

# HOUSE 1830

Summer 2025 Menu - June through August

## STARTERS

### GOI CUON (SALAD ROLLS)

Steamed rolls filled with noodles, pork, shrimp, vegetables, and a peanut sauce. \$10

### MINI BANH XEO “BUN-SAY-O”

Bite-size version of the Vietnamese “sizzling” crepe entrée topped with seasoned shrimp. \$10

### SALT & PEPPER TOFU

House 1830 favorite! The crispy coating and the flavor impact has surprised many that a tofu dish can taste this good! \$10

### HOUSE SAMPLER

A sampling of the crowd favorite starters. \$21  
Cha Gio | Mini Banh Xeo | Bo Xien Tam

### CHA GIO “CHA-YAW”

Vietnamese spring rolls with seasoned pork, vermicelli noodles, and vegetables. \$10

### BO XIEN TAM “BAW SIEN THUMB”

Flash fried marinated beef skewers. \$10

### WING TRIO

Taste some of the key flavors found in Southeast Asia. Your choice of three. \$16

Spicy Tamarind Wing  

Sticky Wing  

Salt & Pepper Wing  

Honey Ginger Wing

## SOUPS & SALADS

### TAM MAK HOONG PING GAI “THUMB MUCK HOONG PING GUY”

Lao-style papaya salad served with a savory roasted chicken, sticky rice, and pork rinds. \$32

### **NEW!** GAENG PHED “KANG PET”

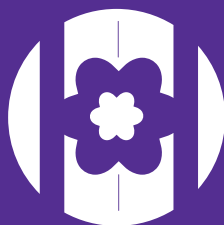
Laos creamy red curry stewed with chicken, green beans, bamboo, and Thai eggplant.  
Served with a side of rice. \$28

### PHO “FUH”

Pho is made traditionally with a savory beef bone broth and filled with slices of beef and rice noodles.  
Traditional Bowl \$20 | The Works (bone-in beef rib) \$25

 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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## PLATES

### 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. \$36

### 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 a side salad. \$36  
Vegan option \$28

### 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! \$44

### HONEY GINGER CHICKEN

The brined chicken is grilled then topped with a honey ginger glaze. Served over rice with fresh vegetables-of-the-day. \$28

### BUN THIT NUONG “BOON TIT NUONG”

A Vietnamese noodle bowl that is filled with layers of cold rice noodles, fresh vegetables, crispy spring rolls, and grilled pork. Served with the Vietnamese fish sauce (nuoc mam) as a perfect dressing. \$28

### LEMONGRASS RIBS

Tender pork ribs marinated in a lemongrass sauce. Served with a side salad and rice. \$34

### PRA SAM ROD “PLA SA-UM ROTE”

3 flavor Sea Bass flash fried and finished on the wok. Served with a side of jasmine rice. \$44  
Vegan option \$28

## PLATTERS

### 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). \$120

### FAVORITE NIECE PLATTER

A smaller sampling designed for 1-2 people.

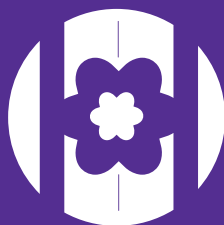
This platter delivers a taste of some of the crowd favorite dishes. The Chef will provide a selection of 2 appetizers, a salad, and 2 entrées for you to enjoy. \$95

### THE PAGODA PLATTER

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! \$110

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## DESSERTS

ALL DESSERTS \$8

### SEASONAL FRUIT STICKY RICE

Made with black sticky rice, seasonal fruit, and coconut milk.

This is a traditional dessert enjoyed throughout SE Asia.

### 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.

### **NEW!** GINGER CUSTARD SURPRISE

This egg-less custard is topped with a delicious and delicate ginger simple syrup. Can you guess the surprising ingredient that few have been able to guess on their first encounter?



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Vegan



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Contains Nuts



Contains Dairy

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