

SQUARE ONE

SAIGON

SQUARE ONE OFFERS A DELICIOUS AND MODERN FRENCH-VIETNAMESE CUISINE DESIGNED FOR SHARING

A CONVIVIAL, GASTRONOMIC EXPERIENCE, TAKING GUESTS ON A JOURNEY BETWEEN THE CULINARY CAPITAL OF THE WORLD, FRANCE
AND THE EXCITING FLAVORS OF VIETNAMESE LOCAL DELICACIES IMAGINED BY OUR CULINARY TEAM

FRENCH STARTERS & SOUPS

Square One Steak Tartare Classic condiments	580
Escargots à la Bourguignonne Persillade sauce, garlic butter baguette 6 pcs/12 pcs	450/850
Yellowfin Tuna Tartar shallot, calamansi, crispy potato, Truffle mayonnaise, cured citrus egg yolk	510
Bone Marrow Braised beef cheek, foie gras, black garlic	580
Foie Gras en Cocotte Champignons, chicken jus	780
Square One Pâté en Croûte Mixed leaf salad, pickles	480
Grilled Baby Romaine Lettuce Lardons, 24-months Comté, Dijon aioli	330
Kalette Salad Mandarin, cranberries, walnuts, organic quinoa, balsamic vinegar	370
Chèvre Salad mesclun, pickled radish, Nashi pear, Pecan nuts, beetroot caramelized goat cheese, Provençale vinaigrette	300
French Onion Soup White onions, chicken stock, Gruyère cheese	290
Lobster Bisque Saffron leek, lobster croque monsieur	680

MAIN COURSE & JOSPER GRILL

Sole Meunière Lemon, butter, parsley, sun-dried tomatoes	2,500
Torched Mackerel shaved calamari, charred broccolini, purée, barley risotto	960
O’connor Black Angus Beef Tenderloin 150g / 300g	1,100 / 2,000
Stockyard Wagyu Beef Tenderloin 150g / 300g	1,700 / 3,200
US Prime Rib Eye 300g	2,230
Cape Grim Grass Fed Beef Striploin 250g	1,300
Coastal Lamb Rack Half / Whole Béarnaise / Red wine / Pepper / Mushroom	1,600 / 3,000

Food safety is under the auspices of HACCP and ISO 22000
All prices are times 1,000 in Vietnam Dong (VND) and are subject to service charge and then VAT

CHEF’S SIGNATURE TASTING MENUS

Vietnamese / French 2,200 per person
Explore the essence of French or Vietnamese cuisine by enjoying our signature menus, created by our Chefs.

FROM THE SEA

Royal Seafood Platter on Ice 4,200	Grilled Seafood Galore 3,500
Lobster, French oysters, Canadian oysters, Cà Mau crab sustainable tiger prawns, clams, king crab	Lobster, Nha Trang oyster, salmon, squid, Cà Mau crab king river prawn, condiments
Nha Trang Oysters 100 / pc	Kaviari Krystal 30g / 50g 2,510 / 4,180
French Normandy Oysters 220 / pc	Caspiar Imperial 50g 2,450
Canadian Baynes Sound Oysters 180 / pc	
Oysters served natural with condiments	

LIVE FROM THE FISH TANK

Canadian Lobster 100gr 350	Sea Bass 1,050
River King Prawn 350	Black Grouper 1,400

PERFECT FOR SHARING

Wagyu Tomahawk 100gr 450	Vietnamese Tasting Platter 720
Coq Au Vin 980	Chefs selection, serves 2
Red wine braised chicken, potato puree Espelette French beans	Whole Sturgeon “2 ways” serves 2 2,390
Boeuf Wellington 2,200	Charcoal grilled, seafood sauce Sweet and sour soup
Mushroom duxelles, potato purée, jus gras	Live Canadian Lobster 2,050
	Wok glass noodle, seasonal vegetables, spicy X.O sauce

SIDES AND ACCOMPANIMENTS

Pumpkin Gnocchi Beurre noisette, crispy sage Comté 230	Steamed Organic Vegetable Kho quet sauce 180
Spinach Garlic cream 210	Wok Baby Butternut Garlic, soy sauce 180
Black Truffle Potato Purée 160	Wok Gia Lai Jungle Herb Garlic, soy sauce 180
Sautéed Mushrooms 180	Charcoal Grilled Eggplant Iberico pork chilli fish sauce, spring onions oil 180
Truffle French Fries 160	Egg Fried Rice Crispy garlic 160

VIETNAMESE STARTERS & SOUP

Spring Rolls Selection Fried seafood roll, fresh prawn & pork spring roll, Iberico pork mustard leaves roll	540
Crispy Duck Taro, coconut flakes, plum sauce, pickles, herbs	400
Alaskan King Crab Banh Khot Mini pancake, Iberico pork, coconut milk, sweet & sour fish sauce	410
Soft Shell Crab Tamarind sauce, herbs salad	580
Wagyu Beef Salad Bon Bon, yellow Sesbania flower, water cress pineapple, tamarind dressing	450
Young Jack Fruit Salad Pork belly, tiger shrimp, laksa leave, peanut sweet & sour fish sauce	330
Charcoal Grilled Octopus Green mango, pink pomelo, X.O fish sauce	480
Crab Noodle Soup Crab meat, crab cake, mantis prawn, tofu, rice noodles, herbs	680
Sweet & Sour Fish Soup Mekong delta signature vegetables, catch of the day	310

MAIN COURSE & CLAY POT

Stone Steamed Wagyu Beef 1,200	
Fine rice noodles, Perilla leaves, lemongrass, ginger – fish sauce	
BBQ Iberico Pork Rib 850	
Chili jam, five spices, sticky rice	
Charcoal Grilled Gò Công Chicken 800	
Wild chili & lime salt, sticky rice	
Square One Signature Seafood Fried Rice 450	
Vietnamese herb, tobiko, conpoy, spring onion	
Salmon Clay Pot 660	
Phú Quốc peppercorn, pineapple, pork - caramel sauce	
Wagyu Beef Cheek Clay Pot 840	
Coconut, organic broccolini, green pepper corn	
King River Prawns Clay Pot 780	
Bell peppers, sweet corn, onions, tamarind sauce	
Egg Tofu Clay Pot 280	
Mushrooms, baby corn, carrot, honey bean, vegan X.O sauce	



Signature Experience

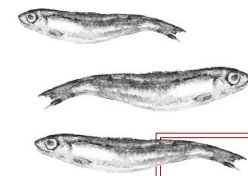
✿ PLANT BASED

SQUARE ONE

SAIGON

SUSTAINABILITY MAP

SQUARE ONE IS COMMITTED TO SOURCE THE HIGHEST QUALITY INGREDIENTS FROM RESPONSIBLE LOCAL FARMERS TO SUPPORT A SUSTAINABLE FUTURE.



FISH SAUCE

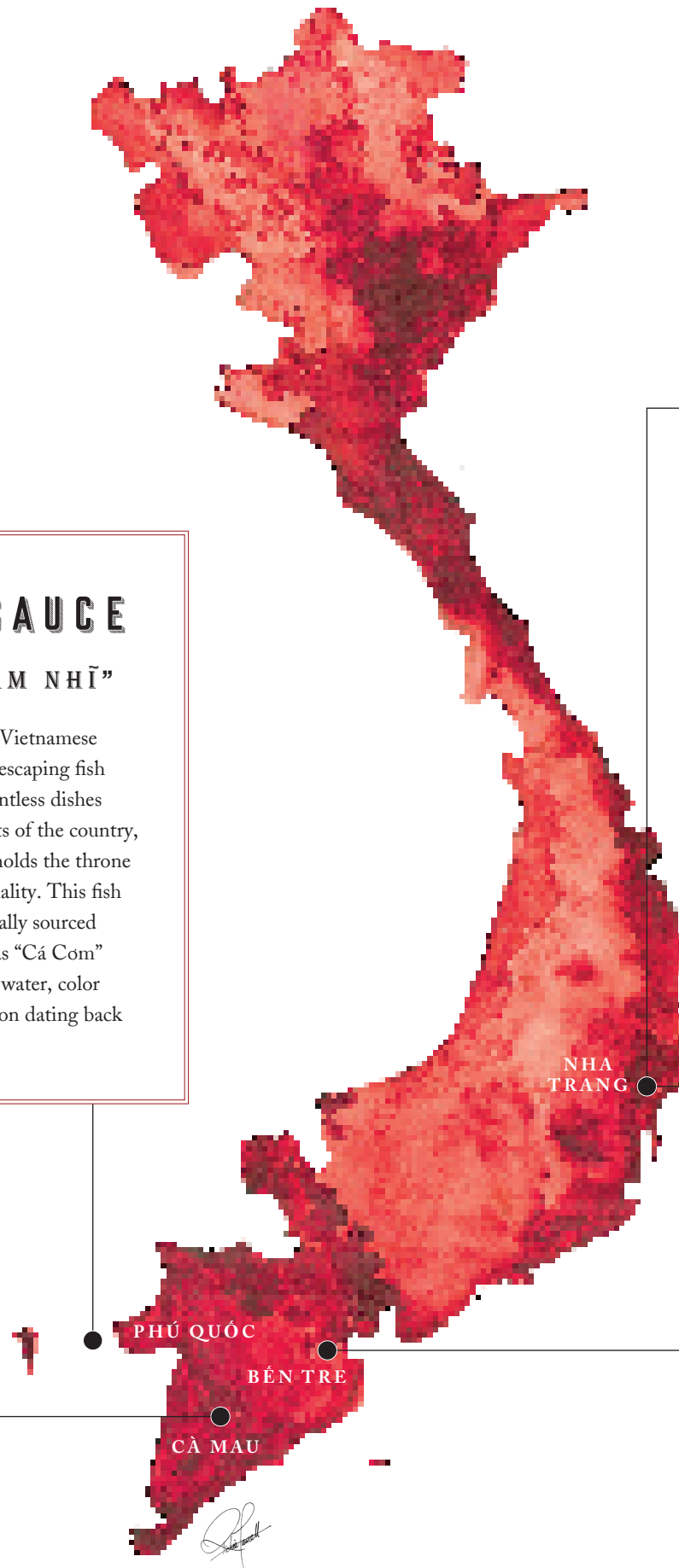
“NƯỚC MẮM NHĨ”

When it comes to Vietnamese cuisine, there's no escaping fish sauce. Used in countless dishes throughout all parts of the country, Phú Quốc Island holds the throne for its premium quality. This fish sauce only uses locally sourced anchovies known as “Cá Com” and salt, no added water, color or MSG. A tradition dating back over 200 years!



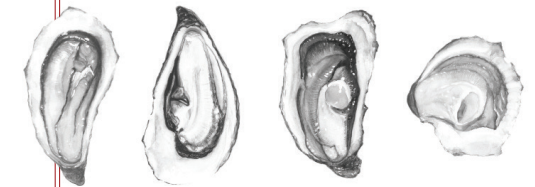
SOFT SHELL CRAB

This Mekong Delta province is the southernmost part of Vietnam's inland territory. Its rivers and canals are surrounded by a dense vegetation of Cajuput trees which make the perfect natural habitat to farm sustainable Cà Mau soft shell crab. Try this mouthwatering crispy delicacy with our homemade tamarind sauce.



OYSTERS

This coastal resort city in south-east Vietnam is not only known for its beaches, crabs, and clams, but is also famous for its succulent oysters. Nha Trang oysters have a high nutrient content, a tasty meat and they are used as specialties in numerous restaurants. Don't miss “Chợ Đêm” the night seafood market if you visit the area!



BLACK GROUPER

This deep-sea fish has a unique and mild taste. The black grouper is caught at least 100 miles off shore, at such depths that the fish are constantly in motion, resulting in a firmer and flaky texture when cooked. The black groupers diet of shellfish creates a wonderfully distinctive flavor that is unique to this species. Black grouper is available live from our fish tank, ready for you to enjoy.



RIVER PRAWNS

Besides being Vietnam's capital of coconut, the local residents of this peaceful town, are famous for farming the highest quality river prawns. These delicious prawns have a rich taste, which is perfectly paired with the luscious caramelized coconut sauce.

