



XIN CHAO/ SAWASDEE/ HELLO

TẾT HOME DINING MENU

All Tết's new seasonal dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy and gluten free, dairy free, nut free and vegan option is available upon request for you to enjoy. We recommend ordering a side with your curry or stir-fry dish.

WAITING

THAI PRAWN CRACKERS
with sweet chilli sauce

4.1

STEAMED EDAMAME [GA] [V]
with miso salt

4.1

TASTING PLATTERS

Tết TASTING [N] PER PERSON 11.9

PRICED PER PERSON, MINIMUM TWO PEOPLE

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

VEGETARIAN TASTING [N] PER PERSON 10.9

PRICED PER PERSON, MINIMUM TWO PEOPLE

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

SOUPS

TOM YUM PRAWNS 🌶️ [GA] 11.6

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

TOM YUM MUSHROOM 🌶️ [GA] [V] 7.9

Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice, coriander tomatoes and red onion.

TOM KHA CHICKEN 🌶️ [GA] 8.9

Light creamy Coconut milk soup, with lime leaves, mushroom, lemongrass, galangal, lemon juiced chilli, tomatoes and coriander

SMALL PLATES

CHICKEN SATAY [G] [N] 8.9

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

TEMPURA KING PRAWN [GA] 11.6

Yuzu – pickled cucumber, carrot with homemade sweet chilli dressing

VEGETABLE SPRING ROLL [V] 8.2

Served with Tết homemade sweet chilli sauce

GRILLED PORK [GA] 🌶️ 8.9

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

VIETNAMESE CHICKEN SPRING ROLL 🌶️ 8.9

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.

HOMEMADE DUCK SPRING ROLLS 9.1

Cucumber, spring onion, leeks served with hoisin sauce

CRISPY SQUID [G]  **10.9**

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

SOFT - SHELL CRAB [G]  **10.9**

Crispy in a light batter with TeT spicy chilli lime sauce, peppers and onion

THAI STEAMED DUMPLING **8.8**

Minced chicken, prawn, coriander in light soy sauce.

THAI FISH CAKE [G] **7.9**

TÉT styled fish cakes with lime leaves, green beans, Thai sweet chilli sauce.

TÉT STYLE HONEY SPARERIBS [GA]  **12.6**

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

PRAWN TOAST **8.6**

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

SWEET CORN CAKE [G] [V] **7.9**

Served with Thai sweet chilli sauce

VEG THAI STEAMED DUMPLING [V] **8.2**

Shitake mushroom, tofu, carrots, sweet corn cake, pumpkin and peas. Serviced with light soy sauce and a hint of truffle oil

MUSHROOM SATAY [G] [N] **7.9**

Served with homemade peanut satay sauce and cucumber pickles

SEASONAL VEGETABLE ON BATTER [G] [V] **7.9**

Served with TeT homemade sweet chilli sauce

SALADS

PAPAYA SALAD [N] [G]  **10.8**

Papaya, dried shrimps, carrots, tomatoes, fine beans with lime, garlic, fish sauce, peanut, chillies. Service cold and fresh. Vegetarian option available.

CHICKEN SALAD  **[G]** **12.6**

Grilled chicken breast with spring onion, cucumber, onion, coriander, tomatoes with chilli lime dressing

SPICY BEEF SALAD  **[G]** **18.6**

Grilled sirloin steak on charcoal, crispy young cos lettuce, red onion, cucumber, tomatoes, peppers, coriander with chilli lime dressing. Service warm

CRISPY DUCK SALAD  **[G]** **16.6**

Roasted crispy duck breast strips with spring onion, crispy young cos lettuce, peppers cucumber, onion, coriander, tomatoes with chilli lime dressing.

TO CONTINUE

THAI 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 VEG [V] 13.9 CHICKEN 15.9

THAI RED CURRY 🌶️🌶️[G]

Tết Classic curry made from dried red chilli with coconut milk, aubergine, peppers, bamboo shoot, courgette, and sweet basil leaves

TOFU VEG [V] 13.8 CHICKEN 15.9 KING PRAWN 17.6 DUCK 17.6

FRUITY CURRY 🌶️🌶️[G]

Tết Classic curry made from dried red chilli with coconut milk, grape, tomatoes, pineapple, lychee and sweet basil leaves.

DUCK 17.6 KING PRAWN 17.6

BEEF FILLET PANANG CURRY 🌶️🌶️[G] 16.9

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

CHICKEN PANANG CURRY 🌶️🌶️[G] 15.9

TOFU PANANG CURRY 🌶️🌶️[G] 13.9

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

MASSAMAN CURRY [N] [G]

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

TOFU VEG [V] 13.9 CHICKEN 15.9 BEEF FILLET 16.9

KING PRAWN BROCCOLI WITH OYSTER SAUCE [GA] 16.9

Sri-fry with onion, broccoli, mushroom, carrot, cauliflower and peppers

THAI STIR-FRY GINGER [GA]

Fresh ginger, onion, peppers, mushrooms, spring onions

TOFU [V] 13.8 CHICKEN 15.6 DUCK 16.9

HOT STIR-FRY WITH CHILLI AND BASIL 🌶️🌶️🌶️[GA]

PAD KA PRAO. Garlic, chillies, fine beans, peppers, and sweet basil leaves.

TOFU VEG [V] 14.8 CHICKEN 15.9 BEEF FILLET 16.9 DUCK 16.9

CHICKEN GARLIC AND BLACK PEPPER [GA] 15.6

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

BEEF FILLET IN OYSTER SAUCE [GA] 16.9

CHICKEN IN OYSTER SAUCE [GA] 15.8

TOFU IN OYSTER SAUCE [GA] 14.8

Onion, broccoli, mushroom, carrot, cauliflower and peppers

(Gluten free option is available upon request)

CHICKEN CASHEW NUTS 🌶️🌶️ [N] [GA] 16.6

In light batter stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts.
(without batter is available upon request)

VENISON GARLIC AND BLACK PEPPER [GA] 17.9

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

BEEF FILLET BLACK BEANS SAUCE 16.8

TOFU BLACK BEAN SAUCE 14.8

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

TOFU CASHEW NUTS 🌶️🌶️ [N] [GA] 14.6

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

CHICKEN SWEET & SOUR [GA] 15.8

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

TOFU VEG SWEET & SOUR [V] [GA] 13.5

RICE & NOODLES PLATES

CRAB MEAT & PRAWNS FRIED RICE [G] 16.9

Traditional dish from the south of Mekong Delta with egg, onion, peppers, spring onion, twist with cucumber

PAD THAI FAMOUS NOODLES [G] [N]

The famous 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] 14.5 CHICKEN 15.6 KING PRAWN 17.6

AROMATIC THAI STYLE FRIED RICE [GA]

Simply the best with spring onion, peppers, egg, tomatoes, sweet cabbage, crispy shallot and roasted sesame seeds.

VEG [V] 13.6 CHICKEN 14.6 KING PRAWN 16.8

CHICKEN SPICY NOODLES [GA] 🌶️🌶️🌶️ 15.5

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

BEEF FILLET SPICY NOODLES [GA] 🌶️🌶️🌶️ 17.5

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

SINGAPORE NOODLES [GA] 17.5

Chicken and prawn stir fried rice vermicelli with onion, peppers, beansprout, egg, spring onion and spiced.

TOFU AND MIX SEASONAL VEGETABLES SINGAPORE NOODLES [GA] 15.5

stir fried rice vermicelli with onion, peppers, beansprout, egg, spring onion and spiced.

TẾT SIGNATURE DISHES

CRISPY CHILLI CHICKEN [GA] 19.6

Crispy golden fried chicken breast dressed in our chilli tamarind sauce, Thai herbs, roasted sesame seeds, cucumber, carrot, peppers, crispy shallot. Service with Jasmine rice

CRISPY TOFU IS AVAILABLE UPON REQUEST 17.8

CRISPY BUTTERFLY KING PRAWNS CASHEW NUTS [N] [GA] 18.6

A delectable Thai style seafood dish that combines the succulent flavour of golden king prawns stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts.

(without batter is available upon request)

KATSU CHICKEN THAI STYLE BAO BUNS 19.5

Crispy golden fried chicken breast with TeT own recipe katsu sauce (3x buns) with pickled shallot and Thai herbs.

CRISPY TOFU IS AVAILABLE UPON REQUEST 17.9

CRISPY SEABASS FILLET TAMARIND [GA] 18.6

Seabass fillet in sweet & sour spicy tamarind sauce, basil and Thai herbs

GRILLED CHICKEN THAI STYLE [G] [N] 16.6

Grilled chicken marinated with aromatic Thai herbs and spiced.

Topped with massaman sauce and seasonal vegetables

KING PRAWN GARLIC & BLACK PEPPER [GA] 17.6

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

NUTTY CHICKEN [N] [G] 16.6

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

KING PRAWN CHOO CHEE [G] 18.6

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

DUCK TAMARIND [GA] 18.6

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

SIDES

RICE NOODLES [GA] 4.9

THAI JASMINE RICE [G] 4.1

COCONUT RICE [G] 4.9

STICKY RICE [G] 4.9

EGG FRIED RICE [GA] 4.9

FRENCH FRIES [G] 4.9

BROCCOLI IN OYSTER SAUCE [GA] 5.9

STIR FRIED SEASONAL VEGETABLES WITH FRESH GINGER [GA] 6.1

TẾT TASTING SET 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 39.5

Priced per person, minimum 2 peoples

PRAWN CRACKERS with homemade sweet chilli sauce

Tết TASTING PLATTERS [N]

Our most popular classic starter chicken satay [G], grilled pork [GA], veg spring rolls, prawn toast, 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 [GA]

Tết own recipe with onion, broccoli, mushroom, carrot, and peppers

CHICKEN GARLIC AND BLACK PEPPER [GA]

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

STIR FRIED SEASONAL VEG WITH GINGER [GA]

THAI JASMINE RICE [G]

GOLD TASTING MENU [N] PER PERSON 45.9

Priced per person, minimum 2 peoples

PRAWN CRACKERS with homemade sweet chilli sauce

Tết TASTING PLATTERS [N]

Try a little of everything from our best-selling, combination of homemade duck spring roll, chicken satay [G], Thai fish cake [G], 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 [GA] 🌶️

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

STIR FRIED GREEN BEAN WITH GARLIC & BLACK PEPPER SAUCE [GA]

EGG FRIED RICE [GA]

VEGETARIAN TASTING MENU PER PERSON 34.9

Priced per person, minimum 2 people

VEGETARIAN TASTING PLATTERS [N]

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

TOFU MASSAMAN CURRY [G] [N] [V]

SEASONAL VEG AND TOFU IN SWEET & SOUR SAUCE [V] [G]

TOFU AND GREEN BEAN WITH CHILLI BASIL [G] [V]

THAI JASMINE RICE [G]

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.

TET HOME DINING

A perfect home dining celebration delivers by our mazing team to your family gathering or your work's party.

Simply text us your order to 07841516330 with your home address and the time you wish to receive your order.

Find our home dining menu bellow

With a contemporary Thai, Vietnamese cuisine, Tét is great at dining in but we're also fantastic for taking out!

Enjoy your favourites whenever, wherever
with special offer for home dining price!

Tet dedicated team are committed to delivering you a safe, high hygiene & sanitized home dining experience.

How to enjoy and order delivery service to your door

Order for collection

Call us [01924 298 555](tel:01924298555) to place your order. Payment will be taken on arrival. No minimum order.

Order for delivery (Pre-order only, minimum order £30.00)

Send us your order **by text** to [07841516330](tel:07841516330) including your full details: name, delivery address, dish order

Pre-order in advanced **01 hours** minimum before your delivery time. Member of our team will get in touch to confirm & take payment before delivery. Delivery fees £3.90

Your order will be delivered in special food delivery bag to keep it hot & maintain our 5-star hygiene rating to your door

Closely following government advice, we've introduced a schedule that allows our teams to slowly return to delivery-only work at their own discretion. Social distancing, contactless payment available.

The health and safety of our team and guests remains our number one priority.

Thank you for all your continued support.