

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

APRIL 2024



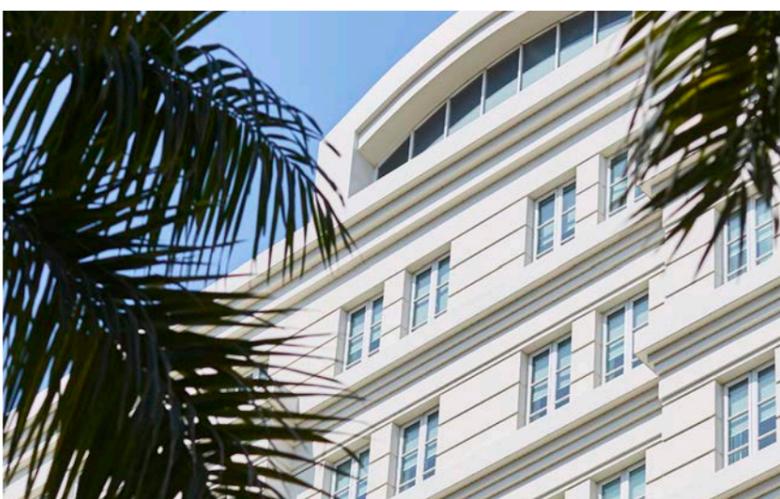
**IN THE SPOTLIGHT -
CHEF ARNAUD SCHUTTRUMPF**



02

MOMENTS OF LIFE

*THE ART OF
FRENCH PATISSERIE*



03

*A JOURNEY
THROUGH HISTORY*

MOMENTS OF LIFE THE 'FIRST MILESTONE' AT THE PARK



There is always something extra momentous about the 'firsts' among all special occasions at Park Hyatt Saigon. From your first dream wedding to the moment your little angel turns one – each of these **significant moments** is worth celebrating the most beautifully.

Capture the joy of your baby's first Birthday at The Park and let this milestone be etched on your memories for years to come. Entrust our talented Event Specialists to transform the dream birthday party for your little one into a reality, complete with a tantalising selection of culinary delights, personalised themes and creative decorations that will enchant your intimate family gatherings.

Your Moments of Life - First Birthday package includes:

- Your choice of a seven-course menu
- Your choice of creative decorative themes
- Two hours of free flow non-alcoholic drinks
- Flexible set-up time (*)
- Audio visual system & LCD projector with screen

Price starts from VND 1,950,000 / guest, subject to service charge then VAT.

(*) Terms and conditions apply.

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*Arnaud
Schuttrumpf*

**BRINGING THE
MICHELIN EXPERIENCE
TO SQUARE ONE**

Park Hyatt Saigon announces the appointment of **Arnaud Schuttrumpf** as **Square One French Kitchen's Chef de Cuisine**. With an illustrious culinary journey that spans continents, Chef Arnaud brings a wealth of experience, a unique blend of traditional French techniques and avant-garde innovation to the renowned restaurant.

Captivated by the sights, sounds, and scents of cooking from a young age, Arnaud plunged into the professional culinary world by mastering his foundational techniques at **Michelin-starred restaurants** around France, which would later serve as the bedrock of his culinary repertoire. Working alongside esteemed culinary luminaries at Pur - Park Hyatt Paris Vendôme (1-star Michelin), Alexandre - Michel KAYSER (2-star Michelin), Le Relais de la Poste (1-star Michelin), and Le 1741 (1-star Michelin), Arnaud honed his skills and refined his palate, pushing the boundaries of his creativity while remaining grounded in the timeless traditions of French cuisine.

Driven by an insatiable curiosity and a desire to explore the vast tapestry of global cuisine, Arnaud then embarked on a **journey across countries and cultures**, from Italy to Spain, the Netherlands and the Caribbean. Each destination left an indelible mark and expanded his culinary horizons. Rooted in the **simplicity of respecting ingredients**, Arnaud's cooking philosophy revolves around **letting flavours shine** and curating a dining experience that **brings people together, sparks joy, and creates memories that last a lifetime**.

'Kitchen is a culinary laboratory where inspiration and collaboration intertwine. As Vietnam becomes the kitchen of the world, it fuels my determination to take on a new challenge at the acclaimed Square One. I carried with me the lessons of **boundless possibilities** and **unwavering commitment to quality craftsmanship** to deliver a Michelin-worthy dining experience that celebrates the magic of flavours.' – shares Chef Arnaud Schuttrumpf.



A JOURNEY THROUGH THE HISTORY OF OUR FRENCH MANSION

A mélange of historical influences, Park Hyatt Saigon was born with an inherent gift of colonial roots. Despite **first opening its doors to guests in 2005**, Park Hyatt Saigon **history dates back to 1950** when it was first built as The Brink Hotel, where the US military Generals and Officers stayed during the Vietnam War. Among its best-known guests was **Adrian Cronauer**, a popular radio DJ for the US military, made famous by the movie **'Good Morning Vietnam!'**. His daily radio transmissions were also broadcast from this very site.

The location, both past and present, is one of the best in the city **surrounded by the most famous landmarks**: Opera House, Central Post Office, Reunification Palace and Notre Dame Cathedral. Affectionately called **the French Mansion**, the building architecture pays homage to bygone eras, echoes the majesty of those historical beacons that dot the cityscape as enduring symbols of its heritage.

As time marches on, Park Hyatt Saigon remains steadfast in its dedication to providing unparalleled experiences to those it serves. Same as the passage of time, the longer the commitment, the deeper the value. Its legacy stands as a **benchmark for hospitality** that other hotels and industry professionals draw inspiration from.

Welcome to Park Hyatt Saigon – where the past meets the present, and every moment is infused with the warmth of home.

THE ART OF FRENCH PATISSERIE AT THE PASTRY BOUTIQUE

At **The Pastry Boutique**, behind every edible masterpiece is the cherished artistry of preserving special moments in time. Beyond the precise techniques of pastry making, the art of French patisserie embraces the rich tradition transcending generations, crafting timeless classics that captivate our taste buds and nurture our souls.

One might say that **the essence of French pastries** lies in the art of consideration. It is about the dedication of artisans who rise before the world awakens to prepare batches of **freshly baked pastries** to ensure a perfect start to your day, whether your craving calls for a classic croissant or a more indulgent treat like a Canelé or a Paris-Saigon. Every aspect, from **thoughtfully designed packaging** to the meticulous selection of **premium ingredients**, is handled with utmost care by Pastry Chef Gilles Delalay and his dedicated team. And at the heart of it all, the sumptuous cake becomes **the crowning glory of every cherished occasion**. From ready-to-eat slices of heaven to avant-garde creations such as the signature tiramisu, the decadent strawberry elderflower, or the tantalising yuzu fromage peanut, our artisanal pastry collection promises an unparalleled dessert experience, turning every ordinary moment into glimmers of bliss.

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SAIGON AFTER DARK: VESPA TOUR

In Vietnam's maze-like urban streets, motorbikes reign supreme as the **go-to mode of transportation**, the faithful companions of nearly everybody from all walks of life, age groups, and fashion sensibilities. If you are eager to dive into the heart of Saigon's essence, hop on the back of a **vintage Vespa** for an evening ride and experience the mesmerising chaos of Saigon's traffic.

This Saigon night tour is **part night excursion, part street food adventure**. Kick off the journey by enjoying drinks at Craft Beer Brewery, a Vespa-themed beer club where you can enjoy refreshing beverages while soaking in the city's pre-dinner buzz. As the night unfolds, indulge in the dual delights of a night excursion and a culinary escapade, **sampling authentic local dishes and drinks** at two local restaurants. Led by our seasoned drivers, **glide through the bustling streets and catch glimpses of Ho Chi Minh City's iconic landmarks**. Take a break at a Vietnamese-style coffee spot for some live music before wrapping up the evening at a lively music bar, where you can witness the spirited vibe of the new generation of Vietnamese unwind and flaunt their unique styles.

Join us for a memorable ride and share **the joy of Vietnamese nightlife** with friends. This Vespa tour offers free-flow drinks and a feast of delectable treats, ensuring you arrive with a hearty appetite for both adventure and flavours!

**Suggested departure time: 6:00 PM.*



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MORTLACH COCO LOLLYPOP

A pairing consists of the **sweet and creamy** taste of Park Lounge's coconut ice cream complemented by the **bold spicy, pungent flavour** of Mortlach whisky. This combination is surprisingly delicious because of how the two ingredients contrast with one another and echo each other's dominant flavour compounds. The creamy coconut ice cream will bring out the light-sweet aftertaste of Mortlach to make it a congruent pairing. **Mortlach Coco Lollypop** is a delicate pairing to reveal an irresistible multi-dimensional taste experience.

Price is at VND 640,000 / serving, subject to service charge then VAT.

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HAPPY HOUR

50% discount on beverages and snacks, excluding bottles
5 PM to 8 PM

XUAN SPA

30% OFF

From Monday to Friday
8 AM to 12 PM

PARK HYATT SAIGON™

**BEYOND CURATED EXPERIENCES,
ALWAYS AT YOUR SERVICE.**

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

