



## Cuisine of Vietnam, Thailand, Singapore, and China

1618 Asian Fusion is a first-of-its-kind locally owned and operated family restaurant created with an exciting vision by Kevin Le and Lynn Tran. We delight in providing a culinary exploration of Asia's bright, bold, and diverse flavor landscape. 1618's menu spans the continent – offering diners a taste of Vietnamese, Thai, Chinese, Singaporean, and Southeast Asian food in our own fusion style.

Please let us know if you have any dietary restrictions or preferences!

Allergen Key:

GF-Gluten Free. Vgn-Vegan. P-Peanut. Sh-Shellfish. D-Dairy. E-Egg. We take special care in identifying allergens in our food. There is still a chance cross-contamination may occur in the preparation and cooking process. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Modifications for most dishes politely declined by the Chef to maintain the intended recipe and flavor

20% Gratuity will be added to parties of 5 or more

Maximum of 4 split checks per table

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## *Soup and Salad Starters*

### **Papaya Salad:**

(GF, Sh, P, Vgn Option)

Fresh papaya, red onion, carrot, grape tomato, and choice of Shrimp or Tofu,  
garnished with basil, fried shallot, and our homemade 1618 dressing  
\$12

### **Matcha Salad:**

(GF, Vgn)

Fried Tofu, raspberry, blueberry, roasted almond, and romaine lettuce,  
served with housemade Matcha Dressing  
\$12

### **Prawn Betel Leaf:**

(Spicy, GF, Sh)

Steam Shrimp, Betel Leaf, Pickled Papaya, Kaffir Leaf, Roasted Peanut, Fried Shallot and Thai dressing  
\$12

### **Tum Yum Soup:**

(Spicy, GF, Sh)

Spicy Thai broth with grape tomato, oyster mushroom, basil, dried chili flakes,  
and your choice of Chicken, Salmon, or Tofu  
\$9

### **Tum Yum Kha Soup:**

(Spicy, GF, Sh)

Spicy Coconut Milk Thai broth with grape tomato, oyster mushroom, basil, dried chili flakes,  
and your choice of Chicken, Salmon, or Tofu  
\$9

### **Wonton Soup:**

(Sh, E)

Pork broth with Shrimp and Pork wontons,  
fried onion, cilantro, and bacon crumbles  
\$9

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# *Appetizers:*

## **Five Sampler:**

An assortment of our most popular appetizer offerings: Fresh Brisket Spring Rolls (Tofu option available), Grilled Pork Patty Skewers, Sugar Cane Shrimp (GF), Pork Belly Bao (Spicy), and 1618 Eggrolls (Tofu option available). Served with two of our house made dipping sauces  
\$22

## **Calamari Salted Pepper:**

(GF)

Lightly battered and fried Squid. Served with housemade Salt & Pepper Lime Sauce  
\$10

## **1618 Eggrolls:**

(GF, Vgn Option)

Shrimp & Pork, or Tofu, with glass noodle, taro, and yellow onion.  
Served with house blended fish sauce or vegan sauce  
\$8

## **Grilled Octopus:**

(Spicy, GF, Sh)

Charcoal Grilled Baby Octopus skewers. Served with housemade Pineapple Sauce (Spicy, GF, Vgn)  
\$10

## **Grilled Lemongrass Duck Skewers:**

(GF, Sh)

Tender Duck served on lemongrass skewers and garnished with caramelized onions.  
Served with house blended fish sauce (Gf)  
\$12

## **Betel Leaf Beef Skewer:**

(GF)

Grilled Betel Leaf wrapped Beef Skewer served with vermicelli noodles, roasted peanuts, fried shallot, and scallion.  
Served with house blended fish sauce (GF)  
\$12

## **Fresh Spring Rolls:**

(GF, Vgn Option)

Vermicelli noodles, romaine lettuce, herbs, and pickled papaya wrapped in rice paper with your choice of Shrimp & Pork Belly, Grilled Lemongrass Pork, Grilled Tofu, or Avocado. Served with Housemade Sweet Peanut Sauce (P, Vgn) or Fish Sauce (GF)  
\$8

## **Saigon or Bangkok Chicken Wings:**

(Spicy, Sh)

Battered chicken wings in your choice of Vietnamese style sauce (GF) or Thai Style Tum Yum Sauce  
\$13

## **Banh Trang Da Nang:**

(GF, Sh, E, Spicy)

Grilled Rice paper topped with pork larden, fried garlic, vital egg, scallions, spicy mayo, and basil.  
Served with golden scissors for cutting  
\$13

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## *Dim Sum*

### **Xiao Long Bao(5)**

Pork soup dumplings with Scallion, served with Ginger and Red Vinegar

\$12

### **Chicken Dumplings(5)**

Cabbage, Scallion, Ginger, Chicken, served with Sesame Soy Sauce

\$12

### **Beef Pot Stickers(5)**

Napa, Scallion, Ginger, Beef, served with Sesame Soy Sauce

\$12

### **Vegetable Dumplings(5)**

Dried Tofu and Mushroom, Celery, Sweet Corn, Carrot, served with Sesame Soy Sauce

\$13

### **Scallop Rainbow Dumpling(3)**

Shrimp, Scallop, Cilantro, Caviar, served with Sesame Soy Sauce

\$13

### **Sugar Cane Shrimp(3)(GF)**

Shrimp with Cilantro wrapped around a Sugar Cane

\$8

### **Shrimp Balls(3)(GF)**

Lightly fried Shrimp and Potato, served with Sesame Soy Sauce

\$8

### **Custard Bao(2)**

Vital Farm Egg, Butter, and Milk

\$8

### **Lava Bao(2)**

(only available weekends)

Salted Egg, Butter, and Milk

\$8

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## *Signature Selections*

### **Imperial Crispy Red Fish (P)**

1618 Specialty Recipe of Fresh Battered Whole Redfish, served with Vermicelli Noodle, Fresh Vegetables, Rice Paper, and Fish Sauce  
R: \$75 L: \$85 XL: \$95

### **Thai Crispy Red Snapper (Spicy, Sh)**

Fresh Whole Red Snapper from along the Mexican Gulf. Paired with our house made tamarind sauce, including red bell pepper, yellow onion, fresh basil and lemongrass  
R: \$85 L: \$95 XL: \$105

### **Whole Peking Duck**

Boneless Roast Duck, served with Steamed Bao, Green Onion, and Peking Sauce  
\$59

### **Duck Four Season**

Roast Duck in 1618 Fruit Sauce, served with Lychee, Lotus Seeds, Red Peppers, Longan, and Peppercorn for a touch of spice  
\$23

### **Tri-Meat Skewers Feast (GF, Sh, P, Spicy)**

2 Lemongrass Duck Skewers, 2 Grilled Pork Skewers, and 1 Betel Leaf Beef Skewer with vermicelli noodles, romaine lettuce, pickled carrots & Jicama, and fresh herbs. Garnished with scallions, fried shallot, roasted peanuts, and serrano peppers. Served with a side of housemade fish sauce (GF)  
\$34

## *1618 Curries*

(non dairy available)

### **Chicken Yellow Curry**

(Spicy, GF, Sh, D)

Yellow Onion, Oyster Mushroom, White Mushroom, Potato, and Young Bamboo Shoot  
\$17

### **Duck Red Curry**

(Spicy, Sh, D)

Red Bell Pepper, Yellow Onion, Young Bamboo Shoot, Oyster Mushroom, White Mushroom, Kaffir Leaf, Galangal, and Lemongrass  
\$19

### **Filet Mignon Green Curry**

(Spicy, GF, Sh, D)

Red Bell Pepper, Yellow Onion, Eggplant, Oyster Mushroom, White Mushroom, Kaffir Leaf, Galangal, and Lemongrass  
\$19

### **Shrimp Panang Curry**

(Spicy, GF, Sh, D)

Red Bell Pepper, Yellow Onion, Young Bamboo Shoot, Oyster Mushroom, White Mushroom, Kaffir Leaf, Galangal, and Lemongrass  
\$19

### **Vegetable Green Curry**

(Spicy, GF, Sh, D)

Eggplant, Green Bell Pepper, Yellow Onion, Cauliflower, Oyster Mushroom, White Mushroom, Kaffir Leaf, Galangal, Lemongrass  
\$17

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## *From The Sky*

### **Chicken Pad Thai**

(Spicy, Sh, E, P)

Spicy Thai Style Noodle with Onions, Cilantro, Egg, and Peanut

\$17

### **Crispy Chicken Pad Thai**

(Spicy, Sh, E, P)

Spicy Thai Style Deep Fried Noodle with Onion, Cilantro, Egg, and Peanut

\$19

### **Orange Chicken**

(Spicy, GF, Sh, E)

Battered & Fried Chicken with onion and housemade Orange Citrus Curry Sauce

\$17

### **Sesame Chicken**

(Sh, E)

Battered & Fried Chicken in housemade Sesame Sauce, garnished with Sesame Seeds and Grilled Pineapple

\$16

### **General TSO Chicken**

(Spicy, Sh, E)

Battered & Fried Chicken with onion and housemade TSO sauce, garnished with Chili Peppers

\$16

## *From The Land*

### **Filet Mignon Stir-Fry Onion**

(Sh)

Thinly-sliced Filet Mignon & Onion Stir-Fry, paired with Salt & Pepper Lime Sauce, Steamed Jasmine Rice, and Side Salad

\$19

### **Filet Mignon Pepper Steak**

(Sh)

Thinly-sliced Filet Mignon stir-fried with Red and Green Bell Pepper, Mushroom, and Yellow Onion. Served with Steamed Jasmine Rice

\$19

### **Saigon Lamb Rack**

(Spicy, GF, D)

Charcoal-Grilled Rack of Lamb served with a Side Salad and Kaffir Lime Leaf Sauce

\$22

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## *From The Garden*

### **Pho Vegan**

(Gf, Vgn)

Vietnamese Vegetable Broth with Rice Noodles, Tofu, Cauliflower, Bok Choy, Oyster Mushrooms, Zucchini, Onions, and Cilantro. Served with Sriracha and Hoisin Sauce (not GF)

\$16

### **Garlic Vegetable**

(GF, Vgn)

Houseblended Garlic Sauce with choice of Cauliflower or Bok Choy, served with Steamed Jasmine Rice

\$16

### **Tempura Tofu**

(GF, D, Vgn option Available)

Lightly Battered and Fried Tofu, served with Finely-chopped Red Bell Pepper, Scallion, Serrano Pepper, and Yellow Onion. Served with Salt & Pepper Lime Sauce and Steamed Jasmine Rice

\$16

## *From The Ocean*

### **Banana Leaf Salmon**

(Spicy, GF, Sh, Non-Dairy Option Available)

Fresh Salmon Steamed and Marinated in spicy Sake Panang Sauce with Red Bell Pepper, Kaffir Leaf, and Yellow Onion, served over a Banana Leaf. Served with Steamed Jasmine Rice

\$23

### **Salt & Pepper Wild Catch Shrimp**

(Spicy, GF, Sh)

Lightly Battered and Fried Large Gulf Shrimp, served with stir-fried Onion, Red Bell Pepper, Scallion, Chili Pepper, and Serrano Pepper. Served with Salt & Pepper Lime Sauce and Steamed Jasmine Rice

\$20

## *1618 Fried Rice*

### **Fried Rice**

(GF, E, Vgn Option Available)

Yellow Onion, Corn, Scallion, and Vital Egg.

Combo (Chicken, Flank Steak, and Shrimp) OR Roasted Duck

\$17

\$19

### **Pineapple Fried Rice**

(Spicy, E, Sh, GF Option Available)

Roast Duck & Shrimp with Bell Pepper, Basil, Yellow Onion, Pineapple and Vital Egg, served in Pineapple half

\$20

### **Thai Tum Yum Coconut Fried Rice**

(Spicy, GF)

Crabmeat & Shrimp with Bell Pepper, Yellow Onion, Kulantro, Coconut and Vital Egg, served in fresh Whole Coconut

\$20

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## Noodle Soup

### Mi Roasted Duck & Wonton

Duck Broth with Roasted Duck, Wontons, Bok Choy, Fried Shallot, and Egg Noodle  
\$17

*Award-Winning Pho (Ha Noi Beef Noodle Soup)*  
GF, Vietnamese Beef Broth, slowly simmered for 24 Hours, served with Rice Noodle, bean sprouts, basil, lime, and serrano slices.

<b>Pho Chicken</b> \$16	<b>Pho Filet Mignon</b> \$16	<b>Pho Combo</b> Filet Mignon, Brisket, and Meatball \$19
<b>Pho Brisket &amp; Filet Mignon</b> \$16	<b>Pho Shrimp</b> \$17	
<b>Pho Meatball &amp; Filet Mignon</b> \$16	<b>Pho Vegetable &amp; Tofu</b> \$16	<b>Pho Rib</b> Grilled Beef Ribs, served bone-in, Filet Mignon, and Vital Farm Egg \$22
<b>Pho Oxtail</b> \$17		

### *Hu Tieu Saigon (Pork Noodle Soup)*

Vietnamese Pork Broth, served with Bean Sprout, Green Onion, Cilantro, Chive, Lime, Serrano, Rice Noodle, or Egg Noodle (not GF)

#### **Hu Tieu Saigon (GF)**

Shrimp and Pork Belly and Fried Shallot  
\$16

#### **Mi Kho or Hu Tieu Kho (Dried Noodle)**

Shrimp and Pork Belly, Fried Wonton, Fried Shallot.  
Pork Broth served on the side  
\$17

## Vietnamese Bowls

(GF, P) Vermicelli Noodles, Romaine Lettuce, Mint, Pickled Papaya & Radish, Fried Shallot, Roasted Peanuts, served with a side of house blended Fish sauce or vegan sauce and choice of:  
\$17

- Eggroll and Grilled Pork (Sh)
- Chicken Lemongrass
- Grilled Duck Skewer (Sh) \$18
- Shrimp Lemongrass (Sh) \$18
- Mixed Vegetable Lemongrass Stir-Fry (Vgn)
- Tofu Lemongrass Stir-Fry (Vgn)
- Grilled Tofu and Avocado (Vgn)
- Grilled Tofu and Tofu Eggroll (Vgn)

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