

# SQUARE ONE

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SAIGON

## STARTER

**VIETNAMESE TASTING PLATTER**  
**CHEF'S SELECTION / SERVES TWO / 560**

Khai vị Việt Nam, 2 người

### SPRING ROLLS

**TIGER PRAWN, FRIED SPICY SALMON,**  
**GRILLED IBERICO PORK,**  
**MUSTARD LEAF / 350**

Hỗn hợp cuốn Việt Nam:  
gỏi cuốn tôm, chả giò cá hồi hải sản,  
cải bẹ xanh cuộn thịt heo Iberico

**LIME MARINATED KING FISH SALAD**  
**YOUNG COCONUT, DAIKON / 330**

Gỏi cá Hoàng Đế tái chanh

**PAN SEARED SCALLOP SALAD**  
**TIGER PRAWN, POMELO, GREEN MANGO / 320**

Gỏi bưởi xoài xanh,  
sò điệp Mỹ loại lớn áp chảo, tôm sú

**WAGYU BEEF SALAD**  
**HERBS, WATER LILY, WARTERCRESS / 390**

Gỏi bò Wagyu áp chảo, xà lách xoong,  
bông súng

**ALASKAN KING CRAB BANH KHOT**  
**IBERICO PORK, COCONUT FISH SAUCE / 370**

Bánh khọt thịt cua Alaska,  
thịt heo Iberico

**PHU QUOC PEPPER SALMON LOIN**  
**PICKLED GINGER,**  
**KUMQUAT NUOC CHAM / 300**

Cá hồi tẩm tiêu Phú Quốc áp chảo tái,  
xà lách rau mùi Việt Nam

**CRISPY SOFT SHELL CRAB**  
**GARLIC, CHILLI, ROCK SALT / 350**

Cua lột rang muối, tôm khô

## NOODLE/SOUP

**CRAB NOODLE SOUP**  
**SOFT SHELL CRAB, RICE NOODLES, LIME / 490**

Bún riêu cua

**SWEET AND SOUR SOUP**  
**SEAFOOD, RICE NOODLES, HERBS / 360**

Canh chua hải sản, bún tươi

**WAGYU BEEF PHO**  
**TRADITIONAL CONDIMENTS / 920**

Phở bò Wagyu

**S** Signature Dishes

**V** Vegetarian

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## GRILLED SEAFOOD

**DELUXE PLATTER**  
**LIVE RIVER PRAWN, TIGER PRAWN,**  
**NHA TRANG OYSTER, SQUID,**  
**FRESH SEA BASS**  
**SERVES TWO / 1,450**

Hải sản Việt nam các loại:  
Tôm càng sông, tôm sú, hào Nha Trang,  
mực, cá chẽm

**PRESTIGE PLATTER**  
**CANADIAN LOBSTER & OYSTER,**  
**KING FISH FILLET, TIGER PRAWN, SQUID**  
**SERVES TWO / 2,450**

Hải sản ngoại nhập và Việt Nam  
các loại: tôm hùm và hào Canada,  
cá Hoàng Đế, tôm sú, mực

## MAIN

**GRILLED LIVE SEA BASS FILLET**  
**LEMONGRASS, XO SAUCE,**  
**STEAMED RICE / 790**

Cá chẽm phi lê nguyên con nướng  
xốt sả XO

**CRAB MEAT FRIED RICE**  
**BEAN SPROUTS, SPRING ONION / 360**

Cơm chiên thịt cua, hải sản cay

**CHARCOAL CHICKEN**  
**FIVE SPICE, FOREST PEPPER, LIME,**  
**STEAMED RICE / 700**

Cà nướng ồng tre

**STEAMED BLUE GROUPER**  
**GREEN PEPPER, GINGER, SOY, STEAMED RICE**

**HALF GROUPER / 1,100**

**WHOLE GROUPER / 2,100**

Cá mú sao hấp nước tương

## SIDE

**WOK VEGETABLES**  
**TOFU, OYSTER SOY SAUCE / 120**

Thập cẩm rau xào đậu hũ

**SMOKY EGGPLANT**  
**GARLIC, CHILLI, FISH SAUCE / 90**

Cà tím xông khói

**WOK THIEN LY FLOWER**  
**SOY SAUCE, GARLIC / 140**

Hoa thiên lý xào tỏi

**WOK MUSHROOMS**  
**CHIVE FLOWER, PUMPKIN FLOWER**

**CASHEW / 130**

Nấm rơm xào, bông hẹ, bông bí,  
hạt điều

**EGG FRIED RICE CRISPY GARLIC,**  
**SOY SAUCE / 90**

Cơm chiên trứng, tỏi phi,  
nước tương

## CLAY POT

**NORWEGIAN SALMON CLAY POT**  
**PHU QUOC PEPPER, CARAMEL SAUCE,**  
**STEAMED RICE / 590**

Cá hồi Na Uy kho tộ

**MILK FED LAMB CURRY**  
**CHILLI, CASHEW, COCONUT MILK,**  
**STEAMED RICE / 760**

Cà ri cừu, khoai môn, hạt điều,  
nước cốt dừa, cơm trắng

**BLACK COD**  
**PINEAPPLE, CHILLI, STEAMED RICE / 1,150**

Phi lê cá tuyết kho thơm

**BRAISED PHEASANT**  
**COCONUT, GINSENG, GINKGO, LOTUS / 870**

Chim trĩ hầm nước dừa, đẳng sâm,  
nấm đông cô, bạch quả, hạt sen, gừng

## WOK

**LIVE CANADIAN LOBSTER**  
**SEAFOOD SAUCE, EGG NOODLES, CHILLI / 1,280**

Tôm hùm sống Canada xào mì trứng,  
măng tây, nấm, xốt hải sản khô

**IBERICO PORK**  
**RICE NOODLES, PRAWN, MUSHROOM,**  
**SOY / 460**

Bún gạo xào thịt heo Iberico, tôm sú, nấm,  
cải ngồng, nước tương

**JUMBO SCALLOP**  
**MUSHROOM, CASHEW, STEAMED RICE / 970**

Sò điệp Mỹ xào, hành tây, ớt chuông, nấm,  
hạt điều, cơm trắng

**ALASKAN KING CRAB**  
**BOK CHOY, CHILLI, XO SAUCE,**  
**STEAMED RICE / 1,530**

Càng cua Alaska xào xốt XO, cơm trắng

**BEEF TENDERLOIN**  
**THIEN LY FLOWER, FRIED GARLIC, CHILLI,**  
**STEAMED RICE / 870**

Phi lê thăn bò Mỹ xào  
hoa thiên lý, xốt dầu hào

## ENTRÉE

### SNAILS IN PARSLEY BUTTER

480 / 6 PCS

940 / 12 PCS

Escargots en persillade

### COQUILLES ST. JACQUES

SCALLOP, MUSHROOM MORNEY / 590

Sauce crémeuse

aux champignons

### SQUARE ONE STEAK TARTARE

CONFIT EGG YOLK SAUCE / 490

Sauce au jaune d'œuf confit

### FOIE GRAS EN COCOTTE

MUSHROOM, CHICKEN JUS / 470

Champignons et jus de volaille

### TORCHED MACKEREL

CUCUMBER TARTARE, SAFFRON CONSOMME,

HORSERADISH CREME / 360

Maquereau, tartare de concombre,

crème fraîche au raifort,

huile de curry

### LYONNAISE SALAD / 230

Lardons, œuf poché, frisée, croûtons,

vinaigrette à la moutarde

### CHÈVRE SALAD / 300

Betteraves, noisettes, tomates anciennes,

asperges, vinaigrette au Xérès

## SOUPE

### SHELLFISH BISQUE

BLUE CRAB, SMOKED CORN PUREE / 390

Bisque de crustacés

crabe bleu, purée de maïs fumée

### FRENCH ONION SOUP

GRUYERE, CROUTON / 250

Soupe à l'oignon, gruyère, croutons

## CAVIAR

KAVIARI PRESTIGE / 2,700 / 50G

KAVIARI KRISTAL / 2,800 / 50G

DE DUC OSCIETRA / 1,700 / 50G

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## FRUITS DE MER

### FRENCH BLACK PEARL OYSTER

160 / PC

CANADIAN BAYNES SOUND OYSTER 150/PC

LIVE LOBSTER / MARKET PRICE / 100G

BLUE CRAB / MARKET PRICE / 100G

TIGER PRAWN / 40 / PC

## PLAT

### RAINBOW TROUT

SPINACH COULIS, RADISH, LEMON / 910

Truite coulis d'épinards,

radis, citron

### POACHED CANADIAN LOBSTER

VIN JAUNE SAUCE, BABY CARROT / 1,900

Homard poché

sauce au Vin Jaune,

carottes anciennes

### KING OYSTER MUSHROOM / 470

Pleurote, lentilles du Puy,

purée de carotte, pesto

FILLET ROSSINI / 1,200 / 150G

Filet de bœuf Rangers valley black onyx,

foie-gras, épinards, jus de truffe

### WHOLE ATLANTIC DOVER SOLE

MEUNIÈRE / 1,530

Sole meunière

ROASTED DUCK BREAST ON BONE

CREAMY POLENTA, MORELS

SERVES TWO / 2,250

Canard rôti sur le coffre,

polenta crémeuse et morilles

## GARNITURE

### GRILLED ASPARAGUS

SEA SALT, TAGIASCA OLIVE OIL / 140

Asperges grillées, fleur de sel

huile d'olive Tagiasca

### COQUILLETTE

SMOKED HAM, JUS, AGED COMTE / 140

Coquillettes, jambon fumé, jus de viande,

vieux Comté

### BLACK TRUFFLE POTATO PUREE / 140

Pommes purée à la truffe

### SAUTÉED MUSHROOMS / 130

Fricassée de champignons

### FRENCH BEANS

BACON, CONFIT GARLIC / 120

Haricot verts, lard, ail confit

### FRENCH FRIES, ROSEMARY SALT / 100

Pommes frites, sel au romarin

## JOSPER GRILL

### WAGYU TOMAHAWK / 5,100 / 1300G

Cote de boeuf Wagyu Tomahawk

### RANGERS VALLEY BLACK ONYX TENDERLOIN

750 / 150G

1,450 / 300G

Filet de bœuf Ranger valley onyx

### AUSTRALIAN TAJIMA WAGYU TENDERLOIN

1,600 / 150G

3,150 / 300G

Filet de Wagyu Tajima

### US PRIME RIB EYE / 1,450 / 300G

Entrecôte de Black Angus

### CAPE GRIM STRIPLOIN / 1,050 / 250G

Faux-filet Cape Grim

### KILLARA WAGYU STRIPLOIN / 1,250/ 240G

Faux-filet Killara Wagyu

### RANGERS VALLEY HANGING TENDER

520 / 200G

Ranger Valley Onglet

### IBERICO PORK PLUMA / 650 / 200G

Pluma de porc Ibérique

### SAUCE

BERNAISE / RED WINE / PEPPER / MUSHROOM

Béarnaise / sauce au vin rouge/ sauce poivre /

sauce aux champignons

## PLATEAU DE FRUITS DE MER

### PRESTIGE PLATTER

CANADIAN AND NHA TRANG OYSTER,

TIGER PRAWN, NEW ZEALAND MUSSEL, CLAM,

RIVER PRAWN, BLUE CRAB

SERVES TWO / 1,990

Huîtres Canadiennes, huîtres Nha Trang,

crevettes, moules, palourdes,

crevettes de rivière,

cigale de mer

### ROYAL PLATTER

CANADIAN OYSTER, TIGER PRAWN,

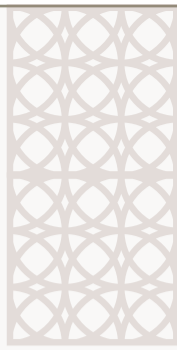
NEW ZEALAND MUSSEL, LOBSTER, CLAM,

ALASKAN KING CRAB, CÀ MAU CRAB

SERVES TWO / 2,800

Huîtres Canadiennes, crevettes, moules,

palourdes, crabe royal, homard, tourteau



## DESSERT

**MILLE-FEUILLE A LA VANILLE / 200**  
Mille-feuille, crème de Vanille de Tahiti

**■ CRUNCHY CHOUX PROFITEROLES  
VANILLA ICE CREAM, HOT CHOCOLATE SAUCE / 200**  
Profiteroles croustillantes, glace à la vanille,  
sauce chocolat chaud

**CASHEW BANANA CHEESE CAKE / 200**  
Bánh phô mai chuối mềm, hạt điều

**ICE CREAM AND SORBET / 120**  
Glaces et sorbets

## LES CLASSIQUES

**■ CREPE SUZETTE / 300**  
Crêpes Suzette

**SOUFFLÉ AU CITRON / 290**  
Soufflé au citron, glace à la praline  
*(please allow 20 minutes for preparation)*

**■ WHOLE ROASTED PINEAPPLE  
LEMONGRASS CARAMEL, COCONUT SORBET  
SERVES TWO / 430**  
Thơm nguyên trái nướng mật ong hương sả  
kem đá dừa  
*(please allow 20 minutes for preparation)*

## DIGESTIVE

**COGNAC HENNESSY VSOP / 260**

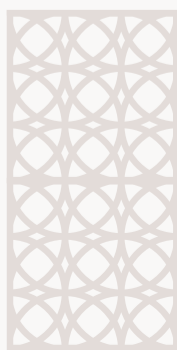
**ARMAGNAC DELORD 1990 / 430**

**CALVADOS LECOMPTE PAY D'AUGE 5Y / 400**

**ZACAPA 23Y SOLERA / 320**

**EAUX DE VIE / 210**  
Mirabelle / Poire Prisonnière / Framboise

**PORT GRAHAM'S FINE RUBY / 140**



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