

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

*Chef Luca Capellato*

# Antipasti

Appetizer

<b>S</b> <b>V</b> <b>BURRATA E POMODORINI</b>	460
heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
<b>V</b> <b>BRUSCHETTE</b>	280
toasted multigrain bread, stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
<b>PROSCIUTTO DI SAN DANIELE</b>	590
hand sliced 24 months San Daniele ham, buffalo mozzarella marinated heirloom beetroot, tigelle bread	
<b>S</b> <b>ANTIPASTO ALL'ITALIANA</b>	420 / 820
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
<b>CALAMARI FRITTI</b>	400
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
<b>TARTAR DI TONNO</b>	500
big eye tuna tartar, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
<b>VITELLO TONNATO</b>	500
slow cooked milk-fed veal, tonnato sauce, capers, arugula	
<b>CARPACCIO DI MANZO</b>	450
Wagyu beef carpaccio, arugula, Grana Padano	
<b>V</b> <b>CARCIOFI ALLA MENTA</b>	500
purple artichokes, mint sauce	

**S** Signature item

**V** Vegetarian

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# *Insalata*

## *Salad*

<b>V RUCOLA</b>	290
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
<b>INSALATA RICCA</b>	400
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
<b>LATTUGA ROMANA</b>	500
homemade cured salmon, sucrine lettuce, pickles organic vegetables soft boiled quail egg	
<b>V INSALATA PRIMAVERA</b>	300
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
<b>V INSALATA VERDE</b>	280
mixed green leaves salad, organic seeds, lemon dressing	

# *Le Zuppe*

## *Soup*

<b>CASSERUOLA FRUTTI DI MARE</b>	470
Mediterranean seafood soup, char-grilled focaccia	
<b>V MINISTRONE</b>	280
seasonal vegetable soup	

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# Primi Della Casa

## Pasta & Risotto

<b>SPAGHETTI CARBONARA</b>	500
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
<b>S DOPPIO RAVIOLO</b>	480
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
<b>TAGLIATELLE AL RAGU DI WAGYU</b>	630
handmade medium ribbon pasta, Wagyu beef ragu	
<b>S LINGUINE VONGOLE E BOTTARGA</b>	450
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
<b>TAGLIOLINI AL RAGU DI MARE</b>	690
handmade small ribbon pasta, seafood ragu, tomatoes sauce	
<b>S LINGUINE ALL'ASTICE</b>	2,600
Canadian lobster, artisanal linguine fresh and semi dried tomatoes, dill	
<b>V PAPPARDELLE AI FUNGHI</b>	700
handmade large ribbon pasta, wild mushrooms, Piedmont hazelnuts	
<b>LASAGNA ALLA BOLOGNESE</b>	420
traditional beef ragu lasagna	
<b>RISOTTO ALLA PESCATORA</b>	2,900
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>	950
Arctic toothfish, Puttanesca sauce, couscous	
<b>BARRAMUNDI</b>	550
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
<b>POLLO DELLE LANDE</b>	700
corn-fed chicken breast, mashed potatoes, braised banana shallots	
<b>OSSOBUCO ALLA MILANESE</b>	1,010
braised veal shank, carrot, celery, saffron risotto, gremolata bone marrow	

## *From the grill*

<b>COSTOLETTE DI AGNELLO</b>	1,500
Australian lamb chops (300 grams)	
<b>BLACK ANGUS TAGLIATA</b>	1,010
M3+ Black Angus ribeye (250 grams)	
<b>WAGYU TAGLIATA</b>	1,470
sliced M5 Wagyu beef striploin (200 grams)	
<b>FILETTO DI WAGYU</b>	2,160
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>	2,580
whole baked Mediterranean wild seabass, guazzetto sauce Taggiasca olives, capers, saffron potatoes	
<b>GRIGLIATA DI MARE</b>	3,600
chargrilled Canadian lobster, king prawns, calamari, Japanese scallops salmon, tuna, mussels, Mediterranean herbs, citrus seasoning	
<b>S FIORENTINA</b>	3,770
Florence T-bone steak	

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# Contorni

*Side dishes*

<b>V</b> MASHED POTATO	140
<b>V</b> FRENCH FRIES	140
<b>V</b> GREEN ASPARAGUS, GRILLED	140
<b>V</b> ORGANIC VEGETABLES, SAUTÉED, OLIVE OIL	140
<b>V</b> ORGANIC VEGETABLES, STEAMED	140
<b>V</b> SPINACH, SAUTÉED, GARLIC	140
<b>V</b> CHAMPIGNON MUSHROOMS, SAUTÉED	140

# Pizze in Forno A Legna

*Woodfired Pizza*

<b>FRUTTI DI MARE</b> tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	550
<b>QUATTRO FORMAGGI</b> mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	340
<b>SAN DANIELE</b> tomato sauce, mozzarella, 24 months San Daniele ham, arugula, Grana Padano	520
<b>CAPRICCIOSA</b> tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke, oregano	440
<b>DIAVOLA</b> tomato sauce, mozzarella, spicy salami, oregano	340
<b>V</b> MARGHERITA tomato sauce, mozzarella, fresh basil	280
<b>S</b> <b>V</b> BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	470
<b>V</b> PIZZA FUNGHI E RICOTTA mozzarella cheese, wild mushroom, arugula leaves, ricotta cheese, rosemary	430

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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	420
5 pieces	600

# Dolci

*Dessert*

<b>S OPERA TIRAMISU</b>	280
traditional Venetian mascarpone and coffee dessert	
<b>AFFOGATO AL CIOCCOLATO</b>	240
vanilla, stracciatella and chocolate ice cream, whipping cream choco-hazelnuts, chocolate sauce	
<b>PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCCO</b>	300
pistachio panna cotta, strawberries, elderflower	
<b>SEMIFREDDO AL LIMONCELLO</b>	280
Limoncello parfait, lemon sponge cake, whipped lemon cream	
<b>I NOSTRI GELATI E SORBETTI FATTI IN CASA</b>	85 / 170
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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