



BRISBANE
PHOENIX
CHINESE RESTAURANT

Colour, Aroma and Taste

與您共享美味人生

All prices are GST inclusive

All Card payments incur a 1.5% surcharge

A surcharge of 15% applies on public holidays

When Ordering, please notify our staff of your dietary

Item in Bold Font Contains Gluten

The management reserves the right to refuse service

Take Away Container 80 Cents Each



BRISBANE PHOENIX

CHINESE RESTAURANT

Phoenix Restaurants is a Chinese restaurant group that has been operating in Australia for over 20 years since 1999. We are specialising in yumcha, seafood cuisine, organising functions and weddings. There are 4 large format restaurants in New South Wales that can accommodate thousands of customers at one time.

Phoenix Group decided to enter Brisbane market in 2019 and Brisbane Phoenix is the start of our cross-state operation. Phoenix team will combine its 20+ years of superb skills and experience, as well as high-quality service to bring you a feast of delicious food with perfect colour, aroma and taste.

In providing Brisbanites our famous mouth-watering yumcha as well as our always contemporary and traditional a la carte dishes, we feel honoured to be serving you in such a beautiful food precinct in CBD Brisbane. Our welcoming and friendly staff are always there to service you and your guests.

Savor your dining experience.
與您共享美味人生

Anita Fung
CEO
Phoenix Restaurant Group

Chef's Recommendations

Entrée

Whole Abalone & Sea Cucumber Braised in Supreme Sauce (each)	98
蠔皇原隻鮑拼海參 (20 mins)	
Abalone in Brine Sauce with Smoke Duck Breast Platter	88
滷水鮑魚燻鴨胸拼盤 (20 mins)	
New Zealand Scampi Sashimi with Beluga Caviar 15yrs (2pcs)	50
新西蘭深海螯蝦刺身配法國貝魯迦鱈魚子醬	
Chilled Asparagus	40
冰鎮蘆筍	
Prawn Minced on Chinese Donut	28
鬼馬油條	

Mains

Abalone Slices with Dongbo Pork (Pork Belly)	88
鮑片東坡肉	
Pan-Fried M9 Wagyu Striploin with Foie Gras & Beluga Caviar 15yrs	158
香煎M9和牛配法國鵝肝, 貝魯迦鱈魚子醬 (30 mins)	
Heard Island Toothfish (Pan Fried or Steamed)	85
赫德島深海牙魚 (煎或蒸) (20 mins)	
Stir-Fried M9 Wagyu Slices with Broccolini	88
清炒M9和牛西蘭花苗	
Sea Cucumber & Dried Scallop with Broccoli	68
瑤柱海參扒西蘭花	

Vegetarian

Truffle with Scamble Egg	32
滑蛋黑松露	
Stir- Fried Truffle with Broccolini	38
清炒黑松露西蘭花苗	
Truffle and Mushroom Fried Rice	32
黑松露素菇炒飯	
Vegetarian Sweet & Sour Pork	30
素甜酸咕嚕肉	
Salt & Pepper Oyster Mushroom	32
椒鹽珊瑚菇	

Light Menu

YumCha

Pork Xiao Long Bao (6pcs)	灌湯小籠包	18
Scallop, Prawn & Caviar Shumai (3pcs)	帶子魚籽燒賣	15
King Prawn Dumpling (3pcs)	蝦餃皇	15
Prawn & Garlic Chive Dumpling (3pcs)	鮮蝦韭菜餃	14
Prawn & Pork Shumai (3pcs)	鮮蝦豬肉燒賣	12
Prawn & Pork Wonton in Spicy Broth	鮮蝦豬肉雲吞紅油抄手	15
Chicken Feet in Black Bean Sauce	豉汁鳳爪	15
(v) Vegetarian Dumpling	花素餃	12
BBQ Pork Bun (3pcs)	蜜汁叉燒飽	12
Sweet Custard Bun (3pcs)	蛋黃奶皇飽	12
Dumpling Platter	點心拼盤	32
Chicken Spring Roll (3pcs)	雞肉春卷	12
(v) Vegetarian Spring Roll (3pcs)	素菜春卷	12

Soup

(v) Vegetable Soup	素菜湯	10
Beef & Coriander Soup	西湖牛肉羹	12
Chicken & Sweet Corn Soup	雞肉玉米羹	12
Crab Meat & Sweet Corn Soup	蟹肉玉米羹	16
Prawn & Pork Wonton Soup	鮮蝦豬肉雲吞湯	16
Seafood Hot & Sour Soup	海鮮酸辣湯	16
Seafood & Tofu Soup	海鮮豆腐羹	16

24 hours pre-order in advance

Serve 4

Abalone Chicken & Goji Berry Soup	淮山枸杞鮑魚雞湯	120
Slow Cook Whole Coconut with Abalone Chicken Soup	原盅椰子鮑魚雞湯	160

Entrée

Peking Duck	北京烤鴨	
Peking Duck - Served in Two Courses		98
1st -Sliced Duck with Pancakes (12 serves)	第一道 :	
	京鴨薄餅12片	
2nd Course (Your Choice of one the followings)	第二道 : 請選擇以下其中一款	
Sang Choy Bau (6 serves)	生菜包	
or	或	
Duck Meat Fried Rice	炒飯	
or	或	
Duck Meat Fried Noodle	炒麵	
or	或	
Chopped Up	斬件	

Entrée

Peking Duck Pancake (4 serves)	京鴨薄餅	24
<u>Sang Choy Bau (2 serves)</u>	生菜包:	
(V) Vegetarian	素菜	16
Chicken	雞肉	18
Duck	鴨肉	18
Seafood (Scallop & Prawn)	海鮮	26
D/F Salt & Chilli Soft Shell Crab	椒鹽軟殼蟹	30
<u>Shellfish (4 serves)</u>		
Scallop	帶子	36
Jumbo King Prawn	大蝦皇	58
Scampi	螯蝦	80
<u>Cooking Methods:</u>	<u>烹調方法 :</u>	
Steamed with Ginger & Shallot	薑蔥粉絲蒸	
Steamed with Duo Garlic	生熟蒜粉絲蒸	
Steamed with Chopped Chilli	剁椒粉絲蒸	

Cold Plates

(V) Edamami in Salty Brine	鹽水毛豆	13
(V) Wasabi Cloud Fungus	芥末黑木耳	15
(V) Garlic & Chilli Smashed Cucumber	刀拍黃瓜	15
Five Spice Beef Shank	五香牛腱	18
Seaweeds with Duck Meat	涼拌海藻火鴨絲	22

Main Menu

Live Seafood Market Price

Abalone	鮑魚
Baby Abalone	鮑魚仔
Lobster	龍蝦
King Crab	皇帝蟹
Snow Crab	雪蟹
Mud Crab	泥蟹
Coral Trout	游水星斑
Barramundi	游水盲曹
Silver Perch	游水銀鱸
Pipi	蜆

Cooking Methods:

Salt & Pepper	/ Chilli Garlic	烹調方法：	
XO Sauce	/ Ginger & Shallot	椒鹽 / 避風塘	
Spicy Singapore Chilli	/ Garlic Butter	X.O醬 / 薑蔥	
Steamed with Duo Garlic	/ Cheese Bake	星洲 / 蒜子牛油	
Flaming - Cointreau		生熟蒜蒸 / 芝士焗	
Salted Egg Yolk		君度火焰	15
Steamed with HuaDiao Wine & Egg White		金衣	15
		花雕蛋白蒸	15

Add On:

Egg Noodle or E-Fu Noodle	生面/伊面	15
Steamed / Fried Chinese Bread Roll	蒸/炸銀絲卷	6

Seafood - Abalone & Fish

Whole Abalone Braised in Supreme Sauce (each)	蠔皇原隻鮑	72
Stir-fry Sliced Abalone with Seasonal Vegetable	碧綠鮑片	128
Fried Whole Barramundi with Ginger & Shallot Soy Sauce	姜蔥油浸盲曹	78
Fried Whole Barramundi with Sweet & Sour Sauce	松鼠盲曹	88
Steamed Cod Fillet in Chopped Chilli Sauce	剁椒蒸石斑魚柳	68
Steamed Cod Fillet in Ginger & Shallot Soy Sauce	薑蔥蒸石斑魚柳	68
Fish Fillet in Szechun Hot Chilli Broth	四川水煮魚	52
Salt & Chilli White Bait	椒鹽白飯魚	32

Main Menu

Seafood - Shellfish

Lobster Tail in Garlic Butter & Black Pepper	黑椒蒜子牛油龍蝦尾	68
King Prawn with Chicken Mince & Vermicelli Hotpot	金沙粉絲蝦球煲	44
D/F King Prawn in Salted Egg Yolk	黃金蝦球	44
King Prawn in Singapore Chilli Sauce	星洲蝦球	44
King Prawn with Scamble Egg	滑蛋蝦球	44
D/F Honey King Prawn	蜜糖蝦球	44
D/F Salt & Chilli Calamari	椒鹽鮮魷	38
D/F Salt & Chilli King Prawn & Calamari	椒鹽蝦球鮮魷	48
Sautéed Scallop with Snow Pea	荷豆帶子	46
Stir-Fry Scallop with Asparagus	蘆筍炒帶子	56
Seafood Combination with Tofu Hotpot	海鮮豆腐煲	42
Vegetable in Crab Meat Sauce	蟹肉扒時蔬	48

Beef, Pork & Lamb

Pan-Fried M9 Wagyu Striploin	香煎M9和牛	82
Beef Fillet Cubes in Wasabi Sauce	日式牛柳粒	38
Beef Fillet Cubes in Honey Black Pepper Sauce	蜜椒牛柳粒	38
Beef Fillet Cubes in Szechuan Chilli Sauce	四川牛柳粒	38
D/F Shredded Beef in Peking Sauce	乾燒牛柳絲	38
Beef in Black Bean Sauce	豉汁牛肉	38
Sautéed Scotch Fillet Slices with Vegetable	時菜炒肥牛	42
Sautéed Scotch Fillet Slices with Vermicelli in Satay Sauce	沙嗲肥牛粉絲煲	44
Scotch Fillet Slices in Szechun Hot Chilli Broth	四川水煮牛	46
Sweet & Sour Pork	甜酸咕嚕肉	32
D/F Salt & Chilli Pork Rib	椒鹽排骨	32
Pork Rib in Dark Vinegar Sauce	鎮江肉排	32
D/F Pork Rib with Dried Salted Plum	香味話梅骨	32
Braised DongPo Pork (Pork Belly)	東坡肉	38
Roasted BBQ Pork	蜜汁叉燒	32
Roasted Pork Belly	脆皮燒肉	38
Roasted Pork Belly & Tofu Hotpot	火腩豆腐煲	36
Egg Plant with Minced Pork in Spicy Sauce	魚香茄子	30
Mongolian Lamb	蒙古羊肉	36
Lamb Fillet in Cumin Flavor	孜然羊肉	36

Main Menu

Chicken, Duck & Game

Crispy Skin Chicken	脆皮炸子雞	32
Crispy Skin Chicken in Ginger & Shallot Soy Sauce	姜蔥油淋炸雞	34
Crispy Skin Chicken in Shangdong Sauce	山東雞	34
D/F Lemon Chicken	檸檬雞	32
KungPo Chicken	宮保雞丁	32
Szechuan Chilli Popcorn Chicken	辣子雞	38
Chicken Fillet in Three Cup Sauce	三杯雞	32
D/F Salt & Chilli Quail Maryland	椒鹽鶴鶉腿	34
Quail Maryland in Three Cup Sauce	三杯鶴鶉腿	34
Roast Duck	明爐燒鴨	42
Crispy Skin Squab	紅燒乳鴿	48

Vegetable, Tofu & Fruit (Vegetarian)

Braised Mushroom with Vegetable	鮮菇扒時蔬	32
Stir-fry Mix Vegetables with Purple Cabbage	炒雜菜	32
Stir-Fry Fungus & Vegetable Deluxe	荷芹雲耳炒素菇	34
Spinach in Supreme Goji Berry Broth	上湯枸杞菠菜	32
Chilli Vinegar Cabbage	醋溜白菜	30
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	30
Salt & Chilli Eggplant	椒鹽茄子	30
Szechuan Grandma (Mopo) Tofu	麻婆豆腐	30
Braised Pan-Fried Tofu with Vegetables	紅燒豆腐	32
Mushroom Omelette	鮮菇芙蓉	30
Stir-Fry String Bean with Preserved Olive	欖菜四季豆	30

Main Menu

Rice & Noodle

Phoenix Fried Rice (Scallop, Prawn & Flying Fish Caviar)	囍鳳臺招牌炒飯	R:36 S:24
BBQ Pork Fried Rice	叉燒炒飯	28
Chicken Fried Rice	雞肉炒飯	28
Minced Beef Fried Rice	生炒牛肉飯	28
Fujian Fried Rice	福建炒飯	32
Diced Abalone & Chicken Stone Pot Fried Rice (15 min)	鮑魚雞粒石窩飯	88
Singapore Fried Noodle	星洲炒米	28
Duck Meat & Preserved Vegetable Rice Noodle Soup	榨菜火鴨絲湯米	32
Duck Meat Fried Noodle	鴨絲炒麵	30
Beef Fillet Slices Fried Rice Noodle	乾炒牛河	30
Combination Seafood Fried Egg Noodle	海鮮炒麵	36
(V) Vegetable Fried Rice	素菜炒飯	26
(V) Vegetable Fried Rice Noodle	素菜炒河粉	28
(V) Fried Egg Noodle with Chive & Bean Sprout in Superem Soy Sauce	豉油皇炒面	28
Steamed Rice (per serve)	絲苗白飯	4.5
Steamed / Fried Chinese Bread Roll	蒸/炸銀絲卷	6

24 hours pre-order in advance

Abalone, Dried Scallop & Seafood Fried Rice with Lotus Leaf Wrap	囍鳳臺金牌荷葉飯	98
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Dessert

Fried Ice-Cream Topping: Caramel / Chocolate / Strawberry	炸雪糕	8.5
Deep Fried Banana with Ice-Cream	炸香蕉配雪糕	16
Deep Fried Strawberries Topping: Caramel / Chocolate / Strawberry	炸草莓	16
Chocolate Fondant	巧克力心太軟	15
Mango Pudding	芒果布甸	8
Red Bean Pastry with Ice-Cream	豆沙窩餅	16
Fresh Fruit Platter	水果拼盤	15
Affogato	阿芙佳朵	20