

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.

A stylized, handwritten signature in black ink, featuring a large, sweeping 'S' and 'A' that flow into each other.

Arnaud Schuttrumpf
French Chef de Cuisine

A stylized, handwritten signature in black ink, with the name 'Phuc' written in a cursive, flowing script.

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*

DOMAINE LAROCHE SAINT MARTIN – CHABLIS 2024
Chardonnay

MAIN

-  **STEAMED GROUPEL FILLET**
Egg tofu, Thiên Lý flower, organic herbs
Soy lemongrass sauce
VON WINNING RUPPERTSBERGER REITERPFAD–VDP.iG PFALZ 2024
Riesling
or

-  **PAN-SEARED OXTAIL PHỞ CANNELLONI**
Seasonal mushrooms, Vietnamese herbs, reduced pho jus
SAINT COSME – CÔTES-DU-RHÔNE 2023
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
DOMAINE LAROCHE SAINT MARTIN – CHABLIS 2023
Chardonnay

-  **SEA BASS**
 *Steamed, nasturtium, around the zucchini, kombu*
Melissa-lemon fumet
DOMAINE FAIVELEY LE VALLON BLANC – MERCUREY 2023
Chardonnay
or

-  **LONG AN'S DUCK BREAST**
Celeriac, buttered mustard leaves, pickled mustard seeds, jus
MAINE GOUR DE CHAULÉ LES JARDINIÈRE – GIGONDAS 2023
Grenache, Syrah, Mourvèdre

WINE PAIRING SELECTION

4 COURSES	+990
5 COURSES	+1,300

Signature Experiences

-  Vegetarian  Plant Based (Vegan)  Contains Pork  Contains Nuts
-  Contains Gluten  Sustainably Sourced Seafood

Food safety is certified under ISO 22000
All prices are times 1,000 in Vietnam Dong (VND)
and are subject to service charge and VAT

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 ST25 rice
-  **CHARCOAL GRILLED IBERICO PORK** 790
Wild vegetables, young bamboo shoots, red chili
- STEAMED GROUPER FILLET** 990
Egg tofu, Thiên Lý flower, organic herbs
Smoked 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 YELLOWFIN 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, creamed spinach, Meunière butter*
- 🌟 **BŒUF NAPOLÉON** 2,600
 🍷 *Filet de bœuf, mushroom duxelles, potato purée
 Beef jus*

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LIVE FROM THE FISH TANK

FROM THE SEA

★ 🍴 STURGEON SÀI GÒN STYLE

2,480

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

🍴 IMPERIAL GRILLED SEAFOOD

3,950

*VIETNAMESE STYLE: Canadian lobster, French oysters
Grouper, king river prawns, sustainably sourced tiger
prawns, Mussels, condiments*

🍴 CANADIAN LOBSTER

2,280

*VIETNAMESE STYLE: Grilled / Steamed
Wok-fried with egg noodles
🍴 FRENCH STYLE: Thermidor / Jospier grilled*

🍴 ROYAL SEAFOOD PLATTER ON ICE

4,680

*FRENCH STYLE: Canadian lobster, French oysters
King river prawns, sustainably sourced tiger prawns,
clams, Mussels, king crab, condiments*

🍴 KING RIVER PRAWN

320/pc

*VIETNAMESE STYLE: Grilled / Steamed
Wok-fried with egg noodles
🍴 FRENCH STYLE: Parsley, garlic, lemon juice butter*

CAVIAR KRYSTAL 50G

5,040

Egg yolk, egg white, shallots, chives, crème fraîche

🍴 SEA BASS

1,350

*VIETNAMESE STYLE: Grilled / Steamed with soy sauce
Deep-fried with sweet & sour sauce
Sautéed with vegetable & seafood sauce
FRENCH STYLE: Meunière*

CAVIAR DE DUC 50G

3,480

Egg yolk, egg white, shallots, chives, crème fraîche

🍴 BLACK GROUPER

1,650

*VIETNAMESE STYLE: Grilled / Steamed with soy sauce
Deep-fried with sweet & sour sauce
Sautéed with vegetable & seafood sauce
FRENCH STYLE: Meunière*

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JOSPER GRILL

SIDE DISHES

AUS PRIME RIB EYE MB4+ 300G	2,200	 STEAMED ORGANIC VEGETABLES  <i>Kho quet sauce</i>	160
AUS STOCKYARD WAGYU BEEF TENDERLOIN 250G	2,850	 WOK-FRIED GIA LAI WILD VEGETABLES <i>Garlic</i>	160
AUS O'CONNOR BEEF TENDERLOIN 250G	1,950	 WOK-FRIED THIÊN LÝ FLOWERS <i>Garlic, soy sauce</i>	180
AUS LAMB RACK 300G	1,620	EGG FRIED RICE <i>Crispy garlic</i>	160
 WAGYU TOMAHAWK 1400G	6,800	 SEAFOOD FRIED RICE	290
Choose your sauce: Béarnaise / Red wine Phu Quoc Pepper / Mushroom		STEAMED RICE	50/100
		  POTATO PURÉE	160
		  TRUFFLE POTATO PURÉE	190
		  FRENCH FRIES	160
		  TRUFFLE FRENCH FRIES	190
		  SPINACH Choose your style: Fried garlic / creamed / 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-FRIED GLASS NOODLES

Seasonal vegetables
280

ROASTED CAULIFLOWER

Kombu, orange, sesame
320

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DESSERTS

★ **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

🌱 **LIGHT CHERRY JUBILEE**

Cherry jubilee, almond sablé, griotte sorbet

Elderflower wine granita

330

★ **CRÊPES SUZETTE**

380

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