



XIN CHAO/ SAWASDEE/ HELLO

TẾT HOME DINING MENU

All Tết's new seasonal dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy and gluten free option is available upon request for you to enjoy. We recommend ordering a side with your curry or stir-fry dish.

WAITING

THAI PRAWN CRACKERS 3.2
with sweet chilli sauce

TASTING PLATTERS

Tết TASTING [N] PER PERSON 9.6

PRICED PER PERSON, MINIMUM TWO PEOPLE

Our most popular classic starter with grilled pork chicken satay[G], steamed dumpling, veg spring rolls, prawn toast and a selection of homemade sauces

SOUPS

TOM YUM PRAWNS 🌶️ [G] 8.6
Infamous Thai hot, sour soup , lime leaves, mushroom, lemongrass, galangal, lemon juice ,coriander

TOM YUM MUSHROOM 🌶️ [G] [V] 6.8
Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice and coriander

TOM KHA CHICKEN 🌶️ [G] 7.3
Coconut milk, with lime leaves, mushroom, lemongrass, galangal, lemon juiced chilli and coriander

SMALL PLATES

VIETNAMESE CHICKEN SPRING ROLL 🌶️ 7.5
Tết's signature dish from Ho Chi Minh city. Combination of succulent chicken, egg, carrots, spring onion, black fungus mushroom, glass noodles all wrapped in Vietnamese rice paper and served with a pickled dressing.

HOMEMADE DUCK SPRING ROLLS 7.8
Cucumber, spring onion, leeks served with hoisin sauce

CRISPY SQUID 🌶️ 7.8
In light batter, peppers, onion served with Tết spicy chilli dressing.

THAI STEAMED DUMPLING 7.8
Minced chicken, prawn, coriander in light soy sauce

CHICKEN SATAY [G] [N] 7.5
Our classic dish of marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade peanut sauce and cucumber pickles.

THAI FISH CAKE [G] 7.0
Tết styled fish cakes with lime leaves, green beans, Thai sweet chilli sauce.

GRILLED PORK 🌶️ 7.5
Infamous on the streets of Bangkok. Marinated in soy sauce on bamboo skewers, with chilli tamarind sauce

TẾT STYLE HONEY SPARERIBS 🌶️ 9.8
In a honey caramel sauce with garlic, pepper, coriander & spring onion

PRAWN TOAST 6.5
Minced prawns & chicken on toast deep fried. Served sweet chilli sauce

VEGETABLE SPRING ROLL [V] 6.5
Served with Tết homemade sweet chilli sauce

SWEET CORN CAKE [V] 6.2
Served with Thai sweet chilli sauce

SALADS

CHICKEN SALAD 🌶️🌶️ [G] 11.5
Grilled chicken breast with spring onion, cucumber, onion, celery, coriander, tomatoes with chilli lime dressing

CRISPY DUCK SALAD 🌶️🌶️ [G] 13.5
Roasted crispy duck breast strips with spring onion, cucumber, onion, celery, coriander, tomatoes with chilli lime dressing

TO CONTINUE

GREEN CURRY 🌶️🌶️ [G]
Tết original recipe from central Thailand, with fresh green chillies, courgette, aubergine, peppers, bamboo shoot, sweet basil leaves and coconut milk
TOFU [V] 11.5 **CHICKEN 13.6**

RED CURRY 🌶️ [G]
Tết Classic curry made from dried red chilli with coconut milk, aubergine, peppers, bamboo shoot, courgette, and sweet basil leaves
TOFU [V] 11.5 **CHICKEN 13.6** **KING PRAWN 16.5**

BEEF FILLET PANANG CURRY 🌶️🌶️ [G] 15.5
Semi dry curry with coconut milk, peppers, green bean and lime leaves

CHICKEN PANANG CURRY 🌶️🌶️ [G] 13.8
Semi dry curry with coconut milk, peppers, green bean, sweet basil and lime leaves

CHICKEN MASSAMAN CURRY [N] [G] 13.5
Mild curry with coconut, milk, onion, baby potatoes and cashew nuts

THAI STIR-FRY GINGER 🌶️ **TOFU 11.5** **CHICKEN 13.5**
Fresh ginger, onion, peppers, mushrooms, spring onions
(Gluten free option is available upon request)

HOT STIR-FRY WITH CHILLI AND BASIL 🌶️🌶️🌶️ **CHICKEN 13.8** **BEEF FILLET 16.5**
Garlic, chillies, fine beans, peppers, and sweet basil leaves, (Gluten free option is available upon request)

CHICKEN GARLIC AND BLACK PEPPER 13.5
Tet local recipe. Stir-fried with onion, peppers, mushroom, and spring onions.

BEEF FILLET IN OYSTER SAUCE 16.5

Onion, broccoli, mushroom, carrot, and peppers
(Gluten free option is available upon request)

CHICKEN CASHEW NUTS 🌶️ [N] 15.5

In light batter stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts.
(without batter is available upon request)

BEEF FILLET BLACK BEANS SAUCE 15.5

Chef's own recipe stir-fry with onion, peppers, carrot

CHICKEN SWEET & SOUR 13.5

Chicken breast in light batter stir-fry with pineapple, tomatoes, cucumber, onion, carrots, and peppers
(without batter is available upon request)

RICE & NOODLES PLATES**CRAB MEAT & PRAWNS FRIED RICE [G] 15.5**

Traditional dish from the south of Mekong Delta with egg, onion, peppers, spring onion, twist with cucumber

PAD THAI [G] [N]

The Infamous Thai stir fried thin rice noodles in tamarind sauce, egg, tofu, beansprouts, carrot, spring onion, sweet turnip. Served with roasted peanut and fresh lime

VEG [V] 11.5 CHICKEN 14.5 KING PRAWN 16.5

CHICKEN SPICY NOODLES 🌶️🌶️ 14.8

Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, mushroom, chilli & basil leaves.

BEEF FILLET SPICY NOODLES 🌶️🌶️ 16.5

Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, mushroom, chilli, and basil leaves

TẾT SIGNATURE DISHES**CRISPY SEABASS FILLET 🌶️ 17.5**

Seabass fillet in sweet & sour spicy tamarind sauce and crispy basil

GRILLED CHICKEN THAI STYLE [G] [N] 15.5

Grilled chicken marinated with aromatic Thai herbs and spiced.
Topped with massaman sauce and seasonal vegetables

KING PRAWN GARLIC & BLACK PEPPER 16.5

Tết local recipe. Stir-fried with onion, peppers, mushroom, and spring onions

NUTTY CHICKEN [N] [G] 15.5

Grilled chicken breast marinated in Thai herbs. Topped with peanut sauce and seasonal veg

DUCK TAMARIND 16.5

Crispy marinated duck breast on seasonal veg, broccoli, carrot with tamarind sauce, fried shallots

SIDES

RICE NOODLES 3.9

THAI JASMINE RICE [G] 2.9

COCONUT RICE [G] 3.5

STICKY RICE [G] 3.9

EGG FRIED RICE 3.0

BROCCOLI IN OYSTER SAUCE 4.5

TẾT TASTING MENU

In this menu we have combined classic TẾT dishes, the best-selling and some exciting new dishes for you to enjoy. In Vietnam and Thailand we love sharing the best food during festive times such as Tết, with our family and friends to bring us luck for the year to come!

SILVER TASTING MENU [N] PER PERSON 30.5

Priced per person, minimum 2 peoples

PRAWN CRACKERS

Tết TASTING

Our most popular classic starter chicken satay, grilled pork, veg spring rolls, prawn toast, a selection of homemade sauces

CHICKEN GREEN CURRY 🌶️ [G]

Tết original recipe with courgette, aubergine, peppers, bamboo shoot, sweet basil, and coconut milk

BEEF FILLET IN OYSTER SAUCE

Tết own recipe with onion, broccoli, mushroom, carrot, and peppers

CHICKEN GARLIC AND BLACK PEPPER

Tết local recipe. Stir-fried with onion, peppers, mushroom, and spring onions

STIR FRIED SEASONAL VEG WITH GINGER

THAI JASMINE RICE [G]

GOLD TASTING MENU [N] PER PERSON 36.5

Priced per person, minimum 2 peoples

PRAWN CRACKERS

Try a little of everything from our best-selling, combination of homemade duck spring roll, chicken satay, Thai fish cake, Thai steam dumpling and a selection of homemade sauces

DUCK FRUITY CURRY 🌶️ [G]

Classic red curry with coconut milk, grapes, tomatoes, pineapple, lychee and sweet basil leaves

NUTTY CHICKEN [N] [G]

Grilled chicken breast marinated in Thai herbs. Topped with peanut sauce and seasonal veg

CRISPY SEABASS FILLET 🌶️

Seabass fillet in sweet & sour spicy tamarind sauce and crispy basil

STIR FRIED GREEN BEAN WITH GARLIC & BLACK PEPPER SAUCE

EGG FRIED RICE

VEGETARIAN TASTING MENU PER PERSON 26.8

Priced per person, minimum 2 people

STEAM SOYBEAN IN POD

VEGETABLE SPRING ROLL [V]

SWEET CORN CAKE [V]

SEASONAL VEG IN BATTER

TOFU MASSAMAN CURRY [G] [N] [V]

SEASONAL VEG IN SWEET & SOUR SAUCE [V]

FINE BEAN WITH GARLIC & BLACK PEPPERS [V]

THAI JASMINE RICE [G]

If you have any special dietary needs due to personal choice, religion, food allergy or food intolerance we are willing to guide you on choice of meal which can specifically to suit your needs. However, TeT does not guarantee any of our dishes to be 'nut free', therefore please speak to our staff for further assistance before order.