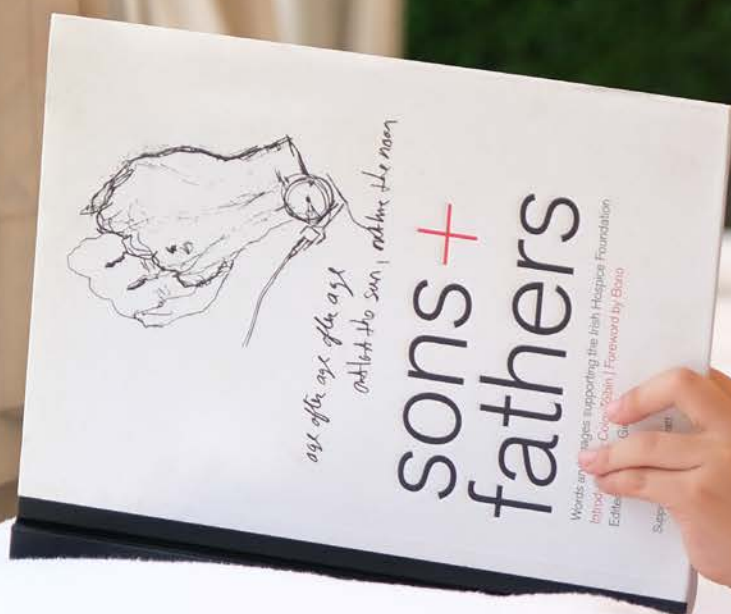


PARK HYATT SAIGON™

# THE SEASONED TRAVELLER

JUNE

A SEASON RESERVED  
FOR DAD



02

20 YEARS  
OF PASSION

MENU ÉPHÉMÈRE  
AT SQUARE ONE



04

SUMMER SERENITY  
ESCAPE



# FATHER’S DAY AT THE PARK

They are the ones who carry the weight without a word — the fathers who mend what is broken, laugh when the room needs lightening, and shoulder love in quiet steadiness. This June, Park Hyatt Saigon offers a series of thoughtfully crafted experiences to celebrate our greatest heroes in the way they deserve.

*All prices are subject to service charge then VAT.*



## OPERA

Set against our signature Italian trattoria, the **Father’s Day Brunch** invites you to indulge in a curated feast of comforting favourites and refined indulgences: from the  **freshest ocean catches**, the wood-fired aromas of **handmade pizzas and pastas** to Chef Luca Cappellato’s **perfectly grilled tomahawk steaks**, and indulgent centerpieces like the famed **Parmesan wheel** and an **extensive line of desserts**. Fathers can also relax over a **well-poured Gin & Tonic** or a **bold Bloody Mary** specially served for the occasion.

Price starts from **VND 2,050,000** / guest.

+84 28 3520 2357 opera.saiph@hyatt.com



## SQUARE ONE

At Square One, love is served warm for fathers and their beloved families. Honour Dad with a **four-course lunch or dinner menu crafted with French finesse by Chef Arnaud Schuttrumpf**. To complement the celebration, our signature digestive trolley will shake things up with top-shelf spirits and a well-deserved toast to the man of the hour.

Price is at **VND 2,200,000** / guest.

+84 28 3520 2359 squareone.saiph@hyatt.com



## PARK LOUNGE

Sparkling chandeliers, soaring windows, and floral art that could rival a painting — Park Lounge knows how to set the scene for a special bonding day with Dad. This Father’s Day, treat him to a **special afternoon tea by Pastry Chef William Miroslaw**, where sweet meets savoury in a splendid visual feast. And if dads prefer something a little stronger, a **curated gentlemen’s drinks** is on standby, making sure he enjoys the experience to the fullest.

Price is at **VND 990,000** / guest.

+84 28 3824 1234 parklounge.saiph@hyatt.com



## SQUARE ONE SIGNATURE LUNCH REVAMPED

At Square One, each dining experience is a chapter in **an ever-evolving conversation between seasons, cultures, and the artistry of the kitchen**. This season, we invite you to savour not only the flavours of our latest lunch menu, but also a special gesture crafted for shared moments: **for every set lunch reserved, an extra set is served with our compliments**.

Presented as a choice of **two or three courses**, the menu unfolds across **four weekly rotations**, each one tracing the distinct yet deeply intertwined paths of French and Vietnamese cuisine, of freshness and depth, tradition and exploration. Curated by **French Chef Arnaud Schuttrumpf**, French delicacies are composed with precision: from the bright, textural Tabbouleh of lentils, bulgur, red and white quinoa, orange, and crispy kale; the skin-glazed roasted Chicken Breast with sautéed seasonal mushrooms and chicken jus, to the whimsical finish of Apple Tatin wrapped in puff pastry with fresh cream and a surprise of celery caviar. Under the hands of **Vietnamese Chef Ninh Le Trung Hau**, familiar flavours return with a refined twist. Expect comforting yet elevated creations like Wagyu Beef Phở Rolls, Sweet and Sour Chicken stir-fried with bell peppers and onions, and the Hà Long Bubble Yogurt with coconut sauce, yogurt ice cream, and tapioca pearls that evoke the bright, joyful flavours of childhood.

Exclusively at Square One from Monday to Friday, 11am – 2pm.

Price is set at **VND 670,000** / two courses | **VND 880,000** / three courses

*All prices are subject to service charge then VAT.*

+84 28 3520 2359 squareone.saiph@hyatt.com



# 20 YEARS OF PASSION | JUNE EDITION



## WORLD'S BEST BARS SERIES | ZEST SEOUL

2 Lam Son proudly welcomes **Demie Kim, Co-Founder of Zest in Seoul** – currently ranked **No.2 in Asia's 50 Best Bars** and **No.9 in the World's 50 Best Bars 2024** for an exclusive masterclass and guest shift. This is a rare opportunity for cocktail enthusiasts to learn from one of the world's leading bartenders and taste firsthand the innovative creations that have placed Zest among the global elite.

- |                                     |  |
|-------------------------------------|--|
| • <b>Masterclass</b>                | • <b>Guest shift</b>                     |
| Date: 6 June, 2025                  | Date: 7 June, 2025                       |
| Time: 2:00 PM – 4:00 PM             | Time: 8:00 PM – late                     |
| Price: <b>VND 1,200,000</b> / guest | Price from <b>VND 390.000</b> / cocktail |



## THE ART OF PASTA MAKING WITH CHEF LUCA CAPPELLATO

Take the front row at The Art of Pasta Making, an intimate culinary masterclass led by **Chef Luca Cappellato**. Guests will explore traditional Italian techniques – from kneading and rolling to shaping delicate handmade pasta. After the hands-on experience, gather around the table for a hearty **Chef-prepared Italian lunch** in the Private Dining Room of Opera – an ode to la dolce vita.

- Date: 14 June, 2025  
Time: 11:00 AM  
Location: Guest House  
Price: **VND 2,100,000** / guest



## MASTER SALON SERIES | THE ART OF WATCHMAKING & COLLECTING WITH CHRISTIE'S

Park Hyatt Saigon, in collaboration with **Christie's**, invites horology aficionados to an exclusive session dedicated to the world of haute watchmaking. Learn from Christie's esteemed watch specialist Nitin Nain as they delve into authentication, valuation, and the investment potential of iconic timepieces. This insider session is followed by an inspired lunch at **Square One by Chef Arnaud Schuttrumpf** – a celebration of craftsmanship in every form.

- Date: 21 June, 2025 | Time: 11:00 AM  
Location: M Floor  
Price: **VND 2,500,000** / guest

All prices are subject to service charge then VAT | +84 28 3824 1234 | Saiph-20years@hyatt.com



## CIAO SUMMER WITH A NEW À LA CARTE MENU BY LUCA CAPPELLATO

Chef Luca Cappellato's cooking at Opera has always walked a fine line between classical Italian technique and emotional storytelling – not of himself, but of the Italy he knows, the Vietnam he embraces, and the ingredients that connect them. **The new à la carte menu at Opera** is his latest expression.

In the antipasti, you will find deliberate contrasts: **Roasted Wagyu carpaccio** is sliced with the thinnest blade and layered with marinated eggplant and young zucchini. A dish built on mouthfeel and acidity. **Culatello di Parma** is matched with buffalo mozzarella and figs, offering a balanced counterpoint of salt, cream, and sweetness.

Pasta is where Luca's technical finesse comes to the fore. **Tortelli** are house-made and tinted with squid ink, filled with fresh Canadian lobster and mascarpone. They are finished in a tomato-lobster bisque that is reduced just enough to balance sweetness with salinity. **Fettuccine**, hand-cut ribbon pasta, is dressed in a red prawn bisque, finished tableside with raw Carabinero tartare and a twist of lemon to lift the umami-rich sauce.

The land and sea courses are composed with a measured hand. A marble-score-7 **Wagyu rib-eye** is grilled and sliced over warm fregola and foraged morels — a dish that tastes like it belongs in a mountain trattoria. The **duck breast**, cooked à la minute, sits on roasted pumpkin purée, brought to life with a sauce made from reduced bones and duck fat.

The pizzas also stand out as the highlight on the menu. The **Prosciutto Cotto e Funghi Porcini** is built on a white base, with smoked provolone, hand-torn ham, porcini mushrooms roasted to release their full aroma, and a final snowfall of Parmesan. The **Focaccia Ortolana** is a summer garden preserved in fire: grilled zucchini, eggplant, and peppers layered with semi-dried tomatoes and peppery rucola. Every element is balanced, seasonal, and honest.





## A CULTIVATED AFTERNOON OF ART AND INDULGENCE

**Art & Tea at The Park** is a bespoke experience crafted for those who seek a deeper sense of place. Discover contemporary Vietnamese art through a **private museum tour guided by an art specialist**, offering both context and conversation around the works on view. Return to Park Hyatt Saigon and step into **the charming ambiance of Park Lounge**, where **afternoon high tea is elevated to an artform**. Surrounded by soft ivory tones and crystal chandeliers, enjoy a curated selection of delicate savouries, handcrafted pastries, and premium teas – served with timeless grace.

Experiences included:

- Private luxury transportation
- Selection of beverages
- A private tour with art specialist
- Royal afternoon tea at Park Lounge

Price is at VND 5,700,000 for two guests, subject to service charge then VAT.

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concierge.saiph@hyatt.com



## L'APERITIF AU PARK LOUNGE

When day transitions to night, Park Lounge transforms into a chic Parisian hideaway with twinkling chandeliers, soulful live music, and the soft perfume of flowers. Every Monday evening, **ease into the week with a bottle of wine** shared among friends, **accompanied by a complimentary selection of refined canapés**. It is our take on the Parisian apéritif hour – unhurried, stylish, and best enjoyed in good company.

Exclusively on every Monday, 6:30pm – 8pm at Park Lounge.

+84 28 3824 1234

parklounge.saiph@hyatt.com



## SUMMER SERENITY ESCAPE

This summer, slip into serenity with a sensorial spa journey at Xuan Spa. Designed for those seeking calm amid the cadence of urban life, this spa ritual invites you to slow down and reset amidst Saigon's pulsing heat.



Begin with a **Cooling Aloe & Cucumber Body Wrap** (45 minutes), a refreshing treatment that restores hydration and soothes sun-kissed skin.



A **60-minute Aromatherapy Massage** follows, easing tension and restoring harmony with your choice of essential oils.



Then, let your natural radiance emerge with a **Glowing Skin Facial** (45 minutes), tailored to replenish and illuminate tired skin. Your day of wellness ends at The Poolside with a light and nourishing lunch, either a crisp salad or delicately wrapped Vietnamese spring rolls paired with a thirst-quenching detox iced tea. Let this curated escape soothe the senses, cool the body, and leave your skin and spirit glowing.

Price is from VND 7,200,000 / guest.

Price is subject to service charge then VAT.

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PARK HYATT SAIGON™



# BEYOND CURATED EXPERIENCES.

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!