

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 1,780 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>	640
Lemongrass Cured Salmon <i>Pickled daikon, soy ginger dressing, sesame</i>	400
Spring Rolls <i>Cha gio hai san / goi cuon bo bia / Iberico pork & mustard leaf</i>	420
Crispy Duck <i>Taro, coconut, plum sauce, pickles</i>	400
Alaskan King Crab Banh Khot <i>Iberico pork, coconut, nuoc cham</i>	410
Soft Shell Crab <i>Tamarind sauce, herbs</i>	480
Niçoise Salad <i>Green beans, potatoes, egg, tomatoes, tuna, anchovies, black olives</i>	270
Square One Steak Tartare <i>Angus beef tenderloin</i>	580
Cocotte d'Escargots <i>Bordelaise sauce, bacon, sourdough toast 6 pcs / 12 pcs</i>	420/840
Braised Octopus <i>Morels, asparagus, rye, marigold</i>	510
Bone Marrow <i>Braised beef cheek, foie gras, black garlic</i>	580
Foie Gras en Cocotte <i>Champignons, chicken jus</i>	780
Square One Pâté en Croûte <i>Mixed leaf salad, pickles</i>	430

FRESHLY MIXED SALADS

Wagyu Beef <i>Palm heart, peperomia, tamarind chilli dressing</i>	450
Pan Seared Scallop <i>Sustainable tiger prawns, pomelo, green mango</i>	370
Kalette Salad <i>Mandarin, cranberries, walnuts, organic quinoa, balsamic vinegar</i>	370
Grilled Baby Romaine Lettuce <i>Lardons, 24-months Comté, Dijon aioli</i>	330

OUR CLASSIC SOUPS

Sweet and Sour Sturgeon Soup <i>Dill fish cake, sesban</i>	310
Lobster Bisque <i>Saffron, lobster croque monsieur, leek</i>	680
Crab Noodle Soup <i>Soft shell crab, rice noodles, lime</i>	610
French Onion Soup	290

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

PLATEAU DE FRUITS DE MER

Royal Seafood Platter on Ice <i>Lobster, French oysters, Canadian oysters, sustainable tiger prawns, clams, king crab, Cà Mau crab</i>	4,080	Deluxe Grilled Seafood Platter <i>Lobster, Nha Trang oysters, sustainable salmon squid, Cà Mau crab, river prawns</i>	3,020
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THOUGHTFULLY FARMED OYSTERS & CAVIAR

French Normandy Oysters	210 / pc	Sturia Baerii 30g	2,960
Canadian Baynes Sound Oysters	180 / pc	Kaviari Krystal 50g	4,180
<i>Oysters served natural, with mignonette or kaffir lime granita</i>		Caspiar Imperial 50g	2,450

VIETNAMESE CLAY POT

<i>Served with steamed rice</i>		LIVE FROM THE FISH TANK	<i>Available at market price</i>
Sustainable Salmon <i>Phú Quốc peppercorns, caramel sauce</i>	660	Canadian Lobster	
Wagyu Beef Cheek <i>Coconut, organic chayote, green pepper corns</i>	840	River Prawn	
King Prawns <i>Bell peppers, sweet corn, onions, tamarind sauce</i>	880	Sea Bass	
* Young Tofu <i>Broccolini, mushrooms, chilli soy sauce</i>	280	Black Grouper	

FROM RESPONSIBLE BREEDS - MAIN COURSE

Live Canadian Lobster <i>Seafood sauce, egg noodles, chilli</i>	1,840	Atlantic Dover Sole Meunière <i>Lemon, butter, parsley</i>	2,440
Hokkaido Scallops <i>Sticky rice ball, bell peppers, garlic, coriander</i>	1,050	Black Cod <i>Ossau-Iraty, artichoke, green peppercorn cherry tomatoes</i>	960
Wok Iberico Pork Secreto <i>Black mushrooms, vermicelli, peanuts, turmeric</i>	800	Bœuf Wellington <i>Mushroom duxelles, potato purée, jus gras</i>	1,700
Charcoal Grilled Chicken <i>Five spice, forest pepper, lime</i>	820	Coq au vin <i>Red wine braised chicken, Robuchon potato puree Espelette, French beans</i>	980
Crab Meat Fried Rice <i>Soft shell crab, bean sprouts, spring onions</i>	490		
Whole Sturgeon "2 ways" <i>serves 2</i> <i>Grilled Sturgeon fillet with garlic chilli sauce</i>	2,390		
<i>Hà Nội tomato dill soup</i>			

THE JOSPER CHARCOAL GRILL

Wagyu Tomahawk 1400g	6,150
O'Connor Black Angus Beef Tenderloin 150g / 300g	1,010 / 1,900
Stockyard Wagyu Tenderloin 150g / 300g	1,640 / 3,130
US Prime Rib Eye 300g	2,170
Cape Grim Grass Fed Beef Striploin 250g	1,360
Coastal Lamb Rack	1,590 / 2,860
<i>Béarnaise / Red wine / Pepper / Mushroom</i>	

SIDES AND ACCOMPANIMENTS

Steamed Organic Vegetables <i>Kho quet sauce</i>	160
* Wok Organic Broccolini <i>Garlic, soy sauce</i>	160
* Wok Thien Ly Flowers <i>Garlic, soy sauce</i>	160
Charcoal Grilled Eggplant <i>Iberico pork, chilli soya sauce</i>	130
Egg Fried Rice <i>Crispy garlic</i>	130
Parisian Gnocchi <i>Mornay sauce, Comté</i>	210
Spinach <i>Garlic cream</i>	230
Black Truffle Potato Purée	150
Sautéed Mushrooms	160
Truffle French Fries	130

SWEET TREATS

Whole Roasted Pineapple <i>Coconut ice cream</i>	510
Coconut Ice Cream Lollypops <i>Palm sugar sauce</i>	300
Crêpes Suzette	370
Strawberry Mille-Feuille <i>Caramelized puff pastry, elderflower cordial</i>	300
<i>Vanilla crème diplomat, strawberry pink peppercorn sorbet</i>	
Exotic Baba <i>mango, pineapple, passion fruit, Chantilly cream</i>	290
Chocolate Profiteroles <i>Da Lat milk ice cream, warm chocolate sauce</i>	280



Signature Experience

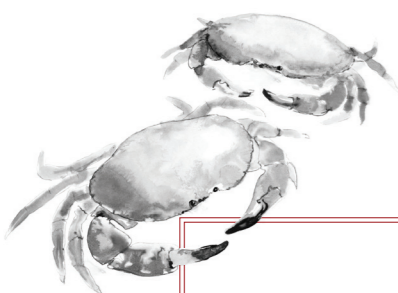
* PLANT BASED

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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

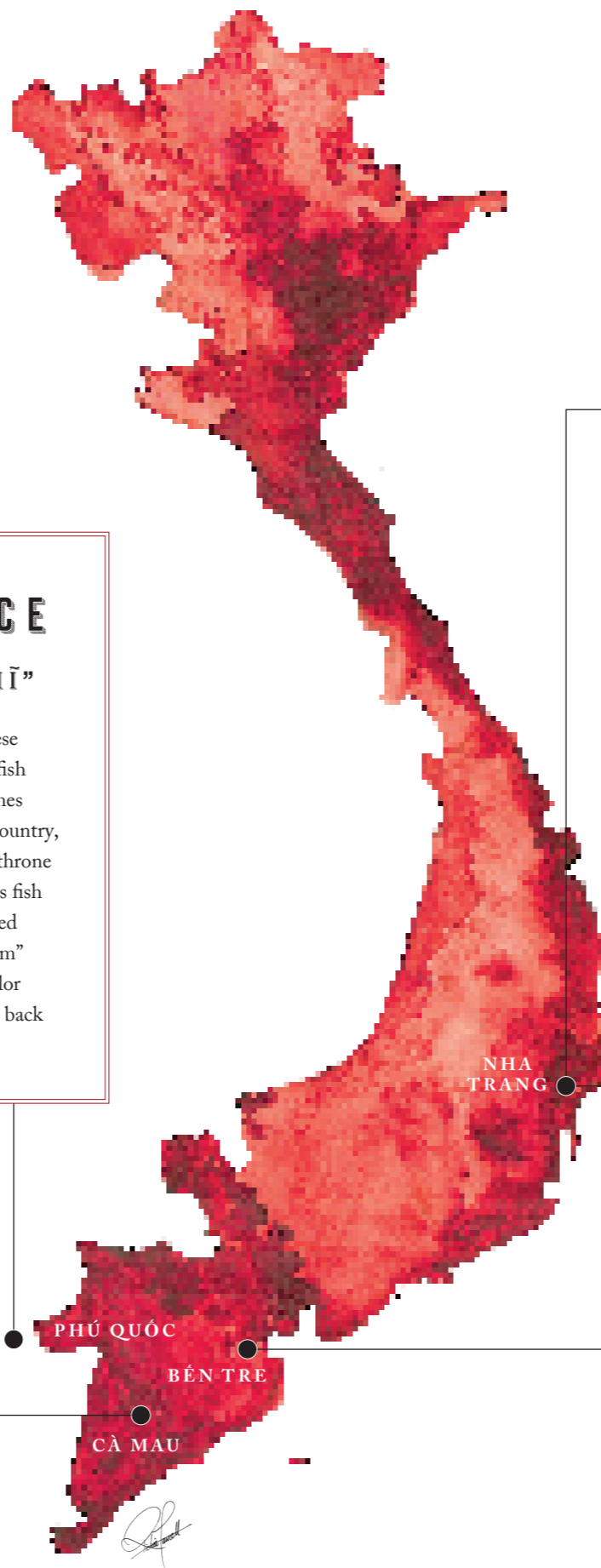
This Mekong Delta province is the southernmost part of Vietnam's inland territory. Its rivers and canals are surrounded by a dense vegetation of Cajuput trees which make the perfect natural habitat to farm sustainable Cà Mau soft shell crab. Try this mouthwatering crispy delicacy with our homemade tamarind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



FISH SAUCE

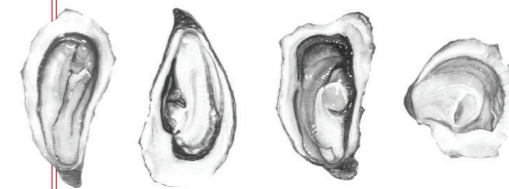
“NƯỚC MẮM NHĨ”

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!



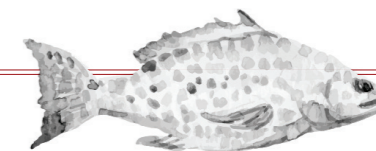
OYSTERS

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.

