

TRAM VI

RESTAURANT

MENU

CULINARY MEMORIES OF OLD HANOI



Opening hours: 11:00 to 22:00

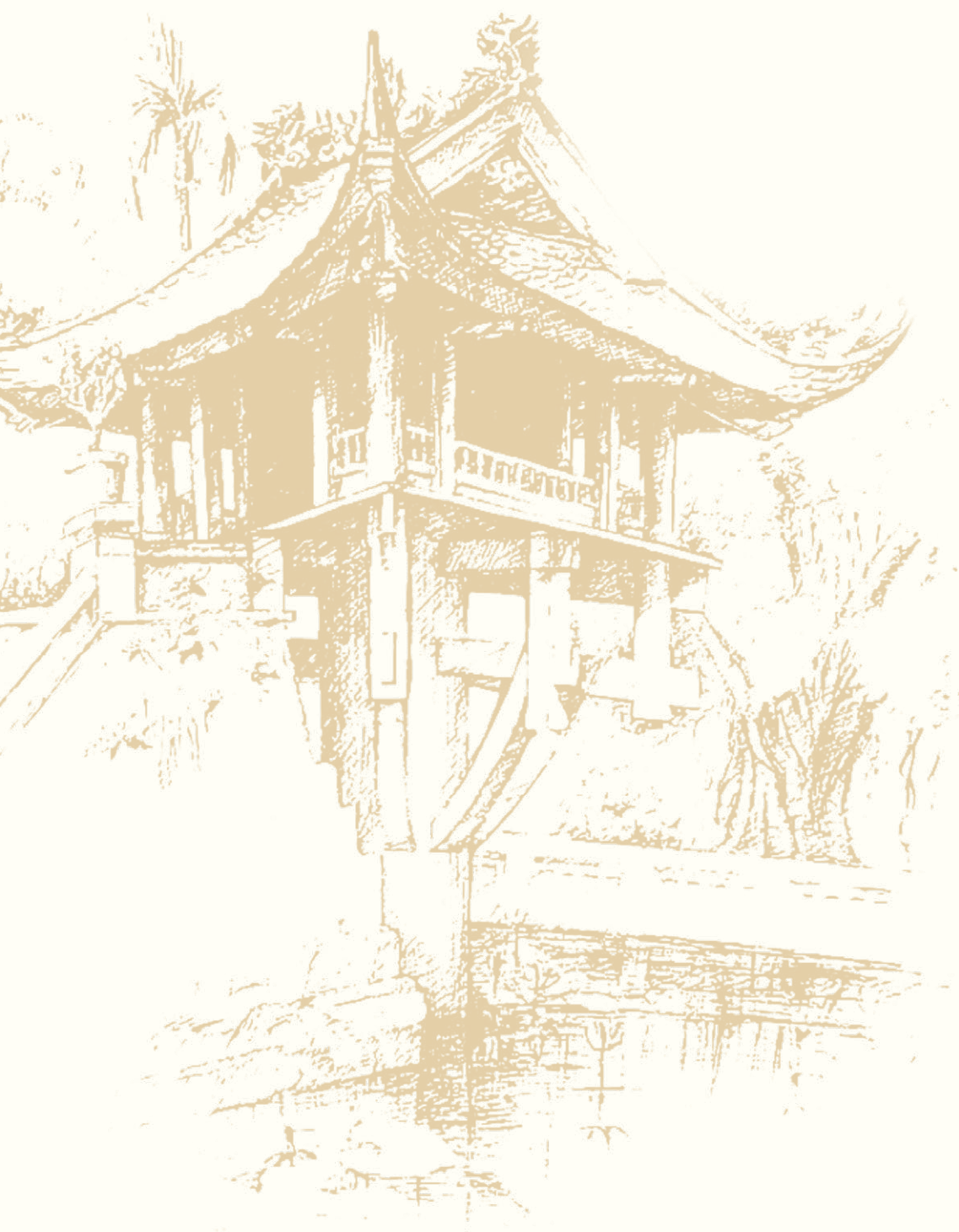
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In the heart of a thousand-year imperial capital, the famed 36 streets were born from ancient trade guilds and artisanal markets. Each street, beginning with “Hàng” - meaning “Merchant of”, once specialized in a distinct craft or commodity. Today, their names still echo through time, quietly preserving stories of Hanoi’s traditional food culture.

At Trăm Vi, we draw inspiration from the most emblematic of these streets, honoring culinary heritage while presenting it through a contemporary lens.

Thank you





Trạm HÀNG KHOAI

"Once a lively market for sweet potatoes, cassava, and produce from nearby villages, this street evokes the gentle sweetness of early morning market snacks. Our appetizers revisit those humble flavors, opening the journey with grace and lightness."



APPETIZER

-  **Mango & Shrimp Fresh Spring Rolls** 249,000
Gỏi cuốn tôm xoài cát Hoà Lộc
Shrimp & Hoa Loc Mango Fresh Rolls with Peanut Sauce and Mint
-  **Hanoi Young Green Rice Fried Rolls** 219,000
Nem chiên cốm non Hà Nội
Young Green Sticky Rice, Pork, Onion, Wood Ear mushroom
-  **Vietnamese Duck Pâté Bread** 219,000
Bánh mì pate vịt kiểu Việt Nam
Duck Liver Pâté, Pickled Shallots in Rosé Vinegar, Vietnamese Baguette
-  **Steamed Rice Rolls with Ha Long**  249,000
Squid Cake
Bánh cuốn nhân cốm xanh với chả mực Hạ Long
Green Rice Filling, Ha Long Squid Cake, and Ca Cuong Essence Fish Sauce
-  **Grilled Scallops with Da Lat Mulberry**  349,000
& Dried Moc Chau Plums
Sò điệp nướng ăn kèm sốt dầu tằm Đà Lạt và mận Mộc Châu sấy dẻo
Grilled Scallops Da Lat Mulberry Sauce, Dried Moc Chau Plums





SALAD

- **Grilled Hill Chicken Salad with Lychee** 289,000
- Nộm gà bản nướng với trái vải
- Grilled Chicken, Lychee, Shrimp Crackers*
- **Bến Tre Green Pomelo Salad**289,000
- Nộm bưởi da xanh Bến Tre
- Green Pomelo from Ben Tre, Homemade Shrimp Cake*
- **Vietnamese Spiny Seaweed with Smoked Salmon Salad**349,000
- Salad rong sụn gai Việt Nam với cá hồi hun khói
- Cottonii Smoked Salmon Salad with Caviar and Sesame Dressing*
- **Da Lat Tamarillo Salad with Salt-Cured Tuna**349,000
- Salad cà chua thân gỗ Đà Lạt với cá ngừ muối
- Tamarillo and Dalat Fresh Tomato, Salted Tuna, Vinaigrette Dressing*
- **Gooseberry Salad with Fresh Cheese and Yuzu Lemon Dressing** 349,000
- Salad trái tâm bóp trộn phô mai tươi và sốt chanh Yuzu
- Goldenberry, Fresh Cheese and Yuzu Citrus Dressing*





Trạm **HÀNG CHÁO**

“A quiet street that once welcomed scholars at dawn, offering steaming bowls of rice porridge for warmth and clarity of mind before examinations. Our soups carry that same comforting warmth—soothing, uplifting, and memorable.”



SOUP

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Lotus Seed Soup With Wild Mushrooms (Vegetarian)

Soup hạt sen với nấm hương rừng

Lotus Seed, Wild Mushrooms, Grilled Egg Custard

249,000
- 

Silkie Chicken Soup with Cordyceps & Mushrooms

Soup gà ác tiềm nấm đông trùng hạ thảo

Silkie Chicken, Cordyceps, Shiitake Mushrooms

289,000
- 

Hanoi “Bún Thang” Noodle Soup 

– Trạm Vị Style

“Bún thang Hà Nội” kiểu Trạm Vị

Rice Vermicelli, slow-cooked Black Chicken, Shrimp

349,000
- 

Hanoi Signature Beef “Phở” 

– Trạm Vị Style

“Phở Hà Nội” đặc biệt kiểu Trạm Vị

Slow-Cooked Australian Beef, Northwestern “Dồi” Seed Aroma

389,000





Trạm HÀNG CÁ

"A historic hub where the morning tide brought fresh catches into the city: fish, shrimp, crabs, clams, and river snails.

Here, we celebrate the purity of the water's bounty with flavors reminiscent of bustling riverfront markets."



SEAFOOD & FISH

🌿 **"Lã Vọng" Grilled Catfish with Oak -Smoked** 🍳 419,000

"Chả cá Lã Vọng" ủ khói hương gỗ sồi

"Lã Vọng" Grilled Catfish, Hue-Style Fermented Sauce

🌿 **Seared Black Sesame-Crusted Tuna with Moc Chau Plum Sauce** 🍳 419,000

Cá ngừ tẩm vừng đen áp chảo với sốt trái mận Mộc Châu

Tuna, Moc Chau Plum Sauce, Grilled Vegetables, Cinnamon Pumpkin Purée

🌿 **West Lake Snail Rolls wrapped in Betel Leaves in Bamboo Tubes** 289,000

Chả ốc lá lốt Tây Hồ nhồi ống tre

Snail Cakes, Fresh Rice Vermicelli

🌿 **Sautéed Seafood in Vietnamese Spicy Butter Sauce** 489,000

Hải sản sốt bơ cay kiểu Việt Nam

Seafood, Spicy Butter Sauce, Vietnamese Baguette





Trạm HÀNG GÀ

"Hàng Gà was once the bustling street for trading poultry in the Old Quarter, where plump chickens, ducks, and game birds were brought in from surrounding villages. Inspired by that heritage, the poultry & bird dishes at Trạm Vị are crafted from high-quality ingredients, expertly prepared to preserve their natural juiciness and flavor, then elevated with distinctive Vietnamese spices."



POULTRY & BIRD

🌿 Grilled H'Mông Black Chicken with Northwest Flavors 389,000

Gà đen H'Mông nướng hương vị Tây Bắc

Black Chicken, Northwestern Spices, Wild Pepper Sauce, Green Sticky Rice

🌿 Slow-Cooked Pigeon with Truffle Mushroom Sauce 789,000

Chim câu nấu chậm với sốt nấm truffle

Slow-Cooked Pigeon, Truffle Mushroom Sauce, Cinnamon Pumpkin Purée

🌿 Pan-Seared Duck with Son La Wild Apricot Sauce 389,000

Vịt áp chảo nướng sốt mơ rừng Sơn La

Duck, Apricot Sauce, Grilled Vegetables, Cinnamon Pumpkin Purée





Trạm NGÕ HÀNG THỊT

"In old Hanoi, this alley awakened each morning with the hum of shoulder-pole vendors delivering fresh meats from the outskirts. Inspired by that heritage, our meat dishes blend regional ingredients and refined techniques, composed like a culinary symphony."



PORK & BEEF

- **Signature Bún Chả Hà Nội**349,000
- "Bún Chả Hà Nội" phiên bản đặc biệt**
Pork, "Xương Sông" Leaves, Fresh Vermicelli, Pineapple Fish Sauce
- **Pork Ribs served with Garlic Butter Fries** 389,000
- Sườn ủ mằm nhĩ vị với tỏi Lý Sơn**
Pork Ribs, Fish Sauce, Tomato, Herb, Garlic Butter Fries
- **Bamboo-Grilled Beef served with Coconut Rice**389,000
- Bò nướng ống tre ăn kèm cơm dừa**
Beef, Coconut Rice, Onion, Pepper
- **Grilled Black Angus Beef Tenderloin with** 989,000
- Coffee Flavor & Central Highlands Wild Pepper Sauce**
Thăn nội bò Black Angus nướng hương vị Café & sốt tiêu rừng Tây Nguyên
Beef Tenderloin, Pepper Sauce, Roasted Mushrooms





Trạm HÀNG ĐẬU

“Traditional Hanoians have long valued restraint and balance in dining. Once known for beans, peanuts, and humble greens, Hàng Đậu inspires dishes that serve as a refreshing pause, restoring harmony to the palate with clean, vibrant flavors.”



V EGETABLE

- **Grilled Bell Peppers stuffed with Mushrooms** 289,000
Ốt chuông nhồi nấm nướng mỡ hành
Bell Peppers, Mushrooms, Scallion Oil, Young Green Sticky Rice
- **Lotus Root stewed in Green Curry served with Green Rice**  289,000
Củ sen hầm cà ri xanh ăn kèm cơm cốm
Lotus Root, Green Curry, Young Green Rice
- **Vietnamese Pho with Wild Mushrooms and Vegetables (Vegetarian)**  249,000
Phở nấm hương rừng và rau củ chay
Vietnamese Pho, Wild Mushrooms, Vegetable





Trạm HÀNG ĐƯỜNG

"Renowned for crystallized sugar and delicate sweets, this street leaves a lingering, elegant sweetness; extending the journey long after the final taste dissolves."



DESSERT

-  **Snow Lotus and Red Jujube Sweet Soup** 219,000
Chè tuyết liên tử và táo đỏ
Snow Lotus, Red Jujube
-  **Sticky Rice with Hoa Loc Mango**  219,000
Xôi cốm xoài cát Hoà Lộc
Young Green Sticky Rice, Mango, Coconut Ice Cream
-  **“Sweet Bò Bía” Banana Flambé Spring Rolls**  289,000
Bánh “bò bía ngọt” nhân chuối đốt & kem dừa
Banana Flambé, Coconut Ice Cream
-  **Molten Chocolate Cake with Vanilla Ice Cream** 349,000
Bánh chocolate tan chảy với kem vani
Molten Chocolate Cake, Vanilla Ice Cream





DRINK MENU

Journey Through Time's Flavor

COFFEE AND MORE

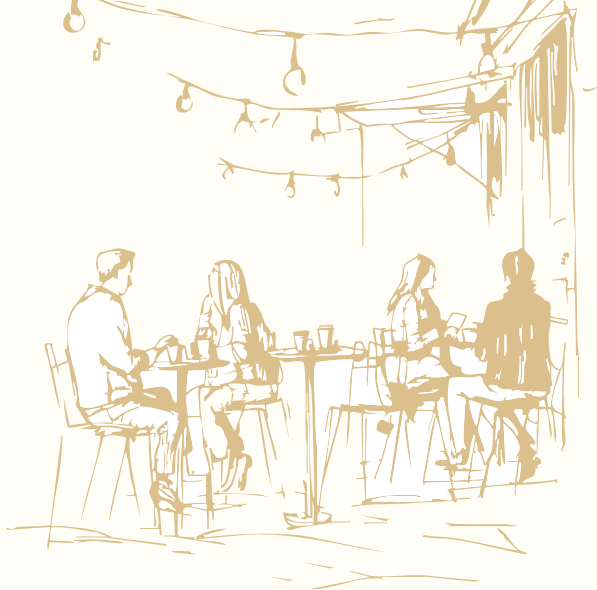
	Vietnamese Coffee (Black/Milk) Cà phê truyền thống Việt Nam (Đen/Sữa)	69.000
	White Coffee Bạc xỉu	69.000
	Egg Coffee Cà phê trứng	89.000
	Matcha (Hot/Ice) Trà xanh Nhật Bản (Nóng/Đá)	69.000
	Chocolate (Hot/Ice) Sô-cô-la (Nóng/Đá)	69.000
	Cappuccino/Espresso/Latte	89.000

FRESH FRUIT JUICE

	Apple Nước ép táo	140.000
	Pineapple Nước ép dứa	140.000
	Guava Nước ép ổi	140.000
	Passion Fruit Nước chanh leo	140.000
	Orange Nước ép cam	140.000
	Pomelo Nước ép bưởi	140.000
	Mix Nước ép theo phong cách của bạn	160.000



All prices are in VND, exclusive of 5% service charge and government taxes



SMOOTHIE

 Mango Smoothie Sinh tố xoài	160.000
 Banana Smoothie Sinh tố chuối	160.000
 Strawberry Smoothie Sinh tố dâu tây	160.000
 Raspberry Smoothie Sinh tố mâm xôi	160.000
 Blueberry Smoothie Sinh tố việt quất	160.000

SPECIAL TEA

85.000/ Cup - 170.000/ Pot

 Dilmah Pure Peppermint Leaves Trà lá bạc hà nguyên chất	
 Dilmah Pure Chamomile Flowers Trà hoa cúc tinh khiết	
 Dilmah The Original Earl Grey Trà bá tước nguyên bản	
 Dilmah Sencha Green Extra Special Trà xanh sencha Nhật Bản đặc biệt	
 Dilmah Lychee with Rose and Almond Trà vải hương hoa hồng & hạnh nhân	
 Dilmah Blueberry and Pomegranate Trà việt quất & lựu	
 Dilmah Estate Oolong Leaf Trà ô-long nguyên lá	



SOFT DRINK & WATER

🍷 Coke/Diet Coke/Sprite	45.000
🍷 Soda/Tonic	45.000
🍷 Mineral Water	45.000
🍷 Evian Water	89.000
🍷 Perrier	129.000

BEER

🍷 Hanoi	89.000
🍷 Saigon	89.000
🍷 1664 Blanc	89.000





SIGNATURE COCKTAIL

“Our cocktail menu has been artfully conceived as an immersive odyssey through the soul of Hanoi. Each cocktail pays homage to a celebrated landmark: from the storied Hang Co Station and the atmospheric Train Street cafés to the timeless charm of Cua Dong. With every sip, guests are invited to discover emblematic corners of the capital, as if embarking on a curated journey from their very first step into the city, culminating in a moment of refined repose at HOTEL du LAC SIGNATURE.”

- Trạm Ký Ức – Ga Hàng Cỏ
- Trạm Bình Minh – Café Đường Tàu
- Trạm Hoàng Hôn – Phố Cửa Đông

CLASSIC COCKTAIL

🍷	Mojito	199.000
	Light Rum, Brown Sugar, Lime, Mint Leaves, Soda	
🍷	Margarita	199.000
	Tequila, Cointreau, Lime, Sugar	
🍷	Dry Martini	199.000
	Gin, Martini Dry	
🍷	Old Fashioned	199.000
	Whiskey, Angostura Bitters, Orange, Sugar	
🍷	Negroni	199.000
	Gin, Campari, Sweet Vermouth	
🍷	Singapore Sling	199.000
	Gin, Cherry Brandy, Cointreau, Grenadine, Soda	
🍷	Blue Hawaii	199.000
	Light Rum, Malibu, Blue Curaçao, Coconut Cream, Pineapple Juice	



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HOTEL du LAC SIGNATURE
Address: 21-23-25 Cua Dong Street,
Hoan Kiem Ward, Hanoi Old Quarter
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