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PARK HYATT®

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PARK HYATT SAIGON

## MEETING & EVENT MENUS



# Breakfast Set Menus

Start your day with a delightful breakfast at Park Hyatt Saigon, where our expertly crafted set menus feature a perfect balance of fresh juices, artisan pastries, and signature dishes like Classic Egg Royale or traditional Beef Pho, complemented by tropical fruits.

## BREAKFAST SET MENU 1

UPON ARRIVAL
Fresh juice, coffee & tea
.....
ON THE TABLE
Danish pastry basket
.....
GREEK YOGHURT
banana, strawberry, mango, toasted almond, pumpkin seeds
.....
CLASSIC EGG ROYALE
English muffin, poached eggs, smoked salmon, hollandaise foam, chives with pork sausage, potato, tomato
.....
TROPICAL FRUIT PLATE
.....

## BREAKFAST SET MENU 2

UPON ARRIVAL
Fresh juice, coffee & tea
.....
ON THE TABLE
Danish pastry basket
.....
SAIGON” SMOOTHIE
banana, mango, pineapple, organic grains, berries
.....
BEEF PHO
traditional noodle soup, fresh herbs bean sprouts chili sauce, black bean sauce
.....
TROPICAL FRUIT SALAD
.....

Prices are subject to 5% taxable service charge and value added tax of 8%.Menu pricing may change based on availability and market conditions.

# Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include coffee and tea specialties

BAKERY
BAGUETTE
.....
FRUIT AND NUT BREAD
.....
WHITE SANDWICH
toasted on request
.....
DAILY OVEN FRESH DANISHES
.....
PLAIN CROISSANT
.....
FRUIT & YOGHURT
BIRCHER MUESLI
.....
DA LAT LOW FAT YOGHURT
.....

JUICE & CEREAL
FRESH FRUIT AND VEGETABLE JUICES
.....
YOUNG COCONUT
.....
CORN FLAKES
.....
GRANOLA
.....
COCO POPS
.....
FRESH AND LOW FAT MILK
.....
HOT BUFFET COUNTER
PORK SAUSAGES
.....
ROASTED BACON
.....

FRUIT YOGHURT  
.....  
RAISINS, HONEY, GRANOLA  
.....  
SELECTION OF JAMS, HONEY, MARMALADE AND BUTTER  
.....  
SEASONAL FRESH FRUIT PLATTER  
.....

ROASTED POTATOES  
.....  
SAUTÉED MUSHROOMS  
.....  
BAKED TOMATOES  
.....

LIVE STATION

TWO EGGS ANY STYLE  
Sunny-side up, over easy or scrambled  
.....  
PHO BO  
Beef noodle soup, fresh herbs, beans sprouts, chili sauce, lime  
.....  
COFFEE, TEA OR HERBAL INFUSION  
.....

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Square One Breakfast

Indulge in a lavish breakfast at Square One, featuring a rich variety of freshly baked pastries, international cold cuts, vibrant salads, and live stations offering Vietnamese and Western classics.

SQUARE ONE BREAKFAST 1

BREADS  
White toast, whole-wheat  
.....  
JUICE/GLASS BOTTLE  
Watermelon Pineapple, Carrot, Ginger Orange Young coconut  
.....  
ICE SHOWCASE  
Smoked salmon Salmon Gravalax Salami Milano Coppa Ham  
Mortadella Cheddar Emmental cheese  
.....  
YOGHURT/VERRINES  
Low fat yoghurt Homemade yoghurt Strawberry yoghurt Berries,  
granola yoghurt Coconut, mango chia Bircher muesli Yakult  
.....  
FRUIT PLATES  
Freshly sliced seasonal fruits  
.....  
SALADS  
mixed Da Lat leaves, tomatoes, onions, carrots, cucumbers, bell

pepper

.....

HOT BUFFET FRENCH KITCHEN

Honey ham Quiche Lorraine Pork sausage Lyonnaise Potato  
Crispy bacon Sautéed mushrooms Breakfast bean Tomato Hard  
boiled eggs Scrambled eggs

.....

HOT BUFFET VIET KITCHEN

Vegetable & egg fried rice Beef stew (Bo Kho) Xiao long bao

.....

LIVE STATIONS

Omelette plain or with your choice of condiments Healthy egg  
white omelette, vegetables, olive oil Two eggs any style Eggs  
Benedict Eggs Royale

.....

Chicken or Beef Pho

Rice noodles, fresh herbs, bean sprouts, chili sauce, black bean  
sauce

.....

Bun Bo Hue

traditional, beef and pork noodle soup, lemongrass

.....

Banh mi Heo Quay

crispy pork belly, homemade pickles, coriander, chilli

.....

Banh mi ga

caramelized chicken, pate, mayonnaise, homemade pickles,  
coriander, chilli

.....

PASTRIES/BAKERIES
Plain Croissant
Chocolate croissant
Blueberry lemon yoghurt muffin
Strawberry jam Berliner
Egg Tart
Kiwi Danish
Cornetto vanilla custard
Fig flaky tart
Banana bread
Pumpkin bread
Baguette
Cranberry walnut sour dough
Nut& Fruit bread

Walnut raisin bread

Multigrain bread

Bagel sesame

Milk Raisin Bun

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## Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options.

### MONDAY MORNING BREAK

Avocado salad, cucumber, coriander

Green asparagus, parma ham, spinach crouton

Spinach, avocado, Greek yogurt smoothie

Matcha roll cake

Matcha roll cake

Pitaschio cookies

Seasonal fresh fruits (3)

Freshly squeezed spinach pineapple cucumber and celery juice

Coffee, organic loose-leaf tea

### TUESDAY MORNING BREAK

Coconut heart salad, carrot, fried tofu, coconut juice vegetarian fish sauce

Steamed rice cake, coconut, mince shrimp- pork, coconut juice fish sauce

Coconut yogurt, banana, berries, cashew nut

Coconut cupcake

Coconut & palm sugar panna cotta

Coconut - ginger cookies

Seasonal fresh fruits (3)

Coconut juice

Coffee, organic loose-leaf tea

### WEDNESDAY MORNING BREAK

Ripe mango salad, avocado, tomato, calamansi dressing

Chicken tacos, chili, coriander, mango salsa

Mango smoothie, yogurt, mint leave

Sticky ripe mango, pandan coconut sauce

### THURSDAY MORNING BREAK

Bircher muesli, yoghurt, oatmeal, fruits, raisin, almonds

Mixed berries salad, walnut, calamansi dressing

Pineapple banana smoothie , almond

Blue berry muffin

Mango mousse cake  
.....  
cashewnut cookies  
.....  
Seasonal fresh fruits (3)  
.....  
Mango, calamansi smoothy  
.....  
Coffee, organic loose-leaf tea  
.....

FRIDAY MORNING BREAK

Mini croissant, tuna, Comté, capsicums  
.....  
Potato & leek quiche Lorraine  
.....  
Baked spinach, ricotta, white egg  
.....  
French toast, berries, banana  
.....  
Pistachio crème brulee  
.....  
Classic madeleines  
.....  
Seasonal fresh fruits (3)  
.....  
Freshly squeezed orange and carrot juice  
.....  
Coffee, organic loose-leaf tea  
.....

SUNDAY MORNING BREAK

Mushroom & tomato focacia  
.....  
Mini Ciabatta cook ham, mozzarella  
.....  
Tomato bruchetta, basil, olive  
.....  
Passion fruit panacotta  
.....  
Apple tart  
.....  
Biscotti  
.....  
Seasonal fresh fruits (3)  
.....

Yogurt panna cotta  
.....  
Cranberry almond cookies  
.....  
Seasonal fresh fruits (3)  
.....  
Freshly squeezed orange and cucumber juice  
.....  
Coffee, organic loose-leaf tea  
.....

SATURDAY MORNING BREAK

Vegetarian fresh spring roll, mushroom, tofu, cassava, fresh herb, black bean sauce  
.....  
Saigon mini banh mi, roasted pork belly, pate, cucumber, soy sauce  
.....  
Minced shrimp on sugar cane skewer with chili plum sauce  
.....  
Vietnamese banana cake  
.....  
Green bean Cake  
.....  
Coconut cookies  
.....  
Seasonal fresh fruits (3)  
.....  
Fresh sugar cane and calamansi juice  
.....  
Coffee, organic loose-leaf tea  
.....

Lemon juice, sugar, ice water

Coffee, organic loose-leaf tea

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## Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.

### CRAFTED COFFEE BREAK - MONDAY

Mini crispy chicken burger, baby romaine

Mini ciabatta, mozzarella, tomato, basil

Sushi roll, avocado, cucumber, carrot, pickle ginger

Tahitian vanilla éclair

Vietnamese coffee financier

Walnut cookies

Seasonal fresh fruits (3)

Freshly squeezed orange and carrot juice

Coffee, organic loose-leaf tea

### SPRING ROLLS & PUMPKIN - TUESDAY

Fresh spring roll, mushroom, fried tofu, lettuce, soy bean sauce

Pumpkin sandwich, smoked chicken, lettuce, tartare sauce

Deep fried pork spring roll, chili plum sauce

Pumpkin banana bread, pecans

Pumpkin cheese cake brownies

Pumpkin mix seed cookies

Seasonal fresh fruits (3)

Apple, pumpkin ginger juice

Coffee, organic loose-leaf tea

### APPLE COFFEE BREAK - WEDNESDAY

Avocado, apple, tomato, walnut, lime dressing on tart

Brioche roll, tiger prawn, apple, cocktail sauce

Braised pork shoulder tacos, apple chutney

Apple Turnovers

Apple crumble tart

Caramel apple cookies

Seasonal fresh fruits (3)

### HEALTHY AFTERNOON - THURSDAY

Multigrain rolls, egg , lettuce

Fresh spring roll, tofu, mushroom, and fresh herb

Vegetable crudités, hummus dip

Greek yogurt, fruit tart

Carrot cupcake

Oat and cashew nut cookies

Seasonal fresh fruit salad

Drinking water infused green apple & lemon  
.....  
Coffee, organic loose-leaf tea  
.....

FRENCH AFTERNOON - FRIDAY

Mini baguette, pastrami, pickle gerkin  
.....  
Croque monsieur  
.....  
Mushroom, aparagus tart  
.....  
Crepes roll, orange marmalade  
.....  
Mini apple tart  
.....  
Macaron  
.....  
Seasonal fresh fruits (3)  
.....  
Freshly squeezed orange and carrot juice  
.....  
Coffee, organic loose-leaf tea  
.....

ITALIAN AFTERNOON - SUNDAY

Bacon spinach cheese tart  
.....  
Honey melon, bocconcini cheese skewers, basil  
.....  
Arancini – Rice croquette, beef ragu, tomato sauce  
.....  
Cheese cake with balsamic glazed cherries  
.....  
Amaretto Tiramisut  
.....  
Almond cookies  
.....  
Seasonal fresh fruits (3)  
.....  
Honey melon juice, ginger, mint  
.....  
Coffee, organic loose-leaf tea  
.....

Ginger lemongrass iced tea  
.....  
Coffee, organic loose-leaf tea  
.....

SAIGON AFTERNOON - SATURDAY

Crispy rice cake, pork floss, chili, spring onion  
.....  
Steamed shrimp dimsum, chili soy sauce  
.....  
Fried tofu skewer, tomato mayonnaise sauce  
.....  
Traditional Vietnamese donut, green bean filling, sesame  
.....  
Coffee cream caramel  
.....  
Cashewnut cookies  
.....  
Seasonal fresh fruits (3)  
.....  
Calamansi iced tea  
.....  
Coffee, organic loose-leaf tea  
.....

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Live Station Coffee Break



Elevate your event with our dynamic Live Station Coffee Break. Expertly crafted menus, artisanal pastries, and interactive baristas await!

LIVE STATION COFFEE BREAK ITEMS

- Assorted Vietnamese fresh spring roll, pork, shrimp, beef, tofu with condiments
- Ricepaper salad, dried beef, dried shrimp, quail egg, sweet basil, peanut
- Salmon gravalax, dill sous cream, crispy crouton
- Tacos , avocado, chicken, pork , beef with condiments
- Saigon mini banh mi, roasted pork belly, pate, cucumber, soy sauce
- Banh beo, dried shrimp, green bean paste, pickle, coconut fish sauce
- Mini wagyu beef buger, cheese, BBQ sauce
- Homemade avioli, spinach & ricotta, lobster, foie gras
- Bean curd, ginger syrup

DRINK MENU

- Ca phe phin- Traditional Vietnamese phin coffee
- Nuoc mat- Healthy hot water, sugar cane , Vietnamese fresh herb, rock sugar

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Business Lunch of the Day

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

WEEKLY BUSINESS SET LUNCH I

- MOZZARELLA DI BUFALA
- Organic heirloom tomatoes salad, buffalo mozzarella cheese
- SPAGHETTI AI CARCIOFI
- Chitarra style spaghetti, prawn, fried artichoke

ARTISANAL PASTRIES

- Steamed rice cake, shrimp, pork, turnip, mushroom, light coconut fish sauce
- Smoked ice cream, soft roll bread
- Pan fried sweet corn, crab meat, tiger prawn, spring onion, Tuong An butter, rice cracker
- Mixed berry crepes, vanilla ice cream

WEEKLY BUSINESS SET LUNCH II

- INSALATA DI QUINOA
- Quinoa salad, prawn, red beans, avocado, pomegranate lemon dressing
- CARPACCIO DI MANZO
- Wagyu beef carpaccio, arugula, Parmesan cheeseextra virgin olive

SALMONE MARINATO
Cured salmon, fennel, radish, orange
VELLUTATA DI ZUCCA
Pumpkin creamy soup, cheese fondue, burro nocciola
GUANCIA DI MANZO
Braised beef cheek, red wine sauce, mashed potato
RAVIOLI RICOTTA E SPIANCI
Handmade ravioli, ricotta and spinach filling, tomato sauce
DESSERT
Lemon Semi Freddo, Lemon Confit

WEEKLY BUSINESS SET LUNCH III

INSALATA DI CAVOLO NERO
Kale salad, crispy guanciale, bottom mushroomGrana Padano cheese, orange
ROASTED BEEF
Black Angus top sirloin, rucola, feta cheese, lemon dressing
RADICCHIO ALLA BRACE
Red chicory, pancetta, Parmesan cheese, balsamic glaze
TAGLIATELLE SPECK E FUNGHI
Handmade ribbon pasta, speck ham, mix sautéed mushroom
MELANZANE ALLA PARMIGGIANA
Oven baked eggplant, tomato sauce, Parmesan cheese, basil
ORATA IN GUAZZETTO
Pan-seared red sea bream, taggiasca olives, tomato, cappers
DESSERT
Strawberry Lemon Meringatta

CAESAR SALAD

Romaine salad, crouton, crispy bacon, Parmesan cheese caesar dressing
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oil
UOVO IN CAMICIA
Mushroom sabayon, sous vide egg, Parmesan cheesechives, truffle oil
RISOTTO AI FUNGHI
Mushroom ragout risotto, porcini butter, Robiola cheese
SALMONE ALLA GRIGLIA
Mediterranean crushed potatoes, gremolata, lemon
TAGLIATELLE ALLA BOLOGNESE
Handmade medium ribbon pasta, bolognese sauce
DESSERT
Coffee Semi Freddo, Light Mascarpone Cream

WEEKLY BUSINESS SET LUNCH IV

VITELLO TONNATO
Slow cooked veal tenderloin, tuna sauce, fried cappers
VELLUTATA DI FUNGHI
Mushroom soup, sautéed mushroom, cheese foams, hazelnut powder
CANNELLONI DELLA NONNA
Traditional filling cannelloni pasta, tomato sauce, basil
RISOTTO ALLA NORMA
Burnt eggplant, cherry tomato sauce, Pecorino cheese
MORONE ARTICO
Artic toothfish, puttanesca sauce, taggiasca olives compoté
DESSERT
Vanilla Semi Freddo, Raspberry Sauce

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## Plated Lunch

Perfect for a luncheon affair, our meticulously curated plated lunches showcase the Chef’s seasonal delights, comprising a refreshing salad, exquisite entrée, and delectable dessert.

### STARTER

#### TIGER PRAWN

Lettuce, sweet mayonnaise sauce

#### LETTUCE “ROYALE”

Tartare of smoked eel, dashi

#### BEETROOT SALAD **V**

Candied oranges, old balsamic vinegar

### MAIN

#### CRISPY BARRAMUNDI

Bell peppers, Thien Ly flower, sweet & sour sauce

#### MONK FISH

Bouillabaisse, baby leeks, rouille

#### POTATO GNOCCHI **V**

Seasonal mushrooms, smoked foam

### DESSERT

#### ICE CREAM AND SORBET

#### LEMONGRASS ROASTED PINEAPPLE

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## Canapes Menu

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

### COLD SELECTIONS

Vietnamese prawn and vegetable rice paper roll

Tuna tartar, Nashi pear, sesame chips

Tuna tataki, edamame beans & green apple, ponzu vinaigrette

Beetroot macaroon, smoked eel and horseradish mascarpone

Salmon tartare, cucumber, chives

Smoked salmon, chives crème fraîche, blini

### HOT SELECTIONS

Panko crusted blue swimming crab cake with avocado lime aioli

Tempura sustainable Tiger prawn, pomegranate & Sriracha mayonnaise

Slow cooked salmon delicacies with pickle onion and sesame

Crispy fried seafood spring rolls, spicy dip

Crispy prawn falafel, yoghurt cucumber dip

Char-grilled chicken skewer in teriyaki sauce

Stratciatella, fennel & crispy olives

Crispy filo pocket, mango, crab and fennel salad

Corn cake, ricotta & burnt corn

Beef tartar, quail egg & truffle mayonnaise

Sesame puffs, chicken liver and Medeira mousse

Crispy soft shell crab roll

Herb crepe and smoked salmon roulade

Foie Gras and Cognac lollipop

Foie Gras terrine, quince & candied walnuts

Tuna Nicoise salad, lemon dressing

Vietnamese vegetable rice paper roll, truffle hummus

SWEET MENU

Lemon meringue lollipop

Badiane flavored chocolate tartlet

Vietnamese coffee éclair

Crepes suzette, orange segment

Blackberry lavender cheesecake

Pandan cake

Double fudge brownies

“Medovick” Russian honey cake

Chocolate profiterole

Cassava cake

Lemongrass panna cotta, Hoa Loc mango, peanut brittle

Milk rice pudding, passion fruit sauce

Chocolate pot de crème

Peri peri chicken, cucumber & heirloom tomatoes

Porcini arranchini rucola pesto

Truffle Croque Monsieur

Herb crusted brie cheese with cranberry chutney

Slow cooked Wagyu Brisket mini pie, homemade BBQ sauce

Slow cooked octopus, smoked potato espuma, Togarashi pepper

Crumbed chicken breast & tartar sauce

Crispy vegetable spring rolls with sweet and sour sauce

Roasted fillet of lamb in macadamia nut with thyme jus

- Fruit salad, mint
- Lyonnaise bugne, vanilla sauce
- Macaron
- Pistachio raspberry financier
- Ginger chocolate truffle
- Vietnamese banana cake

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## Cocktail Menu

Indulge in our sophisticated selection of cocktail delights, meticulously crafted to tantalize the taste buds. From savory to sweet, our array of handpicked options promises to elevate your pre-dinner gathering with a perfect blend of flavors and textures.

### ON COCKTAIL TABLES

- Spiced cashew nuts
- Green olives marinated with whole garlic, herbs
- Poppy seed grissini

### CANAPES PASS AROUND

- Nha Trang oyster shot, cucumber gazpacho, tabasco
- Parma ham and artichoke bruschetta
- Park Hyatt Saigon wagyu slider, beetroot relish, Camembert
- Lotus stem salad, tiger prawn, cracker

### STATION

- House made salmon gravlax, potato blini, condiments

### WARM UNDER HEATING LAMPS

- Maryland crab cake, sauce remoulade
- Prawn and okra skewer, coconut peanut sauce
- Veal and root vegetable ragout tart, onion marmalade
- Seafood paella rice ball, chorizo, almond aioli
- Country style vegetable strudel, pesto cream cheese

### CARVING

- Slow roasted herbed lamb leg, Provencal vegetables ratatouille

### CHEESE STATION

- Cheese board with house baked breads and crackers

### DESSERT PASS AROUND

- After eight, chocolate mousse in shooter
- Strawberry cheese cake
- Mango tartlets
- Caramel éclair
- Rum raisin cake

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## Cocktail Deluxe Menu

Indulge in luxury with our Cocktail Deluxe Menu. Featuring gourmet creations handcrafted by culinary artisans, this opulent selection promises to delight even the most discerning palate, elevating your event to new heights of elegance and sophistication.

### ON COCKTAIL TABLES

- Spicy cashew nuts
- Tuscan marinated blend of olives, feta, chilli, olive oil
- Fontina cheese cougeres

### CANAPES PASS AROUND

- Baked Nha Trang oyster, herbs crusted
- Herb crepe and smoked salmon roulade
- Marinated foie gras and port wine lollypop
- Green papaya and dried beef salad, roasted peanut, silver spoon
- Park Hyatt Saigon wagyu slider, beetroot relish, Camembert
- Spicy tuna maki roll, pickled ginger, soya sauce, wasabi

### ON TABLE

- Rare Japanese octopus, sesame, soba noodle, sake vinaigrette
- Banana flower and shrimp salad
- Tender cooked chicken terrine, Marsala poached fig, sour dough
- Fresh spring roll, mustard leaf
- Mini lobster brioche roll

### SOUP

- Crab bisque, cognac cream

### CARVINGS

### CHARCUTERIE & CHEESE STATION

Slow roasted rib eye beef, warm truffle jus  
.....  
Atlantic salmon, turmeric, lemongrass, asparagus fried rice, red  
curry sauce  
.....

Selection of cured meats cut a la minute  
.....  
Cheese board with house baked breads and crackers  
.....

SWEETS ON TABLE

Chocolate raspberry roulade  
.....  
Cream caramel, fresh fruit  
.....  
Assorted macaroon  
.....  
Opera slice  
.....  
Tiramisu  
.....  
Coconut jelly, citrus salad  
.....  
Fried custard dumpling  
.....

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

APPETIZER

Iberico pork char siu, pickles salad, hoisin sauce  
.....  
Baked Hokkaido scallop XO sauce, lettuce  
.....  
Wagyu beef salad, organic mixed salad, cherry tomato, black  
vinaiger dressing  
.....

SOUP

Wonton soup, pork, shrimp, shitake mushroom, bok choy  
.....  
Double boiled chicken, ginseng, carrot, goji berries, dried jujube,  
ginkgo  
.....  
Abalone soup, sea cucumber, black mushroom  
.....

MAIN COURSE

Braised Korean abalone, broccoli, abalone sauce  
.....  
Deep-fried soft shell crab, chili tamarind sauce, lettuce  
.....

FISH

Deep- fried barramundi fillet,onion, capsicums, spicy seafood  
sauce  
.....  
Steamed grouper, ginger, spring onion, coriander, Hong Kong

King river prawn, salted egg yolk butter sauce, lettuce

MEAT

Wok- fried New Zealand beef fillet, honey bean, carrot, black mushrooms, oyster sauce

Wok- fried lamb fillet, onion, capsicum, cashew nut, dry chili

Braised whole duck, seven spice in soy sauce, bok choy

RICE AND NOODLES

Braised E-Fu noodles, beef fillet, asparagus, carrot, black mushroom

Steamed sticky rice, pork char siu, black mushroom, dried shrimp in lotus leaf

Seafoods fried rice, carrot, sweet corn, spring onion

style

Steamed red snapper , honey ham, cherry tomato, shitake mushroom, black vinegar soy sauce

VEGETABLE

Stuffed mushroom, mince pork, broccoli, abalone sauce

Steamed kailan, black mushrooms, dried bean curd, oyster sauce

Steamed young bean curd, mince beef, spring onion, soy sauce

DESSERT

Ginkgo sweet soup, snow mushroom, dried jujube

Steam egg custard cake, passion fruit sauce, salted peanut brittle

Tropical fresh fruit platter

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

ON ICE

Green papaya and grilled wagyu beef, sweet basil

Green mango salad, tiger prawn, abalone, laksa leave, chili fish sauce

Parma ham, honey melon

Roast pumpkin, ricotta, walnut, arucola

Pan seared rare Tuna, green bean, baby potato, back olive, cherry tomato, mustard dressing

SOUP

Double boiled pigeon, ginseng, white pear, lotus seed



Organic garden salad with verjuice vinaigrette

.....

CARVING STATION

Roasted AUS striploin, truffle sauce

.....

BBQ STATION

Grilled tiger prawn, chili rock salt

.....

Grilled US scallop, garlic butter

.....

Grilled lamb fillet, garlic, rosemary

.....

Grilled vegetables, mushroom, corn

.....

MAIN COURSE

Herb crusted chicken breast, béarnaise sauce

.....

Deep- fried seabass fillet, onion, capsicums, sweet & sour sauce

.....

Grilled pork loin, asparagus, mushroom cream sauce

.....

SIDES

Salt baked potato, bacon, sour cream, cheddar, chives

.....

Roasted duck fried rice, asparagus, shitake mushroom, spring onion

.....

DESSERT

Fresh berry jubilee

.....

Butterscotch Pavlova roulade

.....

Macadamia chocolate brownie, orange Chantilly

.....

Lotus seed soup, dried longan, Aloe vera

.....

Warm apple crumble, vanilla sauce

.....

Ice cream selection

.....

Assorted macaroon

.....

Tropical fruit on ice

.....

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Signature Drink List

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SAIGON CRUSH
Absolut Mandarin vodka, passion fruit juice, lime juice, sugar syrup. Top up sod

CHAMPAGNE & SPARKLING

Moet Hennessy, Imperial Brut
Prosecco Bisol "Bel Star"
Chandon "Methode Traditionelle" Brut

ROSE WINE

Domaine de la Cadenière "La Huppe"
Côteaux d’Aix en Provence

COCKTAILS

Aperol Spritz
Aperol, Prosecco, top up soda. Garnish with orange slice
Lychee ice tea
Jasmine Chung Hao tea, lychee syrup (alcohol free)

WHITE WINES

Chardonnay, Sanama, Rapel Valley, Chile
Chardonnay, Woolshed, Victoria, Australia
Pinot Griggio, Placido, Italia
Chardonnay, Jacob’s Creek Wine Maker ‘Selection Barossa Valley, Australia
Les Vignobles Foncalieu "Saint Marc" Sauvignon Blanc Pays D'Oc
Terrazas de los Andes Reserve Chardonnay

RED WINE

Cabernet Sauvignon, Sanama, Rapel Valley, Chile
Merlot, Jacob’s Creek Wine Maker’ Selection, Barossa Valley, Australia
Shiraz Cabernet, Jacob’s Creek Wine Maker’ Selection, Barossa Valley, Australia
Shiraz, Bin 555, Australia
Terrazas de los Andes, Cabernet Sauvignon
Adria Vini - Da Vero, Biologico Nero d’Avola, Sicilia

- Peach Bellini  
The blend peach puree, raspberry, lime. Top up Prosecco
- Chivas & Coke
- Gin & Tonic
- Coca Cola, Sprite, Fanta, Soda Water
- San Pellegrino 750ml

OTHER BEVERAGES

- Heineken/ Sapporo
- Fruit punch
- Acqua Panna 750ml
- Alba Sparkling 450ml
- Saigon beer/ Tiger beer

Prices are subject to 5% taxable service charge and value added tax of 8%.Menu pricing and selections may change based on availability and market conditions.

Park Drink Package

Experience the essence of our exclusive offerings with the Park Drink Package. Enjoy a 2-hour free-flow selection of seasonally inspired, handcrafted beverages that promise to elevate any occasion. Delight your guests with a curated selection of drinks that embody the spirit and sophistication of our establishment.

SPARKLING WINE

- Belstar Prosecco, Italy, Veneto, Glera

COCKTAILS

- Aperol Spritz  
Aperol, Prosecco, top up soda. Garnish with orange slice
- Peach Bellini  
The blend peach puree, raspberry, lime. Top up Prosecco
- Saigon Crush  
Absolut Mandarin vodka, passion fruit juice, lime juice, sugar syrup. Top up soda
- Chivas & Coke
- Gin & Tonic

Lychee ice tea  
Jasmine Chung Hao tea, lychee syrup (alcohol free)

## WHITE WINE

Placido, Pinot Grigio

Jacob's Creek, Reserve Chardonnay

Robert Mondavi Woodbridge, Chardonnay

Les Vignobles Foncalieu "Saint Marc" Sauvignon Blanc Pays D'Oc

Sanama Chardonnay

## ROSE WINE

Domaine de la Cadenière "La Huppe", Côteaux d'Aix en Provence

## RED WINE

Sanama Cabernet Sauvignon

Jacob's Creek "Winemaker's selection", Merlot

Jacob's Creek "Winemaker's selection", Shiraz Cabernet

George Wyndham "Bin 555" Shiraz

Adria Vini - Da Vero Biologico Nero d'Avola, Sicilia

## OTHER BEVERAGES

Dasani still water

Soda water, Coca Cola, Sprite, Fanta

Saigon Beer or Heineken

Freshly brewed Nespresso coffee and Dammann tea

Vietnamese Ca Phe Sua Da

Prices are subject to 5% taxable service charge and value added tax of 8%. Menu pricing and selections may change based on availability and market conditions.



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian