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 5 Courses

### **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

**Solution** 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**

2,200 4 COURSES +990 2,600 5 COURSES +1,300

Signature Experiences

Vegetarian
Gluten Free

Plant Based (Vegan)Sustainable Sourced Seafood



# **VIETNAMESE DISHES**

# SEASONAL CLASSIC

### **STARTER**

	CRISPY SOFT SHELL CRAB  Betel leaves & garlic salt, herbs salad  passion fruit sauce	580	SPRING ROLLS SELECTION Fried seafood rolls, fresh prawn & pork spring rolls Iberico pork mustard leaves rolls	480
	GRILLED SUNDRIED SQUID Pink pomelo, mango, dried shrimps, fish sauce	550	ALASKAN KING CRAB BÁNH KHỌT  Mini pancake, Iberico pork, coconut milk  sweet & sour fish sauce	450
	CRISPY PORK BELLY Ambarella lemongrass kumquat & chilli fish sauce	380	■ WAGYU BEEF SALAD  Bon Bon, yellow Sesbania flower, watercress pineapple, tamarind dressing	520
	Fish Of The Day Sweet & sour soup, okra, cherry tomatoes bean sprout	360	Vietnamese Tasting Platter Chef's selection	420/780
	MAIN			
<b>\$</b>	Jumbo Tiger Prawns Salted egg yolk, Comté cheese, fried garlic	680	CRAB NOODLE SOUP Crab meat, crab cake, mantis prawn, tofu herbs, rice noodles	780
<b>*</b>	SEAFOOD FRIED RICE Tiger prawn, scallop, X.O sauce, basil, conpoy	580	■ Wok Hokkaido Scallops  Broccolis, cauliflowers, bell peppers, X.O sauce homemade sticky rice ball	1,250
<b>*</b>	CHARCOAL GRILLED IBERICO PORK Galangal, turmeric, violet fine noodles herbs salad	720	SALMON CLAY POT Phú Quốc peppercorn, pineapple pork-caramel sauce	720
<b>\$</b>	Wok Wagyu Flank Steak Baby squash, garlic, green peppercorn	980	Charcoal Grilled Gò Công Chicken Wild chilli & lime salt, crispy sticky rice	800





Plant Based (Vegan)Sustainable Sourced Seafood



# FRENCH DISHES

## SEASONAL CLASSIC

### **STARTER**

	Niçoise – Japanese Yellow Fin Tuna Sucrine, green beans, tomatoes, potatoes, fennel bell peppers, quail eggs, anchovies dressing	450	TARTARE DU BŒUF BLACK ANGUS French classic condiments  ESCARGOTS À L'ALSACIENNE 6 PCS / 12 PCS 45	520 50/800
•	PALETTE OF VEGGIES, GOAT CHEESE Baby heirloom tomatoes, beetroot, watermelon goat cheese bavarois, rainbow radish pineapple, old balsamic vinegar	380	Parsley, garlic, lemon juice butter, toasted baguette  CLASSIC FRENCH ONION SOUP White onions, onions stock, croutons, Gruyère cheese	300
_			GRILLED SUCRINE	360
4	SCALLOPS HOKKAIDO Carpaccio, zucchini-mint cream, shallots	500	Cervelle de Canut, crispy bacon, Comté cheese, croutons	
	chives, budha hand preserved		● Foie Gras Seasonal Seasonal mushrooms & vegetable	980
<b>*</b>	SEASONAL GNOCCHI Potato gnocchi, creamy truffle spinach Parmiggiano-herbs foam	480	© CANADIAN LOBSTER  Classic bisque, leek condiment, kombu, pineapple	680
	MAIN			
	PATAGONIA TOOTHFISH Fennel cream, candied potato-saffron, bones extract	980	Occident Dover Sole Meunière Confit potatoes, creamy spinachs, Meunière butter	2,400
	SEA BASS Filet glazed spinach, lemon gel, barley seeds green herbs beurre blanc	480	Bœuf Napoléon  Filet de bœuf, mushroom duxelles, potato purée beef jus	2,600
	CHICKEN BREAST Green peas, carrots, spring onions, verbena-apricot ju	480 ss		
<b>\$</b>	Long An's Duck Breast Pleurotes mushrooms, buttered mustard leaves black garlic, mustard seeds, roasted jus	880		







# 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 Nº2

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

160

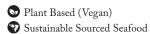
#### Idéale N°2

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

175









## LIVE FROM THE FISH TANK

## FROM THE SEA

STURGEON HÀ NỘI'S STYLE	2,480	Imperial Grilled Seafood	3,850
Turmeric, galangal, bath rice, dill, spring onions peanuts, vermicelli noodles Tomato & turmeric soup, bath rice, dill, spring onic	ons	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  VIETNAMESE STYLE: Grilled / Steamed  Wok fried with glass noodles or sweet & sour sauce  FRENCH STYLE: Parsley, garlic, lemon juice butter	300/pc	Caviar Krystal 50G Egg yolk, egg white, shallots, chives, crème fraîche	4,850
VIETNAMESE STYLE: Grilled / Steamed soya sauce Deep fried with sweet & sour sauce or seafood sauce FRENCH STYLE: Meunière	1,450 e	Caviar de Duc 50G Egg yolk, egg white, shallot, chives, crème fraîche	3,350

BLACK GROUPER

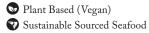
1,850

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

French Style: Meunière









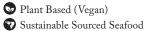
# **JOSPER GRILL**

# **SIDE DISHES**

AUS PRIME KIB EYE MB4+ 300G	2,180	Kho quet sauce	160
AUS Stockyard Wagyu Beef Tenderloin 250G	2,780	EGG FRIED RICE Crispy garlic	160
AUS O' CONNOR BEEF TENDERLOIN 250G	1,880	Wok Thiên Lý Flowers Garlic, soy sauce	160
AUS LAMB RACK 300G	1,580	<b>Wok Baby Squash</b> ■ X.O sauce	200
■ Wagyu Tomahawk 1400 gr	6,800	Potato Purée	160
Choose your sauce: Béarnaise / Red wine Phú Quốc Pepper / Mushroom		Truffle Potato Purée	190
		French Fries	160
		Truffle French Fries	190
		SPINACHS  Choose your style: fried garlic / creamy / sautéed / steamed	160
		Sautéed Seasonal Mushrooms	160









### **PLANT BASED**

#### **STARTER**

● Vermicelli Noodle Salad

Fried tofu, mushrooms, carrots, onion corainder, sesame oil 280

**♥** VEGETABLE SPRING ROLLS

Black bean sauce 180

Mushrooms, Tofu, Chive Soup 280

PALETTE OF VEGGIES

Baby heirloom tomatos, 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

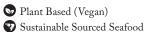
Seasonal vegetables 280

ROASTED CAULIFLOWER

Kombu, pineapple, sesame 320









### **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





