

THE SEASONED TRAVELLER

AUGUST 2019



SEAFOOD INDULGENCE

Join us for a sumptuous seafood buffet featuring unlimited imported lobsters, oysters, whole fish sashimi and snow crabs.



02

*JOYFUL GIFTS TO
CELEBRATE MID-AUTUMN*

*PARK LOUNGE - A NEW
STANDARD OF LUXURY*



03

*LE PETIT CHEF AT
SQUARE ONE*

PARK LOUNGE THE PLACE TO BE SEEN



This August, we are excited to announce the reopening of Park Lounge, the city's finest destination by Park Hyatt Saigon.

Discover a luxurious and intimate residential space filled with treasured antiques and artefacts that play host to signature food and beverage experiences. Amongst the highlights are signature pieces of furniture from France, sparkling wall sconces from Germany and the new artworks that adorn our walls.

Our masters of food and beverages have searched the world to bring you the finest products from the most-renowned brands. Our new signature experiences include a premium champagne collection, fresh tea infusions and special health-focused menus. Moreover, guests can also experience the exquisite Royal Flower Garden tapestry by international creative artist and fashion designer, Mai Lam or Park Hyatt Saigon's exclusive coffee blends, offers the truly tactile pleasures from chocolate, hazelnut, and sweet liquorice flavours by Robusta Fine Cultivated in Buon Ma Thuot.

A new standard of luxury awaits and guarantees truly memorable experiences for you throughout the day. Come and visit us this month!



TRADITIONAL FLAVOURS WRAPPED IN JOY

This Mid-Autumn festival, tradition meets modernity as Park Hyatt Saigon presents a special mooncake edition delivered in a luxurious leather-like box. Our mooncakes come with four traditional flavours: White lotus seeds, Mung bean, Green tea lotus seeds and Japanese bamboo charcoal.

There are three types of product for your selection:

- Traditional box with four cakes, available at VND 1,500,000 per box
- Premium box with four cakes and one box of special green tea from Thái Nguyên, available at VND 2,500,000 per box
- Deluxe box with four cakes, one box of special green tea from Thái Nguyên and one bottle of Late Harvest dessert wine, available at VND 3,250,000 per box

From 1 August, you can purchase the mooncake boxes at The Pastry Boutique. Later in August, the boxes will be displayed at Park Lounge for retail purchase. For orders of 50 boxes or more, you can choose to swap these flavours with Chicken mix or Black sesame, obtain a 20% discount and also receive our complimentary delivery service within Ho Chi Minh City.

For information, please contact thienhuong.bui@hyatt.com or +84 28 3824 1234.

BOTTLE PACKAGES

For information, please contact giacomo.maroccia@hyatt.com

MALTYLICIOUS

GLENMORANGIE THE ORIGINAL
CHOCOLATE TRUFFLES
FREE MIXERS
2,600,000 VND



LONDON CALLING

BULLDOG GIN
TROPICAL FRUIT ON ICE
FREE MIXERS
2,300,000 VND

ALMA DE CUBA

HAVANA RUM 3Y
STRAWBERRIES & LYCHEE
FREE MIXERS
1,900,000 VND

ABSOLUTELY

ABSOLUT VODKA
TROPICAL FRUIT ON ICE
FREE MIXERS
1,900,000 VND

All prices are subject to 5% service charge and then 10% VAT.





OPERA RESTAURANT PRESENTS ITS FIRST INTERNATIONAL SEAFOOD BUFFET

Acknowledging the ever-evolving demands of the sophisticated modern dining scene, Park Hyatt Saigon is honoured to take the lead in bringing premium seafood fare to a new level while remaining true to our commitment to renowned world-class service. For the first time ever, Opera restaurant proudly presents an international seafood dinner buffet, introducing a sumptuous selection of the best local and imported seafood from Japan, Europe and Canada.

With an unparalleled commitment to maintaining world-class quality, the seafood buffet at Opera introduces a bountiful feast boasting the freshest selection of local and imported seafood, including limitless imported lobsters, three types of oyster,

and snow crabs with traditional condiments. Guests can also savour our famous homemade Seafood Opera pizza, served piping hot at your table. At our grill corner, guests can choose from six types of market-style displayed seafood that is cooked a la minute to your liking.

Diners will discover signature items from the raw bar, including whole fish sashimi and Tasmanian ocean trout. Aside from the buffet counter, our table-side trolley service is a lively and playful delight, where exciting dishes are prepared right in front of your eyes.

Among the must-try items are our seafood paëlla and Pastry Chef Frédéric Guinot's famous baked Alaska flambé served at your table. For the finale, surprise your taste buds with our homemade choux drizzled with hot sauce made from Marou chocolate, and served with our acclaimed selection of hand-churned homemade ice cream.

The buffet is served every Friday from 6 pm to 10 pm and priced at VND 1,599,000 per person – including soft drinks.

Guests may upgrade to an exclusive drink package including Bisol Belstar Prosecco DOC Brut, house wines and cocktails for VND 300,000 per person.

*All prices are subject to 5% service charge and then 10% VAT.

THE FEAST FOR THE EYES

Park Hyatt Saigon invites you to the most anticipated dining event of the summer — Le Petit Chef. For the first time in Vietnam, this entirely innovative two-hour dining concept will bring visual mapping to the diner's table, using cutting-edge 3D visual technology and effective storytelling to present the story of a small animated chef who is projected onto diners' plates and proceeds to cook the food on the plates in front of the diners' eyes.

This five-course menu show enables you to experience a unique culinary journey across the regions visited by the legendary traveller on the silk route. Prepare yourself to be delightfully immersed into a continuous 3D-projected tale paired with sophisticated themed music, table patterns, props and decorations along each chapter of the story.

Le Petit Chef – Marco Polo edition will take up a three-month residency in the Kitchen Room of our acclaimed Square One restaurant. There will be two dinner shows each day from Monday through Sunday. Guests can choose from ticket packages including the Business Class five-course menu at \$100 per person, or upgrade to First Class for the premium five-course menu version for an additional \$50 per person. Welcome drinks are included and all other beverages will be sold à la carte. Stay tuned for this glamorous event!

* All prices are subject to 5% service charge and then 10% VAT.

Dining Promotions

- **Opera:** Enjoy Sweet Moments with any signature coffee, tea or chocolate drink and pair with a single portion of cake from The Pastry Boutique. Available from 10:30 am to 5 pm everyday.
- **Square One:** From 12 noon to 2:30 pm Monday to Friday every week, select a French or a Vietnamese Chef's Special option and have it individually or enjoy as an additional course to our a la carte menu.
- **2 Lam Son:** Enjoy 50% discount on all drinks and food from 5 pm to 8 pm everyday, excluding bottles.



XUAN
— SPA —

PAMPER YOURSELF
WITH
30%*
DISCOUNT
FOR ANY TREATMENT

From Monday to Thursday
10 am to 4 pm

* Mention this advertisement at Xuan Spa to redeem this offer.

Gift Certificates for August

- **Sweet Moments** with a signature chocolate or coffee and a portion of The Pastry Boutique cake. From VND 255,000*.
- **Saturday Brunch** with our Vietnamese and French cuisine. From VND 1,400,000*.
- **Sunday Brunch** with authentic Italian flavours, roasted meats and delicious seafood. From VND 1,380,000*.
- **Business Lunch Set** with exquisite Italian cuisine. From VND 430,000*.

*Subject to 5% service charge and then 10% VAT.

*For purchasing, please contact thienhuong.bui@hyatt.com

Destination of the Month

IPA-NIMA



Handmade handbags and wallets from Ipa-Nima have attracted customers from all over the world. Come in limited numbers, their products are generally fun, colourful and original. For over 20 years, all of their materials are sourced from specialist suppliers to ensure the best quality.

Address: 90 Le Loi Street, Ben Thanh Ward, District 1

Event of the Year



Passion Week
23 – 26 October, 2019
STAY TUNED

Shopping Guide

LUXURY LIFESTYLE FROM THE PARK



Bring a touch of refined luxury home with you as Park Hyatt Saigon's exclusive collection of premium amenities is now available for purchase. Shop our latest home collection for hotel bedding, linens and stylish lacquer decors. Moreover, discover bespoke comforts with other high-quality amenities including goose feather and down pillows, white Egyptian cotton towels, cotton bathrobes and many more.

For further information, please contact businesscenter.saiph@hyatt.com

Culinary Highlight

A CULINARY MILESTONE TO REMEMBER

For the first time ever, Park Hyatt Saigon successfully held The Good Taste Series to highlight our focus on excellence and creativity in food and beverage. Launched by Hyatt in 2014 in the United States, this prestigious competition is to cultivate and celebrate emerging culinary talents, their cultures, diversity and creativity through food.

The final competition took place on 16 July with six finalists competing in voting rounds to determine this year's winner. In this final event, each chef prepared two dishes – one cold and one hot – with ingredients from the Black Box, which were chosen beforehand and must be included in each dish. "The past two weeks have been one of the most memorable milestones in my career. It was a great honour to learn from the best culinary talents of Park Hyatt Saigon while having the freedom to express my passion and techniques through each dish." – Ms. Nguyen Thi Truc Linh, The Good Taste Series 2019 Winner.

