

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 NHÌ"

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 Còm" 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 "Cho Đầm" 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.

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

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PLATEAU DE FRUITS DE MER

Royal Seafood Platter on Ice

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

2,900

Deluxe Grilled Seafood Platter

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

2,550

THOUGHTFULLY FARMED OYSTERS & CAVIAR

French Normandy Oysters	160 / pc	Sturia Baerii 30g	2,200
Canadian Baynes Sound Oysters	160 / pc	Kaviari Krystal 50g	3,100
<i>Oysters served natural, with mignonette or kaffir lime granita</i>		Caspiar Imperial 50g	1,800

VIETNAMESE CLAY POT

Served with steamed rice

Sustainable Salmon <i>Phú Quốc peppercorns, caramel sauce</i>	590
Wagyu Beef Cheek <i>Coconut, organic chayote, green pepper corn</i>	750
King Prawns <i>Ca Ri Cherry tomato, okra, steamed rice</i>	650
* Cauliflower <i>Mushroom, tofu, vegetable XO sauce</i>	260

LIVE FROM THE FISH TANK

Canadian Lobster
River Prawn
Sea Bass
Black Grouper
<i>Available at market price</i>

FROM RESPONSIBLE BREEDS - MAIN COURSE

Live Canadian Lobster	1,340	Atlantic Dover Sole Meunière	1,600
<i>Seafood sauce, egg noodles, chilli</i>		<i>Lemon, butter, parsley</i>	
Hokkaido Scallops	890	Pan Seared Hake	540
<i>Sticky rice ball, bell peppers, garlic, coriander</i>		<i>Cured ham, watercress and celery velouté, fennel</i>	
Grilled Live Sea Bass Fillet, Turmeric Leaf	830	Boeuf Wellington	1,380
<i>Lemongrass, XO sauce, steamed rice, dill</i>		<i>Mushroom duxelles, potato purée, jus gras</i>	
Charcoal Grilled Chicken	730	* Pearl Barley Casserole	370
<i>Five spice, forest pepper, lime</i>		<i>Shitake, king oyster mushroom, kashew cheese</i>	
Crab Meat Fried Rice	390	Muscovy Duckling <i>serves 2 to 4</i>	1,700
<i>Soft shell crab, bean sprouts, spring onions</i>		Roasted breast a l'orange , <i>fennel, carrot, duck jus</i>	
		Confit leg parmentier , <i>horseradish, cranberry, potato purée</i>	

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CHEF'S SIGNATURE SHARING MENUS

Vietnamese / French / Vietnamese & French 1,450 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>Chef's selection, serves 2</i>	560
Amberjack <i>Perilla dressing, sesame seeds, baby coriander</i>	460
Spring Rolls <i>Cha gio bai san / goi cuon bo bia / Iberico pork & mustard leaf</i>	360
Banh Trang Nuong 'Saigon Pizza' <i>Iberico pork, crab, dried beef</i>	280
Alaskan King Crab Banh Khot <i>Iberico pork, coconut, nuoc cham</i>	370
Local Soft Shell Crab <i>Tamarind sauce, herbs</i>	370
Brioche Toast <i>Crème fraîche, salmon caviar, chives</i>	580
Steak & Tuna Tartar <i>Angus beef tenderloin, yellowfin tuna, lime</i>	480
Escargots <i>Persillade butter</i>	6 pcs 480 / 12 pcs 940
Coquilles St Jacques <i>Hokkaido scallops, champignon purée, Mornay sauce</i>	550
Bone Marrow <i>Braised beef cheek, foie gras, black garlic</i>	390
Foie Gras en Cocotte <i>Champignons, chicken jus</i>	510
Square One Pâté en Croûte <i>Mixed leaf salad, pickles</i>	390

FRESHLY MIXED SALADS

Wagyu Beef <i>Palm heart, peperomia, tamarind chilli dressing</i>	390
Pan Seared Scallop <i>Sustainable tiger prawns, pomelo, green mango</i>	320
Chèvre <i>Beetroot, organic tomatoes, asparagus, hazelnuts, vinaigrette</i>	290
Grilled Baby Romaine Lettuce <i>Lardons, 24-months Comté, Dijon aioli</i>	290

OUR CLASSIC SOUPS

Sweet and Sour Sturgeon Soup <i>Dill fish cake, bamboo, sesban</i>	270
Wagyu Beef Pho <i>Traditional condiments</i>	740
Crab Noodle Soup <i>Soft shell crab, rice noodles, lime</i>	510
French Onion Soup	250

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 5% service charge and then 10% VAT

THE JOSPER CHARCOAL GRILL

Wagyu Tomahawk 1300g	5,400
Grandchester Black Angus Tenderloin 150g / 300g	900 / 1,600
Stockyard Wagyu Tenderloin 150g / 300g	1,500 / 2,900
US Prime Rib Eye 300g	1,520
Cape Grim Grass Fed Beef Striploin 250g	890
Coastal Lamb Rack	790 / 1,550

Béarnaise / Red wine / Pepper / Mushroom

SIDES AND ACCOMPANIMENTS

Steamed Organic Vegetables <i>Kho quet sauce</i>	140
* Wok Thien Ly Flowers <i>Garlic, soy sauce</i>	140
Charcoal Grilled Eggplant <i>Iberico pork, chilli soya sauce</i>	110
Egg Fried Rice <i>Crispy garlic</i>	110
Pumpkin Gratin <i>Chestnut, Comté</i>	140
* Grilled Asparagus	150
Black Truffle Potato Purée	130
Sautéed Mushrooms	140
Truffle French Fries	110

SWEET TREATS

Whole Roasted Pineapple <i>Coconut ice cream</i>	450
Vietnamese Tasting Platter <i>Jackfruit spring rolls bean curd with ginger syrup & coconut, coconut lollypops with palm sugar sauce</i>	220 / 440
Crêpes Suzette	310
Chocolate Soufflé <i>Vanilla ice cream</i>	240
Ile Flottante <i>Praliné cream, crème anglaise</i>	280
Choux Profiteroles <i>Vanilla ice cream, warm chocolate sauce</i>	220



Signature Experience

* PLANT BASED