

TẾT

R E S T A U R A N T

What Tết IS

Tết is the beginning of the Lunar New Year and is shortened for Tết Nguyên Đán meaning 'feast of the first morning of the first day'.

This is the time when everyone returns home to their families to relax, share foods and start to forget about the troubles of the past year hoping for a better year ahead.

We believe if good things come to the family on the first day of Tết, it will bring blessing to the following year.



TO START

XIN CHAO/ SAWASDEE/ HELLO!

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

WAITING

THAI PRAWN CRACKERS
with sweet chilli sauce

3.⁹⁰

TASTING PLATTERS

TẾT TASTING [N]

PER PERSON 9.⁹⁵

PRICED PER PERSON, MINIMUM TWO PEOPLE

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

VEGETARIAN TASTING [V] [N]

PER PERSON 8.⁹⁵

PRICED PER PERSON, MINIMUM TWO PEOPLE

Combination of sweetcorn cake, spring rolls, veg in batter, mushroom skewer and a selection of homemade sauces.

SOUPS

TOM YUM PRAWNS 🌶️ [G]

9.⁵⁰

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

TOM YUM MUSHROOM 🌶️ [G] [V]

7.⁵⁰

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

TOM KHA CHICKEN 🌶️ [G]

8.¹⁰

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

SMALL PLATES

VIETNAMESE CHICKEN SPRING ROLL 🌶️

8.⁵⁰

Tết 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.

HOMEMADE DUCK SPRING ROLLS

8.⁸⁰

Cucumber, spring onion, leeks served with hoisin sauce

CRISPY SQUID 🌶️ [G]

8.⁹⁵

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

THAI STEAMED DUMPLING

8.⁹⁵

Minced chicken, prawn, coriander in light soy sauce

CHICKEN SATAY [G] [N]

8.⁵⁰

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

WILD SOFT-SHELL CRAB 🌶️ [G]

10.⁵⁰

Crispy fried in a light batter with Tết spicy chilli lime sauce

THAI FISH CAKE [G]

8.⁵⁰

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

GRILLED PORK 🌶️ [G]

8.²⁰

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

TẾT STYLE HONEY SPARERIBS 🌶️

10.⁵⁰

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

PRAWN TOAST

8.⁰⁰

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

VEGETABLE SPRING ROLL [V]

6.⁹⁵

Served with Tết homemade sweet chilli sauce

SWEET CORN CAKE [V]

6.⁹⁵

Served with Thai sweet chilli sauce

SEASONAL VEGETABLE IN BATTER [V]

7.¹⁰

Served with Tết homemade sweet chilli sauce

MUSHROOM SATAY [N] [G] [V]

6.⁹⁵

Served with homemade peanut sauce

[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 the choice of meal which can be specifically catered to suit your needs. However, TẾT does not guarantee any of our dishes to be 'nut free', therefore please speak to our staff for further assistance.

HOME DINING

Free delivery to your door
with special home dining price

GIFT CARDS

Love Tết why not surprised your friends
and family a gift voucher, starting at just £25.

LUNCH SEASONAL TREAT

12pm - 3pm

PRIVATE DINING & EVENTS

The beautiful setting private dining at Tết accommodates
up to 20 guests.

We also have options available for larger groups,
please contact us 0192429 8555

COOKING CLASS

For those looking for a mazing experience,
Our cooking class is great fun and the perfect gift

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] 12.⁹⁵
CHICKEN 15.⁵⁰

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] 12.⁹⁵
CHICKEN 15.⁵⁰

FRUITY CURRY 🌶️ [G]

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

DUCK 16.⁵⁰
KING PRAWN 17.⁵⁰

BEEF FILLET PANANG CURRY 🌶️ [G] 17.⁵⁰

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

CHICKEN PANANG CURRY 🌶️ [G] 15.⁵⁰

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

CHICKEN MASSAMAN CURRY [N] [G] 15.⁵⁰

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

THAI STIR-FRY GINGER 🌶️

Fresh ginger, onion, peppers, mushrooms, spring onions
(Gluten free option is available upon request)

TOFU 13.⁵⁰
DUCK 16.⁵⁰
CHICKEN 15.⁵⁰

HOT STIR-FRY WITH CHILLI AND BASIL 🌶️

Garlic, chillies, fine beans, peppers and basil leaves

CHICKEN 15.⁵⁰
BEEF FILLET 17.⁵⁰
DUCK 16.⁵⁰

CHICKEN GARLIC AND BLACK PEPPER 15.⁵⁰

TeT local recipe. Stir-fried with onion, peppers, mushroom and spring onions
(Gluten free option is available upon request)

BEEF FILLET IN OYSTER SAUCE 17.⁵⁰

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

CHICKEN CASHEW NUTS 🌶️ [N] 16.⁵⁰

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 17.⁵⁰

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

VENISON GARLIC & BLACK PEPPER 17.⁵⁰

Onion, peppers, mushroom and spring onion
(Gluten free option is available upon request)

CHICKEN SWEET & SOUR [G] 15.⁵⁰

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

RICE & NOODLES PLATES

TẾT PINEAPPLE FRIED RICE [G] [N] 17.⁵⁰

Fried rice with pineapple, chicken, squid & prawn, onion, peppers, egg, roasted cashew nuts and raisin. Served in half pineapple shell

CRAB MEAT & PRAWNS FRIED RICE [G] 16.⁵⁰

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 stirfried thin rice noodles in tamarind sauce, egg, tofu, beansprouts, carrot, spring onion, sweet turnip. Served with roasted peanut and fresh lime

VEG [V] 13.⁵⁰
CHICKEN 16.⁵⁰
KING PRAWN 17.⁵⁰

CHICKEN SPICY NOODLES 🌶️ 16.⁵⁰

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

SINGAPORE NOODLES 17.⁵⁰

Chicken & prawn stir fried rice vermicelli with onion, peppers, beansprouts, egg, spring onion and spiced

BEEF FILLET SPICY NOODLES 🌶️ 17.⁵⁰

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

SALADS

PAPAYA SALAD 🌶️ [V] [N] 8.⁹⁵

Papaya, dried shrimps, carrots, cherry tomatoes, fine beans with lime, garlic, fish sauce, peanuts, chillies and palm sugar. Served cold and fresh. Vegetarian option available

SPICY BEEF SALAD 🌶️ [G] 15.⁵⁰

Grilled Sirloin steak on charcoal, crispy young cos lettuce, red onion, cucumber, tomatoes, celery, coriander with chilli lime dressing. Service cold

CRISPY DUCK SALAD 🌶️ [G] 14.⁵⁰

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



SIGNATURE

TẾT SIGNATURE DISHES

CARAMEL TAMARIND KING PRAWNS [G] 18.⁹⁵

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

KATSU THAI STLYE BAO BUNS 17.⁹⁵

Crispy golden fried chicken breast with Tet own recipe katsu sauce (4x buns)

Tofu with pickled carrot, cucumber option is available upon request [V] 15.⁹⁵

MIX SEAFOOD IN AROMATIC SPICES & THAI HERBS 17.⁹⁵

King prawn, mussel and squid stir-fried in Thai herbs, fresh chillies, green bean and basil leaves

GRILLED KING PRAWN 18.⁹⁵

A famous Vietnamese dish from the central of Vietnam, Nha Trang Marinated with black pepper sauce. Served with Tết homemade chilli dressing and cucumber carrot pickles

GRILLED CHICKEN THAI STYLE [G][N] 16.⁹⁵

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

KING PRAWN GARLIC & BLACK PEPPER 17.⁹⁵

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

NUTTY CHICKEN [N] [G] 16.⁹⁵

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

CRISPY SEABASS 18.⁹⁵

Seabass fillet in tamarind chilli sauce and crispy basil

WEEPING TIGER 20.⁹⁵

Hot, tangy grilled sirloin steak with black pepper sauce on sizzling plate, Served with tamarind, chilli sauce

GRILLED SEABASS FILLET 18.⁹⁵

Marinated in Thai herbs wrapped in banana leaf with Tet homemade chilli dressing & cucumber carrot pickles

YORKSHIRE LAMB CULTETS [N] 19.⁹⁵

Marinated in Thai spice, herbs top with massaman sauce

DUCK TAMARIND 18.⁹⁵

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

KING PRAWN CHOO CHEE 18.⁹⁵

Semi dry curry with coconut milk, lime leaves, chilli and basil leaves

SIDES

RICE NOODLES 4.⁵⁰

THAI JASMINE RICE [G] 3.⁵⁰

COCONUT RICE [G] 3.⁸⁰

STICKY RICE [G] 3.⁸⁰

EGG FRIED RICE 3.⁵⁰

BROCCOLI IN OYSTER SAUCE 5.⁹⁰

STIR FRIED SEASONAL MIX 5.⁹⁰

VEGETABLES WITH FRESH GINGER 5.⁹⁰

FINE BEAN WITH GARLIC & BLACK PEPPERS 5.⁵⁰

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 32.⁵⁰

Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS

TẾT PLATTER

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 18.⁹⁵

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 35.⁵⁰

Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS

TẾT PLATTER

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 18.⁹⁵

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 18.⁹⁵

Seabass fillet in spicy tamarind sauce and crispy basil

STIR FRIED GREEN BEAN WITH GARLIC & BLACK PEPPER SAUCE

EGG FRIED RICE

VEGETARIAN TASTING MENU PER PERSON 28.⁵⁰

Priced per person, minimum 2 peoples

STEAM SOYBEAN IN POD

VEGETABLE SPRING ROLL [V]

MUSHROOM SATAY [N] [G] [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

THAI JASMINE RICE [G]



CELEBRATE

Apparently we're famous for any special occasion!
Be Spoilt on your birthday, anniversary or graduation
and enjoy complementary prosecco, sparkling candle.
Dedicated menus available.

TẾT

ABOUT LINH

Linh is from Cam Lam, a small village in central Vietnam where she and her younger sister were raised by her 3 older brothers just after the War, when times were very challenging for their family and for the many to provide enough food to survive.

No matter how hard times were, the family always made sure they enjoyed a good meal together during Tết. Linh began to realise how important food is to our lives, to share meals with the people you love which brings us closer together and is why she wanted to pursue her dream in having her own restaurant.

When graduated from university, Linh worked for a seafood farm in Vietnam for 10 years before she arrived in the UK, where she learned to produce and breed lobsters, baby oysters, and prawns. The company became very successful and Linh was the driving force, enabling the company to distribute to the top hotels in and around southeast Asia where she could experience a vast amount of different Asian cultures and cuisines.

Now she has a new chapter in life, wanting to share her culture and cuisines, to make people happy and bring people closer together for the many hence the name Tết.

TẾT Restaurant is an independent establishment.
It is not a branch of and is in no way associated with
or connected to any other establishment.

