



## **DUBAI'S NEWEST CAKE ATELIER, LITTLE VENICE CAKE COMPANY LAUNCHES COUTURE SERVICE AND MASTERCLASSES AT ATLANTIS THE ROYAL**

*Located at the world's most ultra-luxury experiential resort, guests can now enjoy an utterly bespoke and by-appointment-only couture service and masterclasses, helmed by Cake Artist, Penelope d'Arcy Graham.*

**DUBAI, United Arab Emirates** – Nestled in the heart of Atlantis The Royal, Little Venice Cake Company is taking edible art to new heights with the launch of its couture service and monthly masterclasses, helmed by British Cake Artist, Penelope d'Arcy Graham. Hand-picked by Mich Turner MBE, Founder of Little Venice Cake Company, Penelope adds her artistic brilliance to create a truly bespoke experience that offers decadent cakes tailored to every occasion, alongside masterclasses that illuminate the art of cake design.

### **Couture Service**

Upon entering the renowned atelier, guests are invited into the Royal Consultation Room, the inner sanctum of Little Venice Cake Company. Here, Cake Artist Penelope will host one-hour design consultations featuring a couture cake-tasting experience, paired with the exquisite blends of Tregothnan Estate teas. Following this, cakes will be meticulously designed in collaboration with each guest, seamlessly blending their ideas and the essence of their celebrations. These designs, adorned with intricate handcrafted details, will encompass hand painting, piping, moulding, and an array of flavours. Penelope and up to five skilled chefs will then masterfully combine these elements with indulgent recipes, resulting in unrivalled, opulent cakes, perfect for weddings, birthdays, anniversaries, baby showers and many other special occasions.

- **Date:** Daily
- **Time:** 10:00am – 6:00pm, upon request
- **Price:** Available upon request
- **Book:** Visit [www.atlantis.com/dubai/dining/littlevenicecakecompany](http://www.atlantis.com/dubai/dining/littlevenicecakecompany) or call +971 4 426 2150



## **Masterclasses**

Home to a beautiful glass-fronted show kitchen, Little Venice Cake Company has introduced a series of masterclasses commencing every Tuesday. Priced at AED 995 per person, the sessions will immerse participants in the art of cake design. Guided by Penelope's expertise, who has previously taught Dominique Pickering, founder of the award-winning Poppy Pickering Cake Design Studio in the UK and Kelsey Elizabeth Shepard, founder of the much-loved Kelsey Elizabeth Cakes in the US, guests will be able to choose from three signature desserts while indulging in the finest tea, coffee, and champagne.

Tempting options include the 6-inch *Raspberry and Vanilla Layered Cake*, as well as the irresistible *Chocolate and Salted Caramel Layered Cake*. Each creation will be meticulously adorned with hand-moulded leaves and delicate piping, elevating the artistry of cake decoration. During these sessions, guests will learn the intricate art of hand-moulded roses, elegantly gilded sugar leaves, and perfecting their piping skills.

In addition, participants will have the opportunity to design eight *Bespoke Floral Cookies*, featuring four unique designs. Led by Penelope, attendees will refine their cake skills, from precision piping to working with royal icing. They will also delve into the world of mini sugar flowers and work with fondant, mastering techniques that transform cookies into professionally decorated masterpieces.

To add to the delight, every guest will receive a special gift comprising a selection of treats, making the experience even sweeter. Guests can also look forward to upcoming seasonal masterclasses, celebrating special occasions such as UAE National Day and the festive season.

- **Date:** Every Tuesday
- **Time:** 11:00am – 1:00pm and 4:00pm – 6:00pm
- **Price:** AED 995 per person, a minimum of two people per booking
- **Book:** Visit [www.atlantis.com/dubai/dining/littlevenicecakecompany](http://www.atlantis.com/dubai/dining/littlevenicecakecompany) or call +971 4 426 2150



### **About Penelope d'Arcy Graham**

As a highly experienced sugar artist and baker working in the culinary industry for 19 years, Penelope's road to success is one filled with passion and unexpected turns which led to her current role at Atlantis The Royal. While many chef tales begin with cooking or baking in the kitchen with family, Penelope's began accidentally when she left her family home in Dulwich, London to study at London College of Fashion, University of the Arts London where she majored in Couture Tailoring, Commercial Pattern Cutting and Professional Sewing. In search of a new hobby, Penelope enrolled in an evening cake design course at the age of 20 and it was here that Penelope discovered her innate design talents extended far beyond fashion.

Realising her potential, Penelope began working as a manager for a local cake company in the UK, where she went from hosting three workshops a week to helping the founder create a million-pound business in just two years including hosting 16 masterclasses a week and overseeing 14 employees. This experience opened a lot of doors for Penelope and led her to meet the founder of Little Venice Cake Company, Mich Turner in 2011.

Following this, she decided to take up a new venture and began working with the award-winning wedding cake designer and entrepreneur, Peggy Porschen in 2012 as manager of her atelier. Here, Penelope learnt the art of perfection, where she would oversee masterclasses across the world and create bespoke designs for notable brands and high-profile clients.

In 2015, Penelope began freelancing and producing cakes for clients internationally and independently and acted as a manager for large commercial kitchens including Les Fées Pâtisseries in Paris, ABC Bakery in Vietnam, Busy Bee in Malta, Complete Deelite in Hong Kong, and Cake World in Germany. Alongside this, Penelope's cakes retailed at the world's leading luxury department store, Harrods, and were showcased at establishments such as St Paul's Cathedral in London.



Little Venice Cake Company is open from Sunday to Thursday from 10:00am – 6:00pm and Friday to Saturday from 12:00pm – 8:00pm. To find out more or to book, visit [www.atlantis.com/dubai/dining/littlevenicecakecompany](http://www.atlantis.com/dubai/dining/littlevenicecakecompany) or call +971 4 426 2150. Alternatively, check us out on social media @littlevenicecakedubai

\*\*\*ENDS\*\*\*

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For further information about Atlantis please call +971 4 426 1000 or visit [www.atlantis.com/dubai](http://www.atlantis.com/dubai). Both low and high resolution colour photography of Atlantis is available at [www.kerznercommunications.com/atlantis/royal-atlantis/media-library](http://www.kerznercommunications.com/atlantis/royal-atlantis/media-library)

#### **About Little Venice Cake Company**

Little Venice Cake Company by Mich Turner MBE is London's leading designer of spectacular cakes for all occasions. Internationally renowned, the cake atelier has a worldwide reputation for creating indulgent, bespoke cakes with unrivalled prestige and refined opulence. From Downton Abbey to Buckingham Palace, Little Venice Cake Company created cakes over 30,000 cakes for the likes of Queen Elizabeth II and a vast array of celebrities. Visitors can purchase a slice or a whole cake to take away – from loaded brownies and elegant cupcakes to sumptuous afternoon tea loaf cakes, layer cakes and teatime treats. A signature collection will be available to order with personalisation, those looking for a couture cake, can enjoy an atelier bespoke design service with cake tasting and beverage pairing. The inviting space will also serve as a showroom that is open to everyone, inviting budding bakers with the opportunity to witness cakes being made at every stage of the creative journey. Drawing visitors in with a superbly theatrical experience, the glass kitchen within the atelier provides a unique insight into the bespoke approach to designing one-of-a-kind cakes and indulgent bakes. Little Venice Cake Company Atelier will also offer a carefully curated collection of world-exclusive branded fine bone China, silverware, blended teas, chocolates, books and craft baking kits to complete the offer.

#### **About Atlantis, The Royal**

The new iconic landmark of Dubai, Atlantis The Royal welcomes guests to an experience that will completely redefine their perspective of luxury. Crafted by the world's leading designers, architects and artists, this is a destination where everything has been designed to challenge the boundaries of imagination. Atlantis The Royal ignites the horizon with a collection of 795 elegant Rooms, Suites and Signature Penthouses. Featuring stunning views of the Dubai skyline and Arabian Sea, 44 of them have private infinity pools. The resort delivers a curated array of awe-inspiring experiences, inviting guests to swim amongst the clouds in sky pools, be dazzled by fountains that breathe fire or dine at more celebrity chef restaurants than anywhere else in the world. Guests are taken on a journey of the



impossible, with artful masterpieces, iconic entertainment and beautiful craftsmanship at every turn, where the highest level of service will set a new standard in excellence.

Atlantis The Royal is the place where something incredible happens at every moment.

This is Atlantis The Royal.

This Is It.

[www.atlantis.com/atlantis-the-royal](http://www.atlantis.com/atlantis-the-royal)