



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



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

Yum Cha (Dim Sum) Banquet Menu

Lunch Only

Menu45

Minimum 4 pax

\$45/pp

Selection of Chinese Tea

中国名茶

King Prawn & Bamboo Shoot Dumpling

筍尖蝦餃皇

Prawn & Pork Shumai

鮮蝦豬肉燒賣

(V) Wild Mushroom Dumpling

雜菌素餃

BBQ Pork Bun

蜜汁叉燒飽

Spicy Salt and Chilli Calamari

椒鹽鮮魷

Roasted Duo Platter (Duck & **BBQ Pork**)

燒味雙拼 (叉燒/燒鴨)

(V) Chinese Broccoli in Oyster Sauce

蠔油芥蘭

(V) Fried Egg Noodle with Chive & Bean Sprout in Superem Soy Sauce

豉油皇炒面

Mango Pudding

芒果布甸

Menu55

Minimum 4 pax

\$55/pp

Selection of Chinese Tea

中国名茶

Pork Xiao Long Bao

灌湯小籠包

King Prawn & Bamboo Shoot Dumpling

筍尖蝦餃皇

Scallop, Prawn & Caviar Shumai

帶子魚籽燒賣

(V) Wild Mushroom Dumpling

雜菌素餃

Spring Roll Duo (Chicken & Vegetarian)

春卷

Spicy Salt and Chilli Calamari

椒鹽鮮魷

Roasted Trio Platter (Duck, **BBQ Pork** & Pork Belly)

燒味拼盤

(V) Chinese Broccoli in Oyster Sauce

蠔油芥蘭

Beef Fillet Slices Fried Rice Noodle

乾炒牛河

Mango Pudding

芒果布甸

Fresh Fruit Platter

水果拼盤

Banquet Menu

Menu50	Minimum 4 pax	\$50/pp
Pork Xiao Long Bao	灌湯小籠包	
Mushroom Dumpling	雜菌素餃	
Chicken Spring Roll	雞肉春卷	
Spicy Salt and Chilli Calamari	椒鹽鮮魷	
Beef in Black Bean Sauce	豉汁牛肉	
Mongolian Lamb	蒙古羊肉	
KungPo Chicken	宮保雞丁	
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	
BBQ Pork Fried Rice and Steamed Rice	叉燒炒飯 / 絲苗白飯	
Fresh Fruit Platter	水果拼盤	

Menu62	Minimum 4 pax	\$62/pp
Steamed Scallops with Ginger and Shallots (1)	姜蔥蒸帶子	
Peking Duck Pancakes (2)	京鴨薄餅 (2片)	
Chicken Spring Roll	雞肉春卷	
Spicy Salt and Chilli Calamari	椒鹽鮮魷	
Beef Fillet Cubes in Honey Pepper Sauce	蜜椒牛柳粒	
Garlic King Prawn	蒜子蝦球	
Crispy Skin Chicken with Ginger and Shallots Soy Sauce	姜蔥油淋炸雞	
(V) Stir-fry Mix Vegetables with Purple Cabbage	炒雜菜	
Phoenix Fried Rice and Steamed Rice	囍鳳臺招牌炒飯 / 白飯	
Mango Pudding	芒果布甸	
Fresh Fruit Platter	水果拼盤	

Menu90	Minimum 4 pax	\$90/pp
Scallop Steamed in 2 Ways	姜蔥 & XO粉絲蒸帶子	
Peking Duck Pancakes (2)	京鴨薄餅 (2片)	
Quail Maryland in Salt & Chilli	椒鹽鵪鶉腿	
Lobster Tail in Garlic Butter & Black Pepper	黑椒蒜子牛油龍蝦尾	
M9 Wagyu Beef in Black Pepper Sauce	香煎M9和牛配黑椒汁	
Crispy Skin Spatchcock in Grapefruit Purée	西柚春雞	
Whole Barramundi Fried in Ginger & Shallot Soy Sauce	姜蔥油浸盲曹	
(V) Braised Mushrooms with Vegetables	鮮菇扒時蔬	
Phoenix Fried Rice and Steamed Rice	囍鳳臺招牌炒飯 / 白飯	
Deep Fried Ice-Cream	炸雪糕	
Fresh Fruit Platter	水果拼盤	

YumCha Menu

Steamed

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 & Bamboo Shoot Dumpling (3pcs)	筍尖蝦餃皇	15
Prawn & Garlic Chive Dumpling (3pcs)	鮮蝦韭菜餃	13.5
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
(V) Wild Mushroom Dumpling (3pcs)	雜菌素餃	12
BBQ Pork Bun (3pcs)	蜜汁叉燒飽	11.5
Sweet Custard Bun (3pcs)	蛋黃奶皇飽	11.5
Dumpling Platter	點心拼盤	30

Soup

(V) Vegetable Soup	素菜湯	9
Beef & Coriander Soup	西湖牛肉羹	10
Chicken & Sweet Corn Soup	雞肉玉米羹	10
Crab Meat & Sweet Corn Soup	蟹肉玉米羹	14.5
Prawn & Pork Wonton Soup	鮮蝦豬肉雲吞湯	15
Seafood Hot & Sour Soup	海鮮酸辣湯	14.5
Seafood & Tofu Soup	海鮮豆腐羹	14.5

24 hours pre-order in advance

Abalone Chicken & Goji Berry Soup (serve 4)	淮山枸杞鮑魚雞湯	120
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Chef's Recommendations

Entrée

Whole Abalone Braised in Supreme Sauce (each)	68
蠔皇原隻鮑	
Abalone in Brine Sauce with Smoke Duck Breast Platter	78
滷水鮑魚燻鴨胸拼盤	
D/F Jumbo King Prawn in Salted Egg Yolk (4pcs)	58
黃金大蝦皇	

Mains

Abalone Slices with Dongbo Pork (Pork Belly)	88
鮑片東坡肉	
Pan-Fried M9 Wagyu Striploin	77
香煎 M9 和牛	
Pan-Fried M9 Wagyu Beef & Mushroom Roll in Black Pepper Sauce	50
香煎 M9 和牛卷配黑椒汁	
Braised Trio Squab or Each	128/ 46
三鶻乳鴿 / 紅燒乳鴿	
Spatchcock & Prawn Wonton in Yellow Rice Wine (HuaDiao) Broth	68
花鵬春雞鮮蝦雲吞窩	
Curry Spatchcock	48
咖喱春雞	
Stir-Fry Scallop & Asparagus	56
蘆筍炒帶子	

Entrée

Peking Duck

Whole Duck - Served in Two Courses	北京烤鴨	88
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：請選擇以下其中一個	
Sang Choy Bau (6 serves)	鴨肉生菜包	
or	或	
Duck Meat Fried Rice	鴨肉炒飯	
or	或	
Duck Meat Fried Noodle	鴨肉炒麵	
or	或	
Chopped Up	斬件	
Peking Duck Pancake (4 serves)	京鴨薄餅	22
Duck Sang Choy Bau (2 serves)	鴨肉生菜包	18

Steamed Dumpling Platter (8pcs)	點心拼盤	30
Chicken Sang Choy Bau (2 serves)	雞肉生菜包	17
Seafood Sang Choy Bau (2 serves)	海鮮生菜包	24
Chicken Spring Roll (3pcs)	雞肉春卷	12
(V) Vegetarian Spring Roll (3pcs)	素菜春卷	12
D/F Salt & Chilli Soft Shell Crab	椒鹽軟殼蟹	28
Steamed Scallop with XO Sauce (4pcs)	X.O醬粉絲蒸帶子	36
Steamed Scallop with Duo Garlic (4pcs)	生熟蒜粉絲蒸帶子	36
Steamed Jumbo King Prawn with Duo Garlic (4pcs)	生熟蒜粉絲蒸大蝦皇	58
Steamed Jumbo King Prawn with Chopped Chilli (4pcs)	剁椒粉絲蒸大蝦皇	58

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
Jelly Fish with Duck Meat	涼拌海蜇火鴨絲	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 Method:	烹調方法：	
Ginger & Shallot / Garlic Butter	薑蔥 / 蒜子牛油	
Spicy Singapore Chilli/ XO Sauce	星洲 / x.o醬	
Duo Garlic / Cheese Bake	生熟蒜蒸 / 芝士焗	
Salt & Pepper/ Chilli Garlic/ Salted Egg Yolk	椒鹽 / 避風塘 / 金衣	
Addition:		
Egg Noodle or E-Fu Noodle	生面/伊面	15
Steamed / Fried Chinese Bread Roll	蒸/炸銀絲卷	5.5
Seafood - Abalone & Fish		
Whole Abalone Braised in Supreme Sauce (each)	蠔皇原隻鮑	68
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	剁椒蒸石斑柳	48
Steamed Cod Fillet in Ginger & Shallot Soy Sauce	姜蔥蒸石斑柳	48
Fish Fillet in Szechun Hot Chilli Broth	四川水煮魚	48
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	42
D/F King Prawn in Salted Egg Yolk	黃金蝦球	42
King Prawn in Singapore Chilli Sauce	星洲蝦球	42
King Prawn with Scramble Egg	滑蛋蝦球	42
D/F Honey King Prawn	蜜糖蝦球	40
D/F Salt & Chilli Calamari	椒鹽鮮魷	36
D/F Salt & Chilli King Prawn & Calamari	椒鹽蝦球鮮魷	44
Sautéed Scallop with Snow Pea	荷豆帶子	46
Seafood Combination with Tofu Hotpot	海鮮豆腐煲	40
Vegetable in Crab Meat Sauce	蟹肉扒時蔬	48

Beef, Pork & Lamb

Beef Fillet Cubes in Wasabi Sauce	日式牛柳粒	36
Beef Fillet Cubes in Honey Black Pepper Sauce	蜜椒牛柳粒	36
Beef Fillet Cubes in Szechuan Chilli Sauce	四川牛柳粒	42
D/F Shredded Beef in Peking Sauce	乾燒牛柳絲	36
Beef in Black Bean Sauce	豉汁牛肉	42
Sautéed Scotch Fillet Slices with Vegetable	時菜炒肥牛	42
Scotch Fillet Slices in Szechun Hot Chilli Broth	四川水煮牛	42
Sweet & Sour Pork	甜酸咕嚕肉	30
D/F Salt & Chilli Pork Rib	椒鹽排骨	30
Pork Rib in Dark Vinegar Sauce	鎮江肉排	30
D/F Pork Rib with Dried Salted Plum	香味話梅骨	30
Braised DongPo Pork (Pork Belly)	東坡肉	36
Roasted BBQ Pork	蜜汁叉燒	30
Roasted Pork Belly	脆皮燒肉	32
Roasted Pork Belly & Tofu Hotpot	火腩豆腐煲	34
Egg Plant with Minced Pork in Spicy Sauce	魚香茄子	28
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	30
Crispy Skin Chicken in Ginger & Shallot Soy Sauce	姜蔥油淋炸雞	32
Crispy Skin Chicken in Shangdong Sauce	山東雞	32
D/F Lemon Chicken	檸檬雞	30
KungPo Chicken	宮保雞丁	30
Szechuan Chilli Popcorn Chicken	辣子雞	36
Chicken Fillet in Three Cup Sauce	三杯雞	30
D/F Salt & Chilli Quail Maryland	椒鹽鵪鶉腿	30
Quail Maryland in Three Cup Sauce	三杯鵪鶉腿	30
Roast Duck	明爐燒鴨	38
Crispy Skin Spatchcock in Grapefruit Purée	西柚春雞	48
Steamed Spatchcock with Chinese Mushroom, Fungus & Goji Berry	北菇雲耳杞子荷葉蒸春雞	52

Please allow 30 minutes minimum due to the quality of our cooking methods

Vegetable, Tofu & Fruit (Vegetarian)

Braised Mushroom with Vegetable	鮮菇扒時蔬	30
Stir-fry Mix Vegetables with Purple Cabbage	炒雜菜	30
Stir-Fry Fungus & Vegetable Deluxe	荷芹雲耳炒素菇	32
Spinach in Supreme Goji Berry Broth	上湯枸杞菠菜	28
Chilli Vinegar Cabbage	醋溜白菜	28
Chinese Broccoli in Oyster Sauce	蠔油芥蘭	28
Salt & Chilli Eggplant	椒鹽茄子	28
Szechuan Grandma (Mopo) Tofu	麻婆豆腐	28
Braised Pan-Fried Tofu with Vegetables	紅燒豆腐	30
Mushroom Omelette	鮮菇芙蓉	30
Stir-Fry String Bean with Preserved Olive	欖菜四季豆	28

Main Menu

Rice & Noodle

Phoenix Fried Rice (Scallop, Prawn & Caviar)	囍鳳臺招牌炒飯	R:33 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
Singapore Fried Noodle	星洲炒米	28
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	25
(V) Vegetable Fried Rice Noodle	素菜炒河粉	26
(V) Fried Egg Noodle with Chive & Bean Sprout in Superem Soy Sauce	豉油皇炒面	26
Steamed Rice (per serve)	絲苗白飯	4.5
Steamed / Fried Chinese Bread Roll	蒸/炸銀絲卷	5.5

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	炸雪糕	9
Mango Pancake(2pecs)	芒果班戟	13
Mango Pudding	芒果布甸	8
D/F Red Bean Pastry	豆沙窩餅	18
Fresh Fruit Platter	水果拼盤	15
Dessert Platter	甜品拼盤	40
Affogato	阿芙佳朵	25