

“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 Padana
  
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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, Straciatella, 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 FRUTTI DI MARE</b>	520
 rich seafood soup, sea bass, tiger prawn, oyster, octopus tomato confit, potatoes, Mediterranean herbs	
  <b>MINESTRONE</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” pasta, Carabinero red prawn tartare red prawn bisque, lemon scent	
	<b>TAGLIATELLE AL RAGU DI WAGYU</b>	650
	handmade medium ribbon pasta, Wagyu beef ragu	
 	<b>TORTELLI ALL'ASTICE</b>	600
	Canadian lobster and mascarpone cheese filled black ink handmade pasta, lobster bisque, tomato confit	
	<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
	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** 1,250  
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** 710  
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** 1,650  
"ICON XB" Wagyu MB7 striploin (250 grams)

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

🌱 **ARGENTINIAN BLACK ANGUS RIBEYE** 1,250  
ANB Black Angus MB3 Rib eye (300 grams)

*Sharing for two or more*

🌱 **BONE IN RIBEYE** 3,900/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	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 MIXED FOREST MUSHROOMS, GARLIC CONFIT PARSLEY	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, housemade 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 CARAMELLO** 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
- RASPBERRY SORBET
- PASSION FRUIT SORBET

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