

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

Black Angus Beef Tartar <i>French classic condiments</i>	520
Escargots à l'alsacienne <i>Parsley, garlic, lemon juice butter, toasted baguette 6 pcs / 12 pcs</i>	480/880
Japanese Yellowfin Tuna Carpaccio <i>Watermelon, sun-dried tomato lime, fresh baby herbs salad</i>	450
❑ Taboulé <i>Seeds lentils, bulgur, red/white quinoa, smoked seaweed dressing home-made crispy seaweed</i>	420
Foie Gras Poêlé <i>Seasonal vegetables, mushrooms</i>	1,300
Beetroot <i>Fresh goat cheese foam, kiwi, avocado, aged balsamic vinegar</i>	380
Sucrine <i>Grilled, cervelle de canut, crispy bacon, comté cheese, croutons</i>	400
Gnocchi de Saison <i>Herbs, truffle chicken jus, Parmigiano - Reggiano</i>	550
Classic French Onion Soup <i>White onions, onion stock, croutons, Gruyère cheese</i>	320
Lobster Bisque <i>Lobster tail, carrots, peanuts, condiments</i>	850

MAIN COURSE & JOSPHER GRILL

Truite Meunière <i>Confit potatoes, lemon butter, spinach</i>	1,350
Patagonian Tooth Fish <i>Fennel & dill, "Beurre Blanc" sauce</i>	1,250
Fish Of The Day <i>Bouillabaisse, baby leek, rouille, crouton</i>	900
Braised Wagyu Beef Cheeks (AUS) <i>Fresh mushrooms, daikon - horseradish</i>	980
O'Connor Black Angus Beef Tenderloin (AUS) 200g / 300g	1,600 / 2,400
Stockyard Wagyu Beef Tenderloin (AUS) 200g / 300g	2,300 / 3,450
Prime Rib Eye (US) 300g	2,300
Cape Grim Grass Fed Beef Striploin (AUS) 250g	1,450
Coastal Lamb Rack (NZ) Half / Whole <i>Béarnaise / Red wine / Phu Quoc Pepper / Mushroom</i>	1,650 / 3,150

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	King Crab 250g	2,650

LIVE FROM THE FISH TANK

Canadian Lobster 100gr	360	Sea Bass	1,250
King River Prawn	360	Black Grouper	1,500

PERFECT FOR SHARING

Bœuf Wellington <i>Filet de bœuf, mushroom duxelles potato purée, beef jus, serves 2</i>	2,800	Vietnamese Tasting Platter <i>Chefs selection, serves 2</i>	780
Wagyu Tomahawk 1400gr	6,800	Live Canadian Lobster <i>Wok glass noodle, seasonal vegetables, spicy X.O sauce Serves 2</i>	2,150
Coq Poulette Sauce <i>Mashed potato, garlic, herbs purée green beans, parsley, serves 2</i>	1,200	Whole Sturgeon "2 ways" <i>Charcoal grilled, seafood sauce Sweet & sour soup Serves 2</i>	2,480

SIDES AND ACCOMPANIMENTS

❑ Seasonal Vegetables <i>Choose your style: steamed / sautéed / glazed</i>	190	Charcoal Grilled Eggplant <i>Iberico pork, chilli fish sauce, spring onions oil</i>	190
❑ Spinach <i>Choose your style: fried garlic / creamy sautéed / steamed</i>	190	Steamed Organic Vegetables <i>Kho quet sauce</i>	190
Potato Purée / Truffle Potato Purée	160 / 190	❑ Wok Thien Ly Flower <i>Garlic, soy sauce</i>	190
❑ Sautéed Mushrooms	190	❑ Wok Gia Lai Jungle Herbs <i>Garlic, soy sauce</i>	190
❑ French Fries / Truffle French Fries	160 / 190	❑ Egg Fried Rice <i>Crispy garlic</i>	190

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 Experiences

- ❑ Vegan (Additional vegan dishes available upon request)
- All beef, lamb and chicken is Halal

VIETNAMESE STARTERS & SOUPS

Spring Rolls Selection <i>Fried seafood roll, fresh prawn & 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 & 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 & 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

Hokkaido Scallops <i>Sticky rice ball, bell peppers, garlic, coriander</i>	1,250
Stone Steamed Wagyu Beef <i>Fine rice noodles, Perilla leaves, lemongrass, ginger - fish sauce</i>	1,250
BBQ Iberico Pork Rib <i>Chilli jam, five spices, sticky rice</i>	980
Charcoal Grilled Gò Công Chicken <i>Wild chilli & lime salt, sticky rice</i>	800
Square One Seafood Fried Rice <i>Vietnamese herbs, tobiko, conpoy, spring onion</i>	470
Salmon Clay Pot <i>Phu 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

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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.



FISH SAUCE

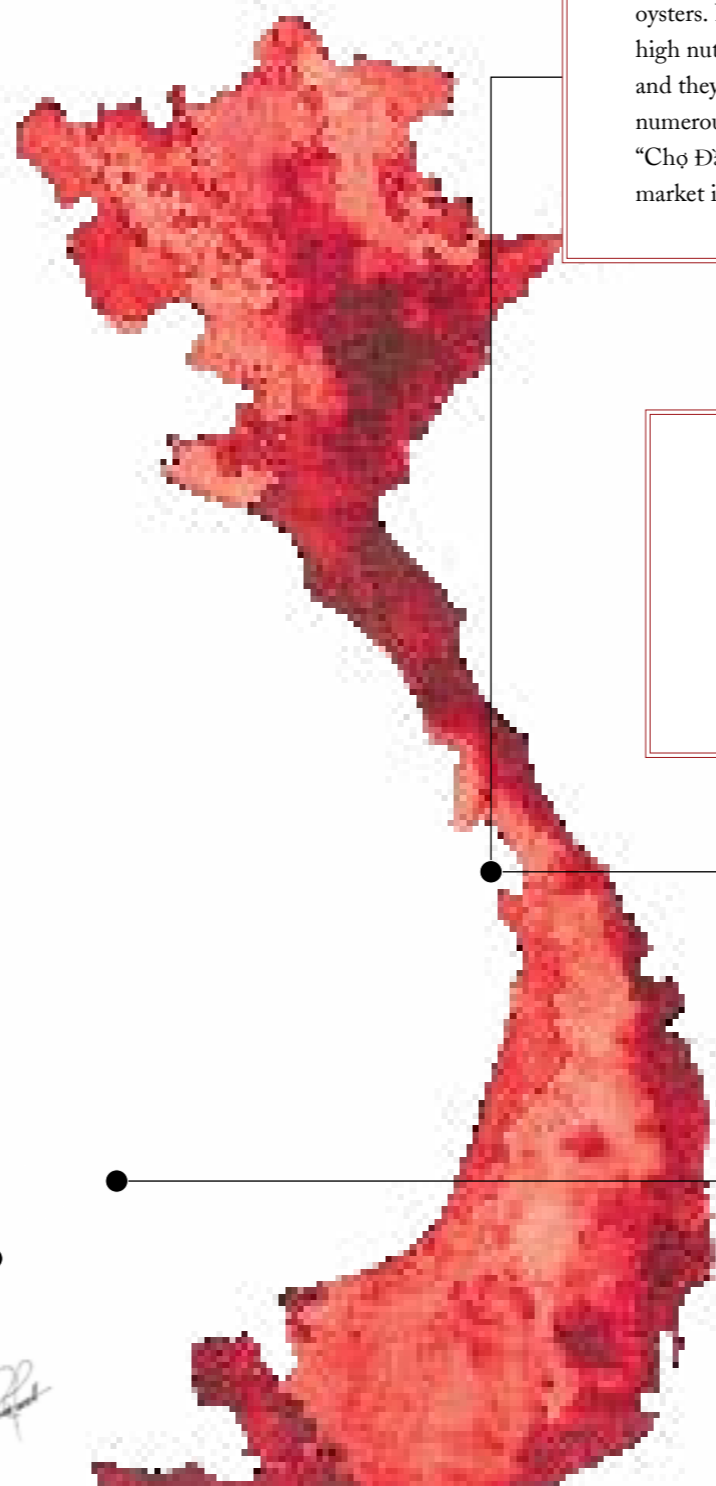
“NƯỚC MẮM NHĨ”

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!



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.



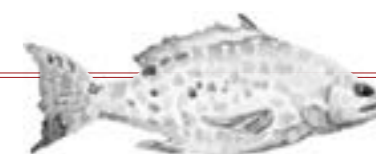
OYSTERS

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 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.

