

The background of the entire page is a solid mustard yellow color. Overlaid on this background is a faint, light-colored line drawing of several flowers, likely cherry blossoms, with detailed petals and stamens. The flowers are scattered across the page, with some in full bloom and others as buds.

LUNCH SEASONAL MENU

TẾT LUNCH SEASONAL MENU

12PM-3PM

WAITING

THAI PRAWN CRACKERS [G]

with sweet chilli sauce

2.⁹⁰

GRAB AND GO WITH TẾT STYLE SANDWICHES

SATAY CHICKEN THAI STLYE BAO BUNS [N]

8.⁵⁰

Marinated chicken breast grilled over charcoal, satay sauce, Thai pickles, crispy shallot & coriander (2x buns)

GRILLED PORK BAO BUNS

8.⁵⁰

Infamous on the streets of Bangkok. Marinated in soy sauce, crispy shallot, corianders, chilli tamarind sauce & Thai pickles (2x buns)

VEG TOFU BAO BUNS

6.⁵⁰

Vietnamese style Fried tofu, pickles, coriander, peppers, crispy shallot with spicy and aromatic tamarind inspired sauce (2x buns)

SUMMER ROLLS [N]

Fresh made rice paper rolls stuffed with noodles, salad, Asian herbs, crispy shallots. Served with our famous spicy satay sauce.

PRAWN VEGETABLE

8.⁵⁰
6.⁵⁰

SEASONAL LUNCH OFFER

10.⁹⁰

Choose 1 dish below and a Thai beer or a soft drink

SUMMER SALAD [G]

Roasted crispy duck breast strips with spring onion, cucumber, red onion, celery, coriander, tomatoes, and chilli lime dressing

GRILLED SATAY CHICKEN WITH SUMMER FRITES [N]

Marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade satay sauce, cucumber pickles

CHEEKY BOY AND TẾT STYLE PORK

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

MUSHROOM SATAY AND FRITES [N]

Served with homemade satay sauce

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] CHICKEN KING PRAWN

10.⁵⁰
12.⁵⁰
13.⁵⁰

TẾT 3 TAPAS

9.⁵⁰

Choose 2 dishes below and 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 deep fried. Served sweet chilli sauce

CRISPY SQUID [G]

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

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.

CHOOSE 1 SIDES

Frites
Thai Jasmine rice
Rice noodles
Egg fried rice
Coconut rice

CLASSIC LUNCH

VEG TOFU MASSAMAN CURRY [N] [G]

9.⁵⁰

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

CHICKEN GARLIC AND BLACK PEPPER

10.⁵⁰

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

CHICKEN MASSAMAN CURRY [N] [G]

10.⁵⁰

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

BEEF FILLET IN OYSTER SAUCE

11.⁵⁰

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

CHOOSE 1 SIDES.

Frites
Thai Jasmine rice
Rice noodles
Egg fried rice
Coconut rice

[V] Vegetarian Mild Spice

[G] Gluten Free Medium

[N] Contains Nuts Hot

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.