

TINY PYRAMID

EST. 2018

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“PRE-GAME” [STARTERS]

- SALAD -

HOUSE SALAD 8
green leaf, carrot, cucumber, tomato, and our house ginger sesame dressing

CHEF SALAD 12
house salad topped with ham and turkey

GARLIC SHRIMP SALAD 15
house salad topped with pan fried shrimp and garlic flakes

- SOUP -

CREAM OF CORN 5
with blue crab meat
(available w/out crab)

KHANG LAO 5
lemongrass tamarind broth with baby corn, spinach, and tomato

+ chicken [addit. \$ 1]
+ seafood [addit. \$ 3]

- QUICHE -

HAM & CHEESE 15
served with house salad

EGGPLANT & LEEK 15
served with house salad

“MUNCHIES” [APPETIZERS]

BAKED LOBSTER (3pcs) 16
baguette topped with lobster meat and baked with sweet chili aioli, and mozzarella cheese. served over avocado spread, alfalfa sprout, minced apple, and tomato

ESCARGOT 14
escargot stuffed in baguette with bleu cheese sauce and mozzarella cheese. served with baby corn, zucchini, and red bell pepper in roasted garlic cream sauce

LAO ROLL 14
lemongrass curry chicken summer roll, served with house salad

SOFT SHELL CRAB 14
panko crusted deep fried soft shell crab. served with sweet chili aioli and side salad

BAKED OYSTERS (3pcs) 16
fresh oyster baked with sweet chili aioli and mozzarella cheese. garnished with alfalfa sprout, and julienne carrot

PARISIAN 12
duck mousse (pâté) with port wine, served with sliced baguette and side salad

MANILA CLAMS 16
steamed manila clams with your choice of butter sauce:
+ garlic butter
+ j'jun (chili garlic jalapeño)

“BUNS, HUN” [SANDWICHES]

All sandwiches served with house salad.

CROISSANT SANDWICH 15
ham, turkey, green leaf, tomato, american swiss cheese, and mayo between fresh butter croissant

VEGGIE CROISSANT 15
green leaf, tomato, alfalfa sprout, american swiss cheese, and mayo between fresh butter croissant

TUNA WELLINGTON 15
baked puff pastry stuffed with tuna, boiled egg, and spinach

PÂTÉ CHAUD 15
baked puff pastry stuffed with ground pork and onion

SOFT SHELL CRAB BLT 18
deep fried panko crusted soft shell crab served on toasted sesame bun, avocado, bacon, lettuce, tomato, and maple dijon aioli

“THAI'D DOWN” [CURRIES & STIR FRY]

All curries served with jasmine rice.

Please Note: all curry pastes are made w/ spices- even the mildest curry will have a little spice

RED CURRY [MILD]
bamboo, eggplant, potato, red bell pepper, and zucchini

YELLOW CURRY [MILD]
bamboo, carrot, eggplant, potato, and zucchini

GREEN CURRY [SPICY]
bamboo, basil, eggplant, red bell pepper, and zucchini

J'JUN CURRY [SPICY]
house made garlic-chili jalapeño based curry with baby corn, carrot, onion, and zucchini

THAI THAI NOODLES
stir-fried rice noodle with egg, carrot, tofu, and zucchini, in citrus xo sauce. garnished with bean sprout and carrot

YOUR CHOICE OF:

+ tofu 16
+ chicken 17
+ seafood 18

WANNA "PIZZA DIS"
[PIZZA | 6 INCH, THIN CRUST]

All pizza's based with tomato ragu sauce and mozzarella cheese.

- CHEESE PIZZA 8
- PEPPERONI PIZZA 10
- VEGGIE PIZZA 12
eggplant, onion, red bell pepper, spinach, and zucchini
- HOUSE PIZZA [SPICY] 14
sliced chicken breast with light green curry sauce, eggplant, onion, red bell pepper, and zucchini
- LAO PIZZA [SPICY] 14
sliced chicken breast with asian chili garlic sauce, onion, red bell pepper, and zucchini
- GARLIC SHRIMP PIZZA 16
shrimp, onion, red bell pepper, and zucchini, topped with crispy garlic flakes

"NOODS"
[PASTA | FETTUCCINE]

- CLASSIC
white wine beurre blanc cream sauce, eggplant, red bell pepper, and zucchini
- TOMATO CREAM
tomato ragu cream sauce, eggplant, red bell pepper, and zucchini
- HOUSE SPECIAL [SPICY]
light chili basil garlic cream sauce, onion, red bell pepper, sweet baby corn, and zucchini
- KHAO SOI
lemongrass curry sauce, carrot, potato, sour cabbage, and zucchini topped with crispy noodle
- ROSEMARY CREAM
rosemary cream sauce, shiitake mushroom, zucchini, and sun dried tomato

YOUR CHOICE OF:

- + tofu 17
- + chicken 18
- + seafood 21
- + manila clam 21

"MAIN CHICK"
[ENTRÉES]

- WE'RE IMPASTAS -

- ASIAN CLASSIC 21
flat wide rice pasta topped with clam, salmon, scallop, shrimp, baby corn, shiitake mushroom, red bell pepper, and zucchini in roasted garlic cream sauce
- CHEESE RAVIOLI W/SEAFOOD 24
cheese ravioli topped with clam, salmon, scallop, shrimp, eggplant, red bell pepper, and zucchini.
your choice of sauce:
(white wine cream sauce, tomato ragu sauce, or mix)

- WHAT A CATCH -

- BAKED SALMON 24
served with mashed potato, carrot, and red bell pepper in citrus sweet chili butter sauce
- BAKED OPAKAPAKA 24
served with linguine, carrot, celery, and red bell pepper in sweet chili tomato sauce

- PUFF DADDY -

- LAO POT PIE 20
puff pastry with chicken breast, carrot, onion, potato, and zucchini in chef's house tomato ragu sauce
- FISHERMAN'S POT PIE [SPICY] 21
puff pastry with clam, salmon, scallop, shrimp, bamboo, eggplant, zucchini, and red bell pepper in light green curry sauce
- SEA SCALLOP NAPOLEON 21
puff pastry with scallop, eggplant, red bell pepper, and zucchini in lemongrass curry sauce
- SEAFOOD BRIOCHE 21
brioche bun (french butter roll) with clam, salmon, scallop, shrimp, leek, red bell pepper, and shiitake mushroom in black pepper cream sauce

** PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES AND/OR RESTRICTIONS. NOT ALL INGREDIENTS MAY BE LISTED**
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

"FEELIN' EXTRA"
[CHEF'S SPECIAL ENTRÉES]

- LET'S MEAT UP -

- CLASSIC HEN 20
laotian herb marinated cornish hen, served with mashed potato, carrot, red bell pepper, and sweet pea in rosemary cream sauce
- CRYING BELLY 20
braised pork belly served on a bed of mashed potatoes with sun dried tomato, king oyster mushroom, and baby bok choy in five spice cream sauce
- LAMB WELLINGTON 28
lamb chop wrapped in puff pastry, served with red bell pepper, sweet pea, and mashed potato, in black pepper cream sauce
- BRAISED DUCK 28
braised duck leg, served with mashed potato, sweet pea and red bell pepper in five spice red wine sauce

- TAIL ME MORE -

- LOBSTER PAD THAI MP
stir-fried rice noodle and egg in citrus xo sauce, topped with maine lobster tail, and garnished with bean sprout
- POACHED LOBSTER TAIL MP
single maine lobster tail served with linguine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce
** ADDITIONAL LOBSTER TAIL AVAILABLE FOR +\$15 **

"SIDE CHICK"
[SIDES]

- + MINI BREAD (BAGUETTE) 5
- + MASHED POTATO 3
- + JASMINE RICE 3
- + STEAMED VEGGIES 3

HOUSE RULES:
NO SEPARATE OR SPLIT CHECKS.
A 20% GRATUITY WILL AUTOMATICALLY BE ADDED FOR LARGER PARTIES/ GROUPS OF SIX PERSONS OR MORE.