

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

Chef Luca Cappellato



Antipasti

Appetizer

S V BARRATA E POMODORINI	430
heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
V BRUSCHETTE	260
toasted multigrain bread, Straciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
PROSCIUTTO DI SAN DANIELE	610
hand sliced 24 months San Daniele ham, buffalo mozzarella marinated heirloom beetroot, tigelle bread	
S ANTIPASTO ALL'ITALIANA	430 / 840
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
CALAMARI FRITTI	410
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
TARTAR DI TONNO	520
big eye tuna tartar, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
POLPO ARROSTICCIATO	590
Australian octopus grilled over oak charcoal, romesco sauce marinated bell pepper, arugula	
CARPACCIO DI MANZO	460
Wagyu beef carpaccio, arugula, Grana Padano	

S Signature item

V Vegetarian

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Insalata

Salad

V RUCOLA	260
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
INSALATA RICCA	410
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
V INSALATA PRIMAVERA	260
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
V INSALATA VERDE	260
mixed green leaves salad, organic seeds, lemon dressing	
INSALATA DI CAVOLO NERO	360
black kale salad, crispy pork bacon, Grana Padano button mushroom, apple vinegar	
ADD POACHED PESTO CHICKEN (90 grams)	100
ADD BLUE FIN TUNA CARPACCIO (90 grams)	120
ADD SMOKED SALMON (90 grams)	150

Le Zuppe

Soup

CASSERUOLA FRUTTI DI MARE	480
Mediterranean seafood soup, olive and oregano garlic baguette	
V MINISTRONE	290
seasonal vegetable soup	

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Primi Della Casa

Pasta & Risotto

SPAGHETTI CARBONARA	490
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
S DOPPIO RAVIOLO	490
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
TAGLIATELLE AL RAGU DI WAGYU	650
handmade medium ribbon pasta, Wagyu beef ragu	
S LINGUINE VONGOLE E BOTTARGA	460
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
S BOTTONI AL GRANCHIO BLUE	700
blue crab and mascarpone cheese stuffed ravioli crab butter, chives, lemon	
LASAGNA ALLA BOLOGNESE	430
traditional beef ragu lasagna	
V RISOTTO AI FUNGHI	720
mushroom ragout, Piedmont hazelnuts	
V CAVATELLI ALLA NORMA	390
handmade potato cavatelli pasta, fried eggplant, tomato sauce Grana Padano, Stracciatella	
<i>Recommended to share</i>	
S LINGUINE ALL'ASTICE	2,470
Canadian lobster, artisanal linguine, dill fresh and semi dried tomatoes	
RISOTTO ALLA PESCATORA	2,680
Carnaroli risotto, Canadian lobster, Japanese scallops blue prawns, octopus, clams, lemon	

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Secondi Di Terra E Mare

Sea & Land Main Course

S MORONE AL CARTOCCIO	950
<i>20-minute preparation</i>	
Artic toothfish cooked in baking paper, potatoes, green peas clams' juice, lemon butter	
BARRAMUNDI	570
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
POLLO DELLE LANDE	620
corn-fed chicken breast, mashed potatoes, braised banana shallots	
S FILETTO DI MANZO	980
Argentinian Black Angus "AZUL ANB" tenderloin braised leek and cabbage, pickles mustard, puff quinoa	

From the grill

COSTOLETTE DI AGNELLO	1,550
Australian lamb chops (300 grams)	
BLACK ANGUS TAGLIATA	1,040
M3+ Black Angus ribeye (250 grams)	
WAGYU TAGLIATA	1,510
sliced M5 Wagyu beef striploin (200 grams)	
Served with choice of: red wine sauce, Phu Quoc black pepper sauce and one side dish	
SCAMPI ALLA GRIGLIA	930
Scottish langoustine, garlic confit, oregano, parsley lemon and orange zest (240 grams/ 2 pieces)	

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	2,660
whole baked Mediterranean wild seabass, guazzetto sauce Taggiasca olives, capers, saffron potatoes	
COSTATA DI MANZO	3,910
<i>45-minute preparation</i>	
Tuscany style Black Angus bone in rib-eye	

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Contorni

Side dishes

V MASHED POTATO	140
V FRENCH FRIES	140
V GREEN ASPARAGUS, GRILLED	140
V ZUCCHINI AND CAULIFLOWER IN TEMPURA BUTTER	140
BABY HEIRLOOM CARROTS, GLAZED	140
V BABY EGGPLANT, BALSAMIC VINEGAR, HAZELNUTS	140
V CHAMPIGNON MUSHROOMS, SAUTÉED	140

Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	490
QUATTRO FORMAGGI mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	390
SAN DANIELE tomato sauce, mozzarella, 24 months San Daniele ham, arugula Grana Padano	490
CAPRICCIOSA tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke, oregano	410
DIAVOLA tomato sauce, mozzarella, spicy salami, oregano	330
V MARGHERITA tomato sauce, mozzarella, fresh basil	260
S V BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	430
S MORTADELLA E RICOTTA mozzarella cheese, mortadella, pistachio, lemon ricotta cheese	390

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Formaggi

Cheese

SELEZIONE DI FORMAGGI AL CARRELLO

our selection of fine Italian cheeses

with warm fruit and nuts bread, organic honey, homemade fruit jam

1 piece	150
3 pieces	430
5 pieces	620

Dolci

Dessert

S OPERA TIRAMISU	290
traditional Venetian mascarpone and coffee dessert	
AFFOGATO AL CAFFÉ	190
traditional vanilla ice cream, espresso	
TORTA AL GIANDUJA E GELATO ALLA VANILLA	250
Gianduja cream, crisp, sponge	
PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCCO	310
pistachio panna cotta, strawberries, elderflower	
SEMIFREDDO AL LIMONCELLO	290
Limoncello parfait, lemon sponge cake, whipped lemon cream	
I NOSTRI GELATI E SORBETTI FATTI IN CASA	90 / 160
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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