

# 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

Square One Steak Tartare Classic condiments	520
Escargots à la Bourguignonne Persillade sauce, garlic butter baguette 6 pcs/12 pcs	450/850
Yellowfin Tuna Tartar shallot, calamansi, crispy potato, Truffle mayonnaise	420
Bone Marrow Braised beef cheek, foie gras, black garlic	580
Foie Gras en Cocotte Champignons, chicken jus	780
Square One Pâté en Croûte Mixed leaf salad, pickles	480
Grilled Baby Romaine Lettuce Lardons, 24-months Comté, Dijon aioli	330
Kalette Salad Mandarin, cranberries, walnuts, organic quinoa, balsamic vinegar	370
Chèvre Salad mesclun, pickled radish, Nashi pear, Pecan nuts, beetroot caramelized goat cheese, Provençale vinaigrette	350
French Onion Soup White onions, chicken stock, Gruyère cheese	290
Lobster Bisque Saffron leek	600

### MAIN COURSE & JOSPER GRILL

Sole Meunière Lemon, butter, parsley, sun-dried tomatoes	2,500
Torched Mackerel shaved calamari, charred broccolini, purée, barley risotto	900
O’connor Black Angus Beef Tenderloin 200g / 300g	1,400 / 2,000
Stockyard Wagyu Beef Tenderloin 200g / 300g	2,200 / 3,200
US Prime Rib Eye 300g	2,230
Cape Grim Grass Fed Beef Striploin 250g	1,300
Coastal Lamb Rack Half / Whole	1,600 / 3,000
Béarnaise / Red wine / Pepper / Mushroom	

### FROM THE SEA

Royal Seafood Platter on Ice Lobster, French oysters, Canadian oysters, Cà Mau crab sustainable tiger prawns, clams, king crab	4,200	Grilled Seafood Galore Lobster, Nha Trang oyster, salmon, squid, Cà Mau crab king river prawn, condiments	3,500
Nha Trang Oysters	100 / pc	Kaviari Krystal 30g / 50g	2,510 / 4,180
French Normandy Oysters	220 / pc	Caspiar Imperial 50g	2,450
Canadian Baynes Sound Oysters Oysters served natural with condiments	180 / pc		

### LIVE FROM THE FISH TANK

Canadian Lobster 100gr	350	Sea Bass	1,050
River King Prawn	350	Black Grouper	1,400

### PERFECT FOR SHARING

Boeuf en croûte à la Wellington Filet de boeuf, mushroom duxelles potato purée, jus gras	2,400	Vietnamese Tasting Platter Chefs selection, serves 2	720
Wagyu Tomahawk 1400gr	6,150	Live Canadian Lobster Wok glass noodle, seasonal vegetables, spicy X.O sauce	2,050
Coq Au Vin Red wine braised chicken, potato puree Espelette French beans	980	Whole Sturgeon “2 ways” serves 2 Charcoal grilled, seafood sauce Sweet & sour soup	2,390

### SIDES AND ACCOMPANIMENTS

Pumpkin Gnocchi Beurre noisette crispy sage, Comté	190	Steamed Organic Vegetable Kho quet sauce	190
Spinach Garlic cream	190	Wok Baby Butternut Garlic, soy sauce	190
Black Truffle Potato Purée	190	Wok Gia Lai Jungle Herb Garlic, soy sauce	190
Sautéed Mushrooms	190	Charcoal Grilled Eggplant Iberico pork chilli fish sauce, spring onions oil	190
Truffle French Fries	190	Egg Fried Rice Crispy garlic	190

### VIETNAMESE STARTERS & SOUP

Spring Rolls Selection Fried seafood roll, fresh prawn & pork spring roll, Iberico pork mustard leaves roll	540
Crispy Duck Taro, coconut flakes, plum sauce, pickles, herbs	400
Alaskan King Crab Banh Khot Mini pancake, Iberico pork, coconut milk, sweet & sour fish sauce	410
Soft Shell Crab Tamarind sauce, herbs salad	580
Wagyu Beef Salad Bon Bon, yellow Sesbania flower, watercress pineapple, tamarind dressing	450
Young Jack Fruit Salad Pork belly, tiger shrimp, laksa leaves, peanut sweet & sour fish sauce	330
Charcoal Grilled Octopus Green mango, pink pomelo, X.O fish sauce	480
Crab Noodle Soup Crab meat, crab cake, mantis prawn, tofu, rice noodles, herbs	680
Sweet & Sour Fish Soup Mekong delta signature vegetables, catch of the day	330

### MAIN COURSE & CLAY POT

Hokkaido Scallops Sticky rice ball, bell peppers, garlic, coriander	1,050
Stone Steamed Wagyu Beef Fine rice noodles, Perilla leaves, lemongrass, ginger – fish sauce	1,200
BBQ Iberico Pork Rib Chilli jam, five spices, sticky rice	950
Charcoal Grilled Gò Công Chicken Wild chilli & lime salt, sticky rice	800
Square One Signature Seafood Fried Rice Vietnamese herbs, tobiko, conpoy, spring onion	450
Salmon Clay Pot Phú Quốc peppercorn, pineapple, pork - caramel sauce	680
King River Prawns Clay Pot Bell peppers, sweet corn, onions, tamarind sauce	780
Egg Tofu Clay Pot Mushrooms, baby corn, carrot, honey bean, vegan X.O sauce	280

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 Experience

# SQUARE ONE

SAIGON

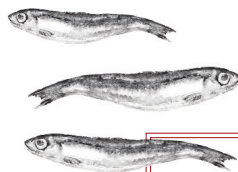
## SUSTAINABILITY MAP

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

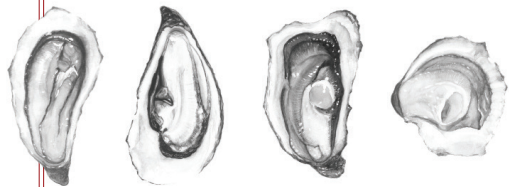
#### “NƯỚC MẮM NHĨ”

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 Com” 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 “Chợ Đêm” the night seafood market if you visit the area!



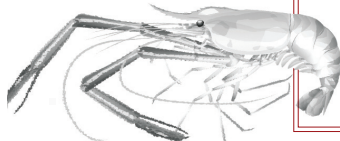
### BLACK GROUPE

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.



PHÚ QUỐC

BẾN TRE

CÀ MAU

NHA TRANG