

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, and Trung Hau, 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

Ninh Le Trung Hau
Vietnamese Chef de Cuisine

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
VON WINNING ROYALE – PFALZ 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

FRENCH

-  **HOKKAIDO SCALLOPS**
Carpaccio, zucchini-mint cream, shallots
chives, buddha hand preserved
PASCAL JOLIVET ATTITUDE – VAL DE LOIRE 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
VON WINNING ROYALE – PFALZ 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

Signature Experiences

- | | | |
|---|---|---|
|  Vegetarian |  Plant Based (Vegan) |  Contains Pork |
|  Gluten Free |  Sustainable Sourced Seafood |  Contains Nuts |

*Food safety is under the auspices ISO 22000
All prices are times 1,000 in Vietnam Dong (VND)
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VIETNAMESE DISHES

SEASONAL

STARTER

CRISPY SOFT SHELL CRAB

Betel leaves & garlic salt, herbs salad
passion fruit sauce

580

GRILLED SUNDRIED SQUID

Pink pomelo, mango, dried shrimps, fish sauce

550

CRISPY PORK BELLY

 Ambarella
lemongrass kumquat & chilli fish sauce

380

FISH OF THE DAY

Sweet & sour soup, okra, cherry tomatoes
bean sprout

360

MAIN

JUMBO TIGER PRAWNS

Salted egg yolk, Comté cheese, fried garlic


680

SEAFOOD FRIED RICE

Tiger prawn, scallop, X.O sauce, basil, conpoy

580

CHARCOAL GRILLED IBERICO PORK

 Galangal, turmeric, violet fine noodles
herbs salad


720

WOK WAGYU FLANK STEAK

Baby squash, garlic, green peppercorn

980

SPRING ROLLS SELECTION

 Fried seafood rolls, fresh prawn & pork spring rolls
Iberico pork mustard leaves rolls

480

ALASKAN KING CRAB BÁNH KHỌT

Mini pancake, Iberico pork, coconut milk
sweet & sour fish sauce

450

WAGYU BEEF SALAD

Bon Bon, yellow Sesbania flower, watercress
pineapple, tamarind dressing


520

VIETNAMESE TASTING PLATTER

Chef's selection


420/780

CRAB NOODLE SOUP

 Crab meat, crab cake, mantis prawn, tofu
herbs, rice noodles

780

WOK HOKKAIDO SCALLOPS

 Broccolis, cauliflowers, bell peppers, X.O sauce
homemade sticky rice ball

1,250

SALMON CLAY POT

 Phú Quốc peppercorn, pineapple
pork-caramel sauce

720

CHARCOAL GRILLED GÒ CÔNG CHICKEN


Wild chilli & lime salt, crispy sticky rice


800

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FRENCH DISHES

SEASONAL

STARTER

NIÇOISE — JAPANESE YELLOW FIN TUNA <i>Sucrine, green beans, tomatoes, potatoes, fennel bell peppers, quail eggs, anchovies dressing</i>	450
PALETTE OF VEGGIES, GOAT CHEESE <i>Baby heirloom tomatoes, beetroot, watermelon goat cheese bavarois, rainbow radish pineapple, old balsamic vinegar</i>	380
SCALLOPS HOKKAIDO <i>Carpaccio, zucchini-mint cream, shallots chives, budha hand preserved</i>	500
SEASONAL GNOCCHI <i>Potato gnocchi, creamy truffle spinach Parmiggiano-herbs foam</i>	480

MAIN

PATAGONIA TOOTHFISH <i>Fennel cream, candied potato-saffron, bones extract</i>	980
SEA BASS <i>Filet glazed spinach, lemon gel, barley seeds green herbs beurre blanc</i>	480
CHICKEN BREAST <i>Green peas, carrots, spring onions, verbena-apricot jus</i>	480
LONG AN'S DUCK BREAST <i>Pleurotes mushrooms, buttered mustard leaves black garlic, mustard seeds, roasted jus</i>	880

CLASSIC

TARTARE DU BŒUF BLACK ANGUS <i>French classic condiments</i>	520
ESCARGOTS À L'ALSACIENNE 6 PCS / 12 PCS <i>Parsley, garlic, lemon juice butter, toasted baguette</i>	450/800
CLASSIC FRENCH ONION SOUP <i>White onions, onions stock, croutons, Gruyère cheese</i>	300
GRILLED SUCRINE <i>Cervelle de Canut, crispy bacon, Comté cheese, croutons</i>	360
FOIE GRAS SEASONAL <i>Seasonal mushrooms & vegetable</i>	980
CANADIAN LOBSTER <i>Classic bisque, leek condiment, kombu, pineapple</i>	680

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DAVID HERVÉ OYSTER

BB PETER N°6

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

75

BOUDEUSE N°4

*A crunchy petite oyster
Oceanic sweetness and concentration*

100

RONCE N°3

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

115

ROYALE N°2

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

160

IDÉALE N°2

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

175

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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

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



ROYAL SEAFOOD PLATTER ON ICE

4,680

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



RIVER KING PRAWN

300/pc

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

CAVIAR KRYSTAL 50G

4,850

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*

CAVIAR DE DUC 50G

3,350

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



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

 AUS PRIME RIB EYE MB4+ 300G	2,180
 AUS STOCKYARD WAGYU BEEF TENDERLOIN 250G	2,780
 AUS O'CONNOR BEEF TENDERLOIN 250G	1,880
 AUS LAMB RACK 300G	1,580
 WAGYU TOMAHAWK 1400 GR	6,800



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

SIDE DISHES

 STEAMED ORGANIC VEGETABLES <i>Kho quet sauce</i>	160
 EGG FRIED RICE  <i>Crispy garlic</i>	160
 WOK THIÊN LÝ FLOWERS  <i>Garlic, soy sauce</i>	160
 WOK BABY SQUASH  <i>X.O sauce</i>	200
 POTATO PURÉE	160
 TRUFFLE POTATO PURÉE	190
 FRENCH FRIES	160
 TRUFFLE FRENCH FRIES	190
 SPINACHS <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*

380

MAIN



TOFU CLAY POT

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

320



WOK FRIED NOODLES

Seasonal vegetables

280



ROASTED CAULIFLOWER

Kombu, pineapple, 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
360

FLOATING ISLAND
Calamansi cream, lemon confit, caramel tuille
310

VACHERIN
Meringue, lemon and strawberry sorbet, raspberry jus
330

★ **CRÊPES SUZETTE**
380

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