

THE SEASONED TRAVELLER

DECEMBER 2018

FESTIVE SEASON

AT THE PARK

THIS YEAR, THE SEASON OF GIVING IS MADE ALL THE MERRIER AT PARK HYATT SAIGON. THE LUXURY FRENCH MANSION WILL BE FILLED WITH HOLIDAY SIGHTS, SOUNDS AND SMELLS CELEBRATING THE SEASON IN STYLE.



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AFTER 5 IS BACK WITH MONKEY 47 GIN



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2018 FESTIVE SEASON CELEBRATION

04

AUTHENTIC ITALIAN CUISINE AT OPERA

AFTER 5 IS BACK WITH MONKEY 47 GIN

A perfect venue to relax and recharge with outdoor seating and artisanal food and drinks, After 5 is the place to be for all occasions, offering flexible seating arrangements for parties of all sizes in a trendy lounge and high top table setting.



The Party starts at After 5

Great news for those looking for an outdoor venue for catching up with friends in the evenings or after work: Park Hyatt Saigon offers the perfect solution with After 5, a special concept on the terrace of Square One restaurant featuring Monkey 47 signature Gin cocktails, wine, beer and soft drinks.

Discover artisanal food and drinks in an approachable, casual setting, listen to our relaxed beats and enjoy views of the Opera House and Saigon's busy streetscape.

The Story of Monkey 47

Made with passion and meticulous care for the details, Monkey 47 Schwarzwald Dry Gin has a unique flavour created from ingredients that are hand-picked and fresh.

The botanicals in Monkey 47 include peppers, juniper, cranberries and the peelings of bitter oranges, lemons and pomelos, some of which are macerated for 36 hours to extract the full flavour. The fresh water from the Black Forest gives the gin a smooth and tender texture, adding more excitement to the drinking experience.

Introducing Monkey 47 at After 5

Coming back at the end of November, After 5 will not only be a new destination in town but also bring a new friend, Monkey 47 Gin, with it.

Thanks to this partnership, you can enjoy a range of signature cocktails made with Monkey 47 Gin, such as 47 club clover, pickled Gibson, Monkey Gimlet and Kho Qua Negroni. You should try the flavourful snacks such as kingfish ceviche, crispy calamari, char-grill chicken skewers and After 5 hot dogs.

For information, please contact nguyen.luu@hyatt.com

Photo Story



Alfie Lin at Floral Master Class



Blaise Mautin at Fragrances Master Class



Live painting of Bradley Theodore



Concerto Chat Master Class



Mixology Master Class



Celebrity Gala Dinner

Passion Week - THE WEEK OF PASSION

In November, Park Hyatt Saigon was honoured to hold Passion Week, a series of exciting master classes and celebrity gala dinners with Michelin Star Chefs to celebrate the passion for art, food and wine. This was the first time that such an event was held in Ho Chi Minh City.

Passion Week's highlights were the six master classes, namely Floral Design Master Classes with floral designer Alfie Lin, the Art in Fashion Luncheon with visual artist Bradley Theodore, Fragrances Master Classes with celebrity parfumeur Blaise Mautin, Wine Master Class with Mr Francois Thienpont, Mixology Master Class with celebrity mixologist Simone Caporale and Concerto Chat Master Class with concert pianist Jon Kimura Parker and concert violinist Aloysia Friedmann. Participants also had the chance to join exclusive gala dinners every evening with four Michelin Star Chefs, namely Chef Paulo Airaudo[®] from Spain, Chef Vicky Cheng[®] from Hong Kong, Chef Jungsik Yim[®] from Korea and Chef Maxime Meilleur[®] from France.

Our heartfelt thanks go out to our valuable sponsors – Turkish Airlines, Nespresso, Moët Hennessy and Mercedes Benz – our passionate guest masters, chefs and participants, and our own dedicated hotel associates for making Passion Week such a success. Let's look forward to the sensational Passion Week next year!

December Highlights

Thoughtfully conceived by the hotel's culinary masters, Holiday Hampers provide an enticing medley of gourmet goodies to be shared. From exquisite foie gras terrine to imported caviar and traditional roasted turkey, all you need for a wonderful Christmas season is just one call away.

You can also look for the traditional stollen, gingerbreads or homemade chocolates and freshly baked cookies as The Pastry Boutique introduces you a range of artisanal Christmas cakes, sweets and pastries by our talented Pastry team.

Park Lounge will offer **Christmas Afternoon Tea Set** from Monday to Friday from 10 to 28 December. **Festive High Tea Buffet** will be available every Saturday and Sunday, on 15-16 and 22-23 December.

From 6 pm to 7 pm on Friday, 14 December, we are happy to invite you to the **tree lighting ceremony** with complimentary cookies, ginger bread and Mulled wine.

And do not forget our special **Christmas Carols** on 24 December at 5 pm at the staircase above Park Lounge. Santa Claus is coming to town while the performance will sprinkle holiday spirit.

Festive Moments at Square One

Elevate the festive holidays as Square One presents sophistication grace on a plate. Entry for guests from 12 years old and above. Guests can satisfy that craving they've been waiting for all year.

Christmas Eve, 24 December, 2018

Indulge in traditional specials such as Christmas pudding and roasted turkey from our festive inspired a-la-carte menu for an intimate Christmas Eve celebration. Lunch is served from 12 noon to 2:30 pm and dinner is served from 6 pm to 10:30 pm.

Christmas Day, 25 December 2018

Celebrate Christmas your way with the flexibility of our festive inspired a-la-carte menu featuring traditional specials such as roasted turkey with all the trimmings and Christmas pudding served with all-time classic brandy sauce. Lunch is served from 12 noon to 2:30 pm and dinner is served from 6 pm to 10:30 pm.

New Year's Eve, 31 December 2018

Enjoy a Parisian inspired five-course set menu including a bottle of Veuve Clicquot Champagne per couple. Dinner is served from 7 pm onwards with the price of VND 4,200,000 per guest.



Joyful Celebration at After 5 and 2 Lam Son

Start the count down at New Year's Eve party on 31 December 2018 with DJ performance and our special beverage packages at 2 Lam Son. Or you can welcome 2019 amongst the stars at our new rooftop venue with Monkey 47 Gin at After 5. Enjoy the guest DJ performance and special drinks to start the very first moment of the year.

For any further enquiries and reservations where applicable, please contact our Festive Desk at saigon.festive.desk@hyatt.com or call us at +84 9 6269 0471 from 9:00 am to 5:00 pm.

For bookings at Opera, full prepayment is required 7 days prior to the event date. For bookings at Square One, 2 million VND deposit is required 7 days prior to the event date.

Prepayment is non-refundable within 5 days of the event date.

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



C E L E B R A T E THE FESTIVE WITH US

As the festive season waves its magic wand over this world, celebrate the best time of the year with your beloved family and friends with our special offers at Park Hyatt Saigon.

Holiday Sophistication at Opera

Bringing joy to the world, Opera rejoices with an array of delights for the festive season. Feast in style and luxury with lavish servings of gourmet gratification where no one goes hungry.

Sunday, 23 December, 2018

The festive Sunday Brunch at Opera is served from 12 noon to 3 pm. The price starts from VND 1,460,000 per person.

Christmas Eve, 24 December, 2018

Savour our festive dinner buffet with delicious seafood dishes, pasta, roasted meats and delightful desserts plus free flow of iced cold Veuve Clicquot Yellow Label Brut champagne. Dinner buffet is served from 6 to 10 pm. The price starts from VND 1,920,000 per person.

Christmas Day, 25 December 2018

Cherish the moment with your beloved ones with our Christmas lunch buffet, served from 12 noon to 3 pm. The price starts from VND 2,145,000 per person. In the evening, indulge in the Christmas dinner buffet from 6 pm to 10 pm. The price starts from VND 1,415,000 per person.

New Year's Eve, 31 December 2018

Enjoy exquisite New Year's Event dinner buffet from 6 pm to 10 pm. The price starts from VND 2,530,000 per person.

New Year Day, 1 January 2019

Have a fresh beginning for 2019 with an extravagant New Year brunch from 12 noon to 3 pm. The price starts from VND 1,530,000 per person.

Hot News

NEW UNIFORMS OF TURKISH AIRLINES

In celebration of 85 successful years, Turkish Airlines has unveiled a fresh look with a new uniform specially designed for its cabin crew. The new uniforms will begin to be used following the opening of the Istanbul New Airport, the “new home” of the flag-carrier airline.

Inspired by many classic elements of Turkish design and culture, the new uniforms are paired with Milan-based Haute Couturier Ettore Bilotta. New design items such as hat, gloves, dress, bag and various accessories are prepared within the new brand colour palette’s flag red and anthracite. The collection combines shapes and colours found in Istanbul Bosphorus with a new “FLOW”, created to symbolise the effortless and dynamic energy flowing through Turkey’s most dynamic city as an intersection between East and West.



Destination of The Month

LANDMARK 81



With a height of over 460 metres, Landmark 81 is the tallest building in Vietnam. Featuring a modern and unusual architectural design that symbolises the diversity and dynamism of Ho Chi Minh City, Landmark 81 faces the beautiful Saigon River and is conveniently connected via major road and water transportation.

Address: 208 Nguyen Huu Canh, Binh Thanh District.

Signature Menu

Italian flavours AT OPERA

Opera restaurant continues to introduce authentic flavours around Italy from North to South with our new menu. Chef Matteo Fracalossi combines imported and local ingredients to give a truly authentic Italian dining experience in Saigon.

One of the notable items on the menu is Grigliata di pesce, in which the seafood is marinated with different citrus flavours to exude a Mediterranean taste. You should also not miss our Bigoli, a traditional Venetian spaghetti with anchovy and Castelmagno PDO cheese. Those who are fans of lasagna will love our version with traditional beef ragout. And last but not least, the Granseola crab salad from north east Italy will provide a touch of freshness for Italian food lovers in town.



Bigoli



Grigliata Di Pesce



Beef Ragout



Granseola Carb Salad

In the Spotlight

5 MINUTES WITH ENRICO RUSSO



What do you think are the most important qualities for a restaurant person?

Being food and beverage people means not simply offering a service but dedicating time, commitment, teamwork and passion to even the smallest tasks. What is required is anticipation, celerity, eye for detail and knowledge. I would compare it to being a psychologist, with a passion for food and beverage.

What is the best part of working in a restaurant?

I am a very enthusiastic and curious person who is in love with food and beverage. To me, the restaurant is like a golf course where I can experiment and share with my team ideas or new approaches on what we do and how we do things.

Could you please share with us your favourite memory of working in a restaurant?

It was in 1999 when I was very young and had little experience. My restaurant manager asked me to take a break and go to buy some Baklava (a Lebanese sweet) at one of the most famous food courts. I kept wondering why the manager sent me to buy something during the service time. In the evening, one of our guests showed up and when it was time to serve the tea we served them. He looked at me with a smile as we created that unique feeling for him.

Thank you very much.