

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

Chef Ivan Vasilev

Antipasti

Appetizer

INSALATA MARE - TERRA	380
warm seafood salad, green beans, saffron potato, tomato olives, lemon dressing	
CALAMARI FRITTI	360
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
ANTIPASTO ALL'ITALIANA	470/900
cold cuts and cheese board served with warm rosemary focaccina green olives, cherry mozzarella, pickled eggplant	
S PROSCIUTTO DI SAN DANIELE	500
hand sliced 24-month prosciutto di San Daniele, figs golden kiwi, buffalo mozzarella, tigelle bread	
MOSAICO DI TONNO	370
seared yellowfin tuna, organic cherry tomato, crispy celery Taggiasca olives, roasted pine nuts	
CARPACCIO DI MANZO	550
beef tenderloin carpaccio, organic pickled mushrooms light pecorino cream, baby shiso cress	
P BRUSCHETTE	250
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
S BURRATA E POMODORINI	420
organic heirloom tomato salad, burrata, crispy vegetables basil pesto	
INSALATA RICCA	350
mixed leaves, prawns, cherry tomato, ham, corn, artichoke carrot, honey dressing, Parmigiano - Reggiano	
RUCOLA	250
arugula, sundried tomato, Parmigiano - Reggiano balsamic dressing	
P INSALATA CRUDAIOLA	230
baby romaine lettuce, raw marinated vegetable salad organic seeds, lemon dressing	
P INSALATA VERDE	190
mixed green leaves salad, organic seeds, balsamic, lemon dressing	

P Plant based

S Signature item

Please inform our colleagues about specific food allergies and intolerances

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Le Zuppe

Soup

- | | | |
|----------|--|-----|
| S | CASSERUOLA DI FRUTTI MARE IN CROSTA DI PANE | 380 |
| | baked seafood soup, bread crust | |
| P | MINISTRONE ALLA GENOVESE | 270 |
| | seasonal vegetable soup, basil pesto | |

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Primi Della Casa

Pasta & Risotto

CAVATELLI AL RAGU BIANCO D'ANATRA	340
homemade Cavatelli pasta, white duck ragu	
S DOPPIO RAVIOLO	440
roasted veal and burrata stuffed ravioli, gravy 24 month Parmigiano - Reggiano	
S LINGUINE ALL'ASTICE	1,750
live lobster "Garofalo" linguine fresh and semi dried Da Lat tomato, dill	
CAPPELLACCI ALLA PARMIGIANA	360
handmade eggplant parmigiana stuffed pasta, organic cherry tomato parmesan cream, basil	
LASAGNA ALLA BOLOGNESE	380
traditional beef ragu lasagna	
SPAGHETTI CHITARRA ALLA LUCIANA	550
homemade square spaghetti, sautéed seafood octopus tomato sauce	
S LINGUINE VONGOLE E BOTTARGA	380
squid ink linguine pasta, Nam Dinh clams, Da Lat cherry tomato, cured fish roe	
RISOTTO AI FUNGHI PORCINI	590
Porcini mushroom "Carnaroli" risotto, sweet garlic cream Parmigiano - Reggiano flakes	
MACCHERONCINI INTEGRALI, RAGU DI VERDURE	280
whole wheat maccheroncini pasta, tomato and vegetable ragu fresh basil	

Sharing for two or more

PENTOLA DEL PESCATORE	1,850
Vesuvio "Gentile" selection, King prawns, Hokkaido scallops baby squid, mussels, clams, organic heirloom tomato fresh Italian basil, Taggiasca olive oil	

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Secondi Di Terra E Mare

Sea & Land Main Course

BACCALÁ ALLA PUTTANESCA CON COUSCOUS	710
salted cod fish, puttanesca sauce, couscous	
POLPO ALLA GRIGLIA	1,420
grilled sustainable octopus tentacles, chickpea purée crudaiola, water cress	
BARRAMUNDI	480
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs	
AGNELLO	1,010
New Zealand lamb tenderloin, eggplant caviar pearl potatoes, rosemary sauce	
TAGLIATA DI WAGYU	1,220
sliced Wagyu beef striploin (200 grams), arugula Parmigiano - Reggiano flakes	
FILETTO DI MANZO	1,370
"Black Onix" beef tenderloin, deep roots mushrooms and herbs soft potatoes, Phú Quốc black pepper sauce	
RIB EYE ALLA GRIGLIA	1,260
New Zealand Silver Fern Farms grass-fed beef ribeye (300 grams) arugula, organic cherry tomato	

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	1,260
whole baked sustainable Barramundi, clams, baby potatoes Taggiasca olives, cherry tomatoes <i>45-minutes preparation</i>	
GRIGLIATA DI MARE	2,890
chargrilled lobster, prawns, calamari, scallop, mussels sea bass, tuna, Mediterranean herbs oil	
S FIORENTINA	3,420
Florence charcoal grilled T-bone steak, brushed with rosemary sprigs served with grilled vegetables, mushroom & Phú Quốc black pepper sauce potato wedges	

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Contorni

Side dishes

TRUFFLE MASHED POTATOES	150
ROSEMARY ROASTED BABY POTATOES	130
FRENCH FRIES	130
SAUTÉED VEGETABLES IN OLIVE OIL	130
STEAMED VEGETABLES	130
SAUTÉED SPINACH WITH GARLIC	130
SAUTÉED CHAMPIGNON MUSHROOMS	130
MIXED VEGETABLE SALAD	130
MIXED GREEN SALAD	90

Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE	500
tomato sauce, mozzarella, sautéed seafood, basil	
CINQUE FORMAGGI	450
mozzarella, gorgonzola, taleggio, provolone, Parmigiano- Reggiano	
MARGHERITA CLASSICA O CON BUFALA	250/440
tomato sauce, mozzarella, basil	
S BURRATA	420
tomato sauce, mozzarella, fresh burrata, basil pesto	
SAN DANIELE	450
tomato sauce, mozzarella, 24-month aged San Daniele ham rucola, Parmigiano - Reggiano	
PURGATORIO	330
tomato sauce, mozzarella, spicy salami, 'Nduja caramelized onion, dried oregano	
CAPRICCIOSA	390
tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke	
FOCACCIA TIROLESE	330
mozzarella, smoked scamorza, spinach, speck	
VALDOSTANA	360
tomato sauce, mozzarella, raclette cheese, cooked ham rosemary	
TARANTELLA	420
tomato sauce, brown beech mushrooms, Coppa ham buffalo mozzarella, fresh basil	
P SUPER LEGGERA	280
tomatoes, grilled vegetables, arugola, sun dried tomatoes, olives	

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Dolci

Dessert

SELEZIONE DI FORMAGGI AL CARRELLO

a selection of the finest imported Italian cheese, raw unfiltered honey
homemade jam, fruit and nuts, served at your table

1 piece	150
3 pieces	410
5 pieces	580

S TIRAMISU	240
traditional Venetian mascarpone, Italian savoiardi biscuit, coffee	

MARITONZO ALL'AMARENA	230
Italian soft sweet bread, sour cherry ice cream, cherry sauce	

"CARPACCIO" DI ANANAS	230
basil marinated pineapple carpaccio, coconut in two textures butter and coconut crumble, Italian basil	

AFFOGATO AL CIOCCOLATO	230
vanilla, hazelnut and chocolate ice cream, whipping cream, choco-walnuts hot chocolate sauce	

P MACEDONIA DI FRUTTA FRESCA	230
fresh marinated tropical fruit salad, lemon-basil sorbet	

I NOSTRI GELATI E SORBETTI FATTI IN CASA	130
house made gelato and sorbet (2 scoops)	
• PISTACCHIO	
• CIOCCOLATO - milk and bitter chocolate	
• CREMA - vanilla	
• NOCCIOLA- hazelnut praline	
• LAMPONE - raspberry sorbet	
• LIMONE E BASILICO - lemon and basil sorbet	
• PESCA - white peach sorbet	
• CAMPARI - blood orange campari sorbet	

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

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