

Press Release



Marina Bay Sands unveils new flagship SweetSpot outlet at ArtScience Museum

Savour premium DIY salad bowls and grab a cuppa from Singapore's first commercial robotic barista

SINGAPORE (23 May 2019) – Marina Bay Sands' signature café SweetSpot has unveiled its all-new flagship outlet at the grand lobby of the iconic ArtScience Museum. The contemporary café marks Marina Bay Sands' first full-fledged wellness dining concept, as the integrated resort continues to diversify its food and beverage offerings.



SweetSpot's brand new outlet at ArtScience Museum boasts stunning views of Marina Bay

A destination already popular with tourists and young families, the museum is now home to the family-friendly café featuring a kid's corner with games and activities. Visitors can unwind and bask in an expansive setting illuminated by natural daylight through magnificent glass windows.

“SweetSpot at ArtScience Museum is a step forward in our journey to elevate health and wellness dining. We want our visitors to know that eating healthy can also be a fun and flavourful experience. The new café, paired with its scenic location by the waterfront, will be a wonderful complement to our existing line-up of culinary offerings,” said Christine Kaelbel-Sheares, Vice President of Food and Beverage, Marina Bay Sands.

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Singapore's first commercial robotic barista debuts at SweetSpot at ArtScience Museum

Debuting at the flagship SweetSpot is Singapore's first commercial robotic barista developed by local entrepreneur Keith Tan. The fully automated 6-axis robot has been customized to make different combinations of coffee at four times the rate of any human barista. Upon payment, all to-go beverage orders are personalized before being programmed to the robotic barista. Once ready, guests can pick up their cup at the service counter fitted with digital screens indicating their names.

Deluxe health and wellness offerings



Build your own salad bowls, or enjoy a tortilla wrap filled with fresh ingredients sourced sustainably

From make-your-own salad bowls to gluten-free pastries, SweetSpot at ArtScience Museum presents a brand new wellness dining concept for visitors. Guests can enjoy salad bowls or toasted wraps (S\$16) from a selection of over 30 different premium choices. Unlike regular salads, which usually features raw ingredients, 80 per cent of SweetSpot's offerings are

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cooked dishes prepared fresh in-house. These include four warm proteins (add-on S\$2) such as *char-grilled salmon with teriyaki sauce* and *grilled chicken with chimichuri sauce*; organic grains such as *wild rice* and *cha soba*; antipasti such as *kalamanta olive* and *stuffed cherry pepper with feta cheese*; and a range of sides such as *sautéed oyster mushrooms*, *baked kabocha (Japanese winter squash)*, and *boiled Ratte Potatoes*.



A sumptuous salad bowl or wrap consists of a choice of salad greens, a serving of organic grains, compound salad, cooked vegetables, antipasti, and topped with a sprinkle of crunchy bits, seeds and nuts. Guests can choose to add on a choice of warm protein for an additional S\$2.

Guests who prefer to grab-and-go can opt for SweetSpot's signature salad bowls, such as the vegan and gluten-free **avocado & heirloom tomato salad** (S\$14), a perfect Italian combination of chopped kale, avocado, heirloom tomatoes, banana shallots, herbs, and balsamic reduction, as well as the **wild mushroom salad** (S\$14), which features locally farmed mushrooms, baby spinach, wild rice, a soft-boiled egg, capsicum and a yuzu shoyu dressing.

In addition to these vegetarian choices, SweetSpot also serves a series of signature protein salad bowls. Highlights include the gluten-free **chicken and green apple salad**, as well as the **wafu salad with fish**, featuring different catch of the day prepared in various styles.



*Power up with fresh-blended smoothies from SweetSpot (from L to R): **berry sanctuary**, and **red and rad***

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For a nutrient-packed quick fix, enjoy one of SweetSpot's signature smoothies. Highlights include the **red and rad smoothie** (S\$10), a velvety blend of raspberries, red cabbage, banana, low-fat milk and berry yoghurt. The drink is high in antioxidants, multi-vitamins and minerals with anti-aging benefits. Another signature beverage is the **avocado glow** (S\$10), a nectarous combination of creamy avocado and bananas, tangy mangoes, spinach, red dates and soy milk. Fresh juice blends (S\$9) and cold-pressed juices (S\$7.50) made locally from 'ugly fruits' are also available as a pick-me-up.

Artisan brews and healthy pastries and desserts

Coffee-lovers can grab a mid-day cuppa at SweetSpot, which uses farm fresh roasted whole coffee beans sourced responsibly from Rainforest Alliance Certified™ farms in Vietnam. The unique blend boasts a medium-dark roast, with a full-bodied mouthfeel and hints of cinnamon. There are eight different brews to choose from, including the classic *café latte* (S\$6), *espresso macchiato* (S\$4.80) and *dirty chai* (S\$7.60). Guests can also enjoy organic *kombuchas* (S\$12), a selection of teas from local tea atelier ETTE (S\$6), as well as detox wellness teas from Mosanco (S\$7).



Enjoy homemade pastries and freshly brewed coffee at the brand new SweetSpot café (from L to R): **cappuccino with strawberry roll**, and **iced latte with vegan carrot crumble cake**

Satisfy sweet cravings with healthy pastries and cakes such as the **vegan carrot crumble cake** (S\$9) and **flourless chocolate cake** (S\$9), made using locally crafted chocolate. Opt for an additional scoop of *frozen yoghurt soft serve* (S\$1.50 for add-ons to cakes & tarts; S\$3 for a portion) for an afternoon treat.

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Fun family experience for all visitors young and old



*Delicious wholesome kids meal at SweetSpot (clockwise from left): **cauliflower mac & cheese**, **rainbow salad**, and **turkey club wrap***

SweetSpot's kids menu features all-time favourites such as the **cauliflower mac & cheese** (S\$8++). Slow-cooked cauliflowers and macaroni pastas are doused in savoury cheese, before being baked to perfection. Children can also enjoy the **turkey club wrap** (S\$8++) filled with smoked turkey bacon, avocado, sliced tomatoes and shredded lettuce in a toasted tortilla wrap. The café is also fitted with a kids' corner where little ones can engage in educational games and interactive activities.

SweetSpot at ArtScience Museum is open from 10am to 7pm daily. Beverages and fresh pastries are available from 10am, while the salad bar is open from 11am to 4pm. Visitors can also pick up chocolate bars, healthy snacks, sustainable straws, and tumblers from the café's range of merchandise.

For more information on SweetSpot at ArtScience Museum, please visit <https://www.marinabaysands.com/restaurants/sweetspot.html>.

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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, a theatre and an outdoor event plaza. 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

Media Enquiries

Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

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