THE SEASONED TRAVELLER

OCTOBER







02

A CELEBRATION TO REMEMBER

WOMEN OF EXCELLENCE

04

BEST HOTELS IN SOUTHEAST ASIA

OCTOBER GIFT OF SELF-CARE

Beauty is about enhancing what you have. Let yourself shine through.

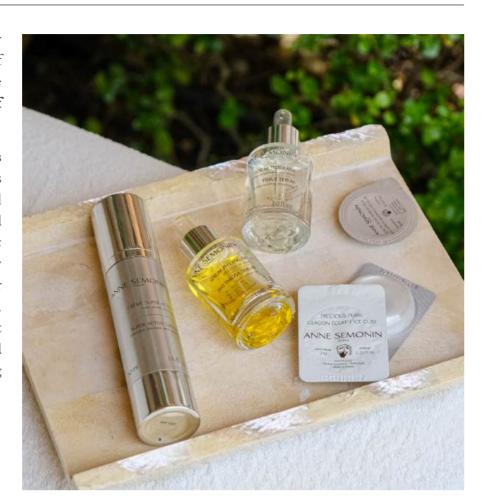
Janelle Monae

At Xuan Spa, we honour women and their authentic beauty by understanding what it takes for them to truly shine. In celebration of Vietnamese Women's Day, our October special offer is an ultimate pampering gift for our dearest women, helping unlock a new level of skincare journey.

Immerse yourself in rejuvenation with our Anne Semonin Precious Pearl Ultra Lift. Our advanced facial is designed to combat the signs of aging, leaving your skin smoother, firmer, and glowing with youthful radiance. Our spa therapist will begin with a refreshing cleanse and exfoliation to prepare your skin for rejuvenation, followed by a therapeutic massage to firm and lift the skin, pampering it for the exclusive Energy Drainage Technique using the Intensive Complex set tailored to your specific skin needs. While the Firm & Lift Peel Off Mask works its magic, you will enjoy a soothing massage for your hands, feet, or scalp for utmost relaxation. The experience culminates with applying the **Precious Pearl** Ice Cubes Serum, paired with Anne Semonin's pioneering anti-aging products, leaving you in awe of your newly rejuvenated appearance.

Price is at VND 8,320,000 / 90-minute session, subject to service charge then VAT.

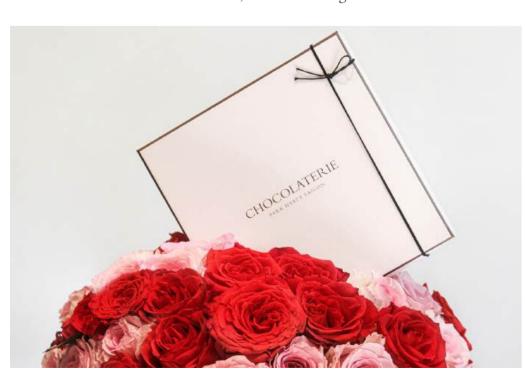
(L) +84 9 6474 5481 Spa.saiph@hyatt.com



THE SWEETNESS OF LOVE **BY CHOCOLATERIE**

No gift box is complete without a sweet treat. Whether you are planning to send her a love letter or a fabulous bouquet, crown your Women's Day gift with our **Chocolaterie collection**, the perfect companion that offers layers of indulgence to light up her smile.

Refined taste, unexpected combinations and tempting textures make each chocolate creation a sensory pleasure. Beloved classics, in the hands of Pastry Chef Gilles Delaloy, are transformed into nine compelling flavours to fit any delicate palate. For those who enjoy a crunchy kick, our chocolate bars and nutty rochers deliver irresistible satisfaction. And for a playful touch, our adorable marshmallow bears add a soft, whimsical delight to the assortment.



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CLUB ON THE PARK AN INVITATION TO A COMPLETE **WELLNESS JOURNEY**

What better way to honour the women who inspire us than by gifting them a thoughtful gift of health, relaxation and indulgence?

Show her how much she means to you with an exclusive Club on The Park membership at Park Hyatt Saigon. Her club has restaurants, lounges and bars in which she receives exclusive benefits, the pool and garden are hers to roam freely and the spa is where she can listen to her body and calm her mind.

With a membership, your loved ones will enjoy:

- Access to the outdoor swimming pool, whirlpool and the modern, fully equipped fitness centre
- Access to all hotel services discounts
- Up to two complimentary nights
- Up to 12 complimentary massages per year
- Complimentary laundry service for all sports and swim clothes

Price starts from VND 9,600,000 per guest per month. subject to service charge then VAT.

*Terms and Conditions apply \$\&\ +84 9 6474 5481 \omega \text{spa.saiph@hyatt.com}

WOMEN OF EXCELLENCE

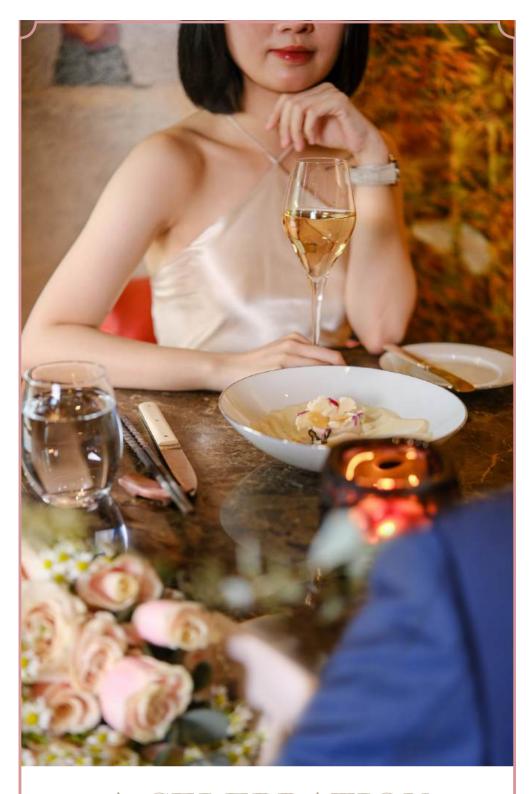
"Xin Chào! Welcome to Park Hyatt Saigon."

From the moment guests step into the lobby, they are instantly greeted by the warm and welcoming smile of Ms Tran Thu Hang. As our Assistant Guest Experience Manager, Ms Hang is a true ambassador of hospitality, sparking magic in every interaction she has with our guests.

Curiosity and a genuine desire to connect with others are what first drew Ms Hang to the world of hospitality. She finds fulfillment in making meaningful differences in people's lives. Whether it is through a heartfelt conversation or a small gesture—like surprising a guest with their favorite fruit—she thrives on making a positive impact. There is nothing more rewarding than putting a smile on someone's face. Whether it is fulfilling a special request or resolving an issue, hearing 'You made my day!' or 'You made my life easier!' is worth all the effort.' – shares Ms. Hang.

With over eight years of dedication, Ms Hang's connection to our hotel began with an unexpected opportunity, but she knew instantly that this was where she wanted to grow. For Ms Hang, Park Hyatt Saigon embodies a working culture that is caring, collaborative, and, most importantly, fun. It is this sense of camaraderie that brings her the most joy, especially after a long, challenging day. "Professionally, I wanted to be somewhere that offered the highest level of service. Personally, it had to be a place where we can truly 'have fun at all costs.' Eight years later, I can say I made the right choice."

This Women's Day, join us to celebrate the dedication, warmth, and countless connections that Ms Hang and our women associates have cultivated throughout their inspiring journey at Park Hyatt Saigon.



A CELEBRATION FOR HER AT SQUARE ONE

Designed to honour her in the most beautiful way, our celebration package offers guests with all they need for an unforgettable dining experience at Square One.

Food and Beverage: Start with a sparkling moment - a glass of Bouvet-Ladubay Cuvée Saphir Brut then indulge her senses with a choice between two exquisite culinary journeys: the refined artistry of French cuisine or the vibrant flavours of Vietnamese specialties, each created by our masterful chefs, Arnaud Schuttrumpf and Ninh Le Trung Hau. And to crown the occasion, delight in a bespoke celebration cake by Pastry Chef Gilles Delaloy.

Decoration: Let our artfully arranged flowers dress up your Women's Day dining table. Lighting candles are also there to add a sense of warmth and elegance to the ambiance.

Gifts: Adorn the special day with a bouquet that blooms like her smile and leave with a sweet memory in hand - our handcrafted artisanal chocolate from Chocolaterie, a sweet memento of a day wellspent. And to ensure every smile is remembered, let our team be your photographer to picture all of your best moments together.

> *Price starts from VND 1,900,000 / guest subject to service charge then VAT.

(+84 28 3520 2359

squareone.saiph@hyatt.com

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WRAP UP AN EPICYEAR ATTHE PARK

This year-end, treat your team to a celebration that captures every victory, and every moment of joy.

Our comprehensive package includes:

Price starts from VND 1,970,000 per guest, subject to service charge then VAT

* This package is applied for a minimum of 50 guests and above.

CONDÉ NAST TRAVELER'S 2024 READERS' CHOICE AWARDS

Park Hyatt Saigon is proud to announce its recognition as one of the top five hotels in Southeast Asia in the esteemed Condé Nast Traveler Readers' Choice Awards 2024. Representing Vietnam to earn a place on this distinguished list, Park Hyatt Saigon furthers strengthen our position as a pioneer in luxury hospitality.

'We are incredibly grateful to all the readers and travellers who voted for Park Hyatt Saigon.' - shares Frédéric Boulin, General Manager of Park Hyatt Saigon. 'This recognition is a true testament to our team's unwavering efforts to crafting enriching, personalized experiences for every guest. Your continued support is invaluable, and we are more committed than ever to becoming Asia's ultimate destination for luxury and comfort.'

Since 1987, Condé Nast Traveler has been the most discerning, up-to-theminute voice in all things travel, offering both inspiration and vital intel. The Readers' Choice Awards, with their unparalleled legacy as the travel industry's longest-running and most prestigious accolades, remain the ultimate symbol and acknowledgment of excellence within the travel sector.

LUCA CARNE D'AUTORE EXPERIENCE AT OPERA

At Opera, we invite you to experience the extraordinary with our new concept: Luca Carne D'autore, where the spotlight shines on the unparalleled Icon XB Wagyu. Sourced from cattle raised with meticulous care, Icon XB Wagyu is revered for its sweet caramel aroma with delicate tenderness and rich, lasting marbling juiciness. Experience the finest cuts through a trio of masterfully crafted dishes by Chef Luca Cappellato.

Carpaccio e fegato d'oca opens the journey, where paper-thin slices of rib-eye **cap MBS 6-7** are artfully laid on the plate. The beef's rich, buttery texture pairs harmoniously with silky foie gras terrine, while chanterelle mushroom ragout adds an earthy depth. Crispy potato finishes the dish, providing the perfect crunch to balance the velvety softness of the beef.

The second creation named **Del prete al pepe rosa**, a stunning showcase of oyster blade MBS 4-5. Charcoal grilled until achieving the perfect balance of smokiness and juiciness and beautified with Phu Quoc pink pepper and cognac sauce, this is beef at its most sophisticated.

The highlight of this menu is found in **Costata e funghi di montagna**. Here, the cube roll MBS 6-7 - one of the most sought-after cuts of beef - is seared over oak charcoal to lock in its robust flavour. This dish is a celebration of the earthy, comforting flavors of the mountains - chanterelle mushrooms, thymescented beef gravy, and a luscious cheese fondue that complements the beef's intense richness.





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