

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]

- QUICHE -

HAM & CHEESE 10
served with house salad

EGGPLANT & LEEK 10
served with house salad

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

MANILA CLAMS 14
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 10
ham, turkey, green leaf, tomato, american swiss cheese, and mayo between fresh butter croissant

VEGGIE CROISSANT 10
green leaf, tomato, alfalfa sprout, american swiss cheese, and mayo between fresh butter croissant

TUNA WELLINGTON 10
baked puff pastry stuffed with tuna, boiled egg, and spinach

PÂTÉ CHAUD 10
baked puff pastry stuffed with ground pork and onion

SOFT SHELL CRAB BLT 15
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 12
+ chicken 12
+ seafood 15

W ANNA “PIZZA DIS”
[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.

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

“NOODS”
[P A S T A | L I N G U I N E]

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| 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”
[E N T R É E S]

- WE'RE IMPASTAS -

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

- WHAT A CATCH -

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

- PUFF DADDY -

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| LAO POT PIE puff pastry with chicken breast, carrot, onion, potato, and zucchini in chef's house tomato ragu sauce | 17 |
| FISHERMAN'S POT PIE puff pastry with clam, salmon, scallop, shrimp, bamboo, eggplant, zucchini, and red bell pepper in light green curry sauce | 17 |
| SEA SCALLOP NAPOLEON puff pastry with scallop, eggplant, red bell pepper, and zucchini in lemongrass curry sauce | 17 |

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| SEAFOOD BRIOCHE brioche bun (french butter roll) with clam, salmon, scallop, shrimp, leek, red bell pepper, and shiitake mushroom in black pepper cream sauce | 17 |
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“FEELIN' EXTRA”
[C H E F ' S S P E C I A L E N T R É E S]

- LET'S MEAT UP -

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| CLASSIC HEN laotian herb marinated cornish hen, served with mashed potato, carrot, red bell pepper, and sweet pea in rosemary 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 | 22 |
| BRAISED DUCK braised duck leg, served with mashed potato, sweet pea, and red bell pepper in five spice red wine sauce | 25 |

- TAIL ME MORE -

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| LOBSTER PAD THAI stir-fried rice noodle and egg in citrus xo sauce, topped with maine lobster tail, and garnished with bean sprout | 22 |
| POACHED LOBSTER TAIL single maine lobster tail served with linguine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce | 22 |
| DOUBLE LOBSTER TAIL two maine lobster tails served with linguine, shiitake mushroom, and sweet pea in white wine beurre blanc sauce | 34 |

“SIDE CHICK”
[S I D E S]

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

* 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. A 15% GRATUITY WILL AUTOMATICALLY BE ADDED FOR LARGER PARTIES/GROUPS OVER SIX PERSONS