

# XIN CHAO/ SAWASDEE/ HELLO!

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

## WAITING

**THAI PRAWN CRACKERS** 2.0

with sweet chilli sauce

## TASTING PLATTERS

**Tết TASTING [N] PER PERSON** 7.5

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] 7.5

Infamous Thai hot & sour soup with lime leaves, mushroom, lemongrass, galangal, lemon juice and coriander

**TOM YUM MUSHROOM** 🌶️ [G] [V] 5.8

Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice and coriander

**TOM KHA CHICKEN** 🌶️ [G] 6.5

Coconut milk, with lime leaves, mushroom, lemongrass, galangal, lemon juiced chilli and coriander

## SMALL PLATES

**VIETNAMESE CHICKEN SPRING ROLL** 🌶️ 6.5

Tết's signature dish from Ho Chi Minh city. An amazing combination of succulent free-range chicken, egg, carrots, spring onion, black fungus mushroom, glass noodles all wrapped in Vietnamese rice paper and served with a cucumber, carrot, chilli pickled dressing. Perfect choice!

**HOMEMADE DUCK SPRING ROLLS** 6.8

Cucumber, spring onion, leeks served with hoisin sauce

**CRISPY SQUID** 🌶️ 6.8

In light batter, peppers, onion served with Tết spicy chilli dressing

**THAI STEAMED DUMPLING** 6.8

Minced chicken, prawn, coriander in light soy sauce

## Beer offers

SINGHA BEER Thailand 330ml 1.95

TIGER BEER Singapore 330ml 1.95

PERONI GREEN Italy 330ml 1.95

## Cider offers

REKORDERLIG strawberry & lime 500ml 3.95

REKORDERLIG wild berries 500ml 3.95

REKORDERLIG passionfruit 500ml 3.95

**CHICKEN SATAY [G] [N] 6.0**

Our classic dish of marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade peanut sauce and cucumber salsa

**THAI FISH CAKE [G] 6.5**

Tết styled fish cakes blended with lime leaves, green beans, served with homemade Thai sweet chilli sauce.

**GRILLED PORK 🍴 6.0**

Infamous on the streets of Bangkok. Marinated in soy sauce on bamboo skewers, Served with chilli tamarind sauce

**TẾT STYLE HONEY SPARERIBS 🍴 6.9**

In a honey caramel sauce with garlic, pepper, coriander & spring onion

**PRAWN TOAST 6.0**

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

**VEGETABLE SPRING ROLL [V] 5.9**

Served with Tết homemade sweet chilli sauce

**SWEET CORN CAKE [V] 5.9**

Served with Thai sweet chilli sauce

**SALADS**

**CHICKEN SALAD 🍴 [G] 10.5**

Grilled chicken breast with spring onion, cucumber, onion, celery, coriander, tomatoes with chilli lime dressing

**CRISPY DUCK SALAD 🍴 [G] 11.5**

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] 8.5                      CHICKEN 11.5**

<b>NATURAL &amp; ORGANIC WINE</b> bottles	
House white wine casa maria, Spain	<b>9.9</b>
Red wine tempranillo vina mues, Spain	<b>9.9</b>
Rose bergerie bastide, France	<b>9.9</b>
Pinot grigio rosa, Italy	<b>10.5</b>
Sauvignon blanc, France	<b>12.5</b>

## 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] 8.5

CHICKEN 11.5

KING PRAWN 14.5

## BEEF FILLET PANANG CURRY 🌶️[G]

14.5

Semi dry curry with coconut milk, peppers, green bean and lime leaves

## CHICKEN PANANG CURRY 🌶️[G]

11.5

Semi dry curry with coconut milk, peppers, green bean, sweet basil and lime leaves

## CHICKEN MASSAMAN CURRY [N] [G]

11.5

Mild curry with coconut, milk, onion, baby potatoes and cashew nuts

## THAI STIR-FRY GINGER 🌶️

TOFU 10.5

CHICKEN 11.5

Fresh ginger, onion, peppers, mushrooms, spring onions

(Gluten free option is available upon request)

## HOT STIR-FRY WITH CHILLI AND BASIL 🌶️🌶️🌶️

CHICKEN 11.5

BEEF FILLET 15.5

Garlic, chillies, fine beans, peppers, and sweet basil leaves

(Gluten free option is available upon request)

## CHICKEN GARLIC AND BLACK PEPPER

11.5

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

(Gluten free option is available upon request)

## BEEF FILLET IN OYSTER SAUCE

14.5

Onion, broccoli, mushroom, carrot, and peppers

(Gluten free option is available upon request)

## CHICKEN CASHEW NUTS 🌶️[N]

13.5

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

14.5

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

## CHICKEN SWEET & SOUR

11.5

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

# SIDES

RICE NOODLES	3.5
THAI JASMINE RICE [G]	2.8
COCONUT RICE [G]	2.9
STICKY RICE [G]	3.5
EGG FRIED RICE	3.0
BROCCOLI IN OYSTER SAUCE	3.5

## RICE & NOODLES PLATES

### CRAB MEAT & PRAWNS FRIED RICE [G] 13.5

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

### 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] 10.5 CHICKEN 12.5 KING PRAWN 13.5

### CHICKEN SPICY NOODLES 12.5

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

### BEEF FILLET SPICY NOODLES 13.5

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

## TẾT SIGNATURE DISHES

### CRISPY SEABASS FILLET 14.5

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

### GRILLED CHICKEN THAI STYLE [G] [N] 12.5

Grilled chicken marinated with aromatic Thai herbs and spiced.

Topped with massaman sauce and seasonal vegetables

### KING PRAWN GARLIC & BLACK PEPPER 14.5

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

### NUTTY CHICKEN [N] [G] 12.5

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

### DUCK TAMARIND 14.5

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

## 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 23.5**

Priced per person, minimum 2 peoples

**PRAWN CRACKERS**

Our most popular classic starter with chicken satay, grilled pork skewer, veg spring rolls, prawn toast and 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]**

**VEGETARIAN TASTING MENU PER PERSON 17.5**

Priced per person, minimum 2 peoples

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]

BROCCOLI WITH GARLIC & BLACK PEPPERS [V]

THAI JASMINCE 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.*

**TẾT HOME DINING**

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