

TÊT FESTIVE BOTTOMLESS MENU

ENJOY FESTIVE CELEBRATIONS AT TÊT WITH OUR FESTIVE BOTTOMLESS BRUNCH, STARTING ON FRIDAY **29TH OCTOBER 2021!**

OUR CHEFS COOK DELICIOUS DISHES, AND OUR SERVERS BRING ROUND THESE DISHES IN WAVES WHICH YOU CAN ENJOY FOR 90 MINUTES.

TO HELP ACCOMPANY YOUR DISHES, WE OFFER A RANGE OF DRINKS THAT ARE INCLUSIVE.

FESTIVE BOTTOMLESS BRUNCH IS AVAILABLE EVERY THURSDAY, FRIDAY &SATURDAY (FIRST TABLE AT 12:00PM, LAST TABLE AT 2.00PM) AND VERY SPECIAL BANK HOLIDAY FESTIVE BOTTOMLESS BRUNCHES.

INCLUSIVE BOTTOMLESS DRINKS

TÉT COCKTAIL OF THE WEEK TÉT BEER 320ML JASMINE TEA - SELECTED FOR TÉT **FRUIT JUICES**

RED WINE 125ML WHITE WINE 125ML **ROSE WINE 125ML UNLIMITED PROSECCO**

31.50 FOR 90 MINUTES OF FOOD AND SELECTED DRINKS RESERVATION REQUIRED (T&CS APPLY)

WAITING

THAI PRAWN CRACKERS

with sweet chilli sauce

CLASSIC LUNCH

CHOOSE 1 DISHES BELOW PLUS 1 SIDE.

BEEF FILLET IN OYSTER SAUCE

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

KATSU THAI STLYE BAO BUNS

Crispy golden whole chicken breast with TeTown recipe katsu sauce.

VEG TOFU MASSAMAN CURRY [N] [G]

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

CHICKEN GARLIC AND BLACK PEPPER

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

CHICKEN MASSAMAN CURRY [N] [G]

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

SIDES choose one

TET STYLE FRITES THAI JASMINE RICE RICE NOODLES **EGG FRIED RICE** COCONUT RICE

requirements when making order.

10% discretionary charge will be added to your bill

Please speak to our waiter of any allergy or dietary

[V] Vegetarian



[G] Gluten Free



[N] Contains Nuts /// Hot



TÊT TRIO TAPAS

CHOOSE 2 DISHES BELOW, PLUS 1 SIDE.

CHICKEN SATAY [G] [N]

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

VIETNAMESE CHICKEN SPRING ROLL

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.

PRAWN TOAST

Minced prawns & chicken on toast. Served sweet chilli sauce

CRISPY SQUID // [G]

In light batter, onion, salt and peppers. Served with Tết spicy chilli dressing

TET GRILLED PORK [G]

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

VEGETABLE SPRING ROLL [V]

Served with Tết homemade sweet chilli sauce.

SWEET CORN CAKE [V]

Served with Thai sweet chilli sauce.

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.