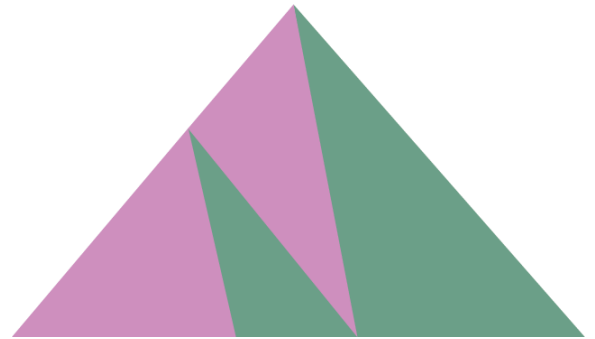


TINY PYRAMID

est. 2018



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
- KHANG LAO** 5
lemongrass tamarind broth with baby corn, spinach, and tomato
- add ins:
 - + chicken [+ \$1]
 - + seafood [+ \$3]

APPETIZERS

- BAKED LOBSTER | 3PCS** 18
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** 16
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 (GF)** 16
lemongrass curry chicken summer roll, served with side salad
- PARISIAN** 15
duck mousse (pâté) served with sliced baguette and side salad

- BAKED OYSTERS (GF) | 3PCS** 16
fresh oysters baked with sweet chili aioli and mozzarella cheese. garnished with alfalfa sprout, and julienne carrot
- SOFT SHELL CRAB** 15
panko crusted deep fried soft shell crab. served with sweet chili aioli and side salad
- MANILA CLAMS** 17
steamed manila clams with your choice of butter sauce:
 - choice of sauce:
 - + garlic butter
 - + j'jun (chili garlic jalapeño)

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
COKE | DIET COKE | SPRITE

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

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

LUNCH

11AM TO 3PM

SANDWICHES SERVED WITH HOUSE SALAD.

CROISSANT SANDWICH 17
ham, turkey, green leaf, tomato, american swiss cheese, and mayo

VEGGIE CROISSANT 15
green leaf, tomato, alfalfa sprout, american swiss cheese, and mayo

TUNA WELLINGTON 15
baked puff pastry stuffed with tuna, boiled egg, and spinach

PÂTÉ CHAUD 15
baked puff pastry stuffed with ground pork and onion

SOFT SHELL CRAB BLT 18
deep fried panko crusted soft shell crab served on toasted bun, with smashed avocado, bacon, lettuce, tomato, and maple dijon aioli

QUICHES SERVED WITH HOUSE SALAD.

HAM AND CHEESE 15
cubed ham and swiss cheese baked in flaky crust

EGGPLANT AND LEEK 15
diced eggplant, leek, and swiss cheese baked in flaky crust

SANDWICHES

QUICHE

LET'S
GET **CURRIED**
AWAY

CURRIES SERVED WITH JASMINE RICE.

PLEASE KEEP IN MIND: ALL CURRY PASTES ARE MADE WITH VARIOUS SPICES. EVEN THE MOST MILD 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

CHOICE OF PROTEIN:

TOFU	18
CHICKEN	18
SEAFOOD	22

CURRY

FULL MENU

SERVED ALL DAY

7 INCH, THIN CRUST

ALL PIZZAS ARE BASED WITH TOMATO RAGU SAUCE AND MOZZARELLA CHEESE.

CHEESE PIZZA 10

PEPPERONI PIZZA 12

VEGGIE PIZZA 12
eggplant, onion, red bell pepper, spinach, and zucchini

PIZZA

HOUSE PIZZA [SPICY] 15
sliced chicken breast w/light green curry sauce, eggplant, onion, red bell pepper, and zucchini

LAO PIZZA [SPICY] 15
sliced chicken breast w/asian chili garlic sauce, onion, red bell pepper, and zucchini

GARLIC SHRIMP PIZZA 17
shrimp, onion, red bell pepper, and zucchini, topped w/crispy garlic flakes

SIDES

MINI BREAD [BAGUETTE] 5

MASHED POTATO 3

JASMINE RICE 3

STEAMED VEGGIES 3

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 w/ crispy noodle

ROSEMARY CREAM

rosemary cream sauce, shiitake mushroom, zucchini, and sun dried tomato

RICE NOODLE STIRFRY

THAI THAI NOODLES

stir-fried rice noodle w/egg, carrot, tofu, and zucchini in citrus xo sauce. garnished w/ bean sprout and carrot

CHOICE OF PROTEIN:

TOFU 18

CHICKEN 19

SEAFOOD 22

MANILA CLAM 22

FOR THE KIDDOS

BUTTER PASTA

WHITE SAUCE PASTA

TOMATO CREAM PASTA

PASTA | NOODLES

MAIN ENTRÉES

ASIAN CLASSIC (GF) 24

flat wide rice pasta topped w/clam, salmon, scallop, shrimp, baby corn, shiitake mushroom, red bell pepper, and zucchini in roasted garlic cream sauce

BAKED SALMON (GF) 26

served w/ mashed potato, carrot, celery, and red bell pepper in citrus sweet chili butter sauce

LAO POT PIE 22

puff pastry w/chicken breast, carrot, onion, potato, and zucchini in tomato ragu sauce

FISHERMAN'S POT PIE 24

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

CLASSIC HEN 24

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

CHEESE RAVIOLI 24

cheese ravioli topped w/clam, salmon, scallop, shrimp, red bell pepper, and zucchini. your choice of sauce: white wine beurre blanc, tomato ragu, or mixed

BAKED OPAKAPAKA 26

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

SEA SCALLOP NAPOLEON 24

puff pastry w/scallop, eggplant, red bell pepper, and zucchini in lemongrass curry sauce

SEAFOOD BRIOCHE 24

french butter roll w/clam, salmon, scallop, shrimp, leek, red bell pepper, and shiitake mushroom in black pepper cream sauce

CRYING BELLY 24

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

CHEF'S SPECIAL ENTRÉES

LAMB WELLINGTON 32

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

LOBSTER PAD THAI (GF) MP

stir-fried rice noodle and egg in citrus xo sauce, topped w/maine lobster tail and garnished w/sprouts

BRAISED DUCK 32

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

POACHED LOBSTER TAIL MP

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

+ EXTRA LOBSTER TAIL [addit. \$15]

FOUR COURSE MENU

FIRST COURSE: CHOICE OF STARTER

SIDE SALAD

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

SOUP

cream of corn

SECOND COURSE: CHOICE OF APP

BAKED LOBSTER

ESCARGOT

LAO ROLL

SOFT SHELL CRAB

BAKED OYSTERS

PARISIAN

THIRD COURSE: CHOICE OF MENU "A" OR "B" ENTRÉE

MENU A | \$45

CLASSIC HEN

ASIAN CLASSIC

CHEESE RAVIOLI

BAKED OPAKA [+ \$2]

BAKED SALMON [+ \$2]

LAO POT PIE

CRYING BELLY

SEAFOOD BRIOCHE

FISHERMAN'S POT PIE

SEA SCALLOP NAPOLEON

MENU B | \$55

BRAISED DUCK

LAMB WELLINGTON

LOBSTER PAD THAI

POACHED LOBSTER TAIL

DOUBLE LOBSTER TAIL [+ \$15]

FOURTH COURSE: CHOICE OF DESSERT FROM THE SHOWCASE

Please come inside to choose, and our servers will bring it out to you :)