary career in Hong Kong in 2001, where he built his foundation in Chinese and Western cuisine, before moving to Singapore to further hone his skills as a pâtisserie chef at Conrad Centennial Singapore in 2004 and the pre-opening team at Resorts World Sentosa in 2009. Recognised as a talented pâtissier, Kuok I represented Singapore in close to 10 global culinary competitions, defeating other international teams and emerging as champion at the Asia Pastry Cup in 2008, Felchlin Chocolate Master 2008 and Live Pastry Team Challenge HOFEX 2009, among others. He also led his team of pastry chefs to finish off among the top seven out of 24 participating countries at the prestigious World Pastry Cup Lyon France SIRHA in 2009 and 2011.

In 2012, Kuok I moved to Guangzhou to join the pre-opening team at Mandarin Oriental Hotel Group as Executive Pastry Chef. Over the next three years, he conceptualised dessert menus across the property, including the award-winning Mandarin Cake Shop which has earned its reputation as one of the most popular pastry shops in Southern China. He joined Galaxy Macau as Executive Chef of Pastry & Bakery in 2015, where he spent the next seven years leading a team of chefs to create desserts for more than 60 restaurants across nine hotels, delighting every palate and preference.

Kuok I returned to Singapore in 2023 to assume the role of Executive Pastry Chef at Marina Bay Sands, where he is responsible for the development of dessert menus across the integrated resort, including its banquet, cafés, club lounges, hotel in-room dining and restaurants.

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## Fast Facts on Origin + Bloom

- Operating hours:

<b>Hotel, lobby level</b>	<b>Sands Expo &amp; Convention Centre</b>	<b>Casino Level B2M</b>
Tower 3 (main flagship) 7:00am to 8:30pm (daily)	Level 1 8:00am to 5:00pm (daily)	Sunday – Thursday 9:00am – 1:00am
Tower 2 7:00am to 8:00pm (daily)	Level 3 Monday – Friday 8:00am to 7:00pm	Friday, Saturday and eve of public holiday 9:00am – 3:00am

- To order whole cakes, please email [originandbloom@marinabaysands.com](mailto:originandbloom@marinabaysands.com) and collect from Hotel Tower 3.
- For more information, visit [marinabaysands.com/restaurants/origin-and-bloom.html](http://marinabaysands.com/restaurants/origin-and-bloom.html) or call (65) 6688 8588.