

“Our menu philosophy is based on the idea of sharing, of coming together to enjoy exquisite cuisine.”

Chef Luca Cappellato

Antipasti

Appetizer

S V BURRATA E POMODORINI	460
heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
V BRUSCHETTE	280
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
PROSCIUTTO DI SAN DANIELE	590
hand sliced 24 months San Daniele ham, buffalo mozzarella marinated heirloom beetroot, tigelle bread	
S ANTIPASTO ALL'ITALIANA	420 / 820
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
CALAMARI FRITTI	400
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
TARTAR DI TONNO	500
big eye tuna tartar, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
VITELLO TONNATO	500
slow cooked milk-fed veal, tonnato sauce, capers, arugula	
CARPACCIO DI MANZO	450
Wagyu beef carpaccio, arugula, Grana Padano	
V CARCIOFI ALLA MENTA	500
purple artichokes, mint sauce	

S Signature item

V Vegetarian

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Insalata

Salad

V RUCOLA	290
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
INSALATA RICCA	400
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
LATTUGA ROMANA	500
homemade cured salmon, sucrine lettuce, pickles organic vegetables soft boiled quail egg	
V INSALATA PRIMAVERA	300
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
V INSALATA VERDE	280
mixed green leaves salad, organic seeds, lemon dressing	

Le Zuppe

Soup

CASSERUOLA FRUTTI DI MARE	470
Mediterranean seafood soup, char-grilled focaccia	
V MINISTRONE	280
seasonal vegetable soup	

S *Signature item*

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Primi Della Casa

Pasta & Risotto

SPAGHETTI CARBONARA	500
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
S DOPPIO RAVIOLO	480
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
TAGLIATELLE AL RAGU DI WAGYU	630
handmade medium ribbon pasta, Wagyu beef ragu	
S LINGUINE VONGOLE E BOTTARGA	450
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
TAGLIOLINI AL RAGU DI MARE	690
handmade small ribbon pasta, seafood ragu, tomatoes sauce	
S LINGUINE ALL'ASTICE	2,600
Canadian lobster, artisanal linguine fresh and semi dried tomatoes, dill	
V PAPPARDELLE AI FUNGHI	700
handmade large ribbon pasta, wild mushrooms, Piedmont hazelnuts	
LASAGNA ALLA BOLOGNESE	420
traditional beef ragu lasagna	
RISOTTO ALLA PESCATORA	2,900
Carnaroli risotto, Canadian lobster, Japanese scallops blue prawns, octopus, clams, lemon	

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Secondi Di Terra E Mare

Sea & Land Main Course

MORONE ARTICO	950
Arctic toothfish, Puttanesca sauce, couscous	
BARRAMUNDI	550
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
POLLO DELLE LANDE	700
corn-fed chicken breast, mashed potatoes, braised banana shallots	
OSSOBUCO ALLA MILANESE	1,010
braised veal shank, carrot, celery, saffron risotto, gremolata bone marrow	

From the grill

COSTOLETTE DI AGNELLO	1,500
Australian lamb chops (300 grams)	
BLACK ANGUS TAGLIATA	1,010
M3+ Black Angus ribeye (250 grams)	
WAGYU TAGLIATA	1,470
sliced M5 Wagyu beef striploin (200 grams)	
FILETTO DI WAGYU	2,160
M9 Wagyu beef tenderloin (180 grams)	

Served with choice of: red wine sauce, Phu Quoc black pepper sauce
mushrooms sauce and one side dish

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	2,580
whole baked Mediterranean wild seabass, guazzetto sauce Taggiasca olives, capers, saffron potatoes	
GRIGLIATA DI MARE	3,600
chargrilled Canadian lobster, king prawns, calamari, Japanese scallops salmon, tuna, mussels, Mediterranean herbs, citrus seasoning	
S FIORENTINA	3,770
Florence T-bone steak	

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Contorni

Side dishes

V MASHED POTATO	140
V FRENCH FRIES	140
V GREEN ASPARAGUS, GRILLED	140
V ORGANIC VEGETABLES, SAUTÉED, OLIVE OIL	140
V ORGANIC VEGETABLES, STEAMED	140
V SPINACH, SAUTÉED, GARLIC	140
V CHAMPIGNON MUSHROOMS, SAUTÉED	140

Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	550
QUATTRO FORMAGGI mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	340
SAN DANIELE tomato sauce, mozzarella, 24 months San Daniele ham, arugula, Grana Padano	520
CAPRICCIOSA tomato sauce, mozzarella, cooked ham, fresh button mushroom, black olives, artichoke, oregano	440
DIAVOLA tomato sauce, mozzarella, spicy salami, oregano	340
V MARGHERITA tomato sauce, mozzarella, fresh basil	280
S V BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	470
V PIZZA FUNGHI E RICOTTA mozzarella cheese, wild mushroom, arugula leaves, ricotta cheese, rosemary	430

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Formaggi

Cheese

SELEZIONE DI FORMAGGI AL CARRELLO

our selection of fine Italian cheeses is being personally selected from our Chef Rodolfo and served with warm fruit and nuts bread organic honey homemade fruit jam

1 piece	150
3 pieces	420
5 pieces	600

Dolci

Dessert

S OPERA TIRAMISU	280
traditional Venetian mascarpone and coffee dessert	
AFFOGATO AL CIOCCOLATO	240
vanilla, stracciatella and chocolate ice cream, whipping cream choco-hazelnuts, chocolate sauce	
PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCCO	300
pistachio panna cotta, strawberries, elderflower	
SEMIFREDDO AL LIMONCELLO	280
Limoncello parfait, lemon sponge cake, whipped lemon cream	
I NOSTRI GELATI E SORBETTI FATTI IN CASA	85 / 170
house made gelato and sorbet (1 scoop / 2 scoops)	
<ul style="list-style-type: none">• CHOCOLATE• VANILLA• STRACCIATELLA• MANGO SORBET• RASPBERRY SORBET• PASSION FRUIT SORBET	

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Park Hyatt Saigon is certified by HACCP and ISO 22000-2005

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