



an Artful
Experience...



#ParkHyattSaigon

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Reveling in
Saigon and its
incredible energy...



there is no better place to base ourselves than Park Hyatt!



Just like this vibrant city, the hotel brings
together a stunning visual environment -
the artworks stopped me in my tracks as
soon as I walked through the doors, and the
elegant and stylish setting delights all the
senses. I'm thrilled with the anticipation of
indulging and immersing myself in all Saigon
and the Park Hyatt has to offer, sharing it
with some of my most beloved friends.

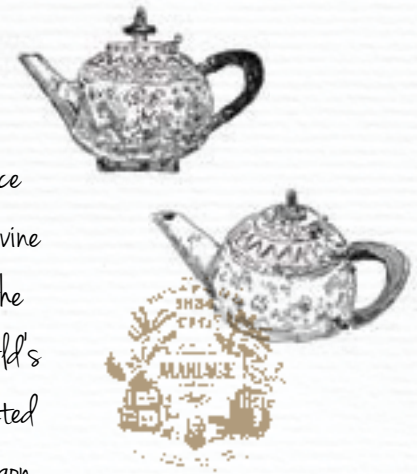
What a night we had last night...

The ballet at the spectacular Opera House on Lam Son Square was just imbued with the essence of pure beauty, as was the building itself. The vaulted archway entranced us, as did the exterior shining like a polished pearl!



This morning in the Park Lounge, I'm struck by the breathtaking glass chandeliers. With such beauty here in the hotel, it's going to be an effort to tear myself away to see more of this vibrant city.

And what better way to reminisce about the evening than over the divine morning selection of bakeries on the Ercuis trolley and some of the world's most astonishing tea. I was delighted to discover that Park Hyatt Saigon serves Mariage Frères Tea. Founded in 1854, Mariage Frères's premium selection of exclusive teas, from Paris, elevate my morning routine from the ordinary to the sublime.



LE MATIN | MORNING

SERVED 7:00 AM – 10:30 AM

The Park Lounge Ercuis Trolley

P LE PETIT PARISIEN 240	S MORNING TREATS
Selection of two freshly baked pastries and a hot beverage	Madeleine 55
	Financier 65
	Canelé 75

Well Being Selection

P "SAIGON" SMOOTHIE BOWL 240	S BREAKFAST SALAD 300
Banana, mango, pineapple, organic grains, berries	Artisanal smoked salmon, arugula, cucumber, beetroot, sesame seeds, citrus dressing
Q QUINOA BREAKFAST BOWL 250	SMOKED SALMON TOAST 300
Poached egg, avocado, chia seeds, organic heirloom tomato, homemade pesto	Avocado, ricotta, lime, arugula, Taggiasca olive oil
S POACHED EGG ON RYE BREAD 280	CONGEE 300
Mashed avocado, arugula, Pecorino Romano	Chicken, fried doughnut, soya sauce

- P** Plant based
- Q** Vegetarian
- S** Signature item

A la Carte

Q BAKERY SELECTION 240	EGGS ROYALE 310
Freshly baked Danish selection (3 pieces)	Sourdough, wild salmon caviar, Artisanal smoked salmon, chives, poached eggs, hollandaise
S TRUFFLE CROISSANT 300	S GRILLED ASPARAGUS 300
Sautéed mushrooms, truffle scrambled eggs, Grana Padano	Poached egg, asparagus, honey ham, cheddar, rye bread
SWEET POTATO RÖSTI 230	S WAFFLE 270
Poached eggs, sautéed mushrooms, avocado, truffle paste, organic seeds	Tahitian vanilla whipped cream, Marou chocolate, granola, organic maple syrup, berries

Saigon Specialties

BEEF OR CHICKEN PHO 320	SAIGON BAGUETTE 300
Traditional noodle soup, fresh herbs, bean sprouts, chilli sauce, bean sauce	Caramelized chicken, pate, herbs, mayonnaise, chilli, pickles
S BUN BO HUE 300	S COM TAM BREAKFAST BOWL 290
Hue traditional beef and pork noodle soup, lemongrass, chilli	Glazed Iberico pork, slow cooked egg, steamed rice, coriander, pickles

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT



The Park Lounge



is the perfect setting to chat with friends over a delicate, but oh so indulgent, meal. Just as beguiling as the delectable fare are the lacquer portraits by Bui Huu Hung in the lounge entrance. The juxtaposition of this age-old art form in a modern hotel setting truly encapsulates the essence of Vietnam, blending tradition and new ideas. Once we settle in for our lunch, we're equally captivated by the exquisite and luxurious Royal Flower Garden tapestry by international creative artist and fashion designer, Mai Lam. It is simply transcendent. Such detailed embroidery of metal and precious stones.

Absolutely breathtaking.



LA JOURNÉE | THE DAY

SERVED 10:30 AM – 10:30 PM

Well Being Selection

S ☑ SUPERFOOD SALAD 300	YELLOWFIN TUNA TARTAR 320
Avocado, broccoli, frijoles, organic red quinoa, pomegranate, feta, lemon, olive oil	Pickled cucumber, burrata, lemon, green peas, crispy nori, basil oil
SPRING SALAD 280	PARK LOUNGE POKE BOWL 370
Mixed lettuce, beetroot, cucumbers, tomatoes, red onion, fennel, orange wedges, raspberry dressing	Salmon sashimi, edamame, cucumber, heirloom tomato, pomegranate pickled, ginger, soy and black truffle dressing

A la carte

KAVIARI PARIS 4,400	S THE PARK LOUNGE 480
KRISTAL CAVIAR	CLUB SANDWICH
Classic condiments, melba toast	Artisanal smoked salmon, fried egg, tomato, lettuce, truffle mayonnaise
BURRATA AND SAN DANIELE 390	S SPICY FRIED CHICKEN SLIDERS 380
Organic heirloom tomato, roasted almond, basil oil, tigelle	Jalapeno yogurt mayonnaise, lettuce
PRAWN COCKTAIL 390	WAGYU BEEF SLIDERS 520
Sustainable tiger prawns, avocado, butter lettuce, cocktail sauce	Raclette cheese, whipped marrow, pickled red onion, jalapeño, BBQ sauce
LINGUINE CLAM 440	SUSTAINABLE BARRAMUNDI 560
Squid ink linguine, Nam Dinh clams, Da Lat cherry tomatoes, cured fish roe	Warm organic quinoa, grilled vegetables, fresh herbs

- P** Plant based
- ☑** Vegetarian
- S** Signature item

Saigon specialties

SPRING ROLL SELECTION 410	BUN THIT NUONG 490
Fresh herbs, chilli fish sauce	Rice vermicelli, BBQ Secreto Iberico, lemongrass pork skewers, pickled vegetables
FRIED SEAFOOD SPRING ROLL 510	CRAB MEAT FRIED RICE 400
Shrimps, scallops, squid, crab, lettuce, herbs	Asparagus, bean sprouts, spring onion, soy sauce
S BUN BO HUE 300	BEEF OR CHICKEN PHO 320
Hue traditional beef and pork noodle soup, lemongrass, chilli	Traditional noodle soup, fresh herbs, bean sprouts, chilli sauce, bean sauce

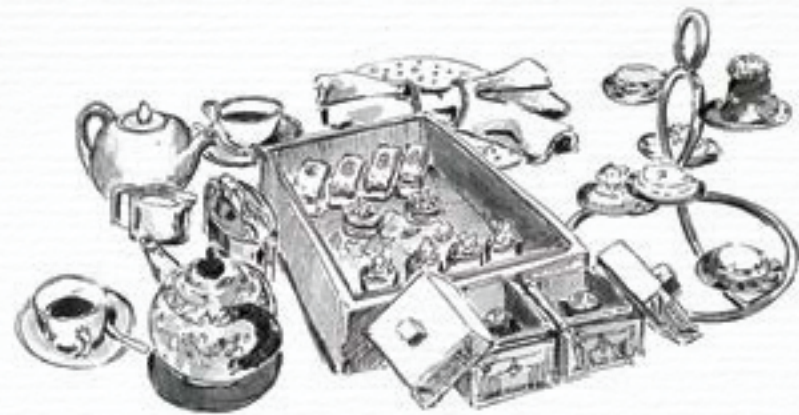
Desserts

CRÈME BRÛLÉE 240	CHEESE PLATTER
Passion fruit, wild berries, mint	3 pieces 460
	5 pieces 650
TIRAMISU 280	Raw unfiltered honey homemade jam, fruit and nuts bread
	COCONUT LOLLYPOP 310 / 640
☑ VALRHONA CHOCOLATE TART 250	ORIGINAL / MORTLACH
Salted caramel, smoked cacao nibs, Grand Marnier ice cream	palm sugar sauce
SORBET	ICE CREAM
1 scoop 90	1 scoop 90
2 scoops 170	2 scoops 170
Mango, raspberry, passion fruit	Vanilla, chocolate, sour cherry, Grand Marnier, stracciatella

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Please see one of our Park Lounge associates for our signature take away / gift items

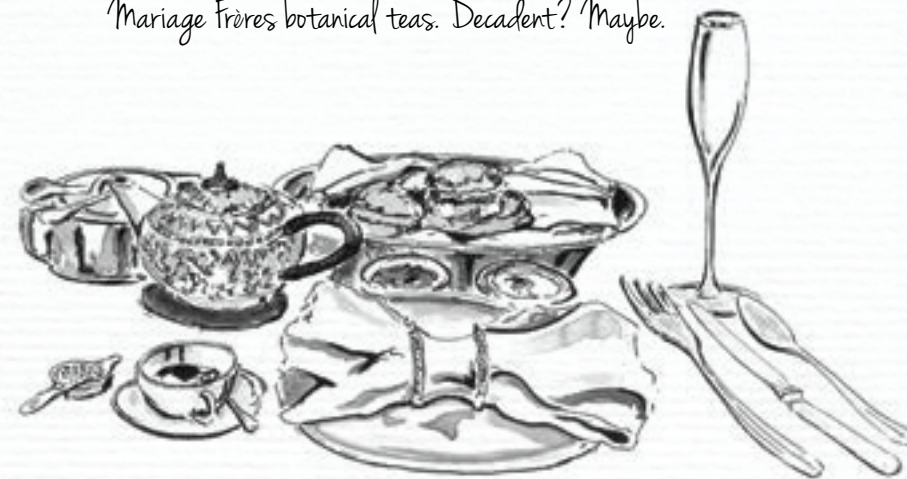
An afternoon with friends, catching up on life and the highlights of Saigon over tea and champagne. *What could be better?*



Well, Park Hyatt Saigon has elevated the afternoon tea experience to new heights with its art inspired creations. Such precise artistry, filled with colour and grace, only surpassed in beauty by the traditional Vietnamese lacquerware tea sets. The tea sets, the food, the surrounds – it all adds up to an afternoon tea experience like nothing else in Saigon.



The luxurious service is only emphasised by the simply gorgeous Ercuis trolley serving the hotel's signature French tarts, not to mention the Dom Pérignon Champagne by the glass and a selection of Mariage Frères botanical teas. Decadent? Maybe.



Blissful? without a doubt!

L'APRÈS MIDI | AFTERNOON

Park Lounge Signature Afternoon Tea Set

MONDAY TO FRIDAY, 2:00 PM – 5:00 PM FOR TWO

Our Pastry Chef's hand crafted Haute Couture Tea experience with exquisite savoury and sweet items inspired by the elegant detail of the French Ercuis stands and the bright colours of the famous Hanoia Lacquer trays.

PRE- DESSERT

Calamansi sorbet, edible gold flake

SWEET

Matcha macaron

Café sua da Paris Brest

Marble pound cake

Crème brûlée

Ruby chocolate mille-feuille

Elder flower mousse

SCONES

House-made jam, Bourbon vanilla clotted cream

SAVORY

Tasmanian ocean trout

Iberico char siu

Foie Gras macaron

Beetroot tartelette

Green peas aspic

WITH SELECTED HOT BEVERAGES

1,300

UPGRADE TO A GLASS OF DOM PÉRIGNON

+1,550

(per person)

Please reserve the crystal table for exclusive afternoon tea experience minimum 6

The Park Lounge Ercuis Trolley

SIGNATURE FRENCH TART

Dom Pérignon Champagne Trolley

Pierre Pérignon had long being considered the “godfather” of Champagne, having dedicated his life bring the world “the finest bottle of Champagne” Served exclusively by the glass at the Park Lounge with complimentary fresh imported strawberries and table side piped fresh cream.

1,650

Mariage Frères Botanical Tea Trolley

WHITE TEA HIMALAY

440

White tea - Jardin Premier

Nepal Summer Flush

• TI KUAN YIN JADE

220

Neo-blue tea, Formosa

NAMRING - QUEEN UPPER

230

Jardin Premier, Premium First Flush

FENGHUANG DANCONG

200

Blue tea, China

The Art of Afternoon Tea

SATURDAY AND SUNDAY, 2:00 PM – 5:00 PM

The Art of Afternoon tea blurs the boundaries between art and culinary, exploring varied artistic movements and the artists who defined them.

Pastry Chef draws inspiration from this movement to create a bespoke high tea experience

• PARK HIGH TEA WITH SELECTED HOT BEVERAGES

950

BISOL BEL STAR PROSECCO AND HOT BEVERAGES

1,190

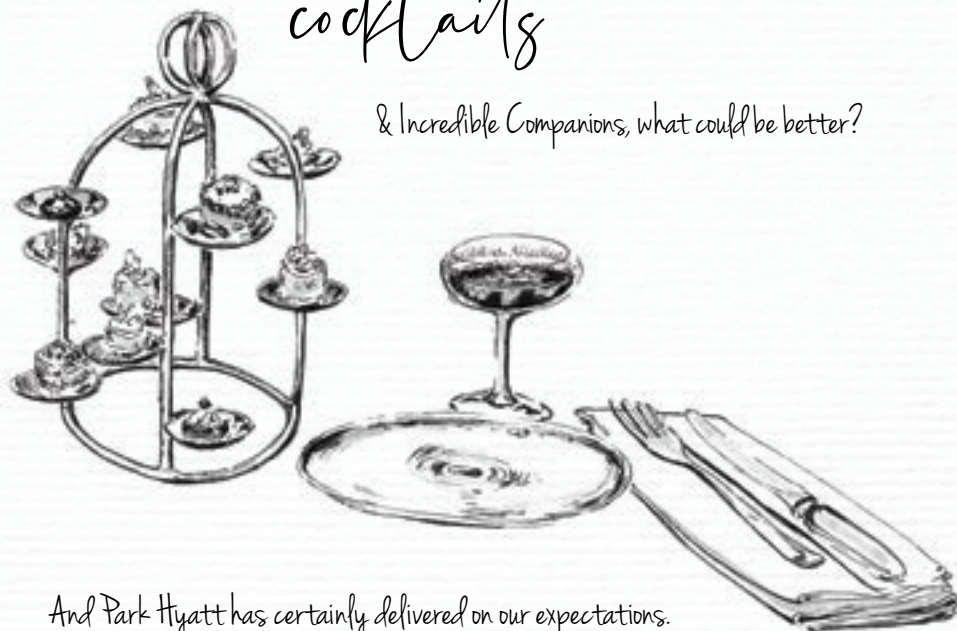
UPGRADE TO A GLASS OF DOM PÉRIGNON CHAMPAGNE

+1,550

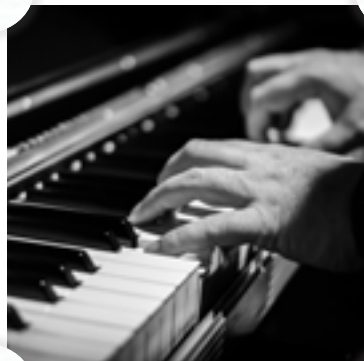
(per person)

Canapes, cocktails

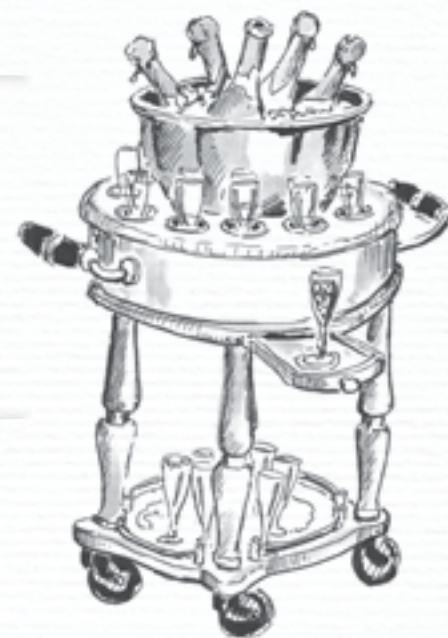
& Incredible Companions, what could be better?



And Park Hyatt has certainly delivered on our expectations. As we settle in with the contemporary piano and vocalist duo, an amazing selection of taste sensations are served. There's even a selection of chocolate delicacies for the sweet tooths.



And oh my word, the cocktails. Everyone's chosen a different tea infused cocktail. I couldn't go past the The Earl Grey Martini - a light yet smoky martini created by combining Belvedere vodka, earl grey tea and a touch of maple syrup for natural sweetness. Chamomile is queen in the floral aromas match the delicacy of cream and citrus of the lime.



Mortlach Coco Lollypop

A pairing consists of a sweet and creamy taste of Park Lounge's coconut ice cream complemented by the bold spicy, pungent flavor of Mortlach's whisky. This combination is surprisingly delicious because of how the two ingredients contrast with one another and echo each other's dominant flavor compounds. The creamy coconut ice cream will bring out the light-sweet aftertaste of Mortlach to make it a congruent pairing.

"Mortlach Coco Lollypop" is a delicate pairing to reveal an irresistible multi-dimensional taste experience"



LA SOIRÉE | EVENING

The Evening Ecrus Canapes Set

DAILY FROM 5:00 PM - 10:30 PM FOR TWO
A LUXURIOUS SELECTION OF 6, 12 OR 24 CANAPÉS

Imperial caviar tartelette, classic condiments
Lobster vol au vent, green apple, dill, lemon dressing

Foie gras rocher

Wagyu beef maki, pickled daikon, cilantro,
ginger emulsion

Snow crab tartelette, avocado, kafir lime, perilla

Truffle hummus bruschetta, heirloom tomato, basil

6 CANAPES	530
12 CANAPES	1,060
24 CANAPES	1,890

The Evening Cocktails

Inspired by our premium tea collection of exotic flavours and aromas, our resident mixologist introduces a totally unique signature range of tea infused cocktails.

CHAMOMILE RAMOS FIZZ 280
Tanqueray's gin, chamomile tea, lime juice, homemade chamomile, syrup, cream, soda water
Chamomile is queen in this new Ramos Fizz version. The floral aromas match the delicacy of cream and citrus of the lime
Rich & Silky

SAIGON WAKE UP 400
Zacapa 12 Ambar, caramel and toffee tea, espresso ristretto, frangelico, vanilla essence
The complexity of aged Rum meets the sharp aromas of caramel toffee infused black tea and espresso coffee.
Nutty & Sweet

LOGAN TEA 330
Zacapa 12 Ambar, Darjeeling tea, longan traditional stock, Mekong coffee blossom honey
The renowned Darjeeling "Champagne of Tea" is perfectly combined with dark Rum and dried Longan stock while the coffee blossom honey gives a slightly sweet finish
Spicy & Complex

EARL GREY MARTINI 350
Ketel one vodka, earl grey tea, maple syrup, homemade herbal bitter
A light yet smoky martini created from combining earl grey tea, vodka and maple syrup
Creamy & Delicate

PROVENCE NEGRONI 310
Tanqueray's gin, orange bitters, provence tea sous vide sweet Vermouth, homemade bergamot liquor
This time the classic Negroni gets a floral twist. Provence tea marries the sweet vermouth which is combined with Gin and homemade Bergamot liquor creating a unique harmony
Balanced & Floral

The Park Lounge Mariage Frères Tea Library

THE FRENCH ART OF TEA

Without the Mariage family, the experience of tea in France and throughout the Western world would be quite a different one. With a history of three centuries, a family name that can be connected to King Louis XIV and the effort of two young visionaries, the fine purveyor Mariage Frères has reinvented the art of taking tea and created its own trend: French tea.

MORNING SELECTION

• MARCO POLO 180 Marvellous, fruity & flowery black tea	PARIS BREAKFAST TEA 180 Flamboyant black tea for breakfast with citrus notes
ENGLISH BREAKFAST TEA 180 Strong & malty notorious black tea full-bodied morning blend	CASABLANCA 300 Black & green tea mint & bergamot

DAY TIME SELECTION

• BLANC & ROSE 190 Mellow white tea, tender rose petals	• YUZU INDIGO 190 Thé vert brillant Yuzu and blue flowers
• JASMIN MANDARIN 180 Jasmine green tea	OPÉRA BLUE 230 Blue tea with a taste of red fruits & vanilla
MATCHA UJI 180 Power green tea Jardin Premier Japan	

EVENING TEA

ROUGE BOURBON 180 Red tea Rooibos Mellow French vanilla taste	DREAM TEA 200 Blend of chamomile, herbal tea, Jardin Premier artisan herbal tea
MENTHA PIPERITA 190 Peppermint leaves Jardin Premier artisan herbal tea	

PARK LOUNGE SIGNATURE TEA'S

• GINGER AND HONEY 170	• LEMONGRASS 170
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Signature Iced Tea's and Lemonade

190

CLASSIC LEMON ICED TEA Mariage Frères English breakfast tea, fresh lime juice	CREAMY BERGAMOT Mariage Frères Marco Polo tea, condensed milk, foam milk, passion fruit
GREEN TEA AND LYCHEE Mariage Frères Jasmine Mandarin tea, lemongrass, lychee	RUBY ROUGE Mariage Frères rouge bourbon tea, hibiscus infusion with apple, rosehip, orange peel, aroma of apricot, lime juice
LEMONADE Fresh lime juice, lemon syrup, soda water	

Park Hyatt Saigon Exclusive Coffee Blends

"Farm to Cup" Maestro Blend

Park Hyatt Saigon's commitment to sustainability and using locally sourced premium products led us to partner with Lacaph coffee.

The Maestro Blend is exclusively roasted for Park Lounge and sources coffee beans from five locally owned farms across four provinces in Vietnam: Lam Dong, Son La, Dak Nong and Dak Mil.

The coffee beans at each of these farms are hand-selected by Lacaph and Park Hyatt Saigon to ensure a high attention to detail and the continual pursuit of product excellence to create the perfect coffee experience.

Layers of bittersweet cacao and hazelnut on the palate combine with the lingering rich and nutty finish of this blend to deliver a truly unique and enriching flavour profile.

"Farm to Cup" is proudly grown in Vietnam

COFFEE AND CHOCOLATE

ESPRESSO	150	DOUBLE ESPRESSO	180
ESPRESSO MACCHIATO	150	CAFÉ	240
AMERICANO	150	LIÉGEOIS/ VIENNOIS	
CAFE LATTE	180	CHOCOLATE GRAND PLACE 72%	190
CAPPUCCINO	180	DARK CHOCOLATE	
MOCHA	180	Hot or cold	
		SIGNATURE COLOURFUL	180
		LATTE'S	
		Beetroot, Turmeric, Matcha	

VIETNAMESE SPECIALITY COFFEE

CA PHE SUA DA	170	CA PHE PHIN	150
		Hot or cold	

BEVERAGE

Well Being Cold Press Juices

200

SUMMER BREEZE

Passion fruit, orange, apple, watermelon, cinnamon

SPRING CLEAN

Spinach, cucumber, ginger, celery, lemon, apple

WHITE HAWAII

Coconut, cucumber, lemon, pineapple

MAKEYOUR OWN

Orange, apple, pineapple, carrot, watermelon, passion fruit, celery, cucumber, pomelo

ROOTS AND ALL

Carrot, beetroot, celery, mint, lime

Signature Super Smoothie Range

230

PURPLE RAIN

Detoxify and cleanse with a double hit of antioxidant rich blueberries and freshly cut ginger, blended with banana for energy, apple and a touch of maple syrup for natural sweetness

GREEN WITH ENVY

Teaming with healthy fats, fibre and potassium this super smoothie is all about looking good on the inside and outside! Loaded with kale, avocado, almond, maple syrup and soya milk

SWEET "A" LICIOUS

The perfect choice for overall health protection, this super smoothie's health benefits are matched only by its delicious flavor! Thanks to the perfect mix of lychee, guava, green apple, spinach, organic honey and chia seeds

WEEKEND DREAMING

Maintain your weekend vibe with this energized super smoothie, teaming with potassium rich banana, spinach, apple, vitamin C filled orange and a touch of maple syrup for natural sweetness

Fruity and Sweet

240

TRIPLE BERRY

This smoothie has stood the test of time! teaming with antioxidant rich blueberries, raspberries, strawberries and a touch of organic honey

SWEET CAROLINE

Running low on time, this super smoothie will keep you going all day, loaded with Vitamin C and antioxidant rich raspberries, lychees, Greek yogurt and a touch of condensed milk

MANGO & CREAM

Boost your immune system with this cold fighting super smoothie loaded with fresh mango, banana, almond, coconut cream, vanilla and finished with chia seeds

MEMORY BANK

This little “sweetie” helps to prevent memory loss by boosting healthy brain function thanks to the magical mix of blueberries, banana, Chia seeds, almonds, maple syrup and fresh milk

Wine by the glass

CHAMPAGNE & SPARKLING

MOËT & CHANDON	910	CHANDON SPARKLING BRUT	490
BRUT IMPERIAL		Pinot Noir, Chardonnay, Meunier	
Pinot Noir, Chardonnay, Meunier		Victoria, Australia	
Champagne, France			

WHITE WINE

TERRAZAS RESERVA	420	CLOUDY BAY	700
Chardonnay		Sauvignon Blanc	
Mendoza, Argentina		Marlborough, New Zealand	
DR. LOOSEN	330		
Riesling			
Mosel, Germany			

ROSÉ WINE

CHÂTEAU D'ESCLANS	450		
WHISPERING ANGEL			
Grenache, Cinsault, Rolle			
Côtes de Provence, France			

RED WINE

CLOUDY BAY	770	GEORGE WYNDHAM	420
Pinot Noir		BIN 555	
Marlborough, New Zealand		Shiraz	
		South Eastern, Australia	

CAPE MENTELLE	620		
Cabernet Sauvignon, Merlot			
Margaret River, Australia			

DESSERT WINE

CASTELNAU DE SUDUIRAUT	300		
SAUTERNES			
Sauvignon Blanc, Sémillon			
Bordeaux, France			

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Champagne

MOËT CHANDON BRUT IMPERIAL Pinot Noir, Chardonnay, Meunier	4,550	BILLECART SALMON BRUT RÉSERVE Pinot Noir, Chardonnay, Meunier	4,450
MOËT CHANDON BRUT ROSÉ Pinot Noir, Chardonnay, Meunier	5,200	BILLECART SALMON BLANC DE BLANCS GRAND CRU Chardonnay	6,360
MOËT CHANDON GRAND VINTAGE Chardonnay, Pinot Noir, Meunier	7,360	BILLECART SALMON BRUT ROSÉ Pinot Noir, Chardonnay, Meunier	6,360
DOM PÉRIGNON ROSÉ Pinot Noir, Chardonnay	28,200	BILLECART SALMON NICOLAS FRANCOIS Pinot Noir, Chardonnay	11,800
DOM PÉRIGNON PLÉNITUDE 2 2002 Pinot Noir, Chardonnay	49,200	DEUTZ BRUT CLASSIC Pinot Noir, Chardonnay, Meunier	4,800
BOLLINGER SPECIAL CUVÉE BRUT Pinot Noir, Chardonnay, Meunier	6,090	DEUTZ ROSÉ Pinot Noir, Chardonnay	5,800
BOLLINGER LA GRANDE ANNÉE 2014 Pinot Noir, Chardonnay, Meunier	10,700	DEUTZ WILLIAM DEUTZ Pinot Noir, Chardonnay	13,000
BOLLINGER GRANDE ANNÉE ROSÉ 2014 Pinot Noir, Chardonnay, Meunier	15,100	DEUTZ AMOUR DE DEUTZ Chardonnay	14,000
JACQUESSON CUVÉE 743 EXTRA BRUT Pinot Noir, Chardonnay, Meunier	9,250		

TAITTINGER BRUT RÉSERVE Chardonnay, Pinot Noir, Meunier	6,000	BRUNO PAILLARD BLANC DE BLANCS Chardonnay	3,570
TAITTINGER BRUT PRESTIGE ROSÉ Pinot Noir, Chardonnay, Meunier	6,570	BRUNO PAILLARD ASSEMBLAGE 2004 Chardonnay, Pinot Noir	5,300
TAITTINGER BLANC DE BLANCS COMTES DE CHAMPAGNE 2011 Chardonnay	23,430	PIERRE PETERS CUVÉE DE RESERVE BLANC DE BLANCS Chardonnay	3,800
TAITTINGER ROSÉ COMTES DE CHAMPAGNE 2008 Pinot Noir, Chardonnay	26,700	POL ROGER BRUT RESERVE Pinot Noir, Chardonnay, Meunier	4,900
G.H. MUMM BRUT CORDON ROUGE Pinot Noir, Chardonnay, Meunier	5,520	POL ROGER SIR W. CHURCHILL 2013 Pinot Noir, Chardonnay, Meunier	20,100
CHARLES HEIDSIECK BRUT RÉSERVE Pinot Noir, Chardonnay, Meunier	4,680	LAURENT PERRIER LA CUVÉE BRUT Pinot Noir, Chardonnay, Meunier	5,680
CHARLES HEIDSIECK ROSÉ RÉSERVE Pinot Noir, Chardonnay, Meunier	5,790	LAURENT PERRIER ULTRA BRUT Pinot Noir, Chardonnay	9,350
LOUIS ROEDERER COLLECTION 242 Pinot Noir, Chardonnay, Meunier	5,120	LAURENT PERRIER GRAND SIÈCLE Pinot Noir, Chardonnay	18,160
LOUIS ROEDERER CRISTAL 2015 Pinot Noir, Chardonnay, Meunier	21,600		

White wine

AROMATIC

Wine with dominant floral and fresh fruit aromas.

If you stop to smell the roses, you will love aromatic white wines.

PHILIPPONNAT	4,200	FREDERIC SAVART	9,900
ROYAL RÉSERVE BRUT		L'ACCOMPLIE - PREMIER CRU	
Pinot Noir, Chardonnay, Meunier		Pinot Noir, Chardonnay	
PHILIPPONNAT	5,400	GOSSET	4,600
BLANC DE NOIRS EXTRA BRUT		EXTRA BRUT	
Pinot Noir		Pinot Noir, Chardonnay, Meunier	
PERRIER JOUET	7,470	GOSSET	5,800
GRANT BRUT		GRANDE RÉSERVE BRUT	
Pinot Noir, Chardonnay, Meunier		Pinot Noir, Chardonnay, Meunier	
PERRIER JOUET	15,600	GOSSET	13,800
BELLE ÉPOQUE		CELEBRIS EXTRA BRUT 2008	
Pinot Noir, Chardonnay, Meunier		Chardonnay, Pinot Noir	
KRUG	15,180	RUINART	14,400
GRANDE CUVÉE		BLANC DE BLANCS	
Pinot Noir, Chardonnay, Meunier		Chardonnay	

TRIMBACH	1,900	STEPHANE OGIER	3,000
Riesling		VIOGNIER DE ROSINE	
Alsace, France		COLLINES RHODANIENNES	
		Viognier	
		Rhône Valley, France	
TRIMBACH	6,800	YVES CUILLERON	5,500
CUVÉE FRÉDÉRIC EMILE		LA PETITE CÔTE	
Riesling		CONDRIEU	
Alsace, France		Viognier	
		Rhône Valley, France	
CLOUDY BAY	3,500		
Sauvignon Blanc			
Malborough, New Zealand			

Sparkling

CHANDON SPARKLING BRUT	2,450	BISOL BEL STAR PROSECCO	1,730
Pinot Noir, Chardonnay, Meunier		Glera	
Australia		Veneto, Italy	
		CA' DEL BOSCO	3,300
		PRESTIGE EXTRA BRUT	
		FRANCIACORTA	
		Chardonnay, Pinot bianco, Pinot nero	
		Lombardy, Italy	

OFF-DRY

Wine with a soft gentle sweetness.

It tends to be a little smoother, plumper and more succulent,
like biting into a perfectly ripen peach

DR. LOOSEN	1,730	GUSTAVE LORENTZ	2,250
DR.L		RÉSERVE	
Riesling		Pinot Gris	
Mosel, Germany		Alsace, France	
MARKUS MOLITOR	2,400	DOMAINE WEINBACH	2,700
WURZGARTEN SPATLESE		CUVÉE THÉO	
Riesling		Riesling	
Mosel, Germany		Alsace, France	

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CRISP AND MINERAL

Wine that will cleanse and awaken your palate.
It is refreshing and is the perfect wine to serve cold on a hot day.

LOUIS LATOUR CHABLIS Chardonnay Burgundy, France	2,200	PASCAL JOLIVET SANCERRE Sauvignon Blanc Loire Valley, France	2,900
DOMAINE D'HENRI L'HOMME MORT FOURCHAUME CHABLIS 1ER CRU Chardonnay Burgundy, France	4,000	LAGAR DE CEVERA RIAS BAIXAS Albarino Rias Baixas, Spain	2,500
		CAPE BARREN SINGLE VINEYARD Grüner Veltliner Adelaide Hills, Australia	2,200

OAKY AND CREAMY

Wine age in oak barrel that has a cream-like texture that hits the middle of your tongue almost like butter, and has a smooth finish.

DOMAINE FAIVELEY CLOS ROCHETTE MONOPOLE MERCUREY Chardonnay Burgundy, France	3,600	LE PETIT HAUT LAFITTE BY SMITH HAUT LAFITTE PESSAC-LÉOGNAN Sauvignon Blanc, Semillon Bordeaux, France	4,800
PHILIPPE PACALET MEURSAULT Chardonnay Margaret River, Australia	10,900	TERRAZAS DE LOS ANDES RESERVA Chardonnay Mendoza, Argentina	2,100

Rosé wine

With its refreshing taste, fruity aromas and beautiful colour, rosé wine is full of sunshine. But it is also a surprisingly delicate wine, offering rich and subtle aromas that can be enjoyed all year round.

WHISPERING ANGEL CÔTES DE PROVENCE Grenache, Cinsault, Rolle Provence, France	2,250	MIRAVAL CÔTES DE PROVENCE Cinsault, Grenache, Syrah, Rolle Provence, France	2,100
DONNAFUGATA ROSA DOLCE & GABBANA Nerello Mascalese, Nocera Sicily, Italy	3,710		

Red wine

SPICY AND JUICY

Spicy refers to the flavor or aromas of spice in a wine.
Spicy flavors in wine activate the taste receptors in the mouth that sense warmth and heat.
These can originate from the grape variety or from barrel aging in oak.

STÉPHANE OGIER CÔTES DU RHÔNE Syrah, Grenache, Mourvèdre Rhône Valley, France	2,100	NIPOZZANO CHIANTI RÙFINA RISERVA Sangiovese, Canaiolo Tuscany, Italy	2,600
FRANCOIS VILLARD POIVRE ET SOL SAINT JOSEPH Syrah Rhône Valley, France	2,900	CHÂTEAU YVONNE LA FOLIE SAUMUR CHAMPIGNY Cabernet Franc Loire Valley, France	2,500
GEORGE WYNDHAM BIN 555 Shiraz Australia	2,100	TERRAZAS DE LOS ANDES GRAND MALBEC Malbec Mendoza, Argentina	3,780

RICH AND FULL BODY

An intense blend of flavour and tannin characterized by their mouth-coating density.

DOMAINE GOUR DE CHAULÉ 3,480	LE SERRE NUOVE 4,200
GIGONDAS	BY ORNELLAIA - BOLGHERI
Grenache, Syrah	Merlot, Cabernet Sauvignon
Rhône Valley, France	Tuscany, Italy
CAPE MENTELLE 3,100	MUGA 3,760
Cabernet Sauvignon, Merlot	SELECCIÓN ESPECIAL
Margaret River, Australia	Tempranillo, Garnacha, Mazuelo
	Rioja, Spain
ROBERT MONDAVI 7,200	ZUCCARDI 7,900
OAKVILLE	ALUVIONAL
Cabernet Sauvignon	Malbec
Napa Valley, United States	Uco Valley, Italy

LIGHT AND ELEGANT

Light red wines will pair well with a wide variety of foods.
Plus, they tend to have lower tannin and a great fruit forward profile .

JOSEPH FAIVELEY 2,100	RUBINELLI VAJOL 2,300
BOURGOGNE	VALPOLICELLA RIPASSO
Pinot Noir	Corvina, Corvione, Rondinella
Burgundy, France	Veneto, Italy
DOMAINE GROS F&S 3,800	TERRE NERE 2,100
HAUTES CÔTE DE NUITS	ETNA ROSSO
Pinot Noir	Nerello Mascalese, Nerello Cappucino
Burgundy, France	Sicily, Italy
DOMINIQUE PIRON 2,750	CLOUDY BAY 3,850
QUARTZ - CHÉNAS	Pinot Noir
Gamay	Marlborough, New Zealand
Beaujolais, France	

EARTHY AND COMPLEX

Wine described as “earthy” will have aromas and flavors of soil, mineral and vegetation that adds complexity to the wine.

DOMAINE FAIVELEY 3,800	BERSANO 4,300
CLOS DES MYGLANDS	NIRVASCO
MERCUREY 1ER CRU	BAROLO
Pinot Noir	Nebbiolo
Burgundy, France	Piedmont, Italy
CHÂTEAU DE CANDALE 3,100	GIACOMO BORGOGNO 6,600
SAINT-ÉMILION GRAND CRU	BAROLO
Merlot, Cabernet Franc	Nebbiolo
Bordeaux, France	Piedmont, Italy
LIONS DE BATAILLEY 4,400	LA RIOJA ALTA S.A 4,100
PAUILLAC	VINA ARDANZA RESERVA
Merlot, Cabernet Franc	Tempranillo, Garnacha
Bordeaux, France	Rioja, Spain
CHÂTEAU DE BEAUCASTEL 7,900	CHÂTEAU MUSAR 2016 5,900
CHÂTEAUNEUF DU PAPE	BEEKA VALLEY
Grenache, Mourvedre, Syrah	Cabernet Sauvignon, Cinsault, Carignan
Rhône Valley, France	Lebanon

Sweet wine

Best to be drunk with a dessert, those are for everyone with a sweet tooth.

CHÂTEAU RIEUSSEC 8,500	HUGEL 6,780
SAUTERNES 1ER CRU CLASSÉ	VENDANGE TARDIVES
Sauvignon Blanc / Sémillon	Gewürztraminer
Bordeaux, France	Alsace, France

Spirits - 50ml

APERITIF

RICARD / PERNOD	255	KIR VIN BLANC	330
PASTIS HENRI BARDOUIN	255		

GIN

TANQUERAY N10	330	MONKEY 47	600
BEEFEATER	200	ROKU	240
BOMBAY SAPPHIRE	215	THE BOTANIST	330
HENDRICK'S	355	FOUR PILLAR BLOODY SHIRAZ	370

VODKA

KETEL ONE	330	GREY GOOSE	310
BELVEDERE	308	ABSOLUT ELYX	290
ABSOLUT	215	BELUGA	355

SINGLE MALT WHISKY

MORTLACH		SINGLETON	
12Y / 16Y	440 / 1,400	12Y / 15Y / 18Y	290 / 590 / 740
18Y / 20Y	2,400 / 2,900		
TALISKER 10Y	500	LAGAVULIN 16Y	630
		ARDBEG 10Y	430
GLENMORANGIE		HIGHLAND PARK 30Y	6,890
18Y / 25Y	660 / 3,000		
NECTAR D'OR	380	GLENFIDDICH	
THE ORIGINAL	270	12Y / 18Y	270 / 480
SIGNET	870		
THE GLENLIVET		MACALLAN	
12Y EXCELLENCE	330	12Y / 15Y FINE OAK	520 / 840
18Y / 25Y	930 / 2,570	18Y / 21Y	2,000 / 5,850

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

JOHNNIE WALKER		JAMESON GOLD RESERVE	300
DOUBLE BLACK	260		
GOLD	290	DEWAR'S	
JOHN WALKER & SONS XR21	680	15Y / 18Y	310 / 420
BLUE	800		
		BUSHMILLS 16Y	840
BALLANTINE'S FINEST	200		
CHIVAS			
REGAL 12Y / 18Y	260 / 440		
ROYAL SALUTE 21Y	890		

JACK DANIEL'S	200	BULLEIT BOURBON	250
JIM BEAM	200	WILD TURKEY RARE BREED	300
WILD TURKEY 81	300	RITTENHOUSE RYE	240

ZACAPA		HAVANA CLUB	
CENT 23 / XO	510 / 900	3Y	215
		7Y	300
BACARDI			
WHITE / GOLD	180	KRAKEN BLACK SPICED	215
		BACARDI 8	250

DON JULIO		PATRÓN	
BLANCO	340	SILVER	440
AÑEJO	420	COFFEE	300
1942	1,400	JOSE CUERVO GOLD	215

HENNESSY		DELAMAIN GRANDE XO	460
VS	190		
VSOP	330	MARTELL	
XO	1,100	NOBLIGE	440
PARADIS	4,350	XO	1,280
		CHANTELOUP	2,280
REMY			
MARTIN EXTRA	2,100	RICHARD HENNESSY	9,460
MARTIN LOUIS XIII	10,020		

LIQUEUR

ABSINTHE 72%	520	GRAND MARNIER	200
COINTREAU	200	BAILEYS	200

DIGESTIF

CALVADOS LECOMPTE PAY D'AUGE 5Y	530	EAUX DE VIE Mirabelle / Poire Prisonnière / Framboise	270
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Beer

SAIGON SPECIAL, TIGER HEINEKEN	190	HOFBRÄU ORIGINAL HOFBRÄU HEFE WEIZEN HOEGAARDEN	310
CORONA, STELLA ARTOIS	210		
HEART OF DARKNESS Loose Rivet New England IPA Dream Alone Pale Ale	190		

ADD THE MIXER

COKE, DIET COKE SPRITE, GINGER ALE	35	THOMAS HENRY Ginger beer / tonic water / elderflower tonic	74
FEVER TREE TONIC WATER	60	RED BULL	63
FEVER TREE SODA WATER	60		

Soft Drink

COKE, DIET COKE, SPRITE, GINGER ALE	180	THOMAS HENRY Ginger beer / tonic water / elderflower tonic	210
FEVER TREE TONIC WATER	200	RED BULL	270
FEVER TREE SODA WATER	200		

Mineral Water

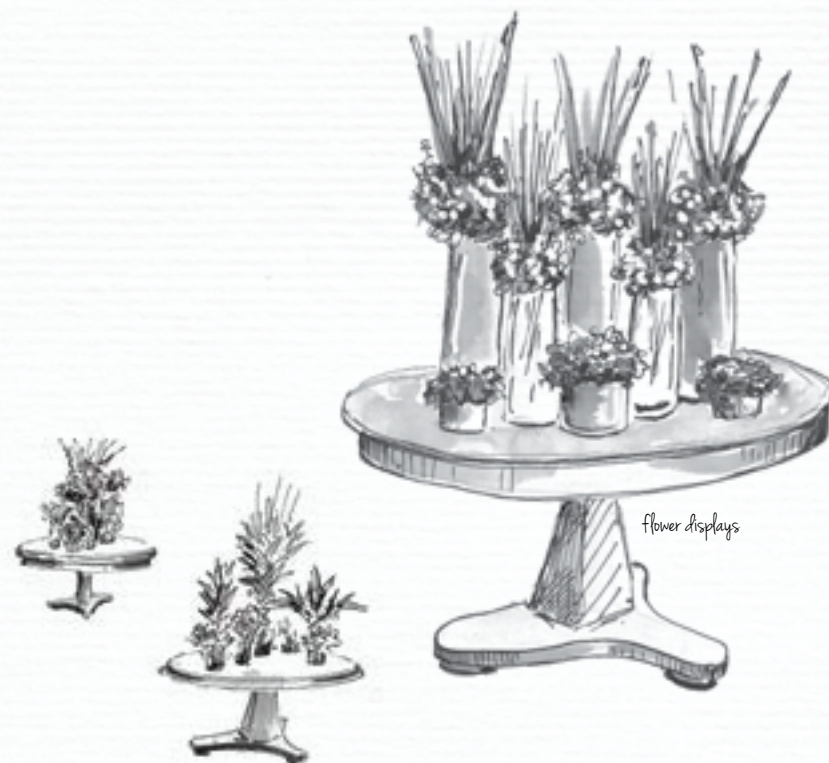
EVIAN 500ML	180	SAN PELLEGRINO 250ML	170
EVIAN 750ML	240	SAN PELLEGRINO 750ML	260
ACQUA PANNA 250ML	170	PERRIER 300ML	180
ACQUA PANNA 750ML	260		

Oh Saigon, you haven't disappointed

Our time at the Park Hyatt Saigon, surrounded by some of the most stunning Vietnamese art, both classical and modern, has been filled with the essence of craftsmanship and creativity.



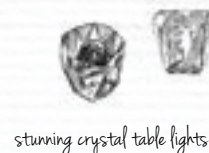
One of my favourites is the Friendship painting by Do Xuan Doan, rich red and gold colours have a vivid lustre and add a sense of enchantment to the room.



flower displays

Park Hyatt has been the perfect base for us to explore the city, then return to relax with delicious fare that encapsulate everything about the blend of European technique and Asian flavours and the drinks - the tea-based cocktails that surpassed our wildest expectations!

Park Hyatt, truly you are the



stunning crystal table lights



Jewel of Saigon

Newspapers and magazines

Explore high-quality newspapers and magazines through PressReader with Park Hyatt Saigon. Connect to the Hyatt Wi-Fi and scan the QR code to download the PressReader app.

