

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!



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 bakes 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

LE PETIT PARISIEN 260

Selection of two freshly baked pastries
and a hot beverage

S MORNING TREATS (3 pieces/serve)

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

S BREAKFAST SALAD 320

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

S POACHED EGG ON RYE BREAD 300

Mashed avocado, arugula,
Pecorino Romano

SMOKED SALMON TOAST 320

Avocado, ricotta, lime, arugula,
Taggiasca olive oil

EGG WHITE OMELETTE 320

Sautéed champignon mushroom &
spinach ricotta flakes, fresh herbs

Vegetarian

Plant based

Signature item

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

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

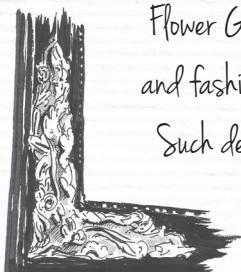
SAIGON BEEF PHO	550	S BUN BO HUE	520
Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce		Hue thick rice noodle soup, beef and pork, mini Hue sausage, lemongrass, chilli, shrimp paste	
SAIGON CHICKEN PHO	340	S COM TAM SAIGON	390
Traditional noodle soup, herbal 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			



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

S INSALATA PRIMAVERA 260

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

SUCRINE LETTUCE 500

Smoked salmon, pickles organic vegetables, organic seeds

P PARK LOUNGE POKE BOWL 340

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

Y 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

S THE PARK LOUNGE 510

CLUB SANDWICH

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

WAGYU BEEF SLIDERS 560

Cheddar cheese, lettuce
onion, tomato

S SPICY FRIED 400

CHICKEN SLIDERS

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

 Vegetarian

 Plant based

 Signature item

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

Saigon specialties

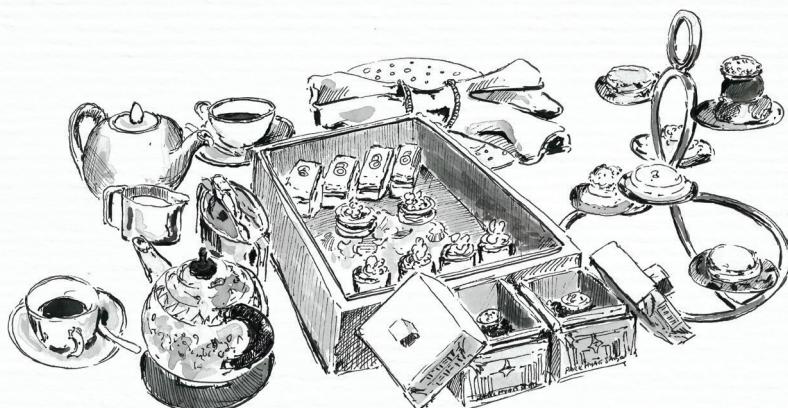
SPRING ROLL SELECTION	430	SAIGON BEEF PHO	550
Southern fresh spring roll, beef, shrimp and pork, vegetarian			
FRIED SEAFOOD SPRING ROLL	550	Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce	
Shrimp, scallop, squid, crab, lettuce, herbs, fish sauce			
SEAFOOD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

Desserts

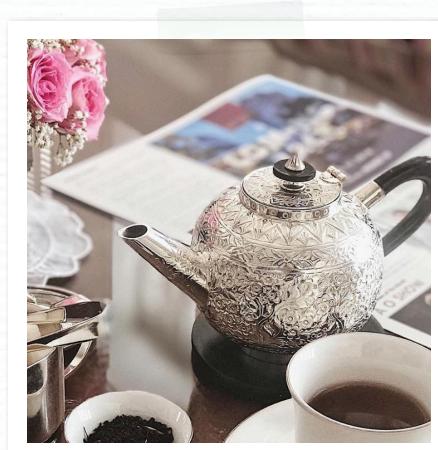
CRÈME BRÛLÉE	260	SIGNATURE FRENCH TART	230
Passion fruit, wild berries, mint			
TIRAMISU	300	CHEESE PLATTER	
Venetian mascarpone, Italian savoiardi biscuit, coffee			
VALRHONA CHOCOLATE TART	270	3 pieces	470
Salted caramel, smoked cacao nibs, Grand Marnier ice cream			670
Raw unfiltered honey homemade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

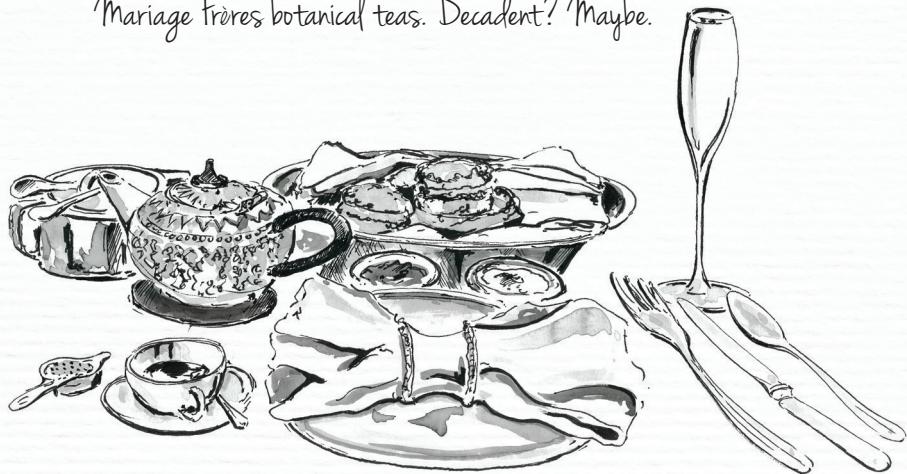


Well, Park Hyatt Saigon has elevated the afternoon tea experience to new heights with its art inspired creations. Such precise artistry, filled with colour and grace, only surpassed in beauty by the traditional Vietnamese lacquerware tea sets. The tea sets, the food, the surrounds – it all adds up to 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!

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 Ecruis 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 Pérignon Champagne Trolley A royal selection of the finest champagnes

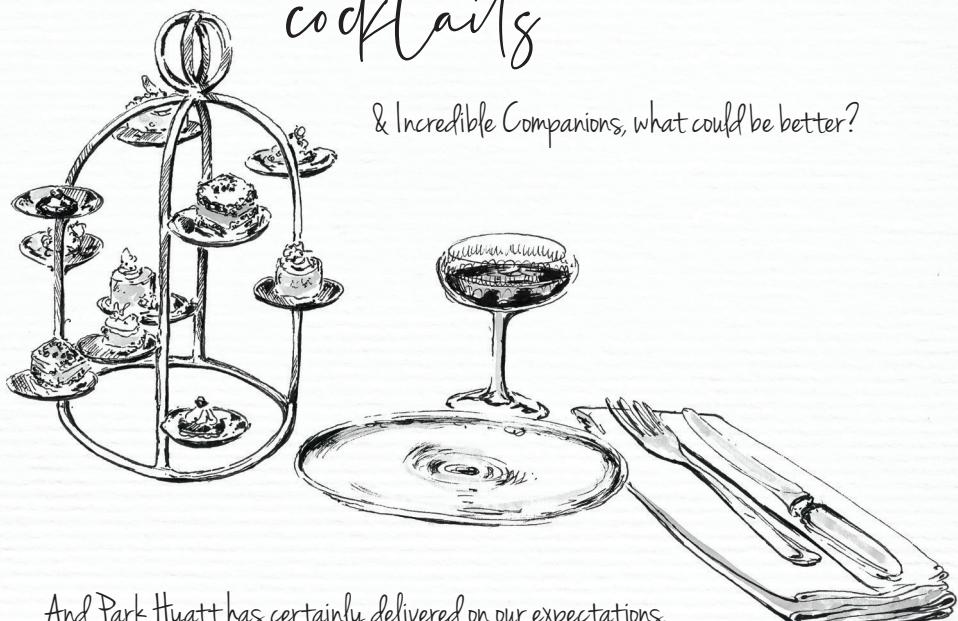
Pierre Pérignon had long being considered the "godfather" of Champagne, having dedicated his life bring the world "the finest bottle of Champagne" Served exclusively by the glass at the Park Lounge with complimentary fresh imported strawberries and table side piped fresh cream.

1,750
per glass



Canapés. cocktails

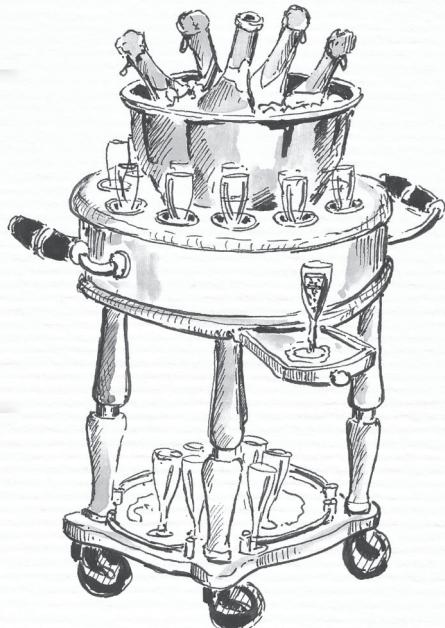
& Incredible Companions, what could be better?



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 tooth.



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 Eclat Canapés 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 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

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

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 Yuzu and blue flowers		Flamboyant black tea for breakfast with citrus notes	
CASABLANCA	320		
Black & green tea mint & bergamot			

Park Lounge Signature tea's

GINGER AND HONEY	200	LEMONGRASS	200
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Dammann Frères Botanical Tea

FLOCONS D'ÉPICES	210	JASMIN CHUNG HAO	210
Blend of black teas, fruity flavors with notes of citrus			
EARL GREY YIN ZHEN	210	MISS DAMMANN	210
The flavor of Bergamot, distinguished buds, sprinkling of flower petals			
ENGLISH BREAKFAST TEA	210	CHAMOMILE	210
Strong & malty notorious black tea full-bodied morning blend			
		CARCADET PROVENCE	210
		Blend of hibiscus flowers, apple pieces, rosehip peels and orange peels	

Signature Iced Tea's and Lemonade

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

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	230
MOCHA	200	LATTE'S 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

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

Signature Milk Tea

PANDAN LOTUS

240

Lotus tea, pandan syrup,
pandan foam

MATCHA

240

Oat milk, coconut milk,
maple syrup, matcha powder

PEACH

240

English Breakfast tea, milk cream,
peach syrup

Wine by the glass

CHAMPAGNE & SPARKLING

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

WHITE WINE & ROSÉ

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

RED WINE

TERRAZAS RESERVA	480	GEORGE WYNDHAM BIN 555	420
Malbec		Shiraz	
Mendoza, Argentina		South Eastern Australia	
CLOUDY BAY	830	PENFOLDS KOONUNGA HILLS	500
Pinot Noir		Shiraz, Cabernet Sauvignon	
Marlborough, New Zealand		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	5,900	DRAPPIER	5,800
SPECIAL CUVÉE BRUT		BLANC DE NOIRS BRUT NATURE	
Pinot Noir, Chardonnay, Meunier		Pinot Noir	
BOLLINGER	7,500	DRAPPIER	6,200
ROSÉ BRUT		ROSÉ DE SAIGNÉE BRUT NATURE	
Pinot Noir, Chardonnay, Meunier		Pinot Noir	
BOLLINGER	14,800	PIERRE PETERS	3,700
LA GRANDE ANNÉE BRUT		RÉSERVE BLANC DE BLANCS	
Pinot Noir, Chardonnay		Chardonnay	
POL ROGER	4,900	RUINART	6,200
RÉSERVE BRUT		BLANC DE BLANCS BRUT	
Pinot Noir, Meunier, Chardonnay		Chardonnay	
POL ROGER	6,900	RUINART	6,000
VINTAGE BRUT		ROSÉ BRUT	
Pinot Noir, Chardonnay		Chardonnay	
POL ROGER	18,900	KRUG	14,900
SIR W. CHURCHILL 2013		GRANDE CUVÉE	
Pinot Noir, Chardonnay		Pinot Noir, Chardonnay, Meunier	
LAURENT PERRIER	7,900	FREDERIC SAVART	9,470
CUVÉE ROSÉ		L'ACCOMPILE - PREMIER CRU	
Pinot Noir		Pinot Noir, Chardonnay	
LAURENT PERRIER	14,800		
GRAND SIÈCLE			
Chardonnay, Pinot Noir			

Sparkling

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

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

OFF-DRY

Wine with a soft gentle sweetness.

It tends to be a little smoother, plumper and more succulent,
like biting into a perfectly ripe peach

GUSTAVE LORENTZ	1,900	MARKUS MOLITOR	2,200
RÉSERVE		BERNKASTELER BADSTUBE	
Pinot Gris		Riesling Spatlese	
Alsace, France		Mosel, Germany	
DOMAINE WEINBACH	2,480	DR. LOOSEN BROS	1,600
CUVÉE THÉO		Mosel	
Riesling		Germany	
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	2,400	PASCAL JOLIVET	3,200
LA CHANFLEUR - CHABLIS		SANCERRE	
Chardonnay		Sauvignon Blanc	
Burgundy, France		Loire Valley, France	
COURTAULT-MICHELET	4,500	LAGAR DE CEVERA	2,900
BEAUROY CHABLIS 1ER 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.

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	

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	

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

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

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

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

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

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

Spirits - 50ml

APERITIF

RICARD / PERNOD	270	KIR VIN BLANC	350
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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		

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	
		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	580/940	GLENMORANGIE	
18Y	2,250	18Y	820
		NECTAR D'OR	520
THE MACALLAN SHERRY OAK		THE ORIGINAL	310
12Y / 18Y	630 / 2500	SIGNET	900

COGNAC

HENNESSY			
VS	200		
VSOP	340	XO	1,140

LIQUEUR

GRAND MARNIER	230	JAGERMEISTER	250
BAILEYS	200	RICARD	250

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

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Soft Drink

COKE, DIET COKE,	180	FEVER TREE TONIC WATER	210
SPRITE, GINGER ALE			
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

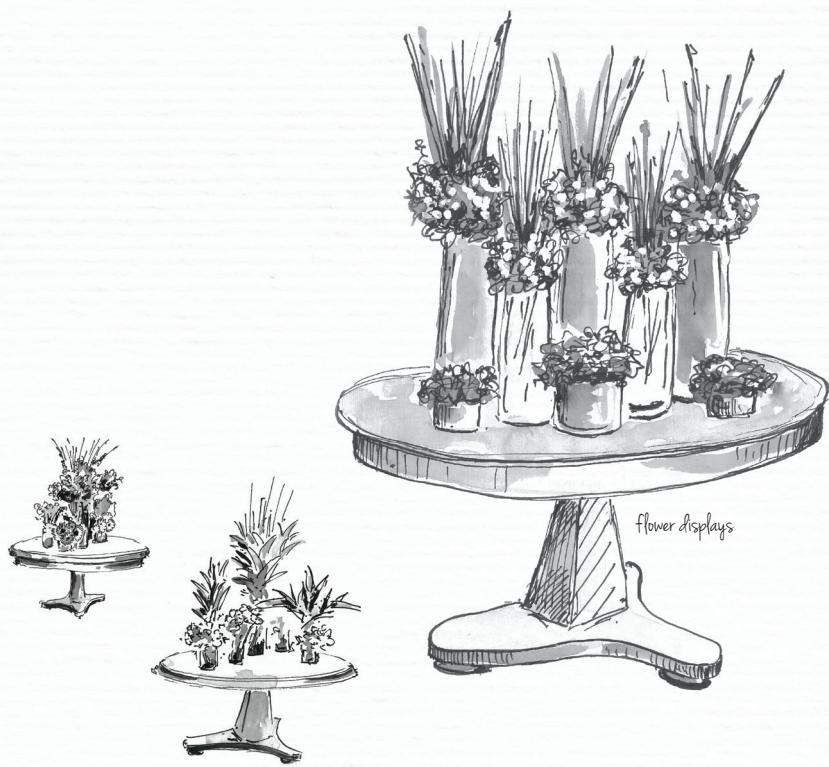
Oh Saigon, you haven't disappointed

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



stunning crystal table lights



Jewel of
Saigon

