HOUSE 1830

Spring 2026 Menu - March through May

STARTERS

CHA GIO "CHA-YAW"

Vietnamese spring rolls with seasoned pork, vermicelli noodles, and vegetables.

SALT & PEPPER TOFU

House 1830 favorite! The crispy coating and the flavor impact has surprised many that a tofu dish can taste this good!

LAO APPETIZERS

Lao sausage, beef jerky, sticky rice, and cheo (tomato-based dipping sauce).

HOUSE SAMPLER

A sampling of the crowd favorite starters.
Cha Gio | Mini Banh Xeo | Bo Xien Tam

MINI BANH XEO "BUN-SAY-O"

Bite-size version of the Vietnamese "sizzling" crepe entrée topped with seasoned shrimp.

BO XIEN TAM "BAW SIEN THUMB"

Flash fried marinated beef skewers.

WING TRIO

Taste some of the key flavors found in Southeast Asia. Your choice of three.

Spicy Tamarind Wing
Sticky Wing
Salt & Pepper Wing
Honey Ginger Wing

PLATTERS

(Leave the guesswork to us with these chef-curated, pre fixe meals to share!)

FAVORITE NEPHEW PLATTER

Experience a sampling fit for a 3-4 person party. The Chef will provide the selection of 2 appetizers, a salad, and 3 delicious entrées. Designed for 3-4 people and for sharing (if you so choose).

FAVORITE NIECE PLATTER

A smaller sampling designed for 1-2 people. This platter delivers a taste of some of the crowd favorite dishes. The Chef will provide a selection of 2 appetizers, a salad, and 2 entrées for you to enjoy.

THE PAGODA PLATTER (ALL VEGAN)

This platter is intended for sharing by 2-3 people. These dishes offer a sampling of our more popular and savory vegan-forward items. The Chef will provide a selection of 3 appetizers and 3 entrées that's sure to delight!

Gluten-Free | Vegan Available | Contains Seafood | Contains Nuts | Contains Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ENTRÉES

CHOO CHEE SALMON

Bringing forward a Thai dish, this fried salmon is perfectly cooked then topped with a creamy red curry sauce. Served over rice with fresh vegetables-of-the-day.

BO LUC LAC "BAW-LOOK-LUCK"

Known as Vietnamese Shaken Beef. Cuts of seasoned steak stir-fried and served with a side of fragrant jasmine rice and vegetables. Vegan option available.

SUEA RONG HAI "SUA RONG HI"

Translated as "Weeping Tiger Steak," this Northern Thai dish offers flavorful bites of grilled beef. Served with a tamarind sauce that brings the flavors together perfectly!

NEW! CHEF BE'S HONEY FRIED CHICKEN STIR FRY

Straight from the creativity of our Executive Chef Be. This very tasty and very popular dish is a play on East meets West flavors. Lightly battered, flash fried, and finished on the wok.

NEW! KOONG SAUCE MA KAM

Collosal black tiger shrimp stir fry in a savory tamarind sauce. Served with a mango salad and a side of jasmine rice.

IT'S BACK! LEMONGRASS RIBS

Tender pork ribs marinaded in a lemongrass sauce. Served with a side salad and rice.

KHAO SOI "COW SOY"

Thai style chicken curry egg noodle soup.

PHO "FUH"

Pho is made traditionally with a savory beef bone broth and filled with slices of beef and rice noodles.*

Traditional Bowl | The Works (bone-in beef rib)

*Hoisin sauce (included on the side) is not Gluten Free.

SIDE PLATES

IT'S BACK! NAM KHAO " NEM COW"

Crispy red curry seasoned rice combined with cured pork, herbs, and spices. Eaten by itself or as a lettuce wrap.

NEW! RAU XAO "RA-OO SOW"

This side dish is a seasonal vegetable stir fry in a traditional garlic sauce. A perfect compliment to any entree.

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DESSERTS

COFFEE FLAN

Influenced by French culinary styles during an era of colonization, this custard is infused with brewed coffee and provides a more refined caramel and structured flan.

SESAME BALLS

These light and airy dough balls are crispy sesame seed-coated puffs on the outside and filled with a coconut milk sweetened mung bean on the inside.

PANDAN COCONUT WAFFLES

Delicious waffles made with shredded coconut and pandan leaves. The pandan leaves naturally produce a green coloration and aromatic flavor.

KHAO NOM KHOC

This Lao dish is a popular dessert consisting of a creamy coconut pancake.

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