

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

JANUARY & FEBRUARY 2020



TET IN BLOOM

DISCOVER CULINARY OFFERS AND HOLIDAY
ACTIVITIES THIS FESTIVE SEASON



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TET HAMPER

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FESTIVE CELEBRATION



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*IN THE SPOTLIGHT
CHEF ALESSIO NALLINO*



This festive season, discover the refreshing pomegranate pattern on the starlight pearl-finish box of Park Hyatt Saigon’s latest Tet hamper, epitomising your best wishes for another exciting journey to come. Our Tet collection comes in 3 different versions:

- **CLASSIC VERSION** with one dried fruit jar, one mixed fruit cookie jar and one bottle of La Vieille Ferme Wine, available at VND 1,600,000 per box
- **PREMIUM VERSION** with one dried fruit jar, one mixed fruit cookie jar and one bottle of Whisky Glenmorangie Original, available at VND 3,200,000 per box
- **DELUXE VERSION** with one dried fruit jar, one mixed fruit cookie jar, one bottle of Hennessy VSOP and one bottle of Veuve Clicquot Yellow Label, available at VND 6,200,000 per box

For bulk orders, please contact the sales team at **+84 28 3520 2351** or **sales.saiph@hyatt.com**.
Classic version is available at Park Lounge for retail purchase.
All prices are subject to a 5% service charge and 10% VAT.

NEW YEAR AT THE PARK

TET SPECIAL MENU AT SQUARE ONE

Elevate the festive holidays this January as Square One restaurant presents sophistication on a plate. Showcasing traditional flavours and refined technique, Square One’s culinary team presents a special Tet celebration menu, featuring signature and most-beloved Vietnamese dishes, including banh chung (sticky rice cake, Vietnamese ham and pickled onions), cha gio (Iberico pork, fried spring rolls), dua chua muoi soi (pickles, bean sprouts, chives, chili and bell pepper) and the delightful Tet dessert (kumquat pudding, red dragon fruit and ginger, with sesame seeds).

LE PETIT CHEF - LE GRANDE BISTRO

The long anticipated Le Petit Chef 2nd Edition will finally arrive at Square One in late January. Once again, this entirely innovative two-hour dining concept will bring visual delight on the diner’s table, using cutting-edge 3D visual technology to present the story of a small animated chef who is projected on the plates whilst cooking the meal right in front of your eyes.

Prepare yourself to be immersed into a 3D-projected tale, paired with sophisticated themed music, table patterns, props and decorations along each chapter of the chef’s story. Moreover, Le Petit Chef 2nd Edition comes with a more flexible option for kids and vegetarians.

JOYFUL CELEBRATION AT 2 LAMSON

Start 2020 right with a stylish party at 2 Lam Son. Happy Hour with 50% discount on drinks (excluding bottles) is extended from 5:00 pm to 8:00 pm every day, following an array of exclusive signature offers on week nights. Don’t miss “Ladies First” on Wednesday, Whisky Live every Thursday, Champagne Friday or Spirit Saturday!



NEW LIGHTING
AT 2 LAM SON



Apart from being home to some of the most significant sites in Vietnam, such as the Central Post Office which was designed by Gustave Eiffel, the architect who designed the Statue of Liberty and the Eiffel Tower, and Notre Dame Cathedral, Saigon is the ideal place to celebrate during Tet as it offers the best chance to experience this important festival.

TET ESSENCE IN SAIGON

COME AS EARLY AS YOU CAN

As an old saying goes: “Nothing beats anticipation”. Indeed, watching the city’s transformation before the holiday is truly mesmerising. It usually takes months for city dwellers to celebrate Tet, starting with redecorating houses to picking up festive centerpieces. And, the beating heart of the feast lies in its flower market – 20/9 next to Ben Thanh Market in District 1.

This maze of flowers houses the flower supply for the whole city, with hundreds of floral varieties coming from Da Lat (a beautiful mountain city near central Vietnam), Mekong Delta (a vast maze of rivers and rice paddies in the southwest of Vietnam), and even from other countries. It is customary for locals to decorate their homes and businesses with these flowers so this market will be bustling during opening hours.

CULTURAL ESSENCE

It’s time to pay your friends a visit since Tet centres around reunions and family gatherings. During this occasion, you will be able to savour beloved traditional goodies. Banh Chung (Chung cake), square sticky rice cake, or colorful sweet offerings are a few of the typical treats to be found at all houses during this time.

Receiving or gifting red envelopes indicates good luck in Vietnam culture while the lion dance is a cultural identity of the Tet holiday. Both are festive essences and very popular within this period. Tet hampers also comprise a signature offering of the season.

Be amazed as Saigon’s centre quickly changes from a busy hub full of motorbikes honking to a peaceful town with minimal noises! Tet is a rare occasion when you can quietly hear Saigon’s every breath. In addition, visiting temples plays an integral part of this period for Buddhists and non-Buddhists alike. Temples are full of people praying for the upcoming year, ensconced in mystical smoke from incense.

EXPERIENCE TET LIKE A SAIGONESE

Falling on the same day as Chinese New Year, Tet shares typical similarities to the said festival, though Saigon during Tet is more peaceful and slow-paced. Forget the hustle and bustle of the city, as the Saigonese enjoy the festival with lesser traffic and fresher air amidst a traditional atmosphere.

Nguyen Hue Flower Street is the biggest annual event welcoming the Vietnamese New Year, Tet.

Attracting over a million people, it is a new experience each year — from the big picture to the details. Pedestrian Street is transformed into a fantastical flower garden using art, technology and nature to connect people to festive spirits.

In addition, don’t be surprised if you come across Vietnamese in traditional Ao Dai during this time. Tourists may also rent their own for photoshoots on the flower streets — a signature of the festival.

Last but not least, the calligraphy street (Pham Ngoc Thach Street, District 1) is vibrant with yellow apricot blossoms decorating dozens of stalls. This place draws visitors to not only ask for words of blessings, but also experience this beautiful Vietnamese tradition. Calligraphy has developed in line with the fast-paced development of society. Yet, its traditional roles remain unchanged.

Dining Promotions

- **Opera:** Indulge in a buffet of complimentary Italian snacks and bites with every order of wine or cocktail from 6 pm to 8 pm every Thursday.
- **Square One:** From 12 noon to 2:30 pm Monday to Friday every week, select a French or a Vietnamese Chef’s Special dish.
- **2 Lam Son:** Enjoy complimentary limitless gin and tonic’s selection from Boodles London Dry and Four Pillars Gin for ladies from 9 pm to 11 pm every Wednesday.



Gift Certificates for October

- **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 1,400,000*.
- **Sunday Brunch** with authentic Italian flavours, roasted meats and delicious seafood. From VND 1,380,000*.
- **Business Lunch Set** with exquisite Italian cuisine. From VND 430,000*.

*Subject to 5% service charge and then 10% VAT.
*For purchasing, please contact thienhuong.bui@hyatt.com

Destination of The Month

THIEN HAU TEMPLE



Built in 1760 to honour Mazu, the Lady of the Sea, Thien Hau Temple is considered one of the oldest Chinese Buddhist temples in town, acclaimed for its traditional curvy roof with sophisticated porcelain dioramas representing daily living in the past. The temple is not only famous for its valuable artefacts, but also a must-visit destination for people who are in the quest to understand Vietnamese folk religions during Tet Holiday.

Address: 710 Nguyen Trai Street, Ward 11, District 5.

In the Spotlight

INTRODUCE CHEF ALESSIO



Opera, the authentic trattoria-style Italian restaurant at Park Hyatt Saigon, is now ready to step to another level with the appointment of Alessio Nallino as its latest Chef de Cuisine.

Coming from Morozzo, Piedmont, Northwest of Italy; Chef Alessio had his first experience in the kitchen at the age of 7 and has spent nearly 18 years indulging in his passion for cooking.

Alessio joins the team from Macau where he worked as Sous chef for Galaxy Entertainment Group – Macao, Terrazza Italian Restaurant – one Michelin star 2016 / 2017.

Prior to his position in Macau Alessio has gained valuable experience Australia, Switzerland and Italy working for leading restaurants and luxury hotels.. “Moving to Ho Chi Minh City is great. I am so happy to have an opportunity to work in Vietnam and believe that this is going to be a wonderful challenge. I can’t wait to learn and spread the passionate Italian culinary toward my team and customers. ” Chef Alessio said.

LUXURY LIFESTYLE FROM THE PARK



Bring a touch of refined luxury home with you as Park Hyatt Saigon’s exclusive collection of premium amenities is now available for purchase. Shop our latest home collection for exclusive hotel bedding, linens and stylish lacquer decor. Moreover, discover bespoke comforts with other high-quality amenities including goose feather and down pillows, white Egyptian cotton towels, cotton bathrobes and many more.

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



For the ultimate in relaxation and rejuvenation, tranquil Xuan Spa offers wellness treatments inspired by traditional Vietnamese beauty rituals and ingredients.