

Á TÉT

R E S T A U R A N T

WHAT TẾT IS

TẾT is the beginning of the Lunar New Year and is shortened for TẾT Nguyên Đán meaning 'feast of the first morning of the first day'.

This is the time when everyone returns home to their families to relax, share foods and start to forget about the troubles of the past year hoping for a better year ahead.

We believe if good things come to the family on the first day of Tết, it will bring blessing to the following year.

EARLY MENU

TÉT EARLY MENU

ONE COURSE £9.95 | TWO COURSE £15.95 | THREE COURSE £18.95

STARTERS

THAI STEAMED DUMPLING

Minced chicken & prawn in light soy sauce

VEGETABLE SPRING ROLL [V]

Sweet chilli sauce

SWEET CORN CAKE [V]

Cucumber salsa

CHICKEN SATAY [G][N]

Marinated chicken breast on bamboo skewers, grilled over charcoal, served with homemade peanut sauce & cucumber salsa

GRILLED PORK))

Marinated in soy sauce on bamboo skewers, with chilli tamarind sauce

TOM KHA CHICKEN) [G]

Coconut milk with lime leaves, mushroom, lemongrass, galangal, lemon juiced dried chilli and coriander

MAINS

ADD PRAWNS TO ANY MAIN FOR £3 | UPGRADE YOUR RICE TO STICKY RICE [G] FOR £1.50 OR RICE NOODLES FOR £1.80

GREEN CURRY)) [G]

CHICKEN OR VEG TOFU [V]
Courgette, aubergine, fine bean bamboo shoot, basil and coconut milk
Served with jasmine rice

RED CURRY)) [G]

CHICKEN OR VEG TOFU [V]
Coconut milk, aubergine, bamboo shoot, courgette and basil
Served with jasmine rice

MASSAMAN CURRY) [N][G]

CHICKEN OR VEG TOFU [V]
Mild curry with coconut milk, onion, baby potatoes and cashew nuts
Served with jasmine rice

THAI STIR-FRY GINGER

CHICKEN OR VEG TOFU [V]
Fresh ginger, onion, black fungus mushrooms, spring onions and yellow beans
Served with jasmine rice

CHICKEN CASHEW NUTS)) [N]

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

CHICKEN SWEET & SOUR

In light batter stir-fry with pineapple, cherry tomatoes, cucumber, onion, carrots and capsicum (without batter is available upon request)
Served with jasmine rice

HOT CHICKEN STIR-FRY)))

Garlic, chillies, fine bean, capsicum and basil leaves
Served with jasmine rice

PAD THAI [G][N]

CHICKEN OR VEG TOFU [V]
Thai famous stir fried rice noodles in tamarind sauce, egg, beansprouts, spring onion, tofu, sweet turnip and roasted peanut

CHICKEN FRIED RICE [G][N]

Fried rice with onion, capsicum, spring onion, egg, roasted cashew nuts top with shallots

DESSERTS

VANILLA & SALTED CARAMEL

PETIT DESSERT CHANTILLY
with fresh raspberries

COCONUT ICE CREAM WITH MIX FRUITS

crafted with fresh raspberries and Strawberries

MANGO SORBET

with Strawberry Ripple

[V] Vegetarian) Mild Spice
[G] Gluten Free)) Medium
[N] Contains Nuts))) Hot

If you have any special dietary needs due to personal choice, religion, food allergy, or food intolerance we are willing to guide you on the choice of meal which can be specifically catered to suit your needs. However, TÉT does not guarantee any of our dishes to be 'nut free', therefore please speak to our staff for further assistance.

TẾT

ABOUT LINH

Linh is from Cam Lam, a small village in central Vietnam where she and her younger sister were raised by her 3 older brothers just after the War, when times were very challenging for their family and for the many to provide enough food to survive.

No matter how hard times were, the family always made sure they enjoyed a good meal together during Tết. Linh began to realise how important food is to our lives, to share meals with the people you love which brings us closer together and is why she wanted to pursue her dream in having her own restaurant.

When graduated from university, Linh worked for a seafood farm in Vietnam for 10 years before she arrived in the UK, where she learned to produce and breed lobsters, baby oysters, and prawns. The company became very successful and Linh was the driving force, enabling the company to distribute to the top hotels in and around southeast Asia where she could experience a vast amount of different Asian cultures and cuisines.

Now she has a new chapter in life, wanting to share her culture and cuisines, to make people happy and bring people closer together for the many hence the name TẾT.

