

TẾT CELEBRATION 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, friends and colleague to bring us luck for the year to come!

SILVER TASTING MENU [N] PER PERSON 36.⁵⁰ Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS TẾT PLATTER [N]

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 30.⁵⁰ 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 DRESSING

THAI JASMINE RICE [G]

GOLD TASTING MENU [N] PER PERSON 40.⁵⁰ Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS TẾT PLATTER [N]

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 🍲 [G]

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 🍲

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

STIR FRIED GREEN BEAN WITH GARLIC & BLACK PEPPER SAUCE

EGG FRIED RICE

DESSERTS choose one

SALTED CARAMEL EXPRESSO MARTINI

Classic fresh espresso, coffee liqueur, salted caramel vodka

TẾT CHEESECAKE

With fruit of the forest, Served with vanilla ice cream, infused with chocolate sauce

HARROGATE LUXURY MIX SORBETS [N]

Coconut crunch, pistachio and strawberries

A discretionary service charge of 10% will be added to your bill and split between our team members.

[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.