



THE HERITAGE OF PARK HYATT

We are deeply connected to the food that we grow, select, prepare and enjoy.

Sharing these experiences is part of our heritage.

Food and wine stimulate our senses and ignite our passion. Each Park Hyatt hotel around the globe offers region-specific culinary events that are tailored to transfer this message. Guided by world-class chefs, sommeliers, mixologists and experts in the field, the Park Hyatt Masters of Food and Wine program with its history dating back two decades ago, is a series of curated, unique and exceptional experiences designed to cater to both seasoned epicureans and craft connoisseurs. Joining the events, guests can deepen their understanding of a Master's philosophy and techniques by exploring the art of culinary, wine pairing and indulging in the magic of mixology.

Explore the world of gastronomy in a way that transcends the ordinary, with Park Hyatt Masters of Food & Wine.

THURSDAY, SEPTEMBER 28, 2023 6:30 PM – 9:00 PM at Opera

Bertani Amarone Dinner

Limited to 30 guests, VND 2,200,000 per person Rodolfo Serritelli – Chef de Cuisine – Opera Gilles Delaloy – Pastry Chef 4-course dinner menu including wine pairing

THURSDAY, OCTOBER 5, 2023 9:00 PM - Late at 2 Lam Son Bar

Tropic City Bangkok Takeover

Arron Grendon – Bar Manager – Tropic City

Asia's 50 Best Bars – No.6

TUESDAY, OCTOBER 10, 2023 6:30 PM – 9:00 PM at Square One

Mouton Rothschild Vertical Dinner
Limited to 20 guests, VND 9,000,000 per person
Maël Monchauzou – Chef de Cuisine – Square One
Gilles Delaloy – Pastry Chef
5-course dinner menu including wine pairing

FRIDAY, OCTOBER 20, 2023 6:30 PM – 9:00 PM at Opera

Father and Son Dinner

Limited to 40 guests, VND 2,600,000 per person Rodolfo Serritelli – Chef de Cuisine – Opera Vittorio Serritelli – Chef and Culinary Teacher Gilles Delaloy – Pastry Chef 5-course dinner menu including wine pairing

WEDNESDAY, NOVEMBER 1, 2023 9:00 PM - Late at 2 Lam Son Bar

Jigger and Pony Singapore Takeover Akihiro Eguchi – Co-owner & Bar Director Daniel Chen – Bartender Jigger & Pony – Asia's 50 Best Bars – No.2 THURSDAY, NOVEMBER 9, 2023 6:30 PM – 9:00 PM at Square One

Oremus and Vega Sicilia Dinner

Limited to 24 guests, VND 4,500,000 per person Maël Monchauzou – Chef de Cuisine – Square One Gilles Delaloy – Pastry Chef 5-course dinner menu including wine pairing

WEDNESDAY, NOVEMBER 29, 2023 6:30 PM – 9:00 PM at Opera

Opera X Da Vittorio Dinner

Limited to 40 guests, VND 3,500,000 per person Rodolfo Serritelli – Chef de Cuisine – Opera Matteo Fontana – Executive Chef – Da Vittorio Gilles Delaloy – Pastry Chef 6-course dinner menu including wine pairing

WEDNESDAY, DECEMBER 6, 2023 Michael Wilson

Celebrity Chef – Marguerite & – Singapore

12:00 PM – 2:30 PM at Square One Celebrity Chef Lunch

Limited to 40 guests, VND 2,500,000 per person 5-course lunch menu with optional wine pairing

6:00 PM – 8:30 PM at Guest House Celebrity Gala Dinner

Limited to 60 guests, VND 6,000,000 per person 6-course dinner menu including wine pairing

THURSDAY, DECEMBER 7, 2023 Michael Wilson

Celebrity Chef – Marguerite 🛱 – Singapore

12:00 PM – 2:30 PM at Square One Celebrity Chef Lunch

Limited to 40 guests, VND 2,500,000 per person 5-course lunch menu with optional wine pairing

6:00 PM – 8:30 PM at Guest House Celebrity Gala Dinner

Limited to 60 guests, VND 6,000,000 per person 6-course dinner menu including wine pairing

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