

# 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	9
house salad topped with ham and turkey	
GARLIC SHRIMP SALAD	10
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 ]

## “SHARESIES” [APPETIZERS]

BAKED LOBSTER (3pcs)	12
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	11
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	10
lemongrass curry chicken summer roll, served with house salad	
SOFT SHELL CRAB	11
panko crusted deep fried soft shell crab. served with sweet chili aioli and side salad	
BAKED OYSTERS (3pcs)	11
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 with port wine (pâté), served with sliced baguette and side salad	
MANILA CLAMS	14
steamed manila clams with your choice of butter sauce:	
+ garlic butter	
+ j'jun sauce (chili garlic jalapeño)	

## WANNA “PIZZA DIS” [PIZZA | 7 INCH, THIN CRUST]

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

CHEESE PIZZA	8
PEPPERONI PIZZA	9
VEGGIE PIZZA	9
eggplant, onion, red bell pepper, spinach, and zucchini	
HOUSE PIZZA [SPICY]	10
sliced chicken breast with light green curry sauce, eggplant, onion, red bell pepper, and zucchini	
LAO PIZZA [SPICY]	10
sliced chicken breast with asian chili garlic sauce, onion, red bell pepper, and zucchini	
ANGEL PIZZA	12
sliced ny steak with asian style satay sauce, onion, red bell pepper, and zucchini, topped with crispy noodle	
NY PIZZA	12
sliced ny steak with asian style satay sauce, onion, red bell pepper, and zucchini	
GARLIC SHRIMP PIZZA	12
shrimp, onion, red bell pepper, and zucchini, topped with crispy garlic flakes	

## “NOODS” [PASTA | LINGUINE]

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	14
+ chicken	14
+ seafood	16
+ manila clam	16

**“MAIN CHICK”  
[ENTRÉES]**

**- WE'RE IMPASTAS -**

**ASIAN CLASSIC** 17  
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/ LOBSTER** 17  
cheese ravioli topped with lobster meat, eggplant, red bell pepper, and zucchini.  
your choice of sauce: white wine cream OR tomato ragu

**- WHAT A CATCH -**

**BAKED SALMON** 18  
served with mashed potato, carrot, celery, and red bell pepper in citrus sweet chili butter sauce

**BAKED OPAKAPAKA** 18  
served with linguine, carrot, celery, and red bell pepper in sweet chili tomato sauce

**- PUFF DADDY -**

**LAO POT PIE** 17  
puff pastry with chicken breast, carrot, onion, potato, and zucchini in chef's house tomato ragu sauce

**FISHERMAN'S POT PIE** 17  
puff pastry with clam, salmon, scallop, shrimp, bamboo, eggplant, zucchini, and red bell pepper in light green curry sauce

**SEA SCALLOP NAPOLEON** 17  
puff pastry with scallop, eggplant, red bell pepper, and zucchini in lemongrass curry sauce

**SEAFOOD BRIOCHE** 17  
brioche bun (french butter roll) with clam, salmon, scallop, shrimp, leek, red bell pepper, and shiitake mushroom in black pepper cream sauce

**“FEELIN' EXTRA”  
[CHEF'S SPECIAL ENTRÉES]**

**- LET'S MEAT UP -**

**CLASSIC HEN** 18  
laotian herb marinated cornish hen, served with mashed potato, carrot, red bell pepper, and sweet pea in rosemary cream sauce

**LAMB WELLINGTON** 22  
lamb chop wrapped in puff pastry, served with red bell pepper, sweet pea, and mashed potato in black pepper cream sauce

**BRAISED DUCK** 25  
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** 22  
stir-fried rice noodle and egg in citrus xo sauce, topped with maine lobster tail and garnished with bean sprout

**POACHED LOBSTER TAIL** 22  
single maine lobster tail served with linguine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce

**DOUBLE LOBSTER TAIL** 34  
two maine lobster tails served with linguine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce

**“SIDE CHICK”  
[SIDES]**

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

**FOUR COURSE MENU**

**FIRST COURSE: CHOICE OF STARTER**

**SIDE SALAD:**  
green leaf, carrot, cucumber, tomato, and our house ginger sesame dressing

**SOUP:**  
cream of corn with blue crab meat.  
(available w/out crab)

**SECOND COURSE: CHOICE OF APPETIZER**

BAKED LOBSTER  
ESCARGOT  
LAO ROLL

SOFT SHELL CRAB  
BAKED OYSTER  
PARISIAN

**THIRD COURSE: CHOICE OF ENTRÉE**

**MENU A - \$34**  
CHOICE OF “MAIN CHICK” ENTRÉE

- ASIAN CLASSIC
- CHEESE RAVIOLI
- BAKED SALMON
- BAKED OPAKAPAKA
- LAOTIAN POT PIE
- FISHERMAN POT PIE
- SEA SCALLOP NAPOLEON
- SEAFOOD BRIOCHE
- CLASSIC HEN

**MENU B - \$37**  
CHOICE OF “FEELIN' EXTRA” ENTRÉE

- LAMB WELLINGTON
- BRAISED DUCK \*
- LOBSTER PAD THAI
- POACHED LOBSTER TAIL
- DOUBLE POACHED LOBSTER TAIL \*\*

(\*) Additional \$3      (\*\*) Additional \$10

**FOURTH COURSE: CHOICE OF DESSERT**  
YOUR CHOICE OF ANY DESSERT FROM OUR SHOWCASE

\* PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES AND/OR RESTRICTIONS \*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS

HOUSE RULE: NO SEPARATE CHECKS FOR PARTIES OVER SIX PERSONS.  
AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR LARGER PARTIES/GROUPS OVER SIX PERSONS.