"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 CACIO & PEPE 580
Australian octopus, Pecorino Romano
Sicilian crumbs, pickles kohlrabi

CRUDO DI RICCIOLA 520
Japanese Hamachi carpaccio, salsa vergine
Buffalo Mozzarella, dry vermouth

JAMÓN CURADO SERRALBA 510
24-month dry-cured prosciutto, gnocco fritto

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, 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 DI CAVOLO NERO 370
Black kale salad, crispy bacon
Grana Padano, button mushrooms, apple vinegar

INSALATA SORRENTO 360
Mixed green salad, tuna in olive oil, egg
heirloom cherry tomatoes, cherry Mozzarella
24-month Parmigiano Reggiano, walnuts

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 salad, organic seeds, lemon dressing

ADD SMOKED SALMON (90 GRAMS) 170
ADD BLUEFIN TUNA CARPACCIO (90 GRAMS) 140
ADD POACHED PESTO CHICKEN (90 GRAMS) 110

# Le Zuppe
## Soup

CASSERUOLA DI FRUTTI DI MARE 540
Seafood of the day, seafood soup, tomato confit, potatoes

MINESTRONE 300
Seasonal vegetable soup

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# Primi Della Casa

## Pasta

PACCHERI ALL'ASTICE 840
Canadian lobster, artisanal "Mancini" paccheri
shellfish bisque

FETTUCCINE GRANCHIO & ZAFFERANO 650
Blue crab salad, homemade fettuccine, crab butter, saffron

PAPPARDELLE AL BRASATO 550
Wagyu MB8 chuck roast
homemade pappardelle, onion confit

SPAGHETTI VONGOLE E BOTTARGA 480
Artisanal spaghetti, clams
confit cherry tomatoes, cured fish roe

DOPPIO RAVIOLO ANATRA E BURRATA 460
Braised duck and Burrata filling, duck jus, Parmesan fondue

RIGATONI CARBONARA 450
Artisanal "La Molisana" mezzi rigatoni, egg yolk
Tuscany guanciale, black pepper, Pecorino Romano

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

**CARBONARA** 410
Smoked Guanciale 'La Prudencia', confit egg yolk
24-month Parmigiano, Mozzarella, black pepper

**FRUTTI DI MARE** 400
Seafood of the day, tomato sauce, oregano, garlic confit

**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

MORONE AL CARTOCCIO 990
*25–minute preparation*
Arctic toothfish cooked in baking paper
potatoes, green peas, clam' juice, lemon butter

PETTO D'ANATRA 740
Dry-aged Barbarie duck breast, fig jam, duck ragout
preserved plum

BARRAMUNDI ALLA PUTTANESCA 540
Pacific sea bass, puttanesca
anchovies essence, capers flower

## From the grill

*"All dishes will be served with beef jus and one side dish."*

WAGYU JAPAN 3,800 / Kg
Bone-In Rib-Eye "Shimo"
450-day grain-fed, MB7-8
Cut from the rib section, renowned for exceptional marbling
buttery texture, and deep umami flavour
**Ideal for sharing**
*Allow 45-minute preparation time*

WAGYU AUSTRALIA

Striploin "Darling Downs" 1,450 / 250 Gr
350-day grain-fed, MB4-5
Cut from the loin, offering the perfect balance of tenderness
marbling, and robust beef flavour

Petite Tender "2GR" 1,150 / 300 Gr
400-day grain-fed, MB9+
An exceptionally tender shoulder cut
with abundant marbling and a rich, buttery finish

BLACK ANGUS ARGENTINA

Rib-Eye "ANB" 1,300 / 300 Gr
150-day corn-fed, MB3
A richly flavoured rib cut, prized for its juiciness
and generous marbling

Hanger Steak "ANB" 399 / 100 Gr
150-day corn-fed, MB3
The butcher's favourite cut, known for its bold beef flavour
and distinctive character

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# Contorni

## Side dish

| | | |
|---|---|---|
| | MASHED POTATO | 170 |
| | 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

CROSTATA AL GIANDUJA 210
Roasted hazelnut, Gianduja, chocolate crémeux

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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