
PARK HYATT SAIGON™

Passion Week

14 - 17 NOVEMBER, 2018

#PassionWeekSaigon



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 acclaimed artists and Michelin Star Chefs for a series of activities during four days from 14 to 17 November 2018. The four days will be full of exciting master classes conducted by the skilful artists along with gala dinners catered by Michelin Star Chefs.










WORLD-CLASS MASTER CLASSES & GALA WINE DINNERS WITH MICHELIN STAR CHEFS

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

The master classes include:

- Floral Design Master Class: Alfie Lin, Floral Design Director of CN Flower, Taipei
- Fragrances Master Class: Blaise Mautin, Celebrity Parfumeur, Paris
- Art in Fashion Luncheon: Bradley Theodore, Visual Artist, New York
- Wine Master Class from the world's best vineyards, Francois Thienpont, Bordeaux
- Mixology Master Class: Simone Caporale, Celebrity Mixologist, London
- Concerto Chat Master Class: Concert pianist Jon Kimura Parker and violinist Aloysia Friedmann, Houston

From 14 to 17 November 2018, Passion Week introduces four gala wine dinners, all created and catered by Michelin Star Chefs. Every night, you are invited to a 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.

- Celebrity Gala Dinner: Chef Paulo Airaud , San Sebastian
- Celebrity Gala Dinner: Chef Vicky Cheng , Hong Kong
- Celebrity Gala Dinner: Chef Jungsik Yim  , Seoul
- Celebrity Gala Dinner: Chef Maxime Meilleur   , Saint Martin de Belleville



CELEBRITY CHEF
PAULO AIRAUDO ✿
GALA DINNER
ON 14 NOVEMBER 2018

Born in Argentina to an Italian family, Chef Paulo has worked across the globe. Since the age of 18, he has worked in many parts of the world (Mexico, Peru and many European countries). Later, he gained experience in restaurants such as Arzak (3✿ Michelin) in San Sebastián, The Fat Duck (3✿ Michelin) near London and Magnolia (1✿ Michelin) in Italy.

Chef Paulo opened his signature solo restaurant, Amelia, in the heart of San Sebastián. He stated, “My family loves San Sebastián. We’re happy here, which is the main reason to build this restaurant. At the same time this magical town has the eyes of international chefs and foodies upon it, which in a way makes it possible for me to offer my food to the world.” Amelia received its first Michelin Star in the gala of Guide Michelin Spain & Portugal 2018



*CELEBRITY CHEF
VICKY CHENG ✿
GALA DINNER
ON 15 NOVEMBER 2018*

Chef Vicky Cheng considers himself a fusion of Western and Chinese influences 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 its opening, including its first Michelin Star, The Diners Club 50 Best Discovery Series, CNN's Best New Restaurants, and Best Restaurant 2018.

Having previously worked under world-renowned chefs such as Jason Bangerter, Anthony Walsh and Daniel Boulud in New York City, Vicky's modern French techniques using Chinese ingredients have given way to stunning seasonal menus loved by all.



*CELEBRITY CHEF
JUNGSIK YIM ✿ ✿
GALA DINNER
ON 16 NOVEMBER 2018*

Born and raised in Seoul, Jungsik Yim learned to cook during his military service in the South Korean army, when he was asked to sub for a cook who had gone on vacation. Yim went on to take the army cook's place, and left Korea to train at the Culinary Institute of America in 2003. Yim trained at Aquavit and Bouley in New York, and Zuberoa and Akelarre in Spain, before returning to Seoul in 2009 to open Jungsik.

Chef Yim opened a second branch of Jungsik in New York in 2011. Jungsik New York received one Michelin star in 2012, and its second in 2013, making it the first Korean restaurant in the world to do so. Jungsik Seoul received one Michelin star in the guide's inaugural Seoul publication in 2017, and a second Michelin star in 2018.



CELEBRITY CHEF
MAXIME MEILLEUR ❁ ❁ ❁
GALA DINNER
ON 17 NOVEMBER 2018

The Meilleur Family received a third Michelin Star in 2015 and their restaurant La Bouitte became the highest Michelin Star-rated restaurant in Europe. It is the first time in the history of French gastronomy that a father and a son team obtain the first, second and 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 began, with the desire to go further, to deliver a cuisine rooted in Alpine heritage and to bring exceptional products often unknown on our table.”

As a former biathlete on the Junior French team, Chef Maxime Meilleur drew inspiration from the values of sports: determination, endurance and an appetite for challenge. He led the team towards the ultimate prize. Father and son, thick as thieves, have concocted delicious meals together.



*CELEBRITY MIXOLOGIST
SIMONE CAPORALE
MIXOLOGY MASTER CLASS
ON 16 NOVEMBER 2018*

One of the most talked about bartenders of the moment, Simone Caporale is internationally renowned for his distinctive personal style, service and innovation, which includes an impeccable attention to detail, playful presentation and exceptional approach to hospitality. Originally from Como in Italy, Simone rose to fame during his five years at Artesian at The Langham, London, where he is credited for re-inventing the five-star hotel bar experience and leading the venue to win the title of World's Best Bar four years in a row (2012 – 2015)

Having been awarded numerous accolades of his own, including International Bartender of the Year 2014 at the prestigious Spirited Awards, Simone now travels the world working with high profile projects and partners to bring his knowledge, expertise and understanding to elevate the cocktail-drinking experience.



CELEBRITY PARFUMEUR
BLAISE MAUTIN
FRAGRANCES MASTER CLASS
ON 14 & 15 NOVEMBER 2018

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, who proposed creating a tailor-made fragrance for the store. He had always been interested in the world of perfumery and, encouraged by his friends and family, decided to become a creative perfumer.

In 2002, Park Hyatt hotel contacted Blaise Mautin to create a cosmetics line for the all its luxury hotels, as did Hiroki Nakamura for his worldwide stores in 2004. In January 2010, he was appointed Knight in the Order of Arts and Literature. Today, his style and singular talent are available worldwide through a selection of room fragrances, toiletries, massage oils and scented candles, evoking both luxury and excellence.



FLORAL DESIGN DIRECTOR
ALFIE LIN
FLORAL DESIGN MASTER CLASS
ON 14 & 15 NOVEMBER 2018

Alfie Lin is renowned for his floral design works created for Fuchun Resort Hangzhou. To him, flowers provide not merely a visually sense of beauty, but deliver a profound emotion. With this highly soul-valued aesthetic inherent in putting pure and fresh floriculture into a lifestyle, Alfie founded his own brand “CNFlower” in 1998 and currently serves as the Director of floral design at CNFlower.

Alfie Lin was also the recipient of the Art Display & Decoration Committee of China Kylin Award for Best Spatial Floral Design Keynote Player, Taiwan Interior Design Award –TID Award of Space Installation Art.



*VISUAL ARTIST
BRADLEY THEODORE
ART IN FASHION LUNCHEON
ON 14 NOVEMBER 2018*

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. However, he 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. As a result, many people are fascinated by his story. So much so in fact that, “Becoming: BradleyTheodore” a documentary on Theodore’s life and his journey to success in the art world, premiered at the 2016 Tribeca Film Festival.



WINEMAKER
FRANCOIS THIENPONT
WINE MASTER CLASS
ON 15 NOVEMBER 2018

Francois Thienpont is the proud heir of a Belgian family dedicated to wine since the 19th century. This family dedication to wine was born in Flanders during the 19th century. They later settled in the Bordeaux region, where they came to produce and trade wine. Vieux Chateau Certan, acquired by his grandfather Georges, Château Puygueraud and Le Pin count as some of their historic vineyards.

Terroirs are the expression of a place, a witness to history. Infinitely rich and varied, their complexity is expressed through their biological, geological, topographical and climatic characteristics. Precious and fragile, they are the greatest thing that nature offers us and they cannot be imitated. Their quality is an irreplaceable ingredient in the production of great wines. To produce great wines in the image of a terroir: the idea is simple but the practice requires patience and humility.



*CONCERT PIANIST
JON KIMURA PARKER
CONCERTO CHAT MASTER CLASS
ON 17 NOVEMBER 2018*

Known for his passionate artistry and engaging stage presence, with multiple 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. Conductors he has recently worked with include Marin Alsop, Teddy Abrams, Claus Peter Flor, James Gaffigan, Hans Graf, and Pinchas Zukerman.

A true Canadian ambassador of music, Jon has given command performances for Queen Elizabeth II, the U.S. Supreme Court, and the Prime Ministers of Canada and Japan. He is an Officer of The Order of Canada, his country's highest civilian honour. In the past two years, he was made an Honorary Fellow of the Royal Conservatory of Toronto, and awarded an Honorary Doctorate from the University of British Columbia.



*CONCERT VIONIST
ALOYSIA FRIEDMANN
CONCERTO CHAT MASTER CLASS
ON 17 NOVEMBER 2018*

Founder and Artistic Director of the Orcas Island Chamber Music Festival in the Pacific Northwest, Aloysia Friedmann is firmly established as a major influence in the American chamber music scene. In recognition of this fact, Chamber Music America invited Aloysia to join their National Board in 2016.

Aloysia's broad ranging career has included national and international tours, performances with New York's most prestigious musical ensembles, including the Orchestra of St. Luke's, and a special onstage role on Broadway alongside Dustin Hoffman in *The Merchant of Venice*. While in New York, she worked with artists including Astor Piazzolla, Mirella Freni, and Mikhail Baryshnikov, as well as Elton John and Metallica. The New York Times praised her "fiery spirit" after her Carnegie Recital Hall debut.

PROGRAMME

WEDNESDAY NOVEMBER 14, 2018

FLORAL DESIGN MASTER CLASS

Limited to 14 guests, VND 2,900,000 per person
Mr. Alfie Lin – Floral Design Director CN Flower – Taipei
Mrs. Nguyen T. Xuan Dung – Master Florist – Park Hyatt Saigon

4-course lunch menu and wine pairing – Square One Restaurant
Mr. Paulo Airaudó – Celebrity Chef – San Sebastian

Drawing Room 4, Mezzanine Level, Park Hyatt Saigon
11:00 – 12:30 Master Class
12:30 – 14:30 Lunch

ART IN FASHION LUNCHEON

Limited to 16 guests, VND 3,400,000 per person
Mr. Bradley Theodore – Visual Artist – New York

4-course lunch menu and wine pairing
Mr. Paulo Airaudó – Celebrity Chef – San Sebastian

Cellar Room, Square One, Mezzanine Level, Park Hyatt Saigon
12:30 – 14:30

FRAGRANCES MASTER CLASS

Limited to 10 guests, VND 1,900,000 per person
Mr. Blaise Mautin – Celebrity Parfumeur – Paris

Afternoon High Tea at the Park Lounge

Drawing Room 5, Mezzanine Level, Park Hyatt Saigon
15:00 – 16:00 Master Class
16:00 – 17:00 Afternoon High Tea

CELEBRITY GALA DINNER

Limited to 70 guests, VND 4,500,000 per person
Mr. Paulo Airaudó – Celebrity Chef – San Sebastian

6-course dinner menu and Penfolds wine pairing

Guest House, Mezzanine Level, Park Hyatt Saigon
18:00 – 19:00 Cocktail Reception
19:00 – 21:30 Dinner

Lucky Draw: Luxury stay in participating Hyatt Hotels

THURSDAY NOVEMBER 15, 2018

FLORAL DESIGN MASTER CLASS

Limited to 14 guests, VND 1,900,000 per person
Mr. Alfie Lin – Floral Design Director CN Flower – Taipei
Mrs. Nguyen T. Xuan Dung – Master Florist – Park Hyatt Saigon

4-course lunch menu and wine pairing – Square One Restaurant
Mr. Heath Gordon – Executive Chef – Park Hyatt Saigon
Mr. Arnaud Daleau – Executive Sous Chef – Park Hyatt Saigon

Cellar Room, Square One, Mezzanine Level, Park Hyatt Saigon
11:00 – 12:30 Master Class
12:30 – 14:30 Lunch

FRAGRANCES MASTER CLASS

Limited to 10 guests, VND 1,900,000 per person
Mr. Blaise Mautin – Celebrity Parfumeur – Paris

Afternoon High Tea at the Park Lounge

Hotel Suite, Park Hyatt Saigon
15:00 – 16:00 Master Class
16:00 – 17:00 Afternoon High Tea

WINE MASTER CLASS – THIENPONT

Limited to 8 guests, VND 1,900,000 per person
Mr. Francois Thienpont – Owner – Bordeaux
Mr. Louis Muller – Head Sommelier – Park Hyatt Saigon

Cellar Door, Square One, Mezzanine Level, Park Hyatt Saigon
17:00 – 18:30

CELEBRITY GALA DINNER

Limited to 70 guests, VND 4,500,000 per person
Mr. Vicky Cheng – Celebrity Chef – Hong Kong

6-course dinner menu and Right Bank wine pairing

Guest House, Mezzanine Level, Park Hyatt Saigon
18:00 – 19:00 Cocktail Reception
19:00 – 21:30 Dinner

Lucky Draw: Luxury stay in participating Hyatt Hotels

FRIDAY NOVEMBER 16, 2018

MIXOLOGY MASTER CLASS

Limited to 15 guests, VND 1,900,000 per person
Mr. Simone Caporale – Celebrity Mixologist – London

2 Lam Son Bar, Lobby Level, Park Hyatt Saigon
16:00 – 17:30

CONCERTO CHAT MASTER CLASS

Limited to 15 guests, VND 1,000,000 per person
Mr. Jon Kimura Parker – Celebrity Pianist – Houston
Mrs. Aloysia Friedmann – Celebrity Violinist – Houston

Afternoon High Tea

Drawing Room 4, Mezzanine Level, Park Hyatt Saigon
17:00 – 18:00

CELEBRITY GALA DINNER

Limited to 70 guests, VND 6,000,000 per person
Mr. Jungsik Yim – Celebrity Chef – Seoul

6-course dinner menu and Louis Jadot wine pairing

Guest House, Mezzanine Level, Park Hyatt Saigon
18:00 – 19:00 Cocktail Reception
19:00 – 21:30 Dinner

Lucky Draw: Luxury stay in participating Hyatt Hotels

SATURDAY NOVEMBER 17, 2018

CELEBRITY CHEF LUNCH

Limited to 30 guests, VND 2,600,000 per person
Mr. Maxime Meilleur – Celebrity Chef – Saint Martin de Belleville

4-course lunch menu and wine pairing – Square One Restaurant

Square One, Mezzanine Level, Park Hyatt Saigon
12:00 – 14:00

CELEBRITY GALA DINNER

Limited to 60 guests, VND 8,000,000 per person
Mr. Maxime Meilleur – Celebrity Chef – Saint Martin de Belleville

7-course dinner menu and Maison Joseph Drouhin wine pairing

Live painting performance, Bradley Theodore
Live music performance, Jon Kimura Parker and Aloysia Friedmann

Guest House, Mezzanine Level, Park Hyatt Saigon
18:00 – 19:00 Cocktail Reception
19:00 – 21:30 Dinner

Lucky Draw: 2 Business flight tickets from Turkish Airlines with a luxury stay in Park Hyatt Buenos Aires and Park Hyatt Mendoza

* All prices are subject to 5% service charge and then 10% VAT
For further information and ticket sales, please contact +84 28 3520 2342 or passionweek.saiph@hyatt.com

DIAMOND PARTNER



Turkish Airlines was established on 20 May 1933 under the name “Government Airline Operations”, administered by the Ministry of National Defense and joined IATA in 1956. The first fleet consisted of five airplanes. Over the past 80 years, Turkish Airlines has many achievements, has around 338 aircraft at present and spreads its wings to more than 307 destinations in 122 countries. Turkish Airlines has increased the number of destination countries and flies to the most countries in the world.

Our gateway is located at Ataturk Airport in Istanbul, the world’s capital of culture. One of the greatest features distinguishing Istanbul from other cities is that it is the only city spread over two continents – Asia and Europe. Every day, nearly 100,000 passengers use the Ataturk Airport, which connects Istanbul to the rest of the world, especially to over 114 cities in Europe.

A high-level service concept, flight destinations that are increasing every day, world famous catering, on board entertainment and experienced personnel have made Turkish Airlines one of the best airlines in Europe and around the world. Turkish Airlines has been chosen “Best Airline in Europe” for the last six years, the “Best Airline in Southern Europe” for nine years in a row, and “Best Business Class Onboard Catering”, “Best Business Class Lounge Dining” & “Best Business Class Lounge” in 2017 by Skytrax World Airline Awards.

GOLD PARTNERS



Nestlé Nespresso SA is the pioneer and reference for highest-quality portioned coffee. Headquartered in Lausanne, Switzerland, Nespresso operates in 69 countries and has more than 12,000 employees. In 2016, it operated a global retail network of more than 600 Boutiques. The company works with more than 70,000 farmers in 12 countries through its AAA Sustainable Quality™ Program to embed sustainability practices on farms and the surrounding landscapes.



Mercedes-Benz is one of the world-leading automotive company whose history traced back to 132 years ago. The “Three-pointed star” is known as the inventor of the industry as well as a number of safety technologies integrated in cars. Mercedes-Benz Vietnam assembles and trades passenger cars in Vietnam. For 23 years of operation in Vietnam, Mercedes-Benz has continuously contributed to the growth of Vietnam automobile market and become a major part of Vietnam’s auto-DNA. 2017 marked another successful year of Mercedes-Benz in Vietnam when reaching the sales volume of more than 6.000 units, approximately 40% growth compared to 2016, setting the new record of Vietnam luxury car market.



Moët Hennessy Vietnam is the recognized industry leader in the marketing and distribution of premium branded spirits, champagnes and fine wines in Vietnam. Our portfolio includes some of the most well-known premium brands such as Hennessy, Glenmorangie Single Malt, Belvedere, Moët & Chandon, Veuve Clicquot, Dom Perignon and Krug champagne, as well as a wide range of quality wines from the traditional and New World countries.

PARK HYATT SAIGON™
