

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

Chef Alessio Nallino

Antipasti

Appetizer

INSALATA MARE - TERRA	360
warm seafood salad, green beans, saffron potato, tomato olives, lemon dressing	
CALAMARI FRITTI	340
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
ANTIPASTO ALL'ITALIANA	445/855
cold cuts and cheese board served with warm rosemary focaccina green olives, cherry mozzarella, pickled eggplant	
S PROSCIUTTO DI SAN DANIELE	470
hand sliced 24-month prosciutto di San Daniele, figs golden kiwi, buffalo mozzarella, tigelle bread	
MOSAICO DI TONNO	350
seared yellowfin tuna, organic cherry tomato, crispy celery Taggiasca olives, roasted pine nuts	
CARPACCIO DI MANZO	520
beef tenderloin carpaccio, organic pickled mushrooms light pecorino cream, baby shiso cress	
P BRUSCHETTE	230
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
S BURRATA E POMODORINI	395
organic heirloom tomato salad, burrata, crispy vegetables basil pesto	
INSALATA RICCA	330
mixed leaves, prawns, cherry tomato, ham, corn, artichoke carrot, honey dressing, Parmigiano - Reggiano	
RUCOLA	230
arugula, sundried tomato, Parmigiano - Reggiano balsamic dressing	
P INSALATA CRUDAIOLA	210
baby romaine lettuce, raw marinated vegetable salad organic seeds, lemon dressing	
P INSALATA VERDE	180
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 | 330 |
| | baked seafood soup, bread crust | |
| P | MINISTRONE ALLA GENOVESE | 250 |
| | seasonal vegetable soup, basil pesto | |

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S *Signature item*

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Primi Della Casa

Pasta & Risotto

	CAVATELLI AL RAGU BIANCO D'ANATRA	320
	homemade Cavatelli pasta, white duck ragu	
S	DOPPIO RAVIOLO	395
	roasted veal and burrata stuffed ravioli, gravy 24 month Parmigiano - Reggiano	
S	LINGUINE ALL'ASTICE	1,480
	live lobster "Garofalo" linguine fresh and semi dried Da Lat tomato, dill	
	CAPPELLACCI ALLA PARMIGIANA	340
	handmade eggplant parmigiana stuffed pasta, organic cherry tomato parmesan cream, basil	
	LASAGNA ALLA BOLOGNESE	360
	traditional beef ragu lasagna	
	SPAGHETTI CHITARRA ALLA LUCIANA	430
	homemade square spaghetti, sautéed seafood octopus tomato sauce	
	CAPELLINI NERI VONGOLE E BOTTARGA	360
	squid ink capellini pasta, clams, cherry tomatoes, cured fish roe	
	RISOTTO AI FUNGHI PORCINI	560
	Porcini mushroom "Carnaroli" risotto, sweet garlic cream Parmigiano - Reggiano flakes	
P	MACCHERONCINI INTEGRALI, RAGU DI VERDURE	260
	whole wheat maccheroncini pasta, tomato and vegetable ragu fresh basil	

Sharing for two or more

	PENTOLA DEL PESCATORE	1,650
	Vesuvio 'Gentile' selection, red prawn, 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	670
salted cod fish, puttanesca sauce, couscous	
POLPO ALLA GRIGLIA	1,350
grilled sustainable octopus tentacles, chickpea purée crudaiola, water cress	
BARRAMUNDI	450
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs	
AGNELLO	960
New Zealand lamb tenderloin, eggplant caviar pearl potatoes, rosemary sauce	
TAGLIATA DI WAGYU	1,160
sliced Wagyu beef striploin (200 grams), arugula Parmigiano - Reggiano flakes	
FILETTO DI MANZO	1,300
"Black Onix" beef tenderloin, deep roots mushrooms and herbs soft potatoes, Phú Quốc black pepper sauce	
RIB EYE ALLA GRIGLIA	1,200
New Zealand Silver Fern Farms grass-fed beef ribeye (300 grams) arugula, organic cherry tomato	

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	1,200
whole baked sustainable Barramundi, clams, baby potatoes Taggiasca olives, cherry tomatoes <i>45-minutes preparation</i>	
GRIGLIATA DI MARE	2,450
chargrilled lobster, prawns, calamari, scallop, mussels sea bass, tuna, Mediterranean herbs oil	
S FIORENTINA	2,350
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	140
ROSEMARY ROASTED BABY POTATOES	120
FRENCH FRIES	120
SAUTÉED VEGETABLES IN OLIVE OIL	120
STEAMED VEGETABLES	120
SAUTÉED SPINACH WITH GARLIC	120
SAUTÉED CHAMPIGNON MUSHROOMS	120
MIXED VEGETABLE SALAD	120
MIXED GREEN SALAD	80

Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE	470
tomato sauce, mozzarella, sautéed seafood, basil	
CINQUE FORMAGGI	420
mozzarella, gorgonzola, taleggio, provolone, Parmigiano- Reggiano	
MARGHERITA CLASSICA O CON BUFALA	230/410
tomato sauce, mozzarella, basil	
S BURRATA	400
tomato sauce, mozzarella, fresh burrata, basil pesto	
SAN DANIELE	420
tomato sauce, mozzarella, 24-month aged San Daniele ham rucola, Parmigiano - Reggiano	
PURGATORIO	310
tomato sauce, mozzarella, spicy salami, 'Nduja caramelized onion, dried oregano	
CAPRICCIOSA	370
tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke	
FOCACCIA TIROLESE	310
mozzarella, smoked scamorza, spinach, speck	
VALDOSTANA	340
tomato sauce, mozzarella, raclette cheese, cooked ham rosemary	
TARANTELLA	400
tomato sauce, brown beech mushrooms, Coppa ham buffalo mozzarella, fresh basil	
P SUPER LEGGERA	260
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	140
3 pieces	390
5 pieces	550

S TIRAMISU

traditional Venetian mascarpone, Italian savoiardi bisquit, coffee

220

MARITONZO ALL'AMARENA

Italian soft sweet bread, sour cherry ice cream, cherry sauce

210

"CARPACCIO" DI ANANAS

basil marinated pineapple carpaccio, coconut in two textures
butter and coconut crumble, Italian basil

210

AFFOGATO AL CIOCCOLATO

chocolate rolled hazelnut, caramelized puff pastry, Frangelico ice cream

210

P MACEDONIA DI FRUTTA FRESCA

fresh marinated tropical fruit salad, lemon-basil sorbet

210

FRUTTINI

• RED DRAGON FRUIT	140
• PASSION FRUIT	70
• SEASONAL SPECIAL	70

I NOSTRI GELATI E SORBETTI FATTI IN CASA

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

120

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

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