

TRAM VI
RESTAURANT

MENU
VIETNAMESE CUISINE



Opening Hours: 11:00 to 22:00

“ We believe the finest cuisine
begins with respect for its origins.
At Trăm Vị, Vietnamese flavours
remain at the heart of every
creation, thoughtfully reimagined
through contemporary fusion and
refined culinary craftsmanship ”

Head Chef





SALAD

Pan - Seared Lobster & Pomelo Salad 🌸

1,125,000

Gỏi bưởi tôm hùm

Lightly Pan - Seared Lobster, Fresh Pomelo Segments, Kumquat Fish Sauce Gel, Indigenous Herbs

Pan-Seared Seafood Salad with Crispy Taro

245,000

Gỏi hải sản khoai môn chiên

Trio of Seafood Flambéed with White Wine, Crispy Taro, Carrot, Vietnamese Aromatic Herbs

Chicken Salad with Mango & Young Egg Confit 🍳

245,000

Gỏi gà sous vide xoài & trứng non

Sous Vide Chicken Breast, Julienned Green Mango, Young Egg Confit with Scallion Oil, Kumquat Fish Sauce Dressing



Chef Recommend



Signature of Trâm Vĩ

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Giá tính theo đơn vị VND, chưa bao gồm 5% phí phục vụ và thuế phí

SALAD

Tropical Burrata Salad

545,000

Salad trái cây nhiệt đới với phô mai Burrata

Burrata Cheese, Rocket Leaves, Ripe Cat Chu Mango, Dalat Strawberries, Passion Fruit Dressing

Chef's Salad

215,000

Salad rau hữu cơ sốt mù tạt mật ong

Organic Greens from Sapa, Honey Mustard Dressing, Walnuts, Quinoa Seeds



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SOUP

H'mong Chicken & Bird's Nest Soup

215,000

Súp tổ yến tiềm gà H'mông

Premium Bird's Nest, Chicken Consommé Broth, Native H'mong Chicken, Indigenous Herbs, Snow Fungus

Corn & Crab Soup with Truffle Oil

185,000

Súp bắp cua Truffle kiểu Việt

Hand-picked Crab Meat, Sweet Corn Velouté, Black Truffle Oil, Crispy Quinoa, Coriander Leaves

Wild Miso Broth with Seaweed

215,000

Súp cá mú Miso

Wild Black Grouper, Japanese Dashi Broth, White Miso Paste, Quang Ninh Seaweed

Roasted Pumpkin Cream Soup

185,000

Súp bí đỏ

Roasted Pumpkin, Light Cream, Brioche Bread, Crispy Parmesan Cheese



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APPETIZERS

Fresh Prawn & Mango Spring Rolls

225,000

Gỏi cuốn tôm xoài

Tiger Prawns, Mango, Coriander, Mint Leaves, Carrot

“Hai Phong” Signature Crispy Crab Spring Rolls

245,000

Nem cua bể Hải Phòng

Fresh Crab Meat, Mantis Shrimp, Shiitake Mushroom, Black Pork, Wood Ear Mushroom, Organic Vegetables

Hanoi Crispy Pork Fried Rolls

195,000

Nem vỏ ram truyền thống Hà Nội

Black Pork, Shiitake Mushroom, Wood Ear Mushroom, Organic Vegetables



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APPETIZERS

Grilled Wagyu Beef in Wild Betel Leaf



425,000

Bò Wagyu cuốn lá lốt nướng với đậu nành lên men

Finely Minced Wagyu Beef, Wild Betel Leaf, Fresh Lemongrass, Fermented Soybean

Squid with Garlic Butter & Mango-Fish Sauce 295,000

Mực chiên bơ tỏi với mắm xoài

Flower Squid, Butter, Garlic, Kumquat Fish Sauce Gel, Green Mango

West Lake Stuffed Snails with Pork & Asian Herbs

245,000

Chả ốc Hồ Tây

Stuffed Snails, Finely Minced Black Pork, Fresh Lemongrass, Wild Betel Leaf, Perilla Leaves



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MAIN COURSES

Chicken Kung Pao Style

425,000

Gà xào Kung Pao

Free-range Chicken, Dalat Bell Peppers, Onion, Black Vinegar, Fermented Soybeans

“Trạm Vị” Signature 24-Hour Beef Pho

245,000

Phở bò phong cách Trạm Vị

Slow-braised Beef Short Rib, Beef Brisket, Dried Sea Worms, 24-hour Slow-simmered Beef Broth, Indigenous Herbs

Traditional Bun Cha Hanoi Signature

245,000

Bún chả Hà Nội

Black Pork Jowl, Traditional Grilled Pork Patties, Phu Do Rice Vermicelli, Pickled Vegetables

Chicken Curry with Ninh Binh Crispy Rice

425,000

Gà nấu cà ri phục vụ kèm cơm cháy

Signature Curry Spice Blend No. 13, Slow-cooked Chicken Leg, Ninh Binh Crispy Rice Crackers, Fresh Coconut Water

Cast-Iron Angus Beef with Ly Son Garlic

750,000

Bò cháy tỏi bản gang

Purebred Black Angus Beef, Chef's Signature Seasoning, Ly Son Garlic



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MAIN COURSES

Nha Trang Lobster with Young Green Rice Risotto

Tôm hùm áp chảo với Risotto cốm làng Vòng

Nha Trang Lobster, Vong Village Young Green Rice, Extra Virgin Olive Oil

1,125,000

Black Pepper Angus Beef with Golden Baos

Bò sốt tiêu đen với bánh bao chiên

Purebred Black Angus Beef, Phu Quoc Black Pepper, Crispy Xiao Long Bao

750,000

Hokkaido Scallops with Asparagus & XO Sauce

Sò điệp Hokkaido xào măng tây XO

Japanese Hokkaido Scallops, Dalat Asparagus, Premium XO Sauce

695,000

Signature Hanoi Turmeric Fish with Aromatic Herbs

Chả cá Lã Vọng hiện đại

Turmeric-marinated Da River Catfish, Dill Essence, Light Shrimp Paste Espuma

345,000

Teppan-Seared Wild Duck Infused with Galangal

Vịt trời cổ xanh cháy riêng thiết bản

Wild Duck, Crushed Galangal, Garlic Essence

425,000



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VEGETARIAN



Vegetable Curry with Sticky Rice Crackers 215,000

Cà ri nấu rau củ phục vụ kèm cơm cháy

*Sapa Seasonal Vegetables, Signature Curry Spice Blend,
No. 13, Coconut Milk, Crispy Sticky Rice Crackers*

Crispy Indigo Mushroom Spring Rolls 175,000

Chả giò nấm tràm & rau rừng Tây Bắc

*Green Bean Rice Paper, Tram Mushroom, Honey Mustard
Dressing, Wild Forest Herbs*

Vegetable Dumplings in Tom Yum Sauce 215,000

Bánh xếp nhân rau củ sốt Tom Yum

*Vegetable Mandu Dumplings, Mushroom, Tom Yum Sauce,
Coconut Milk, Vietnamese Herbal Spices*

Ninh Binh Crispy Rice with Nut Pâté 215,000

Cơm cháy Ninh Bình với pate các loại hạt, ruốc nấm đông cô

*Crispy Sticky Rice Crackers, Mixed Nut Pâté, Shredded
Shiitake Mushroom Stems*

Forest Mushroom Consommé Pho 195,000

Phở chay Consommé nấm rừng

Shiitake Consommé Broth, Forest Mushrooms, Roasted Radish



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DESSERTS

Molten Chocolate Cake with Salted Ice Cream

215,000

Bánh sô cô la tan chảy với kem caramel muối
Belgian Dark Chocolate, Unsalted Butter, Salted Caramel

Seasonal Tropical Fruit

195,000

Đĩa hoa quả nhiệt đới theo mùa
Watermelon, Pineapple, Dragon Fruit, Mango

Burnt Basque Cheesecake

195,000

Bánh kem phô mai cháy
Burnt Cream Cheese, Silky Cream



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DESSERTS

Sticky Rice with Cat Chu Mango

195,000

Xôi xoài dừa non

*Vong Village Green Sticky Rice, Cat Chu Mango,
Coconut Cream*



Selection of Gelato

Kem Ý tự chọn

Vanilla, Chocolate, Salted Caramel

Vanilla	85,000/scoop
Salted Caramel	95,000/scoop
Chocolate	125,000/scoop



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Trạm Vị

COCKTAILS

The Hanoi Stop

285,000

Mâm "Hanoi Seasons", Smirnoff Vodka, Dolin Blanc, Mint syrup, Lime

Bloom at the Station

320,000

Bombay Sapphire Gin, Mâm "Mulberry & Jasmine", D.O.M Benedictine, Raspberry Puree, Thyme Leaf, Lime

Crimson Amber

320,000

Bacardi Gold Rum, Mâm "Blood Plum", Orange Bitter, Orange Juice, Caramel Syrup, Lime

Apricot Silk

300,000

Jose Silver, Mâm "Spiced Apricot", Peach Liqueur, Lime, Sweet & Salted Rim

Final Sip

320,000

JW Black Label, Mâm "Rose Apple", Drambuie, Doi Seed, Honney

MOCKTAILS

Trạm Vị Golden Station

175,000

Orange Juice, Pineapple Juice, Caramel Syrup, Soda Water, Sweet & Sour Rim

Rosé Station

175,000

Red Dragon Fruit, Yogurt, Honey, Alovera

Lemon Berry Stop

175,000

Raspberry Puree, Lemon Base, Soda Water

Minty Mango Blush

175,000

Mango, Strawberry Puree, Yogurt, Mint

Hanoi Breeze

175,000

Dracontomelon, Ginger, LemonGrass, Lime, Ginger Ale



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TEA & COFFEE

Espresso / Double Espresso	100,000
Americano / Latte / Cappuccino	120,000
Vietnamese Coffee <i>Cà phê truyền thống (Nâu / Đen)</i>	100,000
Salted coffee <i>Cà phê muối</i>	120,000
Egg Coffee <i>Cà phê trứng</i>	120,000
Vietnamese White Coffee <i>Cà phê bạc xỉu</i>	100,000
Matcha / Chocolate (Hot / Iced)	150,000

Traditional Tea (pot) <i>Green Tea Ginger Lotus Chamomile Jasmine</i>	69,000
English Breakfast Tea / Earl Grey Tea (pot)	80,000
Peach Tea with Kumquat & Lemongrass <i>Trà đào quất sả</i> <i>Peach Tea, Kumquat, Lemongrass, Simple Syrup</i>	89,000
Ginger & Cinnamon Tea <i>Trà gừng quế</i> <i>Ginger Tea, Cinnamon, Honney</i>	89,000
Tropical Green Tea <i>Trà xanh nhiệt đới</i> <i>Green Tea, Lemon, Orange, Strawberry, Kumquat</i>	89,000

FRESH JUICE

Orange <i>Nước ép cam</i>	89,000	Mango <i>Nước xoài</i>	89,000
Pineapple <i>Nước ép dứa</i>	89,000	Lime <i>Nước chanh</i>	89,000
Watermelon <i>Nước ép dưa hấu</i>	89,000	Passionfruit <i>Nước chanh dây</i>	89,000



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SMOOTHIE

Strawberry
Sinh tố dâu

165,000

Mango
Sinh tố xoài

165,000

Raspberry
Sinh tố mâm xôi

165,000

Avocado
Sinh tố bơ

165,000

SOFT DRINKS

Coke | Diet Coke | Soda | Tonic | Sprite | Ginger Ale
80,000

PREMIUM WATER

Lavie Premium 40CL

80,000

Perrier 330ml

145,000

DRAFT BEER

Jasmine IPA

265,000

Carlsberg Pilsner

165,000

BEER BY BOTTLE

Hanoi Beer

100,000

Saigon Beer

100,000



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RESTAURANT



With our sincere appreciation
Thank you for choosing Trạm Vị



HOTEL du LAC SIGNATURE
Address: 21-23-25 Cua Dong Street,
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