



## Mimmo Bakery Singapore Grand Opening: What We Tried At Asia Square

### Description

*Disclosure: Little Big Red Dot received a media invite to Mimmo Bakery Singapore's grand opening event. All opinions are our own.*

**Mimmo Bakery Singapore** held its grand opening event at Asia Square Tower 1 on 30 June 2026, and the launch made one thing clear: this is not just another CBD pastry counter. The bakery brings together Hong Kong cafe comfort, French and Italian pastry technique, and Chef Domenico Giammarella's Canadian and family influences in a way that feels personal rather than manufactured.



Mimmo Bakery Singapore marked its grand opening at Asia Square Tower 1 with a ribbon-cutting ceremony on 30 June 2026. Photo: Little Big Red Dot.

## The Man Behind Mimmo

At the launch, Chef Dom spoke about the route that shaped the bakery: Canada, France, Italy and Hong Kong, all folded into one menu. Mimmo's own site frames the concept around Italian, French and Hong Kong pastry traditions, and you can see that mix in the food rather than only in the branding.

That context matters because the menu is not built around one neat category. It has egg tarts, filled croissants, pineapple-bun ideas, cakes, tiramisu, coffee, milk tea and fresh pasta. The result is more of an all-day bakery cafe for the Marina Bay office crowd than a dessert-only stop.

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Chef Domenico • Giammarella shared the stories behind Mimmo's pastries during the launch tasting. Photo: Little Big Red Dot.

## What We Tried

The media tasting started with Mimmo's signature pastries. The **Egg Tart (S\$4)** was the easy first bite: silky custard, a flaky shell and enough sweetness without tipping into dessert overload.

The **Apple Croissant (S\$5++)** came shaped like a rose and dusted with icing sugar. It looks delicate, but the useful part is the balance: laminated layers, soft apple sweetness and a pastry that still eats like breakfast instead of cake.

The **Tigre (S\$2++)** is smaller but memorable. Chef Dom described it as a personal bake tied to childhood memories, with caramel ganache and chocolate in a striped little cake. It is the kind of one-more-piece pastry that makes sense beside coffee.

The **Milk Tiramisu (S\$7)** was the spoon dessert of the tasting. It is softer and more playful than a strict Italian tiramisu, with extra texture and a generous, table-sharing feel.

## Cakes, Tiramisu Jars And Fresh Pasta

The refrigerated cake case is worth a look even if you are just passing through Asia Square. At the launch, the line-up included **Mango Charlotte (S\$7++ per slice, or S\$68 whole)**, **Opera (S\$6++ per slice)**, **Matcha Raspberry Cake (S\$7++ per slice)** and individual tiramisu jars for takeaway.



The cake display at Mimmo Bakery Singapore includes Mango Charlotte, Opera, Matcha Raspberry and tiramisu jars. Photo: Little Big Red Dot.

Mimmo also serves fresh pasta, which makes the space more useful for lunch than the word bakery might suggest. The **Build-Your-Own Pasta** starts from **S\$12**, and the strozzapretti alla Gigi we tried was hearty, creamy and practical for a CBD meal that is more filling than a pastry run.

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Mimmo's strozzapretti alla Gigi is a fresh handmade pasta dish in a rich tomato-cream sauce. Photo: Little Big Red Dot.

## The Space At Asia Square

Mimmo is at **8 Marina View, Asia Square Tower 1, #01-05**. The shop has warm wood tones, arched alcoves, marble tables and greenery, plus a visible alfresco section facing Marina View. It feels built for weekday coffee meetings, office lunches and a slower weekend brunch rather than only takeaway traffic.

There is indoor seating for up to 22 and alfresco seating for up to 40. Weekend brunch adds items such as **Creme Brulee Croissant French Toast (S\$22)** and **Banana Foster Pancakes (S\$20)**. The all-day **S\$8 set**, with one pastry and one beverage, is the obvious quick-bite option if you work nearby.

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Mimmo Bakery Singapore has indoor seating and an alfresco section at Asia Square Tower  
1. Photo: Little Big Red Dot.

## Visit Details

Mimmo Bakery Singapore opens **Monday to Friday, 8am to 7pm**, with last order at **6.15pm**. On weekends and public holidays, it opens **9am to 6pm**, with last order at **5.15pm**. The contact number is **8087 4010**.

For the current menu and ordering route, check [Mimmo's website](#) or [Mimmo Singapore on Instagram](#). If you want a shorter opening overview before going down, start with [our Mimmo Bakery Asia Square visit guide](#).

### Date Created

05/07/2026

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