

“Our menu philosophy is based on the idea of sharing, of coming together to enjoy exquisite cuisine.”

Chef Alessio Nallino

Antipasti

Appetizer

INSALATA MARE - TERRA	360
warm seafood salad, green beans, saffron potato, tomato, olives, lemon dressing	
FRITTO MISTO	400
fried assorted seafood, lemon, tartare sauce	
ANTIPASTO ALL'ITALIANA	445/855
cold cuts and cheese board served with warm rosemary focaccina, green olives, cherry mozzarella, pickled eggplant	
S PROSCIUTTO SAN DANIELE	465
BOCCONCINI DI BUFALA E TIGELLE	
hand sliced 24 month prosciutto di San Daniele, buffalo mozzarella, sundried tomato, tigelle bread	
CAPESANTE E PANZANELLA	485
Hokkaido scallops carpaccio, Da Lat tomato coulis raw vegetable, bread croutons	
S BATTUTA DI MANZO	560
beef tenderloin "battuta", stracciatella, figs and herbs salad	
P BRUSCHETTE	195
chargrilled multigrain bread, ripe tomato, taggiasca olives, fresh italian basil	
S BURRATA E POMODORINI	395
organic heirloom tomato salad, burrata, crispy vegetables, basil pesto	
INSALATA RICCA	330
mixed leaves, prawns, cherry tomato, ham, corn, artichoke, carrot, honey dressing, Parmigiano - Reggiano	
RUCOLA	230
arugula, sundried tomato, Parmigiano - Reggiano, balsamic dressing	

P Plant based

S Signature item

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Le Zuppe

Soup

S	CASSERUOLA DI FRUTTI MARE IN CROSTA DI PANE	330
	baked seafood soup, bread crust	
P	MINISTRONE ALLA GENOVESE	250
	seasonal vegetable soup, basil pesto	

P *Plant based*

S *Signature item*

Primi Della Casa

Pasta & Risotto

S PACCHERI POMODORINI, NDUJA E ORIGANO	330
"Garofalo" paccheri in spicy pork sauce, yellow cherry tomato, fresh oregano	
DOPPI RAVIOLI	395
roasted veal and burrata stuffed ravioli, gravy, 24 month Parmigiano- Reggiano	
LINGUINE ALL'ASTICE	1,480
live lobster "Garofalo" linguine, fresh and semi dried Da Lat tomato, dill	
PINZATI ALLA CARBONARA	340
egg yolk, pecorino romano and Phu Quoc pepper stuffed ravioli, crispy guanciale	
S LASAGNA ALLA BOLOGNESE	360
traditional beef ragu lasagna	
SPAGHETTONI ALLA LUCIANA	430
spaghettoni "Gentile", sautéed seafood ragu, octopus tomato sauce	
FREGOLA CON VONGOLE	320
artisanal Sardinian pasta, clam, cherry tomato, lemon, Italian parsley	
RISOTTO RICOTTA E SPINACI CON VERDURE CROCCANTI	330
ricotta and spinach "Carnaroli" risotto, crispy vegetables	
P PAPPARDELLE INTEGRALI AI 3 POMODORI E FUNGHI	290
whole wheat pappardelle, tomato sauce, heirloom tomato, sundried tomato, mushrooms, fresh italian basil	
S <i>Sharing for two or more</i>	
PENTOLA DEL PESCATORE	1,650
penne "Gentile" selection, red prawn, Hokkaido scallops, baby squid, mussels, clams, organic heirloom tomato, fresh italian basil, Taggiasca olive oil	

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Secondi Di Terra E Mare

Sea & Land Main Course

BACCALA ALL PUTTANESCA CON COUS COUS	670
salted cod fish, puttanesca sauce, cous cous	
COZZE FRITTE ALLA PUGLIESE	550
deep fried mussels, spicy tomato sauce, lemon zest	
S TAGLIATA DI MANZO	1,160
sliced Wagyu beef striploin (200 grams), arugula, Parmigiano - Reggiano flakes	
AGNELLO ALLA BRACE	970
charcoal grilled lamb chops, sweet garlic cream, mushrooms, thyme jus	
S FILETTO DI MANZO AL PEPE VERDE	1,300
Rangers Valley beef tenderloin, potato puree, broccolini, green peppercorn sauce	
S COSTOLETTA DI VITELLO ALLA MILANESE	1,260
traditional crumbed and butter fried veal cutlet, roasted baby potatoes	
S <i>Sharing for two or more</i>	
BRANZINO ALLA MEDITERRANEA	850
whole baked sea bass, clams, baby potatoes, Taggiasca olives, cherry tomato <i>40-minutes preparation</i>	
GRIGLIATA DI MARE	2,450
chargrilled lobster, prawns, calamari, scallop, mussels, sea bass, tuna, Mediterranean herbs oil	
FIorentina	2,350
Florence charcoal grilled T-bone steak, brushed with rosemary sprigs, grilled vegetables, potato wedges, rock salt, Phu Quoc pepper	

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Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE	470
tomato sauce, mozzarella, sautéed seafood, basil	
CINQUE FORMAGGI	420
mozzarella, gorgonzola, taleggio, provolone, parmigiano	
MARGHERITA CLASSICA O CON BUFALA	230/410
tomato sauce, mozzarella, basil	
S BURRATA	400
tomato sauce, mozzarella, fresh burrata, basil pesto	
SAN DANIELE	420
tomato sauce, mozzarella, 24 month aged San Daniele ham, rucola, Parmigiano	
SOLE MIO	310
tomato sauce, mozzarella, sliced garlic, spicy salami, capsicum, fried egg	
CAPRICCIOSA	370
tomato sauce, mozzarella, cooked ham, fresh button mushroom, black olives, artichoke	
BOLOGNA	410
mozzarella, Bologna mortadella, stracciatella and pistacchio	
SAIGON	310
tomato, mozzarella, paprika chicken breast, onion, cherry tomato, spicy basil	
FUNGHETTO	360
mozzarella, mixed sautéed mushrooms, onion, ricotta	
P SUPER LEGGERA	260
tomato, grilled vegetables, arugola, sun dried tomato and olives	

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Dolci

Dessert

SELEZIONE DI FORMAGGI AL CARRELLO

a selection of the finest imported Italian cheese, raw unfiltered honey, homemade jam, fruit and nuts (trolley service)

1 piece	140
3 pieces	390
5 pieces	550

S TIRAMISU

traditional Venetian mascarpone, Italian savoiardi bisquit and coffee

220

CANNOLO SICILIANO

ricotta, candied fruits, chocolate and pistacchio chips, strawberry salad

210

YOGURT

yogurt mousse, backed figs, almond tuille, mini meringue

210

S GIANDUJA PANNA COTTA

chocolate rolled hazelnut, caramelized puff pastry, Frangelico ice cream

190

SPRITZ

marinated orange with mint, pink grapefruit sorbet, aperol foam

210

TORTA DEL GIORNO

daily cake

180

I NOSTRI GELATI E SORBETTI FATTI IN CASA

house made gelato and sorbet (2 scoops)

- STRACCIATELLA - milk and chocolate chips
- CIOCCOLATO - milk and bitter chocolate
- CREMA - vanilla
- MALAGA - rum and raisin
- AMARENA - milk and sour cherry
- LIMONE - lemon and basil sorbet
- MANGO - sorbet

120

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Park Hyatt Saigon is certified by HACCP and ISO 22000-2005

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