

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

AUGUST 2024



MOONCAKE COLLECTION 2024
EMERALD WALTZ



02

*A FRENCH AND
VIETNAMESE
TASTING JOURNEY*

*UN APRÈS-MIDI
À LA COUR ROYALE*



04

*LUXURY RETREAT IN THE
HEART OF SAIGON*



UN APRÈS-MIDI À LA COUR ROYALE

Step into a modern-day Versailles within the Living Room of Park Hyatt Saigon as we unveil the latest edition of our most beloved afternoon tea experience.

— A ROYAL AFTERNOON TEA | Monday to Friday, 2:00 PM to 5:00 PM

Inspired by the regal elegance of French aristocracy, Pastry Chef Gilles Delalay and our acclaimed team have weaved up a gourmet interlude draped in the royal elegant. Embark on an opulent journey with the buttery-perfumed scones paired with house-made jam and Bourbon vanilla cream. Marvel at the refined Ercuis stand adorned with eye-charming sweets such as blueberry religieuse, rose cake, and a strawberry cake pop. On the more savoury side, our Hanoia lacquer tray presents a medley of umami-rich flavours such as Hokkaido scallops, crab soft bun, and smoked eel macaron.

With selected Hot Beverage VND 1,350,000 / set for two guests.

— THE ART OF ELEGANCE | Saturday and Sunday, 2:00 PM to 5:00 PM

Continuing our celebrated series, The Art of Afternoon Tea, we present **The Art of Elegance** – a masterful homage to the exuberant French Rococo art of the 18th century, renowned for its ornate and whimsical designs. Pastry Chef Gilles Delalay transforms these artistic inspirations into a delightful miniature collection of sweet and savoury masterpieces, turning your quality time with loved ones into an artful experience.

- **Sparkling High Tea** VND 1,230,000 per person, inclusive of our high tea buffet, selected hot beverages, mocktails, and free-flow Bisol Bel Star Prosecco.
- **Park High Tea** VND 960,000 per person, inclusive of our high tea buffet, selected hot beverages, and mocktails.

*All prices are subject to service charge and then VAT.

+84 28 3824 1234

parklounge.saiph@hyatt.com

MOONCAKE COLLECTION 2024

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The dragonfly, a symbolic fascination in Vietnamese folk culture, represents an **enchanting emissary of our childhood whimsy**. Back to those carefree bygone days, where laughter echoed through golden afternoons, peace was found in idle moments spent watching these glittering beings dance in the sunlight or gleefully chasing after them.

Bathed in the hazy radiance of autumn, the dragonfly shimmers as a celestial jewel, its wings aglow with iridescent hues like time-kissed sequins. Glorious, graceful yet understated, our **2024 Mooncake Collection** portrays this poetic spirit in a mosaic painting illuminated by the delicate allure of dragonflies.

Emerald Waltz collection introduces **four exquisite mooncake flavours**: Taro, coconut milk and macadamias, Seafood and Scallops in XO sauce, Herbal chicken stew with Sichuan black pepper, Strawberry jam with ruby guava

- **Premium Box** includes 4 cakes: VND 1,500,000 / box
- **Deluxe Box** includes 4 cakes, 2 boxes of Dammann Frères tea (Carcadet Fragola and Mélange Anglais): VND 2,050,000 / box
- **Imperial Box** includes 4 cakes, 2 boxes of Dammann Frères tea (L'Oriental and Aux 7 Parfums), 1 bottle of Hennessy Very Special Cognac: VND 6,050,000 / box

All prices are subject to service charge then VAT.

For bulk purchase, please contact:

+84 28 3824 1234

sales.saiph@hyatt.com

DUAL-CUISINE TASTING MENU AT SQUARE ONE

Taking advantage of the abundance of seasonal and fresh produce available during summer, Chef Arnaud Schuttrumpf and Chef Trung Hau express their lyrical way of French and Vietnamese cooking through unconventional flavour combinations. Please be introduced to a tasting menu inspired by some combination of a perception, an interest, and an advanced technique.

French Quintessence by Chef Arnaud Schuttrumpf

Hokkaido Scallops: A floral-inspired masterpiece in which each Hokkaido scallop slice is a delicate petal. With dashi dressing imparting a gentle umami essence and cauliflower adding a soft crunch texture, the first course creates a balance that is both elegant and refreshing.

Kohlrabi: Chef Arnaud makes the most of his favourite ingredient by using all parts of the kohlrabi. One part is braised in its own juice, another is served raw with olive oil. The rest is used to recreate a 'beurre blanc' sauce to pair with the tender smoked eel tartare.

Beef Cheek: Experience the melt-in-your-mouth tenderness of braised beef cheek, accompanied by sweet glazed carrots and peppery watercress. A touch of Beldi lemon juice brightens the dish, adding a refreshing citrus note to this hearty and flavorful course.

Almond Blanc Manger with Cherry Jelly: Conclude your French experience with a crowd-pleasing dessert. The Almond Blanc Manger is silky and creamy, perfectly balanced by the comforting sourness of cherry jelly.

A taste adventure through regions of Vietnam by Chef Trung Hau

Tuna Spaghetti: Delicate strips of Phú Yên's tuna mimic the texture of spaghetti, tossed in a herb-loaded 'chèo' sauce. Ming aralia adds a peppery note, turning this starter into a light, refreshing introduction to Vietnamese flavours.

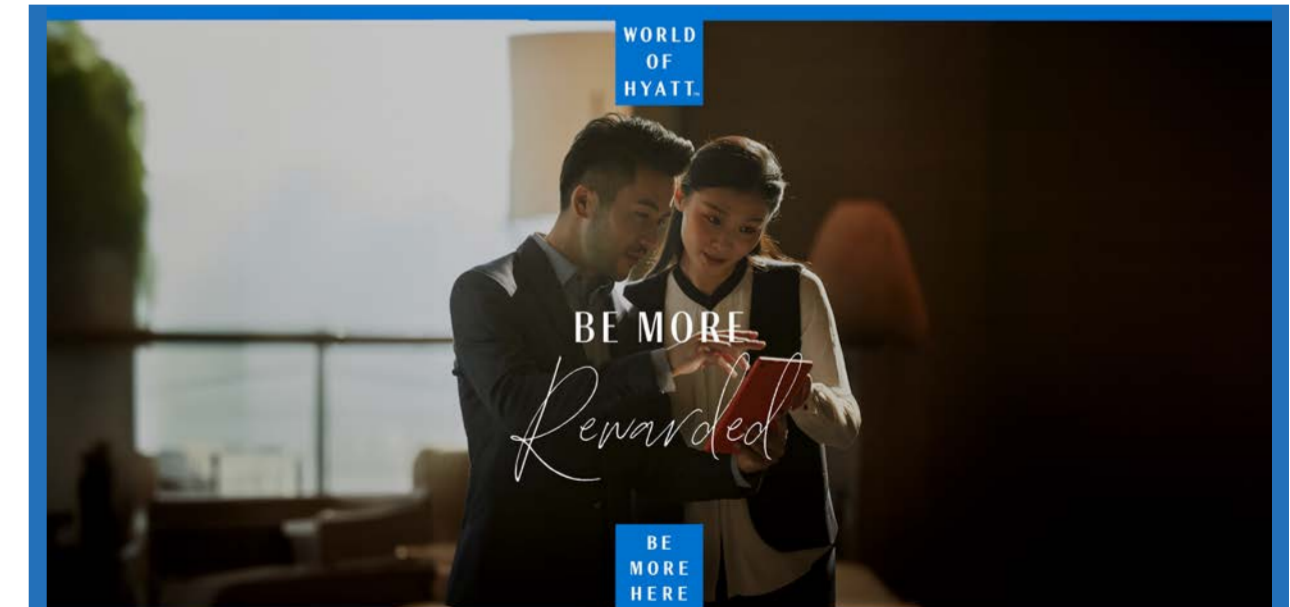
Prawn Phở: Phở made from Bến Tre's king prawn, have you ever tried? This phở reimagined with a sophisticated and luxurious twist. The prawn consommé is deeply flavourful, enhanced with a hint of caviar that adds a touch of opulence.

Pan-seared Duck Breast: Perfectly seared Long An's duck breast is tender and juicy, paired with creamy taro and the smoky sweetness of burned sweet bean. The dish is finished with a distinctive sauce made from Đà Lạt's hibiscus and Điện Biên's magnolia seeds, creating a harmonious blend of rich, nutty, and floral flavours.

Bánh Bò Thốt Nốt: The soft, spongy Vietnamese steamed palm cake is served with creamy coconut ice cream and a drizzle of rich palm sugar sauce. This dessert is a delightful conclusion, marrying traditional flavours with a modern presentation.

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Contract between **July 1 and September 30, 2024**, for Events held by **March 31, 2025**

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Terms apply

LUXURY RETREAT IN THE HEART OF SAIGON

In the bustling rhythm of modern life, few pleasures rival the allure of a well-earned retreat. Whether you yearn for a romantic escape, a chance to reconnect with family or a solo recharge without the hassles of extensive travel, our refined mansion uncovers tasteful experiences, ensuring your short break in the city is filled with delightful surprises.

Your dream staycation at The Park includes:

- One-night stay for 2 guests at Park City View
- Daily breakfast at Opera Restaurant for two guests
- VND 2,000,000 nett hotel credit for two guests
- 30% off spa experience at Xuan Spa
- A complimentary premium bottle of Prosecco upon arrival
- Early check-in at 11:00 AM and late check-out at 5:00 PM (subject to availability)

Hotel standard cancellation policy. Credit card guarantee is required.

☎ 028 3824 1234

✉ reservations.saiph@hyatt.com



A HALF DAY IN HO CHI MINH CITY

Ho Chi Minh City, awarded as **one of the best destinations in Asia**, is not only known for its vibrant blends of culture and fast-paced development, but also for its **deep-rooted historical significance**.

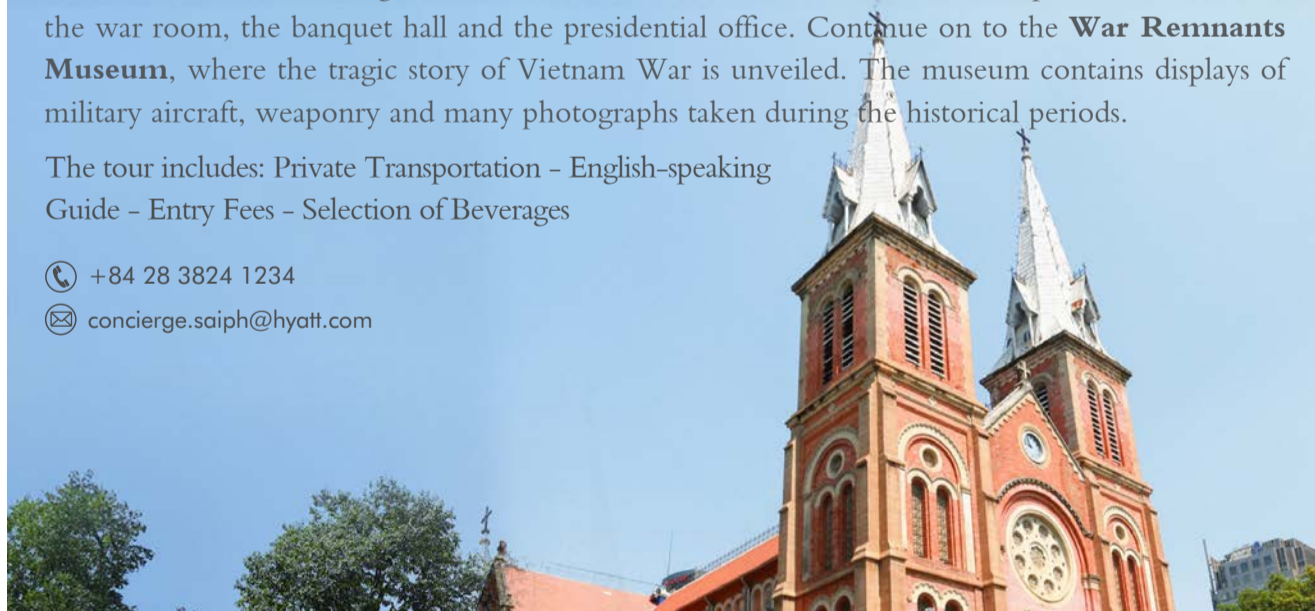
Originally a small fishing village, the destination began to attract settlers due to its strategic location in the region. By the 17th century, after renamed Saigon under the Nguyễn dynasty, the city had grown into a crucial trading port, drawing attention from various colonial powers. In the 19th century, the French colonised Vietnam, and Saigon became the capital of French Indochina. During this period, the city underwent significant modernisation, with the construction of roads, buildings, and infrastructure that mirrored Parisian architecture, earning it the nickname 'Pearl of the Orient'. The city was renamed Ho Chi Minh city after the reunification of Vietnam.

Start the day by visiting the nearby landmark of Park Hyatt Saigon, the **Saigon Opera House**, that used to served as a bomb shelter and as a home for the Parliament Lower House. From the Opera House, take a short stroll along Đồng Khởi street to two iconic architectural landmarks, **Notre Dame Cathedral and Central Post Office**, which were built between 1877 and 1883 by the renowned architect Gustav Eiffel. Next, visit the **Reunification Palace**, once a symbol of the South Vietnamese government. It was here that the war ended on April 30, 1975. Tour the war room, the banquet hall and the presidential office. Continue on to the **War Remnants Museum**, where the tragic story of Vietnam War is unveiled. The museum contains displays of military aircraft, weaponry and many photographs taken during the historical periods.

The tour includes: Private Transportation - English-speaking Guide - Entry Fees - Selection of Beverages

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A touch of The Park



SUMMER GLOW

Whisk tension away with our exclusive 90-minute body treatments. Special offers are available for an extra level of summer pampering.

60 minutes - VND 2,500,000 | 90 minutes - VND 2,805,000
All prices are subject to service charge then VAT.

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