



CHINESE MANOR HOUSE RESTAURANT



A LA CARTE MENU

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

All dishes marked with **NGCI** do not include Gluten-Containing ingredients.

Please be aware that our kitchen is not a Gluten-free Kitchen

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



AWARD - WINNING
RESTAURANT



VOTED FOR BY READERS
OF



RESTAURANT
OF
THE YEAR

winner



RESTAURANT GURU



BEST CHOW MEIN
in Edinburgh



For over 20 years, the Chinese Manor House has been a proud family-run restaurant at the heart of Corstorphine, serving both our local community and visitors from around the world.

What began as a passionate, family venture has grown into a well-loved part of the Edinburgh dining scene. Through the years, we've remained rooted in the same values: *great food, warm hospitality, and a genuine appreciation* for every guest who walks through our doors. From familiar faces who have dined with us for decades, to those discovering us for the very first time, each visit is part of our story.

Our menu reflects a journey through the rich and diverse flavours of Chinese cuisine, from the bold heat of Szechuan dishes to the delicate balance of Cantonese classics. Every dish is prepared with care, combining traditional techniques with a modern touch.

Now newly refurbished, the Manor enters its next chapter. Refreshed, yet still grounded in the spirit that has defined us from the beginning. We are incredibly grateful to be part of the Corstorphine community, and proud to welcome guests from across Edinburgh and beyond.

Whether you're joining us for a special occasion or a simple meal shared with family and friends, we thank you for being part of our journey.



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

SZECHUAN CORN RIBS (V)

Corn on the cob, cut into rib-like strips and cooked until golden, then tossed in a rich chilli bean sauce with bold Szechuan seasoning. A flavourful vegetarian street food-inspired dish.

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 CHICKEN (OLD TRADITIONAL RECIPE)

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.

CHICKEN · TOFU (V)

XO SAUCE DISHES

In 1984, at the Lee Garden Restaurant in Hong Kong, a head chef created a unique chilli condiment that would become world-famous — XO sauce. Using premium Chinese ham and carefully selected ingredients such as sun-dried scallops, he elevated a simple chilli sauce to a completely new level. The result was a richer, more refined flavour, where the heat of the chillies is balanced with deep umami and subtle complexity. The outcome exceeded all expectations. XO sauce quickly became one of Hong Kong's most iconic culinary creations. Despite its name, XO sauce contains no alcohol. It is named after XO (extra-old) cognac, symbolising luxury and depth — much like the lingering, full-bodied taste the sauce delivers. In reality, XO sauce is closer to a paste than a traditional sauce, packed with flavour in every spoonful. At Manor House, we honour this tradition and proudly present our own XO-inspired dishes, crafted with the same spirit of quality and excellence

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



3-COURSE MANDARIN BANQUET

MEAL FOR 2

MIXED HORS D'OEUVRES

LEMON CHICKEN
BEEF, 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

MEAL FOR 3

MIXED HORS D'OEUVRES

SWEET & SOUR CHICKEN CANTONESE STYLE
CHICKEN, 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

MEAL FOR 4

MIXED HORS D'OEUVRES
OR
AROMATIC DUCK with pancakes

SLICED FILLET STEAK IN MANDARIN SAUCE
COMBINATION SATAY
CHICKEN, GREEN PEPPER IN 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 MIXED HORS D'OEUVRES FOR 2 PERSONS

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

EACH ADDITIONAL PERSON:

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 • **NGCI** •
SATAY CHICKEN (2 skewers)
SATAY KING PRAWN (2 skewers)
PRAWN TOAST (with sesame seeds)
WAFER-PAPER KING PRAWN • **NGCI** •
SALT & CHILLI KING PRAWNS • **NGCI** •
SALT & CHILLI TOFU • **NGCI** •
SALT & CHILLI CHICKEN WINGS • **NGCI** •
SALT & CHILLI SHREDDED CHICKEN • **NGCI** •
SALT & CHILLI SHREDDED DUCK • **NGCI** •

SOUP

HOT & SOUR
WON TUN
CHICKEN & SWEETCORN • **NGCI** •
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)

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MAIN COURSE

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

HALF AROMATIC DUCK

served with pancakes, Hoi Sin sauce & dressing.

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 *(Contains 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 • *NGCI* • (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 (*Contains nuts*)
(cooked with ground bean sauce)

CRISPY SHREDDED CHICKEN • *NGCI* •
with a hot & sweet sauce

SALT & CHILLI SHREDDED CHICKEN • *NGCI* •

BEEF/PORK DISHES

CRISPY SHREDDED BEEF • *NGCI* •
peppers, onions and carrots in a hot, sweet sauce

SLICED MARINATED BEEF WITH:

- GINGER & SPRING ONIONS
- SEASONAL MIX VEGETABLES
- MUSHROOMS
- CASHEW NUTS (*Contains nuts*)
(with ground bean sauce)

SLICED MARINATED ROAST PORK:

- ON A BED OF VEGETABLES (with soya sauce)
- WITH CASHEW NUTS (with ground bean sauce)

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FOO YUNG DISHES

The Chinese equivalent of an omelette

ROAST PORK
SLICED CHICKEN
KING PRAWN • *NGCI* •
COMBINATION • *NGCI* •

SATAY DISHES *(Contains nuts)*

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 *(Contains nuts)*

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 pineapple, onions, peppers

CHICKEN • **NGCI** • (Strips of tender Fillets)

KING PRAWN • **NGCI** •

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)

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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 *(Contains nuts)*

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 • *NGCI* •

CHIPS • *NGCI* •

SALT & CHILLI CHIPS • *NGCI* •

STIR FRIED MIX VEGETABLES

PAK CHOI (garlic chilli sauce or oyster sauce)

SMALL OR LARGE AVAILABLE

CURRY, SWEET & SOUR,
BBQ OR BLACK PEPPER SAUCE

CHILLI OIL

Our Head Chef's own special recipe

FRESH GREEN CHILLI & SOY SAUCE

THAI DISHES

SWEET CHILLI

SHREDDED CHICKEN • **NGCI** •
KING PRAWN • **NGCI** • (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 • **NGCI** • (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 • **NGCI** • (Contains nuts)

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

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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
SZECHUAN CORN RIBS

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 VEGETABLE FRIED RICE
VEGETABLE FRIED RICE
VEGETABLE SINGAPORE NOODLES
MIXED VEGETABLE CHOW MEIN

VEGAN DISHES

STARTERS

VEG HOT & SOUR SOUP
BEAN CURD SWEET CORN SOUP

MAINS

MIX VEGETABLE RICE NOODLES
VEG SINGAPORE RICE NOODLES

ATTENTION CUSTOMERS WITH FOOD ALLERGIES:

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

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, wheat, soybeans, tree nuts, peanuts, fish, shellfish 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.

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WWW.CHINESEMANORHOUSE.COM