

PARK HYATT
MASTERS OF FOOD & WINE



Tran Duc Thanh
Head Sommelier



Luca Cappellato
Chef de Cuisine of Opera



Dennis Kuipers
Executive Chef of Le Pristine Tokyo



Momoka Mitake
Head Sommelier

A RARE ITALIAN ENCOUNTER
**LE PRISTINE TOKYO
IN SAIGON**

*A celebrated expression of New Italian cuisine from
the acclaimed Le Pristine Tokyo by Sergio Herman*

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Saturday, 30 May
FOUR-HANDS DINNER

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PARK HYATT SAIGON™
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APERITIVO BITES

Oyster, pistachio, sour dough, crème crue
Green Minestrone, Da Lat farm tomato, green asparagus, tarragon
Beef tartare, crispy rice, confit egg yolk

Le Pristine Spritz
Champagne Ruinart Brut



STARTER

Laminato di Hokkaido scallop, daikon, caviar
Tomato dashi, fennel pollen, edible flower
Clos Henri Oïra Glacial Stones SB Single Vineyard – Marlborough 2024



PASTA

Ravioli, red king crab, guanciale, kombu, whelks, Taleggio cheese, parsley
Whispering Angel Rosé – Côtes de Provence 2024



FISH

Morone toothfish, almond milk, eggplant
Planeta Chardonnay – Sicilia Menfi 2023



BEEF

Japanese Sanriku sirloin A4
Spinach ripassata, anchovy, radicchio,
Black pepper sauce, aged balsamic
Ricasoli Castello di Brolio – Chianti Classico Gran Selezione 2021



DESSERT

Yuzu cream and candied, almond kakigori
Champagne Ruinart Blanc de Blancs