

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

Chef Luca Cappellato



*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.*

Antipasti

Appetizer

● ★ POLPO ARROSTICCIATO	610
● Australian octopus grilled over oak charcoal, romesco sauce marinated bell pepper, arugula	
● ● TARTAR DI TONNO	540
big eye tuna tartare, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	
● CULATELLO DI PARMA	540
24-month aged Culatello Parma ham, buffalo mozzarella rosemary focaccia, figs, balsamic	
● ★ ROAST BEEF CARPACCIO	510
Wagyu MB8 eye round carpaccio, seasonal vegetable confit rucola, bell pepper sauce, Grana Padana	
● ANTIPASTO ALL'ITALIANA	450 / 870
Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	
● CALAMARI FRITTI	430
fried baby calamari, pink pepper, lime, yogurt-chive sauce	
● ★ BURRATA E POMODORINI	450
● heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	
● BRUSCHETTE	270
toasted multigrain bread, Stracciatella, ripe tomatoes Taggiasca olives, fresh basil, flake salt	

● ★ Signature Experiences

● Vegetarian	● Plant Based (Vegan)	● Contains Pork
● Gluten Free	● Sustainable Sourced Seafood	● Contains Nuts

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Insalata

Salad

● ● INSALATA RICCA	430
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
● ● INSALATA DI CAVOLO NERO	370
black kale salad, crispy bacon, Grana Padano, button mushroom apple vinegar	
● ● INSALATA DI FIGHI	340
romaine lettuce, figs, mushroom confit, truffle sheep's milk cheese roasted almond, honey mustard dressing	
● ● RUCOLA	270
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
● ● INSALATA PRIMAVERA	270
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
● ● INSALATA VERDE	270
mixed green leaves salad, organic seeds, lemon dressing	
ADD POACHED PESTO CHICKEN (90 grams)	110
ADD BLUE FIN TUNA CARPACCIO (90 grams)	140
ADD SMOKED SALMON (90 grams)	170

Le Zuppe

Soup

● ● CASSERUOLA FRUTTI DI MARE	540
● rich seafood soup, sea bass, tiger prawn, oyster, octopus tomato confit, potatoes, Mediterranean herbs	
● ● MINESTRONE	300
● seasonal vegetable soup	

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Primi Della Casa

Pasta & Risotto

●★ RISOTTO AI FUNGHI	750
mushroom ragout, Piedmont hazelnuts	
●★ SPAGHETTONI AI GAMBERI ROSSI	730
spaghettoni "Mancini" pasta, Carabinero red prawn tartare red prawn bisque, lemon scent	
TAGLIATELLE AL RAGU DI WAGYU	680
handmade medium ribbon pasta, Wagyu beef ragu	
●★ TORTELLI ALL'ASTICE	620
Canadian lobster and mascarpone cheese filled black ink handmade pasta, lobster bisque, tomato confit	
● SPAGHETTI CARBONARA	510
artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
●★ DOPPIO RAVIOLI	510
roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
● LINGUINE VONGOLE E BOTTARGA	480
squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
LASAGNA ALLA BOLOGNESE	450
traditional beef ragu lasagna	
● CAVATELLI ALLA NORMA	410
handmade potato cavatelli pasta, fried eggplant, tomato sauce Grana Padano, Stracciatella	

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Secondi Di Terra E Mare

Sea & Land Main Course

★ RIBEYE E FUNGHI

Wagyu MB7 cube roll, morel mushroom, Fregola Sarda

1,300

● ● MORONE AL CARTOCCIO

990

25-minute preparation

Artic toothfish cooked in baking paper, potatoes, green peas
clams' juice, lemon butter

● ● BARRAMUNDI

540

pan-seared sustainable Barramundi
warm quinoa and grilled vegetables, fresh herbs, lemon

● ● PETTO D'ANATRA

740

dry-aged "Cebon" duck breast, pumpkin puree, duck jus

From the grill

All dishes will be served with beef gravy and one side dish

● AUSTRALIAN WAGYU SIRLOIN

1,720

"ICON XB" Wagyu MB7 striploin (250 grams)

● COSTOLETTE DI AGNELLO

1,610

Australian lamb chops

● ARGENTINIAN BLACK ANGUS RIBEYE

1,300

ANB Black Angus MB3 Rib eye (300 grams)

Sharing for two or more

● BONE IN RIBEYE

4,060/kg

45-minute preparation

450-day grain-fed "Shimo" Wagyu MB7 Op Ribs
two side dishes

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Contorni

Side dish

● MASHED POTATO	150
● FRENCH FRIES	170
● ● GRILLED GREEN ASPARAGUS	170
● TEMPURA ZUCCHINI AND CAULIFLOWER IN BUTTER	170
● ● GLAZED BABY HEIRLOOM CARROTS	150
● ● ROASTED BABY EGGPLANT, BALSAMIC VINEGAR ● HAZELNUTS	150
● ● SAUTÉED MIXED FOREST MUSHROOMS, GARLIC CONFIT PARSLEY	170

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Pizze in Forno A Legna

Woodfired Pizza

● SAN DANIELE

510

tomato sauce, mozzarella, 24-month aged San Daniele ham
arugula, Grana Padano

● ● PROSCIUTTO COTTO E FUNGHI PORCINI

430

white base, parmesan, smoked provolone, cooked ham
porcini mushroom, basil

● ● BURRATA

420

tomato sauce, mozzarella, fresh burrata, basil pesto

● FRUTTI DI MARE

400

tomato sauce, mozzarella, freshly sautéed seafood, fresh basil

● CAPRICCIOSA

400

tomato sauce, mozzarella, cooked ham, fresh button mushroom
black olives, artichoke, oregano

● QUATTRO FORMAGGI

350

mozzarella, Grana Padano, Gorgonzola, smoked Scamorza

● DIAVOLA

320

tomato sauce, mozzarella, spicy salami, oregano

● FOCACCIA ORTOLANA

320

rosemary focaccia, parmesan, grilled eggplant, grilled zucchini
semi-dried tomatoes, marinated bell pepper, rucola

● MARGHERITA

270

tomato sauce, mozzarella, fresh basil

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Formaggi

cheese

SELEZIONE DI FORMAGGI AL CARRELLO

our selection of fine Italian cheeses (40 grams per piece)
with warm fruit and nuts bread, organic honey, housemade fruit jam

1 piece	160
3 pieces	450
5 pieces	640

Dolci

Dessert

★ OPERA TIRAMISU

traditional Venetian mascarpone and coffee dessert

300

★ CANNOLI SICILIANI

Sicily cannoli dough, ricotta cream, lemon and orange confit

290

Choice of topping: pistachio sable / hazelnut candy / chocolate chip

● PANNA COTTA AL PISTACCHIO FRAGOLE E SAMBUCO

pistachio panna cotta, strawberry sorbet, elderflower

210

● CREMA DI RICOTTA E BASILICO

ricotta crème brulee, fresh basil, honey pesto, lemon cress

210

● TORTA AL GIANDUJA E GELATO AL CARAMELLO

Gianduja cream, crisp, sponge, caramel fleur de sel ice cream

210

I NOSTRI GELATI E SORBETTI FATTI IN CASA

house made gelato and sorbet (1 scoop / 2 scoops)

90 / 170

• CHOCOLATE

• VANILLA

• STRACCIATELLA

• MANGO SORBET

• RASPBERRY SORBET

• PASSION FRUIT SORBET

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