

Reveling in  
Saigon and its  
incredible energy...



there is no better place to base ourselves than Park Hyatt!



Just like this vibrant city, the hotel brings together a stunning visual environment - the artworks stopped me in my tracks as soon as I walked through the doors, and the elegant and stylish setting delights all the senses. I'm thrilled with the anticipation of indulging and immersing myself in all Saigon and the Park Hyatt has to offer, sharing it with some of my most beloved friends.

# What a night we had last night...

The ballet at the spectacular Opera House on Lam Son Square was just imbued with the essence of pure beauty, as was the building itself. The vaulted archway entranced us, as did the exterior shining like a polished pearl!



This morning in the Park lounge, I'm struck by the breathtaking glass chandeliers. With such beauty here in the hotel, it's going to be an effort to tear myself away to see more of this vibrant city.

And what better way to reminisce about the evening than over the divine morning selection of bakeries on the Ercuis trolley and some of the world's most astonishing tea. I was delighted to discover that Park Hyatt Saigon serves Mariage Frères Tea. Founded in 1854, Mariage Frères's premium selection of exclusive teas, from Paris, elevate my morning routine from the ordinary to the sublime.



## LE MATIN | MORNING

SERVED 7:00 AM – 10:30 AM

### The Park Lounge Ercuis Trolley

<b>LE PETIT PARISIEN</b> 260	<b>S MORNING TREATS</b> (3 pieces/serve)
Selection of two freshly baked pastries and a hot beverage	Madeleine 65
	Financier 75
	Canelé 85

### Well Being Selection

<b>P COCONUT BOWL</b> 260	<b>S BREAKFAST SALAD</b> 320
Vegan coconut yogurt, banana, strawberries mango, coconut, almond, pumpkin seeds goji berries	Artisanal smoked salmon, arugula, cucumber, beetroot, sesame seeds, citrus dressing
<b>S POACHED EGG ON RYE BREAD</b> 300	<b>SMOKED SALMON TOAST</b> 320
Mashed avocado, arugula, Pecorino Romano	Avocado, ricotta, lime, arugula, Taggiasca olive oil
<b>EGG WHITE OMELETTE</b> 320	
Sautéed champignon mushroom & spinach ricotta flakes, fresh herbs	

### A La Carte

<b>EGGS ROYALE</b> 330	<b>WAFFLE</b> 290
Sourdough, wild salmon caviar, Artisanal smoked salmon, chives, poached eggs, hollandaise	Tahitian vanilla whipped cream, Marou chocolate, granola, organic maple syrup, berries
<b>CLASSIC EGG BENEDICT</b> 310	<b>BAKERY SELECTION</b> 260
English muffin, poached eggs, honey ham hollandaise foam	Freshly baked pastry selection (3 pieces)
<b>S TRUFFLE CROISSANT</b> 320	
Sautéed mushrooms, truffle scrambled eggs, Grana Padano	

### Saigon Specialties

<b>SAIGON BEEF PHO</b> 550	<b>S BUN BO HUE</b> 520
Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce	Hue thick rice noodle soup, beef and pork, mini Hue sausage, lemongrass, chilli, shrimp paste
<b>SAIGON CHICKEN PHO</b> 340	<b>S COM TAM SAIGON</b> 390
Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce	Broken rice, grilled pork, sunny side egg, pickled vegetables and fish sauce
<b>BANH MI</b> 320	
Caramelized chicken, pate, herbs, mayonnaise, chilli, pickles	

 Vegetarian  Plant based  Signature item

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

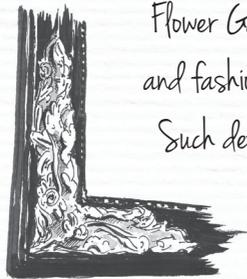


# The Park Lounge



is the perfect setting to chat with friends over a delicate, but oh so indulgent, meal. Just as beguiling as the delectable fare are the lacquer portraits by Bui Huu Hung in the lounge entrance. The juxtaposition of this age-old art form in a modern hotel setting truly encapsulates the essence of Vietnam, blending tradition and new ideas. Once we settle in for our lunch, we're equally captivated by the exquisite and luxurious Royal Flower Garden tapestry by international creative artist and fashion designer, Mai Lam. It is simply transcendent. Such detailed embroidery of metal and precious stones.

Absolutely breathtaking.



## LA JOURNÉE | THE DAY

SERVED 11:00 AM – 10:30 PM

### Well Being Selection

<b>S</b> <b>V</b> INSALATA PRIMAVERA 260 Mixed lettuce, radish, cucumbers, cherry tomatoes, red onion, fennel, orange wedges raspberry dressing	PARK LOUNGE POKE BOWL 340 Salmon sashimi, edamame, cucumber, heirloom tomato, pomegranate pickled, ginger, soy and black truffle dressing
SUCRINE LETTUCE 500 Smoked salmon, pickles organic vegetables, organic seeds	YELLOWFIN TUNA TARTAR 390 Pickled cucumber, burrata, lemon, green peas, crispy nori, basil oil

### A la carte

KAVIARI PARIS 5,500 KRISTAL CAVIAR Classic condiments melba toast	<b>S</b> THE PARK LOUNGE CLUB SANDWICH 510 Artisanal smoked salmon, fried egg, tomato, lettuce, truffle mayonnaise
WAGYU BEEF SLIDERS 560 Cheddar cheese, lettuce onion, tomato	<b>S</b> SPICY FRIED CHICKEN SLIDERS 400 Jalapeño yogurt mayonnaise, lettuce
PRAWN COCKTAIL 410 Sustainable tiger prawns, avocado, butter lettuce, cocktail sauce	SUSTAINABLE BARRAMUNDI 600 Warm organic quinoa, grilled vegetables, fresh herbs
SEAFOOD TAGLIATELLE 700 Handmade medium ribbon pasta, seafood ragu, tomato sauce	

### Saigon specialties

SPRING ROLL SELECTION 430 Southern fresh spring roll, beef, shrimp and pork, vegetarian	SAIGON BEEF PHO 550 Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce
FRIED SEAFOOD SPRING ROLL 550 Shrimp, scallop, squid, crab, lettuce, herbs, fish sauce	SAIGON CHICKEN PHO 340 Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce
SEAFOOD FRIED RICE 420 Crab, scallop, shrimp, tobiko, vegetables, spring onions, herbs	<b>S</b> BUN BO HUE 520 Hue thick rice noodle soup, beef and pork, mini Hue sausage, lemongrass, chilli, shrimp paste
BUN THIT NUONG 420 Fresh rice vermicelli, grilled pork and minced pork skewer, fried seafood spring roll, peanut, pickled vegetables, fish sauce	CRAB NOODLE SOUP 780 Crab meat, crab cake, mantis prawn tofu, herbs, rice noodles
BANH MI 420 Caramelized chicken, pate, herbs mayonnaise, chilli, pickles	

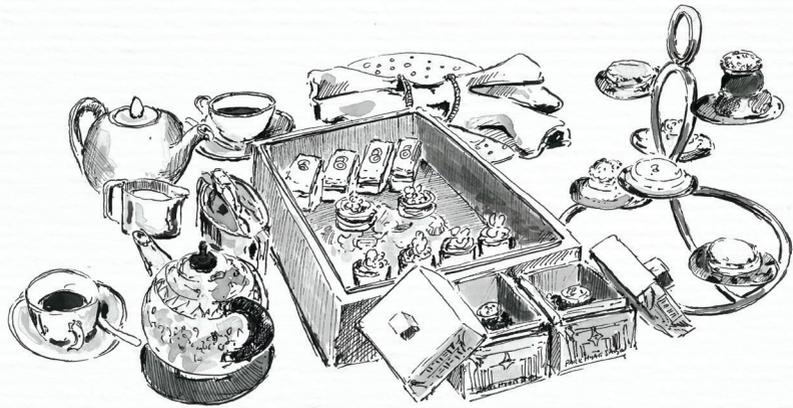
### Desserts

CRÈME BRÛLÉE 260 Passion fruit, wild berries, mint	SIGNATURE FRENCH TART 230
TIRAMISU 300 Venetian mascarpone, Italian savoiardi biscuit, coffee	CHEESE PLATTER 3 pieces 470 5 pieces 670 Raw unfiltered honey homemade jam, fruit and nuts bread
VALRHONA CHOCOLATE TART 270 Salted caramel, smoked cacao nibs, Grand Marnier ice cream	COCONUT LOLLYPOP 330 Palm sugar sauce
SORBET - 2 SCOOP 180 Mango, raspberry, passion fruit	ICE CREAM - 2 SCOOP 190 Vanilla, chocolate, sour cherry, Grand Marnier, stracciatella

**V** Vegetarian **P** Plant based **S** Signature item

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

An afternoon with friends, catching up on life and the highlights of Saigon over tea and champagne. *What could be better?*



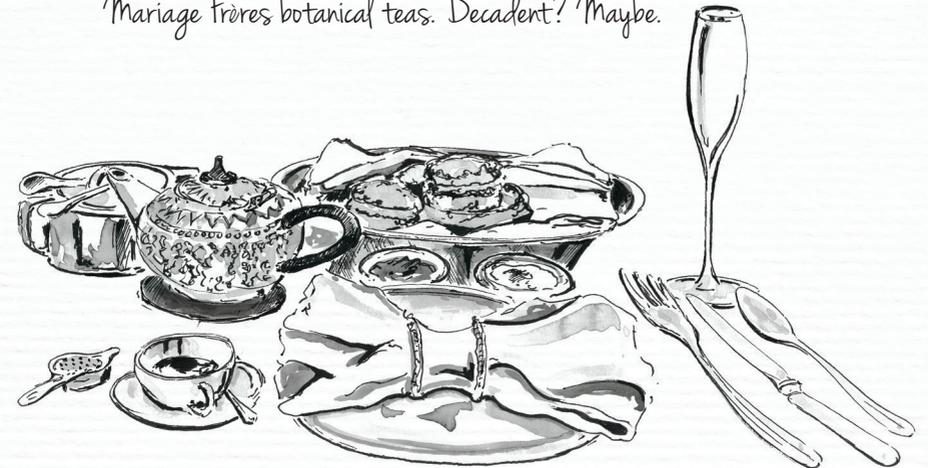
Well, Park Hyatt Saigon has elevated the afternoon tea experience to new heights with its art inspired creations. Such precise artistry, filled with colour and grace, only

surpassed in beauty by the traditional Vietnamese lacquerware tea sets. The tea sets, the food, the surrounds

– it all adds up to an afternoon tea experience like nothing else in Saigon.



The luxurious service is only emphasised by the simply gorgeous Ercuis trolley serving the hotel's signature French tarts, not to mention the Dom Pérignon Champagne by the glass and a selection of Mariage Frères botanical teas. Decadent? Maybe.



*Blissful?* without a doubt!

## L'APRÈS MIDI | AFTERNOON

### An Encounter Of French Elegance And Chocolate Artistry

#### Afternoon Tea Set

MONDAY TO FRIDAY, 2:00 PM – 5:00 PM

In the gentle rhythm of the afternoon, Park Hyatt Saigon invites guests to pause and immerse themselves in a moment of quiet indulgence. The Afternoon Tea experience unfolds as a delicate journey of handcrafted sweet and savoury creations, each thoughtfully prepared to be enjoyed at an unhurried pace. Presented with timeless elegance on classic French Ecrus stands and artisanal Hanoia lacquer trays, every detail is designed to elevate the senses. More than a ritual, afternoon tea at Park Hyatt Saigon is a celebration of refined taste, personal moments, and the beauty of slowing down in the heart of the city.

#### SCONES

Strawberry inspiration cremeux, Tahitian vanilla clotted cream

#### SWEET

Chocolate fondant

Hazelnut sphere

Tarte yuzu meringue

Framboise sphere

Mango & passionfruit petit gateau

Madeleines

#### SAVORY

Eggplant burrata, tarragon, pommes soufflés

Smoked duck breast, green apple, organic seed

Tiger prawn tartelette, champagne jelly

Crab soft bun, fennel, lime - cream cheese

Smoked eel macaron, lemon

Hokkaido scallop, cauliflower puree, parmesan, caviar

WITH SELECTED HOT SPECIAL TEA AND COFFEE 1,400  
for two persons  
UPGRADE TO A GLASS OF DOM PÉRIGNON +1,650  
per person

### An Encounter Of French Elegance And Chocolate Artistry

#### Afternoon Tea Buffet

SATURDAY AND SUNDAY, 2:00 PM – 5:00 PM

Be invited to a sophisticated afternoon tea buffet inspired by a century-old tradition of fine chocolate artistry. Explore the endless possibilities of all things chocolate through a tantalizing array of sweets and savouries, finely crafted pastries, and a delightful selection of beverages including coffee, and tea.

PARK HIGH TEA WITH SELECTED HOT SPECIAL TEA AND COFFEE 990  
BISOL BEL STAR AND HOT SPECIAL TEA AND COFFEE 1,270  
UPGRADE TO A GLASS OF DOM PÉRIGNON +1,650  
per person

### Dom Pègrinon Champagne Trolley A royal selection of the finest champagnes

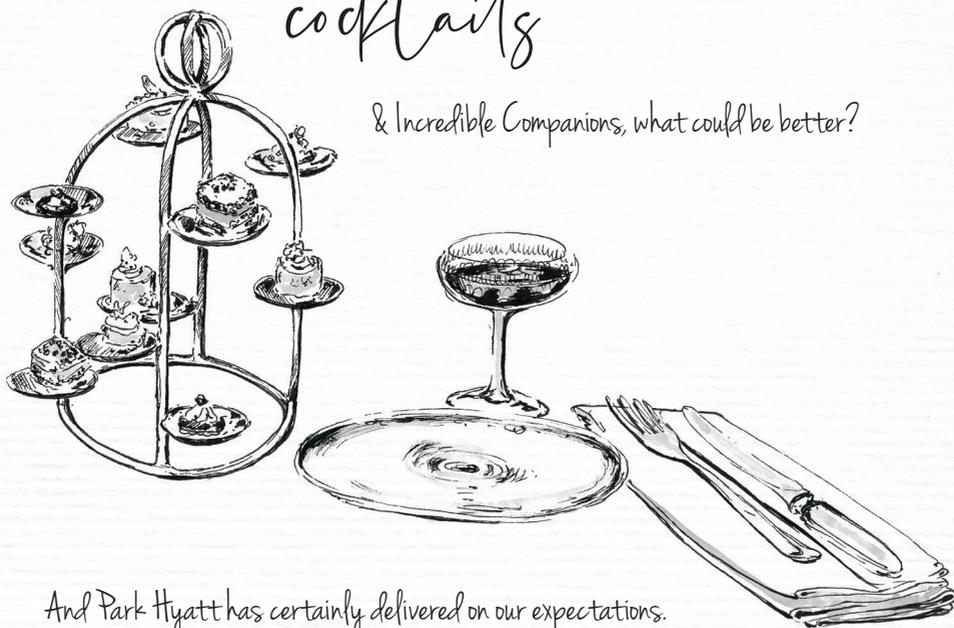
Pierre Pérignon had long been considered the "godfather" of Champagne, having dedicated his life bringing the world "the finest bottle of Champagne". Served exclusively by the glass at the Park Lounge with complimentary fresh imported strawberries and table side piped fresh cream.

1,750  
per glass



# Canapes, cocktails

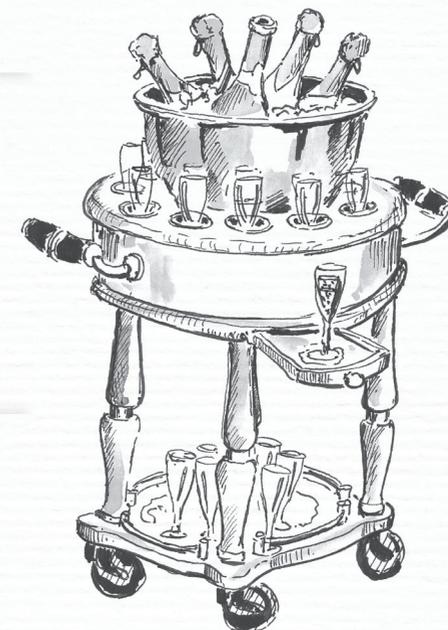
& Incredible Companions, what could be better?



And Park Hyatt has certainly delivered on our expectations. As we settle in with the contemporary piano and vocalist duo, an amazing selection of taste sensations are served. There's even a selection of chocolate delicacies for the sweet teeth.



And oh my word, the cocktails. Everyone's chosen a different tea infused cocktail. I couldn't go past The Earl Grey Martini - a light yet smoky martini created by combining Belvedere vodka, earl grey tea and a touch of maple syrup for natural sweetness. Chamomile is queen in the floral aromas match the delicacy of cream and citrus of the lime.



## LA SOIRÉE | EVENING

### The Evening Ercuis Canapes Set

DAILY FROM 5:00 PM - 10:30 PM FOR TWO  
A LUXURIOUS SELECTION OF 6 OR 12 CANAPÉS

Salmon gravlax tartette, roes salmon, dill, calamansi gel on  
Tiger prawn vol au vent, green apple, dill, lemon dressing  
Foie gras rocher  
Wagyu beef maki, pickled daikon, cilantro, ginger emulsion  
Snow crab tartelette, avocado, kafir lime, perilla  
Truffle hummus bruschetta, heirloom tomato, basil

6 CANAPES	500
12 CANAPES	850

### The Evening Cock-tails

Inspired by our premium tea collection of exotic flavours and aromas, our resident mixologist introduces a totally unique signature range of tea infused cocktails.

CHAMOMILE RAMOS FIZZ 300  
Tanqueray's gin, chamomile tea,  
lime juice, homemade chamomile, syrup,  
cream, soda water

*Chamomile is queen in this new  
Ramos Fizz version. The floral aromas match  
the delicacy of cream and citrus of the lime*

**Rich & Silky**

LOGAN TEA 350  
Zacapa 12 Ambar, Darjeeling tea,  
longan traditional stock,  
Mekong coffee blossom honey

*The renowned Darjeeling  
"Champagne of Tea" is perfectly combined  
with dark Rum and dried Longan stock  
while the coffee blossom honey gives a  
slightly sweet finish*

**Spicy & Complex**

PROVENCE NEGRONI 330  
Tanqueray's gin, orange bitters,  
provence tea sous vide sweet Vermouth,  
homemade bergamot liquor

*This time the classic Negroni gets a floral  
twist. Provence tea marries the sweet vermouth  
which is combined with Gin and homemade  
Bergamot liquor creating a unique harmony*

**Balanced & Floral**

SAIGON WAKE UP 420  
Zacapa 12 Ambar, caramel and toffee tea,  
espresso ristretto, frangelico,  
vanilla essence

*The complexity of aged Rum meets the sharp  
aromas of caramel toffee infused black tea and  
espresso coffee*

**Nutty & Sweet**

EARL GREY MARTINI 370  
Ketel one vodka, earl grey tea, homemade  
herbal bitter

*A light yet smoky martini created from  
combining earl grey tea, vodka*

**Creamy & Delicate**

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## The Park Lounge Mariage Frères Tea Trolley

### THE FRENCH ART OF TEA

Without the Mariage family, the experience of tea in France and throughout the Western world would be quite a different one. With a history of three centuries, a family name that can be connected to King Louis XIV and the effort of two young visionaries, the fine purveyor Mariage Frères has reinvented the art of taking tea and created its own trend: French tea.

<b>YUZU INDIGO</b> Thé vert brillant Yuzu and blue flowers	210	<b>PARIS BREAKFAST TEA</b> Flamboyant black tea for breakfast with citrus notes	220
<b>CASABLANCA</b> Black & green tea mint & bergamot	320		

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## Park Lounge Signature tea's

<b>GINGER AND HONEY</b>	200	<b>LEMONGRASS</b>	200
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## Dammann Frères Botanical Tea

<b>FLOCONS D'ÉPICES</b> Blend of black teas, fruity flavors with notes of citrus	210	<b>JASMIN CHUNG HAO</b> Green tea of remarkable quality, mixed with fresh jasmine flowers	210
<b>EARL GREY YIN ZHEN</b> The flavor of Bergamot, distinguished buds, sprinkling of flower petals	210	<b>MISS DAMMANN</b> Blend of green tea and ginger, fruity flavors with notes of lime and passion fruit	210
<b>ENGLISH BREAKFAST TEA</b> Strong & malty notorious black tea full-bodied morning blend	210	<b>CHAMOMILE</b> Fruity flavors with notes of pineapple	210
		<b>CARCADET PROVENCE</b> Blend of hibiscus flowers, apple pieces, rosehip peels and orange peels	210

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## Signature Iced Tea's and Lemonade

<b>GREEN TEA AND LYCHEE</b> Jasmine Chung Hao tea lemongrass, lychee	210	<b>CLASSIC LEMON ICED TEA</b> Darjeeling tea, fresh lime juice	210
<b>LEMONADE</b> Fresh lime juice, lemon syrup soda water	210	<b>PROVENCE ICE TEA</b> Provence tea, fresh strawberry, maple syrup, kaffir leave	210

## Park Hyatt Saigon Exclusive Coffee Blends

### Time-Honored Essences, Authentic Origins Coffee Blends

Park Hyatt Saigon's dedication to sustainability and the use of locally sourced ingredients has led us to collaborate with Origin Coffee. Driven by a shared commitment to quality, Origin Coffee carefully selects premium beans from Gia Lai Province and other trusted agricultural regions across Vietnam. Every bean is meticulously processed to meet international standards before being presented to our discerning guests.

The synergy between Park Hyatt Saigon and Origin Coffee is reflected in our mutual attention to detail and unwavering pursuit of a seamless coffee experience. This philosophy shines through in every cup we serve.

Our signature blend—crafted with 70% Arabica and 30% Robusta—harmoniously balances the refined brightness and aromatic elegance of Arabica with the gentle strength and smooth finish of Robusta, resulting in a distinctive and memorable flavor profile.

### COFFEE AND CHOCOLATE

ESPRESSO	170	DOUBLE ESPRESSO	200
ESPRESSO MACCHIATO	170	CAFÉ LIÉGEOIS/ VIENNOIS	260
AMERICANO	170	CHOCOLATE GRAND PLACE 72%	210
CAFE LATTE	200	DARK CHOCOLATE	Hot or cold
CAPPUCCINO	200	SIGNATURE COLOURFUL LATTE'S	230
MOCHA	200	Beetroot, Turmeric, Matcha	
FRESH MILK	170		

### VIETNAMESE SPECIALITY COFFEE

CA PHE SUA DA	190	CA PHE PHIN	180
		Hot or cold	

## BEVERAGE

### Well Being Cold Press Juices

SUMMER BREEZE	210	SPRING CLEAN	210
Passion fruit, orange, apple, watermelon, cinnamon		Spinach, cucumber, ginger, celery, lemon, apple	
WHITE HAWAII	210	MAKE YOUR OWN	210
Coconut, cucumber, lemon, pineapple		Orange, apple, pineapple, carrot, watermelon, passion fruit, celery, cucumber, pomelo	
ROOTS AND ALL	210		
Carrot, beetroot, celery, mint, lime			

### Signature Super Smoothie Range

#### PURPLE RAIN | 240

Detoxify and cleanse with a double hit of antioxidant rich blueberries and freshly cut ginger, blended with banana for energy, apple and a touch of maple syrup for natural sweetness

#### GREEN WITH ENVY | 240

Teaming with healthy fats, fibre and potassium this super smoothie is all about looking good on the inside and outside! Loaded with spinach, avocado, almond, maple syrup and soya milk

#### SWEET 'A' LICIOUS | 240

The perfect choice for overall health protection, this super smoothie's health benefits are matched only by its delicious flavor! Thanks to the perfect mix of lychee, guava, green apple, spinach, organic honey and chia seeds

#### WEEKEND DREAMING | 240

Maintain your weekend vibe with this energized super smoothie, teaming with potassium rich banana, spinach, apple, vitamin C filled orange and a touch of maple syrup for natural sweetness

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## Fruity and Sweet

### TRIPLE BERRY | 250

This smoothie has stood the test of time! teaming with antioxidant rich blueberries, raspberries, strawberries and a touch of organic honey

### SWEET CAROLINE | 250

Running low on time, this super smoothie will keep you going all day, loaded with Vitamin C and antioxidant rich raspberries, lychees, Greek yogurt and a touch of condensed milk

### MANGO & CREAM | 250

Boost your immune system with this cold fighting super smoothie loaded with fresh mango, banana, almond, coconut cream, vanilla and finished with chia seeds

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## Signature Milk Tea

<b>PANDAN LOTUS</b> 240	<b>MATCHA</b> 240
Lotus tea, pandan syrup, pandan foam	Oat milk, coconut milk, maple syrup, matcha powder
<b>PEACH</b> 240	
English Breakfast tea, milk cream, peach syrup	

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## Wine by the glass

### CHAMPAGNE & SPARKLING

<b>MOËT &amp; CHANDON IMPÉRIAL BRUT</b> 890	<b>BILLECART-SALMON ROSÉ BRUT</b> 1,200
Pinot Noir, Meunier, Chardonnay Champagne, France	Chardonnay, Pinot Noir, Meunier Champagne, France
<b>CHANDON SPARKLING BRUT</b> 480	<b>DOM PÉRIGNON VINTAGE BRUT</b> 1,900
Pinot Noir, Chardonnay, Meunier Victoria, Australia	Pinot Noir, Chardonnay Champagne, France

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### WHITE WINE & ROSÉ

<b>TERRAZAS RESERVA</b> 480	<b>DR LOOSEN BROS</b> 320
Chardonnay Mendoza, Argentina	Mosel Germany
<b>CLOUDY BAY</b> 680	<b>WHISPERING ANGEL ROSÉ</b> 450
Sauvignon Blanc Marlborough, New Zealand	Grenache, Cinsault, Rolle Côtes de Provence, France

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### RED WINE

<b>TERRAZAS RESERVA</b> 480	<b>GEORGE WYNNDHAM BIN 555</b> 420
Malbec Mendoza, Argentina	Shiraz South Eastern Australia
<b>CLOUDY BAY</b> 830	<b>PENFOLDS KOONUNGA HILLS</b> 500
Pinot Noir Marlborough, New Zealand	Shiraz, Cabernet Sauvignon South Australia

## Champagne

MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir, Chardonnay, Meunier	4,450	BILLECART SALMON LE RÉSERVE EXTRA BRUT Meunier, Chardonnay, Pinot Noir	4,400
MOËT & CHANDON BRUT ROSÉ Pinot Noir, Chardonnay, Meunier	4,960	BILLECART SALMON BRUT ROSÉ Chardonnay, Pinot Noir, Meunier	5,800
MOËT & CHANDON GRAND VINTAGE Chardonnay, Pinot Noir, Meunier	5,300	BILLECART SALMON SOUS BOIS BRUT Chardonnay, Meunier, Pinot Noir	5,900
DOM PÉRIGNON ROSÉ BRUT Pinot Noir, Chardonnay	24,900	BILLECART SALMON BLANC DE BLANCS GRAND CRU Chardonnay	5,900
DOM PÉRIGNON PLÉNITUDE 2 2006 Pinot Noir, Chardonnay	28,000	BILLECART SALMON NICOLAS FRANCOIS 2008 Pinot Noir, Chardonnay	10,900
VEUVE CLICQUOT YELLOW LABEL BRUT Pinot Noir, Chardonnay, Meunier	4,600	G.H. MUMM BRUT CORDON ROUGE Pinot Noir, Chardonnay, Meunier	6,400
VEUVE CLICQUOT ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	4,800	PERRIER JOUET GRAND BRUT Pinot Noir, Chardonnay, Meunier	8,100
LOUIS ROEDERER COLLECTION BRUT Pinot Noir, Chardonnay, Meunier	4,990	PERRIER JOUET BELLE ÉPOQUE Chardonnay, Pinot Noir, Meunier	14,900
LOUIS ROEDERER CRISTAL 2015 Pinot Noir, Chardonnay, Meunier	21,000		

## Champagne

BOLLINGER SPECIAL CUVÉE BRUT Pinot Noir, Chardonnay, Meunier	5,900	DRAPPIER BLANC DE NOIRS BRUT NATURE Pinot Noir	5,800
BOLLINGER ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	7,500	DRAPPIER ROSÉ DE SAIGNÉE BRUT NATURE Pinot Noir	6,200
BOLLINGER LA GRANDE ANNÉE BRUT Pinot Noir, Chardonnay	14,800	PIERRE PETERS RÉSERVE BLANC DE BLANCS Chardonnay	3,700
POL ROGER RÉSERVE BRUT Pinot Noir, Meunier, Chardonnay	4,900	RUINART BLANC DE BLANCS BRUT Chardonnay	6,200
POL ROGER VINTAGE BRUT Pinot Noir, Chardonnay	6,900	RUINART ROSÉ BRUT Chardonnay	6,000
POL ROGER SIR W. CHURCHILL 2013 Pinot Noir, Chardonnay	18,900	KRUG GRANDE CUVÉE Pinot Noir, Chardonnay, Meunier	14,900
LAURENT PERRIER CUVÉE ROSÉ Pinot Noir	7,900	FREDERIC SAVART L'ACCOMPILE - PREMIER CRU Pinot Noir, Chardonnay	9,470
LAURENT PERRIER GRAND SIÈCLE Chardonnay, Pinot Noir	14,800		

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## Sparkling

CHANDON SPARKLING BRUT 2,400 Pinot Noir, Chardonnay, Meunier Australia	BISOL BEL STAR PROSECCO 1,750 Glera Veneto, Italy
DOMAINE ROLET 2,300 CRÉMANT DU JURA Chardonnay, Savagnin, Pinot Noir Jura, France	CA' DEL BOSCO 3,300 PRESTIGE EXTRA BRUT FRANCIACORTA Chardonnay, Pinot bianco, Pinot nero Lombardy, Italy

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## White wine

### AROMATIC

Wine with dominant floral and fresh fruit aromas.  
If you stop to smell the roses, you will love aromatic white wines.

TRIMBACH 2,100 CLASSIC Riesling Alsace, France	CLOUDY BAY 3,400 Sauvignon Blanc Malborough, New Zealand
BESTHEIM 2,900 SCHLOSSBERG GRAND CRU Riesling Alsace, France	STEPHANE OGIER 2,700 VIOGNIER DE ROSINE Vignier Rhône Valley, France

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### OFF-DRY

Wine with a soft gentle sweetness.  
It tends to be a little smoother, plumper and more succulent,  
like biting into a perfectly ripen peach

GUSTAVE LORENTZ 1,900 RÉSERVE Pinot Gris Alsace, France	MARKUS MOLITOR 2,200 BERNKASTELETER BADSTUBE Riesling Spatlese Mosel, Germany
DOMAINE WEINBACH 2,480 CUVÉE THÉO Riesling Alsace, France	DR LOOSEN BROS 1,600 Mosel Germany

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### CRISP AND MINERAL

Wine that will cleanse and awaken your palate.  
It is refreshing and is the perfect wine to serve cold on a hot day.

LOUIS LATOUR 2,400 LA CHANFLEUR - CHABLIS Chardonnay Burgundy, France	PASCAL JOLIVET 3,200 SANCERRE Sauvignon Blanc Loire Valley, France
COURTAULT-MICHELET 4,500 BEAUROY CHABLIS 1ER CRU Chardonnay Burgundy, France	LAGAR DE CEVERA 2,900 RIAS BAIXAS Albarino Rias Baixas, Spain

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### OAKY AND CREAMY

Wine age in oak barrel that has a cream-like texture that hits the middle of your tongue almost like butter, and has a smooth finish.

GLEN CARLOU	2,900	PENFOLDS	4,430
QUARTZ STONE VINEYARD		BIN 311	
Chardonnay		Chardonnay	
Simonsberg-Paarl, South Africa		South Eastern Australia	
FLOR DE MUGA	3,600	CHÂTEAU DE BEAUCASTEL	7,500
RIOJA RESERVA		CHÂTEAUNEUF DU PAPE	
Viura, Garnacha Blanca, Maturana Blanca		Roussanne, Grenache Blanc	
Rioja, Spain		Rhône Valley, France	

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### Rosé wine

With its refreshing taste, fruity aromas and beautiful colour, rosé wine is full of sunshine. But it is also a surprisingly delicate wine, offering rich and subtle aromas that can be enjoyed all year round.

WHISPERING ANGEL	2,250	E. GUIGAL	2,300
CÔTES DE PROVENCE		TAVEL	
Grenache, Cinsault, Rolle		Grenache, Cinsault, Clairette, Syrah	
Provence, France		Rhône Valley, France	
MIRAVAL	2,150	PENFOLDS	2,200
CÔTES DE PROVENCE		MAX'S ROSÉ	
Cinsault, Grenache, Syrah, Rolle		Pinot Noir	
Provence, France		Adelaide Hills, Australia	

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### Red wine

#### SPICY AND JUICY

Spicy refers to the flavor or aromas of spice in a wine. Spicy flavors in wine activate the taste receptors in the mouth that sense warmth and heat. These can originate from the grape variety or from barrel aging in oak.

STÉPHANE OGIER	1,960	LUCENTE BY LUCE	2,500
CÔTES DU RHÔNE		TOSCANA	
Syrah, Grenache, Mourvèdre		Merlot, Sangiovese	
Rhône Valley, France		Tuscany, Italy	
DOMAINE GOUR DE CHAULÉ	2,900	VASSE FELIX PREMIER	3,300
GIGONDAS		CABERNET MARGARET RIVER	
Grenache, Syrah		Cabernet Sauvignon, Malbec	
Rhône Valley, France		Western Australia	
GEORGE WYNDHAM	2,100	PENFOLDS BIN 128	3,900
BIN 555		COONAWARRA	
Shiraz		Shiraz	
South Australia		South Australia	

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#### RICH AND FULL BODY

An intense blend of flavour and tannin characterized by their mouth-coating density.

GRATTAMACCO	2,450	DOMAINE DE TERREBRUNE	4,000
BOLGHERI ROSSO		BANDOL ROUGE	
Cabernet Sauvignon, Merlot, Sangiovese		Mourvèdre, Grenache, Cinsault	
Tuscany, Italy		Provence, France	
TERRAZAS DE LOS ANDES	4,050	MUGA	3,400
GRAND MALBEC		SELECCIÓN ESPECIAL	
Malbec		Tempranillo, Garnacha, Mazuelo	
Mendoza, Argentina		Rioja, Spain	
ROBERT MONDAVI	6,800		
OAKVILLE			
Cabernet Sauvignon			
Napa Valley, United States			

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LIGHT AND ELEGANT

Light red wines will pair well with a wide variety of foods.  
Plus, they tend to have lower tannin and a great fruit forward profile .

JOSEPH FAIVELEY BOURGOGNE Pinot Noir Burgundy, France	2,200	CASTELLARE DI CASTELLINA CHIANTI CLASSICO Sangiovese, Canaiolo Tuscany, Italy	2,340
DOMAINE PRIEUR BRUNET SANTENAY Pinot Noir Burgundy, France	3,400	TERRE NERE ETNA ROSSO Nerello Mascalese Sicily, Italy	2,100
DOMAINE LE NID MOULIN À VENT Gamay Beaujolais, France	2,700	AU BON CLIMAT LA BAUGE AU DESSUS Pinot Noir Santa Barbara, United States	4,600

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EARTHY AND COMPLEX

Wine described as "earthy" will have aromas and flavors of soil, mineral together  
with herbaceousness that add complexity to the wine.

CHÂTEAU BEAU-SITE SAINT-ESTÈPHE 2015 Cabernet Sauvignon, Merlot Bordeaux, France	2,950	CASTEL GIOCONDO BRUNELLO DI MONTALCINO Sangiovese Tuscany, Italy	4,900
CHÂTEAU PAS DE L'ANE SAINT-ÉMILION GRAND CRU Merlot, Cabernet Franc Bordeaux, France	3,800	RUBINELLI VAJOL AMARONE CLASSICO Corvina, Corvione, Rondinella Veneto, Italy	4,430
CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF DU PAPE 2009 Grenache, Mourvèdre, Syrah Rhône Valley, France	7,800	BERSANO NIRVASCO BAROLO Nebbiolo Piemonte, Italy	4,430
SCHUBERT MARION'S VINEYARD Pinot Noir Wairapa, New Zealand	3,600	R.LÓPEZ DE HEREDIA VIÑA TONDONIA RESERVA 2010 Tempranillo, Garnacha, Mazuelo, Graciano Rioja, Spain	6,000

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Sweet wine

Best to be drunk with a dessert, those are for everyone with a sweet tooth.

CASTELNAU DE SUDUIRAUT SAUTERNES Sauvignon Blanc, Sémillon Bordeaux, France	2,750
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Spirits - 50ml

APERITIF

RICARD / PERNOD	270	KIR VIN BLANC	350
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GIN

TANQUERAY N10	330	MONKEY 47	600
BEEFEATER	210	ROKU	260
BOMBAY SAPPHIRE	210	THE BOTANIST	330
HENDRICK'S	340	FOUR PILLAR BLOODY SHIRAZ	360

VODKA

KETEL ONE	310	GREY GOOSE	320
BELVEDERE	320	ABSOLUT ELYX	330
TITOS	290		

RUM

ZACAPA		BUMBU	
CENT 23 / XO	450 / 800	ORIGINAL / XO	290 / 310
HAVANA CLUB		KRAKEN BLACK SPICED	210
3Y / 7Y	210 / 300		

TEQUILA

DON JULIO		PATRÓN	
BLANCO	370	SILVER	430
1942	1,340	REPOSADO	550
OLMECA ALTOS PLATA	210		

BLENDED WHISKY

JOHNNIE WALKER		CHIVAS	
GOLD	290	REGAL 12Y / 18Y	250 / 420
BLUE	1,000	ROYAL SALUTE 21Y	920
JAMESON	210	DEWARS 15Y / 18Y	330 / 400

BOURBON WHISKEY

JACK DANIEL'S	210	RITTENHOUSE RYE	260
MAKER'S MARK	290	MICHTERS	400

SINGLE MALT WHISKY

TALISKER 10Y	500	THE GLENLIVET	
LAGAVULIN 16Y	670	12Y EXCELLENCE	330
ARBEG 10Y	430	18Y / 25Y	910 / 3,000
THE MACALLAN DOUBLE CASK		GLENFIDDICH	
12Y / 15Y	580/940	12Y / 15Y / 18Y	260 / 410 / 550
18Y	2,250	GLENMORANGIE	
THE MACALLAN SHERRY OAK		18Y	820
12Y / 18Y	630 / 2500	NECTAR D'OR	520
		THE ORIGINAL	310
		SIGNET	900

COGNAC

HENNESSY			
VS	200		
VSOP	340	XO	1,140

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

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LIQUEUR

GRAND MARNIER	230	JAGERMEISTER	250
BAILEYS	200	RICARD	250

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DIGESTIF

CALVADOS LECOMPTE PAY D'AUGE 5Y	450	QUINTA DU NOVAL TAWNY PORT	480
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Beer

SAIGON SPECIAL, TIGER HEINEKEN	190	HEART OF DARKNESS Loose Rivet New England IPA Dream Alone Pale Ale	230
CORONA, STELLA ARTOIS	210		

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ADD THE MIXER

COKE, DIET COKE, TONIC SPRITE, GINGER ALE	40	FEVER TREE TONIC WATER	100
RED BULL	110	FEVER TREE SODA WATER	100

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Soft Drink

COKE, DIET COKE, SPRITE, GINGER ALE	180	FEVER TREE TONIC WATER	210
RED BULL	270	FEVER TREE SODA WATER	210

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Mineral Water

STILL		SPARKLING	
EVIAN 330ML / 750ML	200 / 250	EVIAN 330ML / 750ML	200 / 260

# Oh Saigon, you haven't disappointed

Our time at the Park Hyatt Saigon, surrounded by some of the most stunning Vietnamese art, both classical and modern, has been filled with the essence of craftsmanship and creativity.

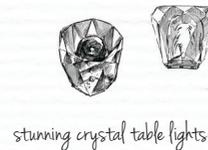


One of my favourites is the Friendship painting by Do Xuan Doan, rich red and gold colours have a vivid lustre and add a sense of enchantment to the room.



Park Hyatt has been the perfect base for us to explore the city, then return to relax with delicious fare that encapsulate everything about the blend of European technique and Asian flavours and the drinks - the tea-based cocktails that surpassed our wildest expectations!

Park Hyatt, truly you are the



# Jewel of Saigon

stunning crystal table lights