



BRISBANE
PHOENIX
CHINESE RESTAURANT

Colour, Aroma and Taste

與您共享美味人生

All prices are GST inclusive
All credit card payments incur a surcharge of 1.5%
A surcharge of 15% applies on public holidays

When ordering, please inform our staff if you are allergic to certain ingredients
The management reserves the right to refuse service



PHOENIX

RESTAURANTS

Phoenix Restaurants is a Chinese restaurant group that has been operating in Australia for 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 Brisbanesiders 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 Restaurants

Yumcha Menu (Lunch Only)

Steamed 蒸

👍 Fresh Crab Meat Xiao Long Bao (4)	鮮蟹肉小籠包	16
Pork Xiao Long Bao (6)	灌湯小籠包	14
👍 King Prawn and Bamboo Shoot Dumpling (3)	筍尖蝦餃皇	12
👍 Prawn and Kimchi Dumpling (3)	鮮蝦泡菜餃	10
👍 Prawn and Garlic Chive Dumpling (3)	鮮蝦韭菜餃	10
Prawn and Snow Pea Dumpling (3)	鮮蝦荷豆餃	10
Prawn and Sweet Corn Dumpling (3)	鮮蝦玉米餃	10
👍 Scallop and Caviar Shumai (3)	帶子魚籽燒賣	12
Prawn and Pork Shumai (3)	鮮蝦豬肉燒賣	10
Black Pepper Beef Shumai (3)	黑椒牛肉燒賣	10
(v) Wild Mushroom Dumpling (3)	雜菌素餃	10
(v) Baby Spinach Dumpling (3)	菠菜素餃	10
Garlic Prawn and Chicken dumpling in Chicken Broth	上湯蒜香雞肉蝦餃	12
Steamed BBQ Pork Bun	蜜汁叉燒飽	10

Steamed Custard Bun (<i>Sweet</i>)	蛋黃奶皇飽	10
Steamed Sticky Rice in Lotus Leaf	珍珠糯米雞	10
Steamed Pork Ribs in Mild Chilli Sauce	椒絲蒸排骨	10
Steamed Chicken Feet in Black Bean Sauce	豉汁蒸鳳爪	10
Wonton in Spicy Broth	紅油抄手	12

Fried 煎

👍 Chicken Spring Roll (3)	雞肉春卷	10
Prawn and Garlic Chive Spring Roll (3)	鮮蝦韭菜春卷	10
Vegetarian Spring Roll (3)	素菜春卷	10
Sesame Prawn Roll (3)	芝麻蝦卷	10
👍 Combination Dumpling (3)	咸水角	10
(v) Spring Onion Pancake	蔥油餅	10
Panfried Pork Shanghai Dumpling (3)	豬肉白菜鍋貼	10
👍 Panfried Prawn and Kimchi Shanghai Dumpling (3)	鮮蝦泡菜鍋貼	10
Panfried Pork Bun (3)	上海生煎包	10
Black Sesame Custard Ball (<i>Sweet</i>) (3)	黑芝麻奶皇煎堆	10
Pan-Fired Raddish Cake	煎蘿蔔糕	10

Baked 焗

BBQ Pork Pastry (3)	叉燒酥	10
👍 Custard Tart (3)	酥皮蛋撻	10

Cheung Fan (Steamed Rice Noodle Roll) 腸粉

👍 King Prawn and Goji Berries Rice Noodle Roll	大蝦杞子腸粉	13
BBQ Pork Rice Noodle Roll	蜜汁叉燒腸粉	11
Beef and Coriander Rice Noodle Roll	香茜牛肉腸粉	11
Panfried Rice Noodle Roll w/ Dried Shrimp & Chive	煎蔥花蝦米腸粉	10
(v) Plain Rice Noodle Roll	香滑白腸粉	8
(v) Vegetable Rice Noodle Roll	菜遠齋腸粉	10

Sweet 甜點

👍 Mango Pancake (2)	芒果班戟	10
Mango Pudding	芒果布甸	8
Layered Rainbow Jelly	彩虹啫喱	8
Coconut Jelly	椰汁糕	8

Kitchen Snacks 廚房小吃

Shredded Beef in Peking Sauce	乾燒牛柳絲	16
(v) Fried Egg Noodle in Supreme Soy Sauce	豉油皇炒面	14
(v) Chinese Broccoli in Oyster & Soy Sauce	蠔油芥蘭	13
Pork Rib in Dark Vinegar Sauce	鎮江肉排	14
D/F White Bait in Spicy Salt & Chilli	椒鹽白飯魚	16
D/F Calamari in Spicy Salt & Chilli	椒鹽鮮魷	16
Steamed Scallop w/ Vermicelli in XO Chilli Sauce (3)	XO醬粉絲蒸帶子	24
D/F Lobster Tails	椒鹽龍蝦尾	39
(v)String Bean with Preserved Olive Leaf	欖菜四季豆	13

Roast Meat (Lunch) 燒臘

👍 Roast Duck	燒鴨	18
👍 BBQ Pork	叉燒	18
👍 Soya Chicken	油雞	18

MAIN MENU

Soup 湯

(v) Vegetable Soup	雜菜湯	8
Hot & Sour Soup	酸辣湯	9
Chicken & Sweet Corn Soup	粟米雞湯	9
Prawn & Pork Wonton Soup	鮮蝦豬肉雲吞	13
Fresh Crabmeat & Sweet Corn Soup	鮮蟹肉粟米湯	13
Seafood & Tofu Soup	海鮮豆腐羹	13
Seafood & Spinach Soup	菠菜海鮮羹	13
Beef & Coriander Soup	西湖牛肉羹	9

Entrée 前菜

Fresh Crab Meat Xiao Long Bao (4)	鮮蟹肉小籠包	16
Mix Steamed Dim Sim (8)	蒸點心拼盤	34
<i>(Prawn Dumpling 2 / Scallop and Caviar Shumai 2/ Baby Spinach Dumpling 2 / Prawn and Kimchi Dumpling 2)</i>		
Steamed Scallop w/ Vermicelli in XO Chilli Sauce (4)	XO粉絲蒸帶子	28

Salt & Chilli Calamari	椒鹽鮮魷	22
Salt & Chilli White Bait	椒鹽白飯魚	24
Peking Duck Pancake (4)	京鴨薄餅	20
Chicken / Duck San Choi Bau (2)	雞/鴨肉生菜包	16
(v) Salt & Chilli Tofu and Pumpkin	椒鹽一口豆腐拼金瓜	20
Quail Maryland in Three Cup Sauce	三杯鶉鶉腿	28
Chicken Spring Roll (3)	雞肉春卷	10
(v) Vegetarian Spring Roll (3)	素菜春卷	10
Salt & Chilli Soft Shell Crab	椒鹽軟殼蟹	24

Cold Plates 冷盤

Drunken Chicken	醉雞	15
Five Spices Beef Shank	五香牛腩	15
(v) Garlic & Chilli Smashed Cucumber	刀拍黃瓜	13
Salt Brine Duck Slices	鹽水鴨片	15
Duck Tongue in Herbal Spicy Sauce	鹵水鴨舌	15
Wasabi Cloud Fungus	芥辣涼拌雲耳	13

Roast Meat 燒臘

Roast Duck	燒鴨	28
BBQ Pork	叉燒	28
Soya Chicken	油雞	24

Live Seafood (Market Price) 生猛海鮮

Green Lip Abalone	青邊大鮑魚
Baby Abalone	鮑魚仔
Lobster	龍蝦
Snow Crab	黃金蟹
Mud Crab	肉蟹
Coral Trout	游水星斑
Barramundi	游水鱸魚
Silver Perch	游水銀鱸

Cooking Styles - There are many different ways of cooking and numerous choice of sauces, please ask our staff for recommendations to suit your needs.

海鮮烹調方法有多種選擇, 請向服務員查詢以迎合口味

Seafood 海鮮

👍 Lobster Tail with Garlic Butter & Black Pepper	乾爆黑椒蒜子牛油龍蝦尾	46
👍 Fried Whole Barramundi with Ginger and Shallots Soy Sauce	薑蔥油浸原條盲鱈	48
👍 Steamd Coral Trout Fillet in Chopped Chilli Sauce	剝椒蒸石斑柳	36
Honey King Prawn	蜜糖蝦球	36
King Prawn with Scrambled Egg	滑蛋蝦球	36
King Prawn in Singapore Chilli Sauce	星洲汁蝦球	36
Sauteed Scallop with Snow Pea	荷豆帶子	38
Jumbo King Prawn in Chilli Bean Sauce (4)	醬爆大蝦皇	38
Salt & Chilli King Prawn and Calamari	椒鹽蝦球鮮魷	36
Seafood Combination with Tofu Hotpot	海鮮豆腐煲	36

Chicken & Duck 雞肉 鴨肉

Crispy Skin Spatchcock in Ginger & Shallot Soy Sauce	薑蔥油淋春雞	26
Lemon Chicken	檸檬軟雞	26
Kung Po Chicken	宮保雞丁	26

👍 Crispy Skin Spatchcock in Shangdong Sauce	山東雞	26
👍 Fragrant Pipa Duck	飄香琵琶鴨	32
Duck in Sweet & Sour Sauce	甜酸西湖鴨	30
Szechuan Chicken	四川雞柳	26
Satay Chicken	沙爹雞柳	26
👍 Whole Peking Duck <i>(with 12 Pancakes & 6 San Choi Bau)</i>	原隻北京鴨	80

Beef, Pork & Lamb 牛肉 豬肉 羊肉

👍 Pan-fried Wagyu Beef in Roast Sesame Sauce	香煎和牛配芝麻醬	72
Beef Fillet Cubes in Wasabi Sauce	日式牛柳粒	33
Beef Fillet Cubes in Honey Black Pepper Sauce	蜜椒牛柳粒	33
Beef Fillet Cubes in Szechuan Chilli Sauce	川汁牛柳粒	33
Sauteed Beef Scotch Fillet Slices with Vegetable	時菜炒肥牛	33
Crispy Sweet & Sour Pork	香脆甜酸咕嚕肉	28
Salt & Chilli Pork Rib	椒鹽肉排	28
Pork Rib in Dark Vinegar Sauce	鎮江肉排	28
Eggplant with Minced Pork in Spicy Sauce	魚香茄子	26

Mongolian Lamb	蒙古羊肉	33
Lamb Fillet in Housemade Teriyaki Sauce	燒汁羊柳	33
👍 Pan-fried Lamb Cutlet in Chilli Garlic Flavor	香煎避風塘小羊排	36
Imperial Pork Rib	宮廷骨	28
Pork Rib in Peking Sauce	京都排骨	28
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Vegetable & Tofu 蔬菜		
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Broccoli with Dry Scallop Sauce	瑤柱扒西蘭花	38
👍 (v) Braised Mushrooms with Vegetables	鮮菇扒時蔬	30
(v) Stir-fried Mixed Vegetables	炒雜菜	26
👍 (v) Mushroom Omelette	鮮菇芙蓉	28
(v) Salt & Chilli Eggplant	椒鹽茄子	24
(v) Bean Curd Szechuan Style (<i>Spicy</i>)	齋麻婆豆腐	24
👍 Salt and Chilli Prawn Blended Tofu	椒鹽琵琶豆腐	30
Steamed Scallops and Tofu with Garlic	生熟蒜蒸帶子豆腐	36
(v) Braised Pan-fried Tofu with Vegetables	紅燒豆腐	26
(v) Cabbage in Vinegar Chilli Sauce	醋溜白菜	24

👍 String Bean with Chicken Mince in XO Chilli Sauce	XO肉碎四季豆	28
Spinach in Supreme Broth	上湯浸菠菜	26

Rice & Noodle 主食

👍 Phoenix Fried Rice	招牌炒飯	32 (R) 22 (S)
Fujian Fried Rice	福建炒飯	28
Seafood and Pineapple Fried Rice	菠蘿海鮮炒飯	36
(v) Vegetarian Fried Rice	素炒飯	22
👍 Singapore Fried Noodle	星洲炒米粉	24
👍 Beef Fillet Fried Rice Noodle	干炒牛河	28
Combination Seafood Fried Egg Noodle	海鮮炒麵	33
Steamed Rice (per person)	絲苗白飯	4

Dessert 甜食

Fried Ice Cream	炸雪糕	8
Mango Pancake	芒果班戟	12
Mango Pudding	芒果布甸	8
Banana Fritter with Ice Cream	炸香蕉配雪糕	16
Red Bean Pastry with Ice Cream	豆沙窩餅配雪糕	16

Banquet Menu

Menu A 45 per person (*minimum 4 people*)

Pork Xiao Long Bao

Peking Duck Pancakes (2)

Salt & Chilli Calamari

Mongolian Lamb

Sauteed Beef Scotch Fillet Slices with Vegetable

Szechuan Chicken (*spicy*)

Fried Rice and Steamed Rice

Fresh Fruit Platter

Menu B 55 per person (*minimum 4 people*)

Steamed Scallops with Ginger and Shallots (1)

Peking Duck Pancakes (2)

Salt & Chilli White Bait

Jumbo King Prawn in Chilli Bean Sauce

Beef Fillet Cubes in House-made Teriyaki Sauce

Braised Mushrooms with Vegetables

Phoenix Fried Rice and Steamed Rice

Mango Pudding

Fresh Fruit Platter

Menu C 80 per person (*minimum 4 people*)

Peking Duck Pancakes (2)

Quail Maryland in Three Cup Sauce

Salt & Chilli King Prawn and Calamari

Lobster Tail Fried with Garlic Butter & Black Pepper

Crispy Skin Spatchcock in Shandong Sauce

Fried Whole Barramundi with Ginger and Shallots Soy Sauce

Phoenix Fried Rice and Steamed Rice

Deep Fried Ice-Cream

Fresh Fruit Platter

Gluten Free Menu

Steamed Scallop with Ginger & Shallot (4) 薑葱蒸帶子	28
String Bean Stir-fried with Preserved Olive Leaf 欖菜四季豆	26
Scotch Fillet Stir-fried with Vegetables in Shacha Sauce 沙茶肥牛炒時蔬	33
Steamed Lobster Tail with Garlic Dual 生熟蒜蒸龍蝦尾	46
Steamed Coral Trout Fillet in Chopped Chilli Sauce 剝椒蒸石斑魚柳	36
Crispy Skin Spatchcock 炸子雞	26
Calamari Stir-fried with Snowpeas and Celery 荷芹炒鮮魷	28
Pan-fried Jumbo King Prawn (4) 香煎大蝦皇	38
Stir-fried Mixed Vegetables 炒雜菜	26
Mushrooms Stir-fried with Cloud Fungus, Snowpeas and Celery 荷芹雲耳炒素菇	26
Fried Rice 揚州炒飯	24
Rice Noodle Stir-fried with Duck Meat 鴨絲炒米粉	24