

THE
PASTRY
BOUTIQUE



THE PASTRY BOUTIQUE

Located at the entrance of Opera restaurant, The Pastry Boutique catches guests' eyes with its sumptuous cakes, sweets and pastries displayed like rare jewels in a glass case. Seasonal sweets and a fine selection of pastry will be beautifully packaged for guests to take home as exclusive souvenirs.

Boutique Opening Hours

from 9:00 am to 10:00 pm daily

Order and Pickup Hours

from 7:00 am to 10:30 pm daily

All orders must be placed 24 hours in advance, please contact
+84 28 3520 2318 or email pastryboutique.saiph@hyatt.com

S MACARON

apple salted caramel, berry hibiscus, bourbon vanilla, earl grey chocolate, lemon, matcha red bean, passion chocolate, pistachio cherry

6-piece box 280

12-piece box 540

COOKIE

double chocolate chip, walnut chocolate chip, cantucci, almond tuile, coconut tuile

Small box 130

Large box 250

DRY PASTRY

Bourbon vanilla madeleine 25

Orange blossom madeleine 25

Pine nut financier 40

S Canelé 45

S *Signature item*

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT



Earl grey chocolate macaron

72% dark chocolate pistachio



S CHOCOLATE BAR

180

*caramel chocolate pecan, matcha cocoa nib, milk chocolate hazelnut,
72% dark chocolate pistachio, white chocolate cranberry*

S CHOCOLATE BONBON

*earl grey, hazelnut praline, raspberry, matcha, salted caramel, rum dark chocolate,
smoky bourbon milk chocolate, Vietnamese coffee*

9-piece box

350

25-piece box

960

MENDIANT & ROCHE

Mendiant

230

Milk chocolate rolled almond

230

Dark chocolate orange roche

230

White chocolate raisin roche

230

S Signature item

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are subject to 5% service charge and then 10% VAT*

CAKE

mixed berry charlotte

S *progrès*

mekong fruit cake

tiramisu

hazelnut vanilla tart

paris brest

triple chocolate mousse

raspberry chocolate

pistachio citrus cake

S *st. honoré (flavours: bourbon vanilla, raspberry rose)*

Portion

150

Whole cake

680

YOGHURT RELIGIEUSE

150

POUND CAKE

250

coconut, orange, banana walnut

S *Signature item*

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Progrès



Canelé



All our pastries are freshly made daily with carefully selected ingredients from our culinary team



Mixed berry charlotte



Pistachio citrus cake

Bourbon vanilla madeleine



St. Honoré



Baguette



Matcha cocoa nib



Pound cake

VIENNOISERIE *

per portion

Danish	40
<i>mango, mixed fruit, soursop, strawberry, raisin custard roll</i>	
S Berliner *	60
<i>cream cheese, vanilla custard, strawberry jam</i>	
Doughnut *	60
<i>marble cocoa nib, cinnamon sugar, coconut</i>	
Muffin *	60
<i>banana walnut, carrot cinnamon, mocha, chocolate, white chocolate</i>	
Apple turnover	35
French brioche	35
Pain au chocolat	65
S Plain croissant	45
Almond croissant	65
Coconut tart	50
Portuguese egg tart	40

* minimum order 8 pieces

S Signature item

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BREAD

per portion

S Baguette	45
Ciabatta	45
All natural 72-hour sourdough	110
Fruits and nuts loaf	320
Rye loaf	95
Wholemeal loaf	95
Multiseed loaf	95
Pumpkin seed loaf	95
Semolina loaf	95
Kraft loaf	85
Milk bun *	15
Raisin bun *	25
S White sandwich loaf	130
Wholemeal sandwich loaf	145
Bagel	45

* minimum order 8 pieces

S Signature item

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MEET KIM NARAE OUR TALENTED PASTRY CHEF

Developing a passion for pastry at an early age, Narae spent her childhood studying food and nutrition, and then received the Awarded Valedictorian from Ansan University in South Korea in 2011. She has also won several professional pastry competitions, including “Best Dessert” at Pastries in Paradise in Guam in 2011, silver prize at the Junior Pastry World Cup in Italy in 2011, Sugar Showpiece Silver medal at WACS Luxembourg Culinary World Cup in 2014, gold medal at WACS Global Pastry Chef Challenge Asia in 2015, and winner of Global Pastry Chef Challenge Final 2016. Narae also had a chance to share her professional pastry knowledge and skills for young talents as a coach at World Skills Competition in Korea and United Kingdom from May to August 2011.

“It’s a wonderful challenge,” Chef Narae says about her position as Pastry Chef at Park Hyatt Saigon. “I’m being given the opportunity to express my passion and creativity for pastry at one of the best hotels in Ho Chi Minh City. Together with The Pastry Boutique, we hope to bring a new expression of luxury and exquisiteness to our culinary world at Park Hyatt Saigon.”



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PARK HYATT SAIGON