

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

CHEF'S SIGNATURE SHARING MENUS

Vietnamese / French / Vietnamese & French 1,680 per person

Choose your culinary adventure and let Chef surprise you with a bespoke 3 course sharing menu (minimum 2 guests)

PERFECT FOR SHARING - STARTERS

Vietnamese Tasting Platter <i>Chefs selection, serves 2</i>	600
Lemongrass Cured Salmon <i>Pickled daikon, soy ginger dressing, sesame</i>	380
Spring Rolls <i>Cha gio hai san / goi cuon bo bia / Iberico pork & mustard leaf</i>	390
Crispy Duck <i>Taro, coconut, plum sauce, pickles</i>	380
Alaskan King Crab Banh Khot <i>Iberico pork, coconut, nuoc cham</i>	390
Local Soft Shell Crab <i>Tamarind sauce, herbs</i>	420
Tielle Sétoise <i>Tomato, octopus, shrimp, Iberico chorizo, baby gem salad</i>	490
Steak & Tuna Tartar <i>Angus beef tenderloin, yellowfin tuna, lime</i>	550
Cocotte d'Escargots <i>Bordelaise sauce, bacon, sourdough toast 6 pcs / 12 pcs</i>	400/ 800
Moules Marinières <i>Foie gras sauce, pearl barley, pickled brown beech mushrooms</i>	570
Bone Marrow <i>Braised beef cheek, foie gras, black garlic</i>	520
Foie Gras en Cocotte <i>Champignons, chicken jus</i>	700
Square One Pâté en Croûte <i>Mixed leaf salad, pickles</i>	410

FRESHLY MIXED SALADS

Wagyu Beef <i>Palm heart, peperomia, tamarind chilli dressing</i>	420
Pan Seared Scallop <i>Sustainable tiger prawns, pomelo, green mango</i>	350
Kalette Salad <i>Mandarin, cranberries, walnuts, organic quinoa, balsamic vine-</i>	350
Grilled Baby Romaine Lettuce <i>Lardons, 24-months Comté, Dijon aioli</i>	310

OUR CLASSIC SOUPS

Sweet and Sour Sturgeon Soup <i>Dill fish cake, bamboo, sesban</i>	290
Lobster Bisque <i>Saffron, lobster croque monsieur, leek</i>	640
Crab Noodle Soup <i>Soft shell crab, rice noodles, lime</i>	580
French Onion Soup	270

PLATEAU DE FRUITS DE MER

Royal Seafood Platter on Ice

Lobster, French oysters, Canadian oysters, sustainable tiger prawns, clams, king crab, flower crab

3,950

Deluxe Grilled Seafood Platter

Lobster, Ha Long oysters, sustainable salmon squid, blue crab, river prawns

2,890

THOUGHTFULLY FARMED OYSTERS & CAVIAR

French Normandy Oysters	200 / pc	Sturia Baerii 30g	2,790
Canadian Baynes Sound Oysters	170 / pc	Kaviari Krystal 50g	3,940
<i>Oysters served natural, with mignonette or kaffir lime granita</i>		Caspiar Imperial 50g	2,310

VIETNAMESE CLAY POT

Served with steamed rice

Sustainable Salmon <i>Phú Quốc peppercorns, caramel sauce</i>	620	Canadian Lobster	
Wagyu Beef Cheek <i>Coconut, organic chayote, green pepper corns</i>	790	River Prawn	
King Prawns Ca Ri <i>Cherry tomatoes, okra, steamed rice</i>	690	Sea Bass	
* Cauliflower <i>Mushrooms, tofu, vegetable XO sauce</i>	280	Black Grouper	
		<i>Available at market price</i>	

LIVE FROM THE FISH TANK

FROM RESPONSIBLE BREEDS - MAIN COURSE

Live Canadian Lobster	1,740	Atlantic Dover Sole <i>Meunière</i>	2,300
<i>Seafood sauce, egg noodles, chilli</i>		<i>Lemon, butter, parsley</i>	
Hokkaido Scallops	990	Black Cod	870
<i>Sticky rice ball, bell peppers, garlic, coriander</i>		<i>Ossau-Iraty, artichoke, green peppercorn, cherry tomato</i>	
Confit Pork Belly	750	Bœuf Wellington	1,600
<i>Pineapple, Phu Quoc pepper, peanut, coriander</i>		<i>Mushroom duxelles, potato purée, jus gras</i>	
Charcoal Grilled Chicken	770	Lamb Saddle "2 ways" <i>serves 2</i>	1,900
<i>Five spice, forest pepper, lime</i>		Slow cooked saddle, <i>sweetcorn, black olives</i>	
Crab Meat Fried Rice	420	Seared filets, <i>parsley, cumin, lemon</i>	
<i>Soft shell crab, bean sprouts, spring onions</i>			

THE JOSPER CHARCOAL GRILL

Wagyu Tomahawk 1400g	5,700
O'Connor Black Angus Beef Tenderloin 150g / 300g	950 / 1,790
Stockyard Wagyu Tenderloin 150g / 300g	1,480 / 2,800
US Prime Rib Eye 300g	2,050
Cape Grim Grass Fed Beef Striploin 250g	1,280
Coastal Lamb Rack	1,500 / 2,700
<i>Béarnaise / Red wine / Pepper / Mushroom</i>	

SIDES AND ACCOMPANIMENTS

Steamed Organic Vegetables <i>Kho quet sauce</i>	150
* Wok Thien Ly Flowers <i>Garlic, soy sauce</i>	150
Charcoal Grilled Eggplant <i>Iberico pork, chilli soya sauce</i>	120
Egg Fried Rice <i>Crispy garlic</i>	120
Parisian Gnocchi <i>Mornay sauce, Comté</i>	200
* Spinach <i>Garlic cream</i>	160
Black Truffle Potato <i>Purée</i>	140
Sautéed Mushrooms	150
Truffle French Fries	120

SWEET TREATS

Whole Roasted Pineapple <i>Coconut ice cream</i>	480
Coconut Ice Cream Lollypops <i>Palm sugar sauce</i>	280
Crêpes Suzette	350
Cherry Clafoutis <i>yogurt espuma, Amarena cherry ice cream</i>	280
Exotic Baba <i>mango, pineapple, passion fruit, Chantilly cream</i>	270
Chocolate Profiteroles <i>Da Lat milk ice cream, warm chocolate sauce</i>	260

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



Signature Experience

* PLANT BASED

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SUSTAINABILITY MAP

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



SOFT SHELL CRAB

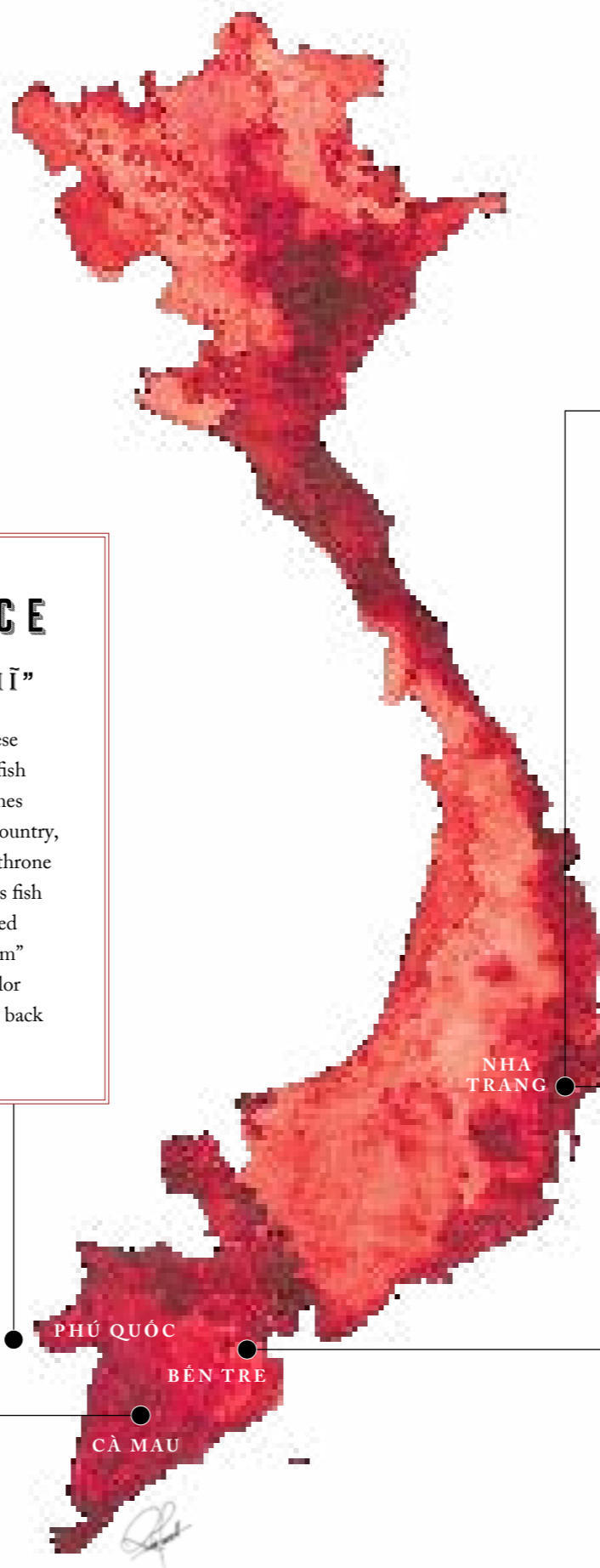
This Mekong Delta province is the southernmost part of Vietnam's inland territory. Its rivers and canals are surrounded by a dense vegetation of Cajuput trees which make the perfect natural habitat to farm sustainable Cà Mau soft shell crab. Try this mouthwatering crispy delicacy with our homemade tamarind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



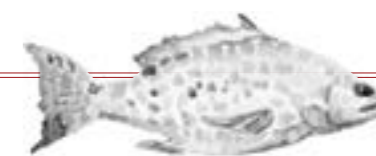
OYSTERS

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.

