NEW YEAR'S EVE PREMIUM EXPERIENCE WITH TET

Celebrate the New Year in style at TeT with an unforgettable evening of **Festive Tasting Menus, exquisite flavours and live entertainment.**

PREMIUM NEW YEAR'S EVE & À LA CARTE MENU

Live Entertainment

Includes A Glass of Fizz

NEW YEAR'S EVE TICKET
From 6:00pm
£15.00 per person
£10.00 per child under 12

Guests are welcome to choose from our Premium New Year's Eve Menu or À La Carte Menu, with all food and drinks charged according to your order on the evening.

Please note: The New Year's Eve ticket is non-refundable in the event of cancellation or no-show.

T&Cs apply.

NEW YEAR'S EVE
12pm – Midnight



HAPPY NEW YEAR
2027



FESTIVE SPECIALS

A la carte menu is available alongside festive specials

CHICKEN CASHEW NUT [N] [GA] **£21.95**
In light batter chicken breast with spring onion, mix vegs, mushroom and roasted cashew nut.

DUCK TAMARIND [GA] **£24.95**
Crispy marinated duck breast on seasonal veg's, crispy shallots with over 8 hours in a slow cook tamarind sauce.

CRISPY BUTTERFY KING PRAWNS [N] [GA] **£24.80**
A delectable Thai style seafood dish that combines the succulent flavour of golden king prawns with broccoli, onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts on non-sizzling plate.
(without batter is available upon request)

MIX SEAFOODS IN AROMATIC SPICED & THAI HERBS [GA] **£25.90**
King prawn, mussel and squid stir – fried in Thai herbs, fresh chillies, green bean, mix peppers and basil leaves.

WEEPING TIGER STEAK [GA] **£28.95**
Hot, tangy grilled sirloin steak with mix vegetables, black pepper sauce on sizzing plate.
Served with tamarind, chilli sauce.

SIDES

A selection of sides is available from our **Main Menu**.
Please ask our team for recommendations.



FESTIVE EXPERIENCE MENU

A la carte menu is available alongside festive menu
TWO COURSE £31.95 | THREE COURSE £41.95

All **Tet** Festive 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.

COMPLIMENTARY FESTIVE DRINK

330ml Beer | 125ml Prosecco, Red or White Wine | Soft Drink.
For parties of 2 guests or more
Guests must book to dine our **Festive Menu** to qualify.
Purchase **at least one additional drink** per person.

This offer applies to reservations made for dates during the festive season, **1st–30th December**
The offer is not available on Friday from 6:30pm or Saturdays from 3.30pm. (T&C Apply)

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

TEMPURA KING PRAWN [GA] £2 supplementary.
Yuzu pickled cucumber, carrot with homemade sweet chilli dressing.

PRAWN TOAST
Minced prawns & chicken on crispy toast. Served with sweet chilli sauce.

EDAMAME [VE] £4.60 with miso salt

GRILLED PORK [GA]
Famous on the streets of Bangkok. Marinated in soy sauce on bamboo skewers, with chilli tamarind sauce.

VEGETABLE SPRING ROLL [V]
Served with homemade Thai sweet chilli sauce.

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.

TOM YUM MUSHROOM [GA] [V]
Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice, coriander tomatoes and red onion.

TO CONTINUE Please choose one of the mains

PAD THAI NOODLES [N][G] CHICKEN |TOFU VEG [V] | KING PRAWN +£2.00
The famous Thai stir fried rice noodles in tamarind sauce, egg, tofu, beansprout, carrot, turnip and spring onion. Finished with roasted peanut and fresh lime. Served as a complete main dish, so no side is included.

CRISPY CHILLI CHICKEN [GA] 🌶
Crispy golden chicken breast in our chilli tamarind sauce, Thai herbs, sesame seeds, TeT pickles, crispy shallot.

PANANG CURRY 🌶🌶 [G] CHICKEN | TOFU VEG [V] |BEEF FILLET | KING PRAWN +£2.00
Semi dry curry with coconut milk, peppers, green bean, lime leaves and sweet basil.

CHICKEN SPICY NOODLES [GA] 🌶🌶🌶
Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, mushroom, chilli & basil leaves.
Served as a complete main dish, so no side is included.

MASSAMAN CURRY [N][G] |CHICKEN|TOFU VEG [V]|BEEF FILLET
Mild curry with coconut milk, onion, baby potatoes and cashew nuts

PAD KRA PAO, HOT STIR FRY THAI CHILLI BASIL 🌶🌶🌶 [GA] CHICKEN |TOFU [V] | BEEF FILLET | KING PRAWN +£2.00
Stir-fry with fine beans, peppers, garlic, Thai chillies, and basil leaves.

THAI STIR- FRY GINGER [GA] CHICKEN |TOFU VEG [V] DUCK | KING PRAWN +£2.00
Ginger, onion, peppers, seasonal vegetables, mushroom, spring onions.

SIDE Please choose one of the sizes

Thai jasmine rice [VE] [G]

Summer Frites [VE] [GA]

Supplementary sides +£2

Coconut rice [VE] [G]

Egg fried rice [V] [GA]

Rice noodles [V] [GA]

Sticky Rice [VE] [G]

Broccoli in oyster sauce [V] [GA]

Stir fried seasonal mix veg [V] [GA]

DESSERTS Please choose one of the desserts

WARM STICKY TOFFEE PUDDING [V]
A delicate sponge pudding served with a generous layer of rich dark toffee sauce. A timeless classic with an indulgent, perfectly balanced flavour combination, service with coconut ice cream.

LOTUS BISCOFF CHEESECAKE
Delicate cheesecake, seasonal fruit, chocolate.

CHOCOLATE BROWNIE [V]
Coconut ice cream, salted caramel sauce and roasted coconut.

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 4 flavours.

🌶 Mild spice 🌶🌶 Medium 🌶🌶🌶 Hot
[V] Vegetarian [VE] Vegan
[N] Contains Nut [G] Gluten free
[GA] Gluten free available

A discretionary optional service charge of 10% will be added to your bill. *We believe in fair reward; all service charges and tips are split between team members. If you have any special dietary due to personal choice, religion, food allergy or food intolerance. We are willing to guide you on the choice of meal which can be specifical catered 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.*

TẾT

RESTAURANT



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

An exotic line-up of tastes that takes you
on a journey across Thailand and Vietnam.
Watering selection of Asian diches has been
created by renowned Linh Hoai and her
talented chefs, her art in both Thailand and UK.

Our chefs incredible wealth of experience is reflected
in each of those delightful dishes.

XIN CHAO/ SAWASDEE/ HELLO!

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

WAITING

THAI PRAWN CRACKERS 4.60
with sweet chilli sauce

STEAMED EDAMAME [V] 4.60
With miso salt

TASTING PLATTERS

TẾT TASTING [N] PER PERSON 13.00
PRICED PER PERSON, MINIMUM TWO PEOPLE
Our most popular classic starter with chicken satay, grilled pork, steamed dumpling, veg spring rolls, prawn toast and a selection of homemade sauces

VEGETARIAN TASTING [V] [N] PER PERSON 12.00
PRICED PER PERSON, MINIMUM TWO PEOPLE
Combination of sweetcorn cake, spring rolls, veg in batter, mushroom skewer and a selection homemade sauces

SOUPS

TOM YUM PRAWNS 🌶🌶 [GA] 12.50
Famous Thai hot & sour soup with lime leaves,mushroom, lemongrass, galangal, lemon juice, coriander red onion and tomatoes

TOM YUM MUSHROOM 🌶🌶 [GA] [V] 9.60
Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice and coriander

TOM KHA CHICKEN 🌶 [G] 10.60
Coconut milk with lime leaves, mushroom, lemongrass, galangal, lemon juice, chilli, coriander and tomatoes

SMALL PLATES

VIETNAMESE CHICKEN SPRING ROLL 🌶 9.90
Tết signature dish from Ho Chi Minh City. An amazing combination of succulent free range chicken, egg, carrots, spring onion, black fungus mushroom, glass noodles all wrapped in Vietnamese rice paper and served with a cucumber, carrot, chilli pickled dressing

HOMEMADE DUCK SPRING ROLLS 10.80
Tết's signature dish from Mekong Delta, Vietnam. Combination of succulent duck breast, spring cabbage, carrots, cucumber, leeks, mixed peppers. Served with hoisin sauce.

CRISPY SQUID 🌶🌶 [G] 11.95
In light batter, peppers, onion served with Tết spicy chilli dressing

THAI STEAMED DUMPLING 10.95
Minced chicken, prawn, coriander in light soy sauce with a hint of truffle oil

CHICKEN SATAY [G] [N] 9.95
Our classic dish of marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade peanut sauce and cucumber salsa

SOFT-SHELL CRAB 🌶🌶 [G] 12.60
Crispy fried in a light batter with Tết spicy chilli lime sauce, peppers and onion

THAI FISH CAKE [G] 9.95
TẾT styled fish cakes blended with lime leaves, green beans, served with homemade thai sweet chilli sauce.

TEMPURA KING PRAWNS [GA] 12.60
Yuzu-pickled cucumber, carrot with sweet chilli dressing

GRILLED PORK 🌶 [GA] 9.95
Famous on the streets of Bangkok. Marinated in oyster sauce on bamboo skewers,
Served with chilli tamarind sauce

TẾT STYLE HONEY SPARERIBS 🌶 [GA] 13.60
In a honey caramel sauce with garlic, pepper, coriander & spring onion

PRAWN TOAST 9.95
Minced prawns & chicken on toast fried.
Served sweet chilli sauce

VEGETABLE SPRING ROLL [V] 9.50
Served with Tết homemade sweet chilli sauce

SWEET CORN CAKE [G] [V] 8.90
Served with Thai sweet chilli sauce

SEASONAL VEGETABLE IN BATTER [G] [V] 8.90
Served with TẾT homemade sweet chilli sauce

MUSHROOM SATAY [N] [G] [V] 8.90
Served with homemade peanut sauce

VEG THAI STEAMED DUMPLING [V] 9.50
Shitake mushroom, tofu, carrots, sweet corn, pumpkin and peas. Served with light soy sauce and a hint of truffle oil

Adults need around 2000 kcal a day.

[V] Vegetarian [G] Gluten Free [N] Contains Nuts [GA] Gluten Free Available	🌶 Mild Spice 🌶🌶 Medium 🌶🌶🌶 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, TẾT does not guarantee any of our dishes to be 'nut free', therefore please speak to our staff for further assistance. A discretionary optional service charge of 10% will be added to your bill.

HOME DINING

Deliver to your door
with special home dining price

GIFT CARDS

Love Tết why not surprised your friends
and family a gift voucher, starting at just £25.

LUNCH SEASONAL TREAT

12pm - Late

PRIVATE DINING & EVENTS

The beautiful setting private dining at Tết accommodates
up to 20 guests.
We also have options available for larger groups,
please contact us 0192429 8555

COOKING CLASS

For those looking for a mazing experience,
Our cooking class is great fun and the perfect gift

BEAUTIFUL TERRACE GARDEN

Enjoy cocktails, tapas and catch up in our garden

TO CONTINUE

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 [V] 15.90
CHICKEN 17.60

RED CURRY 🌶 [G]
Tết Classic curry made from dried red chilli with coconut milk, aubergine, peppers, courgette and sweet basil leaves
TOFU [V] 15.90
CHICKEN 17.60
KING PRAWN 19.60

FRUITY CURRY 🌶 [G]
Classic red curry with coconut milk, grapes, tomatoes, pineapple, lychee and sweet basil leaves
DUCK 19.80
KING PRAWN 19.80

BEEF FILLET PANANG CURRY 🌶🌶 [G] 19.80
Semi dry curry with coconut milk, peppers, green bean, lime leaves and sweet basil

PANANG CURRY 🌶🌶 [G]
Semi dry curry with coconut milk, peppers,green bean, sweet basil and lime leaves
TOFU [V] 15.90
CHICKEN 17.60

MASSAMAN CURRY [N] [G]
Mild curry with coconut, milk, onion, baby potatoes, cashew nuts, carrots and shallot
TOFU [V] 15.90
CHICKEN 17.60

THAI STIR-FRY GINGER [GA]
Fresh ginger, onion, peppers, mixed vegetables, mushrooms, spring onions (Gluten free option is available upon request)
TOFU 15.60
DUCK 18.90
CHICKEN 17.60

KING PRAWN BROCCOLI [GA] 19.50
Stif-fry with onion, mushroom, carrot, cauliflower and peppers

RICE & NOODLES PLATES

TẾT PINEAPPLE FRIED RICE [G] [N] 20.50
Fried rice with pineapple, chicken, squid & prawn, onion, peppers, egg, roasted cashew nuts and raisin. Served in half pineapple shell

CRAB MEAT & PRAWNS FRIED RICE [G] 19.95
Traditional dish from the south of Mekong Delta with egg, onion, peppers and spring onion, twist with cucumber sliced

PAD THAI [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] 15.95
CHICKEN 17.95
KING PRAWN 18.95

CHICKEN SPICY NOODLES 🌶🌶🌶 [GA] 18.50
Stir fried rice noodles with egg,bamboo shoot, fine beans, peppers,onion, chilli and basil leaves with mixed vegetables

SINGAPORE NOODLES [GA] 19.95
Chicken & prawn stir fried rice vermicelli with onion, peppers, beansprouts, egg, spring onion and spiced

BEEF FILLET SPICY NOODLES 🌶🌶🌶 [GA] 19.95
Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, chilli and basil leaves with mixed vegetables

HOT STIR-FRY WITH CHILLI AND BASIL 🌶🌶🌶 [GA]
Garlic, chillies, fine beans, peppers, basil leaves and bamboo shoot
CHICKEN 17.60
BEEF FILLET 19.60
DUCK 19.60

CHICKEN GARLIC AND BLACK PEPPER [GA] 17.60
TeT local recipe. Stir-fried with onion, peppers, mushroom
(Gluten free option is available upon request)

BEEF FILLET IN OYSTER SAUCE [GA] 19.50
Onion, broccoli, mushroom, carrot, cauliflower and peppers.(Gluten free option is available upon request)

CHICKEN CASHEW NUTS 🌶🌶 [N] [GA] 18.95
In light batter stir-fried with onion, peppers, mushroom,carrot, spring onion and roasted cashew nuts.
(without batter is available upon request)

BEEF FILLET BLACK BEANS SAUCE [GA] 18.95
Chef's own recipe stir-fry with onion, peppers, carrot and garlic

VENISON GARLIC & BLACK PEPPER [GA] 20.95
Onion, peppers, mushroom
(Gluten free option is available upon request)

CHICKEN SWEET & SOUR [G] 17.95
Chicken breast in light batter stir-fry with pineapple, tomatoes, onion, carrots and peppers
(without batter is available upon request)

TOFU SWEET & SOUR [V] [G] 15.90

GLUTEN FREE
OPTIONS AVAILABLE ON REQUEST

SALADS

PAPAYA SALAD 🌶🌶 [V] [N] [G] 12.80
Papaya, dried shrimps, carrots, cherry tomatoes, fine beans with lime, garlic, fish sauce, peanuts, chillies. Served cold and fresh. Vegetarian option available

SPICY BEEF SALAD 🌶🌶 [GA] 20.80
Grilled Sirloin steak on charcoal, crispy young cos lettuce, red onion, cucumber, tomatoes, peppers, coriander with chilli lime dressing. Service warm

CRISPY DUCK SALAD 🌶🌶 [GA] 18.60
Roasted crispy duck breast strips with spring onion, red onion, coriander, peppers, tomatoes with chilli lime dressing

KING PRAWN SALAD [G] [N] 18.60
Chargrilled King Prawn with five spice dressing, toasted cashews, lettuce, onion, cucumber, tomatoes and coriander.
Service warm with crackers

DAIRY FREE, NUT FREE, VEGAN
OPTIONS AVAILABLE ON REQUEST

SIGNATURE

Beautifully prepared by our talented chef, this imaginative menu combines authentic fresh ingredients, simplicity and expertise in true Thai & Vietnamese treat. The sense of summer creativity and freshness that TếT bring to each meal is matched by a selection of wines from Italy, France and Mediterranean.

TẾT SIGNATURE DISHES

CARAMEL TAMARIND KING PRAWNS [GA] 24.80
Linh's own recipe. Originating from the central of Vietnam. In caramel tamarind sauce with garlic, crispy shallot, coriander

KATSU THAI STLYE BAO BUNS 22.80
Crispy golden fried chicken breast with Tết own recipe katsu sauce (3x buns) with Tết pickled shallot and Thai herbs.
Crispy Tofu is available upon request [V] 20.80

MIX SEAFOOD IN AROMATIC SPICES & THAI HERBS 🌶🌶 [GA] 25.90
King prawn, mussel and squid stir-fried in Thai herbs, fresh chillies, green bean, basil leaves and mix peppers

CRISPY CHILLI CHICKEN 🌶 22.95
Crispy golden fried chicken breast dressed in our chilli tamarid sauce, Thai herbs, roasted sesame seeds, cucumber, carrot, peppers, crispy shallot. Served with Thai Jasmine Rice

CRISPY TOFU is available upon request [V] 20.95

GRILLED KING PRAWN 🌶 [GA] 23.95
A famous Vietnamese dish from the central of Vietnam, Nha Trang Marinated with black pepper sauce. Served with Tết homemade chilli dressing and Tết pickles

FILLET STEAK [GA] 35.60
The best tender part of the beef. Grilled fillet steak with black pepper sauce on sizzling plate.
Service with tamarind chilli sauce and mix seasonal vegetables and Shiitake mushrooms

GRILLED CHICKEN THAI STYLE [G][N] 20.95
Grilled chicken marinated with aromatic Thai herbs and spiced. Topped with massaman sauce and seasonal vegetables

KING PRAWN GARLIC & BLACK PEPPER [GA] 22.50
Tết local recipe. Stir-fried with onion, peppers, mushroom and truffle oil

NUTTY CHICKEN [N] [G] 20.95
Grilled chicken breast marinated in Thai herbs. Topped with peanut sauce and seasonal vegs

CRISPY SEABASS 🌶 [GA] 25.95
Seabass fillet in tamarind chilli sauce, basil and Thai herbs

WEEPING TIGER [GA] 28.95
Hot, tangy grilled sirloin steak with black pepper sauce on sizzling plate,
Served with tamarind, chilli sauce

GRILLED SEABASS FILLET [GA] 25.95
Marinated in Thai herbs wrapped in banana leaf with Tet homemade chilli dressing & cucumber carrot pickles

YORKSHIRE LAMB CULTETS [N] [GA] 25.95
Marinated in Thai spice,herbs top with massaman sauce

DUCK TAMARIND [GA] 24.95
Crispy marinated duck breast on seasonal veg, broccoli, carrot, with tamarind sauce, fried shallots

KING PRAWN CHOO CHEE [G] 25.95
Semi dry curry with coconut milk, peppers, lime leaves, chilli and basil leaves

CRISPY BUTTERFLY KING PRAWNS CASHEW NUTS [N] [GA] 24.80
A delectable Thai style seafood dish that combines the succulent flavour of golden king prawns with broccoli, onion, peppers, mushroom, carrot, spring onion, dried chilli, and roasted cashew nuts on sizzing plate

(without batter is available upon request)

TẾT TASTING 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 49.50
Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS
TẾT PLATTER
Our most popular classic starter with chicken satay, grilled pork skewer, veg spring rolls, prawn toast and 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 truffle oil

STIR FRIED SEASONAL VEG WITH GINGER [GA]

THAI JASMINE RICE [G]

GOLD TASTING MENU [N] PER PERSON 54.50
Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS
TET PLATTER
Try a little of everything from our best-selling, combination of homemade duck spring roll, chicken satay, Thai fish cake, 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 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 40.50
Priced per person, minimum 2 peoples

STEAM SOYBEAN IN POD[V][G]
VEGETABLE SPRING ROLL [V]
MUSHROOM SATAY [N] [G] [V]
SWEET CORN CAKE [V][G]
SEASONAL VEG IN BATTER [G]

TOFU MASSAMAN CURRY [G] [N] [V]
SEASONAL VEG IN SWEET & SOUR SAUCE [V][GA]
TOFU AND GREEN BEAN WITH CHILLI BASIL 🌶🌶🌶 [GA]
THAI JASMINCE RICE [G]

SIDES

RICE NOODLES [GA]	5.50	THAI JASMINE RICE [G][V]	4.40
COCONUT RICE [G] [V]	5.50	STICKY RICE [G][V]	5.50
EGG FRIED RICE [GA]	5.50	BROCCOLI IN OYSTER SAUCE	6.50
SUMMER FRITES [G]	5.80		

STIR FRIED SEASONAL MIX VEGETABLES WITH FRESH GINGER [GA][V] 6.90
FINE BEAN WITH GARLIC & BLACK PEPPERS [GA][V] 6.50

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.

