THE SEASONED TRAVELLER

OCTOBER 2022







02

PAMPER AT THE PARK

04

MUSHROOM SEASON AT OPERA

PASSION WEEK





A HEALING JOURNEY FOR SELF-RENEWAL

In honour of Vietnamese Women's Day, treat yourself and the woman of your life to a journey of reconnection and total rejuvenation at Xuan Spa.

SALT MILK & GINGER EXFOLIATION (60 MINUTES)

Unwind with a complimentary detox drink before revitalising your body in one-hour Salt Milk & Ginger Exfoliation*. Let yourself be pampered in the mineral nourishment from salt milk and ginger's healing properties to rejoice in the luxury of silky skin after the treatment.

XUAN SIGNATURE CALMING (60 MINUTES)

The journey continues as you indulge yourself in Xuan Signature Calming, our iconic Vietnamese-style massage. Entrust our therapist to unblock the energy flow in your muscles with instinctive yet powerful techniques, complimented by your personal choice from our essential oil selection. These aromatic treasures of cajeput, basil, cinnamon, and orange are well-known for improving circulation while bringing to life the utmost relaxation.

FACIAL CARE (60 MINUTES) - BENTRE HYDRATION OR SOOTHING MANGROVE

Inspired by the rich biodiversity of the Mekong Delta and its mangroves, our facial treatment -Ben Tre Hydration or Soothing Mangrove will be the perfect ending to this ritual. Depending on your skin preference, one is intended to deeply hydrate and radiate, revealing the "new you" with a youthful complexion while the other is designed to soothe irritation and restore balance for the skin.

Moreover, awaiting you at the end of the journey will be a little surprise full of fragrance. Let this all-in-one experience make our women feel loved and cherished on this special day.

Spa package is priced at VND 5,168,000

(*) Salt Milk & Ginger Exfoliation is now available for purchase at VND 490,000

All prices are subject to service charge and then VAT. \$\infty\$ +84 9 6474 5481 \$\infty\$ spa.saiph@hyatt.com

THE ART OF CHOCOLATE CRAFTMANSHIP by ALEXIS LEE

"As long as there is chocolate, there will be happiness" - Wayne Gerad Trotman

At Park Hyatt Saigon, we always strive for delivering exceptional experiences through the finest taste, and we realise this mission by bringing the art of chocolate craftmanship closer to our guests at Chocolaterie. Exquisitely crafted by our true pastry artisan - Chef Alexis Lee, each chocolate jewel extends the contagious joy through its appealing flavour and visual.

Among the signature product lines of Chocolaterie, guests cannot miss the Rochers rolled from premium local and international ingredients. Dark Chocolate Truffle is a luscious blend of dark chocolate 74% truffle and 60 Days couverture while its relative - Dark Chocolate Orange Rocher - is a match made in heaven of crunchiness and lavish fruity flavours. On the other hand, White Chocolate Cranberry Rocher is the perfect choice if one craves a bit more creaminess from the dairy and a slight acidity kick from the cranberry. The collection cannot be completed without the nutty core, which is the essence of rocher, of Milk Chocolate Rolled Almond and Dark Chocolate Rolled Hazelnut.

Whether you are a chocolate connoisseur or you are planning a surprise gift for your loved ones, let a box of Rocher wrap up that special moment and melt the taste of happiness.

(+84 28 3520 2357 pastryboutique.saiph@hyatt.com



"PAMPER AT THE PARK" WELLBEING PACKAGE

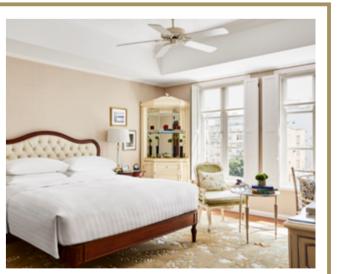
Welcome to the calm embrace of elegance and a wellness stay unlike any other. Awake your senses and revitalise your beauty routine with a spectacular package, curated by Park Hyatt Saigon and Anne Semonin. Your dream home will feature luxury pampering amenities including head-totoe body care products, moisturisers, linen mist and ambient aromas.

Steep yourself in a dreamy haute couture facial treatment using a mixture of finest products from the "made-to-measure" skincare pioneer. Whatever your personal skin woes, this bespoke experience is thoughtfully created to bring back the prime of youth to your beauty.

Your beauty indulgence includes:

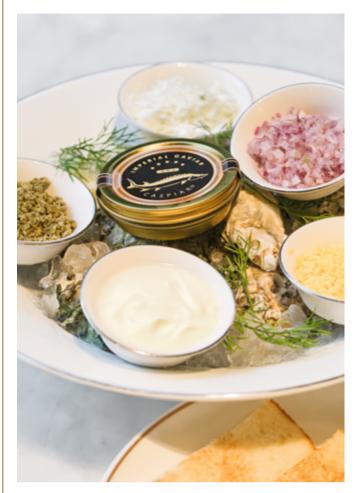
- One-night stay with breakfast for two registered guests
- 2 Anne Semonin Haute Couture Facials
- A complimentary premium bottle of Prosecco and sliced fruit upon arrival
- Early check-in and late check-out (subject to availability) For more information, please contact:

+84 28 3824 1234 Reservations.saiph@hyatt.com





02 THE SEASONED TRAVELLER THE SEASONED TRAVELLER 03



AN EXTRA INDULGENCE FOR YOUR SUNDAY AT OPERA

Volcanic soil surrounded by a long coastline has brought Italian cuisine flavours from the ocean with tastes upon the green. Join us on a gastronomic journey at Opera where premium ingredients are harmonised to create a full feast for the senses.

Remarkably, the following Sunday Brunch packages can now be upgraded with an accompanying order for the Imperial Caviar at only VND 2,310,000 / 50 gram.

- LA DOMENCIA CHIC at VND 2,990,000 / guest, including Moët & Chandon Brut Champagne, house wines, cocktails, soft drinks, coffee and tea
- IL PRANZO ITALIANO at VND 1,990,000 / guest, including Bisol Belstar Prosecco DOC Brut, house wines, cocktails, soft drinks, coffee and tea
- SAPORI A TAVOLA at VND 1,690,000 / guest, including soft drinks, coffee and tea

Every Sunday, from 12 noon to 3pm All prices are subject to service charge and then VAT.

(C) +84 28 3520 2357

opera.saiph@hyatt.com



A FUNGI FAVOURITE IN HAUTE CUISINE

Scattered in the woodlands are nature's delicate yet fertile jewels. Mushrooms, once primarily known for their splendid autumnal hues that adorn layers of green terrain, have now become a favourite in haute cuisine for their subtle taste and surprising ability to blend harmoniously into any creation.





Collected at almost any time of year by foragers with keen eyes and deft hands, the fabulous fungi have an earthy flavour that complements any luscious sauce. Meanwhile, its meaty texture and sweet aromas nestle beautifully in more sophisticated dishes, limited only by chef's imagination. These fruiting

bodies, though petite in size, are lavish in vital vitamins and minerals, making them a relishing nutrient in every cuisine.



Join us in an indulgent gastronomic experience where our culinary masters work their magic with this swoon-worthy ingredient exclusively at Opera restaurant this October.

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PASSION WEEK

16 - 19 NOVEMBER, 2022

#PassionWeekSaigon