

VALENTINE'S CHEF SPECIAL MENU

A la carte menu is available alongside Valentine's menu

TWO COURSE £27.95 | THREE COURSE £36.95

All Tét 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

Tét'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)

BEEF FILLET THAI CHILLI BASIL !!! [GA]

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 TÉT

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

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

CHEESECAKE

Sorbet, chocolate pearls, lotus cheesecake, seasonal fruits.

CHOCOLATE BROWNIE [V]

Coconut, lychee, yuzu caramel and sorbet