

Fact Sheet



SweetSpot

Introduction

SweetSpot at Marina Bay Sands is an espresso bar, bakery and dessert store that offers the finest selection of contemporary pastries in Singapore. Located throughout the property with a flagship outlet at the Hotel, SweetSpot prides itself on creating all its bread, pralines and desserts by hand, through the dedication and passion of its talented team. Over 80 different types of exquisite desserts and pastries, artfully crafted pralines and freshly baked breads are available daily.

The Team

Anthony Poh

Leading the pastry team at Marina Bay Sands is Executive Pastry Chef, Anthony Poh, who brings with him over 17 years of experience in the art of pastry making. His career has taken him to the kitchens of several five star establishments in Macau, Beijing, Sydney and Singapore. At Marina Bay Sands, Anthony is responsible for the development of dessert menus across the various dining outlets within the property.

Fast Facts on SweetSpot

- Apart from the 830 square feet store in Hotel Lobby Tower 3, SweetSpot also has branches at Sands Expo and Convention Center (Lobby and Level 3). Signature desserts include *Passion Chocolate Cake*, a rich indulgent treat made using Valrhona 66 per cent Caraibe Dark chocolate and well-balanced with tangy passionfruit curd, as well as *Chocolate paradigm*, a simple classic that satisfies every cocoa lover.
- Other favorites include *Eggless Lime Mango Delice*, made using eggless mango genoise with dried mango fruit and mascarpone lime chantilly.
- SweetSpot also offers a series of exquisite macarons and pralines.
- SweetSpot at Hotel Lobby Tower 3 lobby is opened seven days a week, from 7am – 10pm.
- SweetSpot outlets at the Convention Centre levels are opened from:
 - MICE Level 1: 8am to 6pm daily
 - MICE Level 3: 8am to 8pm on weekdays; 8am to 6pm on weekends
- For more information, please call 6688 8588