

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

SEPTEMBER 2024

MID-AUTUMN FESTIVAL WITH EMERALD WALTZ



02

*LES PLATS
DU JOUR*



*YOUR ULTIMATE
SKINCARE RITUAL*

04

*SAIGON - THE CITY OF
ARTS AND HISTORY*

LES PLATS DU JOUR



Sharing a deep appreciation for nature's abundance, **French and Vietnamese cuisine** form a cross-cultural dialogue, with the refined Western culinary techniques and the Eastern principle of incorporating the five taste elements enriching one another to create a unique culinary concept.

At Square One, **Chef Arnaud Schuttrumpf and Chef Ninh Lê Trung Hau** bring this beautiful convergence to life with our **Les Plats Du Jours lunch**. Each week, the menu rotates, offering two or three courses that showcase **Chefs' seasonal picks**. Indulge in the sophisticated creativity of French cuisine with dishes like Parisian-style gnocchi, roasted chicken with 'Pomme Anna' and flank steak with Vichy-style carrots. At the same time, delight in the freshness and balance of Vietnamese cuisine with delicacies such as stew beef shank, sweet and sour pork loin, and chicken ragout.

Exclusively at Square One, Monday to Friday, 11:30 am to 2:30 pm.

Price is at VND **680,000** / 2-course menu, VND **880,000** / 3-course menu.

All prices are subject to service charge then VAT.

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EMERALD WALTZ - A MEMORY FROM OUR CHILDHOOD

Mid-Autumn Festival is Tết of Childhood. At The Park, we believe the greatest gift is the one that stirs the deepest emotions within us. Enchanted with the opulent sheen of emerald, our Mooncake Collection 2024 echoes the cherished childhood memories through the nostalgic ballet of dragonfly.

Emerald Waltz collection introduces **four exquisite mooncake flavours**: Taro, coconut milk and macadamias, Seafood and Scallops in XO sauce, Herbal chicken stew with Sichuan black pepper, Strawberry jam with ruby guava (vegetarian).

- Premium Box includes 4 cakes: VND **1,500,000** / box
- Deluxe Box includes 4 cakes, 2 boxes of Dammann Frères tea (Carcadet Fragola and Mélange Anglais): VND **2,050,000** / box
- Imperial Box includes 4 cakes, 2 boxes of Dammann Frères tea (L'Oriental and Aux 7 Parfums), 1 bottle of Hennessy Very Special Cognac: VND **6,050,000** / box

All prices are subject to service charge then VAT.

For bulk purchase, please contact:

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sales.saiph@hyatt.com



OPERA'S À LA CARTE MENU BY CHEF LUCA CAPPELLATO

A frequent traveler to the vibrant land of Vietnam, Chef Luca has furthered all inspirations gathered during his journeys into Italian fusion dishes that speaks to the love of locals. Be introduced to **Opera's new à la carte menu**, a storybook of flavours courtesy of **Luca Cappellato**.

Polpo Arrostitciato: A bold creation that brings together the best of land and sea. Char-grilled Australian octopus sitting atop a smoky romesco sauce, finished with the sweetness of bell pepper and a handful of fresh arugula.

Cavatelli Alla Norma: Homemade potato cavatelli, coated in a velvety tomato sauce with crispy bits of fried eggplant and a dollop of creamy stracciatella cheese to bring a luscious finish.

Bottoni Al Granchio Blue: Little pockets of joy that explode with the succulent taste of blue crab and creamy mascarpone, then garnished with a sprinkle of chives and a zesty squeeze of lemon.

Scampi Alla Griglia: A flame-kissed Mediterranean seafood classic. Juicy Scottish langoustines are citrus-dressed and infused with the mellow sweetness of garlic confit and the freshness of parsley.

Costata Di Manzo: A crowd-favourite black angus bone-in rib-eye cooked to perfection. Placed on a bed of rosemary and moisten with a drizzle of virgin olive oil, the steak boasts a savoury crust and tender, juicy interior.

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YOUR ULTIMATE SKINCARE RITUAL

Unlock a new level of skincare luxury with our **Anne Semonin Precious Pearl Ultra Lift** treatment and treat yourself to an enhanced pampering experience with our **September special offer**. Over 90 minutes, indulge in a rejuvenating experience that delivers immediate, visible results. Our advanced facial is designed to combat the signs of aging, leaving your skin smoother, firmer, and glowing with youthful radiance.



The star of this treatment features the powerful combination of cryotherapy and advanced ingredients rich in amino acids, paired with Anne Semonin's exclusive **Energy Drainage Technique**. 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.

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ART & AFTERNOON TEA AT THE PARK

At Park Hyatt Saigon, the **intertwined stories of French and Vietnamese culture** are integrated into arts. From a private art museum visit to an indulgent afternoon tea at Park Lounge, immersive cultural experiences offer an enriched guest experience for jet setters.

Aiming to celebrate, educate and preserve beautiful masterpieces of Vietnam, **Quang San Art Museum** welcomes guests in to study and enjoy more than 1,000 artworks that are also great documents of Vietnam's long colonial history and culture. Artworks are on display in an area of 2,000 m2 and arranged as per the flow of Vietnamese painting history from the first-generation artists of Indochina School of Fine Arts to the resistance war, the Doi Moi (Renewal) and the contemporary period.

Following the tour, guests are invited to indulge in **the French art of afternoon tea at Park Lounge** where our **Executive Chef Martin Robl** transforms the artistic Rococo inspirations from Versailles into delightful miniature delicacies, turning your quality time with loved ones into an artful experience.

Experiences included:

- Private luxury transportation
- Selection of beverages
- A private tour with art specialist
- Royal afternoon tea at Park Lounge

Price is at VND **5,700,000** for two guests, subject to service charge then VAT.



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ECHOES THE HISTORY OF SAIGON

As National Independence Day approaches, it offers a retrospective lens through Saigon's complex history, a landmark city that witnessed an extraordinary transformation from a battleground to a vibrant cultural hub. Join us on a **half-day tour** that traces the threads of **Saigon's storied past**.

Our journey begins with a visit to the **shrine outside the US Consulate**, a poignant symbol of a time when Saigon stood under the shadow of American occupation. The solemnity of this site is matched by our next stop—the **former CIA building**—where the remnants of helicopter evacuations from 1975 serves as a tactile connection to the city's riveting history. From there, we delve into one of Saigon's lesser-known but no less intriguing stories: the **'Weapon Bunkers of the Saigon Commandos'**, where an arsenal of trap doors, bazookas, guns, and grenades was concealed in preparation for the Tet Offensive of 1968. These hidden chambers, undetected by South Vietnam's army, tell a tale of resilience and covert resistance.

Our next stop is the **Thich Quang Duc monument**, a site that commemorates the Buddhist monk who set himself ablaze in 1963 as a protest against religious persecution. The monument, inaugurated in 2010, features a striking bas-relief of the monk enveloped in flames, a powerful reminder of the sacrifices made in the name of freedom. For a culinary interlude, we retreat to **Propaganda** near the Independence Palace. Within its quirky interior inspired by Vietnamese propaganda, here, the traditional flavours are given a modern twist, making for a dining experience as rich in history as it is in taste.

After lunch, drive to the **former residence of the US Ambassador to South Vietnam** in the early 1960s, Mr Henry C. Lodge Jr., a key figure in supporting the overthrow of the South Vietnamese Government. Enjoy a cold drink while watching a 10-minute documentary film about the old Saigon, followed by exclusive access to a secret weapons chamber used by the Viet Cong. As the captivating tales of Saigon's storied past immerse you, enjoy the rest of the day in the calm embrace of your refined home away from home.

Experiences included:

- Private Transportation
- Selection of Snacks and Beverages
- English-speaking Guide
- Entry fees

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Price is at VND **11,900,000** for two guests, subject to service charge then VAT.



PARK HYATT SAIGON™

BEYOND CURATED EXPERIENCES.

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

