



Sweet Mandarin

MAIN

MENU



ORDER ON OUR APP

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Dinner for Two

£45

Vegetable Spring Rolls (G)

Salt & Pepper Chicken Wings

Sweet & Sour Chicken

Crispy Sichuan Beef

Egg Fried Rice (E)

Salt & Pepper Chips

These dishes are all served together and non changeable.

**Allergens Guide: G - gluten, Se - sesame oil,
C - crustaceans, Su - sulphites, P- peanut, N - nuts
E - eggs, M - molluscs, C - celery, S-soya
Mu - mustard, F - fish, L - lupin Mi - milk**

A roasted duck quarter with a golden-brown, crispy skin is presented on a light-colored wooden cutting board. Two light-colored wooden chopsticks are placed diagonally behind the duck. To the right, a dark grey ceramic bowl contains a mixture of finely shredded white leeks and green cucumber strips. The background is a dark, textured surface.

Aromatic Crispy Duck Quarter £^{17.95}

Our aromatic duck takes 24 hours to make. Served with pancakes, homemade hoisin sauce, cucumber and leeks (G,S,Se)

Soups £5.95

1. Hot & Sour Soup (with prawns & chicken) (C,E,Se)
3. Chicken & Sweetcorn Soup (with egg) (E,Se)



Dim Sum & Starters £7.95



6. Prawn Crackers (C) £3.95

6DD. Crispy vegetable dumplings (G,Se) (4 pieces)

£8.00 7. Crispy Seaweed

8. Sesame Prawn Toast (G,C,Se) (4 pieces)

12. Baby Vegetable Spring Rolls (G,Se) (5 pieces)

12D. Duck Spring Rolls (G,Se) (3 pieces)

18. Salt & Pepper Chicken Wings (4 pieces)

18SQ. Salt & Pepper Squid (M,E) (6 pieces)

18M Salt & Pepper Mushrooms

18T Salt & Pepper Chilli Tofu

Salt n Pepper Munchie Box

£15.95

For salt n pepper lovers.

We wok toss a big portion of
salt n pepper chips,
chicken balls & chicken
wings



Pad Thai, Rice, Noodles from £12.95

GF6K. King Prawn Pad Thai (C) £16.95

GF66. Pad Thai with Prawns & Chicken (C)

GF66C. Chicken Pad Thai (S,Se)

Noodles (Mains)

61S. Special Chow Mein noodles (chicken, king prawn, beef) (G,S,Se) £15.95

63. Chicken Chow Mein (G,S,Se)

64. Beef Chow Mein (G,S,Se)

65. Singapore Vermicelli (Spicy) contains slithers of chicken & baby prawns (S,Se,P,G,N)

68. Beef Hor Fun (rice noodles, soya, beef) (G,S,Se)

Fried Rice (Mains)

61SFR. Special Fried Rice

(chicken, king prawn, beef) (C,E, S, Se) £15.95

69. Yangzhou Fried Rice (finely cut chicken, baby prawns, peas) (C,E,S,Se) £13.95

71. Chicken Fried Rice (chicken, egg, peas) (G,S,E)

Chicken Dishes £13.95

37 Lily. Kwok's Chicken Curry (M)

18C Salt & Pepper Chicken Balls

37T Jungle Green Curry (Su,M)

36 . Satay Chicken (N,P,Se,G)

30 Lemon chicken

35 Sweet & Sour chicken

32. Chicken Green Pepper Blackbean (S, Se)

C2C Volcano chicken (G)

31. Mabel's chicken casserole

71. Chicken Fried Rice (S,E)

CFY. Chicken Foo Young (E)

47C Sweet Chilli Chicken +£1

103 Gong Bao Chicken (G,S)

Beef Dishes £14.95

- 38. Crispy Sichuan Beef
- 39. Green Peppers Blackbean (G,S,Se)
- 37B. Lily Kwok's Beef Curry (Mu)
- 43. Beef, Mushrooms & Oyster Sauce (G, S,Se)
- C2B. Volcano beef (G,S)
- 68. Beef Hor Fun (G,S,Se)

King Prawn Dishes £18.95

- 47. Sweet Chilli King Prawn (C,E)
- 50. Sweet and Sour King Prawns (C,E)
- 72. Peking King Prawns (C,E)
- 66K. King Prawn Pad Thai (C)
- 48. Satay King Prawns (C,P,N,S)

Vegetarian Dishes £12.95

57. Mabel's Vegetarian Tofu Casserole (G,S,Su)

58. Sweet & Sour Tofu (Su)

GF39TVEG Blackbean Vegetables (S,Se,G)

61. Vegetable Chow Mein (G,S,Se)

65V. Spicy Vermicelli with Vegetables (G,P,N,Se, S)

37TV Jungle Green Vegetable Curry

37TVTOFU Jungle Green Tofu Curry (Su)

Side Dishes from £3.95

FR. Fragrant Egg Fried Rice (E)

BR. Boiled Rice

84. Noodles and Beansprouts (S,Se,G) +£2

85. Cheeky chips

96. Salt and Pepper Chips +£1

112. Sichuan Spicy Potatoes – these are the best potatoes

£7.50

Homemade Sauces & Dips

92. Lily Kwok's Curry Sauce (Mu) £3.99

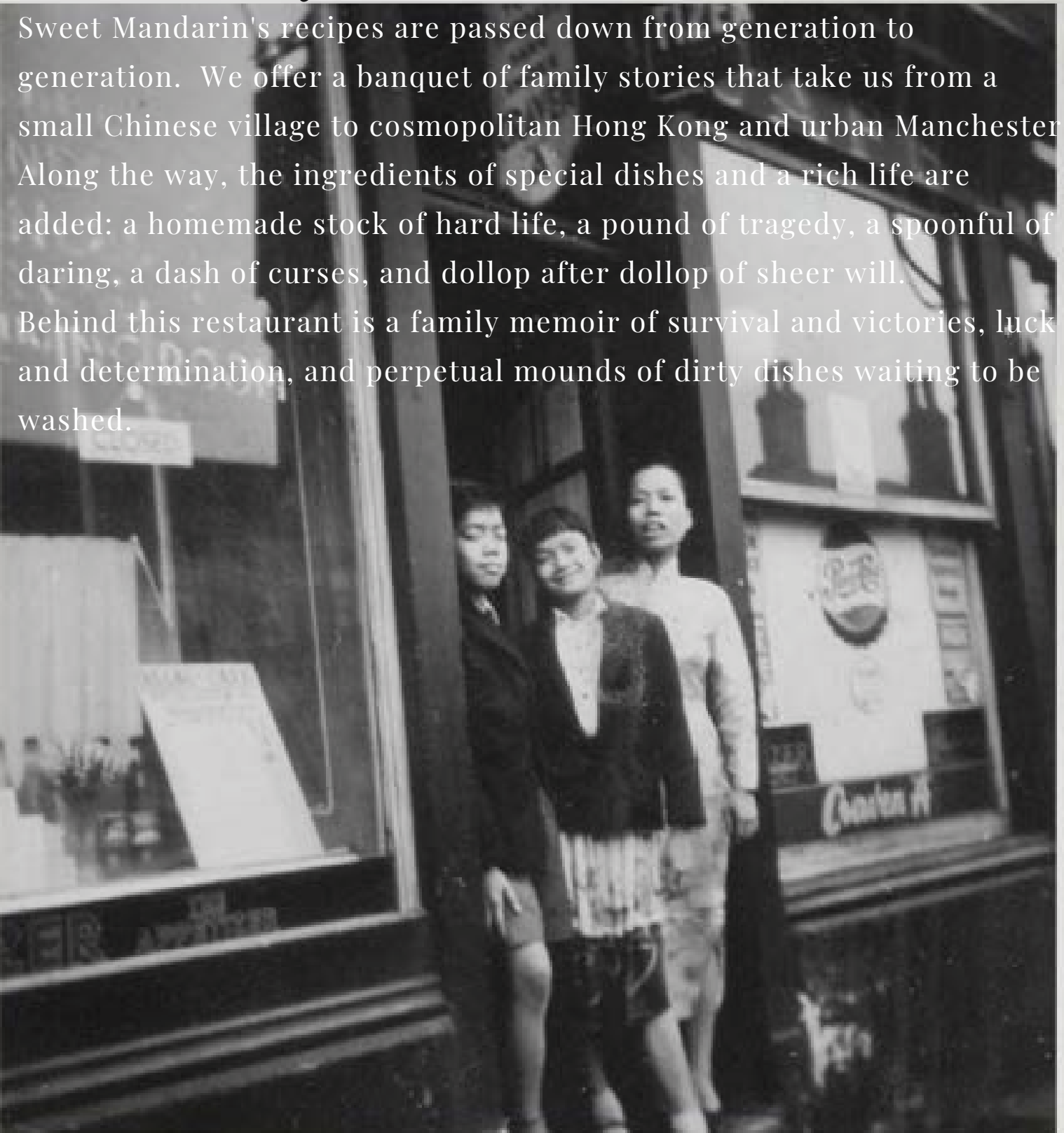
Tub of Dip £2.50 each choose from:

OK / Sweet & Sour / Sweet Chilli

About Sweet Mandarin 甜甜

Sweet Mandarin's recipes are passed down from generation to generation. We offer a banquet of family stories that take us from a small Chinese village to cosmopolitan Hong Kong and urban Manchester. Along the way, the ingredients of special dishes and a rich life are added: a homemade stock of hard life, a pound of tragedy, a spoonful of daring, a dash of curses, and dollop after dollop of sheer will.

Behind this restaurant is a family memoir of survival and victories, luck and determination, and perpetual mounds of dirty dishes waiting to be washed.



Grandma's first restaurant