

# VALENTINE'S CHEF SPECIAL MENU

A la carte menu is available alongside Valentine's menu

**TWO COURSE £27.95 | THREE COURSE £36.95**

All **Tet** Valentine 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 and cucumber pickles.

**STEAMED EDAMAME [VE]** £4.60 with 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.

## 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

### **KATSU CHICKEN THAI STLYE BAO BUNS**

Crispy golden chicken breast with TeT own recipe katsu sauce (3x buns) with pickled shallot and Thai herbs.  
CRISPY TOFU IS AVAILABLE UPON REQUEST [V]

### **THAI STLYE SWEET & SOUR [GA] | CHICKEN | TOFU VEG [V]**

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

### **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 leaves.

### **DUCK STIR- FRY GINGER [GA]**

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

### **CRISPY SEABASS FILLET TAMARIND [GA]**

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

### **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

## DESSERTS, please choose one of the desserts

### **VALENTINE TET**

A delicate chocolate mousse, rich and beautifully finished with sorbet. Indulgent without feeling invisible, offering a light and tasty flavour.

### **CHEESECAKE**

Chocolate pearls, lotus, seasonal fruits.

### **CHOCOLATE BROWNIE [V]**

Coconut, lychee, yuzu caramel and sorbet

### **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 3 flavours.

**SELECTION OF TEAS & COFFEE SERVED ON REQUESTS**