

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, with a long horizontal line extending to the right.

Arnaud Schuttrumpf
French Chef de Cuisine

A stylized, handwritten signature in black ink, featuring a large, elegant 'P' and 'Q' that flow into each other, with a long horizontal line extending to the right.

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**
 *Bến 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
5 COURSES

2,200
2,600

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
5 COURSES

+990
+1,300

Signature Experiences

-  Vegetarian  Plant Based (Vegan)
 Contains Gluten  Sustainable Sourced Seafood

-  Contains Pork
 Contains Nuts

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All prices are times 1,000 in Vietnam Dong (VND)
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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

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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

CLASSIC

- 600  **SPRING ROLLS SELECTION** 500
 *Fried seafood rolls, fresh prawn & pork spring*
 *rolls Iberico pork mustard leaves rolls*
- 550  **ALASKAN KING CRAB BÁNH KHỐT** 470
 *Mini pancake, Iberico pork, coconut milk
sweet & sour fish sauce*
- 400  **WAGYU BEEF SALAD** 520
 *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

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FRENCH DISHES

SEASONAL

STARTER

🍷 **NIÇOISE — JAPANESE YELLOW FIN TUNA** 470
Sucrine, green beans, tomatoes, potatoes, fennel bell peppers, quail eggs, anchovies dressing

🍷 **PALETTE OF VEGGIES, GOAT CHEESE** 380
Baby heirloom tomatoes, beetroot, watermelon goat cheese bavarois, rainbow radish pineapple, old balsamic vinegar

🍷 **SCALLOPS HOKKAIDO** 520
Carpaccio, zucchini-mint cream, shallots chives, Buddha's hand preserved

🍷 **SEASONAL GNOCCHI** 480
Potato gnocchi, creamy truffle spinach Parmigiano-herbs foam

MAIN

🍷 **PATAGONIA TOOTHFISH** 1,020
Fennel cream, candied potato-saffron, bones extract

🍷 **SEA BASS** 520
Filet with glazed spinach, lemon gel, barley seeds green herbs beurre blanc

CHICKEN BREAST 490
Green peas, carrots, spring onions, verbena-apricot jus

LONG AN'S DUCK BREAST 880
Pleurotes mushrooms, buttered mustard leaves black garlic, mustard seeds, roasted 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
Seasonal mushrooms & vegetable

🍷 **CANADIAN LOBSTER** 700
Classic bisque, leek condiment, 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

<div> <div>★</div> <div>🐟</div> </div> STURGEON HÀ NỘI'S STYLE	2,480	<div> <div>🐟</div> </div> IMPERIAL GRILLED SEAFOOD	3,850
<div>🐟</div> <p><i>Turmeric, galangal, bath rice, dill, spring onions peanuts, vermicelli noodles Tomato & turmeric soup, bath rice, dill, spring onions</i></p>		<p>VIETNAMESE STYLE: <i>Canadian lobster Nha Trang oysters, salmon, Cà Mau crab squid, king river prawns, condiments</i></p>	
<div>🐟</div> CANADIAN LOBSTER	2,280	<div>🐟</div> ROYAL SEAFOOD PLATTER ON ICE	4,680
<div>🐟</div> <p>VIETNAMESE STYLE: <i>Grilled / Steamed Wok fried with glass noodles FRENCH STYLE: Thermidor / Jospier grilled</i></p>		<p>FRENCH STYLE: <i>Canadian lobster, French oysters Cà Mau crab, sustainable tiger prawns, clams king crab, condiments</i></p>	
<div>🐟</div> RIVER KING PRAWN	320/pc	<div>🐟</div> CAVIAR KRYSTAL 50G	5,040
<div>🐟</div> <p>VIETNAMESE STYLE: <i>Grilled / Steamed Wok fried with glass noodles or sweet & sour sauce FRENCH STYLE: Parsley, garlic, lemon juice butter</i></p>		<p>Egg yolk, egg white, shallots, chives, crème fraîche</p>	
<div>🐟</div> SEA BASS	1,450	<div>🐟</div> CAVIAR DE DUC 50G	3,480
<p>VIETNAMESE STYLE: <i>Grilled / Steamed soya sauce Deep fried with sweet & sour sauce or seafood sauce FRENCH STYLE: Meunière</i></p>		<p>Egg yolk, egg white, shallots, chives, crème fraîche</p>	
<div>🐟</div> BLACK GROUPER	1,850		
<p>VIETNAMESE STYLE: <i>Grilled / Steamed soya sauce Deep fried with sweet & sour sauce or seafood sauce FRENCH STYLE: Meunière</i></p>			

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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	EGG FRIED RICE <i>Crispy garlic</i>	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 <i>X.O sauce</i>	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 <i>Choose your style: fried garlic / creamy / sautéed / steamed</i>	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, gianduja 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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