

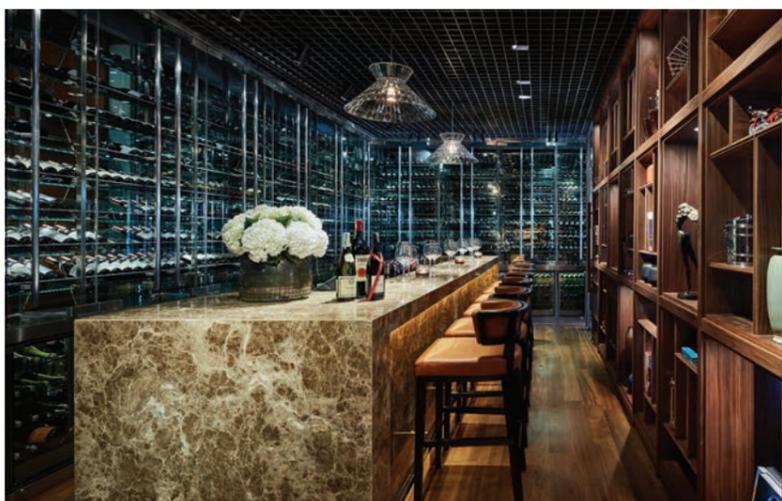
THE SEASONED TRAVELLER

JULY 2018



join us for AFTERNOON TEA

Discover a truly unique High Tea experience at Park Lounge this month as Chef Narae Kim launches the brand new French and Vietnamese high tea.



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*WINE TASTING AT
THE CELLAR DOOR*



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*BUSINESS LUNCH
IN 60 MINUTES*

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*DETOXIFYING PACKAGE
AT THE PARK*

Chef Story



Spaghettoni con SALSA ALLA LUCIANO

Chef de cuisine at Opera restaurant, Chef Matteo Fracalossi is a native of the Trento Valley in northern Italy and a former protégé of Italian Master Chef Antonino Cannavacciuolo. Chef Matteo joined Park Hyatt Saigon in 2016 after 20 years' experience of cooking all over the world.

Chef Matteo prepares authentic Italian recipes with a simple yet elegant approach. "Our menu philosophy is based on the idea of sharing, of coming together to enjoy exquisite cuisine," he explained.

If you are looking for an authentic Italian taste right here in Saigon, I can recommend to you one of my favourite dishes at Opera, Spaghettoni con salsa alla Luciano.

This pasta is inspired by the traditional Italian course Piovra alla Luciano, which contains octopus stewed in red wine and tomato sauce. When preparing the Spaghettoni con salsa alla Luciano, I also use the same recipe to create an exquisite octopus sauce to serve with it.

In addition, the combination of local and imported seafood helps to provide freshness for this dish while preserving the authentic Italian taste at the same time.



Signature Event

WINE MASTER TASTING



On this July 27, come to The Cellar Door to experience a master wine tasting hosted by our talented hotel sommelier Marie-Charlotte. This month will focus on the Margaux appellation in Bordeaux region with the signature wines including Château Prieuré Lichine 4ème Grand Cru Classé de 1855, Château Siran and Château Giscours 3ème Grand Cru Classé de 1855.

During the wine experience, you will taste a 90ml pour of each wine while enjoying a special French cheese plate prepared by our Chef Alexandre Durand. The Wine Master tasting will take place from 5:30 pm to 7:30 pm on June 27 with the price of VND 1,499,000 per guest and is limited to six guests. This price is subject to 5% service charge and then 10% VAT.

For further information, please contact marie-charlotte.legouil@hyatt.com or squareone.saiph@hyatt.com.

New Menu

Sweet indulgence at THE PASTRY BOUTIQUE

Discover a world of sweet pleasures at The Pastry Boutique with our new menu created by Pastry Chef Narae Kim.

Upon visiting The Pastry Boutique, you will find a distinctive collection of colourful pastries, all of which are freshly made every day with carefully selected ingredients. If you are faced with too many delicious choices, allow us to recommend to you some of our signature items.

No pastry shop is complete without macarons – the Italian sweet treats that are irresistible. At The Pastry Boutique, macarons range from classic flavours such as vanilla to more creative ones such as raspberry rose and mint chocolate.

If you are a fan of chocolate, our creative selection of chocolate bars and chocolate bonbons will certainly appeal to your taste. The combination of the milky flavour and the crunchy texture of cookie and cream chocolate bar will delight your taste buds.



Mint Chocolate Macaron



Strawberry Blossom Cake

For more adventurous souls, why not select one of the unique creations from Chef Narae Kim? You can order Progrès and St Honoré either as a slice or as a whole cake.

Taste the signature pastry items and feel the inspiration behind these exquisite creations! If you are looking for exclusive gifts for your friends and family, The Pastry Boutique offers beautifully packaged delights for you to take home.

For further information and order, please contact +84 28 3520 2318 or email pastryboutique.saiph@hyatt.com.



HIGH TEA *at the Park*

A Brief History of Afternoon Tea

Afternoon Tea is said to be created in England by Anna Maria – the seventh Duchess of Bedford in the early 1840s.

Back when there were only two main meals a day, one in the morning and the other in the late evening, the Duchess felt constant hunger and thus thought of a light meal to keep her from feeling fatigued. She developed the habit of having a cup of tea with bread and butter in her room every afternoon.

Soon after this, the Duchess started inviting her friends over in the afternoon for some simple light snacks and tea, which was a fashionable drink at that time. This concept of afternoon tea was then adopted by many English people of the middle and upper class.

The Modern Tea Time

Today, people enjoy coffee, chocolate and alcoholic drinks such as cocktails or champagne with their afternoon tea. Besides traditional scones, small bite-size sweet and savoury food are often served on a tiered stand to highlight the beautiful details that go into every set.

Originated in England in the 19th century, the tradition of Afternoon Tea has since spread to other parts of the world and become popular with people from all walks of life. For those who crave a cup of tea and some tasty bite-size snacks in the afternoon, it might be interesting to learn more about this posh tradition.

Nowadays, this elegant lifestyle ritual is not limited to the royalty, but rather is widely considered as a treat that friends and family members come together to enjoy. Afternoon Tea is the relaxing time when people socialise with friends, have a good talk and appreciate different types of tea.

New Afternoon Tea Concept at Park Lounge!

Inspired by the beautifully detailed work and striking colours of the famous Hanoi Lacquer boxes, as well as the exquisite craftsmanship of the French Ercuis Stands, Pastry Chef Narae Kim and her team have created an exceptional High Tea to celebrate the very best of French and Vietnamese cuisine.

If you want to experience a sumptuous pastry and beverage selection, *Long Weekend Afternoon Tea Buffet* is an ideal choice. You can order white, black, green, oolong teas or herbal infusions. Then, indulge in traditional scones, classic pastries, fruit tartlets, and mini desserts.

• *Afternoon High Tea*, from 2 pm to 5 pm from Monday to Thursday.
VND 900,000* per set, suitable for two guests.

• *Long Weekend Afternoon Tea Buffet*, from 2 pm to 5 pm from Friday to Sunday
VND 990,000* per person, including one glass of Veuve Clicquot Ponsardin Brut, Yellow Label, Dammann Frères - Fine French tea, Espresso coffee and hot chocolate.

VND 890,000* per person including free flow Chandon Sparkling Brut, Cosmopolitan cocktail, Dammann Frères - Fine French tea, Espresso coffee and hot chocolate

VND 590,000* per person, including Dammann Frères - Fine French tea, Espresso coffee and hot chocolate

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

60 MINUTE LUNCH *in Style*

Impress your clients with the convivial ambiance at Square One while discovering our exquisite 60-minute Business Lunch Set. The 3-course Vietnamese and French menus, served with coffee and tea, change weekly to offer your guests a wide variety of options.

From 12 noon to 2:30 pm, Monday to Friday
Square One, Mezzanine Floor. VND 460,000 per set per person, subject to 5% service charge and then 10% VAT.

For information, please contact +84 28 3520 2359
or email squareone.saiph@hyatt.com.

Passion Week

14 - 17 NOVEMBER 2018

hosted by park hyatt saigon

Coming soon ...

Cultural Gift

MOONCAKE – The Gift of Appreciation



Held annually on the 15th of August in the lunar calendar, when the moon is at its fullest, Mid-Autumn Festival is one of the most celebrated festivals in Vietnam.

A tradition among Vietnamese people during this time is to eat mooncakes and drink tea over a joyful conversation with their family. Therefore, for most adults, the mooncake is a reminiscent symbol of childhood and family reunion.

Nowadays, mooncakes become not only a festival food, but also a precious gift for family, friends and business partners to show appreciation for the relationship.

When choosing mooncakes to give to their loved ones, people also look for mooncake boxes with an exclusive design, as well as additional gifts such as tea and wine to complement the flavours of the mooncakes.

Upholding the tradition of giving during Mid-Autumn Festival, we are proud to present a special mooncake collection with the highest quality and aesthetics. Available in four delicious flavours, the mooncakes are made from natural ingredients with no preservatives. This healthy gift option is ideal to show the giver's care for the receiver.

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

Summer Offer

Relax and Recharge PACKAGE

Have access to our outdoor pool and spa facilities, be pampered with a 60-minute body massage and enjoy a fresh salad with fruit juice.

Price: VND 2,500,000 per guest, subject to 5% service charge and then 10% VAT.

Available from 6:00 am to 5:00 pm daily, from now until the end of August.

For information, please call +84 28 3520 2356 or email spa.saiph@hyatt.com.



Dining Promotions

- **The Terrace:** Reverse Happy Hour with 50% off all drinks, excluding bottles and Coravin from 8 pm to 10 pm daily.
- **Opera:** Special Astice dinner of the month with lobster and Italian bacon. Available from 6 pm to 10:30 pm daily.
- **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:** A seasonal treat with signature profiteroles made from vanilla cream puff and warm chocolate sauce. Available from 11:30 am to 10:30 pm daily.
- **Square One:** Exquisite business lunch set in 60 minutes. French and Vietnamese menus with three courses, coffee and tea. Available from 11:30 am to 2:30 pm from Monday to Friday weekly.



Gift Ideas for July

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

- **Sweet Moment at Opera Bar** with a signature coffee or chocolate and a single portion of The Pastry Boutique cake. From VND 249,000*.
- **Saturday Brunch at Square One** with our signature Vietnamese and French cuisine. From VND 1,330,000*.
- **Sunday Brunch at Opera** with authentic Italian flavours and delicious seafood dishes. From VND 1,330,000*.
- **Pamper Yourself at Xuan Spa** Receive one complimentary 30-minute massage for any purchase of 60-minute treatment.

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

*For purchasing, please contact nguyen.luu@hyatt.com

Destination of the Month



This modern one-stop destination is a great place to browse for electronics, clothing, and accessories. After exploring, you can enjoy a refreshment at one of the center's coffee and pastry shops, or dine at the restaurants located throughout the building.

Address: 92-94 Nam Kỳ Khởi Nghĩa Street, District 1, Ho Chi Minh City.