BOXING DAY MENU

A la carte menu is available alongside festive menu

Extend the Golden Christmas, let us look after you on Boxing Day including food & drink
£29.95PP 12PM - LATE

Complementary drink: A Thai Beer | A glass of Wine | A Soft Drink

TO START Please choose one of the starters

THAI PRAWN CRACKERS £4.60 with sweet chilli sauce

STEAMED EDAMAME [VE] £4.60 with miso salt

VEGETABLE SPRING ROLL [V]

Served with Tét homemade sweet chilli sauce.

TOM YUM CHICKEN [GA]

Famous Thai hot, sour soup, lime leaves, mushroom, lemongrass, galangal, lemon juice, coriander, tomatoes, red onion.

CRISPY SQUID [G]

In light batter, peppers, onion served with Tét spicy chillidressing

GRILLED PORK [GA]

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

VEG THAI STEAMED DUMPLING [V]

Shitake mushroom, tofu, carrots, sweet corn, pumpkin, and peas. Served with light soy sauce and a hint of garlic oil.

TO CONTINUE Please choose one of the mains

PANANG CURRY [G] | CHICKEN | TOFU VEGETABLE [V] is available upon request BEEF FILLET + £2.00

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

KING PRAWN BROCCOLI WITH OYSTER SAUCE [GA]

Sri-fry with onion, broccoli, mushroom, carrot, cauliflower and peppers [+£2.5]

KATSU CHICKEN THAI STLYE BAO BUNS | KATSU TOFU [V] is available upon request Crispy golden fried chicken breast with TeT own recipe katsu sauce with pickled shallot and Thai herbs. (3x buns + £3.6)

CHICKEN GARLIC AND BLACK PEPPER [GA]

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

TÉT STYLE HONEY SPARERIBS [GA] [N]

In a honey caramel sauce with, sesame seeds, garlic, pepper, coriander, onion and mix veg. Service on non-sizzling plate.

TOFU VEG CASHEW NUTS [N] [GA]

In light batter stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli and roasted cashew nuts.

SIDES

THAI JASMINE RICE [G] [V] 4.4
SUMMER FRITES [GA] [V] 5.8
RICE NOODLES [GA] 5.5
STICKY RICE [G] [V] 5.5
EGG FRIED RICE [GA] 5.5
BROCCOLI IN OYSTER SAUCE [GA] [V] 6.9

DESSERTS, please choose one of the desserts

FESTIVE TÉT 10.95

A delicately chocolate chic, smooth and rich with beautiful finished mouse & mandarin orange sorbet. Without feeling invisible, it's a great zesty and tasty flavour.

LITTE MOOONS MOCHI [V] 8.95

Ripe and refreshing summer artisan Japanese ice cream wrapped in soft rice dough. Selection of 3 flavours.

CHEESECAKE 9.6

Sorbet, chocolate pearls, lotus cheesecake, seasonal fruits

CHOCOLATE BROWNIE [V] 9.5

Coconut, lychee, yuzu caramel and sorbet

BANANA KATSU [GA] [V] 8.95

Fresh banana coated in crispy panko breadcrumbs. Service warmed with a coconut ice cream and rich caramel sauce.

Mild spice Medium Hot [V] Vegetarian [VE] Vegan [N] Contains Nut [G] Gluten free [GA] Gluten free available A discretionary optional service charge of 10% will be added to your bill. We believe in fair reward; all service charges and tips are split between team members. If you have any special dietary due to personal choice, religion, food allergy or food intolerance. We are willing to guide you on the choice of meal which can be specifical catered 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.