

# *THE SEASONED TRAVELLER*

OCTOBER 2018

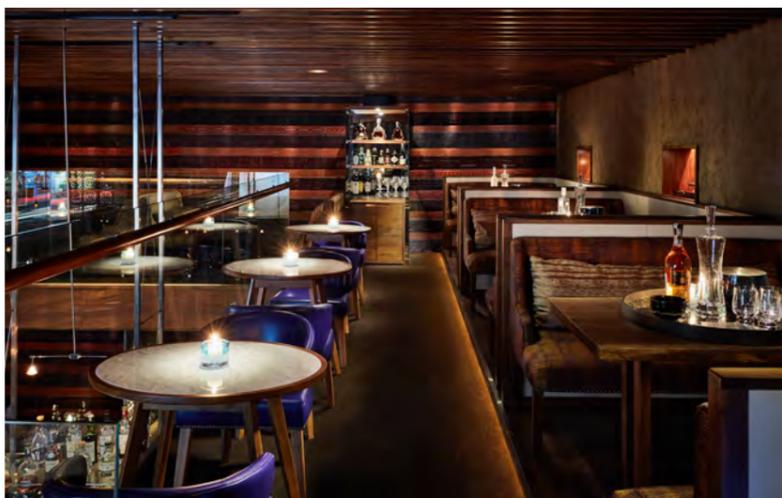
## *Passion Week*

14 - 17 NOVEMBER 2018



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*ART OF AFTERNOON  
TEA AT PARK LOUNGE*



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*MEET THE MASTERS AND  
CELEBRITY CHEFS*

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*WORLD'S BEST  
MIXOLOGISTS AT  
2 LAM SON*



**Highlight of The Month**

# THE ART OF AFTERNOON TEA

Discover a creative culinary journey exploring the movement of Impressionism at the beautiful and welcoming Park Lounge, Park Hyatt Saigon

Launching on 1 September 2018, the opening instalment of The Art of Afternoon Tea Buffet will explore Impressionism and the artists who defined this period.

Our Pastry Chef has drawn inspiration from this movement to create a bespoke high tea experience in Park Lounge on Saturday and Sunday, from 2 pm to 5pm. You are invited to a journey through time and explore the famous artistic movements that shaped a century and whose works and legacy carry on today.

Every weekend, join us on a journey and explore Impressionism through renowned works of artists: Édouard Manet (1832–1883), Edgar Degas (1834–1917), Gustave Caillebotte (1848–1894), Claude Monet (1840–1926), Pierre Auguste Renoir (1841–1919), Paul Cézanne (1839–1906) and Vincent Van Gogh (1853–1890).



Chocolate Bonbon inspired from **Starry Night** by Vincent Van Gogh



Lemon inspired from **Branche de Citronnier** by Claude Monet

All pastry creations are beautifully handcrafted with the best ingredients to enhance the culinary experience to all guests. Your choice of three packages:

- **Park High Tea:** VND 590,000 per person, inclusive of Sip and savour our exclusive high tea 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](mailto:bichngoc.tran@hyatt.com)



Grigliata Di Mare

## Italian Cuisine AT OPERA

Diners will be wowed by authentic Italian flavours created by Chef Matteo Fracalossi. With modern architecture, exquisite cuisine and high-quality service, Opera restaurant is an ideal place for you meet and socialise.

Open all day. Lobby level at Park Hyatt Saigon. Please contact +84 28 3520 2357 or [opera.saiph@hyatt.com](mailto:opera.saiph@hyatt.com) for information.

**Signature Event**

## Exquisite Dinner with CHEF OLIVIER LIMOUSIN

Good news for gastronomy enthusiasts, Michelin Star Chef Olivier Limousin will visit Park Hyatt Saigon and showcase his talent with the wine dinner on 26 October 2018.

Chef Olivier Limousin has worked in a variety of Michelin Star restaurants. After eight years of successful management in London, he came to Bangkok to open L'Atelier De Joel Robuchon – Bangkok and gained one Michelin Star for the restaurant in 2017. As a very dedicated chef, Chef Olivier Limousin has been involved in several TV cooking programs, such as “Bon Appetit Bien Sur”, “Cartes Postales Gourmandes” as well as “Master Chef UK and Thailand”.

The wine dinner will take place on 26 October at Park Hyatt Saigon. Ticket are at VND 2,990,000 per person, subject to 5% service charge and then 10% VAT.

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



In the Spotlight

# Let's Celebrate THE WEEK OF PASSION

Together with Turkish Airlines, Mercedes Benz, Nespresso and Moët Hennessy, Park Hyatt Saigon is proud to introduce the first Passion Week event in Ho Chi Minh City.

A brand-new experience, Passion Week is the first event in Ho Chi Minh City to gather renowned artists from varied fields to come and share their passion for contemporary art and cuisine. The event is part of Park Hyatt Masters of Food & Wine, which is a series of sophisticated culinary and beverage experiences hosted at Park Hyatt locations around the world.

For the first time, Passion Week will gather internationally well-known artists and Michelin Star chefs throughout a series of activities during four days from 14 to 17 November, 2018. Four days are full of exciting masterclasses by the skillful artists and gala dinners by Michelin Star Chefs.

## World-class Masterclasses

Throughout the four days of Passion Week, the event will host exclusive workshops in which participants can learn consummate skills from the internationally prominent masters in art, food and wine.

The masterclasses include:

- Floral Masterclass: Alfie Lin, Floral Design Director of CN Flower, Taipei
- Fragrances Masterclass: Celebrity perfumer Blaise Mautin, Paris
- Art in Fashion Luncheon: Visual artist Bradley Theodore, New York
- Wine Masterclass from the world's best vineyards: Francois Thienpont, Bordeaux
- Mixology Masterclass: Celebrity mixologist Simone Caporale, London
- Concerto Chat: Canadian pianist Jon Kimura Parker and violinist Aloysia Friedman, Houston

## Gala Dinners with Michelin Star Chefs

From 14 to 17 November 2018, Passion Week introduces four exquisite wine dinners, all created and catered by Michelin Star Chefs. Every night, you are invited to the cocktail reception where you will get to know the distinguished chefs, watch them create exquisite dishes through an open kitchen and share memorable stories with them during the dinner.



Chef Jungsik Yim



Chef Maxime Meilleur



Chef Vicky Cheng



Chef Paulo Airaud



Simone Caporale



Alfie Lin



Bradley Theodore



Jon Kimura Parker & Aloysia Friedman



Blaise Mautin



Francois Thienpont

### • Chef Paulo Airaud ✨

Dinner on 14 November 2018 *limited to 70 guests*

Born in Argentina to an Italian family, Chef Paulo has worked across the globe. The distinguished chef describes his cooking style as simple, composed of memories and cleanly delineated flavours. His restaurant, Amelia, received a first Michelin Star in the gala of Guide Michelin Spain & Portugal 2018.

### • Chef Vicky Cheng ✨

Dinner on 15 November 2018 *limited to 70 guests*

Chef Vicky considers himself a fusion of Western and Chinese influence that merge two cultures to share an authentic tale. As the Executive Chef and Partner, Chef Vicky led VEA restaurant to win multiple awards since opening including its first Michelin Star, The Diners Club 50 Best Discovery Series, CNN's Best New Restaurants, and Best Restaurant 2018.

### • Chef Jungsik Yim ✨ ✨

Dinner on 16 November 2018 *limited to 70 guests*

Famous for his philosophy called "New Korean Cuisine", Chef Jungsik brings diners on a journey with traditional dishes refined through the use of foreign ingredients and cooking techniques. His restaurant Jungsik New York received one Michelin star in 2012, and its second in 2013. Jungsik Seoul got one Michelin star in 2017, and second Michelin star in 2018.

### • Chef Maxime Meilleur ✨ ✨ ✨

Dinner on 17 November 2018 *limited to 60 guests*

The Meilleur Family received the third Michelin Star in 2015 and their restaurant La Bouitte becomes the highest Michelin Star in Europe. It is the first time in the history of French gastronomy that a father and a son team obtain the first, the second and the third stars. As Chef Maxime explains: "With my father, it is as if we reached the top of the mountain, with a spectacular view in front of us. A new life begins, with the desire to go further, to deliver a cuisine rooted in Alpine heritage and to bring exceptional products often unknown on our table".

For full event calendar, please scan the QR code  
For ticket sales, please call +84 28 3520 2342  
or [passionweek.saiph@hyatt.com](mailto:passionweek.saiph@hyatt.com)



## Dining Promotions

- Opera: Special **Funghi** dinner of the month. Available from 6 pm to 10:30 pm daily.
- Opera Bar: Complimentary **aperitivo** bites when ordering alcoholic drink. Available from 6 pm to 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 to 8 pm daily.
- Park Lounge: Premium **Coravin wine** collection. Available from 6 pm to 11 pm daily.
- Square One: Exquisite **Saturday Brunch** with Vietnamese cuisine and French Brasserie style fare. Available from 12 pm to 3 pm every Saturday.
- Cellar Door: Discover region after region the diversity of the French vineyard and sample renowned French wines exclusively with **Coravin** every Friday & Saturday night with paired canapes from 6 pm to 7:30 pm



Coravin at Cellar Door

## Gift Certificates for October

- Sweet Moment with chocolate or coffee with a signature individual cake from The Pastry Boutique. 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\*.

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



Bacaro Aperitivo at OPERA BAR

Every Thursday, let us take you on a sensational journey to Venice with Bacaro Aperitivo, our new vibrant Venetian style pre-dinner drink experience.

“Bacars” in Venice are small bars where delicious “Cicchetti” (the Venetian style version of the Spanish tapas) are served with some of the most popular local drinks such as Prosecco, Bellini,

atomosphere: that’s the “Bacari” topic.

From this month, you can find yourself amid a “Bacaro” atmosphere right here in the center of Saigon! Indulge in a buffet of Italian snacks with every order of wine or cocktail with Bacaro Aperitivo at Opera Bar on every Thursday from 6 pm to 8 pm.

For information, please contact +84 28 3520 2357 or [opera.saiph@hyatt.com](mailto:opera.saiph@hyatt.com)

## Signature Event

# Friends of 2 LAM SON

From 18 to 20 October, 2 Lam Son Bar is honoured to welcome Joe Schofield and Daniel Schofield, two brothers who have gained international fame as talented bartenders.

Joe Schofield was awarded one of the most prestigious honours an individual can receive in his industry, International Bartender of The Year in the Spirited Awards. Within the first year of opening, Coupette picked up “Best New Bar of The Year” and “Cocktail of The Year” awards at the prestigious Class Bar Awards 2018, along with Daniel himself being shortlisted for “Bartender Of The Year”.

This time, you can also join the **exclusive masterclass with Joe and Daniel Schofield** on 19 October 2018. The masterclass is limited to 15 guests.



Tickets are at VND 1,400,000 per person, subject to 5% service charge and then 10% VAT.

For more information, please contact [giacomo.maroccia@hyatt.com](mailto:giacomo.maroccia@hyatt.com).

## Destination of The Month

# WATER PUPPET



Water puppetry is a tradition that dates back to the 11th century in Vietnam. Today, you can enjoy a puppet show at Golden Dragon Water Puppet Theatre inside Tao Dan Park. The shows depict stories of many Vietnam’s rural areas to showcase the Vietnamese culture in a humorous way. Show times are daily at 6:30 pm and 8:30 pm, each show lasts 50 minutes.

Address: 55B Nguyen Thi Minh Khai, District 1, HCMC.



## Vietnamese cuisine WITH A TWIST

*Chef Tran Van Son, Chef de Cuisine of Square One restaurant, shares his passion for cooking and his inspiration for the new Vietnamese menu at Square One.*

Who or what inspired you to become a chef?

My mom is my greatest inspiration in pursuing this career. Her passion and dedication in cooking lit a fire within me and gave rise to the goal of becoming a chef so that I could spread joy to others by cooking and serving them good food.

What do you consider to be your cooking style? I consider my cooking style to be contemporary, combining modern techniques and traditional Vietnamese dishes to enhance the flavours and to leverage them to international standards.

How do you transform traditional Vietnamese dishes into something more exquisite?

Integrating higher quality ingredients can make Vietnamese dishes more exquisite. An example is the Braised Pheasant, a new item in Square One menu. Pheasant is a traditionally valuable food which used to be served to the royal family only. When braised with healthy ingredients such as ginseng, ginkgo and black mushroom, the dish provides a wealth of health benefits.

