

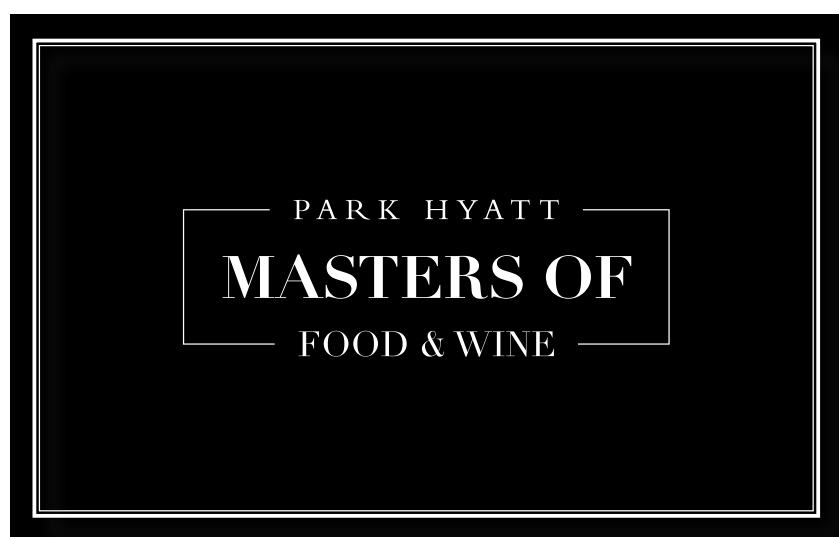
PARK HYATT SAIGON™

THE SEASONED TRAVELLER

SEPTEMBER 2023

MOONGLOW PERSIMMON

MOONCAKE COLLECTION **2023**



02

*THE NATURAL TREASURE
OF MEKONG DELTA*

*PARK HYATT MASTERS OF
FOOD AND WINE*



04

*TRUFLE SEASON
AT THE PARK*

ATTUNE YOUR MIND AND BODY TO THE NATURAL TREASURE OF MEKONG DELTA

Deep rejuvenation requires deep rest to balance the body, mind, and soul. Inspired by the rich biodiversity of enigmatic **natural healing power from Mekong Delta, Xuan Signature Calming** treatment is designed to alleviate soreness and enhance your total wellness through remedial massage.

Entrust our therapist to unblock the energy flow in your muscles with **instinctive yet powerful techniques**, complimented by the sensitivity of **essential oil fragrance of your choice**. These aromatic treasures of cajeput, basil, cinnamon, and orange are well-known for improving circulation while calming the mind with the utmost relaxation.

Price is at VND 2,400,000 / person per 60-minute treatment.

*Price is subject to service charge and then VAT.

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PARK HYATT MASTERS OF FOOD & WINE

Coming Soon

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 dates 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 cocktail, indulging in the magic of wine pairing, and immersing themselves in the nuances of haute cuisine.

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

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club on the park

A KEY TO ULTIMATE WELLBEING HAVEN

Embark on an **unparalleled journey towards wellness and luxury**, where every moment is meticulously tailored to your desires. Introducing an exceptional haven that goes beyond the ordinary – **CLUB ON THE PARK**. This program is curated for those who seek not just an escape, but an all-encompassing lifestyle experience that resonates with their individuality.

Your benefit includes:

- Access to best-in-class training facilities and relaxing outdoor pool
- Monthly personalised one-on-one sessions with your dedicated personal trainer
- Up to two complimentary nights
- Up to 12 massage treatments / year
- Access to all hotel services discounts

Membership packages are available from one month (from VND 9,600,000) to one year (from VND 77,500,000) with multiple selections to choose from. Prices are subject to service charge and then VAT.

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MOONGLOW PERSIMMON

MOONCAKE COLLECTION **2023**



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



It is persimmon season at **The Park!** Discover autumn's tender grace with four sophisticated mooncake flavours that **envelop reminiscence with a touch of creativity.**

- **GOLDEN COCONUT:** A luscious blend of creamy coconut filling and buttery salty egg yolk
- **EARL GREY TEA AND DA LAT ROSE PETALS:** The delicate tea essence infused with rose fragrance
- **LINGZHI AND CORDYCEPS WITH SLOW-COOKED CHICKEN:** A feast of nourishing delights
- **PREMIUM ABALONE WITH SEAFOOD:** Elevated traditional flavour with finest ingredients

A palate-pleasing celebration of taste and tradition, **Moonglow Persimmon** also presents four distinguished teas from **Dammann Frères** – the oldest and most prominent tea house in France to impeccably complement the mooncake flavours.

- **CARCADET PROVENCE:** A fruit infusion with refreshing notes from hibiscus flowers, apples, rosehip peels
- **BREAKFAST:** The perfect combination of Assam, Ceylon and Darjeeling
- **CEYLAN O.P.:** A subtle black tea with woody notes and a round aftertaste
- **JASMIN CHUNG HAO:** One of the most delicate and fragrant jasmine green teas

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SEA TURTLE

DISCOVER THE AWARD-WINNING COCKTAIL AT 2 LAM SON

Dreamed up by our talented mixologist **Nguyen Thanh Quang** from **2 Lam Son bar**, **Sea Turtle** is a truly unique masterpiece that pays homage to the act of safeguarding sacred turtles by using sustainable ingredients in curating and decorating cocktails. This artful creation, infused by Quang's own mixology art from years of experience behind the bar, has earned him the coveted title **Vietnam's Champion of Flor De Cana Sustainable Cocktail Challenge 2023** – a global competition to inspire the bartending community to become champions of sustainability by using sustainable ingredients.

From **now until 15 November 2023**, join us and celebrate this momentous occasion of Quang and 2 Lam Son, where his **award-winning creation** will spice up the night with unforgettable flavours and enchanting moments.

☎ +84 28 3824 1234

✉ 2lamson.saiph@hyatt.com

THE TRUFFLE SEASON IS THRIVING AT THE PARK!

Experience an opulent marriage of the **umami richness** and **captivating musky essence** of truffles at Square One. Meticulously crafted with premium ingredients and a farm-to-table approach, our acclaimed culinary team introduces **a collection of French delicacies** where the complex profile of truffles will season each creation with its deep earthy flavours.

Revel in the freshness of **yellowfin tuna tartare**, the smoky richness of **torched mackerel with shaved calamari**, and the cooked-to-perfection **Australian veal tenderloin** in an unparalleled experience that will leave every truffle lover longing for more.

From **now until September 15**, exclusively at Square One.

Price is from VND 300,000 / dish or VND 2,800,000 / tasting menu, subject to service charge then VAT.

☎ +84 28 3520 2359

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GLAMOURISE YOUR EVENT AT THE PARK

Uncover enchanting moments at Park Hyatt Saigon, where every detail is imbued with passion and dreams of the beyond. Through our different packages of **private spaces, unsurpassed services, and impeccable menu choices** that **tailor to your idea of luxury**, no event is ordinary when planning the perfect occasion at our enchanting haven. Our team of event experts are here to commemorate your journey.

Price is from VND 1,250,000 / guest, subject to service charge then VAT.

**Only applicable to private celebrations (excluding corporate events), valid from now until September 30, 2023.*

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PARK HYATT SAIGON™

BEYOND CURATED EXPERIENCES, ALWAYS AT YOUR SERVICE.

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

