

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'.

Arnaud Schuttrumpf
French Chef de Cuisine

A stylized, handwritten signature in black ink, featuring a large, flowing 'P' and 'huc'.

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 mushroom, Vietnamese herbs, reduced phở 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

-  **SEABASS**
 *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

-  **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 |

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

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, sustainable tiger prawns
Mussels, condiments*

🍴 CANADIAN LOBSTER

2,280

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

🍴 ROYAL SEAFOOD PLATTER ON ICE

4,680

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

🍴 RIVER KING 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 soya 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 soya 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 GIA LAI WILD VEGETABLE <i>Garlic</i>	160
AUS O'CONNOR BEEF TENDERLOIN 250G	1,950	 WOK 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 Phú Quốc 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 / 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

🌱 **LIGHT CHERRY JUBILEE**

Cherry jubilee, almond sablé, griotte sorbet

Elderflower wine granita

330

★ **CRÊPES SUZETTE**

380

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