

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]

“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 with port wine (pâté), served with sliced baguette and side salad

MANILA CLAMS 16
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 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, carrot, 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 red bell pepper, and zucchini. your choice of sauce: (white wine cream sauce, tomato ragu, or mix)

- WHAT A CATCH -

BAKED SALMON 24
served with mashed potato, carrot, celery, 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

**"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 fettuccine, 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

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 - \$43
CHOICE OF "MAIN CHICK" ENTRÉE

- ASIAN CLASSIC
- BAKED SALMON (+ \$2)
- BAKED OPAKAPAKA (+ \$2)
- CHEESE RAVIOLI (+ \$2)
- CLASSIC HEN
- CRYING BELLY
- LAO POT PIE
- FISHERMAN'S POT PIE
- SEA SCALLOP NAPOLEON
- SEAFOOD BRIOCHE

MENU B - \$50
CHOICE OF "FEELIN' EXTRA" ENTRÉE

- BRAISED DUCK
- LAMB WELLINGTON
- LOBSTER PAD THAI
- POACHED LOBSTER TAIL
- DOUBLE LOBSTER TAIL (+ \$14)

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. 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.

HOUSE RULES:

NO SEPARATE OR SPLIT CHECKS.

A 20 % GRATUITY WILL AUTOMATICALLY BE ADDED FOR LARGER PARTIES/GROUPS OF SIX PERSONS OR MORE.