

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

Chef Luca Cappellato

Antipasti

Appetizer

S V BARRATA E POMODORINI	420
heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
V BRUSCHETTE	250
toasted multigrain bread, Straciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	
PROSCIUTTO DI SAN DANIELE	590
hand sliced 24 months San Daniele ham, buffalo mozzarella marinated heirloom beetroot, tigelle bread	
S ANTIPASTO ALL'ITALIANA	420 / 820
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
CALAMARI FRITTI	400
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
TARTAR DI TONNO	500
big eye tuna tartar, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
POLPO ARROSTICCIATO	570
Australian octopus grilled over oak charcoal, romesco sauce marinated bell pepper, arugula	
CARPACCIO DI MANZO	450
Wagyu beef carpaccio, arugula, Grana Padano	

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

Insalata

Salad

V RUCOLA	250
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
INSALATA RICCA	400
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
V INSALATA PRIMAVERA	250
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
V INSALATA VERDE	250
mixed green leaves salad, organic seeds, lemon dressing	
INSALATA DI CAVOLO NERO	350
black kale salad, crispy pork bacon, Grana Padano bottom mushroom, apple vinegar	
ADD CHICKEN	100
ADD BLUE FIN TUNA	120
ADD SALMON	150

Le Zuppe

Soup

CASSERUOLA FRUTTI DI MARE	470
Mediterranean seafood soup, olive and oregano garlic baguette	
V MINISTRONE	280
seasonal vegetable soup	

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

Primi Della Casa

Pasta & Risotto

SPAGHETTI CARBONARA	480
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
S DOPPIO RAVIOLO	480
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
TAGLIATELLE AL RAGU DI WAGYU	630
handmade medium ribbon pasta, Wagyu beef ragu	
S LINGUINE VONGOLE E BOTTARGA	450
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
S BOTTONI AL GRANCHIO BLUE	680
blue crab and mascarpone cheese stuffed ravioli crab butter, chives, lemon	
LASAGNA ALLA BOLOGNESE	420
traditional beef ragu lasagna	
V PAPPARDELLE AI FUNGHI	700
handmade large ribbon pasta, wild mushrooms, Piedmont hazelnuts	
V CAVATELLI ALLA NORMA	380
handmade potato cavatelli pasta, fried eggplant, tomato sauce Grana Padano, Stracciatella	
<i>Recommended to share</i>	
S LINGUINE ALL'ASTICE	2,400
Canadian lobster, artisanal linguine, dill fresh and semi dried tomatoes	
RISOTTO ALLA PESCATORA	2,600
Carnaroli risotto, Canadian lobster, Japanese scallops blue prawns, octopus, clams, lemon	

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

Secondi Di Terra E Mare

Sea & Land Main Course

S MORONE AL CARTOCCIO	920
Artic toothfish cooked in baking paper, potatoes, green peas clams' juice, lemon butter	
BARRAMUNDI	550
pan seared sustainable Barramundi, warm quinoa grilled vegetables, fresh herbs, lemon	
POLLO DELLE LANDE	600
corn-fed chicken breast, mashed potatoes, braised banana shallots	
S FILETTO DI MANZO	950
Argentinian Black Angus "AZUL ANB" tenderloin braised leek and cabbage, pickles mustard, puff quinoa	

From the grill

COSTOLETTE DI AGNELLO	1,500
Australian lamb chops (300 grams)	
BLACK ANGUS TAGLIATA	1,010
M3+ Black Angus ribeye (250 grams)	
WAGYU TAGLIATA	1,470
sliced M5 Wagyu beef striploin (200 grams)	
Served with choice of: red wine sauce, Phu Quoc black pepper sauce and one side dish	
SCAMPI ALLA GRIGLIA	900
Scottish langoustine, garlic confit, oregano, parsley lemon and orange zest (240 grams/ 2 pieces)	

Sharing for two or more

S BRANZINO ALLA MEDITERRANEA	2,580
whole baked Mediterranean wild seabass, guazzetto sauce Taggiasca olives, capers, saffron potatoes	
COSTATA DI MANZO	3,800
Tuscany style Black Angus bone in rib-eye	

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

Contorni

Side dishes

V MASHED POTATO	140
V FRENCH FRIES	140
V GREEN ASPARAGUS, GRILLED	140
V ZUCCHINI AND CAULIFLOWER IN TEMPURA BUTTER	140
BABY HEIRLOOM CARROTS, GLAZED	140
V BABY EGGPLANT, BALSAMIC VINEGAR, HAZELNUTS	140
V CHAMPIGNON MUSHROOMS, SAUTÉED	140

Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	480
QUATTRO FORMAGGI mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	380
SAN DANIELE tomato sauce, mozzarella, 24 months San Daniele ham, arugula Grana Padano	480
CAPRICCIOSA tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke, oregano	400
DIAVOLA tomato sauce, mozzarella, spicy salami, oregano	320
V MARGHERITA tomato sauce, mozzarella, fresh basil	250
S V BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	420
S MORTADELLA E RICOTTA mozzarella cheese, mortadella, pistachio, lemon ricotta cheese	380

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

Formaggi

Cheese

SELEZIONE DI FORMAGGI AL CARRELLO

our selection of fine Italian cheeses

with warm fruit and nuts bread, organic honey, homemade fruit jam

1 piece	150
3 pieces	420
5 pieces	600

Dolci

Dessert

S OPERA TIRAMISU	280
traditional Venetian mascarpone and coffee dessert	
AFFOGATO AL CAFFÉ	180
traditional vanilla ice cream, espresso	
TORTA AL GIANDUJA E GELATO ALLA VANILLA	240
Gianduja cream, crisp, sponge	
PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCCO	300
pistachio panna cotta, strawberries, elderflower	
SEMIFREDDO AL LIMONCELLO	280
Limoncello parfait, lemon sponge cake, whipped lemon cream	
I NOSTRI GELATI E SORBETTI FATTI IN CASA	85 / 160
house made gelato and sorbet (1 scoop / 2 scoops)	
<ul style="list-style-type: none">• CHOCOLATE• VANILLA• STRACCIATELLA• MANGO SORBET• RASPBERRY SORBET• PASSION FRUIT SORBET	

S Signature item

V Vegetarian

Please inform our colleagues about specific food allergies and intolerances

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

All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT