

# THE SEASONED TRAVELLER

MAY 2018



## WEEKEND BRUNCH in Saigon

What could be more interesting than getting up late and having a good talk over a delicious meal with your favourite drinks? Weekend Brunches are ideal for doing these at the same time.



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*HAPPY MOTHER'S DAY  
WITH SPECIAL OFFERS*

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*THE "PLANET" CAKE  
BY CHEF KIM NARAE*



04

*CELEBRATE THE  
MOMENTS OF LIFE*

# TO all Mothers, WITH love!

We always took our mothers' love and care for granted when we were young. Yet as we grow older and start building our own families, we realise mothers' love is one of the greatest gifts we have.

On 13 May at Park Hyatt Saigon, we want to join hands with you to celebrate the love of all mothers on this Mother's Day.

Start the day by taking your mother to Opera for a sumptuous Sunday Brunch with a wide selection of signature Italian cuisine. She will then receive a complimentary 'Sweet Moments' voucher for two to enjoy aromatic coffee or tea and sweet pieces of cakes at Opera.

In the afternoon, our sophisticated Park Lounge welcomes all wonderful mothers with a complimentary glass of Belstar Prosecco for each one as they enjoy the special Sunday High Tea Buffet with you or their close friends.



Later in the day, treat your mother to a savoury authentic Italian dinner at Opera and receive a complimentary dessert tasting platter for the whole family to enjoy. The dinner option is not limited there, as an exquisite menu is ready at Square One with French cuisine. Signature dishes include house cured salmon, wild Atlantic line caught sea bass and delicious bourbon vanilla soufflé. Last but not least, one complimentary glass of Prosecco sparkling rose will also be offered to every amazing mother to start the special day with delight.

Time flies, so don't wait any longer to show your appreciation for the wonderful things that mothers have done for you in your life.

For further information and reservation, please contact [nguyen.luu@hyatt.com](mailto:nguyen.luu@hyatt.com)



# It's all about

Events of the month

## PREMIUM WINE at SQUARE ONE

For wine enthusiasts, the two signature wine experiences at Square One this month are certainly not to be missed.

The Cellar Door will host a premium Wine Masterclass with our Hotel Sommelier, Marie-Charlotte LeGouil, on 19 May. The Wine Masterclass, featuring a personalised wine tasting experience, is limited to six participants. Focusing on Burgundy Red, guests will taste a 90ml pour of each wine. A special French Cheese plate prepared by our Chef Alexandre Durand is also included to enrich your taste.

For a full dining experience, the Rauzan Segla Wine Dinner at Square One on 25 May is also a great option for you. The wine dinner includes

a five-course menu delicately designed to pair with five premium wines such as Château Canon 2005, Château Rauzan-Ségla 2008 and Château Canon 2001.

For further information and reservation, please contact [marie-charlotte.legouil@hyatt.com](mailto:marie-charlotte.legouil@hyatt.com)



## DISCOVER APERITIVO THURSDAY AT OPERA BAR

Start the evening with a signature cocktail and complimentary snacks



**DATE & TIME** | EVERY THURSDAY, FROM 6:00 PM TO 8:00 PM  
**VENUE** | OPERA BAR, LOBBY LEVEL PARK HYATT SAIGON  
**CONTACT** | +84 28 3520 2357 OPERA.SAIPH@HYATT.COM

Weekend brunches are a great way to relax, unwind and make the most of your time with friends and family. Below are some fun facts about the brunch concept with a history of more than one hundred years.

1. The concept of the brunch dated back to the nineteenth century Britain, where the upper classes gathered for decadent lunches in the middle of the hunting days. Meats, eggs, chicken and cold sliced cheeses were served in the big meal which combined breakfast and lunch for the first time.

2. The term "brunch" was created by an English writer, Guy Beringer, who first introduced this word in his essay 'Brunch: A Plea', published in Hunter's Weekly in 1895. Beringer picked an argument for a mid-morning meal after church, instead of the heavy Sunday dinner. He wrote: "Brunch is cheerful, sociable and inciting."

3. The first city known for brunches was not the trendy Los Angeles or fashionable New York, but the Windy City of Chicago.

And why Chicago?

Back in the 1930s, trains were popularly used for transportation in the US. Movie stars who went on tours to promote latest films would stop by Chicago for favourite snacks between Los Angeles and New York. It gave them time to get off the train, then seek a sophisticated late-morning meal and get refreshed. Some celebrities who enjoyed brunches included John Barrymore, Helen Hayes and Clark Gable.

## BRUNCH

4. From the early to middle of the 1900s, brunches offered a platform for acceptable drinking during daytime. It was also the provenance for several daytime cocktails such as Mimosa or Bloody Mary and attributed the practice of mixing alcohol with fruit juices.

Discover exquisite bespoke brunches at Park Hyatt Saigon and enjoy the casual ambience with personalized service.

### Saturday Brunch at Square One

You will be wowed by a playful mix of regional Vietnamese cuisine and French brasserie-style fare. The show begins with six appetizers such as seafood on ice with oysters, prawns and mussels. Then, you can select one of four main courses served to table such as braised tiger prawns in clay pot or salmon papillote. Finally, be sure to try our signature desserts. Saturday Brunch is from 12 noon to 3 pm weekly.



Opera Verandah is ideal for family gathering during Brunch

- Paris Package: VND 2,030,000\* per person, including free flow of champagne, cocktails, house wines, soft drinks, coffee and tea.
- Saigon Package: VND 1,330,000\* per person, including soft drinks, coffee and tea.

### Sunday Brunch at Opera

Have a relaxing Sunday by waking up late and indulging in the authentic Italian flavours of seafood dishes, roasted meats, pasta and desserts at one of the top restaurants in town. Sunday Brunch is served from 12 noon to 3 pm weekly.

- La Domenica Chic: VND 2,030,000\* per person, including Veuve Clicquot Yellow Label Brut champagne, house wines, cocktails, soft drinks, coffee and tea.
- Il Pranzo Italiano: VND 1,530,000\* per person, including Bisol Belstar Prosecco DOC Brut, house wines, cocktails, coffee and tea.
- Saporì a Tavola: VND 1,330,000 VND\* per person, including soft drinks, coffee and tea.

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

# PROGRES cake



“ Located at the entrance of Opera restaurant, The Pastry Boutique will catch your eyes with its sumptuous cakes, sweets and pastries displayed like rare jewels in a glass case. There you will find Progres, one of my signature cakes.

Progres was one of my sweetest memories as it was created during the Junior Pastry World Cup in Italy in 2011. That time, the competition theme was all about the planets.

The original recipe included chocolate mousse with passion mango cream, chocolate ganache, hazelnut for our dessert. The cake was named Progres as my team and I wished to continue the life-time passion for making pastry as long as it can be.

After I moved to Vietnam, it was our decision to change to local ingredients with Vietnamese chocolate, Passion fruit, and Hòa Lộc mango. All of them are my favourite ingredients.

I am always inspired by the luxury French concept at our French mansion as well as the new challenges, fresh materials and circumstances in Vietnam. ”



Developing a passion for pastry at an early age, Chef Kim Narae spent her childhood studying food and nutrition.

She won several professional pastry competitions, including WACS Global Pastry Chef Challenge Asia in 2015, and Global Pastry Chef Challenge final in 2016.

Now leading the pastry kitchen, Chef Narae is driving different facets of the hotel's pastry line. She also oversees the dessert menus for all restaurants and social events such as luncheons, dinners and weddings.

## 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 dinner menu of the month with the yellow fin tuna from Carloforte, Sardinia from 6 pm to 10:30 pm daily.
- **2 Lam Son:** Happy Hour with 51% off all drinks, excluding bottles, from 5 pm to 8 pm from Monday to Saturday and from 3 pm to 8 pm on Sunday every week.
- **Park Lounge:** Afternoon High Tea Buffet with a sumptuous buffet of delicious pastries and mini desserts from 2 pm to 5 pm on Saturday and Sunday weekly.
- **Park Lounge:** Every glass of Henessey XO will be served with complimentary handmade chocolate prepared by Pastry Chef Kim Narae.
- **Square One:** Light yet scrumptious business lunch set from 11:30 am to 2:30 pm on weekdays.



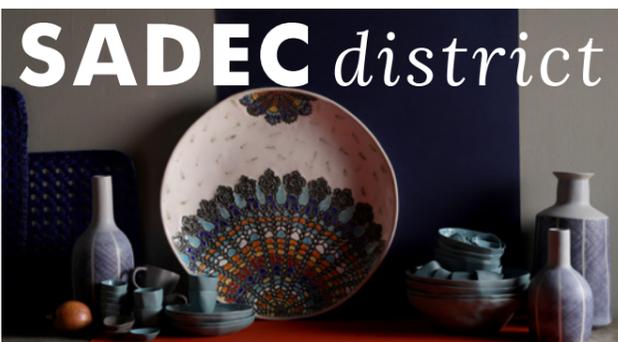
## Gift Ideas for May

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

- **High Tea Set at Park Lounge** with hand-crafted sweet and savouries. From VND 490,000\*.
- **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 Vietnamese and French cuisine. From VND 1,330,000\*.
- **Sunday Brunch at Opera** with authentic Italian flavours. From VND 1,330,000\*.
- **Summer Retreat at Xuan Spa** with Cucumber and Aloe Vera Wrap. From VND 2,400,000\*.

\*Prices are subject to 5% service charge and then 10% VAT.  
\*For purchasing, please contact [nguyen.luu@hyatt.com](mailto:nguyen.luu@hyatt.com)

## Destination of the Month



Reflecting the craftsmanship of folk artisans from Long Xuyên, Sa Đéc to Pakse, Vientiane, Tonle Sap, Bangkok and Yangon, Sade District welcomes you to a modernised collection of traditional homeware and pottery.

Address: 3A Tôn Đức Thắng Street, District 1.

## Exclusive Offer



They say time flies when we're having fun. We say if you take your moments and make them perfect rather than waiting for the perfect moments to come, time stands still.

It's no longer just a special occasion, but rather an art-of-event service. When you celebrate your Moments of Life with us, be it your birthday, wedding anniversary or graduation, it's all about you with personalised services and customised decorations.

Imagine your guests, witnesses of your special moment, stepping into an elegant venue with a joyful face, realising they are at the right place upon seeing your favourite decoration. You thank them for being part of your wonderful journey, then guide them to their seats where our dapper service staff awaits. The pleasure multiplies as guests start their meal with signature dishes designed by our award-winning chefs. In the end, everyone leaves with cheers and all the sweetest memories.

Because you only live once, make every moment count.

Starting from VND 1,400,000 per guest, Moments of Life package applies from 1 April to 30 September 2018. This price is subject to 5% service charge and then 10% VAT. For information, please contact [sales.saiph@hyatt.com](mailto:sales.saiph@hyatt.com)

## Summer Tour

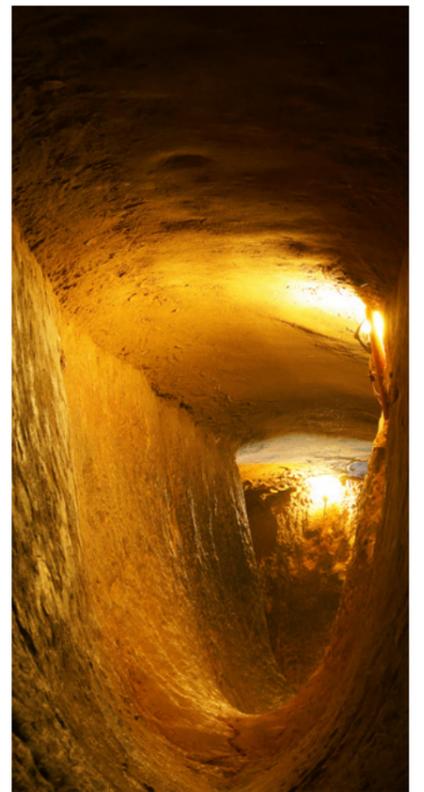
### discover CỬ CHI tunnels

During summer, take yourself to Cù Chi Tunnels to discover the underground passageways used by Viet Cong soldiers during the Vietnam War

Located 60 kilometres from Ho Chi Minh City and built in the 1940s, the Cù Chi Tunnels were used by villagers and soldiers to communicate and evade French army sweeps. Later in the 1960s and 1970s, the tunnels were in use again when the American War started. Described as an underground town, the tunnels housed up to 10,000 people who lived there, got married and had children.

Besides buses, you can take a speedboat to Cù Chi and see the local life along Saigon River. It is recommended to leave early in the morning to avoid the summer heat and heavy traffic jam. The journey to the tunnels begins at the Bến Đình or Bến Dược sections. Here you can imagine what it was like to be a guerrilla complete with Russian Carbine rifles and AK 47's. Do not forget to bring sun cream, bug spray and insect repellent to keep you safe under the sun and away from the mosquitos.

For information, please contact [conciierge.saiph@hyatt.com](mailto:conciierge.saiph@hyatt.com)



xuan  
— SPA —

A 45-minute Cucumber and Aloe Vera Body Wrap or Exfoliation, 30-minute massage and coconut juice at VND 2,400,000\*

\* Price per package. Available for hotel and local guests

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

Please contact +84 28 3520 2356 or [spa.saiph@hyatt.com](mailto:spa.saiph@hyatt.com)