

*Delicious festive treats at Marina Bay Sands for the
upcoming holidays*



(Left) Chocolate Paradigm Log Cake and Wild Raspberry-Lemon Log Cake, (Center) SweetSpot Signature Christmas Tree, (Right) Panettone

Singapore (19 October 2012) – Marina Bay Sands will be making Christmas much sweeter this season with its line-up of festive goodies and promotions for year-end celebrations.

SweetSpot

Back by popular demand is the **SweetSpot Signature Christmas Tree**, a 100% edible chocolate Christmas tree with candied almonds, chocolate stars, rock sugar 'snow' and adorned with colorful chocolate ornaments. This year, two log cake flavors will be available. The **Chocolate Paradigm Log Cake** is a decadent combination of dark chocolate mousse with chocolate agar, chocolate crunchy pearls, dark chocolate ganache and chocolate sable Breton. In contrast, the **Wild Raspberry-Lemon Log Cake** is a fruitier blend of wild raspberry mousse with fresh raspberries, lemon crème, and almond sponge cake. SweetSpot will also be selling festive **Panettone**, a sweet yeast bread made with brandy and rum soaked golden and dark raisins, orange, spices, as well as **Stollen**, German traditional yeast bread filled with brandy and rum soaked golden and dark raisins, candied lemon, candied orange, walnuts, almonds and spices. For an extra special treat, order a **SweetSpot Hamper Box** to share with loved ones. This will include champagne, macarons, chocolate, hot chocolate mix, chocolate-covered nuts and handmade chocolate-nut jam.

Orders can be placed at www.MarinaBaySands.com/SweetSpot or by calling SweetSpot at 66885668 (9am to 6pm daily), from 15 November onwards, with pick-up from 1 December 2012 to 1 January 2013. Guests that can also walk in and purchase these items from SweetSpot at Hotel Tower 3 Lobby.

Prices listed as follows:

Panettone \$24.00
Stollen \$28.00
SweetSpot Signature Christmas Tree \$58.00
Chocolate Paradigm Log Cake \$58.00
Wild Raspberry-Lemon Log Cake \$58.00

SweetSpot Hamper Box \$170.00
Milk Chocolate & Fall Spice-covered Hazelnuts \$12.00
Hot Chocolate Gift Mugs *Includes: candy cane & hot chocolate mix* \$28.00

Osteria and Pizzeria Mozza



(Left) Hot Chocolate with toasted marshmallow and spiced animal biscotti, (Center) Pumpkin Date Torte, (Right) Five Spice Cable Car

Mozza joins in the festivities with some special Christmas additions to their a la carte menus. Osteria Mozza will be offering its version of a holiday favorite: pumpkin pie. Chef Ariana Flores combines her soul-warming Pumpkin Date Torte with walnut biscotti and bourbon gelato. This is best enjoyed after the delicious Zuppa di Pesce with wild snapper, red prawns, littleneck clams, black mussels, and squid. Over at Pizzeria Mozza, diners can look forward to a steaming mug of Hot Chocolate with toasted marshmallow and spiced animal biscotti. For the discerning Christmas cocktail drinker, Osteria Mozza’s Five Spice Cable Car, hits the spot, combining house-spiced aged rum, Cointreau, hand pressed lemon juice with a traditional chinese five-spice sugared rim. All items are already available at Mozza, except for the two desserts which will only be available from 1 December onwards. For more information or reservations, please contact Mozza at +65 6688 8522 or mozza-reservations@marinabaysands.com.

Prices listed as follows:

Osteria Mozza

Zuppa di Pesce \$68.00
Pumpkin date torte with walnut biscotti and bourbon gelato \$20.00
Five Spice Cable Car \$22.00

Pizzeria Mozza

Hot Chocolate with toasted marshmallow and spiced animal biscotti \$19.00

db Bistro Moderne

Celebrate Christmas the traditional French way at db Bistro Moderne. Its a la carte Christmas menu will feature Goose Foie Gras Terrine and Frog Leg Duo. To end on a sweet note, guests can choose between the Classic Yule Log or the frozen version, made with Jivara sherbet, pear sorbet and chocolate biscuit. This menu is available for both lunch and dinner from the 24-26 December. Db Bistro Moderne will also be offering a special New Year’s Eve menu at \$198.00++ per person. It will be available for dinner on 31 December 2012, alongside limited regular a la carte items. For further details, please menus in below link. Reservations are recommended, please contact *db Bistro Moderne* on +65 6688 8525 or dbreservations@marinabaysands.com.

High-resolution images and menus are available at the following link:
<ps://www.yousendit.com/download/WUJaTXRIZ2pkMnZ2WnRVag>