

Park Hyatt Saigon to Host a Four-Day Culinary Event: The Park Hyatt Masters of Food and Wine Saigon September 3rd to 6th

Saigon, Vietnam – August 4, 2008-The history behind the **Park Hyatt Masters of Food and Wine** began 23 years ago when Highlands Inn Park Hyatt Carmel, California, hosted the event for the very first time. Having experienced tremendous success over the past two decades, Park Hyatt plans to expand the concept to other culinary capitals worldwide in an effort to create more opportunities for celebrated chefs and winemakers to collaborate and to attract food and wine connoisseurs to other notable destinations. After *Park Hyatt Palacio Duhau Buenos Aires* and *Park Hyatt Mendoza* in Argentina, **Park Hyatt Saigon** will be hosting the first Asian edition of the **Park Hyatt Masters of Food and Wine**

Park Hyatt Saigon will showcase distinguished guest chefs from Australia, Europe, and Asia, providing guests with a unique and most memorable event of the year. **Park Hyatt Saigon** will open its kitchens and restaurants to host the world's best culinary talents, pairing international techniques and local food products to create a series of fresh and exciting cuisine, which will be complimented with a selection of prestigious wines.

Classically trained European chefs, innovative Australian talents and Asia's best culinary masters are among those on the roster. Guest chefs include Kiyomi Mikuni from Japan, Greg Doyle and Grant King from Australia, Ron Blaauw from the Netherlands and Gottfried Schuetzenberger from Singapore.

Activities include a special wine workshop with international winemakers, gourmet cooking sessions and intimate dinners prepared exclusively for this event featuring the chefs' own creations. Winemakers include Allan Scott from Allan Scott (Marlborough, New Zealand), Mark Newton from DiStephano (Washington, USA), Edward Tomlinson from Lenton Brae (Margaret River, Australia) and Linley Schulz from Distell (South Africa).

A six-course gala dinner will be the brilliant finale to this year's Park Hyatt Masters of Food and Wine Saigon to be held on September 6th in the hotel's ballroom. Each chef will prepare and present his own unique creation reflecting his culinary character using fresh local and international food products.

For further information, please call +84 8 520 2357 or visit mfwsaigon.com or email us at saigon.park@hyatt.com

Calendar of Events

September 3^d

Cooking Class with Chef Greg Doyle & Chef Grant King 5-Course Degustation Menu by Chef Ron Blaauw

September 4th

Cooking Class with Chef Kiyomi Mikuni 5-Course Degustation Menu by Chef Greg Doyle & Chef Grant King

September 5th

The Food & Wine Affair Cooking Class with Chef Ron Blaauw 5-Course Degustation Menu by Chef Kiyomi Mikuni

September 6th

Cooking Class with Chef Gottfried Schuetzenberger Ballroom Gala Dinner Grand Finale with 6-Course Set Menu & Wine exclusively designed by each Chef

Prices

Cooking Class US \$120

Set Menu US \$120

Gala Dinner US \$220

Prices are inclusive of 5% service charge and 10% government tax.

About the Chefs

KIYOMI MIKUNI

Hotel de Mikuni, Tokyo, Japan

Japan's leading French Chef, Kiyomi Mikuni, has created his own "cuisine spontanée" using seasonal ingredients to ensure quality is always at its peak. Blending French and Japanese flavours with innovative flair, he has created a blissful gastronomic

union between these two cultures.

GREG DOYLE Pier Restaurant, Sydney, Australia

Chef Greg is an incredible force in the kitchen and his seafood-focused restaurant, Pier, has been at the top of Sydney's dining list for the past 15 years. His inspiration is drawn from the French, citing their strong culinary traditions and clean flavours as the basis of his cooking.

CHEF RON BLAAUW Palazzo, Amsterdam, Netherlands

With two Michelin stars, Chef Ron is a household name in Dutch culinary circles. His dishes are based on French cuisine, with Moorish influences, and are always light, creative and refreshing.

GOTTFRIED SCHUETZENBERGER Executive Pastry Chef ASPAC, Grand Hyatt Singapore

Originally from Austria, Chef Gottfried has worked as Executive Pastry Chef ASPAC at Grand Hyatt Singapore since 1985, although his work has allowed him to travel to 23 different countries. Among several outstanding achievements, he recently took his third Pastry Chef of the Year title at the World Gourmet Summit Awards of Excellence 2008.

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