

STARTERS

THE MANDARIN STARTER

A combination platter of our best starters which hasn't changed since 1961.

Minced prawn toast, spring rolls, battered king prawns, chicken satay skewers, spare ribs and seaweed.

• £17.50 per person •

The Emperor starter

Minced prawn toast, spring rolls, chicken satay skewers, spare ribs and seaweed. **per person £16.00**

Mrs. Wan's pot stickers

The dumpling is filled with minced pork, prawns and Chinese vegetables, steamed and then shallow fried, served with ginger vinegar. (20 min) **£10.50**

Steamed whole scallop in shell

Two king scallops steamed with garlic, ginger and spring onion on a bed of glass noodle, dressed with mandarin soy sauce. These scallops are sustainably rope grown from Isle of Man. **£15.50**

Deep fried squid (Fresh lime & sweet and sour sauce)

Slices of fresh tender squid lightly coated with egg and potato starch and deep fried. Add salt and chilli £1.00 **£9.90**

Satay chicken on skewers

Barbecued chicken on three skewers coated with satay peanut sauce. **£13.90**

Chicken lettuce wrap (for two to share)

Stir fried diced chicken, cashew nuts, straw mushrooms, water chestnuts and carrots, served with iceberg lettuce for wrapping. **£20.40**

Barbecued spare ribs

Marinated overnight, slow cooked then oven finished spare ribs glazed with sweet barbecue sauce **£13.90**

Salt and chilli ribs

Marinated meaty ribs stir fried with onions, peppers, dry and fresh chilli, spring onion and lots of garlic. **£15.10**

Crispy sweet & chilli chicken wings

These are no ordinary chicken wings ;) marinated overnight with 5 spice, ginger, aniseed and Shaohsing wine, then fried with spring onion, green peppers, chillies, honey and sesame seeds. **£11.10**

Prawn toast

Our prawn toast is made with 100% minced Indian Ocean tiger prawn on toast, seasoning, coated with white and smoked sesame seeds and nothing else. **£14.10**

Steak roll in black pepper sauce

Pauline's favourite starter! Two Steak rolls stuffed with fried onion, pepper and coriander, pan fried and dressed with our nose tingling black pepper sauce. **£17.10**

Crispy seaweed with fish crumbs

Filled with crispy Cantonese vegetable, wood ear mushroom and glass noodle. **£7.50**

Vegetable spring rolls (3 rolls)

Filled with crispy Cantonese vegetable, wood ear mushroom and glass noodle. **£7.90**

Tempura salt and chilli soft shell crab

Soft shell crab is simply blue crabs in molting state, so you eat the whole thing and they are so tasty! Fried soft shell crab Tempura style with onion, peppers, dry and fresh chilli, spring onion and lots of garlic. **£18.50**

Mushroom in garlic or oyster sauce

Halved mushrooms stir fried with onions and garlic. **£9.40**

SOUP



Wonton clear soup	£6.95
Chicken and sweetcorn soup	£6.40
Crab meat and sweetcorn soup	£6.60
Hot and sour soup	£6.95
Chicken and straw mushroom clear soup	£6.40
Chicken noodle clear soup	£6.60
Vegetable and mushroom clear soup	£6.40

AROMATIC CRISPY

DUCK

We are one of the few restaurants in the country that still prepare this in-house, using our 3 day method - marinate, roast, rest and air dry. We use only 3kg duck (older, tastier, with more meat but requires more cooking time). With this process you really do get what you pay for!

QUARTER £25.90 OR HALF £46.90
(Ideal for 2 people) (Ideal for 4 people)

SIGNATURE DISHES

Gon Sui (Crispy spicy)

Our signature dish! Strips of prime fillet, lightly coated and fried with egg and potato flour, then stir fried with onions, cucumber, fresh chilli and sweet chilli sauce. This is mouth wateringly good!

Chicken £18.60 Beef £20.40

Twice Cooked Pork (回鍋肉)

Classic Szechuan dish known as Hui Guo Rou or Twice Cooked Pork. Thinly sliced pieces of marinated and stewed pork belly (think pancetta!) stir fried with chunks of spring leek, red chilli, green pepper and onion in chilli oil. This is worth giving up a diet for!

£19.70

Zesty Lemon Chicken

Ok, we know you've seen this on every Chinese restaurants' menu. A whole breast of crispy chicken dressed with lemon sauce, but this Mandarin lemon sauce has got the extra Blackpool touch, Alcohol! Limoncello and Vodka! **£19.80**

Huan Sui Fish and Tofu Stew (紅燒魚腩豆腐煲)

We grew up with this classic Canton dish, chunks of seasoned fish (coley, monk or cobbler dependent on season), tofu and roast pork, a great combination of Cantonese delight stir fried and then stewed with spring onion in oyster sauce. If you want a true taste of China, we beg you to try this. **£23.00**

Gan Bian Dou (干煸四季豆)

THE most famous dish coming out of Szechuan. Wok scorched long beans, marinated mince pork, dried chilli skin, Szechuan peppercorns & garlic. A firm family favourite, can't believe it has taken us so long to put it on the menu - sorry! **£18.60**

SIDES

Steamed rice	£3.90	Stir-fried seasonal greens in garlic or oyster sauce	£8.40
Egg fried rice (Add XO Pesto for £2)	£4.95	Prawn crackers	£3.95
Steamed fragrant rice with sesame oil and coriander	£4.95	Served with sweet and sour and honey and garlic dips.	
Fried rice with Chinese salami	£6.50	Chips	£4.95
Yang Chow fried rice	£7.60 (small) 14.90 (large)	Salt and chilli chips	£7.20
Mushroom fried rice	£6.10	Fried soft noodle with bean sprout and onions	£7.20
Stir-fried mixed vegetables	£8.40	Homemade sauce	£3.90
		(Curry, Sweet n sour, Satay, Blackbean, XO Chilli, Satay Paste)	

鑊 WOK FRY CLASSIC 炒

Satay

Our satay paste has an intense flavour, thanks to the extra turmeric, peanut butter, chilli oil, dried scallop and shrimp pesto

Chicken £17.50 Beef £19.20 King prawn £23.70

Gu Loh (sweet & sour)

This authentic Chinese sauce recipe has been handed down from chef to chef since 1961 when the Mandarin first opened, the perfect balance of sweetness and sourness makes it the most popular dish here.

Chicken £18.60 King prawn £23.70 Vegetable & Tofu £18.60

Curry

14 spices in our curry! Here it goes, orange peel, onions, carrots, 'Tsi Tin' chilli, garlic, cinnamon, lemon grass, Indian curry powder, Malaysian curry powder, celery, apple, bay-leaves, coconut cream and leeks.

Chicken £17.00 Beef £19.20 King prawn £23.10

Special £22.00 Vegetable & Tofu £17.50

Se Choi (Seasonal greens)

Seasonal greens delivered freshly from Manchester Smithfield market daily, stir-fried in oyster sauce. A delicate, light and healthy dish.

Chicken £18.20 Beef £19.70 King prawn £23.70 Scallop £29.70

Ju Yim (Salt and chilli)

Dry tossed spice of pepper, garlic and fresh chilli. vegetarians take note here, we have worked on this recipe for ages and finally came up with a secret coating to make the Tofu version so yummy! It will be the best salt and chilli tofu you ever tasted.

Chicken £18.60 King prawn £23.70 Squid £19.70

Scallop £29.70 Tofu £18.60 (highly recommended)

Si Ju (Green peppers and Blackbean)

Fermented blackbean has been used for cooking since Han dynasty 206 B.C, this is a classic Canton dish of stir fried green peppers with fermented blackbean paste, onion, garlic and fresh chilli.

Chicken £18.20 Beef £19.70 King prawn £23.70

Tofu £18.20 Duck £24.20

Szechuan (Very Spicy)

The Mandarin's blow your socks off unique recipe, a stir-fried combination of yellow bean paste, Thai chilli sauce, green peppers, onions, pickled cabbage and fresh chilli, served in a clay pot.

Chicken £19.70 Beef £21.90 King prawn £25.20

Duck £21.50 Aubergine & Tofu £21.50

Aubergine & minced pork (the classic combo) (茄子煲) £21.50

Kung Pao (New recipe)

An absolute Chinese classic but with a recipe unique to us, spicier and more intense. Wok fried slices of chicken or whole king prawn laced with fresh and dried chillies, spring onions, cashew nuts, onions and bamboo shoots.

Chicken £20.40 King Prawn £24.10

Michael Wan's
MANDARIN
Est.1961

SIZZLING DISHES

Fried chicken with ginger and spring onion	£20.40
Fried beef with ginger and spring onion	£22.50
Mini Fillet steak Cantonese	£32.50
King prawn with rich garlic sauce	£24.80
King prawn with ginger and spring onion	£24.80
Roast duck with green pepper and black bean sauce	£24.25
Mini fillet steak in black pepper sauce	£32.50

麵 NOODLES & RICE 飯

Dan Dan Noodle (担担面) £19.20
Stir fried minced pork with chilli oil, yellow bean paste and satay served with egg noodle broth. This fiercely spicy and tangy noodle is so addictive it will have you running for water and coming back for more.

Gon-Chow Duck Udon Noodle £20.40
(with dried scallop and shrimp pesto)
Combining shredded duck with onions, brandy and pesto, bean sprouts, thick Udon noodles and soy sauce to produce this wholesome dish.

Nasi Goreng £20.40
Spicy Singapore fried rice mixed with roast pork and prawns, topped with a free range fried egg. Served with extra peanuts, satay paste and lime wedges.

Vermicelli (Singapore style) Side order £10.50 Large £19.20
Very fine rice noodles fried with prawns, roast pork, green peppers, onion, curry paste and fresh chilli, sprinkled with sesame seeds.

Wonton Noodle Soup (雲吞叉燒湯米) £19.20
The perfect trio combo of Chinese barbecued pork (Char Sui), dumpling filled with minced pork and prawn (Wonton) in a bed of rice noodle all cooked in a fragrant clear broth. Delicious and healthy, all in one big bowl! (Change to Ramen noodle for £1 extra)

Chow Mein
A bed of egg noodles, bean sprouts and onions, layered with seasonal greens in rich oyster sauce.

Special £25.50 Chicken £20.80 Beef £21.90
Seafood £28.10 Vegetable & Tofu £20.80

YOUR BILL - Please note: For parties of six and over, a 10% service charge will be added to your final bill, for under six this is optional. We are unable to provide split bill service. Prices include VAT at current rate. All menu items are subject to availability. Minimum spend £20 per person.

FOOD ALLERGIES - Please note Our menu description do not contain all ingredients, if you have an allergy or dietary restrictions please inform a member of staff who will be happy to discuss your requirements and where possible, make suitable alterations to your food order. Please note, we work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free prep-zone or separate dedicated fryers or wok stations.

TURN OVER FOR **BANQUETING EXPERIENCE** →

BANQUETING EXPERIENCE

PRICE PER PERSON. MINIMUM 2 REQUIRED

Number of main courses and portion size will be adjusted for larger parties. Where possible, we will endeavor to tailor our banquets to suit your needs, please enquire with your server.

BANQUET A

3 Courses

STARTER

Served on a platter a combination of:

Battered King Prawn, Chicken Satay skewers with peanut sauce, minced prawn with sesame seed toast, spare ribs with barbecue sauce, baby vegetable spring rolls, crispy seaweed

MAIN COURSE

Cantonese beef on sizzling plate (upgrade to Fillet Steak +£6.50pp), Szechuan Twice Cooked Pork Belly, Stir fried chicken with cashew nuts served with egg fried rice.

Followed by palate cleansing sorbet

£43.50 per person

BANQUET B

4 Courses

SOUP

Chicken and sweet corn soup

STARTER

Served on a platter a combination of:

Battered King Prawn, Chicken Satay skewers with peanut sauce, minced prawn with sesame seed toast, spare ribs with barbecue sauce, baby vegetable spring rolls, crispy seaweed

MAIN COURSE

Cantonese beef on sizzling plate (upgrade to Fillet Steak +£6.50pp), Szechuan Twice Cooked Pork Belly, Salt & chilli king prawn served with egg fried rice

Followed by palate cleansing sorbet

£48.50 per person

MANDARIN BANQUET

4 Courses



STARTER

Served on a platter a combination of:

Battered King Prawn, Chicken Satay skewers with peanut sauce, minced prawn with sesame seed toast, spare ribs with barbecue sauce, baby vegetable spring rolls, crispy seaweed

AROMATIC CRISPY DUCK

SAME RECIPE SINCE 1961

MAIN COURSE

King Prawn with garlic sauce on a sizzling plate, crispy fillet of beef tossed with sweet chilli sauce, stir fried chicken with green peppers and black bean sauce, served with Yang chow fried rice or Singapore Vermicelli

Followed by palate cleansing sorbet

£57.90 per person

LOBSTER BANQUET

3 Courses

STARTER

Steamed scallops with glass noodle, Garlic, ginger & soy, Minced Tiger Prawn on toast, Salt & Chilli Squid

MAIN COURSE

Classic whole lobster in ginger & spring onion on crispy noodle
Gon Sui (crispy chilli) beef served with seafood fried rice with X.O pesto

Followed by palate cleansing sorbet

£78.90 per person

Add optional Middle course (£10 per person)

Seafood lettuce wrap
OR
Aromatic Crispy Duck

Available during UK lobster season

BANQUET C

3 Courses

AROMATIC

CRISPY DUCK

SAME RECIPE SINCE 1961

MAIN COURSE

King prawn with satay sauce, classic sweet and sour chicken, stir fried beef with green peppers and a black bean sauce served with egg fried rice.

Followed by palate cleansing sorbet

£43.90 per person

VEGETARIAN BANQUET

4 Courses

STARTER

Served on a platter a combination of:

Baby vegetable spring rolls, crispy seaweed, Garlic mushrooms, Mrs Wan's Vegan Pot Sticker and Mock Chicken Satay Skewers

MIDDLE COURSE

Vegetable and Cashew Nut Lettuce Wrap

MAIN COURSE

Szechuan aubergine stew served in clay pot, stir fried tofu with chilli and thick black bean sauce, stir fried dual mushroom, served with steamed Chinese greens, all served with egg fried rice.

Followed by palate cleansing sorbet

£46.90 per person

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