

“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** 590

Australian octopus grilled over oak charcoal, romesco sauce  
marinated bell pepper, arugula
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**TARTAR DI TONNO** 520

big eye tuna tartare, citrus sauce, Taggiasca olives, capers  
fennel, Carasau bread
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**CULATELLO DI PARMA** 520

24-month aged Culatello Parma ham, buffalo mozzarella  
rosemary focaccia, figs, balsamic
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**ROAST BEEF CARPACCIO** 490

Wagyu MB8 eye round carpaccio, seasonal vegetable confit  
rucola, bell pepper sauce, Grana Padano
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**ANTIPASTO ALL'ITALIANA** 430 / 840

Italian cold cuts and cheese selection, warm rosemary focaccina  
green olives, cherry mozzarella, stuffed sweet chilli peppers
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**CALAMARI FRITTI** 410

fried baby calamari, pink pepper, lime, yogurt-chive sauce
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**BURRATA E POMODORINI** 430

heirloom cherry tomatoes, burrata cheese  
crispy organic vegetables, basil pesto
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**BRUSCHETTE** 260

toasted multigrain bread, Stracciatella, ripe tomatoes  
Taggiasca olives, fresh basil, flake salt

### ★ Signature Experiences

- 🌿 Vegetarian
- 🌿 Gluten Free

- 🌿 Plant Based (Vegan)
- 🌿 Sustainable Sourced Seafood

- 🐷 Contains Pork
- 🌿 Contains Nuts

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# Insalata

## Salad

  <b>INSALATA RICCA</b>	410
mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	
  <b>INSALATA DI CAVOLO NERO</b>	360
black kale salad, crispy bacon, Grana Padano, button mushroom apple vinegar	
  <b>INSALATA DI FICHI</b>	330
romaine lettuce, figs, mushroom confit, truffle sheep's milk cheese roasted almond, honey mustard dressing	
  <b>RUCOLA</b>	260
arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	
  <b>INSALATA PRIMAVERA</b>	260
mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	
  <b>INSALATA VERDE</b>	260
mixed green leaves salad, organic seeds, lemon dressing	
<b>ADD POACHED PESTO CHICKEN (90 grams)</b>	110
<b>ADD BLUE FIN TUNA CARPACCIO (90 grams)</b>	130
<b>ADD SMOKED SALMON (90 grams)</b>	160



# Le Zuppe


## Soup

  <b>CASSERUOLA DI FRUTTI DI MARE</b>	520
 rich seafood soup, sea bass, tiger prawn, oyster, octopus tomato confit, potatoes, Mediterranean herbs	
  <b>MINISTRONE</b>	290
 seasonal vegetable soup	

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# Primi Della Casa

## Pasta & Risotto

 	<b>RISOTTO AI FUNGHI</b>	720
	mushroom ragout, Piedmont hazelnuts	
 	<b>SPAGHETTONI AI GAMBERI ROSSI</b>	700
	spaghettoni “Mancini”, Carabinero red prawn tartare red prawn bisque, lemon scent	
	<b>TAGLIATELLE AL RAGU DI WAGYU</b>	650
	house made ribbon pasta, Wagyu beef ragout	
 	<b>TORTELLI ALL'ASTICE</b>	600
	Canadian lobster, black ink handmade pasta, mascarpone cheese lobster bisque, tomato sauce	
	<b>SPAGHETTI CARBONARA</b>	490
	artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	
	<b>DOPPIO RAVIOLO</b>	490
	roasted veal and burrata stuffed ravioli, gravy, Grana Padano	
	<b>LINGUINE VONGOLE E BOTTARGA</b>	460
	squid ink linguine pasta, clams, cherry tomatoes cured fish roe	
	<b>LASAGNA ALLA BOLOGNESE</b>	430
	traditional beef ragu lasagna	
	<b>CAVATELLI ALLA NORMA</b>	390
	house made potato cavatelli, fried eggplant, tomato sauce Grana Padano, Stracciatella	

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# Secondi Di Terra E Mare

## Sea & Land Main Course

★ **RIBEYE E FUNGHI** 1,250  
Wagyu MB7 cube roll, morel mushroom, Fregola Sarda

🌱🌱 **MORONE AL CARTOCCIO** 950  
*25-minute preparation*  
Artic toothfish cooked in baking paper, potatoes, green peas  
clams' juice, lemon butter

🌱🌱 **BARRAMUNDI** 520  
pan-seared sustainable Barramundi  
warm quinoa and grilled vegetables, fresh herbs, lemon

🌱🌱 **PETTO D'ANATRA** 490  
pan-seared Vietnamese duck breast, pumpkin puree, duck jus

### From the grill

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

🌱 **AUSTRALIAN WAGYU SIRLOIN** 1,650  
"ICON XB" Wagyu MB7 striploin

🌱 **COSTOLETTE DI AGNELLO** 1,550  
Australian lamb chops

🌱 **ARGENTINIAN BLACK ANGUS RIBEYE** 1,250  
"ANB" Black Angus MB3 Rib eye

*Sharing for two or more*

🌱 **COSTATA DI MANZO** 3,910  
*45-minute preparation*  
Tuscany style Black Angus MB4 tomahawk  
two side dishes

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# Contorni

Side dish


  MASHED POTATO	140
 FRENCH FRIES	160
  GRILLED GREEN ASPARAGUS	160
 TEMPURA ZUCCHINI AND CAULIFLOWER IN BUTTER	160
  GLAZED BABY HEIRLOOM CARROTS	140
  ROASTED BABY EGGPLANT, BALSAMIC VINEGAR  HAZELNUTS	140
  SAUTÉED CHAMPIGNON MUSHROOMS	160

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# Pizze in Forno A Legna

## Woodfired Pizza

 <b>SAN DANIELE</b>	490
tomato sauce, mozzarella, 24-month aged San Daniele ham arugula, Grana Padano	
  <b>PROSCIUTTO COTTO E FUNGHI PORCINI</b>	410
white base, parmesan, smoked provolone, cooked ham porcini mushroom, basil	
  <b>BURRATA</b>	400
tomato sauce, mozzarella, fresh burrata, basil pesto	
 <b>FRUTTI DI MARE</b>	380
tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	
 <b>CAPRICCIOSA</b>	380
tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke, oregano	
 <b>QUATTRO FORMAGGI</b>	340
mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	
 <b>DIAVOLA</b>	310
tomato sauce, mozzarella, spicy salami, oregano	
 <b>FOCACCIA ORTOLANA</b>	310
rosemary focaccia, parmesan, grilled eggplant, grilled zucchini semi-dried tomatoes, marinated bell pepper, rucola	
 <b>MARGHERITA</b>	260
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, house made fruit jam	
1 piece	150
3 pieces	430
5 pieces	620

# Dolci

Dessert

★ OPERA TIRAMISU 290  
traditional Venetian mascarpone and coffee dessert

★ 🥥 CANNOLI SICILIANI 280  
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 200  
pistachio panna cotta, strawberry sorbet, elderflower

🌱 CREMA DI RICOTTA E BASILICO 200  
ricotta crème brulee, fresh basil, honey pesto, lemon cress

🌱 TORTA AL GIANDUJA E GELATO AL CARMELLO 200  
Gianduja cream, crisp, sponge, caramel fleur de sel ice cream

I NOSTRI GELATI E SORBETTI FATTI IN CASA 90 / 160  
house made gelato and sorbet (1 scoop / 2 scoops)

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

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