



THE
PASTRY
BOUTIQUE



THE PASTRY BOUTIQUE

Located at the entrance of Opera restaurant, The Pastry Boutique catches guests' eyes with its sumptuous cakes, sweets and pastries displayed like rare jewels in a glass case. Seasonal sweets and a fine selection of pastry will be beautifully packaged for guests to take home as exclusive souvenirs.

Boutique Opening Hours

from 9:00 am to 10:00 pm daily

Order and Pickup Hours

from 7:00 am to 10:30 pm daily

All orders must be placed 24 hours in advance, please contact **+84 28 3520 2318** or email **pastryboutique.saiph@hyatt.com**

S MACARON

vanilla, matcha red bean, nutella caramel, raspberry rose, mint chocolate, lemon, pistachio cherry, blueberry mascarpone

6-piece box 290

12-piece box 560

COOKIE

walnut sable, double chocolate chip, sesame tuille, peanut butter, baci di dama

small box 135

large box 260

DRY PASTRY

per portion

coffee madeleine 30

almond madeleine 30

pistachio financier 45

S canelé 50

S Signature item

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT



macaron raspberry rose

cranberry pistachio



S CHOCOLATE BAR 190

cookie and cream, banana almond, fig hazelnut, cranberry pistachio, matcha cacao nibs

S CHOCOLATE BONBON

raspberry, hazelnut praline, earl grey, matcha, Vietnamese coffee, salted caramel, rum dark chocolate, smoky bourbon milk, chocolate, pistachio griotte

9-piece box 370

25-piece box 990

ROCHE

milk chocolate rolled almond 240

dark chocolate orange roche 240

dark chocolate rolled hazelnut 240

white cranberry cashew roche 240

S Signature item

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT

CAKE

fraisier

S *peanut vanilla*

matcha raspberry

S *st. honoré (flavours: bourbon vanilla, chocolate)*

tiramisu

S *strawberry blossom*

chocolate caramel

lemon hazelnut

portion

160

whole cake size S | M | L

700 | 930 | 1,450

POUND CAKE

260

chocolate citrus, banana walnut, matcha red bean

S *Signature item*

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT

strawberry blossom cake



coffee madeleine



peanut vanilla



macaron nutella caramel

matcha raspberry



*"All our pastries are freshly made everyday
with carefully selected ingredients
from our culinary team."*



macaron blueberry mascarpone



lemon hazelnut



macaron mint chocolate



pistachio financier



fraisier



chocolate caramel



sesame tuille cookie

VIENNOISERIE *

per portion

danish 55

apricot, lemon cheese, strawberry, cranberry, pear

S berliner 65

vanilla custard, strawberry jam, cream cheese, chocolate, peanut butter

cornetto 70

hazelnut chocolate, vanilla custard, apricot jam

muffin 60

*chocolate, blueberry, orange poppyseed, banana pecan,
carrot cinnamon, raspberry chocolate*

S croissant 50

almond croissant 70

pain au chocolate 70

french brioche 40

coconut tart 50

egg tart 45

** minimum order 8 pieces*

S Signature item

*All prices are times 1,000 in Vietnam Dong (VND) and
are subject to 5% service charge and then 10% VAT*

BREAD

per portion

S baguette	50
ciabatta	50
S all natural 72-hour sourdough	115
fruit and nut loaf	330
rye loaf	85
wholemeal loaf	100
multiseed loaf	100
pumpkin seed loaf	100
semolina loaf	100
oatmeal loaf	90
white sandwich loaf	135
wholemeal sandwich loaf	150
bagel	50

S *Signature item*

*All prices are times 1,000 in Vietnam Dong (VND) and
are subject to 5% service charge and then 10% VAT*



FREDERIC
GUINOT

THE BELOVED PASTRY ARTIST

Inspired by his grandmother and his father who was a chef, Chef Frederic, at the age of 14, knew his passion for the culinary arts would later define his career path. After obtaining his diploma in patisserie, chocolatier, glacier and confiseur in Cannes, Frederic moved to Geneva to begin his international career. He has since collected a rich portfolio of work experiences at various high-end restaurants, pastry boutiques and luxury hotels around the world.

Describing his style of sweet cookery, Chef Frederic emphasizes a respect of traditions and classics with a touch of modernity in all his creations. Acclaimed for his focus on boosting a full range of flavors that an ingredient already has while minimizing the use of sugar, his guilt-free masterpieces highlight the essential hint of his featured ingredients in the finest form of layered art.

Passion, dedication and teamwork are the three most important factors that have allowed him to succeed as a pastry chef. Having been with the Hyatt family for over 20 years and with experience gained all around the world, Frederic's culinary methodology speaks to the current trend in gastronomy for reduced sugar and marks him out as a worthy leader of any promising endeavor at the bespoke The Pastry Boutique.

THE PASTRY BOUTIQUE

2 Lam Son Square, District 1 p. +84 28 3520 2318
Ho Chi Minh City, Vietnam
parkhyattsaiagon.com

PARK HYATT SAIGON