

Square One offers a unique dining experience that blends modern and classic French with Vietnamese cuisine, celebrating the art of sharing and savoring every moment.

Led by two exceptional chefs, Arnaud Schuttrumpf, a master of French culinary arts, and Trung Hau, an artisan of Vietnamese flavors, their collaboration combines tradition with innovation. With a focus on sustainability, they carefully select the finest local ingredients, ensuring each dish contributes to a greener future.

Committed to a zero-waste philosophy, Square One creatively utilizes every part of its ingredients, making each meal both flavorful and environmentally conscious.

Arnaud Schuttrumpf
French Chef de Cuisine

Ninh Le Trung Hau
Vietnamese Chef de Cuisine

FRENCH TASTING MENU


TASTING MENU SELECTION

4 Courses	2,200
5 Courses	2,600

WINE PAIRING SELECTION

4 Courses	+990
5 Courses	+1,300


STARTER

-  **HOKKAIDO SCALLOPS**
Carpaccio, cauliflowers, shallots, chives, Dashi-calamansi dressing
PASCAL JOLIVET, ATTITUDE VAL, DE LOIRE 2023
Sauvignon Blanc


ENTREE

-  **KOHLRABI**
Braised, smoked eel Beurre Blanc
ARNAUD LAMBERT, CLOS DE MIDI - BRÉZÉ, SAUMUR BLANC 2022
Chenin Blanc

MAIN

-  **SEA BASS**
Around the artichoke, glazed clams, spring onions
CHÂTEAU DE MARSANNAY, LES CHAMPS PERDRIX, MARSANNAY BLANC 2020
Chardonnay

or

-  **FLANK STEAK**
À l'échalottes, Pommes Anna, candied shallots
CHÂTEAU BEAU-SITE, SAINT-ÉSTEPHE 2016
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

DESSERT

- ALMOND BLANC MANGER**
Cherry jelly

 **Signature Experiences**

 Vegetarian

 Gluten Free

 Plant Based (Vegan)

 Sustainable Sourced Seafood

 Contains Pork

 Contains Nuts

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VIETNAMESE TASTING MENU


TASTING MENU SELECTION

4 Courses	2,200
5 Courses	2,600



WINE PAIRING SELECTION

4 Courses	+990
5 Courses	+1,300




STARTER

-  **SEARED HOKKAIDO SCALLOPS TARTAR**
X.O mayonnaise, passion fruit, mustard leaves
STÉPHANE OGIER, VIOGNIER DE ROSINE, COLLINES RHODANIENNES 2022
Viognier

ENTREE

-   **PRAWN PHỞ**
Prawn consommé, Imperial caviar
LOUIS LATOUR, LA CHANFLEURE, CHABLIS 2022
Chardonnay

MAIN


-  **PATAGONIA TOOTHFISH**
Thiên Lý flowers, seafood sauce
CHÂTEAU DE MARSANNAY, LES CHAMPS PERDRIX, MARSANNAY BLANC 2020
Chardonnay
- or   **PAN SEARED LONG AN'S DUCK BREAST**
Taro, burned sweet bean, hibiscus & dôi nut sauce
ARNAUD LAMBERT, TERRES ROUGES, SAUMUR-CHAMPIGNY 2022
Cabernet Franc

DESSERT


- VIETNAMESE FLAN CAKE**
Tropical fruit, lemongrass caramelized

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FROM THE SEA

 **ROYAL SEAFOOD PLATTER ON ICE** 4,680
*Canadian lobster, French oysters, Cà Mau crab, sustainable tiger prawns
clams, king crab, condiments*

 **IMPERIAL GRILLED SEAFOOD** 3,850
*Canadian lobster, Nha Trang oysters, salmon, squid, Cà Mau crab
king river prawns, condiments*

CAVIAR KRYSTAL 50G 4,850
Egg yolk, egg white, shallots, chives, crème fraîche

CAVIAR DE DUC 3,350
Egg yolk, egg white, shallot, chives, crème fraîche


 **DAVID HERVÉ OYSTER SELECTION**

<i>French Royale</i>	280/pc
<i>French Spéciale</i>	280/pc
<i>French Boudeuse</i>	250/pc


Oysters served natural with condiments

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LIVE FROM THE FISH TANK

CANADIAN LOBSTER IOOG 380

FRENCH STYLE: *Thermidor / Jospier grilled*

VIETNAMESE STYLE: *Grilled / Wok fried with glass noodles / Steamed*

RIVER KING PRAWN 320/pc

FRENCH STYLE: *Thermidor*

VIETNAMESE STYLE: *Grilled / Wok fried with glass noodles
Sweet & sour sauce / Steamed*

SEA BASS 1,450

FRENCH STYLE: *Meunière*

VIETNAMESE STYLE: *Deep fried with sweet & sour sauce or seafood sauce
Grilled / Steamed soya sauce*

BLACK GROUPER 1,850

FRENCH STYLE: *Meunière*

VIETNAMESE STYLE: *Deep fried with sweet & sour sauce or seafood sauce
Grilled / Steamed soya sauce*

STURGEON HÀ NỘI'S STYLE 2,480

*Turmeric, galangal, bath rice, dill, spring onions, peanuts, vermicelli noodles,
Tomato & turmeric soup, bath rice, dill, spring onion*

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VIETNAMESE SEASONAL DISHES

STARTER


CRISPY SOFT SHELL CRAB	580
<i>Betel leaves & garlic salt, herbs salad, passion fruit sauce</i>	
GRILLED SUNDRIED SQUID	450
<i>Pink pomelo, mango, dried shrimps, fish sauce</i>	
  CRISPY PORK BELLY	380
<i>Ambarella, lemongrass kumquat & chilli fish sauce</i>	
FISH OF THE DAY	360
<i>Sweet & sour soup, Mekong Delta vegetables</i>	

MAIN


  JUMBO TIGER PRAWNS	680
<i>Curry butter sauce, chilli, egg floss</i>	
 SEAFOOD FRIED RICE	480
<i>Vietnamese herbs, tobiko, conpoy, spring onions</i>	
  CHARCOAL GRILLED IBERICO PORK	720
<i>Galangal, turmeric, violet fine noodles, herbs salad</i>	
WOK SHAKING BEEF TONGUE	780
<i>Bell peppers, onions</i>	

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VIETNAMESE SIGNATURE DISHES

STARTER


  SPRING ROLLS SELECTION	480
<i>Fried seafood rolls, fresh prawn & pork spring rolls, Iberico pork mustard leaves rolls</i>	
 ALASKAN KING CRAB BÁNH KHỌT	450
<i>Mini pancake, Iberico pork, coconut milk, sweet & sour fish sauce</i>	
 WAGYU BEEF SALAD	520
<i>Bon Bon, yellow Sesbania flower, watercress, pineapple, tamarind dressing</i>	
VIETNAMESE TASTING PLATTER	780
<i>Chef selection, serves 2</i>	

MAIN


  CRAB NOODLE SOUP	780
<i>Crab meat, crab cake, mantis prawn, tofu, herbs, rice noodles</i>	
  WOK HOKKAIDO SCALLOPS	1,250
<i>Broccolis, cauliflowers, bell peppers, X.O sauce, homemade sticky rice ball</i>	
  SALMON CLAY POT	720
<i>Phú Quốc peppercorn, pineapple, pork - caramel sauce</i>	
CHARCOAL GRILLED GÒ CÔNG CHICKEN	800
<i>Wild chilli & lime salt, crispy sticky rice</i>	

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FRENCH SEASONAL DISHES

STARTER


 NIÇOISE – JAPANESE YELLOW FIN TUNA 450 <i>Sucrine, green beans, tomatoes, potatoes, bell peppers, fennel, quail eggs, anchovies dressing</i>
PALETTE OF VEGGIES, GOAT CHEESE 380 <i>Heirloom tomatoes, kiwi, pineapple, beetroot, rainbow radish, aged balsamic</i>
 SCALLOPS HOKKAIDO 500 <i>Carpaccio, cauliflower, shallots, chives, Dashi-calamansi dressing</i>
SEASONAL GNOCCHI 480 <i>Potato gnocchi, creamy truffle spinach, Parmeggiano-herbs foam, truffle chicken jus</i>

MAIN


 HOKKAIDO SCALLOPS 800 <i>Broccolis, watercress, Beurre Blanc</i>
  SEA BASS 700 <i>Around the artichoke, glazed clams, spring onions</i>
 DUCK BREAST 650 <i>Zucchini, flowers, Piquillo, herbs foam, duck jus</i>
 FLANK STEAK 850 <i>À l'échalottes, Pommes Anna, candied shallots</i>

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FRENCH SIGNATURE DISHES

STARTER


  BLACK ANGUS BEEF TARTARE	520
<i>French classic condiments</i>	
ESCARGOTS À L'ALSACIENNE 6 PCS / 12 PCS	450/800
<i>Parsley, garlic, lemon juice butter, toasted baguette</i>	
 CLASSIC FRENCH ONION SOUP	300
<i>White onions, onions stock, croutons, Gruyère cheese</i>	
 GRILLED SUCRINE	360
<i>Cervelle de Canut, crispy bacon, Comté cheese, croutons</i>	
 FOIE GRAS SEASONAL	980
<i>Seasonal mushrooms & veggies</i>	
 CANADIAN LOBSTER	680
<i>Bisque-whisky, leek condiment, kombu, pineapple</i>	

MAIN


  DOVER SOLE MEUNIÈRE	2,400
<i>Confit potatoes, creamy spinachs, Meunière butter</i>	
 BŒUF NAPOLÉON	2,600
<i>Filet de bœuf, mushroom duxelles, potato purée, beef jus</i>	
 WAGYU TOMAHAWK 1400 GR	6,800

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JOSPER GRILL

 AUS PRIME RIB EYE 300G	2,180
 AUS STOCKYARD WAGYU BEEF TENDERLOIN 250G	2,780
 AUS O' CONNOR BEEF TENDERLOIN 250G	1,880
 NZ COASTAL LAMB RACK 300G	1,580

Choose your sauce: Béarnaise / Red wine / Phú Quốc Pepper / Mushroom

SIDE AND ACCOMPANIMENTS

 POTATO PURÉE / TRUFFLE POTATO PURÉE	160/190
 FRENCH FRIES / TRUFFLE FRENCH FRIES	160/190
 SPINACHS	160
<i>Choose your style: fried garlic / creamy / sautéed / steamed</i>	
 SAUTÉED SEASONAL MUSHROOMS	160
 STEAMED ORGANIC VEGETABLES	160
<i>Kho quẹt sauce</i>	
  EGG FRIED RICE	160
<i>Crispy garlic</i>	
  WOK THIÊN LÝ FLOWERS.....	160
<i>Garlic, soy sauce</i>	
 WOK BẦU ĐẤT SHOOTS	160
<i>Garlic, soy sauce</i>	

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PLANT BASED

STARTER

  PALETTE OF VEGGIES	330
<i>Heirloom tomatos, kiwi, pineapple, beetroot, rainbow radish, aged balsamic</i>	
 GREEN PAPAYA SALAD	280
<i>Fried tofu, mushrooms, sweet soya sauce</i>	
 VEGETABLE SPRING ROLLS	180
<i>Black bean sauce</i>	
  MUSHROOMS, TOFU, CHIVE SOUP	280

MAIN


 TOFU CLAY POT	320
<i>Mushrooms, baby corns, carrots, honey beans, vegan X.O sauce</i>	
 WOK GLASS NOODLES	280
<i>Seasonal vegetables</i>	
  ROASTED CAULIFLOWER	320
<i>Kombu, pineapple, sesame</i>	

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DESSERT

★ WHOLE ROASTED PINEAPPLE	530
<i>Caramelized, coconut ice cream, lemongrass</i>	
CHOCOLATE LAVA CAKE	330
<i>Coffee ice cream, gianduja sauce</i>	
★ CHOCOLATE SOUFFLÉ	360
<i>Pistachio – orange zest ice cream, cassis jus</i>	
FLOATING ISLAND	310
<i>Calamansi cream, lemon confit, caramel tuille</i>	
COCONUT ICE CREAM LOLLYPOPS	310
<i>Palm sugar sauce</i>	
VACHERIN	330
<i>Meringue, lemon and strawberry sorbet, raspberry juice</i>	
★ CRÊPES SUZETTE	380

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