



## FESTIVE MENU

3 course £29.95

All Têt's Festive dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, gluten free option is available upon request for you to enjoy.

### TO STARTER

**THAI PRAWN CRACKERS** with sweet chilli sauce

### CHOOSE ONE FROM EACH SECTION

#### Têt MIX STARTER

Our most popular classic starter Vietnamese chicken spring roll and prawn on toast with homemade sweet chilli sauces and Tet pickles

#### Veg MIX STARTER [V]

Combination of sweet corn cake and veg spring rolls with cucumber pickles and sweet chilli sauce

### CONTINUE

#### BEEF FILLET PANANG CURRY ! [G]

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

#### CHICKEN CASHEW NUTS ! [N]

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

#### CARAMEL TAMARIND KING PRAWNS

Linh's own recipe. Originating from the central of Vietnam. In caramel tamarind sauce with garlic, fried shallot, coriander.

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

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

#### SIDES [G]

THAI JASMINE RICE

COCONUT RICE

#### DESSERTS

TET CHEESECAKE with fruit of the forest, served with vanilla ice cream and salted caramel sauce

MIXED SORBET [G]

*Please speak to our waiter of any allergy or dietary requirements when making order  
10% discretionary charge will be added to your bill*