

ROOM SERVICE MENU

PARK HYATT SAIGON™

BREAKFAST MENU (BREAKFAST AVAILABLE 24 HOURS)

OPERA BREAKFAST	Fresh Fruit or Vegetable Juice Orange, Guava, Pineapple, Watermelon Carrot, Celery, Tomato, Young Coconut A Pot of Freshly Brewed Coffee or Decaffeinated Coffee English Breakfast, Earl Grey or Jasmine Tea Basket of Oven Fresh Bakeries, Jam, Marmalade, Honey • Parma Ham, Taleggio Cheese Free Range Eggs any Style <i>or</i> • Eggs Florentine or Eggs Benedict Seasonal Fruit Salad	570,000
PARK BREAKFAST	Fresh Fruit or Vegetable Juice Orange, Guava, Pineapple, Watermelon Carrot, Celery, Tomato, Young Coconut A Pot of Freshly Brewed Coffee or Decaffeinated Coffee English Breakfast, Earl Grey or Jasmine Tea Basket of Oven Fresh Bakeries, Jam, Marmalade, Honey	470,000

SAIGON BREAKFAST	Fresh Fruit or Vegetable Juice	480,000
	Orange, Guava, Pineapple, Watermelon	
	Carrot, Celery, Tomato, Young Coconut	
	Lotus Tea, Jasmine Tea, Bac Thai Tea or Soy Milk	
	•• Vietnamese Beef or Chicken Noodle Soup	
	Fresh Herbs, Bean Sprouts, Chilli, Black Bean Sauce	
	Fresh Fruit	
BREAKFAST SMOOTHIES	Orange , Passion Fruit, Yoghurt, Fresh Milk	150,000
	Strawberry , Guava, Yoghurt, Fresh Milk	150,000
	Passion Fruit , Strawberry, Mango	150,000
	Pineapple , Banana, Coconut Milk	150,000
	Banana , Lime, Yoghurt, Milk	150,000

A LA CARTE

• Free Range Eggs any Style Pork or Chicken Sausage, Potato, Mushroom Tomato, Bacon	200,000
• Omelette Choice of Ham, Cheese, Tomato Mushroom, Onion, Peppers, Smoked Salmon	200,000
Smoked Salmon Bagel, Cream Cheese, Lemon	200,000
Basket of Oven Fresh Bakeries Jam, Marmalade, Honey	150,000
Fresh Fruit or Vegetable Juice Orange, Guava, Pineapple, Watermelon Carrot, Celery, Tomato, Young Coconut	120,000
Waffles, Maple Syrup, Whipped Cream	140,000
Buttermilk Pancakes, Maple Syrup, Whipped Cream	140,000
Assorted Cereals Cornflakes, Wheetbix, Granola, All Bran, Organic Muesli Whole Milk, Skimmed Milk or Soy Milk	120,000
Bircher Muesli	130,000
Tropical Fresh Fruit	120,000
Seasonal Fruit Salad	120,000
Yoghurt Natural, Low Fat, Fruit	110,000

VIETNAMESE SPECIALITIES	• Vietnamese Beef or Chicken Noodle Soup	210,000
	Fresh Herbs, Bean Sprouts, Chilli, Black Bean Sauce	
	Braised Spiced Beef “Bo Kho”, Baguette	210,000
	Stir-Fried Vermicelli, Crab Meat	190,000
	• Saigon Baguette, Pâté, Grilled Pork, Mayonnaise, Chilli	180,000
	Chicken or Beef Congee	130,000

ALL DAY DINING MENU

STARTERS	• Parma Ham, Melon	430,000
	+• Buffalo Mozzarella, Olives, Sun Dried Tomato Lettuce, Basil Sauce	400,000
	Fritto Misto, Calamari, Shrimp, Snapper, Tartar Sauce	370,000
	•• Grilled Beef Straccetti, Panzanella Salad, Balsamic Vinaigrette	320,000
	•• Salmon Carpaccio, Grapefruit, Parmesan, Micro Mix, Black Olives	320,000
	•• Nicoise Salad, Traditional Recipe	280,000
	Parmesan Crumbed Chicken Salad, Tomato, Iceberg Mustard, Vinaigrette	240,000
	Spicy Seafood Soup, Garlic Crostone	300,000
SQUARE ONE SPECIALITIES 11.30 AM - 10.30 PM	350g, Wagyu Rib Eye, Watercress Salad, Sautéed Mushroom Garlic Butter	3,300,000
	• Mix Grill For Two, US Sirloin, Lamp Chop, Sausage Chicken, Pork Ribs, Asparagus, Mashed Potato	1,900,000
	Spice Roasted Shellfish, Scallops, Prawns, Calamari, Mussels Octopus, Toasted Baguette	990,000
	• Marinated Kurobuta Pork Chop, Spiced Apple Glazed Roasted Peppers	770,000
	•• River Prawn, Vietnamese Herbs, Chilli, Wok Fried Flowers Steamed Rice	610,000
WOOD FIRED PIZZA OVEN 11.30 AM - 1.00 AM THIN OR THICK CRUST	• Opera: Mozzarella, Salamino, Ham, Olives, Artichoke, Oregano	390,000
	Saigon: Mozzarella, Creamy Spicy Chicken, Onion, Sweet Basil	350,000
	Seafood: Prawn, Sea Scallop, Mussel, Squid	340,000
	+ Rustica: Spinach, Sun Dried Tomato, Ricotta	320,000

+ VEGETARIAN

• CONTAINS PORK

•• HEALTHY CHOICE

MAIN COURSES	Breaded Veal Chop Milanese, Primavera Salad	810,000
	•• AUS Beef Sirloin, Opera Style	760,000
	•• Grilled Sea Bass, Green Beans, Almonds, Prosecco Sauce	560,000
	•• Provencian Chicken Breast, Artichokes, Olives, Peperonata, Chilli	500,000
	• Penne Parma Ham, Vodka Sauce	350,000
	Black Linguine, Prawns, Sea Scallops, Clams, Arugula Cherry Tomato	340,000
	+ Baked Spinach Ricotta Canneloni	340,000
	+ Paccheri, Grilled Eggplant, Smoked Mozzarella, Basil	320,000
	• Spaghetti Amatriciana, Bacon, Chilli, Tomato	260,000
PITA WRAPS SERVED WITH FRENCH FRIES	Chicken, Jalapeños, Olives, Cucumber, Lettuce	290,000
	•• Tuna, Lemon, Parsley, Tomato, Corn Basil Salsa, Hummus	290,000
	• BLT, Bacon, Lettuce, Tomato, Avocado	290,000
SANDWICHES SERVED WITH FRENCH FRIES	Rosemary Marinated Grilled Steak, Red Onions, Tomato Arugula, Pesto	350,000
	• Club Sandwich	320,000
	Smoked Salmon, Capers, Cucumber Yoghurt, Onions Iceberg, Rye Bread	320,000
	+•• Salad Sandwich, Peperonata, Tomato, Avocado, Asparagus Carrot, Mushroom	280,000
BURGERS	Tomato, Onions, Cheese, Pickles, Lettuce, Mustard Mayonnaise, French Fries	
	Beef Burger	360,000
	Chicken Fillet Burger	340,000

+ VEGETARIAN

• CONTAINS PORK

•• HEALTHY CHOICE

VIETNAMESE SPECIALITIES

STARTERS	• Assorted Fresh and Fried Spring Rolls Pork, Prawn, Crab Meat, Chilli Dip	270,000
	•• Beef Salad, Star Fruit, Cucumber, Tamarind Sauce	220,000
	•• Vermicelli Noodle Salad, Prawn, Lemongrass, Sesame Cracker	210,000
	•• Chicken Salad, Cabbage, Carrot, Herbs, Lime Chilli Sauce	200,000
	•• Vietnamese Beef or Chicken Noodle Soup Fresh Herbs, Bean Sprouts, Chilli, Black Bean Sauce	200,000
MAIN COURSES	Clay Pot Southern Style Tiger Prawns, Coconut Juice Thiên Lý Flowers, Steamed Rice	430,000
	Wok Fried Beef, Lemongrass, Chilli, Onion, Steamed Rice	430,000
	Crispy Sea Bass, Coriander, Ginger Soya Sauce, Steamed Rice	420,000
	Braised Chicken, Caramelised Green Peppercorn Sauce Steamed Rice	300,000
	• Saigon Fried Noodle, Pork, Shrimp, Bean Sprout Scallion Red Chilli	240,000
	Fried Rice, Seafood, Vegetable, Spring Onion	240,000
	+ Vegetable Curry, Tofu, Turmeric, Coconut, Steamed Rice	190,000
	+ Seasonal Wok Vegetable, Garlic, Soya Sauce	100,000

DESSERTS

Baked Cheese Cake, Cherries	200,000
Classic Tiramisu	190,000
Chocolate Cake, Strawberries	180,000
Apple Pie, Vanilla Ice Cream	180,000
Lemon Tart, Citrus Salad	180,000
•• Fruit Salad, Roasted Nuts, Yoghurt, Organic Honey	140,000
•• Seasonal Fruit Platter	120,000
Selection of Haagen – Dazs Ice Cream	110,000
Belgian Chocolate	
Cookies & Cream	
Strawberry	
Vanilla	

KIDS MENU

Spaghetti Meat Balls	150,000
Crumbed Fish Fingers, Steamed Vegetables	150,000
Mini Beef Burger, French Fries	150,000
•• Pan Seared Fish, Mashed Potato, Vegetables	150,000
Grilled Chicken Breast, French Fries	150,000
• Ham, Cheese, Pineapple Pizza	120,000
+ Creamy Penne Pasta, Parmesan	120,000
Stir Fried Noodles, Chicken, Vegetables	120,000
+•• Vegetable Fried Rice	120,000
+ Mozzarella Sticks, Home Made Tomato Sauce	120,000
+ Cheese Toastie, Home Made Tomato Sauce	120,000
+•• Vegetable Soup	90,000
•• Bowl of Steamed Vegetables	90,000
•• Fresh Fruit Salad	90,000
Warm Chocolate Brownie, Vanilla Ice Cream	120,000
Ice Cream Sundae, Vanilla, Strawberry, Chocolate, Fresh Berries	140,000

LEAN CUISINE

All dishes have been prepared with low fat ingredients, no salt, no oil or butter and cooked either grilled, baked or steamed

Spice Crusted Grilled Beef Tenderloin, Cracked Wheat, Tomato Red Onion Salsa	750,000
Calories: 570 Total Fat: 28gr Total Carbohydrate: 50gr Protein: 39gr	
Herb Crusted Rare Yellow Fin Tuna, Green Beans, Sweet Potato, Cider Vinaigrette	580,000
Calories: 569 Total Fat: 7gr Total Carbohydrate: 51gr Protein: 36gr	
Oven Baked Salmon Fillet, Braised Spinach, Cherry Tomato, Brown Rice, Chilli	560,000
Calories: 580 Total Fat: 22gr Total Carbohydrate: 43gr Protein: 35gr	
Baked Chicken Fillet, Mint, Garlic, Pumpkin, Mustard	480,000
Calories: 403 Total Fat: 35gr Total Carbohydrate: 41gr Protein: 28gr	
Whole Wheat Penne Pasta, Shrimps, Tomato Trapanese Sauce, Lemon Zest	320,000
Calories: 346 Total Fat: 4gr Total Carbohydrate: 39gr Protein: 16gr	
Grilled Beef Tenderloin Straccetti, Brown Rice Salad, Raw Vegetables, Herb Citrus Dressing	310,000
Calories: 340 Total Fat: 11gr Total Carbohydrate: 29gr Protein: 31gr	
Chicken Cobb Salad, Corn, Tomato, Egg Whites, Cucumber, Peppers Avocado Dressing	280,000
Calories: 379 Total Fat: 23gr Total Carbohydrate: 22gr Protein: 29gr	
Chilled Gazpacho Soup, Poached Seafood, Pine Nuts	280,000
Calories: 149 Total Fat: 4gr Total Carbohydrate: 11gr Protein: 18gr	

LEAN CUISINE

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WHOLE WHEAT PITA WRAPS

Black Peppered Chicken, Roasted Sweet Potato, Artichoke, Mustard, Pickles	320,000
Calories: 612 Total Fat: 28gr Total Carbohydrate: 109gr Protein: 32gr	
Tuna, Onions, Avocado, Tomato, Lemon Dressing, Low Fat Cream Cheese	300,000
Calories: 608 Total Fat: 16gr Total Carbohydrate: 119gr Protein: 38gr	
Steak Strips, Sun Dried Tomato Cream Cheese, Grilled Mushroom	340,000
Calories: 483 Total Fat: 28gr Total Carbohydrate: 110gr Protein: 41gr	

PROTEIN BARS

Chocolate Banana Protein Bar	80,000
Calories: 275 Total Fat: 7gr Total Carbohydrate: 30gr Protein: 30gr	
Dried Fruits, Nuts, Oatmeal Bar	80,000
Calories: 315 Total Fat: 14gr Total Carbohydrate: 34gr Protein: 33gr	

BEVERAGE LIST

WINE BY THE GLASS SELECTION

		By Glass	By Bottle
WHITE	Cloudy Bay Chardonnay, Marlborough New Zealand	315,000	1,250,000
	Pascal Jolivet Attitude Sauvignon Blanc Val de Loire, France	250,000	1,000,000
	Craggy Range Sauvignon Blanc, Martinborough New Zealand	240,000	950,000
	Tommasi Le Rosse Pinot Grigio, Veneto, Italy	230,000	900,000
	Woodbridge Chardonnay Robert Mondavi California, USA	170,000	750,000
RED	Craggy Range Pinot Noir, Martinborough New Zealand	415,000	1,650,000
	Nero d'Avola Feudo Principi di Butera Sicilia, Italy	290,000	1,100,000
	Henry Fessy Moulin-à-Vent Beaujolais Beaujolais, France	250,000	1,000,000
	Deloach Zinfandel Heritage Reserve California, USA	195,000	770,000

		By Glass	By Bottle
SPIRITS	Martell Cordon XO	840,000	9,200,000
	Rémy Martin XO Excellent	590,000	6,500,000
	Hennessy XO	590,000	6,500,000
	Martell Cordon VSOP	240,000	2,850,000
	Rémy Martin VSOP	250,000	2,650,000
	Glenfiddich Special Reserve 12 years	240,000	2,600,000
	Hennessy VSOP	230,000	2,500,000
	Chivas Regal 12 years	170,000	1,950,000
	Ballantine's 12 years	160,000	1,750,000
	Jack Daniel's	160,000	1,750,000

		By Glass	By Bottle
CHAMPAGNE	Moët Chandon Brut Imperial	500,000	2,000,000
	Dom Pérignon		8,350,000
	Moët Chandon Brut Imperial 375 ml		1,450,000
	Taittinger Brut Reserve 375 ml		1,550,000
LOCAL BEER	La Rue, Saigon Special, Tiger Carlsberg, Heineken, San Miguel		120,000
IMPORTED BEER	Coopers Pale Ale		210,000
	Budweiser Budwar Pilsner Urquell		170,000
SOFT DRINKS	Ginger Ale		130,000
	Bitter Lemon, Ginger Ale		120,000
	San Pellegrino - Limonata, Pompelmo, Aranciata Amara		120,000
	Coca-Cola, Coca-Cola Light, Sprite Orangina, Tonic Water, Soda Water		110,000
JUICES	Fresh Fruit or Vegetable Orange, Pineapple, Watermelon, Pomelo Carrot, Young Coconut, Passion Fruit		120,000
MINERAL WATER	Perrier 300ml		130,000
	Acqua Panna 250ml, San Pellegrino 250ml		110,000
	La Vie 500ml, Evian 500ml		100,000

FRUIT SMOOTHIES	Balancing , Green Apple, Cucumber, Celery, Mint, Ginger	170,000
	Antioxidant , Banana, Soy Milk, Granola, Blueberry, Hazelnut	
	Healthy Body , Banana, Orange, Strawberry, Mint, Soy Milk, Almond	
	Digestion , Kiwi, Apple, Grape, Pineapple	
	Anti Stress , Strawberry, Pear, Banana, Brewers Yeast, Almond	
	Immune System , Orange, Pineapple, Apple, Ginger	
	Strawberry , Guava, Yoghurt, Fresh Milk	150,000
	Pineapple , Coconut, Banana, Condensed Milk	
	Orange , Passion Fruit, Yoghurt, Fresh Milk	
	Watermelon , Passion Fruit, Strawberry	
COFFEE	Freshly Brewed Coffee, Macchiato	115,000
	Cappuccino, Marocchino	
	ALL ABOVE ARE AVAILABLE WITH DECAFFEINATED COFFEE	
TEA	Earl Grey, English Breakfast	115,000
	Orange Pekoe, Assam, Darjeeling	
	Lotus, Bac Thai, Jasmine	
	Chrysanthemum, Peppermint	
BELGIUM CHOCOLATE	Dark Chocolate	115,000
	Milk Chocolate	
	White Chocolate	
	Hot or Cold Chocolate	