

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

AUGUST 2023



MOONGLOW PERSIMMON
MOONCAKE COLLECTION **2023**



02

*THE ART OF
AFTERNOON TEA
– IMPRESSIONISM*



03

*NEW CULINARY JOURNEY
AT OPERA*

04

LE PETIT CHEF

THE ART OF AFTERNOON TEA
— IMPRESSIONISM —



Saturday & Sunday | 2PM – 5PM

At Park Lounge, we invite you to partake in the splendid **fusion of gastronomy and fine arts** with our latest addition to **The Art of Afternoon Tea buffet**. Prepare to immerse your senses in a captivating feast that pays homage to the iconic **Impressionism**, an avant-garde art movement that emerged in 19th-century in France, defying traditional norms.

Our esteemed Pastry team has meticulously crafted an exquisite collection of delectable sweet and savoury delights, drawing inspiration from the timeless works of art by Édouard Manet, Edgar Degas, Vincent van Gogh, and other influential artists from this era.

Join us to celebrate the artistry of Impressionism, savour **the medley of flavours and aesthetics** to create an unforgettable afternoon of refined elegance.

Price starts from VND **950,000** per guest, subject to service charge then VAT.

☎ **+84 28 3824 1234** ✉ **parklounge.saiph@hyatt.com**



2 LAM SON X THE MACALLAN
A JOURNEY OF EXCEPTIONAL FLAVOURS

An evening spent at 2 Lam Son is not only full of flairs but an immersive journey of enriching experiences, born from the shared passion for the art of mixology between the guests and the talented artists behind the bar. Dress to the nines and prepare for a journey of exceptional flavours that celebrates the rich history of Scotch whisky brought to you by **2 Lam Son and The Macallan**.

Savour the magnificent **Mactinez** – an exquisite twist of the timeless classic Martinez that exudes elegance and sophistication with every sip or immerse your senses in a captivating array of **The Macallan Double Cask flight tasting**, where the signature smoothness, complexity and the natural diversity of colours unfold across three vintages. Whether you seek an experimental touch or prefer to embrace the night with classic allure, you are in for a good time.

From now until **September 21, 2023**, exclusively at 2 Lam Son.

☎ **+84 28 3824 1234** ✉ **2lamson.saiph@hyatt.com**

MOONCAKE COLLECTION **2023**

MOONGLOW PERSIMMON

In autumn's embrace, red lantern gleams
Nature's honeyed gift, whispers golden dreams...

Amidst the romantic appeal of autumnal hues, the soulful beauty of branches laden with persimmons resembles moonlit lanterns, depicting **good fortune and prosperity**. Soft as egg yolk, smooth as velvet, divinely sweet and fragrant like honey, **a sonata of autumn flavours** is utterly enveloped in this precious gift from nature.

Legend has it that the persimmon tree used to be known as **Thất Tuyệt** thanks to its seven perfections: longevity, good shade, no bird nesting, free of pests, beautiful dew on leaves, luscious fruits, lush foliage. Taking persimmon as our muse to fantasise this year's collection, Park Hyatt Saigon extends our sincere wishes for **a love-filled and graceful Mid-Autumn Festival**.

Adorned with key colour tones of white and orange to exalt elegance and luxury, **Moonglow Persimmon** introduces three special versions curated by exquisite craftsmanship. **A subtle work of art with heavenly flavours. A splendid gift expressing the sender's affection.**

- THE PREMIUM BOX includes four varieties of mooncake (golden coconut, earl grey tea with Da Lat rose petals, lingzhi and cordyceps with slow-cooked chicken, premium abalone and seafood): VND **1,650,000** nett / box
- THE DELUXE BOX includes four varieties of mooncake (golden coconut, earl grey tea with Da Lat rose petals, lingzhi and cordyceps with slow-cooked chicken, premium abalone and seafood) and two boxes of tea from Dammann Frères (Carcadet Provence, Breakfast): VND **2,250,000** nett / box
- THE IMPERIAL BOX (*limited version*) includes four varieties of mooncake (golden coconut, earl grey tea with Da Lat rose petals, lingzhi and cordyceps with slow-cooked chicken, premium abalone and seafood), two boxes of tea from Dammann Frères (Ceylan O.P., Jasmin Chung Hao) and one bottle of Hennessy Very Special Cognac: VND **6,800,000** nett / box

For bulk purchase, please contact:
☎ **+84 28 3824 1234** ✉ **sales.saiph@hyatt.com**



MUSHROOM DELIGHTS

AT SQUARE ONE

In the world of gastronomy, there is an excitement that lies within the constant innovation and creativity, where each dish is a singular representation of the remarkable finesse and adaptability of ingredients weaved by the skillful hands of culinary masters. **Mushrooms** have become a gem in haute cuisine for their **subtle, earthy flavours, meaty textures, and sweet aromas** that seamlessly blend into any creation.

Witness how our culinary dream team at **Square One** masters the versatility of wild mushrooms in **five traditional Vietnamese dishes**. Featuring the refreshing **chicken salad**, the crispy **Banh Xeo**, the hearty **toothfish porridge**, the irresistible **wok-fried Wagyu beef** and the delicate **lotus sweet soup**, each is complemented by different versions of this swoon-worthy ingredient.

From now until **August 15, 2023**.

Price is from VND **200,000** / dish or VND **2,200,000** / set menu, subject to service charge then VAT.

☎ **+84 28 3520 2359** ✉ **squareone.saiph@hyatt.com**

OPERA'S NEW MENU

— MEMORIES FROM THE KITCHEN OF ITALY



At **Opera**, each dining experience is an immersive expedition to different regions of Italy. Join us for an extraordinary culinary voyage and savour **Chef Rodolfo's new creations** inspired by the cherished memories from the beginning days of his culinary journey.

Experience the multifaceted soul of Italian cuisine as you are invited to **a home-like dining experience** through an array of enticing dishes, from the burst of flavours of **cured salmon lettuce salad**, the succulent **Canadian lobster tossed with al dente linguine**, to the **Mediterranean soup brimming with premium seafood**. Continue your culinary voyage with the **melt-in-the-mouth veal cheek** and the luscious **roasted chicken perfectly paired with mashed potato** that will linger in your heart and palate after every bite.

Join us at Opera, Top Italian Restaurants 2023 by Gambero Rosso for a remarkable dining experience where passion meets authenticity in every dish.

☎ **+84 28 3520 2357** ✉ **opera.saiph@hyatt.com**

Experience the vibrant cultural slice in Saigon with the spectacular **A O Show** – a soul-enriching spectacle combining **circus art and contemporary dance**, all set in the heart of the bustling city!

Derived from “Lang Pho” which means village and city, A O show stands out on the contrast between the charming beauty and cultural richness of Vietnamese life in the countryside and the rapid pace of urbanisation that defines the nation today. In just one awe-inspiring hour, this show transcends time and space, allowing you to embark on a front-row journey into **an artistic and emotional tapestry of Vietnam**.

In addition to the enthralling performance of amusing storytelling, spellbinding choreography that seamlessly in sync with Vietnamese traditional music, you will have the privilege of **an exclusive guided tour of the Saigon Opera House** – a true historical gem of Ho Chi Minh City to add an extra touch of grandeur to your entire experience. Whether you are a seasoned traveller seeking authentic encounters or a local eager to rediscover your heritage, this show promises to be a riveting and heartwarming experience for all.

From **1 August to 29 August, 2023** at **6:00 PM** at **Saigon Opera House**
☎ **+84 28 3824 1234** ✉ **concierge.saiph@hyatt.com**



A O SHOW
– A SPECTACULAR
CULTURAL SLICE
IN THE HEART OF SAIGON

PARK HYATT SAIGON
– TOP 15 BEST CITY HOTELS IN ASIA
BY TRAVEL+LEISURE

With boundless joy and pride, we are thankful to announce that Park Hyatt Saigon has been honoured as one of **The Best City Hotels in Asia 2023** by the esteemed **Travel+Leisure** magazine.

At Park Hyatt Saigon, our mission has always been to create a home away from home for our esteemed guests, and this recognition is truly a testament to the unwavering dedication and collective efforts of our exceptional team members.

Our success is also attributed to the continuous support of each and every guest. It is your trust and patronage that drives us to excel in our pursuit of excellence. Filled with immense gratitude, we are driven to continue curating unforgettable experiences and delivering impeccable services at every touchpoint.



BLISSFUL MOMENTS FOR MIND AND BODY
- CAM MOUNTAIN HOT STONES BODY THERAPY

Experience the ultimate relaxation at **Xuan Spa** with our luxurious **Cam Mountain Hot Stones body therapy**. Renowned for its remarkable ability to improve circulations and detoxification, this bespoke treatment is ideal for alleviating muscle tension without the depth of a remedial massage.

Find yourself in the comforting embrace of therapeutic warmth as our expert therapists skillfully glide smooth, heated stones infused with the delightful scents of orange or ginger essential oils over your entire body. This seamless fusion of soothing heat and aromatic bliss will not only ease your physical tensions, awake your senses, but also foster a **profound connection between your mind and body**.

Price is at VND **2,400,000** / person per 60-minute treatment.
*All prices are subject to service charge and then VAT.
☎ **+84 9 6474 5481** ✉ **spa.saiph@hyatt.com**



**EXPERIENCE THE MAGIC OF
LE PETIT CHEF**

Welcome to **Le Petit Chef** – a groundbreaking **fusion of art, technology, and gastronomy** to present a **theatrical dining experience** that will leave you awe-inspired.

At the moment you settle into your seats at Square One Restaurant, the lights dim, and the table becomes a canvas, the story of Le Petit Chef unfolds through **the magic of projection mapping**. The experience begins as our charming little chef makes his grand entrance, setting sail on a breathtaking expedition to discover the finest ingredients from different regions. Since each course is artfully prepared, aromas of the dishes waft through the air, teasing your senses and building anticipation for what lies ahead. From delectable seafood delicacies to succulent creations from the land, every dish is a **culinary masterpiece, designed to surprise and delight your palate**.

Square One Restaurant, known for its **commitment to culinary excellence and exceptional service**, provides the perfect setting for Le Petit Chef. The elegant and sophisticated ambiance sets the stage for the enchanting culinary spectacle to unfold, ensuring an experience that is nothing short of extraordinary.

Do not miss out our **Summer promotion** with **15% off on menu, exclusive beverages** from now until 31 August, 2023.

Price starts from VND **2,950,000** / guest, subject to service charge then VAT.
☎ **+84 28 3520 2359** ✉ **squareone.saiph@hyatt.com**

PARK HYATT SAIGON™

**BEYOND CURATED EXPERIENCES,
ALWAYS AT YOUR SERVICE.**

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

