

# SQUARE ONE

SAIGON

## FRESHLY BAKED BREAD

Croissant, Italian bread roll  
Sourdough, Mini baguette

## STARTERS AND MIXED SALADS

Stuffed flower snail  
*Pork mousse, lemongrass, ginger nuoc cham*

Palm heart salad  
*Tiger prawn, iberico pork, herbs, kumquat fish sauce*

Ha Noi West Lake cake  
*Sweet potato, prawn, scallop, herbs, spicy fish sauce*

Hokkaido scallops  
*Raw slices of scallops, puy lentils, chestnut, wakame  
lemon dressing*

Lyonnaise salad  
*Poached quail egg, lardon, frisée, Dijon mustard dressing*

Pâté en croûte  
*Mixed leaf salad, pickles*

Tarte flambée  
*Crème fraîche, truffle, chives*

## + OYSTERS AND CAVIAR

French Normandy oyster	160/pc
Canadian Baynes Sound oyster	160/pc
<i>Oysters served natural with mignonette or kaffir lime granita</i>	
Kaviari Krystal 50g	2,900
Caspian Imperial 50g	1,800

## CHEF'S SIGNATURE EGGS SELECTION

Banh mi xiu mai  
*Pork ball, sunny side egg, petite baguette*

Com tam  
*Glazed Iberico pork, slow cooked free-range egg  
steamed rice, coriander pickles*

Egg royal  
*English muffin, wild smoked salmon  
free-range poached egg, hollandaise sauce*

Josper oven baked shakshuka  
*Capsicum, tomato, cumin, smoked paprika  
dukkba, grilled sourdough toast, free-range egg*

### SQUARE ONE SUNDAY BRUNCH

LE GOURMAND	1,000
<i>Including soft drinks</i>	
LE DIMANCHE PARISIEN	1,590
<i>Including free flow of premium Prosecco house wines, cocktails, soft drinks</i>	
+ Champagne free flow	990
<i>Veuve Clicquot Yellow Label Brut</i>	

*Sunday Brunch's wine selection available*



## FROM RESPONSIBLE BREEDS-MAIN COURSE

Steamed toothfish  
*Thien ly, turmeric orange sauce*

Crab noodle soup  
*Soft shell crab, rice noodles, lime*

Cauliflower curry  
*Cauliflower, coconut milk, oyster mushrooms*

Confit French duck leg  
*Robuchon mash potato, juniper berry infused chicken jus*

Burgundy style braised beef chuck  
*Onions, bacon, mushrooms, red wine sauce*

Heirloom carrots cassoulet  
*Chervil emulsion*

## SIDES AND ACCOMPANIMENTS

Wok seasonal vegetables  
*Tofu, garlic, soy*

Basilicum fried rice  
*Spicy basil, crispy garlic*

Wok pumpkin flowers  
*Garlic, oyster sauce*

Sautéed baby potatoes  
*Rosemary, garlic, parsley*

Green pea à la française  
*Lardons, butter lettuce*

Josper grilled cauliflower  
*Gruyère, Mornay sauce*

French fries  
*Cheddar cheese*

## SWEET TREATS

Pandan honeycomb cake with coconut mousse

Pigskin cake

Sticky rice banana grill

Chocolate tart

Organic strawberry mille feuille

St. Honore - passion fruit and mango

Grand marnier candy floss

*All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT*

**SQUARE ONE**

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**SUNDAY BRUNCH**