

THE SEASONED TRAVELLER

NOVEMBER 2018

Passion Week

14 - 17 NOVEMBER 2018

FLORAL MASTER CLASSES – FRAGRANCE MASTER CLASSES – WINE MASTER CLASS
MIXOLOGY MASTER CLASS – CONCERTO CHAT MASTER CLASS
GALA DINNERS WITH MICHELIN STAR CHEFS



02

*FESTIVE TRADITIONS
& THEIR ORIGINS*



04

*AFTER 5 IS COMING BACK
WITH MONKEY 47*

*MEET EXECUTIVE SOUS
CHEF ARNAUD DALEAU*

DISCOVER THE TOP 5 CHRISTMAS TRADITIONS

Have you ever wondered about the fascinating stories behind festive traditions such as the delicious food we have or the greeting cards we send every year? Let's discover the stories behind these Christmas traditions and their origins.



The Christmas Tree

An evergreen conifer such as spruce, pine or an artificial tree of similar appearance is used to celebrate the festive season. The Christmas tree was first decorated with roses made of coloured paper, apples, wafers and tinsel in the 18th century. Nowadays, garlands, baubles, tinsel, candy canes and other edible items such as gingerbread, chocolate and other sweets are also hung from the tree's branches with ribbons.

Following the tradition from the middle of the 17th century of lighting Christmas trees on the evening of 10 December, we are happy to invite every guest to come and light our evergreen trees with us. Complimentary mulled wine, roasted chestnuts and traditional gingerbread await you.

Christmas Carols

These seasonal tunes date back to the 19th century in the Victorian era in England, when carolling was part of every holiday. As Christmas became more commercialized, carolling for the occasion became more popular. Today, popular songs such as Bing Crosby's White Christmas and Slade's Merry Xmas Everybody are a part of Christmas as carols. On 24 December, enjoy Christmas carols from our Children's Choir in the lobby, at 5:00 pm, while Santa Claus hands out little treats to the kids.

Dinner Gatherings

Starting in Old England where everyone was encouraged to share equally in the joy of the day, Christmas dinner became more and more popular as families invited their servants to eat with them at the same table. In the morning, the leftovers were fed to the animals. Nowadays, gatherings with family and friends to enjoy a cheerful meal is one of the most favourite Christmas traditions.

This year, indulge yourself in Opera and Square One Christmas specials to celebrate Christmas and New Year in a relaxed atmosphere with family and friends. Please stay tuned as more information will come soon.



Traditional Roasted Turkey

80% of British people say that Christmas would not be the same without the traditional roasted turkey. The dish is believed to have become popular after two British monarchs, King Henry VIII used to eat turkey at Christmas.

More expensive than duck and goose, turkey was still considered a luxury festive meal. However, the number of family members became bigger, and turkey became a practical choice for a source of meat. It could be guaranteed to feed a family and relatives who might drop in and to fill them up at Christmas dinner. This year, you can pre-order your roasted turkey at our Santa Shop to ensure your Christmas night has a traditional dinner.



Greeting cards

The first Christmas card was sent in 1843 by Sir Henry Cole and artist John Horsley as a way to encourage people to use their Public Records Office (now the Post Office).

By the 1860s, the technological advances in printing helped to bring the prices down, making Christmas cards hugely popular. Forty years later, the custom of sending Christmas cards had spread throughout Europe.

For reservations where applicable & enquiries, please contact our Festive Desk at saigon.festive.desk@hyatt.com or call us at +84 28 3520 2354.



▲ Chocolate Bonbon inspired from Starry Night by Vincent Van Gogh

THE ART OF AFTERNOON TEA

A creative culinary journey exploring the movement of Impressionism at the beautiful and welcoming Park Lounge.

- Park High Tea: VND 590,000 per person, inclusive of Sip and savour our exclusive hightea buffet and one hot beverage.
 - Sparkling High Tea: VND 890,000 per person, inclusive of one hot beverage, free flow Chandon Sparkling Brut and Cosmopolitan cocktail.
 - Champagne High Tea: VND 990,000 per person, inclusive one hot beverage and one glass of Veuve Clicquot Ponsardin Brut, Yellow Label Champagne.

All prices are subject to 5% service charge and then 10% VAT. For information, please contact bichngoc.tran@hyatt.com

Celebrity Master Classes

ALFIE LIN – Floral Design Director of CN Flower

Coming from Taipei, Alfie Lin is renowned for his floral design works created for various resorts and hotels. To him, flowers provide not merely a visually sense of beauty, but deliver a profound emotion. Inspired from the nature and culture in Saigon, the Floral Design Master Class will bring you a unique experience of working with flowers. You will discover the relationship between floral and spatial environment and how to create floral arrangements that blend Eastern and Western aesthetics.

▼ **Floral Design Master Class: From 11am to 2:30pm, 14 & 15 November**

BRADLEY THEODORE – Visual Artist

Born in Turks & Caicos, an island group east of Cuba, Bradley Theodore now lives in New York City, where he is an integrated part of the art scene. Bradley is dedicated to making his art accessible for all to see around the world, producing murals on the streets of Hong Kong, London, Los Angeles, Oslo and Paris. Bradley Theodore is also enjoying commercial success, having been chosen as the official artist for the 2016 US Open and virtual reality artist in residence for Google.

▼ **Art in Fashion Luncheon: From 12:30pm to 2:30pm, 14 November**



Alfie Lin



Bradley Theodore

Passion Week

14 - 17 NOVEMBER, 2018

A brand-new experience, Passion Week is the first event in Ho Chi Minh City to gather renowned artists from various fields to come and share their passion for contemporary art and cuisine. Besides gala dinners with Michelin Star Chefs, the event will host exclusive master classes in which participants can learn consummate skills from internationally prominent masters in art, food and wine. Here are the stories of five out of seven masters who will be present at Passion Week this year.



Jon Kimura Parker
& Aloysia Friedmann



Blaise Mautin

▲ **Concerto Chat Master Class: From 5:00pm to 6:00pm, 16 November**

JON KIMURA PARKER – Concert Pianist & **ALOYSIA FRIEDMANN** – Concert Violinist

Known for his passionate artistry, with solo appearances at the Berlin Philharmonie, London's South Bank, the Sydney Opera House, and the Beijing Concert Hall, Jon Kimura Parker continues to perform to great acclaim. He has given command performances for Queen Elizabeth II and the Prime Ministers of Canada and Japan.

Founder and Artistic Director of the Orcas Island Chamber Music Festival in the Pacific Northwest, Aloysia Friedmann is established as a major influence in the American chamber music scene. Her wide-ranging career has included national and international tours and performances with New York's most prestigious musical ensembles.

At the Concerto Chat Master Class, Jon and Aloysia will demonstrate the secrets of listening to the masterpieces of classical music. Expect short performances of Beethoven, Chopin, Gershwin and more, and be prepared to listen with your heart and mind.

▲ **Fragrances Master Class: From 3:00pm to 5:00pm, 14 & 15 November**

BLAISE MAUTIN – Celebrity Parfumeur

Blaise Mautin's career started in his parents' toy store, Au Nain Bleu, where he met Jean Laporte, a highly influential figure in the world of perfumery. He had been interested in the world of perfumery and, encouraged by his friends and family, decided to become a creative perfumer.

Today, his style and singular talent are available worldwide through a selection of room fragrances, toiletries, massage oils and scented candles. Blaise Mautin designs custom-made fragrances. He prefers to work outside of labs and closer to the individuals who come to him. He has been passionate about beautiful stories, which he grabs in unique scents.

Embark on a sensory journey with celebrity perfumer Blaise Mautin as you are invited to discover the fragrance classification. Bring a notebook as Blaise will work alongside you to practice how to create a scent.

For ticket purchase or more information about Passion Week, please contact passionweek.saiph@hyatt.com or +84 28 3520 2342.

Dining Promotions

- **Opera:** Special dinner of the month. Available from 6 pm - 10:30 pm daily.
- **Opera Bar:** Complimentary aperitivo bites when ordering an alcoholic drink. Available from 6 pm - 8 pm from Friday to Wednesday weekly.
- **2 Lam Son:** Happy Hour with 50% off all drinks, excluding bottles and special items. Available from 5 pm - 8 pm daily.
- **Park Lounge:** Premium Coravin wine collection. Available from 6 pm - 11 pm daily.
- **Cellar Door:** Discover region after region the diversity of the French vineyard and sample renowned French wines exclusively with Coravin every Friday and Saturday night with paired canapes from 6 pm - 7:30 pm.
- **Square One:** Exquisite Saturday Brunch with Vietnamese cuisine and French Brasserie style fare. Available from 12 pm - 3 pm every Saturday.



Gift Certificates for November

- **Sweet Moment** with a signature chocolate or coffee and a portion of The Pastry Boutique cake. From VND 249,000*.
- **Saturday Brunch** with our Vietnamese and French cuisine. From VND 1,330,000*.
- **Sunday Brunch** with authentic Italian flavours, roasted meats and delicious seafood. From VND 1,330,000*.
- **The Art of Afternoon Tea** with signature sweets and pastries inspired from Impressionism. From VND 590,000*.

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

Destination of The Month

A O SHOW



The A O Show depicts the charming beauty and cultural richness of Vietnamese life in the countryside, in contrast with the nation's racing urbanization. The show is a unique mix of bamboo cirque, acrobatic acts, contemporary dance, and theatrical visual arts amid live music of Vietnamese Southern work songs.

Address: 7 Lam Son Square, District 1, HCMC.



In the Spotlight

Meet Chef Arnaud Daleau



This month, Park Hyatt Saigon is excited to welcome on board our new Executive Sous Chef, Arnaud Daleau. A passionate culinary professional from France, Chef Arnaud tantalises taste buds with his culinary expertise and enthusiasm.

Privileged to have worked at Michelin Star restaurants La Grande Cascade and Les Ambassadeurs at Hôtel de Crillon, Chef Arnaud Daleau brings to Saigon more than 10 years of culinary experience working at some of the best restaurants in France.

When did you start cooking?

"I started cooking for the very first time at 16. I decided to take a summer job as assistant cook in Chamonix. It was a revelation for me – that's why I decided to start my apprenticeship at Gregoire Ferrandi School in Paris to become a chef."

Who was your inspiration?

"It was my grandmother. During my childhood, I loved watching her cook as she was preparing home-cooked food for the family."

What was your first experience as a professional chef?

"My first expatriate work experience was in Sydney. As a chef de Cuisine, I played a role in menu engineering innovative dishes of contemporary European cuisine prepared with traditional French techniques in The Dining Room, alongside executive chef Etienne Karner and a team of other chefs."

What is your cooking style?

"As a fan of exploring world cooking and flavours, of travel (India, Vietnam, Mexico, Guatemala, Vanuatu, New-Caledonia ...) and of fine wine and whisky, I take great pleasure in listening to guest preferences and food trends. So, my cooking style can be summarized by the words: French kitchen technique, authenticity of flavours and local ingredients."

What are important factors to consider when designing menus for events?

"To me, the most important factor is obviously the guest. I need to understand what type of culinary experience they are looking for. As a team, we are here to make their wishes come true and to create a unique and memorable experience for them. Every menu must be created with care in order to reach a standard of Excellence of Service. We seek and use only the best ingredients, but best doesn't mean the most expensive."