

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

NOVEMBER 2023



**MASTERS OF FOOD AND WINE –
A VOYAGE OF THE SENSES AND PASSION**



02

*XUAN SPA STRESS RELIEF
PACKAGE*

*LUXURY RETREAT
AT THE PARK*



03

*OPERA
SUNDAY BRUNCH*

ESCAPE TO SERENITY: XUAN SPA THANKSGIVING STRESS RELIEF PACKAGE

As a gateway to overall wellness and rituals inspired by **Vietnamese beauty and health traditions**, Xuan Spa is a haven of tranquility with its finest floral, botanical, and mineral resources from the peaceful **Mekong Delta**.

Experience the ultimate revitalisation of your inner energy with **Xuan Spa Stress Relief Package**. Let our skilled therapists start their healing session with your choice of **30-minute feet / back / head, neck & shoulder massage**, dissolving all tensions and pampering you with the comfort you have been longing for. The crown jewel of this package is the **Haute Couture facial experience**. Going beyond conventional practice, this **'made-to-measure'** skincare treatment emulsifies aromatic essences and trace elements to suit your skin's unique needs. The result? Visible transformation and an enchanting sense of well-being.

Price is at VND 5,050,000 / guest, subject to service charge then VAT.

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A GENTLE WELCOME TO THREE RENOWNED MASTERS

It is with great pleasure that we announce three significant additions to our team: Maël Monchauzou – French Chef de Cuisine at Square One, Gilles Delaloy – Pastry Chef and Alexandre Custeau – Beverage Manager in charge of 2 Lam Son.

Born in Monaco, **Maël Monchauzou's** profound passion for food and hospitality found its roots within the very heart of his home. Commencing his culinary odyssey at the tender age of 14, Maël has sharpened his skills through prominent roles in **Michelin-starred restaurants**, such as Le Louis XV (3 Michelin stars), and Joel Robuchon (2 Michelin stars). With a **strong background in French cuisine**, Chef Maël now stands as the driving force behind **Square One French Kitchen** to uphold the prestige of French haute cuisine and strengthen the position of Square One in the Michelin Guide.

At the same time, with an **impressive culinary journey spanning three decades** and enriched by distinguished tenures in France, USA, Mexico, Malaysia, Singapore, and Spain, **Gilles Delaloy** brings a wealth of experience and expertise to **elevate the art of patisserie** at Park Hyatt Saigon while retaining the European fundamentals that underpin the hotel's **world-class pastry heritage**. "My connection with Saigon began a decade ago when I first visited the city and instantly fell in love. Park Hyatt Saigon has held a special place in my aspirations since then, inspiring me to take the lead of pastry team and continue upholding the excellence that **The Pastry Boutique and Chocolaterie** are known for." – shares Chef Gilles.

Taking the role of **Beverage Manager**, **Alexandre Custeau** brings with him a **remarkable 14 years of excellence** in the bar and spirit industry. His extensive experience spans across prestigious hotels in both Canada and China, where he has honed his craft and developed a **deep passion for mixology and guest experience**. Alexandre is poised to **foster 2 Lam Son bar's reputation** and drive the hotel beverage program with innovative concepts to achieve unparalleled service standards and take the art of mixology to new heights.

While the trio's roles may differ, their expertise, creativity, and dedication to their respective crafts will collectively make Park Hyatt Saigon a **beacon of culinary and mixological excellence** in the city. Please join us in congratulating on their new journey at The Park!





OPERA SUNDAY BRUNCH: YOUR DECADENT WEEKEND GET-TOGETHER

“Sunday is the day for language of leisure” - Elfriede Jelinek.

Amid the relentless rhythm of work and school, Sunday creates a space for unhurried moments of reconnection with your loved ones. A hearty brunch at Opera is undoubtedly the go-to option to fully **embrace the spirit of togetherness** and savour the best in Italian cuisine.

Delight in a rich array of **premium seafood** offerings, delectably crafted **pasta and pizza**, and **roasted meats**. Complementing this feast is **free-flow champagne** and an extensive **dessert selection** – all tailored for your absolute delight!

Your three packages of Italian indulgence include:

- La Domenica Chic VND **3,750,000** per person – including Moët & Chandon Brut Champagne, house wines, cocktails, soft drinks, coffee and tea
- Il Pranzo Italiano VND **2,100,000** per person – including Bisol Belstar Prosecco DOC Brut, house wines, cocktails, soft drinks, coffee and tea
- Sapori a Tavola VND **1,800,000** per person – including soft drinks, coffee and tea

All prices are subject to service charge then VAT.

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ARTWORK AT THE PARK: THE PORCH – HIÊN NHÀ



At Park Hyatt Saigon, each artwork serves as a storyteller that breathes life into the stately expanse of our French mansion. Positioned next to the reception where we welcome and send off our guests every day, **The Porch** by artist **Nguyen Van Hai** depicts the simplicity of family life and human connections against the backdrop a traditional three-compartment house known as ‘*nhà ba gian*’. The portrayal of women donned in ‘áo yếm’ and brown skirts, encircling a young child before the porch, showcases **the age-old Vietnamese cultural practice** of multiple generations cohabiting under one roof. It was a place where children gathered to have fun, share meals, converse, and play. Family members exchanged greetings and farewells on this very porch.

With the virtuosity of Nguyen Van Hai, a second-generation Vietnamese lacquer painter, the success of new applications on the material has brought out the stillness of the porch: **tranquility, simplicity, and love**. This multi-generational house taught young people how to live calmly and slowly, and practice the art of communal benevolence in daily life. With the judicious use of gold for visual resonance, Nguyen Van Hai masterfully exhibited the resplendent in yellow and orange to show a warm, atmospheric light in the gloaming – the family time after a long working day. The small porch turned out to be a venue for expressing emotions, the feature engrained in Vietnamese culture that Park Hyatt Saigon would like to characterise.

LUXURY RETREAT IN THE HEART OF SAIGON

November welcomes the season of gratitude, family gathering and festivities. Let The Park be your host and embrace every quality moment with your family right in the heart of Saigon! Recently recognised by **Condé Nast Traveler** as one of the **top hotels in Southeast Asia**, Park Hyatt Saigon is an inspiring sanctuary of peace that embodies timeless luxury and residential sophistication. **Elegantly designed rooms, immersive gourmet experiences, and soothing spa retreats** all come together in one exclusive package thoughtfully crafted for an enriching and memorable stay.

Your dream staycation includes:

- One-night stay for two guests at Park City View
- Daily breakfast at Opera Restaurant for two guests
- VND 2,000,000 nett hotel credit for two guests
- 30% off spa experience at Xuan Spa
- A complimentary premium bottle of Prosecco upon arrival
- Early check-in at 11:00 AM and late check-out at 5:00 PM (subject to availability)

Hotel standard cancellation policy.
Credit card guarantee is required.

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PARK HYATT
MASTERS OF FOOD & WINE

A VOYAGE OF THE SENSES AND PASSION

Food and wine stimulate our senses and ignite our passion. In this ever-evolving culinary landscape, we are proud to share our rich culinary heritage with seasoned epicureans and connoisseurs alike, all within the most anticipated program of the year – Masters of Food and Wine – a voyage of the senses and passion, where food and wine blurs all boundaries and foster connections that transcends the dining table.

This November, mark your calendar and take part in our Masters of Food and Wine journey with three exclusive events.



**JIGGER AND PONY
 SINGAPORE
 TAKEOVER**

Wednesday, November 1
 2 Lam Son bar, 9:00 PM – Late

Recently crowned **No.2** on the **Asia's 50 Best Bars 2023** list, **Jigger & Pony** has built its lauded reputation with a polished craft cocktail program that combines **alluring classics** with a selection of **creative signature drinks** – and the emblematic convivial hospitality. For one night only, Bar Programme Director **Aki Eguchi** – Diageo Reserve World Class Singapore's former champion and Bartender **Daniel Chen** will bring their signature mixology magic to the heart of Saigon. Join us at 2 Lam Son to witness the most sought-after libations in Asia.

**OREMUS AND
 VEGA SICILIA
 DINNER**

Thursday, November 9
 Square One, 6:30 PM – 9:00 PM

Producing some of the **most coveted Spanish wines**, the identity of **Vega Sicilia** is due not only to the top-quality grapes used and the respect to nature and tradition, but above all, to the perfectionism and adherence to the highest standards of their winemakers. Delve into the art of French cuisine captured by Chef **Maël Monchaouzou** through a **five-course** dinner menu, complemented by the global acclaimed Oremus and Vega Sicilia wines, exclusively at Square One.

Price is at VND **4,500,000** / guest



**OPERA ×
 DA VITTORIO
 DINNER**

Wednesday, November 29
 Opera, 6:30 PM – 9:00 PM

Prepare to be mesmerised by a handshake between two award-winning Italian restaurants in town – **Gambero Rosso-awarded** Opera and **Michelin-selected** Da Vittorio. Let your senses be enchanted by the rich heritage of Italian cuisine as **Chef Rodolfo Serritelli** and **Chef Matteo Fontana** come together to present a succulent **six-course** dinner that delights even the most discerning palate.

Price is at VND **3,500,000** / guest.

All prices are subject to service charge then VAT.

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PARK HYATT SAIGON™

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

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

