

“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	
🌱 🌿	TARTARE DI TONNO	540
	Bigeye tuna tartare, citrus sauce, Taggiasca olives capers, fennel, Carasau bread	
🐷	JAMÓN SERRANO GRAN RISERVA	510
	15-month dry-cured Spanish prosciutto tomato compote, sourdough bruschetta	
★ 🌱 🌿	ROAST BEEF TONNATO	510
	Wagyu MB8 eye round, tuna sauce, capers, beef jus	
🐷	ANTIPASTO ALL'ITALIANA	450 / 870
	Italian cold cuts and cheese selection rosemary focaccia, green olives, cherry Mozzarella stuffed sweet chilli peppers	
🌱 🌿	BURRATA E POMODORINI	450
🌿	Heirloom cherry tomatoes, Burrata crispy organic vegetables, basil pesto	
🌿	CALAMARI FRITTI	430
	Fried baby calamari, pink pepper, lime, yogurt-chive sauce	
	BRUSCHETTE AI PEPERONI	290
	Capsicum, goat cheese, multigrain bread Taggiasca olives, anchovies	

★ Signature Experiences

🌿 Vegetarian

🌱 Plant Based (Vegan)

🐷 Contains Pork

🌱 Gluten Free

🌿 Sustainably 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 mushrooms, apple vinegar	
 	INSALATA DI FICHI	340
	Romaine lettuce, figs, mushroom confit, roasted almonds truffle sheep's milk cheese, honey mustard dressing	
 	RUCOLA	270
	Arugula, sundried tomatoes, Grana Padano balsamico dressing, organic seeds	
 	INSALATA VERDE	270
	Mixed green leaves salad, organic seeds, lemon dressing	
	ADD POACHED PESTO CHICKEN (90 GRAMS)	110
	ADD BLUEFIN TUNA CARPACCIO (90 GRAMS)	140
	ADD SMOKED SALMON (90 GRAMS)	170

Le Zuppe Soup

 	CASSERUOLA DI FRUTTI DI MARE	540
	Seafood of the day, seafood soup, tomato confit, potatoes	
 	MINISTRONE	300
	Seasonal vegetable soup	

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Primi Della Casa

Pasta

★🐷	MANCINI SPAGHETTONI AI GAMBERI ROSSI	730
	Mancini Spaghettoni, Carabinero red prawn tartare red prawn bisque, lemon scent	
	PAPPARDELLE AL BRASATO	550
	Wagyu MB8 chuck roast homemade pappardelle, onion confit	
★🐷	TORTELLI ALL'ASTICE	620
	Canadian lobster and mascarpone cheese-filled black ink homemade pasta, lobster bisque, tomato confit	
★🐷	SPAGHETTI CARBONARA	510
	Artisanal spaghetti, egg yolk, Tuscany guanciale black pepper, Pecorino Romano	
★	DOPPIO RAVIOLO ANATRA E BURRATA	460
	Braised duck and Burrata filling duck jus, Parmesan fondue	
🐷	LINGUINE VONGOLE E BOTTARGA	480
	Squid ink linguine pasta, clams cherry tomatoes, cured fish roe	
	LASAGNA ALLA BOLOGNESE	450
	Traditional beef ragout lasagna	
🌱	CAVATELLI ALLA NORMA	410
	Homemade potato cavatelli pasta, fried eggplant tomato sauce, Grana Padano, Stracciatella	

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Pizze in Forno A Legna

Wood-fired Pizza

	SAN DANIELE	510
	Tomato sauce, Mozzarella, 24-month San Daniele ham arugula, Grana Padano	
	PROSCIUTTO COTTO E FUNGHI PORCINI	430
	White base, Parmesan, smoked Provolone cooked ham, porcini mushrooms, basil	
	BURRATA	420
	Tomato sauce, Mozzarella, fresh Burrata, basil pesto	
	FRUTTI DI MARE	400
	Seafood of the day, tomato sauce, oregano, garlic confit	
	SPECK & CIPOLLE	400
	Gorgonzola, Mozzarella, Provolone smoked Parma ham, red onion jam	
	QUATTRO FORMAGGI	350
	Mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	
	DIAVOLA	320
	Tomato sauce, Mozzarella, spicy salami, oregano	
	MARGHERITA	270
	Tomato sauce, Mozzarella, fresh basil	

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Secondi Di Terra E Mare

Sea & Land Main Course

- ★ RIB-EYE E FUNGHI (180G) 1,150
Australian Wagyu MB7 cube roll
morel mushrooms, Fregola Sarda
- 🌿🌱 MORONE AL CARTOCCIO 990
25-minute preparation
Arctic toothfish cooked in baking paper
potatoes, green peas, clams' juice, lemon butter
- 🌿🌱 BARRAMUNDI ALLA PUTTANESCA 540
Pacific sea bass, puttanesca,
anchovies essence, capers flower
- 🌿🌱 PETTO D'ANATRA 740
Dry-aged "Cebon" duck breast, pumpkin puree, duck jus

From the grill

"All dishes will be served with beef jus or salsa verde, one side dish."

- 🌿 AUSTRALIAN WAGYU SIRLOIN 1,450 / 250 GRAMS
"Darling Downs" Wagyu MB5 striploin
- 🌿 FULL BLOOD WAGYU SHOULDER 1,150 / 300 GRAMS
TENDERLOIN
"2 GR" Wagyu MB9 shoulder tenderloin
- 🌿 ARGENTINIAN BLACK ANGUS RIB-EYE 1,300 / 300 GRAMS
"ANB" Black Angus MB3 rib-eye

Good for Sharing

- 🌿 BONE IN RIB-EYE 3,800/KG
45-minute preparation
450 days grain-fed "Shimo" Wagyu MB7,
two side dishes

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Contorni

Side dish

 	MASHED POTATO	150
	FRENCH FRIES	170
 	GRILLED GREEN ASPARAGUS	170
	CRISPY CAULIFLOWER, SWEET PAPRIKA	170
	FRENCH BEANS, CRISPY BACON, FRIED SHALLOT	170
 	SAUTÉED MIXED FOREST MUSHROOMS, GARLIC CONFIT	170

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Formaggi

Cheese

SELEZIONE DI FORMAGGI

Our selection of fine Italian cheeses is being personally selected from our Chef (40g per piece) served with warm fruit & nuts bread, organic honey, homemade fruit jam

1 piece	160
3 pieces	430
5 pieces	620

Dolci

Dessert

- ★ OPERA TIRAMISU 300
 Traditional Venetian mascarpone and coffee dessert
- ★ 🥚 CANNOLI SICILIANI 280
 Sicily cannoli dough, ricotta cream, lemon and orange confit
 Choice of topping:
 pistachio sablé / hazelnut candy / chocolate chip
- 🌿 VANILLA PANNA COTTA PEACH & STRAWBERRY 190
 Vanilla panna cotta, strawberry jam, basil pesto
 poached peaches, strawberries
- BABA AL LIMONCELLO 190
 Baba sponge cake soaked in citrus syrup
 limoncello, light whipped 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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