

# 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

<b>Square One Steak Tartare</b> <i>Classic condiments</i>	540
Escargots à la Bourguignonne <i>Persillade sauce, garlic butter baguette 6 pcs/12 pcs</i>	480/880
Yellowfin Tuna Tartar <i>shallot, calamansi, crispy potato, Truffle mayonnaise cured citrus egg yolk</i>	440
Bone Marrow <i>Braised beef cheek, foie gras, black garlic</i>	600
<b>Foie Gras en Cocotte</b> <i>Champignons, chicken jus</i>	810
Square One Pâté en Croûte <i>Mixed leaf salad, pickles</i>	500
Grilled Baby Romaine Lettuce <i>Lardons, 24-months Comté, Dijon aioli</i>	400
Kalette Salad <i>Mandarin, cranberries, walnuts, organic quinoa, balsamic vinegar</i>	380
Chèvre Salad <i>mesclun, pickled radish, Nashi pear, Pecan nuts, beetroot caramelized goat cheese, Provençale vinaigrette</i>	400
French Onion Soup <i>White onions, chicken stock, Gruyère cheese</i>	320
Lobster Bisque <i>Saffron leek</i>	850

### MAIN COURSE & JOSEPH GRILL

Sole Meunière <i>Lemon, butter, parsley, sun-dried tomatoes</i>	2,800
Torched Mackerel <i>shaved calamari, charred broccolini, purée, barley risotto</i>	950
O'Connor Black Angus Beef Tenderloin 200g / 300g	1,550 / 2,150
Stockyard Wagyu Beef Tenderloin 200g / 300g	2,300 / 3,350
US Prime Rib Eye 300g	2,300
Cape Grim Grass Fed Beef Striploin 250g	1,450
<b>Coastal Lamb Rack Half / Whole</b>	1,650 / 3,500
<i>Béarnaise / Red wine / Pepper / Mushroom</i>	

### FROM THE SEA

Royal Seafood Platter on Ice <i>Lobster, French oysters, Canadian oysters, Cà Mau crab sustainable tiger prawns, clams, king crab</i>	4,500	Grilled Seafood Galore <i>Lobster, Nha Trang oyster, salmon, squid, Cà Mau crab king river prawn, condiments</i>	3,650
Nha Trang Oysters	100 / pc	Kaviari Krystal 30g / 50g	2,350 / 4,350
French Normandy Oysters	280 / pc	Caspiar Imperial 50g	2,600
Canadian Baynes Sound Oysters <i>Oysters served natural with condiments</i>	200 / pc		

### LIVE FROM THE FISH TANK

Canadian Lobster 100gr	360	Sea Bass	1,250
King Crab 250g	2,650	Black Grouper	1,500

### PERFECT FOR SHARING

<b>Bœuf en croûte à la Wellington</b> <i>Filet de bœuf, mushroom duxelles potato purée, jus gras</i>	2,800	Vietnamese Tasting Platter <i>Chefs selection, serves 2</i>	780
<b>Wagyu Tomahawk 1400gr</b>	6,800	Live Canadian Lobster <i>Wok glass noodle, seasonal vegetables, spicy X.O sauce</i>	2,150
Coq Au Vin <i>Red wine braised chicken, potato puree Espelette French beans</i>	980	Whole Sturgeon "2 ways" serves 2 <i>Charcoal grilled, seafood sauce Sweet &amp; sour soup</i>	2,480

### SIDES AND ACCOMPANIMENTS

Pumpkin Gnocchi <i>Beurre noisette crispy sage, Comté</i>	190	Steamed Organic Vegetable <i>Kho quet sauce</i>	190
Spinach <i>Garlic cream</i>	190	Wok Baby Butternut <i>Garlic, soy sauce</i>	190
Black Truffle Potato Purée	190	Wok Gia Lai Jungle Herb <i>Garlic, soy sauce</i>	190
Sautéed Mushrooms	190	Charcoal Grilled Eggplant <i>Iberico pork chilli fish sauce, spring onions oil</i>	190
Truffle French Fries	190	Egg Fried Rice <i>Crispy garlic</i>	190

### VIETNAMESE STARTERS & SOUP

Spring Rolls Selection <i>Fried seafood roll, fresh prawn &amp; pork spring roll, Iberico pork mustard leaves roll</i>	540
Crispy Duck <i>Taro, coconut flakes, plum sauce, pickles, herbs</i>	420
Alaskan King Crab Banh Khot <i>Mini pancake, Iberico pork, coconut milk, sweet &amp; sour fish sauce</i>	450
Soft Shell Crab <i>Tamarind sauce, herbs salad</i>	600
Wagyu Beef Salad <i>Bon Bon, yellow Sesbania flower, watercress pineapple, tamarind dressing</i>	460
Young Jack Fruit Salad <i>Pork belly, tiger shrimp, laksa leaves, peanut sweet &amp; sour fish sauce</i>	340
Charcoal Grilled Octopus <i>Green mango, pink pomelo, X.O fish sauce</i>	500
Crab Noodle Soup <i>Crab meat, crab cake, mantis prawn, tofu, rice noodles, herbs</i>	700
Sweet & Sour Fish Soup <i>Mekong delta signature vegetables, catch of the day</i>	360

### MAIN COURSE & CLAY POT

<b>Hokkaido Scallops</b> <i>Sticky rice ball, bell peppers, garlic, coriander</i>	1,250
<b>Stone Steamed Wagyu Beef</b> <i>Fine rice noodles, Perilla leaves, lemongrass, ginger - fish sauce</i>	1,250
<b>BBQ Iberico Pork Rib</b> <i>Chilli jam, five spices, sticky rice</i>	980
Charcoal Grilled Gò Công Chicken <i>Wild chilli &amp; lime salt, sticky rice</i>	800
Square One Signature Seafood Fried Rice <i>Vietnamese herbs, tobiko, conpoy, spring onion</i>	470
Salmon Clay Pot <i>Phú Quốc peppercorn, pineapple, pork - caramel sauce</i>	700
King River Prawns Clay Pot <i>Bell peppers, sweet corn, onions, tamarind sauce</i>	800
Egg Tofu Clay Pot <i>Mushrooms, baby corn, carrot, honey bean, vegan X.O sauce</i>	330

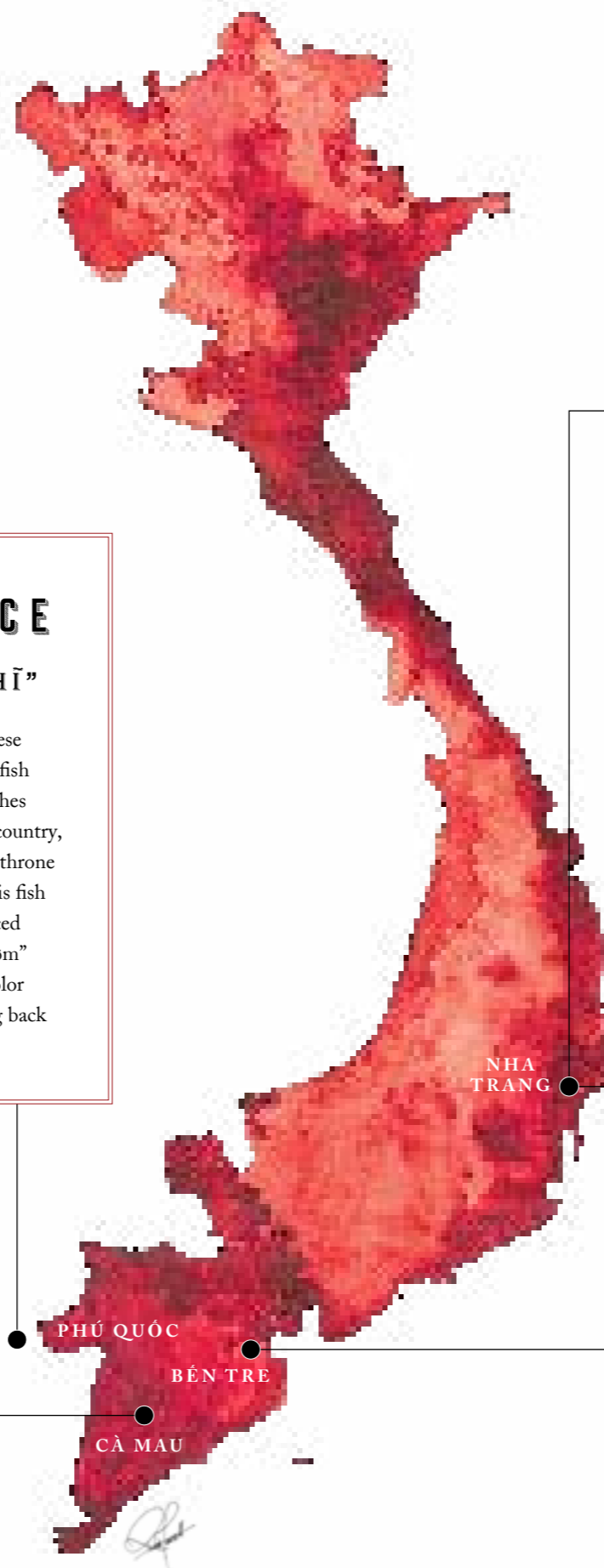


# SQUARE ONE

SAIGON

## SUSTAINABILITY MAP

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



### 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.

### 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 Cơm” and salt, no added water, color or MSG. A tradition dating back over 200 years!

### 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 GROUPE

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.