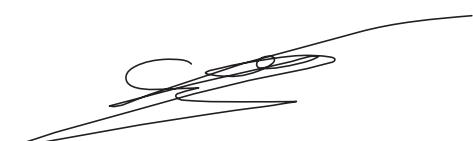


Square One offers a unique dining experience that blends modern and classic French with Vietnamese cuisine, celebrating the art of sharing and savoring every moment.

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 of the name Arnaud Schuttrumpf.

Arnaud Schuttrumpf
French Chef de Cuisine

A stylized, handwritten signature of the name Vo Quang Phuc.

Vo Quang Phuc
Sous Chef

TASTING MENU

VIETNAMESE

STARTER

⦿ HOKKAIDO SCALLOPS TARTAR

Green apple, soy & ginger, seaweed cracker

LOGAN WEEMALA – ORANGE NEW SOUTH WALES 2023

Pinot Gris

ENTREE

⦿ PRAWN PHỞ

Bén Tre king prawn, caviar, coriander oil

LOUIS LATOUR LA CHANFLEURE – CHABLIS 2023

Chardonnay

MAIN

⦿ GRILLED STURGEON

Galangal & turmeric beurre blanc, dill, spring onion

TE PA – WAIRAU VALLEY, MARBOROUGH 2023

Chardonnay

or

⦿ WAGYU FLANK STEAK

Sweet potato, smoked eggplant

Vietnamese herbs emulsion, liver & prawn sauce

GLEN CARLOU GRAND CLASSIQUE – SIMONSBERG-PAARL 2020

Cabernet Sauvignon, Merlot, Cabernet Franc

DESSERT

⦿ WARM BANANA CAKE

Yogurt sorbet, palm sugar sauce

TASTING MENU SELECTION

4 COURSES

2,200

5 COURSES

2,600

⦿ Signature Experiences

⦿ Vegetarian

⦿ Plant Based (Vegan)

⦿ Contains Gluten

⦿ Sustainable Sourced Seafood

FRENCH

⦿ HOKKAIDO SCALLOPS

*Carpaccio, zucchini-mint cream, shallots
chives, Buddha's hand preserved*

FRANÇOIS CROCHET – SANCERRE 2023

Sauvignon Blanc

CABBAGE, NASHI

Braised cabbage, nashi pear, clams, seaweed beurre blanc

LOUIS LATOUR LA CHANFLEURE – CHABLIS 2023

Chardonnay

⦿ PATAGONIA TOOTHFISH

Fennel cream, candied potato-saffron, bones extracts

TE PA – WAIRAU VALLEY, MARBOROUGH 2023

Chardonnay

or

LONG AN'S DUCK BREAST

*Pleurotes mushrooms, buttered mustard leaves
black garlic, mustard seeds, roasted jus*

CHÂTEAU BEAU-SITE – SAINT-ESTÈPHE 2015

Cabernet Sauvignon, Merlot, Cabernet Franc

PAVLOVA

Carrot, fennel, passion fruit

WINE PAIRING SELECTION

4 COURSES

+990

5 COURSES

+1,300

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*

⦿ Contains Pork

⦿ Contains Nuts

DAVID HERVÉ OYSTER

BB PETER N°6

*The smallest and very rare oyster
Flavorful fresh for delicate palates*

85

BOUDEUSE N°4

*A crunchy petite oyster
Oceanic sweetness and concentration*

120

RONCE N°3

*Unique terroir of Ronce-les-bains
Balanced, delicate and briny*

130

ROYALE N°2

*An open sea oyster with an exceptional meat content
Sweet abductor muscle*

180

IDÉALE N°2

*Seasonal only and award-winning oyster
For connoisseurs with an incomparably long finish*

190

★ Signature Experiences

Vegetarian

Plant Based (Vegan)

Contains Pork

Contains Gluten

Sustainable Sourced Seafood

Contains Nuts

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Vietnamese Dishes

Seasonal

Starter

 **CRISPY SOFT SHELL CRAB**
Betel leaves & garlic salt, herbs salad
passion fruit sauce

GRILLED SUNDRIED SQUID
Pink pomelo, mango
dried shrimps, fish sauce

 **CRISPY PORK BELLY**
Ambarella, lemongrass
kumquat & chili fish sauce

 **FISH OF THE DAY**
Sweet & sour soup, okra, cherry tomatoes bean sprout

Main

JUMBO TIGER PRAWNS
Salted egg yolk, Comté cheese, fried garlic

SEAFOOD FRIED RICE
Tiger prawn, scallop, X.O sauce, basil, conpoy

 **CHARCOAL GRILLED IBERICO PORK**
Galangal, turmeric, violet fine noodles
herbs salad

 **WOK WAGYU FLANK STEAK**
Baby squash, garlic, green peppercorn

600  **SPRING ROLLS SELECTION**
 Fried seafood rolls, fresh prawn & pork spring
 rolls Iberico pork mustard leaves rolls

550  **ALASKAN KING CRAB BÁNH KHỌT**
 Mini pancake, Iberico pork, coconut milk
sweet & sour fish sauce

400  **WAGYU BEEF SALAD**
 Bon Bon, yellow Sesbania flower, watercress
pineapple, tamarind dressing

370  **Vietnamese Tasting Platter** 420/780
 Chef's selection

710  **CRAB NOODLE SOUP** 810
Crab meat, crab cake, mantis prawn, tofu
herbs, rice noodles

580  **WOK HOKKAIDO SCALLOPS** 1,300
 Broccolis, cauliflowers, bell peppers, X.O sauce
 homemade sticky rice ball

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

980 **CHARCOAL GRILLED GÒ CÔNG CHICKEN** 830
Wild chilli & lime salt, crispy sticky rice

 **Signature Experiences**

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FRENCH DISHES

SEASONAL

STARTER

❶ NIÇOISE – JAPANESE YELLOW FIN TUNA
Sucrine, green beans, tomatoes, potatoes, fennel bell peppers, quail eggs, anchovies dressing

❷ PALETTE OF VEGGIES, GOAT CHEESE
Baby heirloom tomatoes, beetroot, watermelon goat cheese bavarois, rainbow radish pineapple, old balsamic vinegar

❸ SCALLOPS HOKKAIDO
Carpaccio, zucchini-mint cream, shallots chives, Buddha's hand preserved

❹ SEASONAL GNOCCHI
Potato gnocchi, creamy truffle spinach Parmigiano-herbs foam

MAIN

❺ PATAGONIA TOOTHFISH
Fennel cream, candied potato-saffron, bones extract

❻ SEA BASS
Filet with glazed spinach, lemon gel, barley seeds green herbs beurre blanc

CHICKEN BREAST
Green peas, carrots, spring onions, verbena-apricot jus

LONG AN'S DUCK BREAST
Pleurotes mushrooms, buttered mustard leaves black garlic, mustard seeds, roasted jus

CLASSIC

❻ TARTARE DU BŒUF BLACK ANGUS
French classic condiments

❻ ESCARGOTS À L'ALSACIENNE 6 PCS / 12 PCS
470/830 Parsley, garlic, lemon juice butter, toasted baguette

❻ CLASSIC FRENCH ONION SOUP
White onions, onion stock, croutons, Gruyère cheese

❻ GRILLED SUCRINE
Cervelle de Canut, crispy bacon, Comté cheese, croutons

❻ FOIE GRAS SEASONAL
Seasonal mushrooms & vegetable

❻ CANADIAN LOBSTER
Classic bisque, leek condiment, kombu, pineapple

❻ DOVER SOLE MEUNIÈRE
Confit potatoes, creamy spinach, Meunière butter

❻ BŒUF NAPOLÉON
Filet de bœuf, mushroom duxelles, potato purée beef jus

❶ Signature Experiences

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LIVE FROM THE FISH TANK

FROM THE SEA

★ STURGEON HÀ NỘI'S STYLE

2,480

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

IMPERIAL GRILLED SEAFOOD

3,850

    
 VIETNAMESE STYLE: Canadian lobster
 Nha Trang oysters, salmon, Cà Mau crab
 squid, king river prawns, condiments

CANADIAN LOBSTER

2,280

ROYAL SEAFOOD PLATTER ON ICE

4,680

    
 VIETNAMESE STYLE: Grilled / Steamed
 Wok fried with glass noodles
 FRENCH STYLE: Thermidor / Josper grilled

    
 FRENCH STYLE: Canadian lobster, French oysters
 Cà Mau crab, sustainable tiger prawns, clams
 king crab, condiments

RIVER KING PRAWN

320/pc

CAVIAR KRYSTAL SOG

5,040

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

    
 VIETNAMESE STYLE: Grilled / Steamed
 Wok fried with glass noodles or sweet & sour sauce
 FRENCH STYLE: Parsley, garlic, lemon juice butter

CAVIAR DE DUC SOG

3,480

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

SEA BASS

1,450

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

BLACK GROUper

1,850

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

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JOSPER GRILL

SIDE DISHES

AUS PRIME RIB EYE MB4+ 300G

2,200

● STEAMED ORGANIC VEGETABLES

Kho quet sauce

160

AUS STOCKYARD WAGYU BEEF
TENDERLOIN 250G

2,850

● EGG FRIED RICE

Crispy garlic

160

AUS O'CONNOR BEEF TENDERLOIN 250G

1,950

● WOK THIÊN LÝ FLOWERS

Garlic, soy sauce

170

AUS LAMB RACK 300G

1,620

● WOK BABY SQUASH

X.O sauce

170

● WAGYU TOMAHAWK 1400G

6,800

● STEAMED RICE

50/100

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

● POTATO PURÉE

170

● 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

*Baby heirloom tomatoes, rainbow radish
watermelon, pineapple, old balsamic vinegar*

320

MAIN

● ● TOFU CLAY POT

*Mushrooms, baby corns, carrots, honey beans
vegan X.O sauce*

320

● ● WOK FRIED NOODLES

Seasonal vegetables

280

● ROASTED CAULIFLOWER

Kombu, orange, sesame

320

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DESSERT

★ WHOLE ROASTED PINEAPPLE

Caramelized, coconut ice cream, lemongrass

530

COCONUT ICE CREAM LOLLYPOPS

Palm sugar sauce

310

⊕ CHOCOLATE LAVA CAKE

Coffee ice cream, gianduia sauce

330

★ ☎ CHOCOLATE SOUFFLÉ

Pistachio - orange zest ice cream, cassis jus

380

FLOATING ISLAND

Calamansi cream, lemon confit, caramel tuile

310

VACHERIN

Meringue, lemon and strawberry sorbet, raspberry jus

330

★ ☺ CRÊPES SUZETTE

380

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