

“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

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POLPO ARROSTICCIATO

610

🐷 Australian octopus grilled over oak charcoal, romesco sauce
marinated bell pepper, arugula

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TARTAR DI TONNO

540

big eye tuna tartare, citrus sauce, Taggiasca olives, capers
fennel, Carasau bread

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CULATELLO DI PARMA

540

24-month aged Culatello Parma ham, buffalo mozzarella
rosemary focaccia, figs, balsamic

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ROAST BEEF CARPACCIO

510

Wagyu MB8 eye round carpaccio, seasonal vegetable confit
rucola, bell pepper sauce, Grana Padana

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ANTIPASTO ALL'ITALIANA

450 / 870

Italian cold cuts and cheese selection, warm rosemary focaccina
green olives, cherry mozzarella, stuffed sweet chilli peppers

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CALAMARI FRITTI

430

fried baby calamari, pink pepper, lime, yogurt-chive sauce

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BURRATA E POMODORINI

450

🥜 heirloom cherry tomatoes, burrata cheese
crispy organic vegetables, basil pesto

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BRUSCHETTE

270

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







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 FICHI	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 RAVIOLO	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** 1,300
Wagyu MB7 cube roll, morel mushroom, Fregola Sarda

🌱🌱 **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 300
traditional Venetian mascarpone and coffee dessert

★ 🌱 CANNOLI SICILIANI 290
Sicily cannoli dough, ricotta cream, lemon and orange confit
Choice of topping: pistachio sable / hazelnut candy / chocolate chip

🌱 PANNA COTTA AL PISTACHIO FRAGOLE E SAMBUCO 210
pistachio panna cotta, strawberry sorbet, elderflower

🌱 CREMA DI RICOTTA E BASILICO 210
ricotta crème brulee, fresh basil, honey pesto, lemon cress

🌱 TORTA AL GIANDUJA E GELATO AL CARAMELLO 210
Gianduja cream, crisp, sponge, caramel fleur de sel ice cream

I NOSTRI GELATI E SORBETTI FATTI IN CASA 90 / 170
house made gelato and sorbet (1 scoop / 2 scoops)

- CHOCOLATE
- VANILLA
- STRACCIATELLA
- MANGO SORBET
- RASPBERRY SORBET
- PASSION FRUIT SORBET

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