

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

OCTOBER 2019

Passion Week

23 - 26 OCTOBER, 2019

#PassionWeekSaigon

JOIN US IN CELEBRATING ART AND CUISINE WITH A WHOLE WEEK
FULL OF BEAUTY, INSPIRATION AND GASTRONOMY.



02

*AN EVENING WELL-SPENT
AT PARK LOUNGE*



04

*A MEMORABLE
WEDDING ANNIVERSARY*

BOTTLE PACKAGES AT 2 LAM SON



MALTYLICIOUS

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

ALMA DE CUBA

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

LONDON CALLING

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



AN ARTISTIC EVENING TO LONG FOR



With the bright colour palette of white and ivory featuring crystal chandeliers shining and reflecting sunlight from high windows, Park Lounge will make guests feel comfortable and peaceful, whether you are enjoying your personal time or having a cup of tea with friends in Saigon. Not only ideal for social and business gatherings, Park Lounge is also an elegant nightlife destination with sophisticated live entertainment during evening hours and a brand-new series of bespoke evening experiences for those who wish to spend their night in style.

Guests can indulge in a luxurious selection of 6, 12 or 24 canapés in the intimate ambiance of Park Lounge, with some of the best savoury and sweet items of French and Vietnamese cuisines. Dating back to the late 18th century, this delightful finger

food earned its name from its physical nature: toppings "sit" on top of the bread. Sit back and enjoy this pleasant experience with your loved ones at one of the few destinations in town that can do canapés justice.

As you settle in and bask in the delightful live performances by our talented in-house duo, The Loungers, pianist Artem and singer Olha, take a sip of the evening cocktails inspired by our premium tea collection of exotic flavours and aromas. This collection introduces a unique signature range of tea-infused cocktails, such as 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, or Chamomile Ramos Fizz, whose floral aromas match the delicacy of the cream and the citrus essence.

*All prices are subject to 5% service charge and then 10% VAT. Please contact thienhuong.bui@hyatt.com for booking.

SUMPTUOUS FEASTS AWAIT AT OPERA



Opera, the authentic trattoria-style Italian restaurant, is Park Hyatt Saigon's dining room that offers a total sensory experience with a show kitchen that is sure to stimulate all five senses. With its distinct dining areas, Opera welcomes guests into a warm, bright and contemporary Italian setting with world-class service. When it comes to Opera's unparalleled commitment to excellence, its seafood buffet every Friday and weekly Sunday Brunch are the most distinct experiences at one of the finest Italian destinations in town.

Introducing a bountiful feast boasting of the freshest selection of local and imported seafood, including limitless imported lobster, three types of oyster, and snow crabs with traditional condiments, the Friday seafood buffet seduces seafood lovers

with its famous homemade Seafood Opera pizza, served piping hot to the diners' tables. At the grill bar, guests can choose from six types of market-style displayed seafood that is cooked a la minute to their liking.

Diners will discover signature items from the raw bar, including whole fish sashimi and Tasmanian ocean trout. 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.

For those who long for a relaxing Sunday by waking up a little late, end your weekend in Italian flavours of Opera's Sunday Brunch. Indulge in

authentic Italian flavours of delicious seafood dishes, pasta, roasted meats and delightful desserts plus free flow of ice-cold Veuve Clicquot Yellow Label Brut champagne with three packages to choose from:

- La Domenica Chic VND 2,090,000 per person - including Veuve Clicquot Yellow Label Brut champagne, house wines, cocktails, soft drinks, coffee and tea
- Il Pranzo Italiano VND 1,580,000 per person - including Bisol Belstar Prosecco DOC Brut, house wines, cocktails, soft drinks, coffee and tea
- Sapori a Tavola VND 1,380,000 per person - including soft drinks, coffee and tea

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

Passion Week

23 - 26 OCTOBER, 2019



From 23 to 26 October 2019, Passion Week 2019 is back with exciting master classes conducted by internationally acclaimed artists, as well as exclusive dining experiences catered by current Michelin-star chefs. Let's explore who they are and what you can expect from Passion Week second edition — one of the most anticipated events of the year.

WORLD-CLASS MASTER CLASSES

The event will host exclusive workshops in which participants can gain insights into the remarkable skills and knowledge of internationally prominent masters in art, food and wine. The master classes include:

- Floral Design: Alfie Lin, Floral Design Director of CN Flower from Taipei
- Photography: Réhahn, Photographer from Hoi An
- Chocolate: James Le Compte and Carl Schweizer from To'ak Chocolate in Ecuador
- Wine: Aurore Devillard, Owner of Domaines Devillard in Burgundy
- Mixology: Shingo Gokan, Celebrity Mixologist from Tokyo
- How to Build Your Art Collection: Francis Belin, Christie's President Asia Pacific
- Vintage Watches: Alexandre Bigler, Christie's Vice President and Head of Watches Asia Pacific

For the full event calendar, please scan the QR code

For ticket sales, please call +84 28 3520 2342 or passionweek.saiph@hyatt.com



Culinary Experiences with Michelin-star Chefs

This year, Passion Week introduces four lunches and four gala wine dinners, all created and catered by Michelin-star chefs. Every night, guests are invited to a cocktail reception where they will get to know the distinguished chefs, watch them create exquisite dishes through an open kitchen and share memorable stories with them during the dinner.

• Chef **JUN LEE** * - One Michelin-star Chef
Lunch and dinner on 23 October 2019, limited seats only
After working in the United States at different Michelin-star restaurants, Chef Jun Lee returned to Seoul and opened his own restaurant SOIGNÉ in 2015, which has held one Michelin star since 2016. Chef Jun Lee's cooking style also reflects his vast international experiences by infusing French, Italian and American techniques and flavours into the structure of Korean cuisine.

• Chef **RYOHEI KAWASAKI** * - One Michelin-star Chef
Lunch and dinner on 24 October 2019, limited seats only
Michelin-starred Ryohei Kawasaki is a Japanese chef based in Paris whose cuisine is interpreted as Japanese-French fusion. He opened his first restaurant, Noborimachi Saryo, in Hiroshima, introducing locals to the secrets of French food. A few years later, he decided to test himself with a restaurant in Montmartre, ready to face the demanding diners of Paris. His dishes are highly minimal but don't compromise on flavour.

• Chef **GAETANO TROVATO** ** - Two Michelin-star Chef
Lunch and dinner on 25 October 2019, limited seats only
Chef Gaetano Trovato is the chef and owner of Arnolfo Restaurant in Tuscany. At age 26, he was awarded the first of two Michelin stars. During his tenure, both Gaetano and Arnolfo Restaurant received numerous awards, including three Luigi Veronelli stars, Gambero Rosso Emerging Chef, Outstanding Chef from L'Espresso Guide and three forks in the Gambero Rosso guide.

• Chef **JACOB JAN** *** - Three Michelin-star Chef
Lunch and dinner on 26 October 2019, limited seats only
Born in Austria, Chef Jacob Jan held positions at exclusive restaurants in Germany, England and Belgium before opening his own restaurant De Leest in Vaassen in 2002. The restaurant received its third Michelin star in 2014. From his extensive international experiences, Chef Jacob Jan has acquired knowledge of the best cooking techniques and exotic flavours all over the world to create cosmopolitan and creative dishes.

DIAMOND PARTNER



GOLD PARTNERS



PREMIUM PARTNERS



AUCTION PARTNER



Dining Promotions

- **Opera:** Indulge in a buffet of complimentary Italian snacks and bites with every order of wine or cocktail from 6 pm to 8 pm every Thursday.
- **Square One:** From 12 noon to 2:30 pm Monday to Friday every week, select a French or a Vietnamese Chef's Special dish.
- **2 Lam Son:** Enjoy complimentary limitless gin and tonic's selection from Boodles London Dry and Four Pillars Gin for ladies from 9 pm to 11 pm every Wednesday.



Gift Certificates for October

- **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

BEN THANH ART & FRAME



Founded in 1999, the gallery has become one of the best contemporary art destinations in the city, introducing high quality frames and paintings by upcoming Vietnamese artists. Since 2003, it has held commercial art auctions every year to raise funds for the Operation Smile Foundation.

Address: 7 Nguyen Thiep Street, District 1.

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 exclusive hotel bedding, linens and stylish lacquer decor. 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



WEDDING ANNIVERSARY AT THE PARK

After love comes marriage, after marriage comes a lifetime of treasured memories. Why not celebrate your marriage adventure in an intimate and romantic atmosphere?

Mark this special wedding anniversary of yours in our elegant Pool House with bright views to the outdoor pool and lush green garden. Included are a Western set menu that will delight your guests' palate, free-flow alcoholic drink package in 2 hours, a luxury gallery table for decoration and one night stay in our Park Room with breakfast for you and your other half.

Price starts from VND 1,650,000 per guest for 50 guests or more, subject to 5% service charge and then 10% VAT.

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



Le Petit Chef is a remarkable culinary experience, 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.

Le Petit Chef – Marco Polo edition will take place in the Kitchen Room of our acclaimed Square One restaurant. From Wednesday to Sunday there will be one show for lunch and two shows for dinner.

On Monday and Tuesday there will be no show. Guests can choose from ticket packages including the Business Class five-course menu at VND 2,300,000 per person, or upgrade to First Class for the premium five-course menu version for an additional VND 1,150,000 per person. A welcome drink is included and wine pairing packages are also available.

All prices are subject to 5% service charge and then 10% VAT. Kids below 8 years of age are not encouraged to attend.