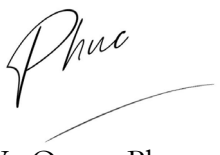
Square One offers a unique dining experience that blends modern
and classic French with Vietnamese cuisine,
celebrating the art of sharing and savoring every moment.

Led by two exceptional chefs,
Arnaud Schuttrumpf, a master of French culinary arts,
Quang Phuc, 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



Vo Quang Phuc
Sous Chef

TASTING MENU

VIETNAMESE

STARTER

Crispy Soft Shell Crab
Crab meat, green mango, tangerine
Tây Ninh shrimp chili salt
Logan Weemala – Orange New South Wales 2023
Pinot Gris

ENTREE

Prawn Phở
Tiger prawn, caviar, coriander oil, dough fritters

Michel Laroche & Ses Enfants - Petit Chablis 2023
Chardonnay

MAIN

Steamed Grouper Fillet
Egg tofu, Thiên Lý flower, organic herbs
Soy lemongrass sauce
Von Winning Ruppertsberger Reiterpfad–VDP.1G Pfalz 2024
Riesling
or

Pan-Seared Oxtail Phở Rolls
Seasonal mushroom, Vietnamese herbs, reduced beef jus
Saint Cosme – Côtes-du-Rhône 2025
Syrah

DESSERT

Coconut Pandan Cake
Tràng Tiền green bean ice cream, sesame tuile

TASTING MENU SELECTION

4 Courses	2,200
5 Courses	2,600

FRENCH

Hokkaido Scallops
Carpaccio, around the cauliflower, chives, shallots
Seaweed dressing
Roseblood d'Estoublon – Coteaux d'Aix-en-Provence 2023
Vermentino, Sauvignon Blanc, Clairette

Kohlrabi
Braised, nashi pear, clams, watercress
Saffron-Vin Jaune Beurre Blanc
Michel Laroche & Ses Enfants - Petit Chablis 2023
Chardonnay

Seabass
Steamed, nasturtium, around the zucchini, kombu
Melissa- lemon fumet
Domaine Faiveley LeVallon Blanc – Mercurey 2023
Chardonnay
or

Long An's Duck Breast
Celeriac, buttered mustard leaves, pickled mustard seeds, jus
Domaine Gour de Chaulé Les Jardinière – Gigondas 2023
Grenache, Syrah, Mourvèdre

Citrus & Herb Pavlova
Meringue, poached citrus and jam, herb sorbet, celeriac

WINE PAIRING SELECTION

4 Courses	+990
5 Courses	+1,300

Signature Experiences
Vegetarian · Plant Based (Vegan) · Contains Pork
Contains Gluten · Sustainable Sourced Seafood · Contains Nuts

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DAVID HERVÉ OYSTER

Boudeuse N°4
A crunchy petite oyster
Oceanic sweetness and concentration

130

Ronce N°3
Unique terroir of Ronce-les-bains
Balanced, delicate and briny

140

Royale N°2
An open sea oyster with an exceptional meat content
Sweet abductor muscle

190

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VIETNAMESE DISHES

SEASONAL

STARTER

Coconut Heart Salad 590
Poached, jumbo sea prawn, Caviar De Duc
Fried shallots, calamansi basil dressing

Hoà Lộc Mango Salad 570
Crab meat, crispy soft-shell crab, tangerine zest
Tây Ninh shrimp chili salt

Pan-Seared Salmon Fillet 470
Crusted rock salt, Phú Quốc pepper
Organic Vietnamese herbs, sweet and sour fish sauce

Deep-Fried Middle Chicken Wings 450
Stuffed with shrimp, onions, sesame
Honey fish sauce

MAIN

Braised Bến Tre River Prawns 750
Dried shrimp coconut caramel sauce
Phú Quốc pepper, spring onions, steamed rice ST25

Charcoal Grilled Iberico Pork 790
Wild vegetables, young bamboo shoots, red chili

Steamed Grouper Fillet 990
Egg tofu, Thiên Lý flower, organic herbs
Soy lemongrass sauce

Pan-Seared Oxtail Phở Rolls 690
Seasonal mushrooms, Vietnamese herbs
Reduced beef jus

CLASSIC

Spring Rolls Selection 500
Fried seafood rolls, fresh prawn & pork spring rolls
Iberico pork mustard leaf rolls

Alaskan King Crab Bánh Khọt 470
Iberico pork, coconut milk, sweet & sour fish sauce

Cà Mau's Crispy Soft-Shell Crab 780
Betel leaves & garlic salt, herb salad
Passion fruit sauce

Vietnamese Tasting Platter 420/780
Chef's selection

Crab Noodle Soup 810
Crab meat, crab cake, jumbo prawn
Crispy soft-shell crab, tofu, herbs, rice noodles

Wok Fried Japanese Scallops 1,200
Broccoli, cauliflower, bell peppers, X.O sauce
Homemade sticky rice ball

Salmon Clay Pot 750
Phú Quốc peppercorn, pineapple
Pork-caramel sauce

Charcoal Grilled Gò Công Chicken 830
Wild chili & lime salt, crispy sticky rice

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FRENCH DISHES

SEASONAL

STARTER

Niçoise – Japanese Yellow Fin Tuna 470
Sucrine, green beans, tomatoes, potatoes, fennel
Candied bell peppers, quail eggs
Anchovy dressing

Palette Of Veggies, Goat Cheese 390
Cooked beetroot, rainbow beets, pineapple
Kiwi, fresh goat cheese bavarois
Beetroot–aged balsamic dressing, chive oil

Scallops Hokkaido 540
Carpaccio, around the cauliflower, chives
Shallot, seaweed dressing

Seasonal Gnocchi 490
Potato gnocchi, green peas, mushrooms
Parmigiano foam, chicken jus

MAIN

Patagonia Toothfish 1,020
Braised Swiss chard, fermented lemon gel
Ginger–lemongrass foam, bone extract jus

Sea Bass 520
Steamed, nasturtium, around the zucchini, kombu
Melisse–lemon fumet

Veal Rump 940
Roasted, parsnip in textures, black garlic, spring onions
Veal beurre noisette jus

Long An's Duck Breast 880
Celeriac, buttered mustard leaves
Pickled mustard seeds, jus

CLASSIC

Tartare Du Bœuf Black Angus 590
French classic condiments

Escargots à l'Alsacienne 6 pcs / 12 pcs 470/830
Parsley, garlic, lemon juice butter, toasted baguette

Classic French Onion Soup 300
White onions, onion stock, croutons, Gruyère cheese

Grilled Sucrine 360
Cervelle de Canut, crispy bacon, Comté cheese, croutons

Foie Gras Seasonal 990
Pan-seared foie gras, shiitake mushrooms
Onion Achaar, Vietnamese red plum

Canadian Lobster 700
Classic bisque, candied leeks, tarragon, kombu
Pineapple

Dover Sole Meunière 2,500
Confit potatoes, creamy spinachs, Meunière butter

Bœuf Napoléon 2,600
Filet de bœuf, mushroom duxelles, potato purée
Beef jus

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LIVE FROM THE FISH TANK

Sturgeon Sài Gòn Style 2,480

Grilled with garlic chili rock salt
Sweet & sour soup, fresh rice noodles with condiments

Canadian Lobster 2,280

Vietnamese style: *Grilled / Steamed*
Wok-fried with egg noodles
French style: *Thermidor / Josper grilled*

River King Prawn 320/pc

Vietnamese style: *Grilled / Steamed*
Wok-fried with egg noodles
French style: *Parsley, garlic, lemon juice butter*

Sea Bass 1,350

Vietnamese style: *Grilled / Steamed soya sauce*
Deep-fried with sweet & sour sauce
Sautéed with vegetable & seafood sauce
French style: *Meunière*

Black Grouper 1,650

Vietnamese style: *Grilled / Steamed soya sauce*
Deep-fried with sweet & sour sauce
Sautéed with vegetable & seafood sauce
French style: *Meunière*

FROM THE SEA

Imperial Grilled Seafood 3,950

Vietnamese style: *Canadian lobster, French oysters*
Grouper, king river prawns, sustainable tiger prawns
Mussels, condiments

Royal Seafood Platter on Ice 4,680

French style: *Canadian lobster, French oysters*
King river prawns, sustainable tiger prawns, clams
Mussels, king crab, condiments

Caviar Krystal 50g 5,040
Egg yolk, egg white, shallots, chives, crème fraîche

Caviar de Duc 50g 3,480
Egg yolk, egg white, shallots, chives, crème fraîche

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JOSPER GRILL

AUS Prime Rib Eye MB4+ 300g	2,200
AUS Stockyard Wagyu Beef Tenderloin 250g	2,850
AUS O' Connor Beef Tenderloin 250g	1,950
AUS Lamb Rack 300g	1,620
Wagyu Tomahawk 1400g	6,800

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

SIDE DISHES

Steamed Organic Vegetables *Kho quẹt sauce*	160
Wok Gia Lai Wild Vegetable *Garlic*	160
Wok Thiên Lý Flowers *Garlic, soy sauce*	180
Egg Fried Rice *Crispy garlic*	160
Seafood Fried Rice	290
Steamed Rice	50/100
Potato Purée	160
Truffle Potato Purée	190
French Fries	160
Truffle French Fries	190
Spinach *Choose your style: fried garlic / creamy / sautéed / steamed*	160
Sautéed Seasonal Mushrooms	160

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PLANT BASED

STARTER

Vermicelli Noodle Salad
Fried tofu, mushrooms, carrots, onion, coriander
Sesame oil
280

Vegetable Spring Rolls
Black bean sauce
180

Mushrooms, Tofu, Chive Soup
280

Palette Of Veggies
Cooked beetroot, rainbow beets, pineapple
Kiwi, beetroot–aged balsamic dressing, chive oil
320

MAIN

Tofu Clay Pot
Mushrooms, baby corn, carrots, honey beans
Vegan X.O sauce
320

Wok Glass Noodles
Seasonal vegetables
280

Roasted Cauliflower
Kombu, orange, sesame
320

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DESSERT

Whole Roasted Pineapple
Caramelized, coconut ice cream, lemongrass
530

Chocolate Soufflé
Coffee ice cream
380

Traditional Floating Island
Vanilla-baked egg white, toasted vanilla caramel
Crème anglaise
310

Fig Leaf, Braised Figs
Almond sablé, soaked almonds
Elderflower wine granita
330

Crêpes Suzette
380

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