



a la carte menu

If you have any *allergies* or *special dietary* requirements, please inform a member of staff before ordering.

*a discretionary 10% service charge will be added to the final bill



CHEF'S SPECIALS

A Selection of our Chef's signature dishes

STARTER

SALT & CHILLI HAGGIS
Stunning East meets West dish

**THAI CHICKEN
GOUJONS**
100% chicken goujons with a fiery kick,
served with sweet chilli sauce

MAIN COURSE

LIME DUCK
Chinese Manor House is proud to be the
first in Edinburgh to create this original
& very popular Hong Kong dish. This
dish is very much like the lemon duck
served in Hong Kong, but has more
flavour with a tangier taste.

**SPICY, SWEET BLACK
PEPPER SAUCE**
A mild spicy dish but rich in texture and
bursting in flavour at the same time, a
very indulgent dish.

Chicken
Prawn
Tofu (v)

**SZECHUAN HOT
MORNING GLORY**
A fiery authentic Szechuan dish, served dry. *(No sauce)*
Using succulent chicken thigh (not the breast),
each piece of chicken has a slight crispy coating
and is served with 3 types of sun-dried chilli for
colour, aroma and the extra enhancement of spice
(Dry chillies for garnish only, not intended to be eaten.)

Chicken
Prawn
Tofu (v)

**BRAISED STIR-FRIED
SLICED AUBERGINE (v)**
This dish is perfect to share as a starter for two or
enjoyed as your Main Course dish.
A unique vegetarian dish, cooked with sun-dried
chilli. Served dry, with no sauce. The aubergine is
sliced long, caramelised and double-braised, creating
a spicy sweetness. With all these flavours rolled
into the one dish, you can't wait to tuck in!

HONG KONG LEGACY DISHES

STIR FRIED BEEF HO FUN NOODLES

A signature Cantonese dish, originating from the Guang Dong province, made from stir fried beef, flat rice noodle, bean sprouts, coated with a special dark soya sauce.

LEGACY KUNG PO (OLD TRADITIONAL RECIPE)

Chicken
Tofu (v)

Chicken cubes, sun-dried chili, pepper, deep-fried peanuts and Chinese vintage vinegar create a tender taste of the chicken. Matches great with the crispy peanuts. An old traditional recipe beautifully combines the sweet, sour and spicy tastes together

XO SAUCE DISHES

The most famous sauce in Hong Kong, created by a top chef around the year of 1980 and became hugely popular by 1990. Using top ingredients including dry scallops, dry shrimps, premier Chinese ham and dry chilli etc. Although its name XO, it has nothing to do with alcohol, it is purely indulgence of an extra ordinary sauce.

Chinese Manor House is proud to be the very first Chinese restaurant in Edinburgh to make its own unique XO sauce, to create a few of our own dishes. This sauce is extra rich in flavour which makes it truly unforgettable.

XO sauce with Scallops
cooked with fine beans

XO sauce King Prawn
cooked with fine beans

XO sauce Chicken
cooked with green pepper and onions



MANDARIN BANQUET

2 Persons 3 Course

Special mixed hors d'oeuvres

Lemon chicken
Beef with Green pepper in Blackbean sauce

Stir fried Chinese mixed vegetables
Egg fried rice

Banana **or** Pineapple Fritters with ice-cream
or Ice-cream **or** Tea **or** Coffee

3 Persons 3 Course

Special mixed hors d'oeuvres

Sweet & sour chicken Cantonese style
Chicken in green pepper & black bean sauce

Szechuan beef
Stir fried Chinese mixed vegetables
Egg fried rice

Banana **or** Pineapple Fritters with ice-cream
or Ice-cream **or** Tea **or** Coffee

4 Persons 3 Course

Special mixed hors d'oeuvres

or

Aromatic Duck with pancakes

Sliced Fillet Steak in Mandarin sauce
Combination Satay
Chicken in green pepper & Blackbean sauce

Thai Sweet Chilli King Prawn
Stir-fried Chinese mixed Vegetables
Egg Fried Rice

Banana **or** Pineapple Fritters with ice-cream
or Ice-cream **or** Tea **or** Coffee-

APPETISERS

Gourmet Mix Hors d'oeuvres

For 2 persons

(Sesame prawn toast, BBQ spare ribs, spring roll, crispy won ton, crispy seaweed & Satay chicken).

Mussels

(with black bean sauce)

Deep fried squid

(salt & chilli or sweet & sour sauce)

BBQ Spare Ribs

Peking Ribs

Salt & Chilli Ribs

Crispy shredded duck rolls

(with Chinese mushrooms, celery & carrots)

Crispy spring rolls

(beansprouts, pork, ham & prawn)

Crispy Chicken rolls

(100% minced chicken no vegetables)

Chicken Curry Rolls

Deep-fried Won Tun

(with Sweet & Sour sauce)

Crispy Seaweed

Satay Chicken (2 skewers)

Satay King Prawn (2 skewers)

Prawn Toast

(with sesame seeds)

Wafer-paper Chicken

Wafer-paper King Prawn

Salt & Chilli King Prawns

Salt & Chilli Tofu

Salt & Chilli Chicken Wings

Salt & Chilli Shredded Chicken

Salt & Chilli Shredded Duck

SOUP

Hot & sour

Won tun

Chicken & Sweetcorn

Chicken Noodle

Chicken & Mushroom

DIM SUM

(please allow 20 minutes if ordering)

Assorted Dim Sum

(Siu Mai & Hau Kau)

Sui Mai (Pork dumpling)

Hau Kau (Shrimp dumpling)



Non-Gluten
Containing Ingredients

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All dishes on this menu marked with  do not use gluten containing ingredients



MAIN COURSE DISHES

SEAFOOD

Steamed Scallop with:

(served in the shell)

Ginger & Spring Onion (3 pieces)

or Glass noodle & garlic (3 pieces)

Steamed Seabass fillet

(with fresh ginger and spring onion
or black bean sauce)

Crispy fried fillet of Fish

(with sweet & sour sauce)

Scallops with:

Ginger & Spring Onions

Broccoli & young Babycorn

King prawn with:

Fresh Ginger & Spring Onions

Stir-fried Salt & Chilli

Squid with:

Ginger & Spring Onions

Salt & Chilli

Broccoli & young Babycorn

DUCK DISHES

Aromatic Duck

with pancakes & dressing:

Whole Duck

Half Duck

Sliced barbecued duck **with:**

Plum **or** Orange Sauce

Ginger & Spring Onions

Fresh Mango

Seasonal mixed Vegetables

Shredded Duck

(with peppers, salt & chilli)

Duck with Cashew Nuts

(with ground bean sauce)

Roast Duck Cantonese style

SLICED, TENDER FILLET STEAK DISHES

Mandarin Style

(in our Chef's Mandarin Sauce)

with Black Pepper Sauce

with Fresh Mango

with Fresh Ginger & Spring Onion

CHICKEN DISHES

Chicken Breast 🍴
(lightly coated & fried)

Choice of:

Lemon Sauce or Mango sauce

Sliced Chicken with:
Chef's Mandarin sauce

Tangy sauce, onion & pepper

Seasonal mix Vegetables

Ginger & spring onions

Fresh mango

Mushroom

Black pepper sauce

Cashew nuts 🥜

(cooked with ground bean sauce)

Crispy Shredded Chicken 🍴
(peppers, onions, carrots in slightly
hot & sweet sauce)

Shredded Chicken with
Salt & Chilli 🍴

BEEF / PORK DISHES

Crispy Shredded Beef 🍴
peppers, onions and carrots in
a hot, sweet sauce

Sliced marinated beef with:

Ginger & Spring Onions

Seasonal mix Vegetables

Mushrooms

Cashew nuts

(with ground bean sauce)

Sliced marinated roast pork:

On a bed of Vegetables

(with soya sauce)

with Cashew Nuts 🥜

(with ground bean sauce)

FOO YUNG DISHES

The Chinese equivalent of an omelette

Roast Pork
Sliced Chicken 🍴
King Prawn 🍴

Combination

SATAY DISHES 🥜

Chef's special recipe of satay sauce - rich,
smooth & spicy on skewers

Chicken
Fillet steak
King prawn

Combination

(King prawn, Chicken and Fillet Steak)



SZECHUAN DISHES

The Szechuan region is famous for its hot, fiery cooking and sweet dishes. The dish is cooked with baby corn, mushrooms, bamboo shoots, leeks, carrots, ginger & garlic sauce.

Sliced marinated Chicken
Sliced marinated Beef
King Prawn
Diced Roast Duck
Sliced lean Pork (Char Siu)

Mixed meat combination
(Chicken, Beef & roast Pork)

KUNG PO DISHES 🍲

with mixed vegetables and cashew nuts, in a slightly hot chilli sauce

Sliced marinated Chicken
Sliced marinated Beef
Diced roasted Duck

Mixed-Meat Combination
(Chicken, Beef & Roast Pork)

SWEET & SOUR CANTONESE STYLE

Cantonese style: lightly coated and served with tomato, pineapple, onions, peppers

Chicken (Strips of tender Fillets) 🍲
King Prawn 🍲

TRADITIONAL SWEET & SOUR DISHES

Served with the sauce on the side

Battered Chicken
Battered King Prawn

GREEN PEPPER & BLACKBEAN SAUCE

Sliced marinated Chicken
Sliced marinated Beef
King Prawn

Seafood Combination
(Scallop, King Prawn & Squid)
Mixed Meat Combination
(Chicken, Beef & roast Pork)

CHINESE CURRY DISHES

Chicken Breast
Sliced beef
Roast pork
King prawn

Combination
(Chicken, Beef, Roast Pork)

FRIED RICE DISHES

Chicken (with sauce)
Roast Pork (with sauce)
King Prawn (no sauce)
Yung Chow Fried Rice
Singapore (spicy, no sauce)
Pineapple Fried Rice 🍍

Dish cooked with pineapple, ham, shrimp and roast pork in satay then garnished with seaweed and cashew nuts. A very unique, exotic combination. (no sauce)

CHOW MEIN DISHES

Cantonese Stir-fried noodles

Sliced marinated Chicken
(stir fried with vegetables in light sauce, then placed on top of fried noodles)

Sliced marinated beef
(stir fried with vegetables in light sauce, then placed on top of fried noodles)

King prawn
(stir fried with vegetables in light sauce, then placed on top of fried noodles)

Combination
(Chicken, Beef, roast Pork, King Prawn)



Singapore Noodles
(Rice Vermicelli with Prawn, Ham, Roast Pork. Slightly hot dish)

EXTRA SIDE DISHES

Fried noodles
Fried rice
Boiled rice 🍚
French fries/Chips 🍟
Salt & chilli Chips 🍟
Stir fried mix vegetables
Pak choi
(garlic chilli sauce or oyster sauce)
Curry, Sweet & Sour, BBQ
or Black Pepper Sauce
Chilli Oil
Our Head Chef's own special recipe
(Not suitable for vegetarians)
Fresh green chilli & soy sauce

THAI DISHES

SWEET CHILLI

Shredded chicken 
King prawn 
(fried in light batter)

CHUI CHUI

(Cooked with Thai soy sauce,
fresh ginger, oyster sauce, garlic
& red onions, slightly hot)

Sliced marinated chicken
Sliced marinated beef
King prawn
Sliced fillet Steak

MORNING GLORY

(Cooked with fresh hot chilli, fine bean,
baby corn, onion & mushroom)

Sliced marinated Chicken
Sliced Roast Pork
Sliced marinated Beef
King prawn

PAD THAI

Chicken Pad Thai 
(contains nuts)

Pad Thai is actually a popular street
food in Thailand! It's a delicious
combination of diced cooked chicken,
eggs, rice noodles, vegetables and herbs,
all tossed in a sweet and savoury sauce

Seafood Pad Thai 
(contains nuts)

Combination of seafood, eggs,
rice noodles, vegetables and herbs,
all tossed in a sweet and savoury sauce

VEGETARIAN & VEGAN DISHES

Please request the Vegetarian or Vegan version when ordering as there are non-vegan versions of some of these dishes too.

VEGETARIAN DISHES

SOUP

Veg. Hot & sour
Noodle & mushroom
Bean curd & sweet corn

APPETISERS

Mix Vegetable spring rolls
Crispy seaweed
Salt & chilli tofu

MAIN COURSE

Mix Veg. with Tofu
Tofu in Plum Sauce
with Chinese Mushroom
Salt and Chilli Tofu
Aubergine with Teriyaki sauce
Spicy, Sweet Black Pepper Tofu

Mixed vegetables:
with the choice of following:
Sweet & Sour, Blackbean,
Kung Po, Morning Glory,
Chui Chui, Szechuan or Curry

Singapore Veg. fried rice
Vegetable fried rice
Veg. Singapore Noodles
Mixed Veg. Chow Mein

VEGAN DISHES

STARTERS

Veg Hot & Sour Soup
Beancurd Sweetcorn Soup
Crispy Seaweed
Salt & Chilli Tofu

MAINS

Mix Vegetable Chow Mein
(ask for rice noodles)
Veg Singapore Rice Noodles
Mix Vegetables with Tofu
Tofu in Plum Sauce
Salt & Chilli Tofu
Aubergine with Teriyaki Sauce
Spicy, Sweet Black Pepper Sauce Tofu



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***ATTENTION CUSTOMERS WITH FOOD ALLERGIES:**

**IF YOU HAVE ANY *ALLERGIES OR SPECIAL DIETARY* REQUIREMENTS,
PLEASE INFORM A MEMBER OF STAFF BEFORE ORDERING.**

Whilst we do our best to cater for most dietary requirements, our facilities are not food allergen or gluten-free. Customers with food allergies or other nutritional concerns are advised to notify staff. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be aware that despite our best efforts to prevent cross-contamination, some dishes may contain traces of or come into contact with common allergens, such as dairy, eggs, soybeans, peanuts, sesame, nuts, fish, shellfish, celery, lupin, mustard, sulphites or wheat. Some factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.