

THE SEASONED TRAVELLER

JANUARY 2018

REDEFINING LUXURY

Mr. Frederic Boulin – General Manager at Park Hyatt Saigon, shares about the hotel's recent renovations and ambitious visions for the upcoming years.



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REDEFINING LUXURY



Park Hyatt Saigon has undergone major changes in recent years. Could you share what the hotel is aiming to achieve?

Park Hyatt Saigon exists to be a sanctuary of calm, curating intimate and luxury experiences for those it serves. With an ambition to take the lead in the hotel market as well as the commitment to industry leadership, the hotel has been through recent renovations in the Luxury Redefinition Project over the last three years.

This is our journey in the pursuit of excellence as part of the Park Hyatt Brand and in line with Hyatt's strategic priorities. With a committed focus on the brand story, we continue to operate with excellence, build and deliver brand experiences, cultivate our people, grow and manage the hotel asset for our owners and embellish the character of the property to become a landmark of the city and in Asia.

With the journey beginning in 2015 with the renovation of our rooms, event spaces and public areas, in 2017, Park Hyatt Saigon turned a page in the chapter of its luxury re-definition with the renovation of our outlets: Opera, Square One and

2 Lam Son. Opera was transformed to be the dining room of the Mansion, Square One continues to be our signature restaurant and 2 Lam Son bar was renovated to become one of the most sought-after destinations in town.

Can you share something about the recent renovation to Opera?

Acknowledging the constant changes in modern social aesthetics, Park Hyatt Saigon is honoured to take the lead in bringing luxury to a new level while remaining true to tradition and heritage. The hotel offers new, different contemporary destinations for entertainment, including top restaurants, each with a specific concept, as well as the kind of private dining spaces that the city is demanding.

Opera, an authentic trattoria restaurant, provides a total sensory experience with a show kitchen that offers diners authentic and delectable Italian fare prepared by Chef Matteo Fracalossi, all featuring garden-fresh produce and sustainable seafood. A former protégée of Italian Master Chef Antonino Cannavacciuolo, Chef Matteo Fracalossi prepares authentic Italian recipes with a simple yet elegant approach. In particular, diners at Opera can savour fregola con

vongole, an artisanal Sardinian pasta dish that is prepared like a risotto with clam and cannot be found anywhere else in the city. The Opera bar is now a destination of its own with notable offers of signature coffee drinks, cocktails or light refreshments and a traditional aperitivo on Thursdays.

What is so special about the Square One renovation?

Square One opened its doors to Saigon on Friday, 8 December 2017, inviting guests to enjoy regional Vietnamese and up-market French brasserie-styled fare in an intimate, distinctive and striking contemporary dining space.





Square One restaurant combines the history, nature and thrilling culinary adventure of two great cultures from France and Vietnam to bring guests a truly unique dining experience in the heart of Saigon. The restaurant's lively and convivial ambience will entice guests to discover new dishes while creating lasting memories with friends and families. In addition, our three private rooms, namely the Cellar Room, the Kitchen Room and the Library Room, can cater up to 18 guests for any special occasion.

Guests will find a variety of upscale French Brasserie Fare and exquisite Vietnamese cuisine created by Chef Alexandre and Chef Son.

Born in South Burgundy and raised in Provence, Chef Alexandre Durand is a former protégée of world-renowned Chef Alain Ducasse. His culinary philosophy can be summed up in three principles, namely 'delicacy', 'finest ingredients' and 'consolidation of tradition and modernity'.

Born and raised in Ben Tre Province, Chef Tran Van Son has been inspired by the diversity of Vietnam's regional flavours. Chef Son perfected the art of Vietnamese cuisine while working on Phu Quoc Island, wowing guests with deluxe versions of traditional Vietnamese dishes. His secret lies in handpicking the freshest ingredients to reflect an exquisite taste of Vietnamese cuisine.

Coming to Square One's exclusive bar, The Cellar Door, guests will be amazed by a wide collection of more than 200 wines from France and the New World. Our sommelier, Marie-Charlotte, will introduce a special concept from Vin à la ficelle and the Coravin.

How does the market respond to these changes to the restaurants?

Very positively. Our projects were built on deep market insights to truly understand what experiences our guests want to have. Customers' positive responses to our new looks and feels show that we are going in the right direction to meet guests' expectations and demands. In recent years, 65% of our customers have been coming from Saigon. We are proud to welcome regular customers as well as new clients as we start to attract more influencers to our hotel.

What is the expectation for the coming 2018?

Park Hyatt Saigon is proud to be an elegant French mansion for guests seeking a calm oasis after exploring the bustle of beautiful Saigon. The Luxury Redefinition comes with the development of a very knowledgeable team and acquisition of new talents following our new concepts and experience offered. We have no expectation other than to continue to grow the new generation of leaders, create new unique and authentic experiences and continue to improve everything we do.



Chef's Choice

WILD ATLANTIC SEA BASS FILLET

A former protégé of world-renowned chef Alain Ducasse and now heading the French kitchen at Square One, Chef Alexandre Durand is proud to share with us one of his most favourite dishes.



"One of my most favourite dishes is Wild Atlantic sea bass fillet served with homemade shellfish sauce, a classic French cuisine that is very popular along the French coast, between the Atlantic Ocean and the Mediterranean sea. My uncle used to make this dish for the whole family every time he came back from fishing.

At Square One, I am honoured to recreate the version of Wild Atlantic sea bass fillet, which I grew up enjoying. Using wild line-caught imported sea bass rather than farmed ones for more sustainable consumption, Wild Atlantic sea bass fillet at Square One will offer a better taste and a healthier dining choice for our guests."

12 January

EXCLUSIVE ROTHSCHILD ESTATES WINE DINNER



This exclusive Rothschild Estates gala dinner is hosted by The Commanderie de Bordeaux Saigon, featuring a 4-course Gala Dinner prepared by renowned Chefs Marco and Heath and pairing with outstanding wines from Rothschild Estates. The wine list includes the world famous Chateau Mouton Rothschild, 2001 vintage poured in magnums.

Venue: Ballroom at Park Hyatt Saigon
Time: 6.00 pm Aperitifs
6:30 pm Induction of new members
7.00 pm Gala Dinner

Individual Ticket: VND 4,900,000
Table of 10 : VND 48,000,000

All prices are subject to 5% service charge and then 10% VAT.
Please email commanderie.saigon@gmail.com or call Ms. Chinh at 028 3822 2340 for reservation or further information.

24 January – 27 January
Meet champion bartenders

THE CLUMSIES' VISIT

Stay tuned for an exciting year ahead at Ho Chi Minh City's most favorite bar. Starting from January 2018, 2 Lam Son will host four visits from top winners of the "The World's 50 Best Bars 2017" award throughout the year.



Visitors to 2 Lam Son in 2018 will have the chance to taste exclusive cocktails made by winners of "The World's 50 Best Bars 2017" Award. In this January, let's meet The Clumsies from Athens who made it to number 6 on the list.

One of the exciting bars in Athens, The Clumsies is the excellent creation of two world class Greek bartenders whose signature drinks such as The Clumsies Old Tom Gin – London's dry gin base combined with lavender, ginger, pomelo lemon, mastic – and Chilli Con Melon – premium tequila, mezcal, melon, sage – have wowed guests all over the world. Watch them showcase their extraordinary talents as these two bartenders visit 2 Lam Son from 24 to 27 January, 2018.

The best is yet to come. The Rejuvenating Party will also be thrown on 26 January to celebrate the new look of 2 Lam Son. No ticket is required. Simply show up and get into the party spirit with us!

31 January

IMPRESSIVE CHAMPAGNE DINNER

End the first month of 2018 in style with different vintages from Dom Perignon! These will be paired with gastronomical creations by Chef Alexandre Durand – Chef De Cuisine of the French Kitchen at Square One.

Tour of the New Year

MEKONG DELTA & CAI LAY



Board a charming wooden boat to enjoy countryside scenery and local river life! A short ride through narrow village lanes, passing fruit orchards and local cottage industries will be an adventure you won't forget. Then relax with on a small sampan boat while being paddled slowly along tropical canals.

Walk through a Mekong village to a provincial home to enjoy a traditional lunch with local specialties. Mekong Delta and Cai Lay tour is the perfect get-away from Saigon during this beautiful spring.

For more information, please contact our Concierge team at concierge.saiph@hyatt.com