

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 'huc' 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's king prawn, caviar, coriander oil*
DOMAINE LAROCHE SAINT MARTIN – CHABLIS 2024
Chardonnay

MAIN

-  **GRILLED STURGEON**
Galangal & turmeric beurre blanc, dill, spring onion
VASSE FELIX PREMIER – MARGARET RIVER 2024
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, 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

-  **SEA BASS**
 *Steamed, nasturtium, around the zucchini, kombu*
Melissa- lemon fumet
DOMAINE FAIVELEY LEVALLON BLANC – MERCUREY 2023
Chardonnay
- or

-  **LONG AN'S DUCK BREAST**
Celeriac, buttered mustard leaves, pickled mustard seeds, jus
DOMAINE GOUR DE CHAULÉ LES JARDINIÈRE – GIGONDAS 2023
Grenache, Syrah, Mourvèdre

-  **CITRUS & HERBS 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  Sustainably 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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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 adductor muscle*

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 chili & lime salt, crispy sticky rice

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FRENCH DISHES

SEASONAL

STARTER

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

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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 <i>Garlic, soy sauce</i>	170
AUS LAMB RACK 300G	1,620	 WOK BABY SQUASH <i>X.O sauce</i>	170
 WAGYU TOMAHAWK 1400G <i>Choose your sauce: Béarnaise / Red wine Phu Quoc Pepper / Mushroom</i>	6,800	STEAMED RICE   POTATO PURÉE   TRUFFLE POTATO PURÉE   FRENCH FRIES   TRUFFLE FRENCH FRIES   SPINACH <i>Choose your style: Fried garlic / creamed / sautéed / steamed</i>   SAUTÉED SEASONAL MUSHROOMS	50/100 170 190 160 190 160 160

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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 corn, 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

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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