

FATHER'S DAY CHEF SPECIAL MENU

A la carte menu is available alongside

TWO COURSE £25.95 | THREE COURSE £34.95

All Tet Father's Day dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, gluten free, nut free, dairy free, egg free and vegan option is available upon request for you to enjoy.

TO START, Please choose one of the starters

THAI PRAWN CRACKERS £4.60 with sweet chilli sauce

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.

CHICKEN SATAY [G] [N]

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

TO CONTINUE, Please choose one of the mains

MASSAMAN CURRY [N][G] | CHICKEN | TOFU VEG [V] | BEEF FILLET | KING PRAWN +£2.00

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

TÉT STYLE HONEY SPARE RIBS [GA] [N]

In a honey caramel sauce with sesame seeds, garlic, pepper, coriander, onion, mix veg. Service on Sizzle platter.

HOT STIR FRY THAI CHILLI BASIL 🌶️🌶️🌶️ [GA]

BEEF FILLET | CHICKEN | TOFU VEG [V] | KING PRAWN +£2.00

Stir-fry with fine beans, peppers, garlic, fresh chillies and sweet basil.

DUCK STIR- FRY GINGER [GA]

Duck breast, ginger, onion, mix peppers, seasonal vegetables, mushroom, spring onions.

THAI STLYE SWEET & SOUR [GA]

CHICKEN | TOFU VEG [V] | KING PRAWN +£2.00

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

DESSERTS, please choose one of the desserts

STICKY TOFFEE PUDDING [V]

A delicate sponge pudding served with a generous layer of rich dark toffee sauce. A timeless classic with an indulgent, perfectly balanced flavour combination, service with coconut ice cream.

CHEESEACKE [V]

Chocolate pearls, sorbet and seasonal fruits.

CHOCOLATE BROWNIE [V]

A decadent, warm, fudgy chocolate brownie paired with raspberry sorbet, coconut flakes, lychee, creates an exquisite dessert contrast. The rich dark chocolate and zesty, refreshing fruit cut through each other perfectly.

STEAMED EDAMAME [VE] £4.60 miso salt

TEMPURA KING PRAWN [GA] +£2.6

Yuzu pickled cucumber, carrot with homemade sweet chilli dressing.

VEG THAI STEAMED DUMPLING [V]

Shitake mushroom, tofu, carrots, sweet corn cake, pumpkin and peas. Serviced with sweet light soy sauce.

SWEET CORN CAKE [G] [V]

Served with homemade Thai sweet chilli sauce.

SIDES

Summer Frites [VE] [GA] £5.8

Thai jasmine rice [VE] [G] £4.4

Coconut rice [VE] [G] £5.5

Egg fried rice [V] [GA] £5.5

Rice noodles [V] [GA] £5.5

Sticky Rice [VE] [G] £5.5

Broccoli in oyster sauce [V] [GA] £6.5

Stir fried seasonal mix veg [V] [GA] £6.5

BANANA KATSU [GA] [V]

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

LITTE MOOONS MOCHI [V]

Ripe and refreshing summer artisan Japanese ice cream wrapped in soft rice dough. Selection of 4 flavours.

SELECTION OF TEAS & COFFEE SERVED ON REQUESTS



With Our Warmest

Compliments,

Every Father

Will Be Gracefully

Welcomed with a

Complimentary Drink on Arrival

On
Father's Day (Sun, 21 Jun 2026)

From TeT Team

TÉT

RESTAURANT