

THE SEASONED TRAVELLER

APRIL 2019

EASTER CELEBRATION

Treat your friends and family to a memorable Easter weekend with our special offers that are created only for the occasion



02

*EXQUISITE DINNER
AT SQUARE ONE*

03

*SUMMER WEDDING
PROMOTION*



04

*BENTRE EXCURSION
IN ONE DAY*

DELICATE DISHES WITH *BACCALÀ*



Meet Our Pastry Chef FREDERIC GUINOT

Joining Park Hyatt Saigon in March with the position of Pastry Chef, Frederic Guinot is excited to discover the Vietnamese culture and cuisine and introduce new pastry creations here.

Inspired by his father who was a chef and his grandmother who cooked very well, Chef Frederic Guinot knew he wanted to work in hotels and kitchens from the age of 14.

After obtaining his diploma in patisserie, chocolatier, glacier and confiseur in Cannes, Frederic moved to Geneva for work. He has since collected a rich portfolio of work experiences at various high-end restaurants, pastry boutique shops and hotels around the world. He has been with the Hyatt family for over 20 years, working at different Hyatt properties around the world such as the UAE, Russia, Argentina, Turkey and Armenia.

Describing his style of pastry, Chef Frederic emphasises respect for traditions and classics with a touch of modernity in all his creations. Passion, dedication and team work are the three most important factors in his success as a pastry chef.

Let's get ready to try beautiful and delicious pastries from Chef Frederic at Park Hyatt Saigon this month!



The Baccalà or dried and salted cod fish is considered a real delicacy in Italy. It is great as an appetiser or as a main course, providing a precious source of proteins, minerals, unsaturated fats and Omega 3.

This April, Chef Matteo Fracalossi from Opera restaurant proudly introduces a special set menu with Baccalà.

At Opera, you are invited to discover delicious dishes, namely Baccala fritto alla romana with batter fried cod fish and garlic mayonnaise, Ravioli di baccala alla pizzaiola with cod fish stuffed ravioli, tomato coulis, olives and mini bread crouton, and finally Baccala in olio cottura with slow cooked salted cod fish in herbed olive oil, chickpea cream and julienne crunchy vegetables. All dishes are prepared and sourced by our talented chefs.

Come to Opera restaurant to experience this all-time favourite Italian classic!

For information, please contact opera.saiph@hyatt.com or +84 28 3520 2357.

EXCLUSIVE WEDDING OFFER

This summer is the only chance of couples this year to save 15% (equivalent to 58,000,000 VND or more) for weddings at Park Hyatt Saigon. You will benefit from the professional services that we offer, including:

- Our creative wedding specialists with an astute sense of aesthetics and attention to detail
- Beautiful floral decorations, elegant pieces of design and an impressive centre stage
- Exquisite Asian-Western menus prepared by our talented chefs
- A selection of stunning wedding cakes
- Professional event service team throughout the wedding

This offer applies to weddings starting from 200 guests. The booking window is from now until 30 September 2019 and the time of the wedding is from April to 30 September 2019.

For information, please contact sales.saiph@hyatt.com



SQUARE ONE SAIGON

FRENCH - VIETNAMESE CUISINE LUNCH & DINNER DAILY

Square One's lively and convivial ambiance will entice you to discover new dishes while creating lasting memories in Saigon.

Mezzanine Level - Park Hyatt Saigon

Please contact +84 28 3520 2359 or squareone.saiph@hyatt.com for information.

Have an unforgettable Easter full of love and joy with special offers from Park Hyatt Saigon. Our cosy dining venues and world-class culinary offers will bring you a memorable experience in the heart of Saigon.

For information, please contact thienhuong.bui@hyatt.com

EASTER WEEKEND AT THE PARK



EASTER HIGH TEA BUFFET AT PARK LOUNGE

This April, get ready to be festive with a twist of Easter while you enjoy Afternoon High Tea Buffet with good friends and your loved ones at Park Lounge. You will discover mini lamb pies, quail egg and king crab caviar and nest custard lemon choux specially created and handcrafted by our Pastry Chef Frederic Guinot. The Afternoon High Tea Buffet will be served from 2 to 5 pm on Saturday and Sunday, 20 and 21 April 2019. Take your pick from among three packages:

- **Park High Tea** including one hot beverage at VND 620,000* per person
- **Sparkling High Tea** including free-flow Chandon Sparkling Brut and Cosmopolitan cocktail at VND 890,000* per person
- **Champagne High Tea** including one glass of Veuve Clicquot Ponsardin Brut, Yellow Label champagne at VND 990,000* per person



EXQUISITE EASTER DINNER AT SQUARE ONE

This April, treat your family and loved ones to Square One to discover the special menu designed only for the occasion. The Eastern menu starts with egg Florentine with morney sauce, French croque Monsieur. Then, you are invited to enjoy grilled rack of lamb with green peas à la française and purée, jasmin and orange lamb jus. Dessert lovers will enjoy the chocolate mousse with pistachio financier and abricot sauce created by our talented chefs. The Easter menu is available on Sunday, 21 April 2019.



EASTER BRUNCH ON SUNDAY AT OPERA

Indulge in live Canadian lobster freshly poached and served to the table on ice with roasted butter, truffle mayonnaise and lemon. Whole roasted lamb is served from the live carving station while signature pasta and pizza can be ordered to the table. On Easter Day, kids will receive a handmade chocolate egg from our pastry team. Easter Brunch is available from 12 noon to 3 pm on Sunday, 21 April 2019. There are three packages for you to choose from:

- **Sapori A Tavola** including soft drinks at VND 1,530,000* per person
- **Il Pranzo Italiano** including Bisol Belstar Prosecco DOC Brut, house wines, cocktails and soft drinks at VND 1,730,000* per person
- **La Domenica Chic** including Veuve Clicquot Yellow Label Brut house wines, cocktails and soft drinks at VND 2,240,000* per person



EASTER COLLECTION AT THE PASTRY BOUTIQUE

This month, our Pastry Chef Frederic Guinot introduces to you a range of Easter specialties at The Pastry Boutique. You will experience various products such as praline lime nest cakes and chocolate Easter eggs. If you take a sneak peek, they are not only mouth-watering but also have very creative looks! Savour these delicious choices for Easter! The collection is available from 15 to 21 April 2019.

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

Dining Promotions

- **Opera:** Special dinner of the month. Available from 6 pm to 10:30 pm daily.
- **Opera Bar:** Complimentary Italian snacks and bites with every order of wine or cocktail at Bacaro Aperitivo. Available from 6 pm to 8 pm every Thursday.
- **2 Lam Son:** Happy Hour with 50% off all drinks, excluding bottles and special items. Available from 5 pm to 8 pm daily.
- **Park Lounge:** Live performances by singer Izabella Strychalska. Available from 7:15 pm to 11 pm from Monday to Saturday every week.
- **Cellar Door:** Discover the diversity of the French vineyard region after region and sample renowned French wines exclusively with Coravin every Friday and Saturday night with paired canapés from 6 pm to 7:30 pm.



Cellar Room

Gift Certificates for April

- **Sweet Moments** with a signature chocolate or coffee and a portion of The Pastry Boutique cake. From VND 255,000*.
- **Saturday Brunch** with our Vietnamese and French cuisine. From VND 1,380,000*.
- **Sunday Brunch** with authentic Italian flavours, roasted meats and delicious seafood. From VND 1,380,000*.
- **The Art of Afternoon Tea** with signature sweets and pastries inspired from Impressionism. From VND 620,000*.

*Subject to 5% service charge and then 10% VAT.

*For purchasing, please contact thienhuong.bui@hyatt.com

Destination of the Month

SAIGON SNOW TOWN



Experience the freezing atmosphere in a town that is covered in snow in the tropical Saigon. The Snow Town is a European-inspired indoor playground that is filled with snow. There you can visit restaurants, night bars, famous Japanese characters, exhibition area, digital entertainment, and coffee shops. Do not forget a sip of hot coffee in the middle of the icy place.

Address: CBD Premium, 125 Dong Van Cong, District 2.

World's Best Bars Series

From 4 to 6 April 2019, 2 Lam Son is honoured to introduce special guest mixologist Luke Whearty as part of the World's Best Bars Series. As a world-renowned mixologist who has gained a wealth of accolades around the globe, Luke Whearty was awarded Top 10 International Bartender of the Year with Tales of the Cocktail in 2018 and Best World Bar 2017.

Luke Whearty is very famous for combining the local environment in his drink creations. "When no two places or seasons are ever the same, why should we be? It's evolution that makes us who we are today," says Luke. You can join an exclusive master class with Luke Whearty from 4 pm to 5:30 pm on 5 April 2019. Tickets are available at VND 990,000* per person.

* Subject to 5% service charge and then 10 % VAT.

For reservation and further information, please contact giacomo.maroccia@hyatt.com



Signature Experience

A DAY IN BEN TRE

Famed for its fruit orchards, coconut groves and small islands, Ben Tre is an ideal place to see the true life of the Mekong Delta. Let's discover this beautiful province with our day tour to Ben Tre! On arrival in Ben Tre, you will board a local boat for a cruise among the aptly named Dragon, Unicorn, Turtle and Phoenix Islands. En-route, visit a factory producing handicrafts made of coconut and taste exotic fruits. Then, take a ride on a horse cart to head for a honey-tasting session.

After that, continue on a smaller rowing boat for a more adventurous cruise amongst the palm trees. It is then time for lunch with a selection of Mekong delicacies. In the afternoon, you will return to Ben Tre for a visit to Vinh Trang Pagoda before heading back to Ho Chi Minh City. One-day tour includes private transportation, English-speaking guide, selection of beverages and snacks, entry fees and lunch.

For information, please contact conciierge.saiph@hyatt.com



XUAN
— SPA —

SUMMER RETREAT

From 1 April to 30 June 2019, escape the summer heat and refresh with our special package this summer.

- 45-minute Nine Dragon - Herbal Mineral Mud Wrap
- 30-minute massage (choose from feet, back or head and shoulder massage)
- Fresh coconut juice

VND 2,200,000*

*Subject to 5% service charge and then 10% VAT. For information, contact spa.saiph@hyatt.com