an Artful Experience...

ParkHyattSaigon Share your experience on social network with the hashtag Partagez votre experience surles reseaux sociaux avec le hashtag Revelling in Saigon and its incredible energy...



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



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.

() hat 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 SWA i Me.



LE MATIN | MORNING

SERVED 7:00 AM - 10:30 AM

The Park Lounge Ercuis Trolley

№ LE PETIT PARISIEN 260 Selection of two freshly baked pastries and a hot beverage

Morning Treats
Madeleine 65
Financier 75
Canelé 85

Well Being Selection

P ♦ COCONUT BOWL 260 Vegan coconut yogurt, banana, strawberries mango, coconut, almond, pumpkin seeds goji berries

QUINOA BREAKFAST BOWL 270
Poached egg, avocado, chia seeds,
organic heirloom tomato,
homemade pesto

S POACHED EGG ON RYE BREAD 300 Mashed avocado, arugula, Pecorino Romano

EGG WHITE OMELETTE 320 Sautéed champignon mushroom & spinach ricotta flakes, fresh herbs

S BREAKFAST SALAD

Artisanal smoked salmon, arugula, cucumber, beetroot, sesame seeds, citrus dressing

320

320

SMOKED SALMON TOAST Avocado, ricotta, lime, arugula, Taggiasca olive oil

CONGEE 320 Chicken, fried doughnut, soya sauce

A La Carte

2.60

M BAKERY SELECTION
Freshly baked Danish selection
(3 pieces)

Sautéed mushrooms, 320

truffle scrambled eggs. Grana Padano

CRAB BENEDICT 320
English muffin, arugula, crab lump,
chives, poached eggs, hollandaise foam,
Espelette pepper

EGGS ROYALE
Sourdough, wild salmon caviar,
Artisanal smoked salmon, chives,

Artisanal smoked salmon, chives, poached eggs, hollandaise

S GRILLED ASPARAGUS 320
Poached egg, asparagus,
honey ham, cheddar, rye bread

330

S WAFFLE 290
Tahitian vanilla whipped cream,
Marou chocolate, granola,
organic maple syrup, berries

Saigon Specialties

SAIGON BEEF PHO 550 Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce

SAIGON CHICKEN PHO 340 Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce

S BUN BO HUE 520 Hue thick rice noodle soup, beef and pork, Hue sausage, lemongrass, chilli, shrimp paste

SAIGON BAGUETTE 320 Caramelized chicken, pate, herbs, mayonnaise, chilli, pickles

S COM TAM SAIGON 390 Rice, grilled pork, sunny side egg, pickled vegetables and fish sauce

P Plant based

Vegetarian

S Signature item



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. Dnce 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 Greath Laking.





LA JOURNÉE | THE DAY

SERVED 11:00 AM - 10:30 PM

Well Being Selection

S INSALATA PRIMAVERA 260

Mixed lettuce, radish, cucumbers, cherry tomatoes, red onion, fennel, orange wedges raspberry dressing

SUCRINE LETTUCE

vegetables, organic seeds

Smoked salmon, pickles organic

PARK LOUNGE POKE BOWL

Salmon sashimi, edamame, cucumber, heirloom tomato, pomegranate pickled, ginger, soy and black truffle dressing

YELLOWFIN TUNA TARTAR 390

Pickled cucumber, burrata, lemon, green peas, crispy nori, basil oil

A la carte

500

5.500

410

700

KAVIARI PARIS

KRISTAL CAVIAR

Classic condiments, melba toast

BURRATA AND SAN DANIELE 500

Organic heirloom tomato. roasted almond, basil oil, rosemary focaccia

PRAWN COCKTAIL

Sustainable tiger prawns, avocado, butter lettuce, cocktail sauce

SEAFOOD TAGLIATELLE

Handmade medium ribbon pasta, seafood ragu, tomato sauce

S THE PARK LOUNGE

CLUB SANDWICH

Artisanal smoked salmon, fried egg, tomato, lettuce, truffle mayonnaise

S SPICY FRIED CHICKEN SLIDERS 400

510

Jalapeño yogurt mayonnaise, lettuce

WAGYU BEEF SLIDERS

560 Cheddar cheese, lettuce, onion, tomato

SUSTAINABLE BARRAMUNDI 600

Warm organic quinoa, grilled vegetables, fresh herbs

P Plant based

Vegetarian

S Signature item

Saigon specialties

430

420

SPRING ROLL SELECTION

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

Traditional noodle soup, herbal chicken, bean sprouts, chilli sauce, bean sauce

SEAFOOD FRIED RICE

Crab, scallop, shrimp, tobiko, vegetables, spring onions, herbs

S BUN BO HUE

520

230

330

340

Hue thick rice noodle soup, beef and pork, Hue sausage, lemongrass, chilli, shrimp paste

BUNTHIT NUONG 420

Fresh rice vermicelli, grilled pork, minced pork skewer, fried seafood spring roll, peanut, pickled vegetables, fish sauce

Desserts

CRÈME BRÛLÉE 260

Passion fruit, wild berries, mint

TIRAMISU 300

Venetian mascarpone, Italian savoiardi biscuit, coffee

VALRHONA CHOCOLATETART 270

Salted caramel, smoked cacao nibs. Grand Marnier ice cream

SORBET

1 scoop / 2 scoops 90 / 180 Mango, raspberry, passion fruit

SIGNATURE FRENCH TART

CHEESE PLATTER

3 pieces 470 5 pieces 670

Raw unfiltered honey homemade jam, fruit and nuts bread

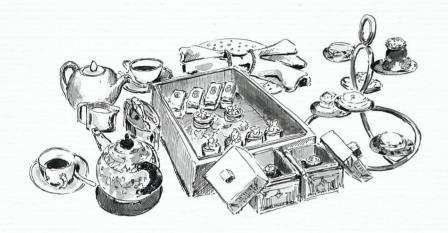
COCONUT LOLLYPOP

palm sugar sauce

ICE CREAM

1 scoop / 2 scoops 95 / 190Vanilla, chocolate, sour cherry, Grand Marnier, stracciatella

An afternoon with friends, catching up on life and the highlights of Saigon over tea and champagne. That 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.



Missful ? without a doubt!

L'APRÈS MIDI | AFTERNOON

An Encounter Of French Elegance And Chocolate Artistry

Valrhona Afternoon Tea Set

MONDAY TO FRIDAY, 2:00 PM - 5:00 PM

For over a century, Valrhona has been the name whispered among the world's finest chocolatiers and pastry chefs a brand built not just on the art of chocolate making but on an unwavering pursuit of excellence.

In an exclusive collaboration, Park Hyatt Saigon brings this legacy to life in a refined Valrhona Afternoon Tea. Expect an array of unexpected pairings and decadent confections that expose the nuanced profiles of Valrhona's legendary chocolate all artfully arranged on our timeless French Ecruis stand and Hanoia Lacquer trays.

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

SCONES

Strawberry inspiration cremeux, Tahitian vanilla clotted cream

WITH SELECTED HOT BEVERAGES

SCONES

1,400 (for two)

UPGRADE TO A GLASS OF DOM PÉRIGNON

+1,650 (per person)

An Encounter Of French Elegance And Chocolate Artistry

Valrhona Afternoon Tea Buffet

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

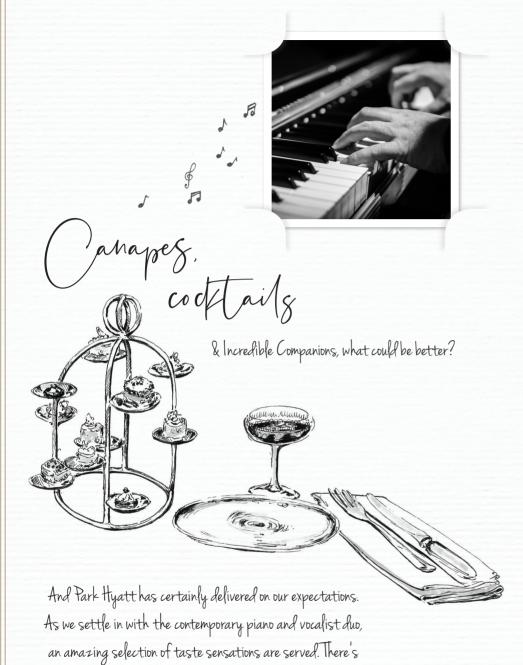
Lauded as the gold standard in chocolate, Valrhona has redefined the art of chocolate-making with a balance of creativity and sustainability.

Be invited to a sophisticated afternoon tea buffet inspired by Valrhona's century-old chocolate artistry. Explore the endless possibilities of all thing's chocolate in a tantalizing array of sweets and savouries, finely crafted pastries, and a delightful assortment of beverages including mocktails, coffee and tea.

PARK HIGH TEA WITH SELECTED HOT BEVERAGES AND MOCKTAILS 990
BISOL BEL STAR PROSECCO AND HOT BEVERAGES AND MOCKTAILS 1,270

Champagne Trolley A royal selection of the finest champagnes

	100ml /150ml
MOËT & CHANDON IMPÉRIAL BRUT	650 / 970
DOM PÉRIGNON VINTAGE BRUT	1,240 / 1,750
BILLECART SALMON ROSÉ BRUT	890 / 1,350
RUINART BLANC DE BLANCS BRUT	960 / 1,450
POL ROGER RÉSERVE BRUT	730 / 1,100



even a selection of chocolate delicacies for the sweet tooths.



And oh my word, the cocktails. Everyone's chosen a different tea infused cocktail. I couldn't go past the The Earl Grey Martini - a light yet smorky 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, 12 OR 24 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 570 12 CANAPES 1,120 24 CANAPES 2,000

The Evening Cocktails

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

SAIGON WAKE UP

420

370

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

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

LOGAN TEA

350

Ketel one vodka, earl grey tea, maple syrup, homemade herbal bitter A light yet smoky martini created from combining earl grey tea, vodka and maple syrup
Creamy & Delicate

EARL GREY MARTINI

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

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.

YUZU INDIGO
210
PARIS BREAKFAST TEA
220
Thé vert brillant
Flamboyant black tea for breakfast
With citrus notes

CASABLANCA
Black & green tea
mint & bergamot

210
PARIS BREAKFAST TEA
220
Flamboyant black tea for breakfast
With citrus notes

PARK LOUNGE SIGNATURE TEA'S

GINGER AND HONEY 190 LEMONGRASS 190

Dammann Frères Botanica Tea

210

EARL GREY YIN ZHEN 210
The flavor of Bergamot, distinguished buds, sprinkling of flower petals

JASMIN CHUNG HAO
Green tea of remarkable quality,
mixed with fresh jasmine flowers

ENGLISH BREAKFAST TEA 210 Strong & malty notorious black tea full-bodied morning blend CARCADET PROVENCE 200
Blend of hibiscus flowers, apple pieces,
rosehip peels and orange peels

CHAMOMILE 210 Fruity flavors with notes of pineapple

Signature I ced Tea's and Lemonade

210

GREEN TEA AND LYCHEE

Jasmine Chung Hao tea lemongrass, lychee

LEMONADE

Fresh lime juice, lemon syrup soda water

CLASSIC LEMON ICED TEA Paris breakfast tea, fresh lime juice CREAMY BERGAMOT

Paris Breakfast tea, condensed milk foam milk, passion fruit

PROVENCE ICE TEA

Provence tea, fresh strawberry, maple syrup, kaffir leave

Park Hyatt Saigon Exclusive Coffee Blends

Time-Honored Essences, Authentic Origins Milano Coffee Blends

Park Hyatt Saigon's commitment to sustainability and using locally sourced products led us to partner with Milano Coffee.

With a drive to providing high-quality coffee made from carefully selected, premium beans procured from Cau Dat in Da Lat, and other trusted agricultural regions of Vietnam, Milano Coffee's beans ensure adherence to international standards before reaching our discerning guests.

Park Hyatt Saigon and Milano Coffee's meticulous attention to detail and relentless pursuit of delivering a seamless coffee experience can be seen in every cup of coffee produced.

Our blend, consisting of 60% Robusta and 40% Arabica, masterfully combines the signature boldness of Robusta with the delicate, slightly acidic finish of Arabica, resulting in a distinctive and unforgettable flavour profile

COFFEE AND CHOCOLATE

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

VIETNAMESE SPECIALITY COFFEE

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

BEVERAGE

Well Being Cold Press Juices

SUMMER BREEZE

Passion fruit, orange, apple, watermelon, cinnamon

WHITE HAWAII

Coconut, cucumber, lemon, pineapple

ROOTS AND ALL Carrot, beetroot, celery, mint, lime SPRING CLEAN

Spinach, cucumber, ginger, celery, lemon, apple

MAKEYOUR OWN

Orange, apple, pineapple, carrot, watermelon, passion fruit, celery, cucumber, pomelo

Signature Super Smoothie Range

PURPLE RAIN

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

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

SWEET "A" LICIOUS

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

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

Fruity and Sweet

260

TRIPLE BERRY

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

SWEET CAROLINE

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

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

MEMORY BANK

This little "sweetie" helps to prevent memory loss by boosting healthy brain function thanks to the magical mix of blueberries, banana, Chia seeds, almonds, maple syrup and fresh milk

Signature Milk Tea

240

PANDAN LOTUS

PEACH

Lotus tea, pandan syrup, pandan foam

English Breakfast tea, milk cream

apricot syrup

CARAMEL TOFFEE

MATCHA

Caramel toffee tea, maple syrup whipping cream

Oat milk, coconut milk maple syrup, matcha powder

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

Wine by the glass

CHAMPAGNE & SPARKLING

MOËT & CHANDON	970	RUINART	1,450
IMPÉRIAL BRUT		BLANC DE BLANCS BRUT	
Pinot Noir, Meunier, Chardonnay		Chardonnay	
Champagne, France		Champagne, France	
CHANDON	520	BILLECART-SALMON	1,350
SPARKLING BRUT		ROSÉ BRUT	
Pinot Noir, Chardonnay, Meunier		Chardonnay, Pinot Noir, Meunier	
Victoria, Australia		Champagne, France	
POL ROGER	1,100	DOM PÉRIGNON	1,750
RÉSERVE BRUT		VINTAGE BRUT	
Pinot Noir, Meunier, Chardonnay		Pinot Noir, Chardonnay	
Champagne, France		Champagne, France	

WHITE WINE & ROSÉ

TERRAZAS RESERVA	500	PENFOLDS KOONUNGA HILLS	530
Chardonnay		Riesling	
Mendoza, Argentina		South Australia	
		,	
CLOUDY BAY	740	WHISPERING ANGEL ROSÉ	470
Sauvignon Blanc		Grenache, Cinsault, Rolle	
Marlborough, New Zealand		Côtes de Provence, France	

RED WINE

TERRAZAS RESERVA	500	GEORGE WYNDHAM BIN 555	440
Malbec		Shiraz	
Mendoza, Argentina		South Eastern Australia	
CLOUDY BAY	890	PENFOLDS KOONUNGA HILLS	530
Pinot Noir		Shiraz, Cabernet Sauvignon	
Marlborough, New Zealand		South Australia	

Cham	
Cham	pagne
	0

MOËT & CHANDON IMPÉRIAL BRUT Pinot Noir, Chardonnay, Meunier	4,850	BILLECART SALMON LE RÉSERVE EXTRA BRUT Meunier, Chardonnay, Pinot Noir	4,650	RÉSERVE BRUT Chardonnay, Pinot Noir, Meunier TAITTINGER FOLIES DE LA MARQUETT Chardonnay, Pinot Noir	7,300 FERIE	SPECIAL CUVÉE BRUT Pinot Noir, Chardonnay, Meunier BOLLINGER ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	7,900
MOËT & CHANDON BRUT ROSÉ Pinot Noir, Chardonnay, Meunier MOËT & CHANDON	5,360	BILLECART SALMON BRUT ROSÉ Chardonnay, Pinot Noir, Meunier BILLECART SALMON	6,200	TAITTINGER BLANC DE BLANCS COMTES DE CHAMPAGNE	24,130 E 2011	BOLLINGER LA GRANDE ANNÉE BRUT Pinot Noir, Chardonnay	15,600
GRAND VINTAGE Chardonnay, Pinot Noir, Meunier DOM PÉRIGNON	26,900	SOUS BOIS BRUT Chardonnay, Meunier, Pinot Noir BILLECART SALMON	6,200	Chardonnay TAITTINGER ROSÉ	27,500	BOLLINGER LA GRANDE ANNÉE ROSÉ Pinot Noir, Chardonnay	18,500
ROSÉ BRUT Pinot Noir, Chardonnay		BLANC DE BLANCS GRAND CI Chardonnay		COMTES DE CHAMPAGNE Pinot Noir, Chardonnay G.H. MUMM BRUT		POL ROGER RÉSERVE BRUT Pinot Noir, Meunier, Chardonnay	5,200
DOM PÉRIGNON PLÉNITUDE 2 2006 Pinot Noir, Chardonnay	29,400	BILLECART SALMON NICOLAS FRANCOIS 2008 Pinot Noir, Chardonnay	11,450	CORDON ROUGE Pinot Noir, Chardonnay, Meunier	6,700	POL ROGER VINTAGE BRUT Pinot Noir, Chardonnay	7,200
VEUVE CLICQUOT YELLOW LABEL BRUT Pinot Noir, Chardonnay, Meunier	5,100	DEUTZ BRUT CLASSIC Pinot Noir, Chardonnay, Meunier	5,130	CHARLES HEIDSIECK BRUT RÉSERVE Pinot Noir, Chardonnay, Meunier	4,800	POL ROGER SIR W. CHURCHILL 2013 Pinot Noir, Chardonnay	20,700
VEUVE CLICQUOT ROSÉ BRUT Pinot Noir, Chardonnay, Meunier	4,900	DEUTZ BRUT ROSÉ Pinot Noir, Chardonnay	6,240	CHARLES HEIDSIECK ROSÉ RÉSERVE Pinot Noir, Chardonnay, Meunier	6,800	LAURENT PERRIER LA CUVÉE BRUT Chardonnay, Pinot Noir, Meunier	5,500
LOUIS ROEDERER COLLECTION BRUT Pinot Noir, Chardonnay, Meunier	5,300			PERRIER JOUET GRAND BRUT Pinot Noir, Chardonnay, Meunier	8,140	LAURENT PERRIER CUVÉE ROSÉ Pinot Noir	8,300
LOUIS ROEDERER CRISTAL 2015 Pinot Noir, Chardonnay, Meunier	22,250			PERRIER JOUET BELLE ÉPOQUE Chardonnay, Pinot Noir, Meunier	17,150	LAURENT PERRIER GRAND SIÈCLE Chardonnay, Pinot Noir	14,500

5,400

BOLLINGER

TAITTINGER

6,200

Champagne

DRAPPIER PIERRE PETERS 3,900 BLANC DE NOIRS BRUT NATURE RÉSERVE BLANC DE BLANCS Pinot Noir Chardonnay DRAPPIER 5,600 **RUINART** 6,700 ROSÉ DE SAIGNÉE BRUT NATURE BLANC DE BLANCS BRUT Pinot Noir Chardonnay DRAPPIER 7,300 RUINART 6,300 ROSÉ BRUT LA GRANDE SENDRÉE 2012 Pinot Noir, Chardonnay Chardonnay GOSSET 6.060 FREDERIC SAVART 10.560 GRANDE RÉSERVE BRUT L'ACCOMPLIE - PREMIER CRU Pinot Noir, Chardonnay, Meunier Pinot Noir, Chardonnay GOSSET 8,640 KRUG 16,850 GRANDE CUVÉE GRAND BLANC DE BLANCS Pinot Noir, Chardonnay, Meunier Chardonnay GOSSET 12.870 CELEBRIS 2008 Chardonnay, Pinot Noir

Sparkling

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

CHANDON SPARKLING BRUT Pinot Noir, Chardonnay, Meunier

Australia

Jura, France

DOMAINE ROLET

CRÉMANT DU JURA Chardonnay, Savagnin, Pinot Noir

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	2,000	STEPHANE OGIER	2,890
CLASSIC		VIOGNIER DE ROSINE	
Riesling		Viognier	
Alsace, France		Rhône Valley, France	
BESTHEIM	2,850	YVES CUILLERON	5,620
SCHLOSSBERG GRAND CRU		LA PETITE CÔTE	
Riesling		CONDRIEU	
Alsace, France		Viognier	
		Rhône Valley, France	
CLOUDY BAY	3,700		
Sauvignon Blanc			
Malborough, New Zealand			

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

2,600	BISOL BEL STAR PROSE	ECCO 1,840				
	Glera		GUSTAVE LORENTZ	2,120	MARKUS MOLITOR	2,350
	Veneto, Italy		RÉSERVE		BERNKASTELER BADS	STUBE
			Pinot Gris		Riesling Spatlese	
2,450	CA' DEL BOSCO	3,460	Alsace, France		Mosel, Germany	
	PRESTIGE EXTRA B	RUT				
	FRANCIACORTA		DOMAINE WEINBACH	2,730		
	Chardonnay, Pinot bianco, F	Pinot nero	CUVÉE THÉO			
	Lombardy, Italy		Riesling			
			Alsace, France			

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	2,550	PASCAL JOLIVET	3,150
LA CHANFLEUR - CHA	BLIS	SANCERRE	
Chardonnay		Sauvignon Blanc	
Burgundy, France		Loire Valley, France	
COURTAULT-MICHELET	4,750	LAGAR DE CEVERA	2,870
BEAUROY CHABLIS 1E	R CRU	RIAS BAIXAS	
Chardonnay		Albarino	
Burgundy, France		Rias Baixas, Spain	

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.

EDOUARD DELAUNAY SEPTEMBRE BOURGOGNE BLANC Chardonnay Burgundy, France	2,300	HENRI BOURGEOIS DEMOISELLE DE BOURG POUILLY FUMÉ Sauvignon Blanc Loire Valley, France	4,110 EOIS
GLEN CARLOU QUARTZ STONE VINEYA Chardonnay Simonsberg-Paarl, South Africa	2,650 ARD	PENFOLDS BIN 311 Chardonnay South Eastern Australia	4,650
FLOR DE MUGA RIOJA RESERVA Viura, Garnacha Blanca, Maturana Rioja, Spain	3,600 a Blanca	CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF DU PAPE Roussanne, Grenache Blanc Rhône Valley, France	7,900

Rose 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	2,350	E.GUIGAL	2,390
CÔTES DE PROVENCE		TAVEL	
Grenache, Cinsault, Rolle		Grenache, Cinsault, Clairette, Syrah	
Provence, France		Rhône Valley, France	
MIRAVAL	2,240	PENFOLDS	2,200
CÔTES DE PROVENCE		MAX'S ROSÉ	
CÔTES DE PROVENCE Cinsault, Grenache, Syrah, Rolle		MAX'S ROSÉ Pinot Noir	

Redwine

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	2,100	LUCENTE BY LUCE	2,600
CÔTES DU RHÔNE		TOSCANA	
Syrah, Grenache, Mourvèdre		Merlot, Sangiovese	
Rhône Valley, France		Tuscany, Italy	
DOMAINE GOUR DE CHAULÉ	3,100	VASSE FELIX	3,500
GIGONDAS		PREMIER CABERNET	
Grenache, Syrah		MARGARET RIVER	
Rhône Valley, France		Cabernet Sauvignon, Malbec	
		Western Australia	
GEORGE WYNDHAM	2,200	PENFOLDS BIN 128	4,100
BIN 555		COONAWARRA	
Shiraz		Shiraz	
South Australia		South Australia	

RICH AND FULL BODY

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

GRATTAMACCO BOLGHERI ROSSO Cabernet Sauvignon, Merlot, Sangi Tuscany, Italy	2,600 ovese	DOMAINE DE TERREBRUNE BANDOL ROUGE Mourvèdre, Grenache, Cinsault Provence, France	4,000
TERRAZAS DE LOS ANDES GRAND MALBEC Malbec Mendoza, Argentina	4,360	MUGA SELECCIÓN ESPECIAL Tempranillo, Garnacha, Mazuelo Rioja, Spain	3,580
ROBERT MONDAVI OAKVILLE Cabernet Sauvignon Napa Valley, United States	7,300	ANSEILLAN BY LAFITE PAUILLAC Cabernet Sauvignon, Merlot Bordeaux, France	5,880

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	2,300	CASTELLARE DI CASTELLINA CHIANTI CLASSICO Sangiovese, Canaiolo Tuscany, Italy	2,460
DOMAINE PRIEUR BRUNET SANTENAY Pinot Noir Burgundy, France	3,400	TERRE NERE ETNA ROSSO Nerello Mascalese Sicily, Italy	2,200
DOMAINE LE NID MOULIN ÀVENT Gamay Beaujolais, France	2,700	AU BON CLIMAT LA BAUGE AU DESSUS Pinot Noir Santa Barbara, United States	4,850

EARTHY AND COMPLEX

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

RÉNE BOUVIER BOURGOGNE Pinot Noir Burgundy, France	4,000	SCHUBERT MARION'S VINEYARD Pinot Noir Wairarapa, New Zealand	3,900
CHÂTEAU BEAU-SITE SAINT-ESTÈPHE 2015 Cabernet Sauvignon, Merlot Bordeaux, France	3,100	CASTEL GIOCONDO BRUNELLO DI MONTALCINO Sangiovese Tuscany, Italy	4,660
CHÂTEAU PAS DE L'ANE SAINT-ÉMILION GRAND CRU Merlot, Cabernet Franc Bordeaux, France	4,110	RUBINELLI VAJOL AMARONE CLASSICO Corvina, Corvione, Rondinella Veneto, Italy	4,700
HOCHAR BY MUSAR BEKAA VALLEY Cinsault, Grenache, Cabernet Sauvig Lebanon	2,900 gnon	BERSANO NIRVASCO BAROLO Nebbiolo Piemonte, Italy	4,700
CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF DU PAPE 2009 Grenache, Mourvèdre, Syrah Rhône Valley, France	8,140	R.LÓPEZ DE HEREDIA VIÑA TONDONIA RESERVA 20 Tempranillo, Garnacha, Mazuelo, Gra Rioja, Spain	

Sweet wine

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

LE CLOS DE LA BERGERIE	3,100	CASTELNAU DE SUDUIRAUT	2,900
COTEAUX DU LAYON		SAUTERNES	
Chenin Blanc		Sauvignon Blanc, Sémillon	
Loire Valley, France		Bordeaux, France	

	Spirits - 50ml			VOI	OKA	
	APERITIF		KETEL ONE	330	GREY GOOSE	330
RICARD / PERNOD	270 KIR VIN BLANC	350	BELVEDERE	330	ABSOLUT ELYX	340
			ABSOLUT	220		

	GI	N			SINGLE MA	LT WHISKY	
TANQUERAY N10	350	MONKEY 47	630	MORTLACH		SINGLETON	
				12Y / 16Y	470 / 1,480	12Y / 15Y / 18Y	310 / 640 / 780
BEEFEATER	220	ROKU	270	18Y / 20Y	2,540 / 3,080		
						LAGAVULIN 16Y	700
BOMBAY SAPPHIRE	220	THE BOTANIST	350	TALISKER 10Y	520		
						ARDBEG 10Y	450
HENDRICK'S	360	FOUR PILLAR	380	GLENMORANGIE			
		BLOODY SHIRAZ		18Y / 25Y	870 / 3,200	GLENFIDDICH	
				NECTAR D'OR	550	12Y / 18Y	280 / 580
				THE ORIGINAL	330		
				SIGNET	950	THE MACALLAN	
						12Y / 15Y DOUBLE	CASK 550/890
				THE GLENLIVET		18Y DOUBLE CAS	SK 2,370
				12Y EXCELLENCE	350	21Y	6,600
				18Y / 25Y	990 / 2,720		

	BLENDEI	D WHISKY			RU	JM	
JOHNNIE WALKER Double Black Gold	240	JAMESON	220	ZACAPA CENT 23 / XO	480 / 960	KRAKEN BLACK SPICED	240
JOHN WALKER & SONS XR. BLUE	310 21 700 1,050	DEWARS 15Y / 18Y	340 / 430	HAVANA CLUB 3Y 7Y	220 320	BACARDI 10	410
BALLANTINE'S FINEST	220			/ 1	320		
CHIVAS REGAL 12Y / 18Y 2 ROYAL SALUTE 21Y	60 / 440 970				TEQ	UILA	
	BOURBO	N WHISKEY		DON JULIO Blanco 1942	390 1,410	PATRÓN Silver Reposado	460 570
JACK DANIEL'S	220	RITTENHOUSE RYE	290			OLMECA ALTOS PLATA	220
BULLEIT BOURBON	280	MICHTERS	420			•	
					COG	SNAC	
				HENNESSY VS	220	DELAMAIN GRANDE XO	1,000
				VSOP XO	370 1,200	MARTELL NOBLIGE	450
						CORDON BLEU	1,260
				REMY MARTIN EXTRA MARTIN LOUIS XIII	2,350 12,300	RICHARD HENNESSY	14,000

	LIQU	EUR			ADD THE	MIXER	
ABSINTHE 72%	480	GRAND MARNIER	240	COKE, DIET COKE, TONIC Sprite, ginger ale	40	FEVER TREE TONIC WATER	100
COINTREAU	220	BAILEYS	210	RED BULL	110	FEVER TREE SODA WATER	100
	•						
	DIGE	STIF			•		
CALVADOS LECOMPTE PAY D'AUGE 5Y	570	EAUX DE VIE Mirabelle / Framboise	280		Soft I	Drink	
				COKE, DIET COKE, Sprite, ginger ale	190	FEVER TREE TONIC WATER	220
QUINTA DU NOVAL Tawny Port	290	TAWNY PORT 10Y	480	RED BULL	280	FEVER TREE SODA WATER	220
	•				•		
	Be	er			Mineral	Water	
SAIGON SPECIAL, TIGER HEINEKEN	210	HEART OF DARKNESS Loose Rivet New England IPA	240	STILL		SPARKLING	
		Dream Alone Pale Ale		EVIAN 330ML / 750ML 215 /	/ 260	EVIAN 330ML / 750ML 215	5 /260
CORONA, STELLA ARTOIS	230	HOEGAARDEN	310				

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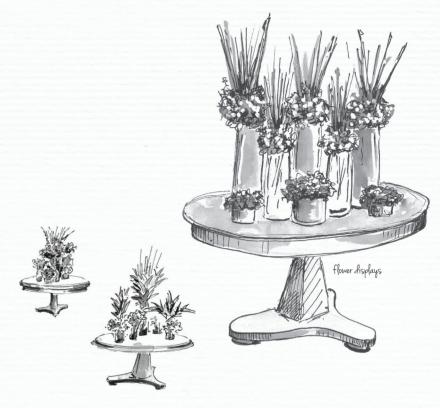
Oh Saigon, you haven't disapprointed

Dur 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 teabased cocktails that surpassed our wildest expectations!

Park Hyatt, truly you are the



stunning crystal table lights







Newspapers and magazines

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