

SQUARE ONE

SAIGON

STARTER

OYSTERS

LIME AND VIETNAMESE MINT GRANITA

Hầu Pháp, sốt đá chanh bạc hà

930 / 6 PCS

1,760 / 12 PCS

VIETNAMESE TASTING PLATTER

CHEF'S SELECTION / SERVES TWO / 580

Khai vị Việt Nam, 2 người

SPRING ROLLS

TIGER PRAWN / FRIED SEAFOOD /

GRILLED IBERICO PORK / 370

Hỗn hợp cuốn Việt Nam:
gỏi cuốn tôm, chả giò hải sản,
cải bẹ xanh cuộn thịt heo Iberico

SAIGON PIZZA "BANH TRANG NUONG"

SEAFOOD, PORK, DRIED BEEF,

SPRING ONION, SHALLOTS / 290

Bánh tráng nướng hải sản

ALASKAN KING CRAB BANH KHOT

IBERICO PORK, COCONUT FISH SAUCE / 390

Bánh khọt thịt cua Alaska,
thịt heo Iberico

CRISPY SOFT SHELL CRAB

GARLIC, CHILLI, ROCK SALT / 370

Cua lột rang muối, tôm khô

PAN SEARED SCALLOP SALAD

TIGER PRAWN, POMELO, GREEN MANGO / 330

Gỏi bưởi xoài xanh,
sò điệp Mỹ loại lớn áp chảo, tôm sú

WAGYU BEEF SALAD

HERBS, WATER LILY, WARTERCRESS / 410

Gỏi bò Wagyu áp chảo, xà lách xoong,
bông súng

PINK POMELO AND SNOW CRAB SALAD

JELLYFISH, PERILLA, VIETNAMESE MINT,

GINGER NUOC CHAM / 310

Gỏi bưởi sứa, cua tuyết, rau thơm,
nước chấm gừng

NOODLE/SOUP

CRAB NOODLE SOUP

SOFT SHELL CRAB, RICE NOODLES, LIME / 510

Bún riêu cua

SWEET AND SOUR SEAFOOD SOUP

HERBS / 270

Canh chua hải sản

WAGYU BEEF PHO

TRADITIONAL CONDIMENTS / 760

Phở bò Wagyu

S Signature Dishes

V Vegetarian

You love vegetarian dishes and have not yet found what you are looking for? Please ask our associates for more options!

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT. Please ensure to inform our colleagues about your specific food allergies and intolerances.

GRILLED SEAFOOD

DELUXE PLATTER LIVE RIVER

PRAWN, MUD CRAB, NHA TRANG OYSTER,

SQUID, FRESH SEA BASS

SERVES TWO / 1,500

Hải sản Việt nam các loại:
Tôm càng sông, cua sông, hàu Nha Trang,
mực, cá chẽm

PRESTIGE PLATTER

CANADIAN LOBSTER & OYSTER,

KING FISH FILLET, TIGER PRAWN, SQUID

SERVES TWO / 2,500

Hải sản ngoại nhập và Việt Nam
các loại: tôm hùm và hàu Canada,
cá Hoàng Đế, tôm sú, mực

MAIN

GRILLED LIVE SEA BASS FILLET

LEMONGRASS, XO SAUCE,

STEAMED RICE / 820

Cá chẽm phi lê nguyên con nướng
sốt sả XO

CRAB MEAT FRIED RICE

BEAN SPROUTS, SPRING ONION / 380

Cơm chiên thịt cua, hải sản cay

CHARCOAL CHICKEN

FIVE SPICE, FOREST PEPPER, LIME,

STEAMED RICE / 730

Gà nướng ống tre

STEAMED WHOLE BLACK GROUPER

SEAFOOD BASIL SAUCE,

STEAMED RICE / 1,150

Cá mú đen hấp, sốt lá quế hải sản,
cơm trắng

SIDE

WOK VEGETABLES

TOFU, OYSTER SOY SAUCE / 130

Thập cẩm rau xào đậu hũ

SMOKY EGGPLANT

GARLIC, CHILLI, FISH SAUCE / 100

Cà tím xông khói

WOK THIEN LY FLOWER

SOY SAUCE, GARLIC / 150

Hoa thiên lý xào tỏi

WOK ASIAN MUSHROOM

OYSTER SAUCE / 150

Nấm xào, sốt dầu hào

EGG FRIED RICE

CRISPY GARLIC, SOY SAUCE / 100

Cơm chiên trứng, tỏi phi,
nước tương

CLAY POT

NORWEGIAN SALMON CLAY POT

PHU QUOC PEPPER, CARAMEL SAUCE,

STEAMED RICE / 610

Cá hồi Na Uy kho tộ

MILK FED LAMB CURRY

CHILLI, CASHEW, COCONUT MILK,

STEAMED RICE / 790

Cà ri cừu, khoai môn, hạt điều,
nước cốt dừa, cơm trắng

BLACK COD

PINEAPPLE, CHILLI, STEAMED RICE / 1,200

Phi lê cá tuyết kho thơm

KING PRAWN CLAY POT

CARAMELIZED COCONUT, STEAMED RICE / 690

Tôm càng kho nước dừa, cơm trắng

WOK

CLAMS / 440

LEMONGRASS, CHILLI, LIME LEAF

Nghêu hấp xả, lá chanh

LIVE CANADIAN LOBSTER

SEAFOOD SAUCE, EGG NOODLES, CHILLI / 1,320

Tôm hùm sống Canada xào mì trứng,
măng tây, nấm, sốt hải sản khô

JUMBO SCALLOP

MUSHROOM, CASHEW, STEAMED RICE / 1,000

Sò điệp Mỹ xào, hành tây, ớt chuông, nấm,
hạt điều, cơm trắng

LEMONGRASS IBERICO PORK

COCONUT MILK, MUSHROOM,

STEAMED RICE / 480

Thịt heo Iberico xào xả, nước cốt dừa,
nấm, cơm trắng

US BEEF LUC LAC

CAPSICUM, STEAMED RICE / 830

Thăn bò Mỹ xào lúc lắc, ớt chuông,
cơm trắng

ALL DISHES HAVE BEEN
DESIGNED TO SHARE IN A
FAMILY STYLE

ENTRÉE

SNAILS IN PARSLEY BUTTER

500 / 6 PCS

970 / 12 PCS

Escargots en persillade

SQUARE ONE CAVIAR TARTELETTE / 910

Tiger prawn mousse, cucumber, creme fraiche, espelette pepper
Mousse de crevettes tigrées, concombre, crème fraiche, piment d'Espelette

COQUILLES ST. JACQUES - SCALLOP / 630

Cauliflower and black truffle veloute, roasted hazelnut
Veloute de choux fleur truffé, noisettes torréfiées

SQUARE ONE STEAK TARTARE / 500

Confit egg yolk sauce
Sauce au jaune d'oeuf confit

FOIE GRAS EN COCOTTE / 490

Mushroom, chicken jus
Champignons et jus de volaille

TEMPURA FROG LEG / 400

Parmentière, spinach coulis
Cuisses de grenouille en tempura et coulis d'épinards

PERIGORD SALAD / 380

Smoked duck breast, foie gras, French ham, green beans, potato, walnut vinaigrette
Magret de canard fumé, foie gras, jambon cru, haricots verts, pommes de terre, vinaigrette à la noix

LYONNAISE SALAD / 240

Poached egg, lardons, frisse
Lardons, oeuf poché, frisée, croûtons, vinaigrette à la moutarde

CHÈVRE SALAD / 310

Beetroot, heirloom tomatoes, asparagus
Betteraves, noisettes, tomates anciennes, asperges, vinaigrette au Xérès

SOUPE

FRENCH ONION SOUP / 260

Gruyere, crouton

CAVIAR

STURIA BAERI / 2,000 / 30G

KAVIARI KRISTAL / 2,900 / 50G

SQUARE ONE CASPIAR IMPERIAL

1,750 / 50G

S Signature Dishes

V Vegetarian

You love vegetarian dishes and have not yet found what you are looking for? Please ask our associates for more options!

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT. Please ensure to inform our colleagues about your specific food allergies and intolerances.

FRUITS DE MER

FRENCH OYSTER 160 / PC

CANADIAN OYSTER 160 / PC

LIVE LOBSTER / MARKET PRICE / 100G

BLUE CRAB / MARKET PRICE / 100G

TIGER PRAWN / 50 / PC

PLAT

PATAGONIAN TOOTHFISH / 1,500

Green pea mousseline, parma ham crumbs, chicken and chorizo jus
Mousseline de petits pois, crumble de jambon de Parme, jus de volaille et chorizo

ORGANIC RED QUINOA / 430

Glazed seasonal vegetables, lemon zest, Taggiasca olive oil
Légumes de saison, quinoa, zeste de citron et huile d'olive taggiasche

DUCK BREAST / 620

Confit fennel, rhubarb and grenadine puree, honey glazed grains, jus gras
Fenouil confit, rhubarbe et grenadine purée, grains toastées au miel, jus gras

WHOLE ATLANTIC DOVER SOLE

MEUNIÈRE / 1,600

Sole meunière

CHATEAUBRIAND

SERVES TWO / 2,200

Rangers Valley Black Onyx tenderloin
Shallot compote
Compotée d'échalotes, sauce au choix

GARNITURE

GRILLED ASPARAGUS / 150

Sea salt, Taggiasca olive oil

CAULIFLOWER GRATINÉ / 150

Mornay sauce, comté

BLACK TRUFFLE POTATO PUREE / 150

Mash truffle potato

SAUTÉED MUSHROOMS / 140

Mushrooms fricassée

GREEN PEAS / 130

Green peas a la francaise

FRENCH FRIES / 110

Thyme salt

JOSPER GRILL

CANADIAN LOBSTER / 1,800

Garlic and parsley butter
Ail, beurre et persil

WAGYU TOMAHAWK / 5,400 / 1300G

Cote de boeuf Wagyu Tomahawk

RANGERS VALLEY BLACK ONYX TENDERLOIN

790 / 150G

1,550 / 300G

Filet de boeuf Ranger valley onyx

STOCKYARD WAGYU TENDERLOIN

1,500 / 150G

2,950 / 300G

Filet de Boeuf Wagyu

US PRIME RIB EYE / 1,520 / 300G

Entrecôte de Black Angus

JACK'S CREEK WAGYU STRIPLIN / 1,310 / 240G

Faux-filet de Boeuf Wagyu

COASTAL LAMB RACK

790 / HALF LAMB RACK

1,550 / WHOLE LAMB RACK

Carré d'agneau

IBERICO PORK PLUMA / 670 / 200G

Pluma de porc Ibérique

SAUCE

BEARNAISE / RED WINE / PEPPER / MUSHROOM

PLATEAU DE FRUITS DE MER

ROYAL PLATTER / 2,900

CANADIAN OYSTER, FRENCH BELON OYSTER, TIGER PRAWN, NEW ZEALAND MUSSEL, LOBSTER, CLAM, ALASKAN KING CRAB, CÀ MAU CRAB
SERVES TWO

Huîtres Canadiennes, crevettes, moules, palourdes, crabe royal, homard, tourteau

ALL DISHES HAVE BEEN
DESIGNED TO SHARE IN A
FAMILY STYLE



FRENCH

CREPE SUZETTE / 310

Crêpes Suzette

S CHOUX PROFITEROLES / 220

Vanilla ice cream, warm chocolate sauce
Glace à la vanille et chocolat chaud

COCONUT SOUFFLÉ / 300

Lime and coconut sorbet
Sorbet citron vert et coco

PAIN PERDU / 300

Caramelized brioche, caramel cream,
lemon mousse, berries and brioche ice cream
Caramel cremeux, mousse citron, fruits rouge et
glace à la brioche

VIETNAMESE

S WHOLE ROASTED PINEAPPLE

SERVES TWO / 450

Lemongrass caramel, coconut sorbet
Thơm nguyên trái nướng mật ong hương sả
kem đá dừa
(please allow 20 minutes for preparation)

VIETNAMESE DESSERT TASTING / 220 / 440

Jackfruit spring rolls, bean curd with ginger syrup,
coconut milk
Coconut lollipops with palm sugar caramel
Chả giò mít, tàu hũ nước đường, kem dừa,
đường thốt nốt

LEMONGRASS PANNA COTTA / 220

Kaffir lime granita, Hoa Loc mango,
peanut praline
Bánh panna cotta vị sả, kem chanh, xoài Hoa Loc,
socola đậu phộng

DIGESTIVE

COGNAC HENNESSY VSOP / 270

ARMAGNAC DELORD 1990 / 450

CALVADOS LECOMPTE PAY D'AUGE 5Y / 420

ZACAPA 23Y SOLERA / 330

EAUX DE VIE / 220

Mirabelle / Poire Prisonnière / Framboise

PORT GRAHAM'S FINE RUBY / 150



S Signature Dishes

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT. Please ensure to inform our colleagues about your specific food allergies and intolerances.