

Fresh from farm to table

Park Hyatt Saigon collaborates with local farms that provide our guests with fresh and seasonal products such as Organic Honey from Phu Quoc, fresh milk from Da Lat, coconuts from Ben Tre province and noodles from Thu Duc city.

Care for your well-being

All our beef, lamb and chicken, are Halal certified. Please inform our colleagues about specific food allergies and intolerances.

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

PARK BREAKFAST 1,050

includes the full buffet display
unlimited choices from the a la carte selection
juices, smoothies and Prosecco
Nespresso coffee and tea specialities

OPERA BREAKFAST 780

includes the full buffet display
one choice from the a la carte selection
juices and smoothies
Nespresso coffee and tea specialities

International

15-minute preparation

OMELETTE WITH YOUR CHOICE BELOW 300

mushroom, onion, bell pepper, tomato
cheese, ham, smoked salmon, bacon

CLASSIC EGG BENEDICT 320

English muffin, poached eggs, honey ham
hollandaise foam

CLASSIC EGG ROYALE 330

English muffin, poached eggs, smoked salmon
hollandaise foam, chives

POACHED EGG ON RYE MUFFIN 300

rye English muffin, mashed avocado, arugula
Grana Padano

TWO EGGS ANY STYLE 300

FRENCH TOAST 340

vanilla and cinnamon bread, crème fraîche
mixed fresh berries, maple syrup

RICOTTA PANCAKE 340

caramelized finger banana, candied orange
syrup, fresh mint

WAFFLE 220

maple syrup, whipped cream

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

Healthy Start

15-minute preparation

STIR FRIED FLAT RICE NOODLES	290
sautéed field mushrooms, vegetables soy sprouts, chili	
VEGAN VIETNAMESE PHO	270
vegetable broth, seasonal vegetable, noodles	
COCONUT BOWL	270
vegan coconut yogurt, banana, strawberries mango, coconut, almond, pumpkin seeds goji berries, bee pollen	
GREEN POKE-EGG BREAKFAST BOWL	270
brown rice, poached egg, broccoli, kale, cucumber avocado, wakame, nori, smoked salmon, sesame sesame-soy dressing	
FLAT RICOTTA EGG WHITE	240
sautéed champignon mushroom & spinach ricotta flakes, fresh herbs	
OATMEAL	250
double cream, cinnamon, demerara sugar	
LOW-GLUTEN BAKERY BASKET	310
banana carrot muffin apple carrot muffin multi seeds loaf	

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Gluten free

15-minute preparation

EGGS BENEDICT	320
poached eggs, honey ham, hollandaise foam	
EGGS ROYALE	330
poached eggs, Artisanal smoked salmon	
hollandaise foam, chives	
GLUTEN FREE ROLLS	
brioche roll	80
seeds roll	80
bread roll	80

Vietnamese

15-minute preparation

PHO STATION

traditional beef or chicken noodle soup, fresh herbs
bean sprouts, chili sauce, black bean sauce

*Please be invited to visit our Beef and Chicken Pho station
on the buffet counter to customize your own noodle soup.*

BÚN BÒ HUẾ 320

Hue traditional beef and pork noodle soup, lemongrass

MÌ QUẢNG 320

central Vietnam turmeric noodles
braised pork, quail eggs, peanuts

BÁNH MÌ HEO QUAY 320

crispy pork belly, homemade pickles, coriander

BÁNH MÌ GÀ 320

caramelized chicken, pate, mayonnaise
home made pickles, coriander, chili

BEEF PHO (A LA CARTE) 320

traditional noodle soup, fresh herbs
bean sprouts, chili sauce, black bean sauce

CHICKEN PHO (A LA CARTE) 320

traditional noodle soup, fresh herbs
bean sprouts, chili sauce, black bean sauce

Asian specialties

15-minute preparation

Korean

15-minute preparation

BOKKEUMBAP

310

Korean kimchi fried rice, vegetables, dried nori
sesame, fermented chilli paste, fried egg

Japanese

15-minute preparation

TERIYAKI MACKEREL

320

steamed rice, miso soup, pickles

Chinese

15-minute preparation

CONGEE

320

shredded chicken breast, fried doughnut
crispy shallot, green onion, soya sauce

WONTON NOODLE SOUP

310

chicken soup, bok choy, pork, sesame, egg noodles

Asian specialties

15-minute preparation

Indian

15-minute preparation

ALOO BHAJI 310
potato, green pea, green chili, coriander
cumin, tumeric, curry powder, garlic, masala, ginger
pita bread

Indonesian

15-minute preparation

MARTABAK TELOR 310
Indonesian savory crunchy meat cake
chili sauce, pickles

Kid's Selection

15-minute preparation

BUNNY EGG fried egg, bacon	80
BEAR PANCAKE mixed fruits, maple syrup	230
MONKEY CHOCOLATE TOAST nutella, banana	110
PEANUT BUTTER TOAST peanut butter, mixed berries	80
MINI BANH MI caramelized chicken, pate, mayonnaise home made pickles, coriander	90

Others

OVEN FRESH MORNING PASTRIES	290
served with preserves, honey, butter	
BIRCHER MUESLI	220
FRESHLY SLICED FRUIT	230
GREEK, LOW FAT YOGURT	170
CEREAL	260
corn flakes, muesli, coco pops, granola	
quinoa multigrain, mini croissant	

Drinks

FRESHLY SQUEEZED JUICE	190
ESPRESSO, ESPRESSO MACCHIATO	150
DOUBLE ESPRESSO, MAROCCHINO	180
CAPPUCCINO, LATTE	190
GRAND PLACE 72% DARK CHOCOLATE	210
served hot or cold	
DAMMANN FRÈRES - FINE FRENCH TEA	210
English breakfast, earl grey	
yunnan vert, chamomile	
VIETNAMESE TEA SPECIALTIES	160
lotus, lemongrass, ginger	

Vietnamese Coffee

CÀ PHÊ PHIN black hot Vietnamese coffee	150
CÀ PHÊ ĐEN ĐÁ black iced Vietnamese coffee	150
CÀ PHÊ SỮA ĐÁ black iced Vietnamese coffee condensed milk	180
CÀ PHÊ TRỨNG black Vietnamese coffee, egg condensed milk, vanilla, hot	200
CÀ PHÊ MUỐI black Vietnamese coffee, salt condensed milk, whipping cream, iced	200
CÀ PHÊ DỪA black Vietnamese coffee, coconut cream condensed milk, fresh whole milk, iced	200

Smoothies

MANGO - PASSIONFRUIT mango, passionfruit	250
ENERGY BOOST banana, honey, cinamon, low fat yoghurt	250
GREEN SMOOTHIE spinach, orange juice, green apple, banana	250
STRAWBERRY - CASHEW strawberry, cashew, low fat yoghurt, milk, honey	250
SOUR CITRUS - PINEAPPLE pomelo, pineapple, lime juice	250