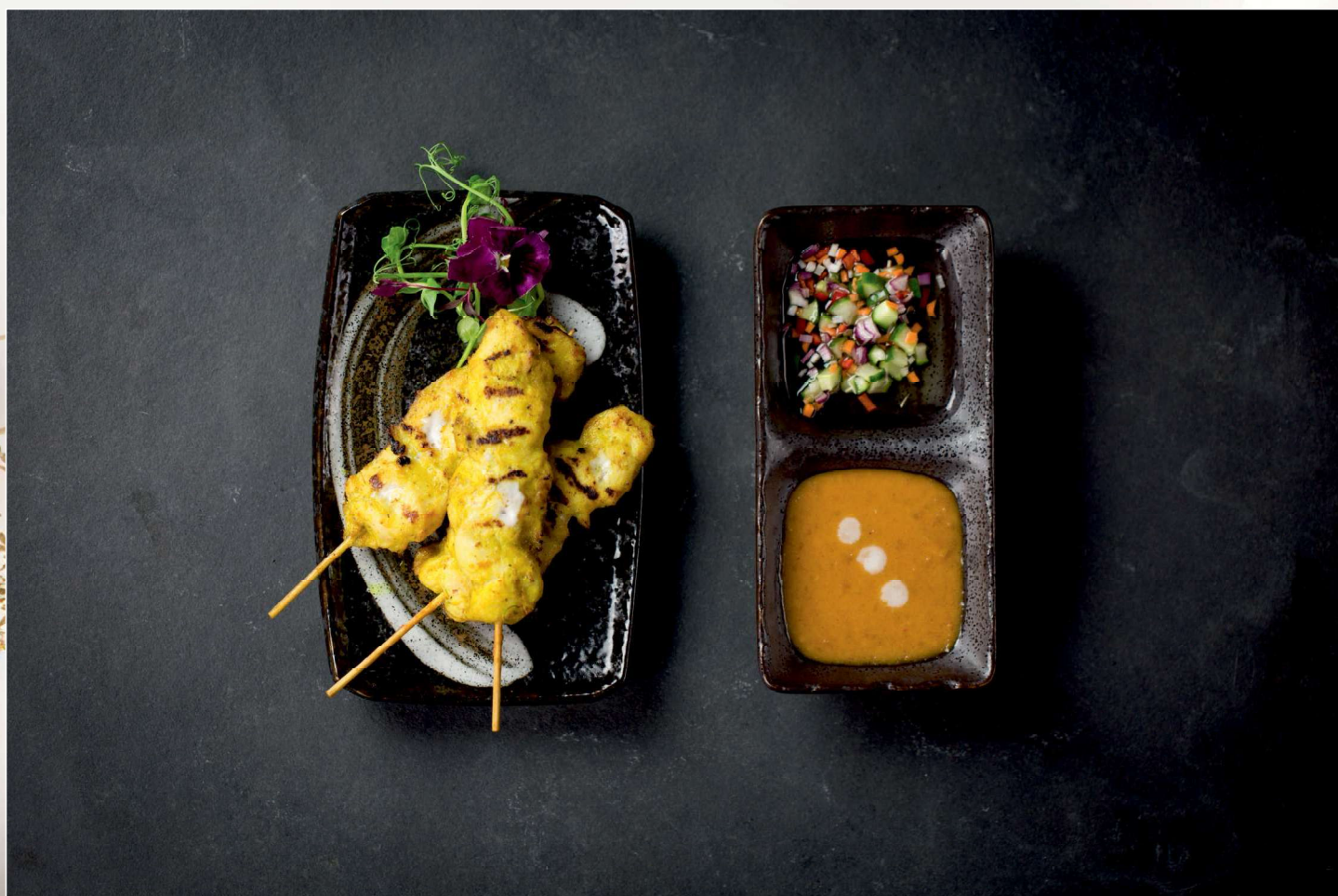


TÉT

R E S T A U R A N T

M A K E I T S P E C I A L



M E R R Y C H R I S T M A S
& H A P P Y N E W Y E A R

LOOKING FOR THE PERFECT GIFT?

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



Perfect experience for any occasion, our
gift voucher is available for purchase online,
visit www.tetrerestaurant.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, nothing beats twinkly lights and the merry and bright!

This year, delight in our Festive tasting menus, Asian-inspired dishes layered with expression of flavour and skill.

Pair your meal with our exquisite wine selection and enjoy our expertly crafted festive cocktails that capture the essence of the season and to bring the seasonal magic to life.

Served from 1st December

FESTIVE HIGHLIGHTS

FESTIVE LIVE ENTERTAINMENT

CHRISTMAS LUNCH TAPAS £14.60 OR CHRISTMAS SEASONAL LUNCH £16.90 WITH A COMPLEMENTARY DRINK

Lunch available Thursday, Friday, Saturday, Selected Tuesday, Wednesday & Sunday

CHRISTMAS DINNER

TWO COURSE £26.95 THREE COURSE £35.95

Tuesday – Saturday and selected Sunday

BUY ONE GET ONE FREE EXPERTLY CRAFTED FESTIVE COCKTAILS (T&C Apply)

FESTIVE EARLY TWO COURSE £19.95

Tuesday – Friday | Until 6:30pm

Saturday & Selected Sunday's | Until 4:30pm

FESTIVE FULL MOON PARTY

Foods & drinks £19.95 Every Wednesday

FESTIVE BOTTOMLESS BRUNCH £40.95PP

1 hour & 30mins 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's

FESTIVE STEAK NIGHT EVERY THURSDAY £26.95PP

CHRISTMAS AT HOME AVAILABLE FOR DELIVERY AND COLLECTION

ONLINE CHRISTMAS GIFT VOUCHER AVAILABLE FROM £25.00

BOOK YOUR TABLE

Our online booking is available to book up to 20 people,

For group of 20 or more, please contact us

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. No-shows or cancellations less than 2 days in advance will be subject to a charge of £10 per person.

FESTIVE OPENING TIMES

CHRISTMAS EVE
12pm – 10pm

CHRISTMAS DAY
Closed

BOXING DAY
12pm – 11pm

NEW YEAR'S EVE
12pm – Midnight

NEW YEAR'S DAY
4pm-10pm

DIETARY REQUIREMENTS

All TeT festive dishes inspired by local Thai & Vietnamese cuisines can be made available upon request for you to enjoy:

Mild To Extra Spicy

Gluten Free

Nut Free

Dairy Free

Egg Free

Vegan

Halal option



FESTIVE MENU

FESTIVE SPECIALS

A la carte menu is available alongside festive specials

CRISPY CHICKEN IN OYSTER SAUCE AND BROCCOLI [GA] £18.95

A healthy chicken breast marinated with aromatic Thai herbs and spices dress in our oyster sauce, onion, mushroom, carrot, cauliflower and peppers on non-sizzling plate.

DUCK TAMARIND [GA] £24.95

Crispy marinated duck breast on seasonal veg, broccoli, carrot, crispy shallots with over 3 hours in a slow cook tamarind sauce.

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 sizzling plate.
Served with tamarind, chilli sauce.

CRISPY BUTTERFLY KING PRAWNS CASHEW NUT [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)

DESSERT

FESTIVE TẾT £10.95

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



FESTIVE EXPERIENCE MENU

A la carte menu is available alongside festive menu
TWO COURSE £26.95 | THREE COURSE £35.95

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.

TO START Please choose one of the starters

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 [G] [N]

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] £2.6 supplementary.

Yuzu pickled cucumber, carrot with homemade sweet chilli dressing.

GRILLED PORK [GA]

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

VEG THAI STEAMED DUMPLING [V]

Shitake mushroom, tofu, carrots, sweet corn cake, pumpkin and peas. Serviced with sweet light soy sauce.

SWEET CORK CAKE [G] [V]

Served with homemade Thai sweet chilli sauce.

STEAMED EDAMAME [VE] £4.60 with miso salt

THAI PRAWN CRACKERS £4.60 with sweet chilli sauce

TO CONTINUE Please choose one of the mains

CRISPY CHILLI CHICKEN [GA] 🌶️

Crispy golden chicken breast dressed in our chilli tamarind sauce, Thai herbs, roasted sesame seeds, cucumber, carrot, peppers, crispy shallot.

THAI GREEN CURRY 🌶️🌶️ [G] CHICKEN | TOFU VEG [V] | KING PRAWN +£2.00

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

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)

MASSAMAN CURRY [N] [G] | CHICKEN | TOFU VEG [V] | BEEF FILLET +£2.00

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

BEEF FILLET THAI CHILLI BASIL 🌶️🌶️🌶️ [GA] CHICKEN | TOFU VEG [V]

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

DUCK STIR- FRY GINGER [GA]

Fresh ginger, onion, mix peppers, seasonal vegetables, mushroom, spring onions.

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

FESTIVE TẾT

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

CHEESECAKE

Sorbet, chocolate pearls, lotus cheesecake, seasonal fruits.

CHOCOLATE BROWNIE [V]

Coconut, lychee, yuzu caramel and sorbet

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

FESTIVE SET MENUS

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 49.5

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 [GA], 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]

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

CHICKEN GREEN CURRY 🌶️🌶️ [G]

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

CHICKEN GARLIC AND BLACK PEPPER [GA]

Tết 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 54.50

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 [GA]

Seabass fillet in 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

STIR FRIED GREEN BEAN WITH GARLIC & BLACK PEPPER SAUCE [GA]

EGG FRIED RICE [GA]

VEGETARIAN / VEGAN TASTING MENU PER PERSON [VE] 40.5

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] [N] [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

TOFU AND GREEN BEAN WITH CHILLI BASIL 🌶️🌶️ [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 including food & drink
£29.95PP 12PM – LATE
Complementary drink: A Thai Beer | A glass of Wine | A Soft Drink

TO START

Please choose one of the starters

THAI PRAWN CRACKERS £4.60 with sweet chilli sauce

STEAMED EDAMAME [VE] £4.60 with miso salt

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

TOM YUM CHICKEN [GA]
Famous Thai hot, sour soup, lime leaves, mushroom, lemongrass, galangal, lemon juice, coriander, tomatoes, red onion.

CRISPY SQUID [G]

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

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

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

TO CONTINUE

Please choose one of the mains

PANANG CURRY 🌶️ [G] | CHICKEN | TOFU VEGETABLE [V] is available upon request
BEEF FILLET + £2.00
Semi dry curry with coconut milk, peppers, green bean and lime leaves

KING PRAWN BROCCOLI WITH OYSTER SAUCE [GA]
Sri-fry with onion, broccoli, mushroom, carrot, cauliflower and peppers | +£2.5

KATSU CHICKEN THAI STYLE BAO BUNS | KATSU TOFU [V] is available upon request
Crispy golden fried chicken breast with Tet own recipe katsu sauce with pickled shallot and Thai herbs.
(3x buns + £3.6)

CHICKEN GARLIC AND BLACK PEPPER [GA]
Tet local recipe. Stir-fried with onion, peppers, mushroom, and spring onions.

TÉT STYLE HONEY SPARERIBS [GA] [N]
In a honey caramel sauce with, sesame seeds, garlic, pepper, coriander, onion and mix veg. Service on non-sizzling plate.

TOFU VEG CASHEW NUTS [N] [GA]
In light batter stir-fried with onion, peppers, mushroom, carrot, spring onion, dried chilli and roasted cashew nuts.

SIDES

THAI JASMINE RICE [G] [V] 4.4
SUMMER FRITES [GA] [V] 5.8
RICE NOODLES [GA] 5.5
STICKY RICE [G] [V] 5.5
EGG FRIED RICE [GA] 5.5
BROCCOLI IN OYSTER SAUCE [GA] [V] 6.9

DESSERTS

please choose one of the desserts

FESTIVE TÉT 10.95
A delicately chocolate chic, smooth and rich with beautiful finished mouse & mandarin orange sorbet. Without feeling invisible, it's a great zesty and tasty flavour.

LITTE MOOONS MOCHI [V] 8.95
Ripe and refreshing summer artisan Japanese ice cream wrapped in soft rice dough. Selection of 3 flavours.

CHEESECAKE 9.6
Sorbet, chocolate pearls, lotus cheesecake, seasonal fruits

CHOCOLATE BROWNIE [V] 9.5
Coconut, lychee, yuzu caramel and sorbet

BANANA KATSU [GA] [V] 8.95
Fresh banana coated in crispy panko breadcrumbs. Service warmed with a coconut ice cream and rich caramel sauce.

🌶️ 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 specifically 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

Ticket from 6pm: £15.00 per person, £10 per 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.

NEW YEAR'S EVE

12pm – Midnight

NEW YEAR'S DAY

4pm-10pm

CONTACT US

T. 01924 298 555

eat@tetrestaurant.co.uk

www.tetrestaurant.co.uk

@tetrestaurant

