



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

| | |
|--|----|
| 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 | |

Entrée

| | |
|--|---------|
| Black Truffle Xiao Long Bao (3pcs) | 16 |
| 黑松露小籠包 | |
| Pan Fried Jumbo King Prawn in Superem Soy Sauce (4 pcs) | 58 |
| 美極大蝦皇 | |
| D/F King Prawn with Wasabi Mayo (4 pcs / Main Size Available) | 24 / 44 |
| 芥末蝦球 | |

Mains

| | |
|---|----|
| Fried Smoked Duck Breast with Plum Sauce | 42 |
| 梅醬煙燻鴨胸 | |
| Slow Cooked Braised Pork Belly with MeiGan Cai (Preserved Vegetable) | 52 |
| 梅菜扣肉 | |
| Scallop & Beef Fillet Cube in Three Cup Sauce | 52 |
| 三杯帶子牛柳粒 | |
| Fried Whole Barramundi with Szechuan Chilli Sauce | 78 |
| 辣子盲曹 | |
| Steamed Silky Egg with Black Truffle & Crab Meat | 48 |
| 黑松露、蟹肉蒸水蛋 (30 mins) | |
| Steamed Scallop & ToFu with Duo Garlic | 46 |
| 生熟蒜帶子蒸豆腐 | |

Pastry、月餅

\$12

with Passionfruit Purée (Serve with Green Rose Tea)

Red Bean

紅豆

White Lotus

蓮蓉

Taro

芋頭

Green Tea

綠茶

Black Sesame

黑芝麻

Durian

榴蓮

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 Feets 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 | 98 |
|-------------|------|----|

Peking Duck - Served in Two Courses

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

Sang Choy Bau (2 serves)

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

Shellfish (4 serves)

Scallop

帶子

36

Jumbo King Prawn

大蝦皇

58

Scampi

螯蝦

80

Cooking Methods:

Steamed with Ginger & Shallot

Steamed with Duo Garlic

Steamed with Chopped Chilli

烹調方法：

薑蔥粉絲蒸

生熟蒜粉絲蒸

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

五香牛腩

18

Seaweeds with Duck Meat

涼拌海草火鴨絲

22

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 Scramble 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

| 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 | |
| | | 生熟蒜蒸 / 芝士焗 | |

| | | |
|---------------------------------------|-------|----|
| Flaming - Cointreau | 君度火焰 | 15 |
| Salted Egg Yolk | 金衣 | 15 |
| Steamed with HuaDiao Wine & Egg White | 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 | 椒盐白飯魚 | 32 |

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 | 椒鹽鵪鶉腿 | 34 |
| Quail Maryland in Three Cup Sauce | 三杯鵪鶉腿 | 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 |
|--|----------|----|

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 |