

SQUARE ONE

SAIGON

STARTER

VIETNAMESE TASTING PLATTER
CHEF'S SELECTION / SERVES TWO / 550
Khai vị Việt Nam, 2 người

ASSORTED SPRING ROLLS
TIGER PRAWN IN RICE PAPER,
FRIED SPICY SALMON AND SEAFOOD,
GRILLED IBERICO PORK
IN MUSTARD LEAF / 340
Hỗn hợp cuốn Việt Nam:
gỏi cuốn tôm, chả giò cá hồi hải sản,
cải bẹ xanh cuộn thịt heo Tây Ban Nha

PAN SEARED JUMBO US SCALLOP
TIGER PRAWNS, POMELO,
GREEN MANGO SALAD / 310
Gỏi bưởi xoài xanh,
sò điệp Mỹ loại lớn áp chảo, tôm sú

GREEN PAPAYA SALAD
DRIED SHRIMP, PEANUTS, CHILLI,
LAKSA LEAF / 240
Gỏi đu đủ xanh, tôm khô

BANH XEO PANCAKE
TIGER PRAWN, IBERICO PORK,
CRAB MEAT, STRAW MUSHROOM,
FRESH HERBS / 280
Bánh xèo tôm sú
thịt heo Tây Ban Nha,
thịt cua, nấm rơm, rau sống

RARE SALMON FILLET
PHU QUOC PEPPER CRUST,
PICKLED GINGER,
KUMQUAT FISH SAUCE / 295
Cá hồi tẩm tiêu Phú Quốc áp chảo tái
xà lách rau mùi Việt Nam

CRISPY SOFT SHELL CRAB
GARLIC, DRIED SHRIMP,
CHILLI ROCK SALT / 340
Cua lột rang muối, tôm khô

GRILLED US PRIME BEEF MINCE
IN LOT LEAF, PEANUTS,
ANCHOVY AND PINEAPPLE SAUCE / 330
Bò Mỹ cuộn lá lốt nướng, nấm nếm

CLAY POT

BRAISED RIVER PRAWNS
SEAFOOD COCONUT SAUCE,
GARLIC, CHILLI, STEAMED RICE / 950
Tôm càng sông kho tộ

COD FISH FILLET
PINEAPPLE, CHILLI, FISH SAUCE,
STEAMED RICE / 1,100
Phi lê cá tuyết kho thơm

GO CONG CHICKEN CURRY
SWEET POTATOES, CHILLI, LEMONGRASS,
FRESH RICE NOODLES / 580
Cà ri gà Gò Công

 Vegetarian

You love vegetarian dishes and have not yet found what you are looking for? Please ask our associates for more options!

All prices are times 1,000 in Vietnam Dong (VND) and are subject to 5% service charge and then 10% VAT. Please ensure to inform our colleagues about your specific food allergies and intolerances.

SIGNATURE DISH

LIME MARINATED KING FISH SALAD
YOUNG COCONUT, RED ONION, DAIKON / 320
Gỏi cá Hoàng Đế tái chanh

WOK LIVE CANADIAN LOBSTER
DRIED SEAFOOD SAUCE, ASPARAGUS, MUSHROOM,
EGG NOODLES, CHILLI / 1,250
Tôm hùm sông Canada xào mì trứng
măng tây, nấm, xốt hải sản khô

NORWEGIAN SALMON CLAY POT
PHU QUOC PEPPER, CARAMEL SAUCE,
SPRING ONION, STEAMED RICE / 580
Cá hồi Na Uy kho tộ

CHARCOAL CHICKEN
FIVE SPICE, FOREST PEPPER, SALT, LIME
SERVED ON BAMBOO, STEAMED RICE / 680
Gà nướng ống tre

MAIN

STEAMED WHOLE BLACK GROUPER
GREEN PEPPER, ONION, GINGER,
SOY SAUCE, STEAMED RICE / 950
Cá mú đen nguyên con
hấp nước tương

GRILLED WHOLE LIVE SEA BASS FILLET
LEMONGRASS XO SAUCE, STEAMED RICE / 750
Cá chẽm phi lê nguyên con nướng
xốt sả XO

WOK US BEEF TENDERLOIN
THIEN LY FLOWER, OYSTER SOY SAUCE,
GARLIC, CHILLI, STEAMED RICE / 850
Phi lê thăn bò Mỹ xào
hoa thiên lý, xốt dầu hào

SPICY SEAFOOD AND CRAB MEAT FRIED RICE
BEAN SPROUTS, GREEN ASPARAGUS / 350
Cơm chiên thịt cua, hải sản cay

WOK ALASKAN KING CRAB LEGS
BOK CHOY, CHILLI TAMARIND SAUCE,
STEAMED RICE / 1,800
WHOLE LIVE KING CRAB 4,900 / 1KG
Cua Hoàng Đế Alaska rang me

GRILLED SEAFOOD

DELUXE PLATTER
LIVE RIVER PRAWNS, TIGER PRAWNS,
NHA TRANG OYSTERS, SQUID, SCALLOPS
SERVES TWO / 1,450

Hải sản Việt nam các loại:
Tôm càng sông, tôm sú, hàu Nha Trang,
sò điệp, mực

PRESTIGE PLATTER
CANADIAN LOBSTER AND OYSTERS,
KING FISH FILLET, TIGER PRAWNS,
SQUID, SERVES TWO / 2,380
Hải sản ngoại nhập và Việt Nam
các loại: tôm hùm hàu Canada,
cá Hoàng Đế, tôm sú, mực

NOODLE/SOUP


FRIED SOFT SHELL CRAB
STEAMED CRAB CAKE, SHELLFISH BROTH,
FRESH RICE NOODLES, LIME LEAF / 480
Bún riêu cua

SWEET AND SOUR SEAFOOD SOUP
FRESH RICE NOODLES,
VIETNAMESE HERBS / 350
Canh chua hải sản, bún tươi


WAGYU BEEF RICE NOODLE SOUP
TRADITIONAL CONDIMENTS / 900
Phở bò Wagyu


WOK GLASS NOODLES
CRAB MEAT, BOK CHOY, ONION,
CHILLI, OYSTER SAUCE / 450
Miến xào thịt cua

SIDE

 **WOK VEGETABLES**
TOFU, OYSTER SOY SAUCE / 120
Thập cẩm rau xào dầu hào

SMOKY EGGPLANT
GARLIC, CHILLI, GREEN ONION,
FISH SAUCE / 90
Cà tím xông khói

 **WOK THIEN LY FLOWER**
SOY SAUCE, GARLIC / 140
Hoa thiên lý xào tỏi

 **WOK CHIVE AND PUMPKIN FLOWER**
STRAW MUSHROOM , OYSTER SAUCE / 130
Bông hẹ, bông bí xào nấm rơm,
xốt dầu hào



TRAN VAN SON
Chef de cuisine

CAVIAR

KAVIARI PRESTIGE / 2,660 / 50G

KAVIARI KRISTAL / 2,730 / 50G

DE DUC OSCIETRA
1,640 / 50G
2,980 / 100G

ENTRÉE

HOUSE CURED SALMON
LEMON CRÈME FRAÎCHE / 270
Saumon gravlax

FISH SOUP
ROUILLE, CROUTONS / 340
Soupe de poisson, rouille, croûtons

FOIE GRAS TERRINE
MANGO COMPOTE / 480
Foie gras cuit en terrine
marmelade de mangue

DUCK RILLETTES
TOASTS / 210
Rillettes de cuisse de canard,
toasts blonds

AUBRAC BEEF STEAK TARTARE / 380
Tartare de boeuf de l'Aubrac
au couteau


 **FLORENTINE FREE RANGE**
PERFECT EGG, 12 MONTH COMTE / 190
Oeuf parfait à la florentine,
comté 12 mois

PLAT

WILD ATLANTIC LINE CAUGHT
SEA BASS FILLET, ROASTED TURNIPS,
ORANGE / 1,150
Bar sauvage, navets rôtis à l'orange

VEAL SHOULDER STEW
MARENGO SAUCE,
DAUPHINOIS GRATIN / 750
Épaule de veau marengo,
gratin dauphinois

ROASTED FRENCH PIGEON
LEG IN BEIGNET, CELERY / 980
Pouitrine de pigeon rôtie
cuisses en beignet, céleri branche

 **PROVENCE STYLE STUFFED**
VEGETABLES / 470
Légumes farcis comme en Provence

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L'ÉCAILLER

DELUXE PLATTER
NHA TRANG OYSTERS, TIGER PRAWNS
NEW ZEALAND MUSSELS, CLAMS
SERVES TWO / 970

Plateau deluxe: huîtres Nha Trang,
crevettes, moules, palourdes

PRESTIGE PLATTER
CANADIAN AND NHA TRANG OYSTERS,
TIGER PRAWNS, NEW ZEALAND
MUSSELS, CLAMS, RIVER PRAWNS,
SLIPPER LOBSTER / SERVES TWO / 1,950
Plateau prestige: huîtres Canadiennes,
huîtres Nha Trang, crevettes, moules,
palourdes, crevette de rivière,
cigale de mer

ROYAL PLATTER
CANADIAN OYSTERS, TIGER PRAWN,
NEW ZEALAND MUSSELS, LOBSTER,
CLAMS, ALASKAN KING CRAB,
CÀ MAU CRAB / SERVES TWO / 2,750
Plateau royal: huîtres Canadiennes,
crevettes, moules, palourdes,
crabe royal, homard, tourteau

CRUSTACEA

CANADIAN BAYNES SOUND OYSTER / 150 / PC

FRENCH TSARSKAYA OYSTER / 160 / PC

LIVE ALASKAN KING CRAB
1,800 / 250G

LIVE LOBSTER / MARKET PRICE / 100G


CÀ MAU CRAB / MARKET PRICE / 100G

TIGER PRAWN / 35 / PC


NEW ZEALAND MUSSEL / 55 / PC


CLAM / 15 / PC

GARNITURE

 **SAUTÉED MUSHROOMS / 120**
Champignons poêlés

 **FRENCH FRIES / 100**
Pommes frites

 **FRENCH BEANS / 100**
Haricots verts

 **MIXED SALAD LEAVES / 70**
Salade meli-melo

JOSPER GRILL

LIMOUSINE GRASS FED
TENDERLOIN
720 / 150G
1,370 / 300G
Filet de Limousine

AUSTRALIAN TAJIMA WAGYU
TENDERLOIN
1,500 / 150G
2,900 / 300G
Filet de Wagyu

US GRAIN FED PRIME RIB EYE
1,370 / 300G
Entrecôte de Black Angus prime

AUSTRALIAN GRASS FED MB2+
TOMAHAWK
SERVES TWO / 3,400
Côte de boeuf Tomahawk

AUSTRALIAN VEAL CHOP / 920 / 250G
Côte de veau

SPANISH ACORN FED
BONE IN PORK CHOP / 720 / 250G
Côte de porc Iberico



ALEXANDRE DURAND
Chef de cuisine



SIGNATURE DESSERT

FRENCH CHEESE SELECTION, TROLLEY SERVICE / 600

Selection de fromages, service au gueridon

BOURBON VANILLA SOUFFLÉ

WILD BERRY COMPOTE / 240

Soufflé a la vanille Bourbon
compote de fruits rouge
please order in advance

WHOLE ROASTED PINEAPPLE

LEMONGRASS CARAMEL, COCONUT SORBET

SERVES TWO / 420

Thơm nguyên trái nướng mật ong hương sả
kem đá dừa
please order in advance

DESSERT

COCONUT BLANC MANGER

MANGO COMPOTE, GINGER / 200

Bánh dừa mềm, mút xoài, gừng

PASSION FRUIT CRÈME BRULÉE

MEKONG FRUIT / 200

Bánh chưng sữa mềm vị chanh dây, trái cây tươi

RUM BABA / 200

Baba au rhum

CRUNCHY CHOUX PROFITEROLES

BOURBON VANILLA ICE CREAM, HOT CHOCOLATE SAUCE / 200

Profiteroles, glace à la vanille Bourbon, sauce chocolat chaud

ICE CREAM AND SORBET / 120

Glaces et sorbets

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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NARAE KIM
Pastry Chef