



an Artful
Experience...



#ParkHyattSaigon

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Reveling in
Saigon and its
incredible energy...



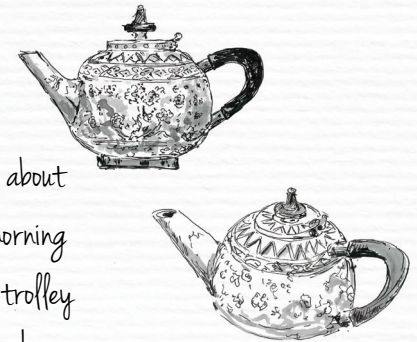
there is no better place to base ourselves than Park Hyatt!



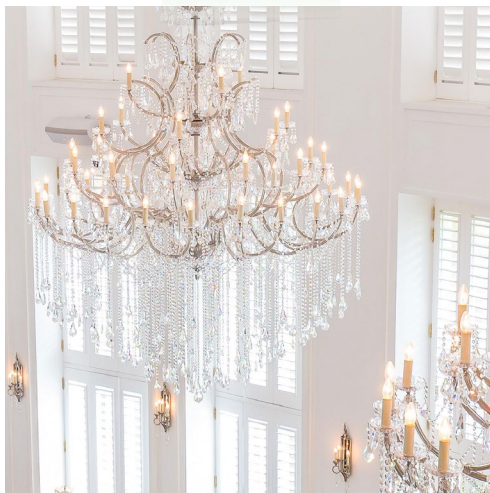
Just like this vibrant city, the hotel brings
together a stunning visual environment -
the artworks stopped me in my tracks as
soon as I walked through the doors, and the
elegant and stylish setting delights all the
senses. I'm thrilled with the anticipation of
indulging and immersing myself in all Saigon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

What a night we had last night...

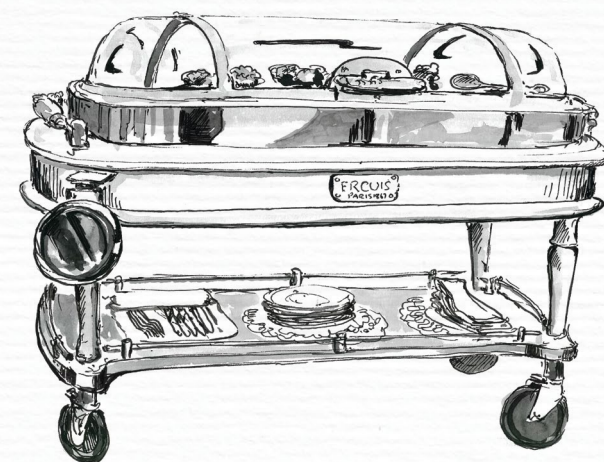
The ballet at the spectacular Opera House on Lam Son Square was just imbued with the essence of pure beauty, as was the building itself. The vaulted archway entranced us, as did the exterior shining like a polished pearl!



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 Epicurean Sao premium selection of exclusive teas, elevate my morning routine from the ordinary to the sublime.



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.



LE MATIN | MORNING

SERVED 7:00 AM – 10:30 AM

The Park Lounge Ercuis Trolley

LE PETIT PARISIEN 260	S MORNING TREATS	
Selection of two freshly baked pastries and a hot beverage	Madeleine 60	
	Canelé 80	

Well Being Selection

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

A la Carte

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

Saigon Specialties

SAIGON BEEF PHO 550	S BUN BO HUE 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
SAIGON CHICKEN PHO 340	S COM TAM SAIGON 390
Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce	Broken rice, grilled pork, sunny side egg, pickled vegetables and fish sauce
BANH MI 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 Ercuis Tea Trolley

THE LOCAL ART OF TEA

Born in the hush of morning mist, ancient leaves carry the weight of time, breathing quiet strength into the cup. Guided by patient hands, clarity is shaped, balance perfected, until each sip unfolds with graceful precision. From cloud-kissed heights, rare white buds awake, pure, resolute, and enduring.

From cooler southern air, softer leaves offer a floral whisper, warmed by sun and red earth. United in one cup, they become a moment of stillness, refined, timeless.

ROYAL LOTUS KING TU DUC 270	DRAGON CLAW 270
Inspired by Emperor Tu Duc, wrapped in a lotus flower with a serene, lingering aroma. Infused for 3 minutes	Rare wild buds, claw-shaped, with a smooth, clean herbal profile. Infused for 5 minutes
WHITE OOLONG 250	MATCHA 270
Lightly oxidized between white tea and oolong, with florals, creaminess, silky finish. Infused for 4 minutes	Creamy matcha in a single quiet sip, fresh, green, like a breeze through a tea garden

Botanical Tea Selection

SUMMER EARL GREY 210	EMERALD MINT 210
Elevated with a touch of lavender for soft floral brightness. Aromatic and refreshing. Infused for 4 minutes	Silky and balanced, with a gentle sweetness and a refined umami finish. Infused for 7 minutes
LAPSANG SOUCHONG 210	CHAMOMILLE 210
A Vietnamese take on smoked black tea with notes of cedarwood, dark caramel. Infused for 4 minutes	Yellow and white chamomile blossoms. Soft honeyed floral infusion. Infused for 7 minutes
JASMIN PEARLS 210	LADY THAI NGUYEN 210
Hand-rolled pearls scented with jasmine. Unfurls to reveal a luminous and elegant. Infused for 3 minutes	A rare Vietnamese cultivar, prized for its fine buds, fresh greens and florals. Infused for 2.5 minutes

Park Lounge Signature Teas

GINGER AND HONEY 190	LEMONGRASS 190
Fresh ginger gently brewed with pure honey, creating a warm and soothing infusion that comforts the body and calms the senses. Infused for 5 minutes	Fragrant lemongrass gently infused for a clean, citrusy aroma and a naturally refreshing finish. Light, calming, and perfect for moments of quiet balance. Infused for 5 minutes

Signature Iced Tea's and Milk Teas

GREEN TEA AND LYCHEE 210	PANDAN LOTUS 240
Jasmin tea, fresh lemongrass, lychee	Lotus tea, pandan syrup, pandan foam
CLASSIC LEMON ICED TEA 210	PEACH 240
Black tea, fresh lemon juice, fresh mint	Black tea, milk cream, peach syrup
PROVENCE ICE TEA 210	MATCHA 240
Provence tea, fresh strawberry, maple syrup, kaffir leave	Oat milk, coconut milk, maple syrup, matcha powder

 Vegetarian  Plant based  Signature item

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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.

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.

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

VIETNAMESE SPECIALITY COFFEE

CA PHE SUA DA	190	EGG COFFEE	200
CA PHE PHIN	180	SALTED COFFEE	240

 Vegetarian

 Plant based

 Signature item

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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

TRIPPLE BERRY | 240

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

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

MANGO & CREAM | 240

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

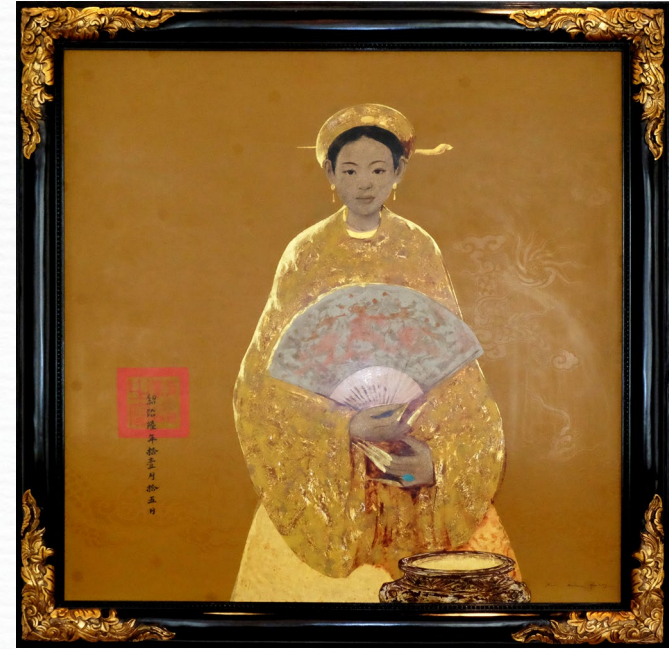
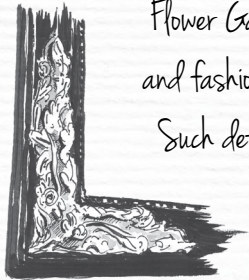


The Park Lounge



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

🌱 RUCOLA 270	PARK LOUNGE POKE BOWL 340
Arugula, sundried tomatoes, Grana Padano, balsamico dressing, organic seeds	Salmon sashimi, edamame, cucumber, heirloom tomato, pomegranate pickled, ginger, soy and black truffle dressing
SUCRINE LETTUCE 500	YELLOWFIN TUNA TARTAR 390
Smoked salmon, pickles organic vegetables, organic seeds	Pickled cucumber, burrata, lemon, green peas, crispy nori, basil oil

A la carte

KAVIARI PARIS KRISTAL CAVIAR 5,500	🍷 THE PARK LOUNGE CLUB SANDWICH 510
Classic condiments melba toast	Artisanal smoked salmon, fried egg, tomato, lettuce, truffle mayonnaise
WAGYU BEEF SLIDERS 560	🍷 SPICY FRIED CHICKEN SLIDERS 400
Cheddar cheese, lettuce onion, tomato	Jalapeño yogurt mayonnaise, lettuce
PRAWN COCKTAIL 410	SUSTAINABLE BARRAMUNDI 540
Sustainable tiger prawns, avocado, butter lettuce, cocktail sauce	Pacific sea bass, puttanesca, anchovies essence, cappers flower
SEAFOOD TAGLIATELLE 700	
Handmade medium ribbon pasta, seafood ragu, tomato sauce	

🌱 Vegetarian 🍷 Plant based 🍷 Signature item

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Saigon specialties

SPRING ROLL SELECTION 430	SAIGON BEEF PHO 550
Southern fresh spring roll, beef, shrimp and pork, vegetarian	Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce
FRIED SEAFOOD SPRING ROLL 550	SAIGON CHICKEN PHO 340
Shrimp, scallop, squid, crab, lettuce, herbs, fish sauce	Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce
SEAFOOD FRIED RICE 420	🍷 BUN BO HUE 520
Crab, scallop, shrimp, tobiko, vegetables, spring onions, herbs	Hue thick rice noodle soup, beef and pork, mini Hue sausage, lemongrass, chilli, shrimp paste
BUN THIT NUONG 420	CRAB NOODLE SOUP 780
Fresh rice vermicelli, grilled pork and minced pork skewer, fried seafood spring roll, peanut, pickled vegetables, fish sauce	Crab meat, crab cake, mantis prawn tofu, herbs, rice noodles
BANH MI 320	
Caramelized chicken, pate, herbs mayonnaise, chilli, pickles	

Desserts

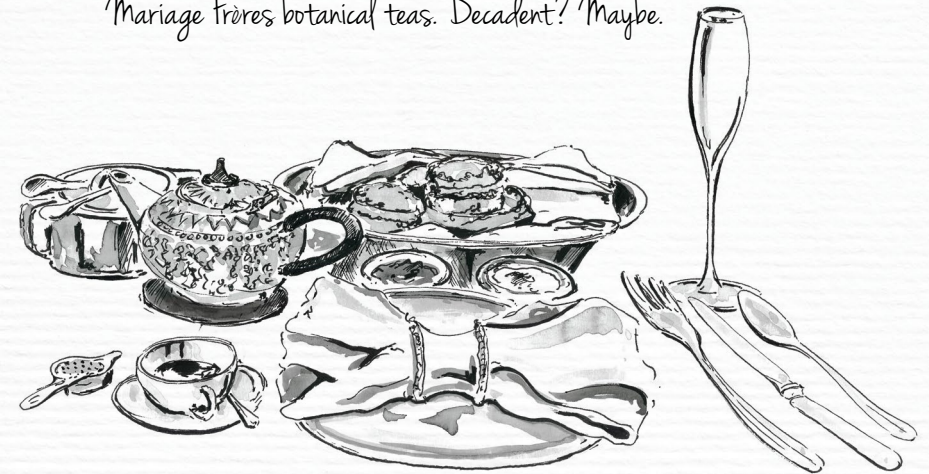
CRÈME BRÛLÉE 260	SIGNATURE FRENCH TART 230
Vanilla tonka, fruit, wild berries, mint	
TIRAMISU 300	CHEESE PLATTER
Venetian mascarpone, Italian savoiardi biscuit, coffee	3 pieces 470
	5 pieces 670
	Raw unfiltered honey homemade jam, fruit and nuts bread
VALRHONA CHOCOLATE TART 270	COCONUT LOLLYPOP 330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

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!

LE GOÛTER | TEA TIME

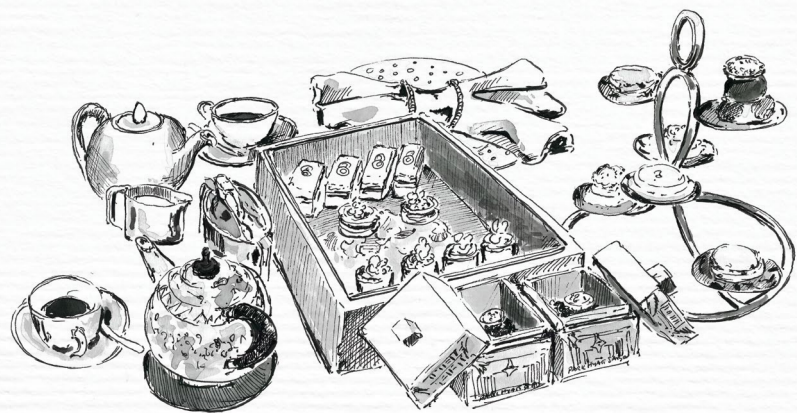
The Pâtisserie Garden Tea

MONDAY TO FRIDAY, 2:00 PM – 5:00 PM

A celebration of heritage, elegance and craftsmanship.

Crafted exclusively for Park Hyatt Saigon in collaboration with Ercuis Paris, the renowned French silversmith founded in 1867, this bespoke Ercuis stand celebrates the artistry of French craftsmanship and the creativity of our Chef Pâtissier Douglas Oberson and the pastry team of Park Hyatt Saigon.

Designed to showcase exquisite creations with elegance and refinement, it transforms each presentation into a memorable journey of beauty, indulgence, and timeless luxury.



WITH SELECTED HOT SPECIAL TEA AND COFFEE

1,600

Upgrade to

A BOTTLE OF SPARKLING TEA 375ML / 750ML	720 / 1,400
A BOTTLE OF MOËT & CHANDON BRUT CHAMPAGNE 375ML / 750ML	1,900 / 3,900
A GLASS OF RUINART BLANC DE BLANC 150ML	1,300
A GLASS OF DOM PÉRIGNON 150ML	1,800

An Encounter Of French Elegance And Sweet Artistry

Afternoon Tea Salon

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 sweet 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 BOTTLE OF SPARKLING TEA 375ML / 750ML	720 / 1,400
A BOTTLE OF MOËT & CHANDON BRUT CHAMPAGNE 375ML / 750ML	1,900 / 3,900
A GLASS OF RUINART BLANC DE BLANC 150ML	1,300
A GLASS OF DOM PÉRIGNON 150ML	1,800



The Prestige Champagne Trolley

A celebration of heritage, elegance, and craftsmanship

Step into a world of timeless luxury with our curated Champagne Trolley, where three iconic legends come together to create an unforgettable ritual of indulgence.

At the heart of this experience is Dom Pérignon. Inspired by Pierre Pérignon, regarded as the “father of Champagne,” each vintage expresses harmony, precision, and a relentless pursuit of perfection.

Complementing this prestige is Ruinart, the oldest Champagne house, renowned for its radiant elegance and Chardonnay. Ruinart embodies finesse and freshness, offering delicate aromas, bright character, and a refined expression that captures the essence of French art de vivre.

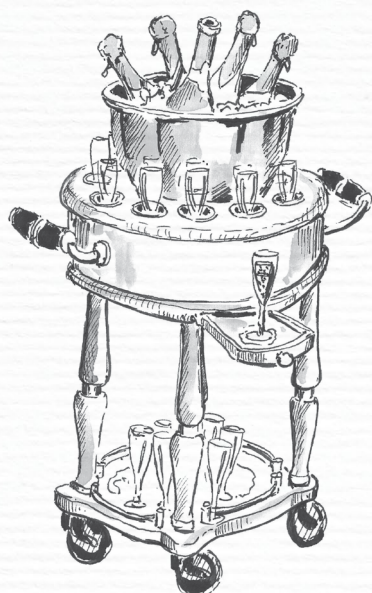
Enhancing every pour is the brilliance of Baccarat crystal glassware, a masterpiece of French artistry. Each glass is meticulously crafted to elevate the tasting experience, revealing the champagne’s aromas, texture, and effervescence with exceptional clarity and sophistication.

A Glass of Ruinart Blanc De Blanc Brut 100ML

1,000

A Glass of Dom Pérignon 100ML

1,400



The Prestige Patisserie Trolley

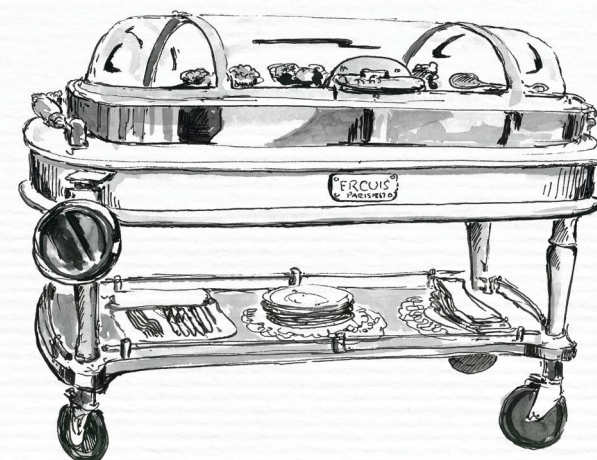
A celebration of heritage, elegance and craftsmanship.

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Designed to showcase exquisite creations with elegance and refinement, it transforms each presentation into a memorable journey of beauty, indulgence, and timeless luxury.

SIGNATURE FRENCH TART

Hoa Loc mango	230
Dalat strawberry	230
Imported wild berries	230



The trolley at the Park Hyatt Saigon is definitely my favorite thing on four wheels.

It beats that new invention cled the motorcar any time!



And then there's the cocktail — truly a highlight. Guests are invited to discover a thoughtfully crafted signature drink, infused with tea and designed to feel both refined and comforting. Light yet gently smoky, it balances delicate floral aromas with soft citrus notes, rounded out by a subtle natural sweetness. The result is an elegant, well-layered cocktail that feels indulgent without being overpowering, perfectly suited to sip and savour as the evening unfolds.



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

FOIE GRAS ROCHER

SNOW CRAB TARTELETTE, AVOCADO, KAFIR LIME, PERILLA

SALMON GRAVLAX TARTELLE, ROES SALMON, DILL, CALAMANSI GEL ON

TIGER PRAWN VOL AU VENT, GREEN APPLE, DILL, LEMON DRESSING

WAGYU BEEF MAKI, PICKLED DAIKON, CILANTRO, GINGER EMULSION

TRUFFLE HUMMUS BRUSCHETTA, HEIRLOOM TOMATO, BASIL

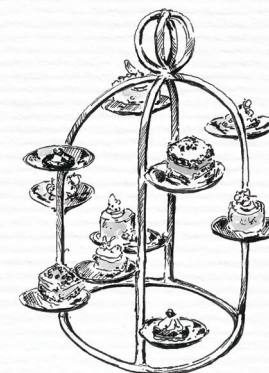
6 CANAPES

500

12 CANAPES

850

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 tooth.



Signature cocktails



BLUSH 350
Havana 3y, raspberry cordial, mango syrup, lime, cream cheese



VELVET 350
VSOP, peach, aperol, lemon, egg white, chili



BLOOM 350
Monkey shoulder, amaretto, earl grey dried cordial, soda



AZUR 350
Tanqueray's gin, orange bitters, provence tea sous vide sweet

Classic cocktails

NEW YORK SOUR 615
Rich whiskey balanced with fresh lemon, elegantly topped with a smooth, velvety wine layer

SAIGON CRUSH 350
A silky fusion of tropical passion fruit and craps vodka, lifted by a touch of lime for an elevated

KIR ROYAL 890
Sparkling wine with rich blackcurrant cassis, elegant, fruity, and effervescent

MARGARITA 350
A luxurious harmony of bright citrus and ultra-smooth tequila, impeccably balanced

COSMOPOLITAN 340
Elegant and modern, with smooth vodka, bright cranberry, and a delicate citrus lift

DRY MARTINI 360
Crisp, juniper-forward, bracingly dry, citrus whisper, elegant finish

LILLET SPRITZ 350
Delicately floral and citrus bright, lifted by fine bubbles for an effortlessly elegant spritz

OLD FASHION 350
A refined blend of premium whiskey, delicate bitters, and citrus oils, smooth, timeless, and impeccably crafted

Signature mocktails



JASMIN 240
Passion fruit, elder flower syrup, lychee, sparkling tea



ROSÉ 240
Grapefruit, guava, lemon, raspberry, soda



MATCHA 240
Matcha, syrup, lemon juice, peach syrup, pineapple

Wine by the glass

CHAMPAGNE 150ML

MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir, Meunier, Chardonnay Champagne, France	890	BILLECART-SALMON ROSÉ BRUT Chardonnay, Pinot Noir, Meunier Champagne, France	1,350
RUINART BLANC DE BLANCS BRUT Chardonnay Champagne, France	1,300	DOM PÉRIGNON VINTAGE BRUT Pinot Noir, Chardonnay Champagne, France	1,800

WHITE WINE & ROSÉ 150ML

TERRAZAS RESERVA Chardonnay Mendoza, Argentina	490	DR LOOSEN BROS Riesling Mosel, Germany	320
CLOUDY BAY Sauvignon Blanc Marlborough, New Zealand	690	WHISPERING ANGEL ROSÉ Grenache, Cinsault, Rolle Côtes de Provence, France	500

RED WINE 150ML

TERRAZAS RESERVA Malbec Mendoza, Argentina	490	PENFOLDS KOONUNGA HILLS Shiraz, Cabernet Sauvignon South Australia	500
CLOUDY BAY Pinot Noir Marlborough, New Zealand	860		

Champagne

MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir, Chardonnay, Meunier	3,900	BILLECART-SALMON LE RÉSERVE EXTRA BRUT Meunier, Chardonnay, Pinot Noir	4,900
MOËT & CHANDON BRUT ROSÉ Pinot Noir, Chardonnay, Meunier	4,960	BILLECART-SALMON LE ROSÉ Chardonnay, Pinot Noir, Meunier	6,600
MOËT & CHANDON GRAND VINTAGE Chardonnay, Pinot Noir, Meunier	5,600	BILLECART-SALMON SOUS BOIS BRUT Chardonnay, Meunier, Pinot Noir	6,700
DOM PÉRIGNON ROSÉ BRUT Pinot Noir, Chardonnay	24,900	BILLECART-SALMON BLANC DE BLANCS GRAND CRU Chardonnay	6,700
DOM PÉRIGNON PLÉNITUDE 2 Pinot Noir, Chardonnay	28,000	PERRIER JOUET GRAND BRUT Pinot Noir, Chardonnay, Meunier	8,100
VEUVE CLICQUOT YELLOW LABEL BRUT Pinot Noir, Chardonnay, Meunier	4,800	PERRIER JOUET BELLE ÉPOQUE Chardonnay, Pinot Noir, Meunier	14,900
VEUVE CLICQUOT ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	5,200	LAURENT PERRIER CUVÉE ROSÉ Pinot Noir	7,900
LOUIS ROEDERER COLLECTION BRUT Pinot Noir, Chardonnay, Meunier	5,400	LAURENT PERRIER GRAND SIÈCLE Chardonnay, Pinot Noir	15,800
LOUIS ROEDERER CRISTAL 2016 Pinot Noir, Chardonnay, Meunier	21,900		

Champagne

BOLLINGER SPECIAL CUVÉE BRUT Pinot Noir, Chardonnay, Meunier	5,900	RUINART BRUT Pinot Noir, Chardonnay, Meunier	4,800
BOLLINGER ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	7,500	RUINART BLANC DE BLANCS BRUT Chardonnay	6,500
BOLLINGER LA GRANDE ANNÉE BRUT Pinot Noir, Chardonnay	14,800	RUINART ROSÉ BRUT Pinot Noir, Chardonnay	6,300
POL ROGER RÉSERVE BRUT Pinot Noir, Meunier, Chardonnay	4,600	PIERRE PETERS RÉSERVE BLANC DE BLANCS Chardonnay	4,600
POL ROGER RICH - DEMI SEC Pinot Noir, Meunier, Chardonnay	4,600	YANN ALEXANDRE COURMAS BLANC DE BLANCS Chardonnay	5,800
POL ROGER VINTAGE BRUT Pinot Noir, Chardonnay	6,600	KRUG GRANDE CUVÉE Pinot Noir, Chardonnay, Meunier	14,900
POL ROGER SIR W. CHURCHILL 2018 Pinot Noir, Chardonnay	19,900		
DRAPPIER BLANC DE NOIRS BRUT NATURE Pinot Noir	5,800		
DRAPPIER ROSÉ DE SAIGNÉE BRUT NATURE Pinot Noir	6,200		

Sparkling

CA' DEL BOSCO PRESTIGE EXTRA BRUT FRANCIACORTA Chardonnay, Pinot bianco, Pinot nero Lombardy, Italy	3,500	BISOL BEL STAR PROSECCO Glera Veneto, Italy	1,750
		DOMAINE ROLET CRÉMANT DU JURA Chardonnay, Savagnin, Pinot Noir Jura, France	2,500

White wine

AROMATIC

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

DR LOOSEN RED SLATE Riesling Mosel, Germany	1,850	CLOUDY BAY Sauvignon Blanc Malborough, New Zealand	3,450
BESTHEIM SCHLOSSBERG GRAND CRU Riesling Alsace, France	2,900	STEPHANE OGIER VIOGNIER DE ROSINE Viognier Rhône Valley, France	2,700

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.

MARKUS MOLITOR BERNKASTELER BADSTUBE Riesling Spatlese Mosel, Germany	2,550	JEAN GEILLER FLORIMONT GRAND CRU Gewürztraminer Alsace, France	3,300
DR LOOSEN BROS Riesling Mosel, Germany	1,600		

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.

BILLAUD SIMON PETIT CHABLIS Chardonnay Burgundy, France	2,700	PASCAL JOLIVET SANCERRE Sauvignon Blanc Loire Valley, France	3,500
FORGE CELLARS DRY RIESLING CLASSIQUE Riesling Seneca Lakes - New York, USA	3,900	GREYWACKE WILD SAUVIGNON Sauvignon Blanc Marlborough, New Zealand	2,490
DOMAINE GUIBERTEAU LE BOURG – SAUMUR BLANC Chenin Blanc Loire Valley, France	4,800	LAGAR DE CEVERA RIAS BAIXAS Albarino Rias Baixas, Spain	2,900

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.

VINCENT GIRARDIN BOURGOGNE BLANC Chardonnay Burgundy, France	2,700	VASSE FELIX PREMIER MARGARET RIVER Chardonnay Margaret River, Australia	2,700
TERRE NERE SANTO SPIRITO – ETNA BIANCO Carricante Sicily, Italy	3,500	CLOUDY BAY CHARDONNAY Chardonnay Marlborough, New Zealand	3,050
FLOR DE MUGA RIOJA RESERVA Viura, Garnacha Blanca, Maturana Blanca Rioja, Spain	3,750	DOMAINE HUBERT B.G MEURSAULT-LIMOZIN Chardonnay Burgundy, France	6,800

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.

CHAI DE LA DIVE SAUMUR ROSÉ Cabernet Franc Loire Valley, France	2,200	WHISPERING ANGEL CÔTES DE PROVENCE Grenache, Cinsault, Rolle Provence, France	2,500
PENFOLDS MAX'S ROSÉ Pinot Noir Adelaide Hills, Australia	2,000		

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 CÔTES DU RHÔNE Syrah, Grenache, Mourvèdre Rhône Valley, France	1,960	VASSE FELIX PREMIER MARGARET RIVER Cabernet Sauvignon Margaret River, Australia	3,300
FRANCK MASSARD HUMILITAT – PRIORAT Garnacha, Cariñena Priorat, Spain	3,100	TERRE NERE FEUDO DI MEZZO ETNA ROSSO Nerello Mascalese Sicily, Italy	3,600

RICH AND FULL BODY

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

GRATTAMACCO BOLGHERI ROSSO Cabernet Sauvignon, Merlot, Sangiovese Tuscany, Italy	2,700	MUGA SELECCIÓN ESPECIAL Tempranillo, Garnacha, Mazuelo Rioja, Spain	3,990
TERRAZAS DE LOS ANDES GRAND MALBEC Malbec Mendoza, Argentina	4,400	DOMAINE DES SÉNÉCHAUX CHATEAUNEUF DU PAPE Grenache, Syrah Rhône Valley, France	4,900
ROBERT MONDAVI OAKVILLE Cabernet Sauvignon Napa Valley, United States	8,600	PENFOLDS BIN 389 Cabernet Sauvignon, Shiraz South Australia	6,900

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	2,300	CASTELLARE DI CASTELLINA	2,850
BOURGOGNE		CHIANTI CLASSICO	
Pinot Noir		Sangiovese, Canaiolo	
Burgundy, France		Tuscany, Italy	
DAVID DUBAND	3,600	AU BON CLIMAT	4,600
HAUTES CÔTES DE NUITS		LA BAUGE AU DESSUS	
Pinot Noir		Pinot Noir	
Burgundy, France		Santa Barbara, United States	

EARTHY AND COMPLEX

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

HARMAND-GEOFFROY	6,000	COMM. G.B. BURLOTTO	5,400
GEVREY-CHAMBERTIN		BAROLO	
Pinot Noir		Nebbiolo	
Burgundy, France		Piedmont, Italy	
CHÂTEAU PAS DE L'ANE	3,900	GREPPONE MAZZI	6,900
SAINT-ÉMILION GRAND CRU		BRUNELLO DI MONTALCINO	
Merlot, Cabernet Franc		Sangiovese	
Bordeaux, France		Tuscany, Italy	

Sweet wine

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

CASTELNAU DE SUDUIRAUT	2,750
SAUTERNES	
Sauvignon Blanc, Sémillon	
Bordeaux, France	

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

Spirits - 50ml

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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		

SINGLE MALT WHISKY

TALISKER 10Y	500	THE GLENLIVET 12Y EXCELLENCE	330
LAGAVULIN 16Y	670	18Y / 25Y	910 / 3,000
ARDBEG 10Y	430	GLENFIDDICH 12Y / 15Y / 18Y	260 / 410 / 550
THE MACALLAN DOUBLE CASK 12Y / 15Y	615/1030	GLENMORANGIE 18Y	820
18Y	2,875	THE ORIGINAL SIGNET	310 950
THE MACALLAN SHERRY OAK 12Y / 18Y	630 / 2900		

BLENDED WHISKY

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

AMERICAN WHISKEY

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

COGNAC

HENNESSY VS	200		
VSOP	340	XO	1,140

DIGESTIF

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

GRAND MARNIER	230	JAGERMEISTER	250
BAILEYS	200	RICARD	250

ADD THE MIXER

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

Beer

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

Soft Drink

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

Mineral Water

STILL		SPARKLING	
EVIAN 330ML / 750ML	210 / 270	PERRIER 330ML / 750ML	225 / 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 cock-tails that surpassed our wildest expectations!

Park Hyatt, truly you are the



stunning crystal table lights



Jewel of
Saigon

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