

Press Release

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Luscious celebration cakes now available at CUT and Mozza

Both Marina Bay Sands celebrity chef restaurants now offer diners a range of irresistible made-to-order cakes



(L-R) CUT Lemon Coconut Sponge Cake, CUT New York Style Blackberry Cheesecake, CUT The Esplanade

Singapore (10 June 2013) – Guests dining at CUT, Osteria Mozza and Pizzeria Mozza at Marina Bay Sands can now look forward to a sweet addition to the restaurants' regular dessert menu options- specialty cakes. Guests will be spoilt for choice when selecting a cake, perfect for celebrating occasions like birthdays, anniversaries or simply to try a new delectable dessert offering.

Chocoholics will love Executive Pastry Chef Jen Shen's *5 Layer Chocolate Mousse Cake*, a dizzy layering of chocolate chiffon and chocolate mousse. As a shout out to its namesake Singapore attraction, *The Esplanade* stands proud and prickly, a combination of chiffon cake, strawberries, blackberries, raspberries and whipped cream. Carrot cake fans can also look forward to the Cut version, which sees cream cheese and mascarpone paired with toasted walnuts to create a light and flavourful bite. Another classic on the CUT cake menu: its *New York Style Cheesecake* with a graham cracker base, topped with blackberries for the perfect combination of sweet and tart. In addition, CUT offers the option for any of their layered cakes to be beautifully custom-designed or made into cupcakes instead.



(L-R) Mozza Double Chocolate Cake, Mozza Cake, Mozza Vanilla Cake

Guests at Osteria and Pizzeria Mozza can also get in on the action, with three spectacular dine-in cake choices available for pre-order, courtesy of Executive Pastry Chef Ariana Flores. The *Vanilla Cake* features light-as-a-feather vanilla chiffon filled with lemon curd, topped with clouds of vanilla buttercream and finally dotted with plump blueberries. Its *Mozza Cake* is a combination of a delicate almond cake layered with orange marmalade and sweet mascarpone cream, coated in toasted almonds. Completing this sweet trifecta is its winning *Double Chocolate Cake*, a rich, moist chocolate cake filled with bittersweet chocolate ganache.

Enquiries and reservations for both Pizzeria and Osteria Mozza can be made at +65 6688 8522 or at mozzareservations@marinabaysands.com, and cakes must be ordered at least 72 hours in advance. Enquiries and reservations for CUT can be made at +65 6688 8517 or at cutreservations@marinabaysands.com, and cakes must be ordered at least 48 hours in advance. Cakes for both restaurants are only available for order as part of a dine-in reservation, and can be ordered in respective quantities for a minimum of two persons and above.

About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theaters showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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