

HOUSE 1830

Spring 2025 Menu - March through May

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.
Cha Gio | Mini Banh Xeo | Bo Xien Tam \$21

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! KHAO PIEK SEN “COW PEA-EK SEN”

A Lao soup that is a staple in many regions. House-made rice noodles with chicken in a thickened and savory chicken broth. \$14

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

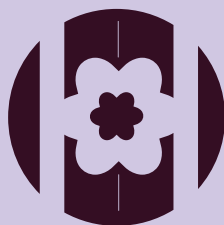
 Gluten-Free

 Vegan Available

 Contains Seafood

 Contains Nuts

"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

NEW! PRA SAM ROB “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). \$125

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. \$98

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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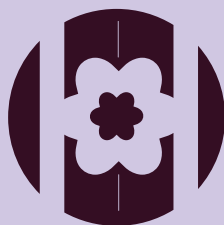


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HOUSE
1830

DESSERTS

ALL DESSERTS \$8

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.

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.



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