



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast 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 menu items.

INTERNATIONAL BREAKFAST

OMELETTE WITH YOUR CHOICE BELOW

Mushroom, onion, bell pepper, tomato cheese, ham, smoked salmon, bacon

CLASSIC EGG BENEDICT

English muffin, poached eggs, honey ham hollandaise foam

CLASSIC EGG ROYALE

English muffin, poached eggs smoked salmon hollandaise foam, chives

POACHED EGG ON RYE MUFFIN

Rye English muffin, mashed avocado, arugula Grana Padano

TWO EGGS ANY STYLE

FRENCH TOAST

Vanilla and cinnamon bread, crème fraiche mixed fresh berries, maple syrup

RICOTTA PANCAKE

Caramelized finger banana, candied orange syrup, fresh mint

HEALTHY START

EGG WHITE OMELETTE

Sautéed champignon mushroom & spinach ricotta flakes, fresh herbs

GREEN POKE-EGG BREAKFAST BOWL

VIETNAMESE BREAKFAST

BEEF PHO

Traditional noodle soup, fresh herbs bean sprouts, chili sauce, black bean sauce

CHICKEN PHO

Traditional noodle soup, fresh herbs bean sprouts, chili sauce, black bean sauce

BUN BO HUE

Hue traditional beef and pork noodle soup, lemongrass

MI QUANG

Central Vietnam turmeric noodles braised pork, quail eggs, peanuts

BANH MI HEO QUAY

Crispy pork belly, homemade pickles, coriander

BANH MI GA

Caramelized chicken, pate, mayonnaise home made pickles, coriander, chili

Brown rice, poached egg, broccoli, kale, cucumber avocado, wakame, nori, smoked salmon, sesame

VEGAN VIETNAMESE PHO

Vegetable bullion, seasonal vegetable, noodles

COCONUT BOWL

Vegan coconut yogurt, banana, strawberries mango, coconut, almond, pumpkin seeds goji berries, bee pollen

STEEL-CUT OATMEAL

Double cream, cinnamon, demerara sugar

LOW-GLUTEN BAKERY BASKET

Vegetarian banana carrot muffin apple carrot muffin multi seeds loaf sandwich loaf

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

FRUIT YOGHURT

RAISINS, HONEY, GRANOLA

SELECTION OF JAMS, HONEY, MARMALADE AND BUTTER

SEASONAL FRESH FRUIT PLATTER

JUICE & CEREAL

FRESH FRUIT AND VEGETABLE JUICES

YOUNG COCONUT

CORN FLAKES

GRANOLA

COCO POPS

FRESH AND LOW FAT MILK

HOT BUFFET COUNTER

PORK SAUSAGES

SAUTÉED MUSHROOMS

ROASTED POTATOES

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

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 Enhancements

Additional specialty items are available to elevate existing breakfast choices. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

SMOOTHIES

MANGO - PASSIONFRUIT

GREEN SMOOTHIE

Spinach, orange juice, green apple, banana

STRAWBERRY - CASHEW

Strawberry, cashew, low fat yoghurt, milk, honey

SOUR CITRUS - PINEAPPLE

Pomelo, pineapple, lime juice

DRINKS

FRESHLY SQUEEZED JUICE

ESPRESSO, ESPRESSO MACCHIATO

DOUBLE ESPRESSO, MAROCCHINO

CAPPUCCINO, LATTE

CA PHE PHIN

Served hot or cold

CA PHE SUA DA

Vietnamese ice coffee with condensed milk

GRAND PLACE 72% DARK CHOCOLATE

Served hot or cold

DAMMANN FRÈRES - FINE FRENCH TEA

English breakfast, earl grey yunnan vert, chamomile

VIETNAMESE TEA SPECIALTIES

Lotus, lemongrass, ginger

BREAKFAST ENHANCEMENTS

BIRCHER MUESLI

FRESHLY SLICED FRUIT

GREEK, LOW FAT, HOMEMADE YOGHURT

CEREAL

Corn flakes, all bran, weet-bix, muesli coco pops, granola

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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

Pistachio cookies

Seasonal fresh fruits (3)

Freshly squeezed spinach pineapple cucumber and celery 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

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

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)

Lemon juice, sugar, ice water

Coffee, organic loose-leaf tea

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

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

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)

Drinking water infused green apple & lemon

Coffee, organic loose-leaf tea

FRENCH AFTERNOON - FRIDAY

Mini baguette, pastrami, pickle gerkin

Croque monsieur

Mushroom, aparagus tart

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

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

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

Crepes roll, orange marmalade

Mini apple tart

Macaron

Seasonal fresh fruits (3)

Freshly squeezed orange and carrot juice

Coffee, organic loose-leaf tea

Traditional Vietnamese donut, green bean filling, sesame

Coffee cream caramel

Cashewnut cookies

Seasonal fresh fruits (3)

Calamansi iced tea

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

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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

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

sauce

Banh beo, dried shrimp, green bean paste, pickle, coconut fish sauce

Mini wagyu beef buger, cheese, BBQ sauce

Homemade ravioli, 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

SALMONE MARINATO

Cured salmon, fennel, radish, orange

VELLUTATA DI ZUCCA

Pumpkin creamy soup, cheese fondue, burro nocciola

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 cheese extra virgin olive oil

UOVO IN CAMICIA

Mushroom sabayon, sous vide egg, Parmesan cheese chives, truffle oil

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

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 III

INSALATA DI CAVOLO NERO

Kale salad, crispy guanciale, bottom mushroom

Grana 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

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

CAESAR SALAD

Romaine salad, crouton, crispy bacon, Parmesan cheese caesar dressing

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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

DESSERT

ICE CREAM AND SORBET

LEMONGRASS ROASTED PINEAPPLE

MAIN

CRISPY BARRAMUNDI

Bell peppers, Thien Ly flower, sweet & sour sauce

MONK FISH

Bouillabaisse, baby leeks, rouille

POTATO GNOCCHI **V**

Seasonal mushrooms, smoked foam

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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 fraiche, 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

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

Char-grilled chicken skewer in teriyaki sauce

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

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

Fruit salad, mint

Lyonnise bugne, vanilla sauce

Macaron

Pistachio raspberry financier

Ginger chocolate truffle

Vietnamese banana cake

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.

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

Slow roasted rib eye beef, warm truffle jus

Atlantic salmon, turmeric, lemongrass, asparagus fried rice, red curry sauce

CHARCUTERIE & CHEESE STATION

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

MAIN COURSE

Braised Korean abalone, broccoli, abalone sauce

Deep-fried soft shell crab, chili tamarind sauce, lettuce

King river prawn, salted egg yolk butter sauce, lettuce

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

FISH

Deep- fried barramundi fillet, onion, capsicums, spicy seafood sauce

Steamed grouper, ginger, spring onion, coriander, Hong Kong style

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

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

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

Organic garden salad with verjuice vinaigrette

SOUP

Double boiled pigeon, ginseng, white pear, lotus seed

CARVING STATION

BBQ STATION

Roasted AUS striploin, truffle sauce

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)

- Peach Bellini

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

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

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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

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

ROSE WINE

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

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.