



HAPPILY EVER AFTER  
STARTS HERE



# *Gorgeous weddings* **BY THE POOL**

CELEBRATE YOUR DAY IN STYLE

- Choice of Western/ Asian set menus
  - One hour free flow of soft drinks, fruit punch and Tiger draught beer during the welcome reception
  - Welcome snacks during reception
  - Photo backdrop, gallery table
  - Blessing box
  - Book of blessings
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- Two hours free flow of soft drinks, fruit punch & Tiger draught beer during the event
  - Elegant and luxurious wedding decoration on dining table
  - Champagne fountain with dry ice
  - 5-tier decorative wedding cake
  - Welcome gift and fine chocolates for guest
  - Existing Audio Visual system
  - Existing build-in LCD projector with screen
  - Light meal for bride and groom before the event
  - Green room for changing subject to availability (\*)

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Starting from

**Contact us for the price**

*Price is subject to 5% service charge and then 10% VAT*

*(\*) Conditions applied*

*(\*) Suitable for 40 guests; surcharge applied for additional guest*

*Welcome your guests in the open-air terrace & start your special day in memorable fashion.*

With floor-to-ceiling windows providing stunning views of the pool and beautifully landscaped garden, Pool House is a unique venue for a more intimate wedding reception.

# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER

- Green asparagus, Parma ham, hollandaise sauce, radish, croutons
- Watermelon and tomato soup, basil oil, crispy olives
- Tuna crudo, shiso vinaigrette, daikon pickle, green apple, radish

## MAIN COURSE

- Slow cooked chicken breast, mushroom mousseline, chestnut, porcini jus
- Pan seared grouper, tomato concasse, zucchini spaghetti, basil oil
- Roasted pork belly, madras cauliflower mousseline, raisins, Dukah

## DESSERT

- Vietnamese coffee panna cotta, rolled almond chocolate
- Roasted spiced pineapple, vanilla ice cream
- Mango vanilla Vacherin, meringue, whipped cream





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# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER

- Poached prawns, avocado mousse, green apple, wasabi mayonnaise
- Pate en croute, mixed leaves, Dijon mustard dressing
- Smoked salmon, lemon crème fraiche, crispy capers, baby croutons

## CLEANSER

- Williams, pear sorbet
- Vodka, orange cranberry sorbet
- Limoncello sorbet

## MAIN COURSE

- Slow cooked grouper, carrot mousseline, zucchini balls, lemon beurre blanc
- Roasted pork loin, pumpkin, pear, sauce chasseur
- New Zealand beef tenderloin, Dutch cream potato, bourguignon jus

## DESSERT

- Homemade vanilla yogurt veloute, berry compote, sesame tuile
- Pink pomelo and tarragon tartelette, pomelo sauce
- Traditional chocolate mousse, pink guava jam



# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER 1

- Terrine de foie gras, mango compote, dragon fruit, berry gastrique, brioche
- Vegetable garden, Iberico ham, truffle mascarpone, bread soil
- Lobster tail, tomato water, Mozzarella, basil

## APPETIZER 2

- Sous vide salmon, carrot mousseline, heirloom carrot, coconut foam, lemongrass oil
- Foie gras ravioli, supreme sauce
- Slow cooked octopus, smoked potato mousseline, persillade

## CLEANSER

- Blackcurrent violet sorbet
- Grapefruit sorbet, raspberry licor
- Champagne and passion fruit sorbet

## MAIN COURSE

- Pork cheek, red wine sauce, Brussel sprouts, lardon
- Pan seared sea bass, asparagus puree, lettuce chiffonade, confit shallots, chicken jus
- Angus beef sirloin, pumpkin and lard mousseline, truffle beef jus

## DESSERT

- Fresh berries, Chambord, white chocolate ice cream, almond crumble
- Traditional crepe suzette, vanilla ice-cream
- Nougat glacé, nutmeg sabayon, passion fruit sauce





# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER 1

- Foie gras terrine, mango jam, dragon fruit, berry gastric
- Petuna smoked trout, beetroot condiment, crispy capers, citrus and soy dressing
- Iberico ham, vegetable garden, truffle mascarpone, bread soil

## APPETIZER 2

- Pan seared foie gras, forest mushrooms, chicken and truffle jus
- Pigeon ravioli, mushroom mousseline, black truffle butter
- Crustacean bisque, blue crab, smoked corn puree

## CLEANSER

- Trou normand, Calvados, apple sorbet
- Champagne, strawberry ice cream
- Grand Marnier, orange sorbet

## MAIN COURSE

- Monkfish, chorizo, fennel mousseline, green asparagus, chicken and nasturtium jus
- Angus beef Rossini, spinach, truffle beef jus
- Duck breast, honey and granola glaze, roasted pumpkin mousseline, raspberry, chestnut, duck jus

## DESSERT

- Truffle brie, mixed leaves, fruit & nut bread
- Badiane chocolate tart, orange and Cointreau sorbet
- Tiramisu

# Asian MENU

Select one per category

## APPETIZER

- Deep fried minced pork spring rolls, century egg, plum sauce / Jelly fish salad / Crispy soy marinated chicken wings
- Marinated beef shank / Szechwan style chicken salad / Baked oyster, spinach in white sauce
- Deep-fried pork wonton, plum sauce/ Oriental beef salad / Crispy calamari, chilli, garlic

## SOUP

- Winter melon soup, tiger prawn, bean curd, mushrooms
- Szechwan hot and sour abalone soup, chicken, pickled ginger
- Lotus root, pork rib soup

## MAIN COURSE

### MEAT

- Stir fried beef fillet, bean sprout, capsicum, celery, soy and honey sauce
- Roasted whole duck, steamed bun, black pepper sauce
- Szechuan style steamed chicken, bok choy, oyster sauce

### FISH

- Five spice steamed sea bass, vermicelli noodles, ginger soy sauce
- Wok-fried prawn with vegetables, garlic and butter soy sauce
- Pan seared sustainable barramundi, broccoli, chili bean sauce

### VEGETABLES

- Braised Napa cabbage, ham, mushrooms, oyster sauce
- Sautéed snow beans, baby corn, black mushrooms, soy sauce
- Bamboo pith, black mushrooms, bok choy, century egg, garlic sauce

### RICE AND NOODLE

- Wok-fried egg noodles, pork char siu, pork tenderloin, carrot, capsicum
- Fried rice, seafood, vegetables, spring onion
- Hong Kong style stir fried flat noodles, prawn, pork skin, Napa cabbage, bok choy, carrot

## DESSERT

- Mango and coconut agar, mango sauce
- Jackfruit pudding, lemongrass syrup
- Fresh tropical fruit platter





# Asian MENU

Select one per category

## APPETIZER

- Suckling pig, hoisin sauce/ Squid and vermicelli noodle salad, carrot, sesame oil/ Hakka dumpling, dried shrimp, pork, soy sauce
- Deep fried jumbo prawn and cuttlefish mousse/ Eggplant salad, spring onion, sesame sauce/ Five spice grilled pork loin
- Doubanjiang shrimp ball/ Peking duck salad/ Deep fried squid, sweet and sour sauce

## SOUP

- Hot and sour soup, minced pork, black mushrooms, tofu, bamboo pith, egg drop
- Prawn and minced pork sui cao, dried fish, bok choy, mushrooms, chicken broth
- Abalone soup, fresh prawn, scallop, enoki mushroom

## MAIN COURSE

### MEAT

- Roasted chicken, sesame seeds, lettuce, plum and chili sauce
- Stir fried New Zealand beef tenderloin, snow beans, baby corn, Chinese mushrooms, black pepper sauce
- Baked young pork ribs, sesame, mixed herbs, five spice and honey sauce

### FISH

- Steamed live grouper, coriander, Hong Kong style
- Steamed seabass, bamboo shoots, Chinese celery, fish sauce
- Crispy seabass, mushrooms, young bamboo, Szechuan pepper oil

### SEAFOOD

- Wok-fried tiger prawn, snow beans, baby corn, black mushrooms, garlic butter soy sauce
- Deep-fried soft shell crab, lettuce, cherry tomato, passion fruit sauce
- Sautéed calamari, capsicum, dried chili, Szechuan style

### VEGETABLES

- Steamed broccolini, mushrooms, garlic, century egg and bamboo pith
- Steamed kailan, black mushrooms, dried bean curd, oyster sauce
- Mapo bean curd, minced beef, green peas, Szechuan sauce

### RICE AND NOODLE

- Sautéed E-Fu noodles, tiger prawn, choy sum, king oyster mushrooms
- Stir-fried egg noodles, chicken, bean sprout, sliced abalone sauce
- Seafood fried rice, honey ham, asparagus, spring onion

### DESSERT

- Silken tofu, tapioca pearl, palm sugar syrup
- Coconut pudding, passion fruit sauce
- Fresh tropical fruit platter



# Asian MENU

Select one per category

## APPETIZER

- Prawn and pork wonton, peanut, coriander/ Cantonese roasted duck and mango salad/ Crab meat spring rolls, plum sauce
- Suckling pig, steamed bun, hoisin sauce/ Jelly fish salad/ Sichuan spring roll, prawn, pork, water chestnut, plum sauce
- Pork char siu, pickled gherkin/ Beef salad, asparagus, red bell pepper/ Baked oyster, pork belly, XO sauce

## SOUP

- Superior abalone soup, roasted duck bamboo pith
- Double boiled black chicken soup, lotus, Chinese dates
- Prawn and Iberico pork wonton soup, bok choy

## MAIN COURSE

### MEAT

- Hunan style stir-fried lamb fillet, ginger, capsicum, dry chili
- Cantonese roasted duck, hoisin sauce, fried bun
- Stir fried beef, snow beans, baby corn, Chinese mushrooms, XO sauce

### FISH

- Steamed Norwegian salmon, pickled chili, ginger, coriander
- Deep-fried seabass, pork belly, black mushrooms, scallion, soy ginger sauce
- Dragon steamed grouper, honey ham, black mushrooms, carrot, abalone sauce

### SEAFOOD

- Oven baked king prawn, ginger, green onion, seafood sauce
- Wok-fried Japanese scallop, snow beans, red pepper, fermented black bean sauce
- Braised sea cucumber, flower mushrooms, bok choy, ginger abalone sauce

### VEGETABLES

- Braised Napa cabbage, honey ham, garlic, supreme sauce
- Sautéed green peas, baby corn, red onion, cashew nut, soy butter sauce
- Steamed young bean curd, pork, seafood filling, broccoli, salted egg yolk, oyster sauce

### RICE AND NOODLE

- Seafood fried rice, conpoy, asparagus, spring onion
- Sautéed E-Fu noodles, crab meat, enoki mushroom, chive flower, carrot
- Wok-fried egg noodles, beef tenderloin, Hong Kong choy sum, flower mushrooms

### DESSERT

- Sweet potato pudding, coconut, macadamia crumble
- Steam egg custard cake, passion fruit sauce, salted peanut brittle
- Fresh tropical fruit platter





# Asian MENU

Select one per category

## APPETIZER

- Fried lobster spring roll, plum sauce/ Char siu Iberico pork/ Seafood wonton, chili oil
- Suckling pig, steamed bun, hoisin sauce / Hokkaido scallop spring roll, chili plum sauce/ Jelly fish salad
- Jumbo crab claw, prawn mousse, sweet chili sauce/ Beef salad, hoisin sauce/ Oven baked oyster, cheese sauce, black sesame

## SOUP

- Superior sea cucumber soup, fish maw, egg tofu, black moss
- Double boiled pigeon, black mushrooms, lotus seed, ginseng
- Abalone and pork sui cao, bok choy, flower mushrooms

## MAIN COURSE

### MEAT

- Beijing style stir fried lamb, leek, scallion, ginger, dark soy sauce
- Star anise roasted pigeon, pickle vegetables, garlic
- Braised Australian Angus beef, hoisin, wild mushrooms, spring onion, sesame

### FISH

- Seared salmon, seafood sauce, red onion, capsicum, coriander
- Shanghai style steamed whole grouper, Chinese ham, bamboo shoots, shiitake, sesame oil
- Dragon steamed sustainable barramundi fillet, sliced abalone, honey ham, flower mushrooms

### SEAFOOD

- Steamed Japanese scallop, crab meat sauce, winter melon
- Wok fried King river prawn, red cabbage, salted egg yolk butter sauce
- Braised sea cucumber, abalone, flower mushrooms, broccoli, oyster sauce

### VEGETABLES

- Steamed broccolini, carrot, crab roe, abalone sauce
- Sautéed shiitake, shrimp ball, honey bean, carrot, young corn, soy sauce
- Seafood and salted egg stuffed tofu, bok choy, superior sauce

### RICE AND NOODLE

- Lotus wrapped seafood fried rice, shredded roasted duck, lotus seeds, spring onion
- Stir fried e-fu noodle, squid, crab meat, white beech mushrooms, carrot, Hong Kong choy sum
- Shanghai style fresh egg noodles, Australian beef tenderloin, tiger prawn, kailan, baby corn, scallion oil

### DESSERT

- Coconut mochi, salted caramelized peanut sauce
- Hong Kong style mango pancake, vanilla cream
- Fresh tropical fruit plater



**A**n impressive venue for your dream wedding





*E*legant and trendy wedding cakes  
by our passionate pastry chefs

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PARK HYATT SAIGON™

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