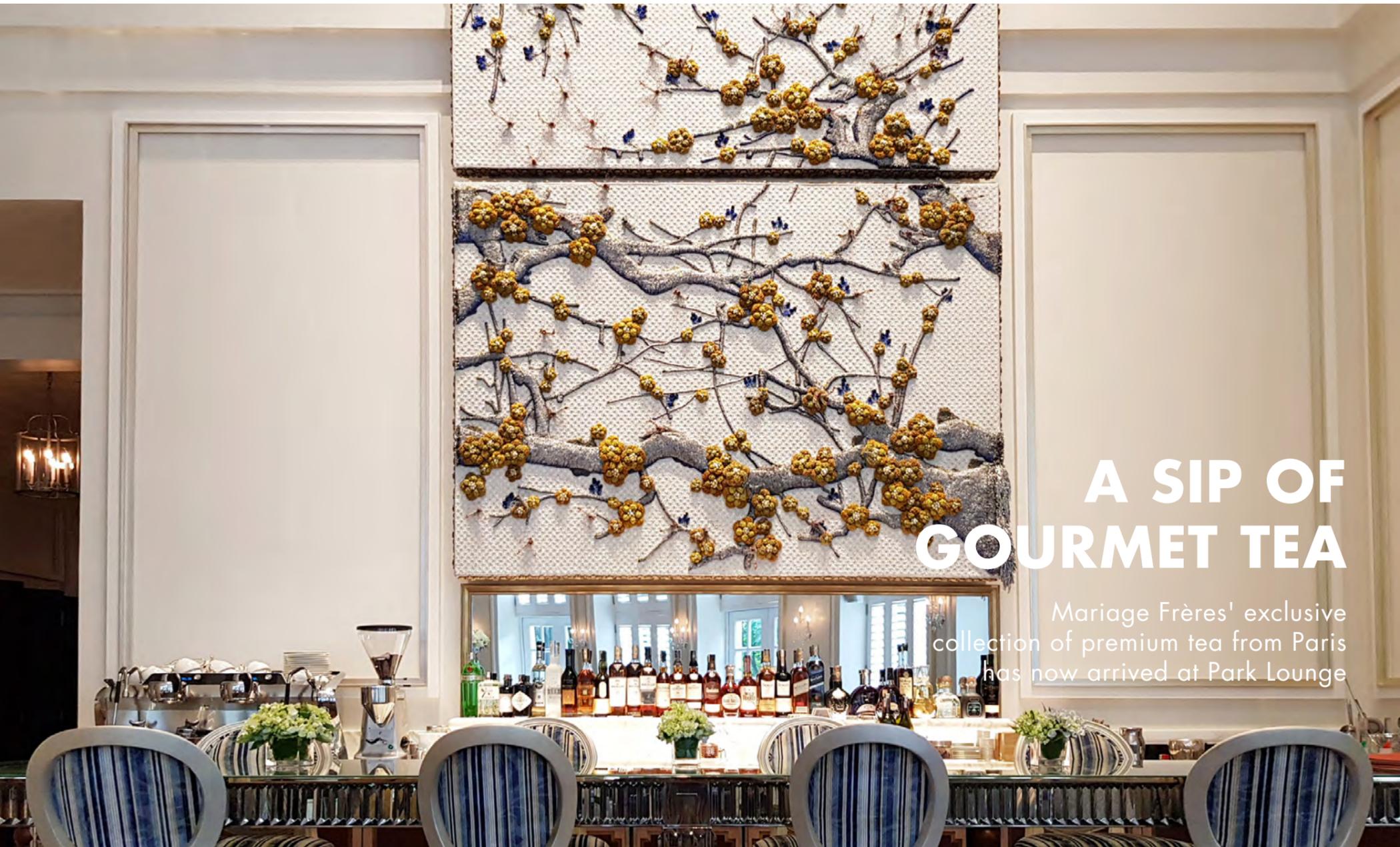


# THE SEASONED TRAVELLER

SEPTEMBER 2019



## A SIP OF GOURMET TEA

Mariage Frères' exclusive collection of premium tea from Paris has now arrived at Park Lounge



02

*LE PETIT CHEF AT SQUARE ONE*

*EXPLORE PASSION WEEK SECOND EDITION*



03

*OPERA SIGNATURE SEAFOOD NIGHT*

## THE BRIGHTEST SEASON OF THE YEAR



Celebrate Mid-autumn Festival, otherwise known as reunion season, with Park Hyatt Saigon's mooncake collection, inspired by the playful Jade Rabbit, in a leather-feel luxury blue pastel box.

Our mooncakes come in four traditional flavours: white lotus seeds, mung bean, green tea lotus seeds and Japanese bamboo charcoal.

There are three types of product for your selection:

- Traditional box with four cakes, VND 1,500,000 per box nett
- Premium box with four cakes and one box of special green tea from Thái Nguyên, VND 2,500,000 per box nett
- Deluxe box with four cakes, one box of special green tea from Thái Nguyên and one bottle of Late Harvest dessert wine, VND 3,250,000 per box nett

The Mooncake collection is now available at Park Lounge for purchase.



## THE FEAST FOR THE SENSES

Join us this September at the most anticipated dining event — Le Petit Chef. For the first time in Vietnam, this new and entirely innovative two-hour dining concept will bring visual mapping to the diner's table, using cutting-edge 3D visual technology and effective storytelling to present the story of a small animated chef who is projected onto diners' plates and proceeds to cook the food on the plates in front of the diners' eyes.

Le Petit Chef – Marco Polo edition will take up a three-month residency in the Kitchen Room of our acclaimed Square One restaurant. From Thursday to Saturday there will be one show for lunch and two shows for dinner. On Wednesday and Sunday there will be one lunch and one dinner show only. On Monday and Tuesday there will be no show.

Guests can choose from ticket packages including the Business Class five-course menu at VND 2,300,000 per person, or upgrade to First Class for the premium five-course menu version at VND 3,450,000 per person. A welcome drink is included and wine pairing packages are also available with Business Class Wine Pairing at VND 1,500,000 per person and First Class Wine Pairing at VND 2,500,000 per person.

\*All prices are subject to 5% service charge and then 10% VAT. Kids below 8 years of age are not encouraged to attend. Minimum 2 guests per reservation.

Please contact [squareone.saiph@hyatt.com](mailto:squareone.saiph@hyatt.com) for booking.

## CELEBRATE ART AND CUISINE WITH PASSION WEEK

2019



Thriving on last year's success, Park Hyatt Saigon is proud to bring back the long-anticipated Passion Week event for the second time in Ho Chi Minh City. 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 four days from 23 to 26 October 2019, Passion Week will host a series of exciting master classes instructed by internationally acclaimed artists, as well as exclusive dining experiences catered by Michelin Star Chefs. This unique event features a whole week full of art, beauty, inspiration and gastronomy.

The master classes include:

- **Floral Design:** Alfie Lin, Floral Design Director of CN Flower, Taipei
- **Photography:** Réhahn, Photographer, Hoi An
- **Chocolate:** James Le Compte, Carl Schweizer, To'ak Chocolate, Ecuador
- **Wine:** Aurore Devillard, Owner of Domaines Devillard, Burgundy
- **Mixology:** Shingo Gokan, Celebrity Mixologist, Tokyo
- **Vintage Watches:** Alexandre Bigler, Christie's Vice President ASPAC, Head of Watches, Hong Kong
- **How to Build your Art Collection:** Francis Belin, Christie's President ASPAC, Hong Kong

Passion Week also introduces four lunches and four gala wine dinners with Michelin Star Chefs. During the dinners, you will be invited to a cocktail reception where you get to know the distinguished chefs, watch them create exquisite dishes through an open kitchen and share memorable stories with them. These exclusive lunch and dinner experiences will be catered by the following Michelin Star Chefs:

- **23 October 2019:** Chef Jun Lee, SOIGNÉ Restaurant, Seoul
- **24 October 2019:** Chef Ryohei Kawasaki, Noborimachi Saryo, Paris
- **25 October 2019:** Chef Gaetano Trovato, Arnolfo Restaurant, Tuscany
- **26 October 2019:** Chef Jacob Jan, Restaurant De Leest, Vaassen

For full event calendar, please scan the QR code.

For ticket purchase, please call +84 28 3520 2342 or [passionweek.saiph@hyatt.com](mailto:passionweek.saiph@hyatt.com)



## EXPERIENCE FRENCH GOURMET TEA AT PARK LOUNGE

As Park Lounge is back, you can now discover a series of signature experiences that elevate Park Lounge to a new level of luxury sophistication. One of the new experiences that we are proud to introduce is the Mariage Frères Tea Library.

Founded in 1854, Mariage Frères is hailed as an icon of France's tea culture. Without the Mariage family, the experience of tea in France and throughout the Western world would be quite a different one. With a history of three centuries, a family name that can be connected to King Louis XIV and the effort of two young visionaries, the fine purveyor Mariage Frères has reinvented the art of drinking tea and created its own trend: French tea.

Nowadays, Mariage Frères's premium selection of exclusive teas, from Paris, has arrived in Saigon. Served on a premium Ercuis trolley amid the

elegant and stylish setting of Park Lounge, Mariage Frères tea will elevate guests' morning routine from the ordinary to the sublime.

Visit Park Lounge at any time of the day and immerse in Paris' tea culture with a sip of premium Mariage Frères tea! Start your new day with some of the world's most astonishing teas from Mariage Frères such as Paris Breakfast Tea, consisting of flamboyant black tea with citrus notes, or Marco Polo with marvellous, fruity and flowery black tea. In the afternoon, select from our Mariage Frères' botanical tea trolley a variety of exquisite tea such as the Nepal-inspired White Tea Himalaya or the famous Chinese Ti Kuan Yin Jade.

Park Lounge also boasts Mariage Frères' signature iced tea that will help you cool down the heat of Saigon. Start the experience by trying our Classic Lemon Iced tea, Mariage Frères English breakfast tea and fresh lime juice. Guests can also opt for our Creamy Bergamot, consisting of Mariage Frères Marco Polo tea, condensed milk, foam milk and passion fruit. Otherwise, to match the summer vibes of Saigon, a great option to consider is Ruby Rouge, which blends Mariage Frères Rouge Bourbon tea with amble fruity tastes from hibiscus, apple, rosehip, orange peel, aroma of apricot and lime juice.



## AN IMPRESSIVE INTERNATIONAL SEAFOOD SELECTION

With an unparalleled commitment to maintaining world-class quality, the seafood buffet at Opera introduces a bountiful feast boasting the freshest selection of local and imported seafood, including limitless imported lobster, three types of oyster, and snow crabs with traditional condiments. Guests can also savour our famous homemade Seafood Opera pizza, served piping hot at your table. At our grill bar, guests can choose from six types of market-style displayed seafood that is cooked a la minute to your liking.

Diners will discover signature items from the raw bar, including whole fish sashimi and Tasmanian ocean trout. Aside from the buffet counter, our table-side trolley service is a lively and playful delight, where exciting dishes are prepared right in front of your eyes.

Among the must-try items are our seafood paella and Pastry Chef Frédéric Guinot's famous baked Alaska flambé served at your table. For the finale, surprise your taste buds with our homemade choux drizzled with hot sauce made from Marou chocolate, and served with our acclaimed selection of hand-churned homemade ice cream.

The buffet is served every Friday from 6 pm to 10 pm and priced at VND 1,599,000 per person – including soft drinks. Guests may upgrade to an exclusive drink package including Bisol Belstar Prosecco DOC Brut, house wines and cocktails for an additional VND 300,000 per person.

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

### Dining Promotions

- **Opera:** Indulge in a buffet of complimentary Italian snacks and bites with every order of wine or cocktail from 6 pm to 8 pm every Thursday.
- **Square One:** From 12 noon to 2:30 pm Monday to Friday every week, select a French or a Vietnamese Chef's Special dish.
- **2 Lam Son:** Enjoy complimentary limitless gin and tonic's selection from Boodles London Dry and Four Pillars Gin for ladies from 9 pm to 11 pm every Wednesday.



### Gift Certificates for September

- **Sweet Moments** with a signature chocolate or coffee and a portion of The Pastry Boutique cake. From VND 255,000\*.
- **Saturday Brunch** with our Vietnamese and French cuisine. From VND 1,400,000\*.
- **Sunday Brunch** with authentic Italian flavours, roasted meats and delicious seafood. From VND 1,380,000\*.
- **Business Lunch Set** with exquisite Italian cuisine. From VND 430,000\*.

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

\*For purchasing, please contact [thienhuong.bui@hyatt.com](mailto:thienhuong.bui@hyatt.com)

### Destination of the Month

## THIEN HAU TEMPLE



Built in 1760 to honour Mazu, the Lady of the Sea, Thien Hau Temple is considered one of the oldest Chinese Buddhist temples in town, acclaimed for its traditional curvy roof with sophisticated porcelain dioramas representing daily living in the past. The temple is not only famous for its valuable artefacts, but also a must-visit destination for people who are in the quest to understand Vietnamese folk religions.

Address: 710 Nguyen Trai Street, Ward 11, District 5.

XUAN  
— SPA —  
PAMPER YOURSELF  
WITH  
**30%\***  
DISCOUNT  
FOR ANY TREATMENT

From Monday to Thursday  
10 am to 4 pm

\*Mention this advertisement at Xuan Spa to redeem this offer.

### Food and Beverage Highlight

## EUROPEAN TRUFFLE SEASON



Calling all truffle fans! For the whole month of September, visitors to Square One and Opera restaurant will be able to enjoy the famous flavours of the white Alba truffle, which are shaved fresh and served table side for the best taste. The price is 110,000VND per gram, subject to 5% service charge and then 10% VAT. For further information, please contact [thienhuong.bui@hyatt.com](mailto:thienhuong.bui@hyatt.com)

## BOTTLE PACKAGES AT 2 LAM SON

### MALTYLICIOUS

GLENMORANGIE THE ORIGINAL  
CHOCOLATE TRUFFLES  
FREE MIXERS  
2,600,000 VND

### LONDON CALLING

BULLDOG GIN  
TROPICAL FRUIT ON ICE  
FREE MIXERS  
2,300,000 VND

### ALMA DE CUBA

HAVANA RUM 3Y  
STRAWBERRIES & LYCHEE  
FREE MIXERS  
1,900,000 VND

### ABSOLUTELY

ABSOLUT VODKA  
TROPICAL FRUIT ON ICE  
FREE MIXERS  
1,900,000 VND

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

