

# 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*

Cape grim beef Lot leaf  
*Crispy taro, chili mayo, Vietnamese citrus dressing*

Pomelo salad  
*King crab, herbs, chili nuoc cham*

Pâté en croûte  
*Mixed leaf salad, pickles*

Organic quinoa salad  
*Pomegranate, feta, cucumber, radish, citrus dressing*

Duck rillettes  
*Mixed leaves salad, pickles, sourdough*

## + 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

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

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

Oeuf cocotte Petit Duc  
*Asparagus, free-range egg, Périgueux sauce*

Meurette poached egg  
*Free-range poached egg in red wine, sourdough red wine sauce*

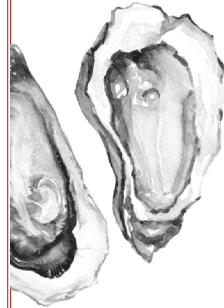
## SQUARE ONE SUNDAY BRUNCH

LE GOURMAND 1,000  
*Including soft drinks*

LE DIMANCHE PARISIEN 1,590  
*Including free flow of premium Prosecco house wines, cocktails, soft drinks*

+ Champagne free flow 990  
*Veuve Clicquot Yellow Label Brut*

*Sunday Brunch's wine selection available*



## SIDES AND ACCOMPANIMENTS

Wok morning glory  
*Chili shrimp paste*

Garlic fried rice  
*Crispy garlic, egg*

Organic vegetables  
*Kho quet sauce*

Gratin dauphinois  
*Organic potato, crème fraîche, nutmeg*

Green beans  
*Garlic, butter, parsley*

Tian de legumes à la provençal  
*Tomato, zucchini, eggplant, capsicum, thyme olive oil*

French fries  
*Rosemary and thyme*

## SWEET TREATS

Young rice pudding and coconut sauce

Mung bean cake, pandan coconut sauce

Sticky rice mango roll

Opera cake

Vanilla tropézienne

Coffee éclair

## FROM RESPONSIBLE BREEDS MAIN COURSE

Wok fried chicken  
*Lemongrass, Kai Lan, XO sauce*

Bun bo Hue  
*Rice noodles, angus beef, prawn cake, herbs, sate*

Wok vermicelli noodles  
*Mushroom, bok choy, chili soy sauce*

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

Confit French duck leg  
*Red cabbage, chicken jus*

Vegetable pot-au-feu  
*Seasonal vegetables, truffle vegetable broth, herb emulsion*

*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**