

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.

TO START

WAITING

THAI PRAWN CRACKERS 2.5
with sweet chilli sauce

TASTING PLATTERS

TÉT TASTING [N] PER PERSON 8.5
PRICED PER PERSON, MINIMUM TWO PEOPLE
Our most popular classic starter with chicken satay, grilled pork, chicken pandan leaves, veg spring rolls, prawn toast and a selection of homemade sauces

VEGETARIAN TASTING [V][N] PER PERSON 6.8
PRICED PER PERSON, MINIMUM TWO PEOPLE
Combination of Taro & potatoe cake, sweet corn cake, spring rolls, golden triangle, Mushroom skewer and a selection homemade sauces.

SOUPS

TOM YUM PRAWNS [G] 6.8
Infamous Thai soup with lime leaves, mushroom, lemongrass, galangal, lemon juice and coriander

TOM YUM MUSHROOM [G][V] 5.5
Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice and coriander

TOM KHA CHICKEN [G] 6.5
Coconut milk, with lime leaves, mushroom, lemongrass, galangal, lemon juiced dried chilli and coriander

STEAMED MUSSELS [G] 8.5
Green lips mussels with Thai herbs
Served with garlic chilli sauce

SMALL PLATES

HOMEMADE DUCK SPRING ROLLS [N] 7.9
Cucumber, spring onion served with hoisin sauce & cashew nuts

BABY SQUID [G] 6.9
Crispy fried in light batter served with wasabi mayonnaise

THAI STEAMED DUMPLING 6.9
Minced chicken and prawn in light soy sauce

CHICKEN SATAY [G][N] 6.9
Marinated chicken breast on bamboo skewers, grilled over charcoal Served with homemade peanut sauce and cucumber salsa

WILD SOFT-SHELL CRAB [G] 7.5
Crispy fried in a light batter with wasabi mayonnaise

THAI FISH CAKE [N][G] 6.9
Cucumber salad, salsa, chilli sauce and ground peanuts

GRILLED PORK [G] 6.5
Marinated in soy sauce on bamboo skewers, Served with chilli tamarind sauce

THAI STYLE SPARE RIBS 7.9
Grilled pork spare ribs in a honey barbecue sauce

PRAWN TOAST 6.9
Minced prawns on toast deep fried, Served sweet chilli sauce

CHICKEN PANDAN LEAVES 6.9
Fried marinate chicken wrapped in pandan leaves, sesame soy sauce

VEGETABLE SPRING ROLL [V] 6.5
Served with sweet chilli sauce

SWEET CORN CAKE [V] 6.5
Cucumber salsa

VEGETABLE IN BATTER [V] 6.5
Served with sweet chilli sauce

MUSHROOM SATAY [N][G][V] 6
Served with homemade peanut sauce

TARO & POTATOE CAKE [V][G] 6.5
Deep fried potatoes and taro cake Served with cucumber salsa

[V] Vegetarian [G] Mild Spice
[G] Gluten Free [G] Medium
[N] Contains Nuts [G] 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 with our staff for further assistance.

SHARE

TO CONTINUE

GREEN CURRY ㄱ [G]

Courgette, aubergine, fine bean bamboo shoot, basil and coconut milk

VEG TOFU [V]	10.5
CHICKEN	13.5

RED CURRY ㄱ [G]

Coconut milk, aubergine, bamboo shoot, courgette and basil

VEG TOFU [V]	10.5
CHICKEN	13.5

FRUITY CURRY ㄱ [G]

Red curry with coconut milk, grapes, cherry tomatoes, pineapple, lychee and basil

DUCK	15.5
KING PRAWN	16.5

BEEF SIRLOIN PANANG CURRY ㄱ [G]

Semi dry curry with coconut, chilli lime leaves

14.5

CHICKEN MASSAMAN CURRY ㄱ [N] [G]

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

13.5

THAI STIR-FRY GINGER

Fresh ginger, onion, black fungus mushrooms, spring onions and yellow beans.

VEG TOFU	12.5
DUCK	15.5
CHICKEN	13.5

STIR-FRY WITH CHILLI AND BASIL ㄱ ㄱ ㄱ

Garlic, chillies, fine beans, capsicum and basil leaves

CHICKEN	13.5
BEEF SIRLOIN	14.5
DUCK	15.5

CHICKEN GARLIC AND BLACK PEPPER ㄱ

Onion, capsicum, mushroom and spring onions

13.5

BEEF SIRLOIN IN OYSTER SAUCE

Onion, broccoli, mushroom, baby corn, carrot and sugar snap bean

15.5

CHICKEN CASHEW NUTS ㄱ [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)

13.5

BEEF SIRLOIN BLACK BEANS SAUCE

Stir-fry with onion, capsicum

15.5

CHICKEN SWEET & SOUR

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

13.5

VENISON GARLIC & BLACK PEPPER ㄱ

Onion, capsicum, mushroom and spring onion

15.5

SPICY BEEF SALAD ㄱ [G]

Sirloin steak, crispy young cos lettuce, shallots, cucumber, cherry tomatoes, celery, spring onion, coriander with chilli lime dressing

10.5

KING PRAWN SALAD ㄱ [G] [N]

Mixed fruit, shallots, cherry tomatoes, coriander, cashew nut with chilli lime dressing

11.5

CONFIT DUCK LEG SALAD ㄱ [G]

Crispy fried confit duck leg with shallots, spring onion, coriander, lime leaves chilli pastes with coconut and lime dressing

10.5

RICE & NOODLES PLATES

TÉT PINEAPPLE FRIED RICE [G] [N]

Fried rice with pineapple, chicken, squid & prawn, onion, capsicum, spring onion, egg, roasted cashew nuts top with shallots in fresh half pineapple shell

14.5

CRAB MEAT & PRAWNS FRIED RICE [G]

Egg, onion, capsicum and spring onion.

15.5

PAD THAI [G] [N]

The Infamous Thai stir fried rice noodles in tamarind sauce, egg, tofu, beansprouts, spring onion, sweet turnip and roasted peanut

VEG [V]	11.5
CHICKEN	13.5
KING PRAWN	15.5

CHICKEN SPICY NOODLES ㄱ ㄱ ㄱ

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

14.5

SINGAPORE NOODLES

Chicken & prawn stir fried rice vermicelli with onion, capsicum, beansprouts, egg, spring onion and spiced

13.5

SIGNATURE

TÉT SIGNATURE DISHES

KING PRAWN GARLIC & BLACK PEPPER 刀	16.5
Onion, capsicum, mushroom and spring onion	
NUTTY CHICKEN [N] [G]	14.5
Grilled chicken breast on pak choi Topped with peanut sauce, fried shallots and cashew nuts	
KING PRAWN GLASS NOODLES 刀	16.5
Slow cooked in hot pot with ginger, celery, spring onion with garlic chilli lime sauce	
BEEF SIRLOIN SPICY NOODLES 刀刀 [G]	15.5
Stir fried rice noodles with egg, bamboo shoot, fine beans, capsicum, onion, mushroom, chilli and basil	
CRISPY FRIED SEABASS 刀 [N]	16.8
With tamarind, chilli sauce, cashew nuts and crispy basil	
GRILLED KING PRAWN 刀	16.8
Grilled marinated with black pepper Sauce, served with garlic and lime sauce	
WEEPING TIGER 刀	16.5
Hot, tangy grilled sirloin steak with black pepper sauce on sizzling, served with tamarind, chilli sauce	
GRILLED SEABASS FILLET	16.5
Marinated in Thai herbs wrapped in banana leaf with garlic chilli lime sauce	
YORKSHIRE LAMB CULTETS 刀	17
Grilled marinated in Thai spice, herbs with tamarind chilli sauce	
DUCK TAMARIND (N)	16.5
Grilled marinated duck breast on pak choi with tamarind sauce top with fried shallots and cashew nut	
KING PRAWN CHOO CHEE 刀刀	16.5
Semi dry curry with coconut milk, lime leaves and chilli	
VENISON WITH RED CURRY PASTE 刀刀	15.5
Stir fried with fine bean, lime leaves and chilli	

SIDES

RICE NOODLES	4.5
THAI JASMINE RICE [G]	3.5
COCONUT RICE [G]	3.5

TÉT TASTING MENU

SILVER TASTING MENU	29.5
PRICED PER PERSON, MINIMUM 2 PERSON	
PRAWN CRACKERS	
CHICKEN SATAY 刀 [G] [N]	
GRILLED PORK 刀刀	
PRAWN TOAST	
VEGETABLE SPRING ROLL [V]	
CHICKEN GREEN CURRY 刀刀 [G]	
BEEF SIRLION WITH OYSTER SAUCE	
CHICKEN GARLIC AND BLACK PEPPER 刀	
STIR FRIED SEASONAL MIX VEG IN OYSTER SAUCE	
THAI JASMINE RICE [G]	
GOLD TASTING MENU	32.5
PRICED PER PERSON, MINIMUM 2 PERSON	
PRAWN CRACKERS	
CHICKEN SATAY 刀 [G] [N]	
HOMEMADE DUCK SPRING ROLLS [N]	
THAI FISH CAKES [G] [N]	
CHICKEN PANDAN LEAVES	
TOM YUM CHICKEN SOUP 刀	
DUCK FRUITY CURRY 刀刀 [G]	
NUTTY CHICKEN [N] [G]	
KING PRAWN GARLIC AND BLACK PEPPER 刀	
CRISPY FRIED SEABASS 刀 [N]	
VEG PAD THAI [G] [N]	
EGG FRIED RICE	
VEGETARIAN TASTING MENU	19.5
PRICED PER PERSON, MINIMUM 2 PERSON	
STEAM SOY BEAN IN POD	
VEGETABLE SPRING ROLL [V]	
MUSHROOM SATAY [N] [G] [V]	
SWEET CORN CAKE [V]	
TOM YUM MUSHROOM SOUP 刀 [G] [V]	
VEG AND TOFU MASSAMAN CURRY 刀 [G] [N] [V]	
SEASONAL SWEET & SOUR VEG & TOFU [V]	
THAI JASMINCE RICE [G]	

STICKY RICE [G]	3.8
EGG FRIED RICE	3.5
STIR FRIED SEASONAL MIX VEGETABLES IN OYSTER SAUCE	4.5

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.

TẾT Restaurant is an independent establishment.
It is not a branch of and is in no way associated with
or connected to any other establishment.

