

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

*Chef Rodolfo Serritelli*

# Antipasti

Appetizer

<b>S</b> <b>V</b> <b>BURRATA E POMODORINI</b>	450
heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
<b>V</b> <b>BRUSCHETTE</b>	270
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
<b>PROSCIUTTO DI SAN DANIELE</b>	570
hand sliced 24 months San Daniele ham, buffalo mozzarella marinated heirloom beetroot, tigelle bread	
<b>S</b> <b>ANTIPASTO ALL'ITALIANA</b>	410 / 800
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
<b>TARTAR DI TONNO</b>	490
big eye tuna tartar, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
<b>CALAMARI FRITTI</b>	390
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
<b>VITELLO TONNATO</b>	490
slow cooked milk-fed veal, tonnato sauce, capers, arugula	
<b>CARPACCIO DI MANZO</b>	440
Wagyu beef carpaccio, arugula, Grana Padano	
<b>V</b> <b>CARCIOFI ALLA MENTA</b>	490
purple artichokes, mint sauce	

**S** Signature item

**V** Vegetarian

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# *Insalata*

## *Salad*

<b>V RUCOLA</b>	280
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
<b>INSALATA RICCA</b>	390
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
<b>LATTUGA ROMANA</b>	480
homemade cured salmon, sucrine lettuce, pickles organic vegetables soft boiled quail egg	
<b>V INSALATA PRIMAVERA</b>	290
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
<b>V INSALATA VERDE</b>	270
mixed green leaves salad, organic seeds, lemon dressing	

# *Le Zuppe*

## *Soup*

<b>CASSERUOLA FRUTTI DI MARE</b>	460
Mediterranean seafood soup, char-grilled focaccia	
<b>V MINISTRONE</b>	270
seasonal vegetable soup	

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**V** *Vegetarian*

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# Primi Della Casa

## Pasta & Risotto

<b>SPAGHETTI CARBONARA</b>	490
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
<b>S DOPPIO RAVIOLO</b>	470
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
<b>TAGLIATELLE AL RAGU DI WAGYU</b>	610
handmade medium ribbon pasta, Wagyu beef ragu	
<b>S LINGUINE VONGOLE E BOTTARGA</b>	440
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
<b>TAGLIOLINI AL RAGU DI MARE</b>	680
handmade small ribbon pasta, seafood ragu, tomatoes sauce	
<b>S LINGUINE ALL'ASTICE</b>	985 / 1,970
half Canadian lobster, artisanal linguine fresh and semi dried tomatoes, dill	
<b>V PAPPARDELLE AI FUNGHI</b>	680
handmade large ribbon pasta, wild mushrooms, Piedmont hazelnuts	
<b>LASAGNA ALLA BOLOGNESE</b>	410
traditional beef ragu lasagna	
<b>RISOTTO ALLA PESCATORA</b>	1,275 / 2,350
Carnaroli risotto, Canadian lobster, Japanese scallops blue prawns, octopus, clams, lemon	

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# Secondi Di Terra E Mare

*Sea & Land Main Course*

<b>MORONE ARTICO</b>	920
Arctic toothfish, Puttanesca sauce, couscous	
<b>BARRAMUNDI</b>	530
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
<b>POLLO DELLE LANDE</b>	680
corn-fed chicken breast, mashed potatoes, braised banana shallots	
<b>OSSOBUCO ALLA MILANESE</b>	980
braised veal shank, carrot, celery, saffron risotto, gremolata bone marrow	

## *From the grill*

<b>COSTOLETTE DI AGNELLO</b>	1,460
Australian lamb chops (300 grams)	
<b>BLACK ANGUS TAGLIATA</b>	980
M3+ Black Angus ribeye (250 grams)	
<b>WAGYU TAGLIATA</b>	1,430
sliced M5 Wagyu beef striploin (200 grams)	
<b>FILETTO DI WAGYU</b>	2,100
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*

<b>S BRANZINO ALLA MEDITERRANEA</b>	2,500
whole baked Mediterranean wild seabass, guazzetto sauce Taggiasca olives, capers, saffron potatoes	
<b>GRIGLIATA DI MARE</b>	3,070
chargrilled Canadian lobster, king prawns, calamari, Japanese scallops salmon, tuna, mussels, Mediterranean herbs, citrus seasoning	
<b>S FIORENTINA</b>	3,660
Florence T-bone steak	

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# Contorni

Side dishes

<b>V</b> MASHED POTATO	130
<b>V</b> FRENCH FRIES	130
<b>V</b> GREEN ASPARAGUS, GRILLED	130
<b>V</b> ORGANIC VEGETABLES, SAUTÉED, OLIVE OIL	130
<b>V</b> ORGANIC VEGETABLES, STEAMED	130
<b>V</b> SPINACH, SAUTÉED, GARLIC	130
<b>V</b> CHAMPIGNON MUSHROOMS, SAUTÉED	130

# Pizze in Forno A Legna

Woodfired Pizza

<b>FRUTTI DI MARE</b> tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	530
<b>QUATTRO FORMAGGI</b> mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	330
<b>SAN DANIELE</b> tomato sauce, mozzarella, 24 months San Daniele ham, arugula, Grana Padano	500
<b>CAPRICCIOSA</b> tomato sauce, mozzarella, cooked ham, fresh button mushroom, black olives, artichoke, oregano	430
<b>DIAVOLA</b> tomato sauce, mozzarella, spicy salami, oregano	330
<b>V</b> MARGHERITA tomato sauce, mozzarella, fresh basil	270
<b>S</b> <b>V</b> BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	460
<b>V</b> PIZZA FUNGHI E RICOTTA mozzarella cheese, wild mushroom, arugula leaves, ricotta cheese, rosemary	420

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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	410
5 pieces	580

# Dolci

*Dessert*

<b>S OPERA TIRAMISU</b>	270
traditional Venetian mascarpone and coffee dessert	
<b>AFFOGATO AL CIOCCOLATO</b>	230
vanilla, stracciatella and chocolate ice cream, whipping cream choco-hazelnuts, chocolate sauce	
<b>PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCCO</b>	290
pistachio panna cotta, strawberries, elderflower	
<b>SEMIFREDDO AL LIMONCELLO</b>	270
Limoncello parfait, lemon sponge cake, whipped lemon cream	
<b>I NOSTRI GELATI E SORBETTI FATTI IN CASA</b>	80 / 150
house made gelato and sorbet (1 scoop / 2 scoops)	
<ul style="list-style-type: none"><li>• CHOCOLATE</li><li>• VANILLA</li><li>• STRACCIATELLA</li><li>• MANGO SORBET</li><li>• RASPBERRY SORBET</li><li>• PASSION FRUIT SORBET</li></ul>	

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

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