

# *THE SEASONED TRAVELLER*

MARCH 2022



CHOCOLATERIE  
PARK HYATT SAIGON



02

*WOMEN'S DAY  
SPECIALS*

*LE PETIT CHEF*



04

*STAYCATION  
AT THE PARK*

# WOMEN'S DAY SPECIALS

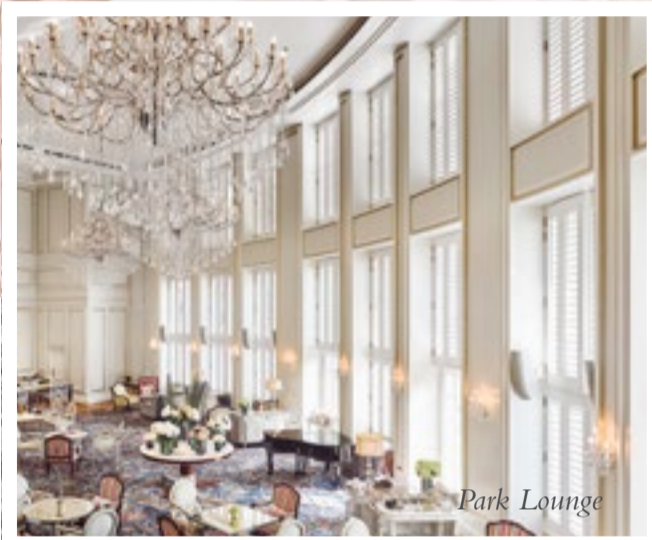
International Women's Day - a day dedicated in honour of women all around the world is upon us, and if you are looking for a destination to celebrate, Park Hyatt Saigon won't disappoint. With the abundance of choices for the feast at The Park, you surely won't want to miss out on this special occasion! In addition, a long stem red rose together with a special take-home gift will be presented to all ladies. Celebrate and create unforgettable memories with Park Hyatt Saigon.



Opera Restaurant



Square One Restaurant



Park Lounge

## ITALIAN SUNDAY BRUNCH BUFFET AT OPERA RESTAURANT 12 NOON - 3PM | 6 MARCH

+84 28 3520 2357    opera.saiph@hyatt.com

Treat yourself and beloved ones with authentic Italian flavours of delicate seafood dishes, pasta, roasted meats and delightful pink-themed dessert buffet at Opera - one of Saigon's top Italian restaurants. In addition to the lavish trimmings, get ready to elevate your Champagne package experience with our complimentary upgrade to Moët & Chandon Rose Imperial. A complimentary welcome cocktail and a long stem rose will be gifted to all beloved female guests on this special day.

Exclusively for the Women's Day celebration, don't forget to visit the Opera restaurant on the 8th to experience our newly launched a la carte menu and dishes crafted by talented Italian Chef Ivan Vasilev.

## FRENCH-INSPIRED SET MENU AT SQUARE ONE RESTAURANT 8 MARCH

+84 28 3520 2359    squareone.saiph@hyatt.com

Bringing the world of French gastronomy to the diner's table, this Women's Day, Chef Adrien Guenzi invites you to Square One restaurant to discover a French inspired three-course set menu for both lunch and dinner. The restaurant's lively and convivial ambiance will be enhanced by a special table set up including long stem roses, personalized menus and take-home gifts for all ladies to truly offer you a unique Women's Day celebration experience.

## AFTERNOON TEA SET AT PARK LOUNGE 2PM - 5PM | 8 MARCH

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A journey to Park Hyatt Saigon would never be complete without the city's favourite afternoon tea at Park Lounge. This Women's Day, indulge in a handpicked selection of the finest tea and the very best of French - Vietnamese cuisine served on the exquisite French Ercuis Stand and Hanoia Lacquer box. All ladies visiting Park Lounge on this special day will receive a lovely rose and a special gift to take home. Price starts from VND 1,040,000 per set for two guests.

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



## MASTERCHEF EDITION

The expedition of the world's smallest chef in Vietnam is not over yet. This March 25, you are invited to immerse in a magical setting of sights, sounds, scents, and tastes with the next edition of Le Petit Chef, a brand-new edition with a new menu-concept and a new exciting story.

Using cutting-edge 3D technology, this one-of-a-kind cinematic dining experience is a flawless blend of original recipes and a twist of futuristic visuals. Guests' imagination will be captured following the footsteps of Marco Polo, our tiny French chef, through his culinary adventures. Prepare yourself to be delightfully impressed by lively themed music, sophisticated table patterns, eye-catching props and decorations. Exceptionally, in this chapter, guests can interact directly with our tiny chef to learn how to be a great chef and create a particular dish by themselves at the table.

You can choose from 2 ticket packages:

- BUSINESS CLASS 5-course menu at VND 2,950,000 per guest, wine pairing at VND 1,500,000 per guest
  - FIRST CLASS 5-course menu at VND 4,290,000 per guest, wine pairing at VND 2,500,000 per guest
- All 12 guests will be sharing a table during the show. Minimum 2 guests per reservation.

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## THE MASTERPIECE OF ARTISAN HANDCRAFTED CHOCOLATES - CHOCOLATERIE -

Used to be served to French nobility only, the bite-sized melt-in-the-mouth chocolate bonbons symbolised wealth, haut monde and elegance and were exchanged as refined gifts in 1600s. Being both a delicacy and a work of art, each chocolate jewel at The Park is crafted with great care and attention to detail by using world-class techniques and finest ingredients.

Featuring nine signature flavours, our ultimate assortment of chocolates will offer each discerning chocolate lover a moment of ecstasy. If **Palet D'Or** displays a good balance between bitterness and acidic notes, **Fleur de Sel Caramel** brings more depth of flavours with the combination of caramel, milk chocolate and fleur de sel de Camargue.

**Vietnamese coconut coffee** on the other hand provides a heaven balance between the nutty taste of coconut and the crisp yet strong taste of Vietnamese coffee. For those expect something refreshing, **Peach Black**

**Tea** with the strong note of Dammann Frères earl grey tea and a pleasant presence of stone fruit would impress.

Moreover, **Yuzu Black Sesame Gianduja** offers guests a unique popping texture combining the toasted flavour of black sesame seeds with a kick of fragrant citrus. **Hazelnut Praliné**, in addition, with a hint of salt mixed with milk chocolate and feuilletine brings guests a distinctive experience. If you are looking for a fruity taste, **Raspberry Phu Quoc Pepper** with its sour and spicy filling will worth your try.

Smooth, buttery and gently sweet, **Durian** would be loved for the grand symphony of flavours it offers. Last but not least, **Scotch Whisky** created from Macallan's 12 single-malt whisky, kicks in at your first try and remains in your palate with a hint of dried fruits and roasted notes.



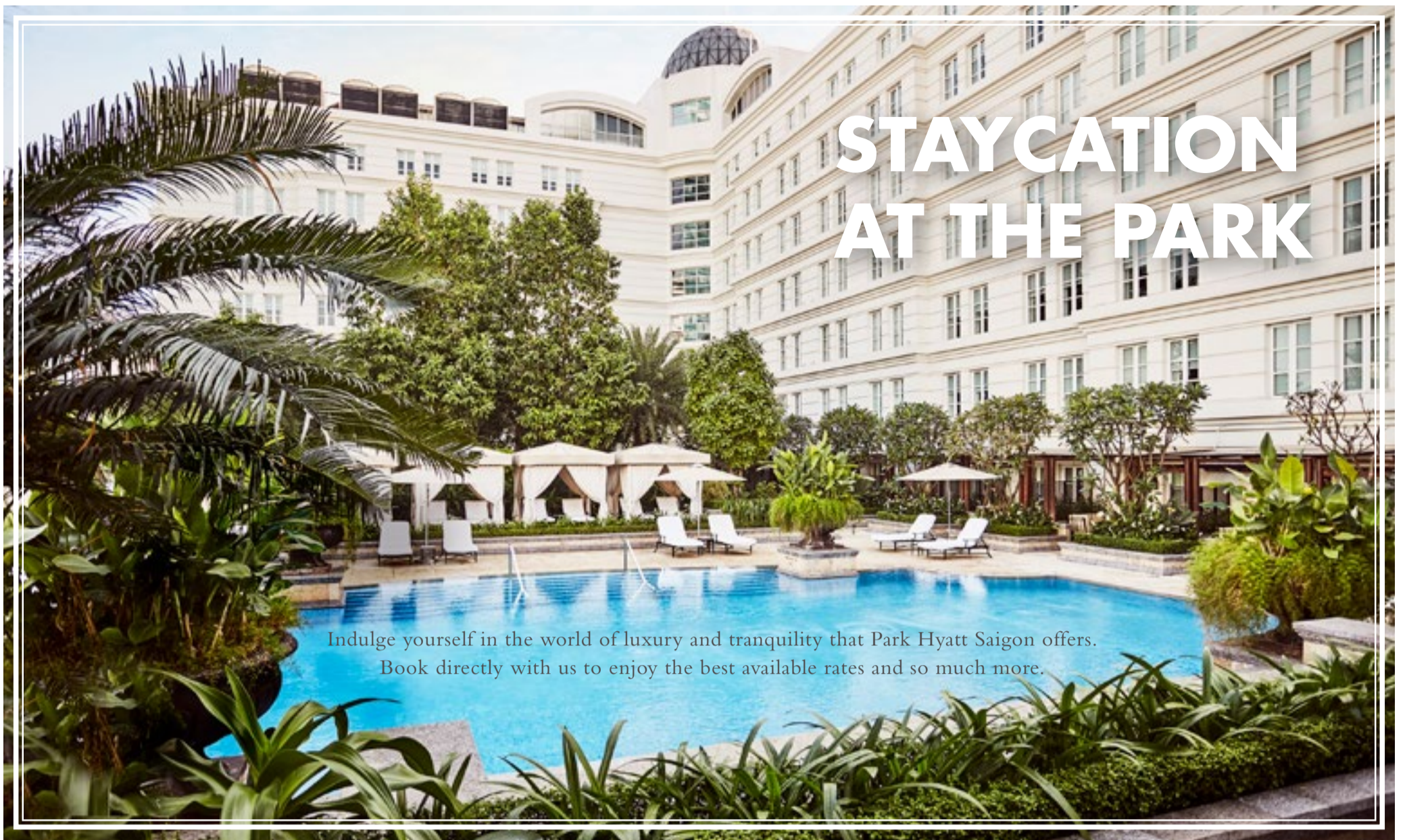
## DISCOVER THE TRUE TASTE OF ITALIAN WITH CHEF IVAN VASILEV

Growing up in Petignano, Italy, **Chef Ivan** developed his passion for food and mastered his culinary skills in reputed restaurants in Tuscany. In 2014, he took his first job abroad to work in Armani Ristorante of Armani Hotel Dubai and then joined Grand Hyatt Dubai culinary team at Andiamo! Restaurant.

"I feel blessed and grateful for this opportunity, and I am thrilled to be part of such a strong team, which is renowned as the best hotel in town. This is a source of great pride for me. This drives me to give my 101% to keep the name alive", says Ivan about his new journey at Park Hyatt Saigon. This March, explore the true taste of Italy with Chef Ivan's **new menu** at **Opera** where guests are taken on a mesmerizing culinary journey featuring classic signature Italian dishes.

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opera.saiph@hyatt.com



# STAYCATION AT THE PARK

Indulge yourself in the world of luxury and tranquility that Park Hyatt Saigon offers.  
Book directly with us to enjoy the best available rates and so much more.

Your staycation includes:

- One room night for two guests in Park City View
- Daily breakfast at Opera Restaurant for two persons
- VND 1,000,000 nett hotel credit per each person
- 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)

Price is set at

- VND 6,000,000 / room night for 2 guests (Friday - Sunday)
  - VND 7,000,000 / room night for 2 guests (Monday - Thursday)
- Free cancellation within 24 hours before arrival date.

\*All prices are subject to service charge and then VAT.

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✉ [reservations.saiph@hyatt.com](mailto:reservations.saiph@hyatt.com)



## xuan — SPA — X ANNE SEMONIN PARIS

This March 23, Xuan Spa is delighted to introduce its collaboration with Anne Semonin, the groundbreaking luxury French brand founded in the 1980s. Acclaimed for its bespoke beauty products which combine natural ingredients, latest research in cosmetology and decades of expertise, the Anne Semonin treatment range is created for discerning guests who expect nothing but the best for their beauty routines.

Be among the very first to experience two "made-to-measure" treatments crafted by Anne Semonin and immerse into the tranquil ambiance of Xuan Spa for a flawless healthy skin and an absolute relaxation.

- HAUTE COUTURE EXPERIENCE  
The quintessence of tailor-made skincare (90 minutes - VND 4,500,000)
- PRECIOUS PEARL ULTRA LIFT  
The infinite radiance (90 minutes - VND 7,500,000)

\*All prices are subject to service charge and then VAT. Vouchers are also available.

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✉ [spa.saiph@hyatt.com](mailto:spa.saiph@hyatt.com)