

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, Le 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 mashed 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 peas 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

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SUNDAY BRUNCH