

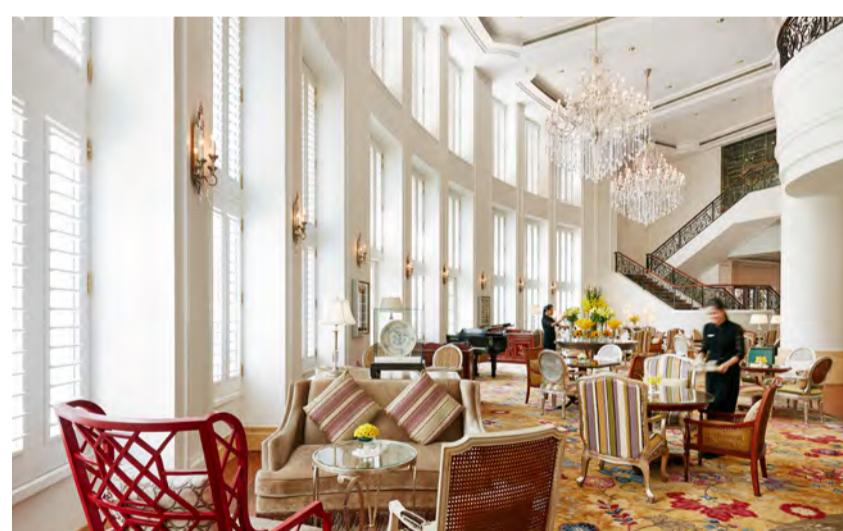
THE SEASONED TRAVELLER

SEPTEMBER 2018



join us to celebrate MID-AUTUMN

Rejoice with paper lanterns, tasty food and mooncakes for a traditional Full Moon Festival



02

DINING JOURNEY TO
TRENTINO AT OPERA

03

ONE DAY TO REMEMBER
AT PARK LOUNGE

Passion Week

14 - 17 NOVEMBER 2018

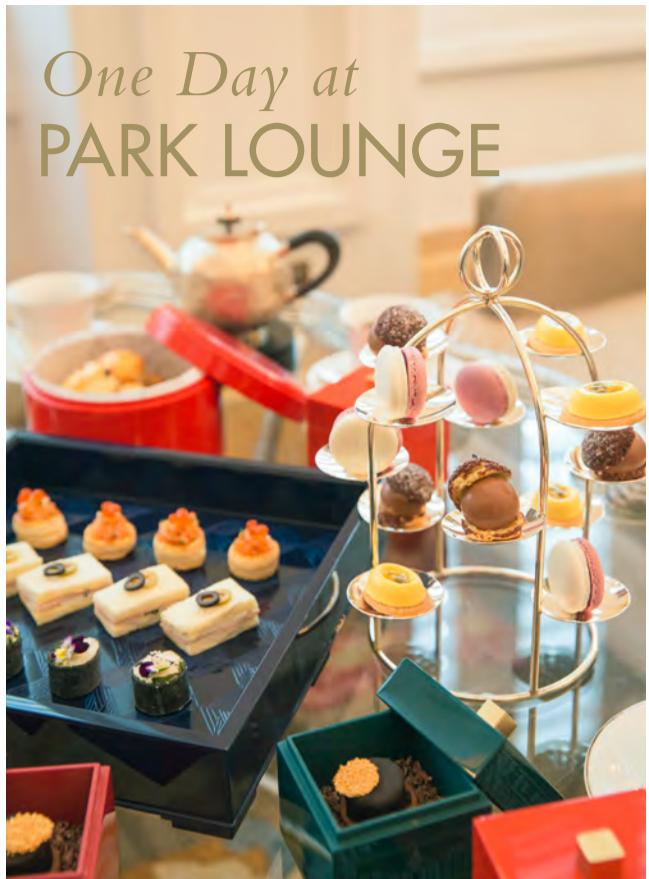
hosted by park hyatt saigon

Coming soon ...

04

MICHELIN STAR CHEFS
AT PASSION WEEK

Signature Event



There's no better way to start your day than with a sip of our exclusive coffee. Cultivated in the Central Highlands, Robusta Fine provides a sweet strong taste with dark chocolate and the fragrance of dry fruit. If you are a chocolate fan, do not miss Blend Arabica with tactile pleasures from chocolate, hazelnut and liquorice flavours.

In the afternoon, our High Tea is a must-try experience, served from 2 pm to 5 pm Monday to Friday, and inspired by the beautiful Hanoia boxes and elegant Ercuis stands. Pastry Chef Na Rae's savoury selection celebrates the excellence of Vietnamese and French cuisine.

On Saturday and Sunday, join our freshly launched buffet "Art of Afternoon Tea", which explores the artistic Impressionism, and the artists who defined this period.

After dinner, you can visit Park Lounge for enchanting music from our singer and pianist, Sonja Agata Biscan. Do not forget to discover our wide range of Coravin premium wine selections, served 6 pm to 11 pm every day.

Please contact bichngoc.tran@hyatt.com or nguyen.liu@hyatt.com for further information.

Hero Story

Celebrate Mid-Autumn Festival in VIETNAM

On the 15th night of the eighth month in the lunar calendar when the moon is at its fullest, children and adults alike all gather to hang lanterns and share tantalising stories. Celebrated widely in Vietnam, the Mid-Autumn festival involves a variety of activities for everyone to relish.

Gleaming Lantern Procession

When you see lanterns lit and hung everywhere on the streets, you know that the Mid-Autumn Festival is underway.

In the past, children used to feel overjoyed at the sight of the handcrafted shadow lanterns with different shapes and figures such as stars, fish, butterflies, etc. Those beautiful lanterns were also used to decorate houses.

Under the moon's light, children would carry their lanterns and walk in parades on the street. Nowadays, plastic lanterns have become more popular, but they still cannot replace handcrafted shadow lanterns in terms of traditional value.

Mooncakes for a Tasteful Festival

Eating mooncakes is considered an essential part of every Mid-Autumn Festival in Vietnam. The annual festival custom of a whole family getting together, eating mooncakes and enjoying the moon dates back thousands of years.



Each detail of the mooncake is a distinct symbol. The filling of a mooncake has four salted egg yolks, which represent the four phases of the moon. The printed pattern carries a message of happiness and health, while the round shape symbolises the fulfilment of prosperity.



Behind BANQUET KITCHEN



Executive Chef Heath Gordon has successfully delivered the outstanding culinary offers while overseeing the banquet kitchen for the hotel's events. Let's discover how Chef Heath provides exquisite cuisine to food lovers.

How do you make the event menu stand out from other competitors?

It is the quality of the products we use and suppliers we work with for ingredients. We also invest on training our team in recipes and techniques to prepare the food. Recipes are tested, tasted and adjusted. After the recipe is finalized, we share and train our team on the preparation method.

Do you have any memory on creating a menu for weddings and events?

As each event is different, we talk with our guests about what they love to see on the menu, and they share memories of their favourite dishes. After we create the menu, guests are invited to a tasting where we discuss how to make it better.

How about the menus that are specially made for wine dinners?



Traditional Food Displays

During the Mid-Autumn Festival, the Vietnamese people usually display food, fruits and cakes for friend or family gatherings. The traditional display consists of mooncakes and fruits like bananas, persimmons and custard apples.

There is no perfect science for pairing wine and food. This is one of the key reasons why wine dinners are always exciting for artisanal cuisine lovers. Each person will have a different perspective on the taste of the wine and how well the food and wine pair together.

First, we research the tasting notes to understand the different flavours, aromas, levels of acidity in each wine. Next, we create a menu using our experience with flavours and textures of food that we believe will complement the wine.

What is your inspiration for the food presentation?
Our guests love to have a unique event that is nothing like the others, from decorations, menu to food presentation. For the weddings, we invite guests to share what they feel is attractive and to design show pieces and carvings for certain courses.



People usually mould glutinous rice flour into figures such as rabbits and dogs for decoration. When the moon reaches its peak, children will delightedly “break” the food displays to eat. They will sing and dance under the moonlight.

The Gift-giving Custom

The traditional gift-giving conveys the giver’s wish of a warm and joyful season for receivers. Mooncake boxes are the most common gift to show the giver’s appreciation for the receivers, who are their beloved family members, teachers, colleagues, and anyone else that we respect and care for.

Celebrate A Nostalgic Festival

Inspired by the Mid-Autumn in the 1990s, Park Hyatt Saigon is proud to bring a traditional taste back with our mooncake collection of three types of boxes.

They are Traditional box with four cakes, the Premium box with four cakes and green tea, the Deluxe box with four cakes and a bottle of Late Harvest dessert wine. The box can be repurposed to a jewellery container or candy box.

Mooncake boxes are available for sales at:

Traditional Box: **VND 1,500,000*** per box

Premium Box: **VND 2,500,000*** per box

Deluxe Box: **VND 3,250,000*** per box

Luxury mooncake collection is available for retail at Park Lounge.

* All prices include 10% VAT.

For Gala and Wine events, we aim for elegance and luxury when it comes to food presentation. The inspiration comes from Park Hyatt values as well as the architecture and design of our hotel.

What is your secret in the banquet kitchen?

There are no secrets at all. The key to working in the banquet kitchen is a happy and confident team. Each day, we work to keep our team happy by being kind, fair and positive, and confident by providing various trainings.

Thank you very much for the interview.

Together with Chef Heath and Culinary team, our Sales team will help you celebrate your best moments.

From VND 1,400,000 per guest, the Moments of Life package applies until 30 September 2018. The price is subject to 5% service charge and then 10% VAT. For information, please contact sales.saiph@hyatt.com

Promotional Menu

CARNE SALADA

This September, Chef Matteo Fracalossi proudly presents special dishes from his hometown – the Trentino province in Italy.

Chef Matteo uses the original recipe and traditional ingredients such as rock salt, garlic, black pepper, juniper and bay leaf to create Carne Salada. The beef is marinated for at least two weeks with a heavy weight on top for the flavours to fully be absorbed. Then, it is cut into thin slices and served with bean, onion salad and a bit of extra virgin olive oil to bring out the overall taste. Whenever Chef Matteo cooks it, the dish reminds him of his beautiful hometown and the unique culinary creations that inspired his career path.

The Dining Journey to Trentino menu is available at Opera from 6 pm to 10 pm daily. For reservations, please contact opera.saiph@hyatt.com



WHISKY LIVE

Extensive Glenmorangie Single Malt selection and signature cocktails.

Special Guest: **Juan Anthony Reyes**
Featuring Soul, Jazz and Funk

Every Thursday from 9 pm at 2 Lam Son.

Dining Promotions

- **Opera:** "Dining Journey to Trentino" special dinner menu from 6 pm to 10 pm daily.
- **Opera Bar:** Bacaro Aperitivo with snack buffet every Thursday from 6 pm to 8 pm.
- **2 Lam Son:** Enjoy signature cocktails and extensive Whisky selection with live jazz band every Thursday from 9 pm.
- **Park Lounge:** Select tasty desserts on Ercuis Trolley from 11:30 am to 10:30 pm.
- **Square One:** Exquisite business lunch set in 60 minutes. Available from 11:30 am to 2:30 pm, Monday to Friday weekly.
- **The Terrace:** Reverse Happy Hour with 50% off all drinks, excluding bottles and Coravin from 8 pm to 10 pm daily.



Gift Ideas for September

- **Sweet Moment** with a signature coffee or chocolate and a single cake from The Pastry Boutique. From VND 249,000*.
- **Saturday Brunch** with Vietnamese and French cuisine at Square One. From VND 1,330,000*.
- **Sunday Brunch** with Italian flavours and seafood at Opera. From VND 1,330,000*.

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

Destination of The Month

MEKONG QUILTS

A social enterprise focusing on high-quality handcrafted accessories, Mekong Quilts gains inspiration for their products from Indochina. Their quilt products are created by skilful hands of underprivileged women in rural Vietnam and Cambodia. Using the patchwork, piecing and intricate stitch detail, Mekong Quilts conveys a contemporary aesthetic.

Address: 68 Le Loi Street, District 1, Ho Chi Minh City.



Signature Event

Passion Week

MICHELIN STAR CHEFS

Gathering well-known artists and chefs to celebrate the passion for art, food and wine, Passion Week will introduce exquisite wine dinners, created and catered by famous Michelin Star Chefs.



Chef Paulo Airaldo*

Born in Argentina to an Italian family, Chef Paulo has worked across the globe, from Mexico and Peru to European countries.

Chef Paulo cites his wonderful grandparents for his greatest cooking inspiration. He grew up helping his grandmother make pasta and Sunday dinners. The distinguished chef describes his cooking style as simple, composed of memories and cleanly delineated flavours. Butter, thyme, and laurel leaves are the most indispensable ingredients used by Chef Paulo.



Chef Vicky Cheng*

Not cooking food but telling stories, Chef Vicky Cheng considers himself a fusion of Western and Chinese influence that merge two traditional cultures to share an authentic tale. Born in Hong Kong but raised in Canada, Chef Vicky studied classical French cooking in Toronto before moving to New York at the age of 21.

He came back to Hong Kong to discover his roots and then awarded with one Michelin Star.

Chef Vicky and his team enjoy using fine, Chinese-grown products as he can pay homage to his hometown and culture. Mushrooms from Yunnan, sea cucumber and Taiwanese tomatoes are his favourite ingredients.

Chef Jungsik Yim**

Very famous for his food philosophy called "New Korean Cuisine" or "New Hansik", Chef Jungsik Yim brings diners on a journey with the traditional dishes refined through the use of foreign ingredients and global cooking techniques.



Born and raised in Seoul, Chef Jungsik Yim learned to cook during his military service, when he was asked to sub for a cook who had gone on vacation. Chef Jungsik describes his culinary style as simple tastes, simple textures. To him, the delicious food and top service are the two things that can never be compromised.

Chef Maxime Meilleur***

An ex-athlete on the French biathlon team, Chef Maxime Meilleur has always kept competitive characteristics that are very typical of his sporting past. His need to work and his desire to excel are an example for the team.



Since he started cooking when he came to the kitchen to make a custard, Chef Maxime has never left. He is famous for his rich-of-character cuisine that is striking for its economy of gestures and the pureness of compositions. It is his desire to please that keeps Chef Maxime innovating in his career. He also loves to cook with cheese and cooked meats.



New singer at PARK LOUNGE

Join us at Park Lounge from 1 September for delightful live performances by singer and pianist Sonja Agata Biscan. Originally from Croatia, Sonja has lived and performed around the world from the US to Qatar, UAE and Kenya. Her powerful voice will surely add flavour to your pleasant evening with us.

Sonja will perform at Park Lounge weekly from Monday through Saturday with the schedule below:

- Set 1 7:15 PM - 8:00 PM
- Set 2 8:15 PM - 9:00 PM
- Set 3 9:15 PM - 10:00 PM
- Set 4 10:15 PM - 11:00 PM

* For information, please contact bichngoc.tran@hyatt.com