

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 10
house salad topped with ham and turkey

GARLIC SHRIMP SALAD 12
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. \$ 2]

- QUICHE -

HAM & CHEESE 12
served with house salad

EGGPLANT & LEEK 12
served with house salad

“SHARESIES” [APPETIZERS]

BAKED LOBSTER (3pcs) 15
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 12
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 12
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) 15
fresh oyster baked with sweet chili aioli and mozzarella cheese. garnished with alfalfa sprout, and julienne carrot

SMOKED SALMON RANGOON 12
smoked salmon and cream cheese stuffed in fried wonton and drizzled with balsamic vinaigrette

PARISIAN 10
duck mousse (pâté) with port wine, served with sliced baguette and side salad

MANILA CLAMS 15
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 12
ham, turkey, green leaf, tomato, american swiss cheese, and mayo between fresh butter croissant

VEGGIE CROISSANT 12
green leaf, tomato, alfalfa sprout, american swiss cheese, and mayo between fresh butter croissant

TUNA WELLINGTON 12
baked puff pastry stuffed with tuna, boiled egg, and spinach

PÂTÉ CHAUD 12
baked puff pastry stuffed with ground pork and onion

SOFT SHELL CRAB BLT 16
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 14
+ chicken 15
+ seafood 16

W A N N A “ P I Z Z A D I S ”
[P I Z Z A | 7 I N C H , T H I N C R U S T]

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

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

“ N O O D S ”
[P A S T A | F E T T U C C I N E]

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	
SOUTH EAST [SPICY] light green curry sauce, bamboo, eggplant, red bell pepper, and zucchini	
ROSEMARY CREAM rosemary cream sauce, shiitake mushroom, zucchini, and sun dried tomato	
YOUR CHOICE OF:	
+ tofu	15
+ chicken	17
+ seafood	18
+ manila clam	18

“ M A I N C H I C K ”
[E N T R É E S]

- W E ’ R E I M P A S T A S -

ASIAN CLASSIC flat wide rice pasta topped with clam, salmon, scallop, shrimp, baby corn, shiitake mushroom, red bell pepper, and zucchini in roasted garlic cream sauce	19
CHEESE RAVIOLI W/ LOBSTER cheese ravioli topped with trojan lobster tail, eggplant, red bell pepper, and zucchini. your choice of sauce: (white wine cream sauce, tomato ragu sauce, or mix)	22

- W H A T A C A T C H -

BAKED SALMON served with mashed potato, carrot, and red bell pepper in citrus sweet chili butter sauce	22
BAKED OPAKAPAKA served with linguine, carrot, celery, and red bell pepper in sweet chili tomato sauce	22

- P U F F D A D D Y -

LAO POT PIE puff pastry with chicken breast, carrot, onion, potato, and zucchini in chef's house tomato ragu sauce	18
FISHERMAN'S POT PIE [SPICY] puff pastry with clam, salmon, scallop, shrimp, bamboo, eggplant, zucchini, and red bell pepper in light green curry sauce	19
SEA SCALLOP NAPOLEON puff pastry with scallop, eggplant, red bell pepper, and zucchini in lemongrass curry sauce	19

SEAFOOD BRIOCHE brioche bun (french butter roll) with clam, salmon, scallop, shrimp, leek, red bell pepper, and shiitake mushroom in black pepper cream sauce	19
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* 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. PRICES MAY BE SUBJECT TO CHANGE BASED ON MARKET PRICE.

“ F E E L I N ’ E X T R A ”
[C H E F ’ S S P E C I A L E N T R É]

- L E T ’ S M E A T U P -

CLASSIC HEN laotian herb marinated cornish hen, served with mashed potato, carrot, red bell pepper, and sweet pea in rosemary cream sauce	18
CRYING BELLY 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	18
LAMB WELLINGTON lamb chop wrapped in puff pastry, served with red bell pepper, sweet pea, and mashed potato, in black pepper cream sauce	26
BRAISED DUCK braised duck leg, served with mashed potato, sweet pea, and red bell pepper in five spice red wine sauce	26

- T A I L M E M O R E -

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

“ S I D E C H I C K ”
[S I D E S]

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

HOUSE RULE:

NO SEPARATE OR SPLIT CHECKS.

AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR LARGER PARTIES/GROUPS OVER SIX PERSONS.