

THE SEASONED TRAVELLER

APRIL 2018



ART & WINE dinner

Following the passion of our founder Jay Pritzker, Square One is proud to introduce a monthly series of Art & Wine Dinners which bring together talented artists, gourmet food and prestige wine labels in an intimate atmosphere.

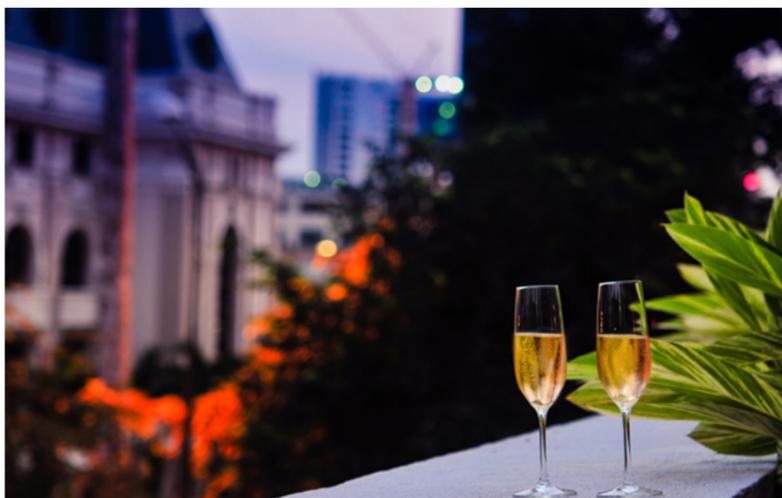


02

CORAVIN MASTERCLASS
AT CELLAR DOOR

03

SATURDAY BRUNCH
AT SQUARE ONE



04

SIGNATURE COCKTAILS
FROM ASIA'S BEST BAR

SAIGON'S CHARMS

wine secrets of a Sommelier



About Marie-Charlotte Le Gouil

Marie-Charlotte was destined to work with wine as her grandfather was an avid wine collector who shared all of his expertise with Marie-Charlotte when she was just a young girl.

Years later, Marie earned a diploma in Wine from France, and she then spent five years working for Michelin star chef Alain Ducasse. Marie-Charlotte joined Park Hyatt Saigon as Hotel Sommelier, where she enjoys helping guests discover new wines.

There are no absolute rules for pairing wine and food as it is an act of art and passion. Here are some tips from Marie-Charlotte, our hotel sommelier, for your consideration.

Texture Together

One concept is to match the texture of a wine with one food. The flavour of the wine should not overwhelm that of the food and vice versa.

The confit lamb shoulder at Square One is cooked slowly, its meat is tender and matched perfectly with a smooth wine. The Chateau Siran is in the Margaux appellation, which is renowned for its smooth and elegant red wine.

Color Coding

Choosing one bottle based on the wine colour can be a useful shortcut. A light bright wine goes well with fish, while white meats can be served with a richer white wine. Red meat matches with red wines, while dark red wines call for hearty foods like steaks.

Sauce Pairing

Besides food, you can pair the wine with the sauces as they play an important role in how the dish tastes. A meaty sauce will pair with a full-bodied wine, while white wine matches with a dish that you can squeeze a lemon on.

When you try Triglia Ripiena, pair it with the Gaja Rossj-Bass which has a nice acidity. The capicum and tomato from the food will go well with the freshness from the wine.



Coravin Masterclass at Cellar Door with Marie-Charlotte Le Gouil

On 19 April, join us for a mind-blowing wine tasting session with Marie-Charlotte and learn useful tips about wine pairing to elevate your dining experience. This monthly event features premium wine focusing on a specific region or type of grape, along with a tasty French cheese plate.

As this month focuses on the topic of Burgundy White, guests will taste three selected types of wine as Marie-Charlotte explains the wine in detail. Tickets are VND 2,999,000 per guest, subject to 5% service charge and then 10% VAT. Limited seating is available.

HAPPY HOUR

Daily 5 pm - 8 pm

51% discount

On All Alcoholic Drink*

*Apply to alcoholic drinks, excluding bottles
*Cannot be combined with other promotions

Art Corner



COUNTRY DANCE

With a continued commitment to industry leadership, Park Hyatt Saigon is honored to take the lead in redefining luxury, while upholding the traditions and values of Vietnam's proud heritage. Upon visiting Square One, you will be amazed with the striking contemporary dining space embellished by touches of the Vietnamese culture here.

One example is the signature lacquer on wood named 'Country Dance' by artist Trần Đình Khương, displayed at the main dining room of Square One. A picturesque village with rich buffalo grazing under the peaceful bamboo grove, the painting portrays a vast field after the harvest with images attached to the kite flying, fish and bamboo, and the strong buffalo bravely demonstrating fullness.

Trần Đình Khương used traditional materials such as eggs, nacre, paint and lacquer to complete the painting within three months. All these materials blend in harmony, create a light and bright scene. Thanks to that, the beautiful 'Country Dance' will bring diners at Square One a sense of tranquillity and relaxing moments in the midst of modern architecture.

exquisite SATURDAY BRUNCH



For any occasion such as a gathering of friends or a birthday celebration, Square One has you covered with a delicious brunch set in a striking and contemporary space.

Every Saturday, you will be wowed by the creative and playful mix of regional Vietnamese cuisine and up-market French brasserie-style fare with the signature brunch at Square One.

The culinary show begins with a delicious silver plate of fresh seafood and a collection of six

adventurous French and Vietnamese dishes such as duck rillettes or pâté de Champagne country terrine to tickle the appetite.

Then, select one of four main courses served family style to your table such as French coq au vin and Vietnamese whole fried groupa.

Celebrate your weekend with cheers sipping one of the signature cocktails made table-side by our bartenders. Finally, be sure to try our signature desserts.

Saturday Brunch is served from 12 noon to 3 pm weekly at Square One on the Mezzanine level at Park Hyatt Saigon. There are two brunch packages for you to choose from:

- Saigon Package: VND 1,330,000 per person*, including soft drinks, coffee and tea.
- Paris Package: VND 2,030,000 per person*, including free flow of Champagne, cocktails, house wines, soft drinks, coffee and tea.

* All prices are subject to 5% service charge and then 10% VAT.

In The Spotlight

Meet Philip Bischoff



This April, 2 Lam Son and Moët Hennessy are proud to introduce the special menu created by Philip Bischoff, Manager and Head Bartender at Manhattan Bar in Singapore, which was ranked number one on Asia's 50 Best Bars 2017 and number seven on World's 50 Best Bars 2017.

Born and raised in Berlin, Germany, Bischoff's first foray into bartending started eleven years ago. At the age of twenty-three, he began honing his craft by making drinks for friends at home parties, at catering events and at the nightclubs.

"Bartending for me is a passion. I never had the skills from the start or knew anything about it. But then I discovered it and I liked watching people and being the person standing behind the bar. I think bartending is not only about making drinks; it is all about providing an experience to our valued guests every night. It is a lifestyle and it entails a lot of commitment", says Bischoff.

On the evenings of 19 and 20 April, enjoy signature cocktails from Philip Bischoff including his renowned **Signature Manhattan** drink at 2 Lam Son. No ticket is required.

If you wish to watch the mastermind behind Asia's best bar showcase his talent, sign up for an exclusive **mixology class** in which guests can enjoy signature cocktails and tasty snacks while learning the best mixology techniques from Philip Bischoff. The class is held on 20 April with limited seats. Price is VND 990,000 per person, subject to 5% service charge and then 10% VAT. For further information and registration, please contact nguyen.luu@hyatt.com.



Event of The Month

ART & WINE DINNER at SQUARE ONE

A unique event to celebrate the powerful combination of art and wine, the monthly Art & Wine Dinner series at Square One takes guests on a sensory journey of art, culinary and wine experiences. The number of participants is limited, for a more personalised experience.

This month's Art & Wine Dinner is held on **19 April** at The Cellar Room under the concept of sustainable and local products.

Inspired by the organic Chapoutier wine selected for this dinner, our chefs have designed a special menu which utilises local ingredients selected from sustainable sources, such as Sapa trouts, Dalat vegetables, Nha trang oysters and Marou chocolate.

Joining our Art & Wine Dinner this month is fashion designer Lam Gia Khang, who will share stories about his journey to become one of the most prominent young artists in Vietnam today.

Tickets can be purchased via email to marie-charlotte.legouil@hyatt.com at VND 4,500,000 per guest. This price is subject to 5% service charge and then 10% VAT.

Destination Of The Month

XQ Hand Embroidery



Leave the modern stresses behind as you enter a world where delicately handwoven fabrics are lovingly produced.

Hand embroidery makes a perfect gift as it combines exquisitely designed snapshots of traditional lifestyles and colours with intricate craftsmanship.

XQ Hand Embroidery also supports the community by employing and training over 2,000 women in Saigon and Vietnam.

Address: 106 Lê Lợi Street, District 1.

SUMMER retreat

A 45-minute Cucumber and Aloe Vera Body Wrap, 30-minute massage and coconut juice at VND 2,400,000*

* Price per package. Available for hotel and local guests
* Subject to 5% service charge and then 10% VAT
Please contact +84 28 3520 2356 or spa.saiph@hyatt.com

XUAN
— SPA —

City Story

Saigon through an Expat's Eyes



The Local Food is a Must-Try

First-timers to Saigon generally have a good understanding of Vietnamese cuisine, as these days it is widely available all over the world. Often, though, this knowledge is limited to popular dishes such as *Phở*, *Gỏi cuốn* (spring rolls) and *Bánh xèo* (Vietnamese pancake).

However, aside from these favourites, Saigon has other great dishes to enjoy. Some are typically Saigonese and some have been adopted from other areas of Vietnam and then adapted to the Southern taste.

My absolute favourites include *Bún bò Huế* (Hue beef noodle soup), *Cơm tấm* (broken rice) and the charcoal chicken with five spices, herbs, pepper, salt and lime at Square One. The charcoal chicken is even more delicious with a glass of ice-cold beer.

It's Coffee Time, As Always

Saigon is a hot, hectic, bustling city, so when people have free time, they just want to find a quiet place to relax, talk with friends, read a good book or do the modern-day equivalent – play with their smartphone.

The consequence of this is a city with such a remarkable array of coffee shops in all shapes and styles. Aside from the standard lattes, cappuccinos, Vietnamese *Café Đá* and *Café Sữa Đá*, they serve a mind-boggling range of many drinks catering to all tastes.

These cafes can appear anywhere, in gardens and parks, residential houses, apartment blocks, beside rivers or pop-up cafes on the street. The coffee culture is so prominent that it will leap

out at you everywhere you go. Besides Park Lounge and Opera Bar with their signature coffee blended exclusively for our hotel, my favourite places are Trâm Café or ID Café. If you have a chance to relax during your busy schedule, it is always good to try one or two!

Saigonese are Friendly and Welcoming

Cheerful, warm-hearted, playful and spirited are the keywords for the local people.

During my first days in Saigon, I was amazed by the number of expats that replied to my standard get-to-know-you question: “How long have you lived here?” with an answer of ten years. Some had lived in this city for 15 years or more. I recall thinking “Wow, what a long time! I'll never be in Vietnam that long”.

Well, I am still here, happier than ever. One of the things that keeps me here is the Saigonese people, who are friendly and easy to get along with, making my hospitality life such a pleasure.

Saigon has also developed so fast in ten years. But the city manages to keep its soul in many of the buildings, restaurants and coffee shops. Finally, Saigon is a city where you can keep discovering new places to visit and things to do that you never knew existed.

Living in Ho Chi Minh City for more than ten years, Mr. Linton Borthwick, our Executive Assistant Manager, admits his love for the sunny city. As beauty is in the eye of the beholder, let's discover Saigon the way Linton has and see how the city keeps expats to stay there for such a long time.



Dining Promotions

- **The Terrace:** Daily Reserve Happy Hour with 50% off all drinks. Music performance from 8 pm to 10 pm every Thursday and Friday.
- **Opera Bar:** Sweet Moment with The Pastry Boutique's delicacies and the new Nespresso coffees from 10:30 am to 5 pm daily.
- **Opera Bar:** Aperitivo Thursdays with the signature cocktails and collection of Italian delicacies from 6 pm to 8 pm every Thursday.
- **Opera:** Sunday Brunch with Italian flavours of seafood, pasta, roasted meats and delightful desserts from 12 noon to 3 pm weekly.
- **Park Lounge:** Afternoon High Tea Buffet with a sumptuous buffet of classic pastries and mini desserts from 2 pm to 5 pm every Saturday.
- **Square One:** Saturday Brunch with Vietnamese cuisine and up-market French brasserie-style fare from 12 noon to 3 pm weekly.
- **Square One:** Light yet scrumptious business lunch set from 11:30 am to 2:30 pm on weekdays.



Gift Ideas For April

Treat your loved ones to special gift vouchers of Park Hyatt Saigon's signature experience

- **High Tea Set at Park Lounge** with hand-crafted sweet and savouries. VND 490,000*.
- **Sweet Moment at Opera** with a signature coffee or chocolate and a single portion of The Pastry Boutique cake. VND 249,000*.
- **Saturday Brunch at Square One** with Vietnamese and French cuisine. From VND 1,330,000*.
- **Sunday Brunch at Opera** with Italian cuisine. From VND 1,330,000*.
- **Summer Retreat at Xuan Spa** with Cucumber and Aloe Vera Wrap. From VND 2,400,000*.

*Prices are subject to 5% service charge and then 10% VAT.
*For purchasing, please contact nguyen.luu@hyatt.com.