



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.

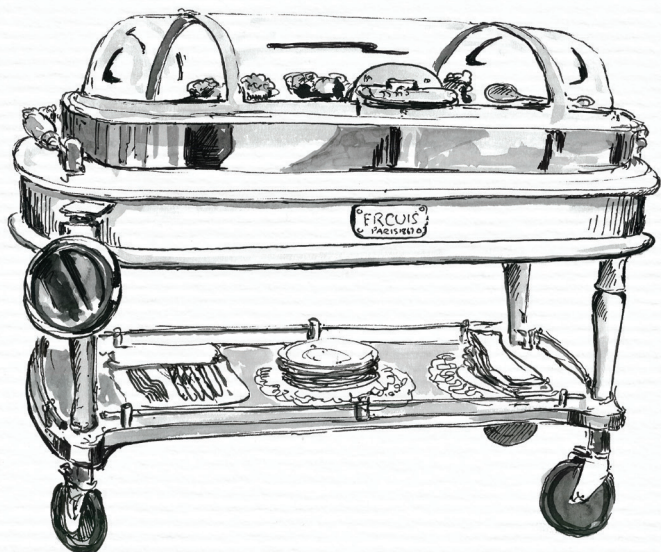
What a night we had last night...

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 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

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 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 320
Artisanal smoked salmon, arugula,
cucumber, beetroot, sesame seeds,
citrus dressing

SMOKED SALMON TOAST 320
Avocado, ricotta, lime, arugula,
Taggiasca olive oil

P 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

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)	
■ TRUFFLE CROISSANT	320		
Sautéed mushrooms, truffle scrambled eggs, Grana Padano			

Saigon Specialties

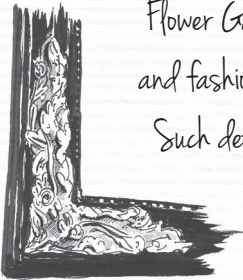
SAIGON BEEF PHO	550	■ BUN BO HUE	520
Traditional noodle soup, beef brisket and beef fillet, bean sprouts, chilli sauce, bean sauce		Hue thick rice noodle soup, beef and pork, mini Hue sausage, lemongrass, chilli, shrimp paste	
SAIGON CHICKEN PHO	340	■ COM TAM SAIGON	390
Traditional noodle soup, herbal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



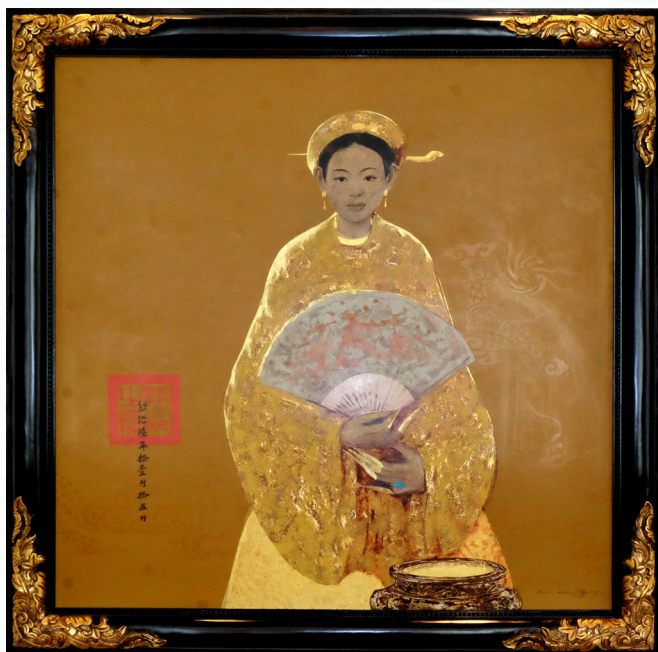
The Park Lounge



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 **V** 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

PARK LOUNGE POKE BOWL 340

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

KAVIARI PARIS 5,500

KRISTAL CAVIAR

Classic condiments
melba toast

WAGYU BEEF SLIDERS 560

Cheddar cheese, lettuce
onion, tomato

PRAWN COCKTAIL 410

Sustainable tiger prawns, avocado,
butter lettuce, cocktail sauce

SEAFOOD TAGLIATELLE 700

Handmade medium ribbon pasta,
seafood ragu, tomato sauce

S THE PARK LOUNGE 510

CLUB SANDWICH

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

S SPICY FRIED 400

CHICKEN SLIDERS

Jalapeño yogurt mayonnaise, lettuce

SUSTAINABLE BARRAMUNDI 600

Warm organic quinoa, grilled vegetables,
fresh herbs

V Vegetarian

P Plant based

S Signature item

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Saigon specialties

SPRING ROLL SELECTION 430

Southern fresh spring roll, beef, shrimp and pork, vegetarian

FRIED SEAFOOD SPRING ROLL 550

Shrimp, scallop, squid, crab, lettuce, herbs, fish sauce

SEAFOOD FRIED RICE 420

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

BUN THIT NUONG 420

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

BANH MI 420

Caramelized chicken, pate, herbs mayonnaise, chilli, pickles

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

BUN BO HUE 520

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

Passion fruit, wild berries, mint

TIRAMISU 300

Venetian mascarpone, Italian savoiardi biscuit, coffee

VALRHONA CHOCOLATE TART 270

Salted caramel, smoked cacao nibs, Grand Marnier ice cream

SORBET - 2 SCOOP 180

Mango, raspberry, passion fruit

SIGNATURE FRENCH TART 230

CHEESE PLATTER

3 pieces 470

5 pieces 670

Raw unfiltered honey homemade jam, fruit and nuts bread

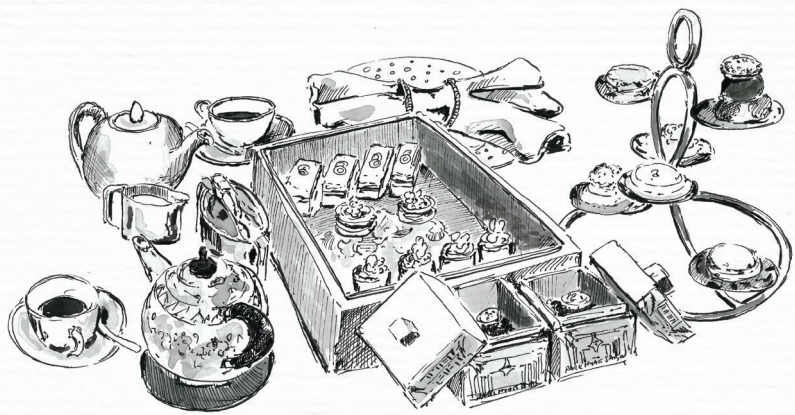
COCONUT LOLLYPOP 330

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?

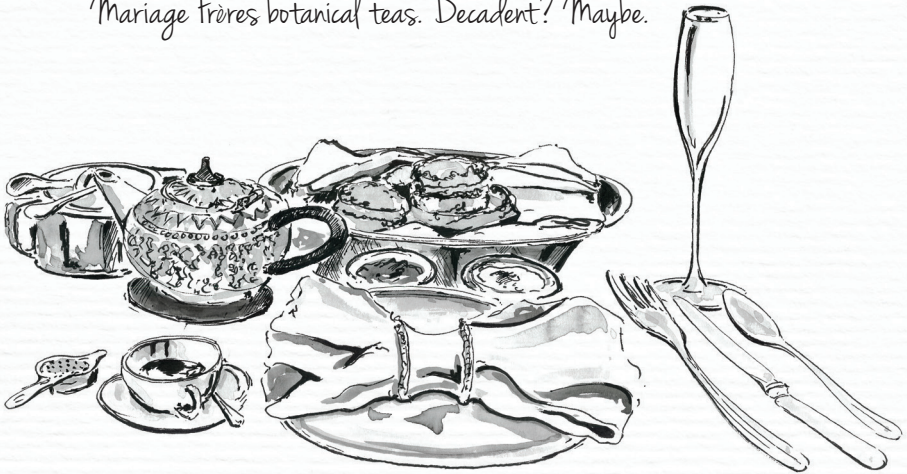


Well, Park Hyatt Saigon has elevated the afternoon tea experience to new heights with its art inspired creations. Such precise artistry, filled with colour and grace, only surpassed in beauty by the traditional Vietnamese lacquerware tea sets. The tea sets, the food, the surrounds – it all adds up to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

UPGRADE TO A GLASS OF DOM PÉRIGNON

for two persons
+1,650
per person

An Encounter Of French Elegance And Chocolate Artistry

Afternoon Tea Buffet

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

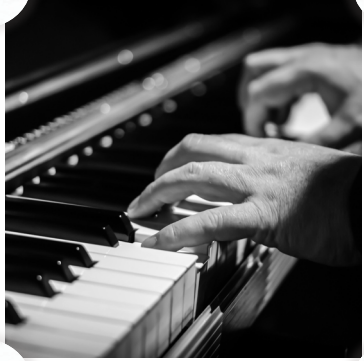
Be invited to a sophisticated afternoon tea buffet inspired by a century-old tradition of fine chocolate artistry. Explore the endless possibilities of all things chocolate through a tantalizing array of sweets and savouries, finely crafted pastries, and a delightful selection of beverages including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

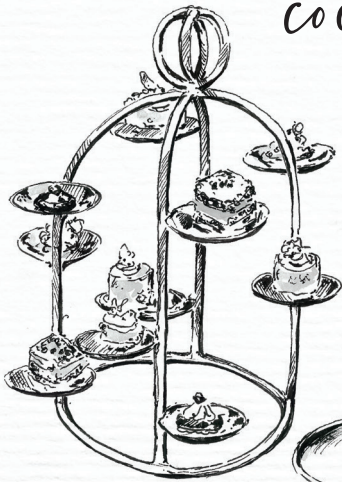
Pierre Pérignon had long being considered the "godfather" of Champagne, having dedicated his life bring the world "the finest bottle of Champagne"
Served exclusively by the glass at the Park Lounge with complimentary fresh imported strawberries and table side piped fresh cream.

1,750
per glass

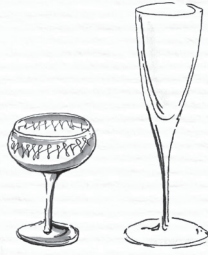


Canapes, cocktails

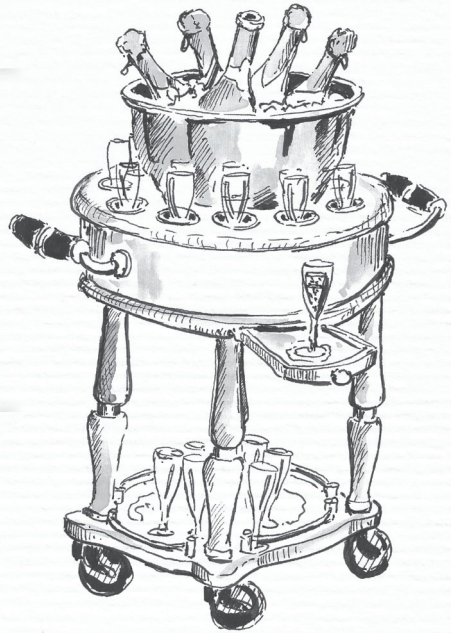
& Incredible Companions, what could be better?



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 tooths.



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 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

Thé vert brillant

Yuzu and blue flowers

PARIS BREAKFAST TEA

220

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

Dammann Frères Botanical Tea

FLOCONS D'ÉPICES	210	JASMIN CHUNG HAO	210
Blend of black teas, fruity flavors with notes of citrus		Green tea of remarkable quality, mixed with fresh jasmine flowers	
EARL GREY YIN ZHEN	210	MISS DAMMANN	210
The flavor of Bergamot, distinguished buds, sprinkling of flower petals		Blend of green tea and ginger, fruity flavors with notes of lime and passion fruit	
ENGLISH BREAKFAST TEA	210	CHAMOMILE	210
Strong & malty notorious black tea full-bodied morning blend		Fruity flavors with notes of pineapple	
		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		Darjeeling tea, fresh lime juice	
LEMONADE	210	PROVENCE ICE TEA	210
Fresh lime juice, lemon syrup soda water		Provence tea, fresh strawberry, maple syrup, kaffir leave	

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	
CAPPUCCINO	200	Hot or cold	
MOCHA	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	

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

WHITE WINE & ROSÉ

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

RED WINE

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

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		

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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		

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

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

Viognier

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
BERNKASTELER BADSTUBE
Riesling Spatlese
Mosel, Germany

DOMAINE WEINBACH 2,480
CUVÉE THÉO
Riesling
Alsace, France

DR LOOSEN BROS 1,600
Mosel
Germany

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

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

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

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 WYNNDHAM 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 2010	
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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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	DEWAR'S 15Y / 18Y	330 / 400

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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		

ADD THE MIXER

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

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

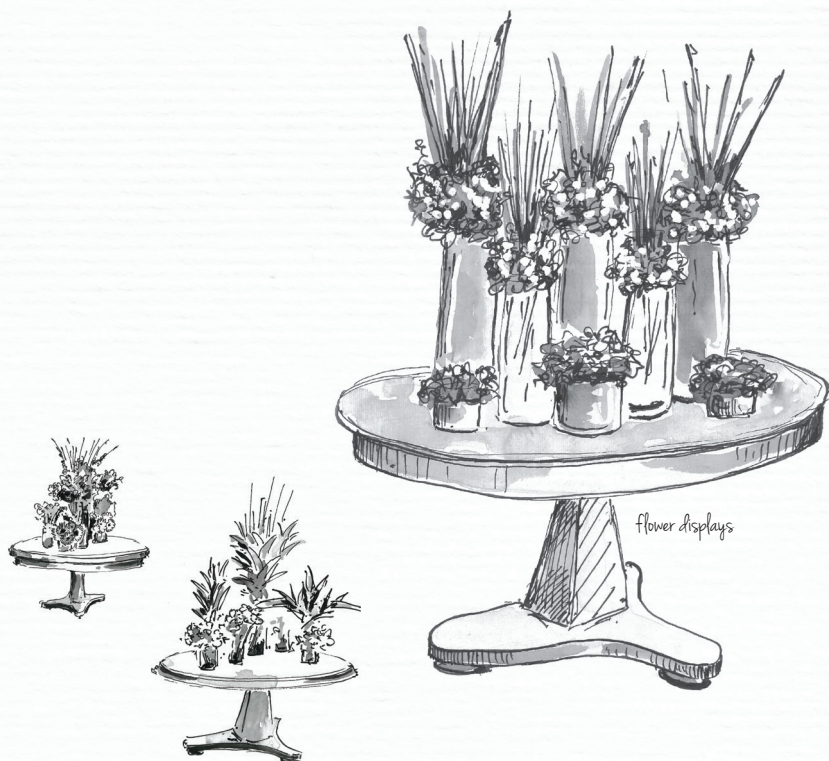
Oh Saigon, you haven't disappointed

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.



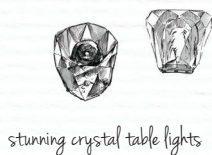
One of my favourites is the Friendship painting by Do Xuan Doan, rich red and gold colours have a vivid lustre and add a sense of enchantment to the room.





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

