

TÉT

RESTAURANT

MAKE IT SPECIAL



MERRY CHRISTMAS
& HAPPY NEW YEAR

LOOKING FOR THE PERFECT GIFT?

DURING THE FESTIVE PERIOD,
WHY NOT SURPRISE YOUR FAMILY & FRIENDS
WITH A **TÉT** GIFT VOUCHER!



Perfect experience for any occasion, our
gift voucher is available for purchase online,
visit www.tetrestaurant.co.uk/gift-vouchers/ or call us 01924 298 555



THE SEASON OF CELEBRATION

It's the most wonderful time of the year. We are looking forward to making your festive season a truly unforgettable experience with us during this festive period.

With selection of fine wines and seasonal cocktails.

Served from 1st December

CHRISTMAS LUNCH INCLUDING A DRINK / EARLY DINNER

TWO COURSE £21.95 THREE COURSE £29.95

Tuesday - Thursday 12:00pm - Close/ Friday & Sunday 12:00pm - 6:30pm

CHRISTMAS DINNER

TWO COURSE £27.95 THREE COURSE £35.95

Friday/Sunday from 6:30pm to late & All-Day Saturday
(T&C Apply)

FESTIVE FULL MOON PARTY MENU

Foods & drinks £17.95 Every Wednesday

CHRISTMAS BOTTOMLESS BRUNCH £40.95PP

1.5h unlimited drinks and selected food between Tuesday - Sunday

FESTIVE THAI, JAPANESE INSPIRED AFTERNOON TEA £26.95PP

Cake & bubbles, perfectly paired with Champagne
Every Thursday, Friday, Saturday and Selected Sunday

FESTIVE STEAK NIGHT EVERY THURSDAY £26.95PP

HOME DINING AVAILABLE FOR DELIVERY AND COLLECTION EVERYDAY

ONLINE CHRISTMAS GIFT VOUCHER AVAILABLE FROM £25.00

BOOK YOUR TABLE

Our online booking is available to book up to 16 people,
For group of 16 or more, please contact our
dedicated team by phone number 01924 298 555 or email eat@tetrestaurant.co.uk

BOOKING DEPOSIT

We kindly ask you secure your reservation with £10 deposit per person for parties of 10 and above and it will be deducted from the bill on the day. Any cancellations must be made 7 days prior to the booking date.

For parties of 9 or less, we require credit card to secure this booking. All credit card information will be processed securely, no payment will be taken. No-shows or cancellations less than 2 days in advance will be subject to a charge of £10 per person.

CHRISTMAS & NEW YEAR EVE OPENING TIME

Boxing Day: 12:00-11:00

Sunday: 12:00-9:00

Tue - Thursday: 12:00-3:00, 4:00-10:00

Friday - Saturday: 12:00-11:00

(last orders dinner menus at 10:00pm)

CHRISTMAS EVE: 12:00-11:00

NEW YEAR'S EVE: 12:00- Midnight



FESTIVE
MENU

GOLDEN FESTIVE MENU

A LA CARTE MENU IS AVAILABLE ALONGSIDE FESTIVE MENU

CHRISTMAS LUNCH/ EARLY DINNER TWO COURSE £21.95 THREE COURSE £29.95
Tuesday - Thursday 12:00pm - Close/ Friday & Sunday 12:00pm - 6:30pm

CHRISTMAS DINNER TWO COURSE £29.95 THREE COURSE £36.95
Friday/Sunday from 6:30pm to late & All-Day Saturday

PRICE PER PERSON MINIMUM 2PP

All Têt's Festive dishes inspired by local Thai & Vietnamese cuisines can be made mild to extra spicy, **gluten free, vegan, egg free, dairy free** option is available upon request for

TO START CHOOSE ONE, SHARING FOR 2PP

FESTIVE TASTING PLATTERS 🍴 [N]

Our most popular classic starter Chicken satay [G], grilled pork [G], veg spring rolls with a selection of homemade sauces Thai sweet chilli sauce, peanut satay sauce and TeT pickles.

FESTIVE VEG / VEGAN TASTING PLATTERS 🍴 [N] [VE]

Combination of sweet corn cake, veg spring rolls and veg Thai steamed dumpling with a selection of homemade sauces Thai sweet chilli sauce, peanut satay sauce and TeT pickles.

STEAMED EDAMAME [VE] £4.50 with miso salt
THAI PRAWN CRACKERS £4.50 with sweet chilli sauce

TO CONTINUE CHOOSE ONE PER PERSON

BEEF FILLET PAD KA PRAO CHILLI THAI BASIL 🍴🍴🍴 [GA]

Stir-fry with fine beans, peppers, garlic, fresh chillies and sweet basil leaves.

CHICKEN PANANG CURRY 🍴 [G]

Semi dry curry with coconut milk, peppers, green bean, lime leaves and sweet basil.

KING PRAWN PAD THAI [N] [G] EXCLUSIVE SIDE

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

WEEPING TIGER STEAK [GA] (+£6.90)

Hot, tangy grilled sirloin steak with black pepper sauce on sizzling plate. Served with tamarind, chilli sauce

DUCK TAMARIND [GA]

Crispy marinated duck breast on seasonal veg, broccoli, carrot with tamarind sauce, crispy shallot

TOFU VEG/ VEGAN GREEN CURRY 🍴 [G] [VE]

TeT original recipe from central Thailand with fresh green chillies, courgette, aubergine, peppers, bamboo shoot, sweet basil leaves and coconut milk.

THAI STYLE STIR-FRY TOFU WITH FRESH GINGER [GA] [VE]

Mix peppers, mixed seasonal vegetables, mushroom, spring onion

DESSERTS CHOOSE ONE PER PERSON

WHITE CHRISTMAS

Classic cocktail with fresh espresso, chocolate, coconut, vodka, Kahlua coffee liqueur.

SONGKRAN FESTIVE

Raspberry sorbet, chocolate pearls, lotus cheesecake, strawberry.

TET RED DRAGON

Chocolate brownie, lychee, yuzu caramel and sorbet

LITTE MOOONS MOCHI [VE]

Ripe and refreshing summer raspberry, mango and coconut artisan ice cream wrapped in soft rice dough.

SIDES [GA]

THAI JASMINE RICE £3.90 [VE]

COCONUT RICE £4.10 [VE]

EGG FRIED RICE £4.10

RICE NOODLES £4.90

BROCCOLI IN OYSTER SAUCE £5.90

FESTIVE SET MENUS

A LA CARTE MENU IS AVAILABLE ALONGSIDE FESTIVE MENU

We love to recommend you enjoy our exceptional festive set menus as a family style by tasting a bit of everything from our favourite dishes, together, like as we do. Each carefully crafted for your experience to the world-famous Thai & Vietnamese cuisine. Also perfect for large parties or cooperation Christmas Do.

SILVER TASTING MENU [N] PER PERSON £39.50

Priced per person, minimum 2 people

THAI PRAWN CRACKERS with sweet chilli sauce

FESTIVE TASTING PLATTER [N]

Our most popular classic starter chicken satay [G], grilled pork [G], veg spring rolls, prawn toast with a selection of homemade sauces Thai sweet chilli sauce, peanut satay sauce and TeT pickles

BEEF FILLET IN OYSTER SAUCE [GA]

Tét own recipe with onion, broccoli, mushroom, carrot, and peppers.

CHICKEN GREEN CURRY [G]

Tét original recipe with courgette, aubergine, peppers, bamboo shoot, sweet basil, and coconut milk.

CHICKEN GARLIC AND BLACK PEPPER [GA]

Tét local recipe. Stir-fried with onion, peppers, mushroom, and spring onions

SIDES

Stir fried seasonal veg with ginger [GA]

Thai jasmine rice

GOLD TASTING MENU [N] PER PERSON £44.50

Priced per person, minimum 2 people

THAI PRAWN CRACKERS with sweet chilli sauce

FESTIVE TASTING PLATTER [N]

Try a little of everything from our best-selling, combination of homemade duck spring roll, chicken satay [G], Thai fish cake [G], Thai steam dumpling and a selection of homemade sauces

CRISPY SEABASS FILLET

Seabass fillet in sweet & sour spicy tamarind sauce and crispy basil

DUCK FRUITY CURRY [G]

Classic red curry with coconut milk, grapes, tomatoes, pineapple, lychee, sweet basil leaves

NUTTY CHICKEN [N] [G]

Grilled chicken breast marinated in Thai herbs. Topped with peanut sauce and seasonal veg

SIDES

Stir fried green bean with garlic & black pepper sauce

Egg fried rice

VEGETARIAN / VEGAN TASTING MENU PER PERSON [VE] £34.50

Priced per person, minimum 2 people

STEAM SOYBEAN IN POD with miso salt

FESTIVE VEG TASTING PLATTERS [N] [VE]

Combination of sweet corn cake and veg spring rolls, mushroom satay, seasonal veg in batter with a selection of homemade sauces Thai sweet chilli sauce, peanut satay sauce and TeT pickles.

TOFU MASSAMAN CURRY [G] [VE]

Semi dry curry with coconut milk, peppers, green bean, sweet basil and lime leaves

SEASONAL VEG IN SWEET & SOUR SAUCE [G] [VE]

Stir-fry with pineapple, tomatoes, onion, carrots, and peppers [VE]

SIDES

Fine bean with garlic & black peppers [G] [VE]

Thai jasmine rice [G] [VE]

BOXING DAY MENU

A LA CARTE MENU IS AVAILABLE ALONGSIDE FESTIVE MENU

Extend the Golden Christmas, let us look after you on Boxing Day inclusive food & drink
£27.95PP 12PM - LATE

TO START

THAI PRAWN CRACKERS £4.50

With sweet chilli sauce

CHICKEN SATAY [G][N]

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

HOMEMADE DUCK SPRING ROLL

TeT's signature dish from South of Mekong Delta, Vietnam. Combination of succulent duck breast, spring cabbage, carrot, cucumber, leeks, mixed peppers. Served with hoisin sauce.

SWEET CORN CAKE [G]

Service with Thai sweet chilli sauce

VEG THAI STEAMED DUMPLING

Shitake mushroom, tofu, carrots, sweet corn, pumpkin, and peas. Served with light soy sauce and a hint of truffle oil.

TO CONTINUE

OUR FAMOUS CRISPY CHILLI CHICKEN 🍗

Crispy golden fried chicken breast dressed in our chilli tamarind sauce, Thai herbs, roasted sesame seeds, cucumber, carrot, peppers, crispy shallot. Crispy Tofu for vegetarian is available upon request [V]

CHICKEN MASSAMAN CURRY [N] [G]

Mild curry with coconut milk, onion, baby potatoes and cashew nuts. Vegetable option is available upon request. Vegetarian is available upon request [V]

BEEF FILLET SPICY NOODLES 🍲 [GA]

Stir fried rice noodles with egg, bamboo shoot, fine beans, peppers, onion, chilli, mixed vegetables, and basil leaves. Vegetarian is available upon request [V]

WEEPING TIGER [GA]

Hot, tangy grilled sirloin steak with black pepper sauce on sizzling plate and mixed veg. Served with tamarind chilli sauce. £5.9 supplement.

TOFU VEG/ VEGAN RED CURRY 🍲 [G][VE]

TeT original recipe from central Thailand with dried red chillies, courgette, aubergine, peppers, sweet basil leaves and coconut milk.

SIDES

THAI JASMINE RICE [G][V] £3.90

SUMMER FRITES [GA][V] £3.95

STIR FRIED FLAT RICE NOODLES [GA] £4.90

STICKY RICE [G][V] £4.10

EGG FRIED RICE [GA] £4.10

BROCCOLI IN OYSTER SAUCE [GA][V] £5.90

[V] Vegetarian

[VE] Vegan

[G] Contains Nut

[N] Gluten free

[GA] Gluten free available

🍲 Mild Spice

🍲🍲 Medium

🍲🍲🍲 Hot

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 specific 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.





NEW YEAR'S EVE PREMIUM EXPERIENCE WITH TET

This year, delight in our **Festive tasting menus**, pair your meal with our **exquisite wine selection**.

Enjoy the **Festive cocktails** that capture the essence of the season in unforgettable vibrant surroundings.

CHOICE OF PREMIUM NEW YEAR'S EVE MENU & A LA CARTE MENU

Live Entertainment

A Glass of Fizz on arrival

Entrance Ticket from 6pm : £10.00 per person,
no entrance ticket required for children under 12.

(A non-refundable for No-shows or cancellations)

(T&C Apply)

Guest will still have to pay for what they order on the night.

CONTACT US

T. 01924 298 555

eat@tetrestaurant.co.uk

www.tetrestaurant.co.uk

A LA CARTE MENU

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

An exotic line-up of tastes that takes you on a journey across Thailand and Vietnam. Watering selection of Asian dishes 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 Tét's new seasonal dishes inspired by local Thai and Vietnamese cuisines can be made mild to extra spicy gluten free and dairy 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
with sweet chilli sauce

4.50

STEAMED EDAMAME [V]
With miso salt

4.50

TASTING PLATTERS

TẾT TASTING [N] PER PERSON 11.95

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 10.95

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] 11.50

Famous Thai hot & sour soup with lime leaves, mushroom, lemongrass, galangal, lemon juice and coriander

TOM YUM MUSHROOM 🌶️ [GA] [V] 8.50

Classic hot, sour & spicy with mushroom, lemongrass, galangal, lemon juice and coriander

TOM KHA CHICKEN 🌶️ [G] 9.10

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

SMALL PLATES

VIETNAMESE CHICKEN SPRING ROLL 🌶️ 9.60

Tét 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 9.80

Cucumber, carrot, cabbage, spring onion, leeks, green and red pepper. Served with hoisin sauce

CRISPY SQUID 🌶️ [G] 9.95

In light batter, peppers, onion served with Tét spicy chilli dressing

THAI STEAMED DUMPLING 9.95

Minced chicken, prawn, coriander in light soy sauce

CHICKEN SATAY [G] [N] 9.60

Our classic dish of marinated chicken breast on bamboo skewers, grilled over charcoal. Served with homemade peanut sauce and cucumber salsa

WILD SOFT-SHELL CRAB 🌶️ [G] 10.99

Crispy fried in a light batter with Tét spicy chilli lime sauce

THAI FISH CAKE [G] 9.50

TÉT styled fish cakes blended with lime leaves, green beans, served with homemade thai sweet chilli sauce.

TEMPURA PRAWNS [GA] 11.50

Yuzu-pickled cucumber, carrot with chilli dressing and sesame seeds

GRILLED PORK 🌶️ [G] 9.20

Famous on the streets of Bangkok. Marinated in oyster sauce on bamboo skewers, Served with chilli tamarind sauce

TÉT STYLE HONEY SPARERIBS 🌶️ [GA] 11.50

In a honey caramel sauce with garlic, pepper, coriander & spring onion

PRAWN TOAST 8.95

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

VEGETABLE SPRING ROLL [V] 7.95

Served with Tét homemade sweet chilli sauce

SWEET CORN CAKE [G] [V] 7.95

Served with Thai sweet chilli sauce

SEASONAL VEGETABLE IN BATTER [G] [V] 7.95

Served with TÉT homemade sweet chilli sauce

MUSHROOM SATAY [N] [G] [V] 7.95

Served with homemade peanut sauce

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, TÉT 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.

TO CONTINUE

GREEN CURRY 🍲 [G]

Tét original recipe from central Thailand, with fresh green chillies, courgette, aubergine, peppers, bamboo shoot, sweet basil leaves and coconut milk

TOFU [V] 14.60
CHICKEN 16.60

RED CURRY 🍲 [G]

Tét Classic curry made from dried red chilli with coconut milk, aubergine, peppers, courgette and sweet basil leaves

TOFU [V] 14.60
CHICKEN 16.60
KING PRAWN 18.60

FRUITY CURRY 🍲 [G]

Classic red curry with coconut milk, grapes, tomatoes, pineapple, lychee and sweet basil leaves

DUCK 18.60
KING PRAWN 18.95

BEEF FILLET PANANG CURRY 🍲 [G] 18.95

Semi dry curry with coconut milk, peppers, green bean and lime leaves

CHICKEN PANANG CURRY 🍲 [G] 16.95

Semi dry curry with coconut milk, peppers, green bean, sweet basil and lime leaves

CHICKEN MASSAMAN CURRY [N] [G] 16.95

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

THAI STIR-FRY GINGER 🍲 [GA]

Fresh ginger, onion, peppers, mixed vegetables, mushrooms, spring onions (Gluten free option is available upon request)

TOFU 14.60
DUCK 17.95
CHICKEN 16.60

HOT STIR-FRY WITH CHILLI AND BASIL 🍲 [GA]

Garlic, chillies, fine beans, peppers and basil leaves

CHICKEN 16.60
BEEF FILLET 18.60
DUCK 18.60

CHICKEN GARLIC AND BLACK PEPPER [GA] 16.60

TeT local recipe. Stir-fried with onion, peppers, mushroom and spring onions (Gluten free option is available upon request)

BEEF FILLET IN OYSTER SAUCE [GA] 18.95

Onion, broccoli, mushroom, carrot and peppers. (Gluten free option is available upon request)

CHICKEN CASHEW NUTS 🍲 [N] [GA] 17.95

In light batter stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli and roasted cashew nuts.

(without batter is available upon request)

BEEF FILLET BLACK BEANS SAUCE [GA] 18.60

Chef's own recipe stir-fry with onion, peppers, carrot

VENISON GARLIC & BLACK PEPPER [GA] 19.95

Onion, peppers, mushroom and spring onion (Gluten free option is available upon request)

CHICKEN SWEET & SOUR [G] 17.95

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

FISH OF THE DAY

RICE & NOODLES PLATES

TÉT PINEAPPLE FRIED RICE [G] [N] 18.95

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] 16.95

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] 14.95
CHICKEN 17.60
KING PRAWN 18.60

CHICKEN SPICY NOODLES 🍲 [GA] 17.95

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

SINGAPORE NOODLES [GA] 18.95

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

BEEF FILLET SPICY NOODLES 🍲 [GA] 18.95

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

SALADS

PAPAYA SALAD 🍲 [V] [N] [G] 10.95

Papaya, dried shrimps, carrots, cherry tomatoes, fine beans with lime, garlic, fish sauce, peanuts, chillies and palm sugar. Served cold and fresh. Vegetarian option available

SPICY BEEF SALAD 🍲 [GA] 16.95

Grilled Sirloin steak on charcoal, crispy young cos lettuce, red onion, cucumber, tomatoes, celery, coriander with chilli lime dressing. Service warm

CRISPY DUCK SALAD 🍲 [GA] 15.95

Roasted crispy duck breast strips with spring onion, cucumber, red onion, celery, coriander, tomatoes with chilli lime dressing

RING PRAWN SALAD [G] [N] 15.95

Chargrilled King Prawn with five spice dressing, toasted cashews, lettuce, onion, cucumber, tomatoes, celery and coriander. Service warm with crackers

DAILY MARKET SPECIALS



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] 21.50

Linh's own recipe. Originating from the central of Vietnam. In caramel tamarind sauce with garlic, crispy shallot, coriander

KATSU THAI STLYE BAO BUNS 19.95

Crispy golden fried chicken breast with Tét own recipe katsu sauce (3x buns) with Tét pickled shallot and Thai herbs.

Crispy Tofu is available upon request [V] 18.95

MIX SEAFOOD IN AROMATIC SPICES & THAI HERBS 🍴 [GA] 20.50

King prawn, mussel and squid stir-fried in Thai herbs, fresh chillies, green bean, basil leaves and mix peppers

CRISPY CHILLI CHICKEN 19.95

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

GRILLED KING PRAWN 🍴 [GA] 20.95

A famous Vietnamese dish from the central of Vietnam, Nha Trang Marinated with black pepper sauce. Served with Tét homemade chilli dressing and Tét pickles

GRILLED CHICKEN THAI STYLE [G][N] 18.95

Grilled chicken marinated with aromatic Thai herbs and spiced. Topped with massaman sauce and seasonal vegetables

KING PRAWN GARLIC & BLACK PEPPER [GA] 19.95

Tét local recipe. Stir-fried with onion, peppers, mushroom and spring onions

NUTTY CHICKEN [N] [G] 18.95

Grilled chicken breast marinated in Thai herbs. Topped with peanut sauce and seasonal vegs

CRISPY SEABASS 🍴 [GA] 20.95

Seabass fillet in tamarind chilli sauce, basil and Thai herbs

WEEPING TIGER [GA] 24.95

Hot, tangy grilled sirloin steak with black pepper sauce on sizzling plate, Served with tamarind, chilli sauce

GRILLED SEABASS FILLET [GA] 20.95

Marinated in Thai herbs wrapped in banana leaf with Tet homemade chilli dressing & cucumber carrot pickles

YORKSHIRE LAMB CULTETS [N] [GA] 22.95

Marinated in Thai spice, herbs top with massaman sauce

DUCK TAMARIND [GA] 20.95

Crispy marinated duck breast on seasonal veg, broccoli, carrot, with tamarind sauce, fried shallots

KING PRAWN CHOO CHEE [G] 21.50

Semi dry curry with coconut milk, lime leaves, chilli and basil leaves

SIDES

RICE NOODLES [GA] 4.⁰⁰ THAI JASMINE RICE [G][V] 3.⁰⁰

COCONUT RICE [G][V] 4.⁰⁰ STICKY RICE [G][V] 4.⁰⁰

EGG FRIED RICE [GA] 4.⁰⁰ BROCCOLI IN OYSTER SAUCE 6.⁰⁰

STIR FRIED SEASONAL MIX [GA][V]

VEGETABLES WITH FRESH GINGER [GA][V] 5.⁰⁰

FINE BEAN WITH GARLIC & BLACK PEPPERS [GA][V] 5.⁰⁰

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 38.95

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]

Tét original recipe with courgette, aubergine, peppers, bamboo shoot, sweet basil and coconut milk

BEEF FILLET IN OYSTER SAUCE [GA]

Tét own recipe with onion, broccoli, mushroom, carrot and peppers

CHICKEN GARLIC AND BLACK PEPPER [GA]

Tét local recipe. Stir-fried with onion, peppers, mushroom and spring onions

STIR FRIED SEASONAL VEG WITH GINGER [GA]

THAI JASMINE RICE [G]

GOLD TASTING MENU [N] PER PERSON 43.95

Priced per person, minimum 2 peoples

THAI PRAWN CRACKERS

TẾT 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 32.95

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]

FINE BEAN WITH GARLIC & BLACK PEPPERS [GA]

THAI JASMINCE RICE [G]



CELEBRATE

Apparently we're famous for any special occasion!
Be Spoilt on your birthday, anniversary or graduation
and enjoy complementary prosecco, sparking candle.
Dedicated menus available.

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.

