

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

Chef Ivan Vasilev

Antipasti

Appetizer

POLPO ALLA MEDITERRANEA	420
sustainable octopus, potatoes, fresh and sundried Da Lat tomatoes broad beans, Taggiasca olives, lemon zest	
CALAMARI FRITTI	360
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
BRUSCHETTE	250
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
S ANTIPASTO ALL'ITALIANA	380/750
cold cuts and cheese board served with warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli pepper	
CRUDO DI SALMONE	530
sustainable salmon crudo, pink pepper, fennel, mint orange dressing	
CARPACCIO DI MANZO	550
beef tenderloin carpaccio, organic pickled mushrooms light pecorino cream, baby shiso cress	
S BURRATA E POMODORINI	420
organic heirloom tomato salad, burrata, crispy vegetables basil pesto	
PROSCIUTTO DI SAN DANIELE	530
hand sliced 24-month prosciutto di San Daniele, figs kiwi, buffalo mozzarella, tigelle bread	
INSALATA RICCA	360
mixed leaves, prawns, cherry tomatoes, ham, corn, artichoke carrot, honey dressing, Grana Padano	
RUCOLA	260
arugula, sundried tomatoes, Grana Padano, organic seeds balsamic dressing	
INSALATA PRIMAVERA	250
mixed lettuce, beetroot, cucumbers, tomatoes, red onion fennel, orange wedges, raspberry dressing	
P INSALATA VERDE	200
mixed green leaves salad, organic seeds, balsamic, lemon dressing	

P Plant based

S Signature item

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Le Zuppe

Soup

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

P *Plant based*

S *Signature item*

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Primi Della Casa

Pasta & Risotto

PAGLIA E FIENO	470
"straw & hay" tagliatelle, Iberian secreto porcini mushroom white ragu	
S DOPPIO RAVIOLO	440
roast veal and burrata stuffed ravioli, gravy, Grana Padano	
S LINGUINE ALL'ASTICE	1,850
live Canadian lobster "Garofalo" linguine fresh and semi dried Da Lat tomatoes, dill	
LASAGNA ALLA BOLOGNESE	380
traditional beef ragu lasagna	
SPAGHETTI CHITARRA ALLA LUCIANA	560
homemade square spaghetti, sautéed seafood octopus tomato sauce	
S LINGUINE VONGOLE E BOTTARGA	410
squid ink linguine pasta, Nam Dinh clams, Da Lat cherry tomatoes cured fish roe	
RISOTTO AI FUNGHI PORCINI	590
Porcini mushroom "Carnaroli" risotto, sweet garlic cream Parmigiano - Reggiano flakes	
TORTELLI CAPRESE	360
burrata, cherry tomatoes coulis, basil pesto, Taggiasca olives Grana Padano	
FETTUCCINE INTEGRALI	290
whole wheat fettuccine pasta, tomatoes and vegetables ragu fresh basil	

Sharing for two or more

PENTOLA DEL PESCATORE	2,000
Vesuvio "Gentile" selection, Carabiniere prawns, Hokkaido scallop, yellowfin tuna, black grouper, octopus, baby squid, organic heirloom tomato, fresh Italian basil	

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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	
GAMBERONI ALLA BUSARA	460
sustainable tiger prawns cook in spicy tomato sauce chargrilled garlic bread, baby zucchini, lemon zest	
BARRAMUNDI	500
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
ABBACCHIO ALLA ROMANA	730
fried lamb chops, garlic and lemon green beans, crushed potatoes	
FILETTO DI MANZO	1,370
seared "corn fed Argentinian Angus" beef tenderloin, deep root mushrooms, potato puree, Phú Quốc black pepper sauce	
OSSOBUCO ALLA MILANESE	1,200
traditional slow cooked beef ossobuco, saffron risotto roasted marrow, gremolata	
MS5 WAGYU TAGLIATA	1,340
sliced Wagyu beef striploin (200 grams) arugula, organic cherry tomatoes, Grana Padano	
MS6/7 WAGYU RIBEYE	1,750
grilled Wagyu beef ribeye (300 grams) arugula, organic cherry tomatoes, Grana Padano <i>VND 550,000 for per extra 100 grams</i>	

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	1,250
whole baked sustainable Barramundi, Nam Dinh clams, baby potatoes, Taggiasca olives, cherry tomatoes <i>45-minutes preparation</i>	
GRIGLIATA DI MARE	2,890
chargrilled Canadian lobster, king prawns, calamari, Japanese scallops, salmon, tuna, mussels, Mediterranean herbs and citrus seasoning	
S FIORENTINA	3,450
Florence charcoal grilled T-bone steak, served with grill vegetables, potato wedges, mushroom & Phú Quốc black pepper sauce	

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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, freshly sautéed seafood, oregano	
FORMAGGIOSA	510
mozzarella, Gorgonzola, Taleggio, Provolone, Grana Padano, Ricotta, organic honey	
MARGHERITA	250
tomato sauce, mozzarella, fresh basil	
CILIEGINA	460
tomato sauce, heirloom tomatoes, cherry mozzarella, arugula, anchovies, dried oregano	
S BARRATA	430
tomato sauce, mozzarella, fresh burrata, basil pesto	
SAN DANIELE	470
tomato sauce, mozzarella, 24M San Daniele ham, arugula, Grana Padano	
CAPRICCIOSA	400
tomato sauce, mozzarella, cooked ham, fresh button mushroom, black olives, artichoke, oregano	
PURGATORIO	340
tomato sauce, mozzarella, spicy salami, 'Nduja' caramelized onions, dried oregano	
CALZONE DEL BUONGUSTAIO	370
Provolone, sautéed mushrooms, Mortadella, basil pesto organic cherry tomatoes	
VALDOSTANA	380
tomato sauce, mozzarella, raclette cheese, cooked ham fresh chopped rosemary	
TARANTELLA	490
tomato sauce, brown beech mushrooms, Coppa ham buffalo mozzarella, fresh basil	
P SUPER LEGGERA	310
tomatoes, grilled vegetables, arugula, fresh & 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 OPERA TIRAMISU 250

traditional Venetian mascarpone, Italian savoiardi biscuits
espresso, golden choco beans

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, hazelnuts and chocolate ice cream, whipping cream,
choco-hazelnuts, 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 80 / 150

house made gelato and sorbet (1 scoop / 2 scoops)

- CHOCOLATE
- VANILLA
- HAZELNUT PRALINE
- SOUR CHERRY
- GRAND MARNIER
- STRACCIATELLA
- PEAR SORBET
- 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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