

“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  
Bigeye tuna tartare, citrus sauce, Taggiasca olives, capers, fennel, Carasau bread
-  **JAMÓN SERRANO GRAN RISERVA** 510  
15 months 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

 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 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 & Risotto

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

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# Pizze in Forno A Legna

Wood-fired Pizza

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

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# Secondi Di Terra E Mare

## Sea & Land Main Course

- ★ **RIB-EYE E FUNGHI (180G)** 1,300  
Wagyu MB7 cube roll, morel mushroom, 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 pure, duck jus

## From the grill

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

- 🌱 **AUSTRALIAN WAGYU SIRLOIN** 1,720 / 250 GRAMS  
"ICON XB" Wagyu MB7 striploin
- 🌱 **FULL BLOOD WAGYU SHOULDER  
TENDERLOIN** 1,150 / 300 GRAMS  
"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** 4,060/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 290  
Sicily cannoli dough, ricotta cream, lemon and orange confit  
Choice of topping:  
pistachio sable / hazelnut candy / chocolate chip
- 🌱 VANILLA PANNA COTTA PEACH & BASIL 210  
Vanilla panna cotta, peach jam, basil pesto, poached peaches
- BABA AL LIMONCELLO 210  
Baba sponge cake soaked in citrus syrup,  
lemoncello, light whipped cream
- 🌱 TORTA AL GIANDUJA E GELATO AL CAMELLO 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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