

holiday menu

TINY PYRAMID

FOUR COURSE

(choice of)

starter

salad

green leaf, carrot, cucumber, tomato, and house ginger sesame dressing

soup

cream of corn

(choice of)

appetizer

baked lobster

baguette topped with lobster meat and baked with sweet chili aioli, and mozzarella cheese. served over avocado spread, alfalfa sprout, minced apple, and tomato

baked oysters

fresh oysters baked with sweet chili aioli and mozzarella cheese. garnished with alfalfa sprout, and julienne carrot

soft shell crab

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

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sides

mini baguette	5
mashed potato	3
jasmine rice	3
steamed veggies	3

for the kiddos

butter pasta
white sauce pasta
tomato cream pasta

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

(choice of Menu A OR Menu B)

entrée

A

classic hen

laotian herb marinated cornish hen, served w/mashed potato, carrot, red bell pepper, and sweet pea in rosemary cream sauce

crying belly

braised pork belly served on a bed of mashed potato w/ sun dried tomato, king oyster mushroom, and bok choy in five spice cream sauce

fisherman's pot pie

puff pastry topped w/clam, salmon, scallop, shrimp, bamboo, eggplant, zucchini, and red bell pepper in light green curry sauce

baked opakapaka

served w/ fettuccine, cherry tomato, bok choy, and white wine beurre blanc sauce. topped w/crispy noodle

B

braised duck

braised duck leg, served w/mashed potato, sweet pea, and red bell pepper in five spice red wine sauce

lamb wellington

lamb chop wrapped in puff pastry, served w/ mashed potato, red bell pepper, and sweet pea in black pepper cream sauce

poached lobster tail

single maine lobster tail served w/ fettuccine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce

+ add an extra lobster tail [+\$15]

dessert

at the end of your meal: please come inside to choose your dessert from our showcase, and our servers will bring it to your table :)

COFFEE

DECAF COFFEES ONLY AVAILABLE AS ESPRESSO OPTIONS [+0.25]

	HOT	ICED
BREWED COFFEE	4	4.5
ESPRESSO [single]	4	4.5
EXTRA SHOT	1	1
AMERICANO	4	4.5
LATTE	6	6.5
FLAVORED LATTE	7	7.5
MOCHA	7	7.5
CAPPUCCINO	6	6.5
TP COFFEE [orange liquor]	7	7.5

FLAVORS: WHITE MOCHA | VANILLA | CARAMEL | HAZELNUT
CANDIED ORANGE | MINT CHOCOLATE CHIP | MACADAMIA NUT
PISTACHIO | PEPPERMINT | MATCHA

TEA + SOFT DRINKS

HOT TEA 4

GREEN TEA | EARL GREY | ENGLISH BREAKFAST
WHITE PEACH | HIBISCUS

HERBAL : CHAMOMILE | PEPPERMINT | GINGER

ICED TEA 6.5

FLAVORED ICED TEA 7.5

FLAVORS: MANGO | LILIKOI | PINEAPPLE | PEACH
LYCHEE | KUMQUAT

SODA 3

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