

Entrees 頭盆類

Peking Duck (Whole) - Serve in two courses:	\$72.80
1 st - Sliced Duck with Pancakes (12 pancakes)	
2 nd - Sang Choy Bau (6 in serve)	
北京片皮鴨 (壹隻兩食)	
Peking Duck Pancake (4 Pieces)	\$24.00
北京片皮鴨	
Lamb Pancakes (4 in a serve)	\$22.80
蒙古羊肉薄餅	
Chicken Sang Choy Bau (2 Servings)	\$ 16.80
雞肉生菜包	
Fried / Steamed Mixed Dim Sim Platter (3 in a serve)	\$ 9.00
炸 / 蒸三色點心	
Spring Rolls (3 in a serve)	\$ 9.00
春卷	
Vegetarian Spring Rolls (3 in a serve)	\$ 9.00
齋春卷	
Curry Chicken Puff (3 in a serve)	\$ 9.00
雞咖哩角	
Sesame Prawn Toast (4 in a serve)	\$ 9.50
芝麻蝦多士	
Prawn Cutlets (4 in a serve)	\$22.80
吉列蝦	
Seafood Egg Roll (Each)	\$25.80
錦鏞海鮮春段	
Deep Fried soft Shell Crab (Entrée size)	\$22.80
椒鹽軟殼蟹	

Soups (per person) 湯羹類

Short Soup 雲吞湯	\$ 8.50
Long Soup 上湯生麵	\$ 8.00
Combination Short Soup 什會雲吞湯	\$21.80
Combination Long Soup 什會上湯生麵	\$21.80
Mix Vegetable Soup 素什菜湯	\$ 8.00
Chicken and Sweet Corn Soup 雞茸粟米羹	\$ 9.00
Crabmeat and Sweet Corn Soup 蟹肉粟米羹	\$ 10.00
Seafood and Bean Curd Soup 海鮮豆腐羹	\$ 10.80
Seafood and Spinach Soup 菠菜海鮮羹	\$ 9.80
Minced Beef and Mushroom Soup 西湖牛肉羹	\$ 9.00
Hot and Sour Soup 酸辣湯	\$ 9.00
Vegetarian Hot & Sour Soup 素酸辣湯	\$ 8.00
Shark fin with Chicken Soup 紅燒雞絲翅	\$38.00
Shark fin with Crabmeat Soup 紅燒蟹肉翅	\$40.00

Abalone 鮑魚類

Whole Abalone Braised with Oyster Sauce (Each) \$ 52.80
皇原隻鮑魚

Braised Sliced Abalone with Vegetable \$ 62.80
碧綠鮮鮑片

Live Seafood from the Tank 生猛游水海鮮

- Lobster 龍蝦 Market Price
- Tasmanian King Crab 皇帝蟹 (24hrs Advance Booking) Market Price
- Snow Crab 黃金蟹 Market Price
- Mud Crab 肉蟹 Market Price
- Green Lip Abalone 青邊鮑魚 Market Price
- Oysters 新鮮生蠔
Steamed with Ginger and Shallot Market Price
Steamed with XO Sauce & Vermicelli
Cook in Port Wine Sauce
- Scallops 鮮帶子 (min 4 pcs) \$ 4.50 each
- Pipsis with XO Chilli Sauce Market Price
- Fish - Live Coral Trout 星斑 Market Price
Live Parrot 青衣 Market Price
Live Barramundi 曹魚 \$ 55.00 each

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 海鮮類

Sautéed Scallops with Snow Peas 荷豆炒帶子	\$39.80
Deep Fried Prawns with Salt and Chilli 椒鹽蝦球	\$36.80
Szechuan King Prawns 四川蝦球	\$36.80
Honey King Prawns 蜜糖蝦球	\$36.80
Garlic King Prawns 蒜子蝦球	\$36.80
Prawn Omelette 蝦球芙蓉,	\$36.80
Prawn with Scramble Egg 滑蛋蝦球	\$36.80
Sautéed Fish Fillet with Vegetable 翡翠魚柳	\$28.80
Deep fried Fish Fillet with Sweet Corn Sauce 粟米扒魚柳	\$28.80
Deep fried King Prawn and Calamari with Salt and Chilli 椒鹽雙脆	\$36.80
Deep fried Calamari with Salt and Chilli 椒鹽鮮魷	\$28.80
Combination Seafood with Crabmeat Sauce 蟹肉扒什會海鮮	\$38.80
Combination Seafood in Bird Nest 雀巢海中寶	\$38.80
King Prawn in Singapore Style 星洲蝦球	\$36.80

Chicken & Duck 雞鴨類

Crispy Skin Chicken 脆皮炸子雞	\$28.80
Boneless Crispy Chicken Shandong Sauce 山東雞	\$28.80
Crispy Skin Chicken with Ginger & Shallot Sauce 脆皮油淋炸雞	\$28.80
Diced Chicken with Cashew Nut 腰果雞丁	\$26.80
Boneless Lemon Chicken 檸汁煎軟雞	\$26.80
Satay Chicken 沙爹雞柳	\$26.80
Crispy Skin Chicken with Garlic Favour 蒜香雞	\$26.80
Honey Chicken 蜜糖雞柳	\$26.80
Kung Po Chicken (Spicy) 宮保雞	\$26.80
Curry Chicken 咖哩雞柳	\$26.80
Roast Duck 明爐燒鴨	\$26.80
Combination Duck 八珍扒鴨	\$30.80
Deep Fried Duck in Plum Sauce 梅醬鴨	\$26.80
Deep Fried Duck with Sweet and Sour Sauce 西湖鴨	\$ 26.80
Fortune Chicken (24 hours advance booking) 富貴雞 (24小時前預訂)	\$168.00

Pork, Beef and Lamb 豬 / 牛 / 羊類

B B Q Pork 蜜汁叉燒	\$26.80
Sweet and Sour Pork 甜酸咕魯肉	\$26.80
Pork Ribs Peking Style 京都焗肉排	\$26.80
Pork Rib with Plum Sauce 梅醬豬排	\$26.80
Pork Ribs with Vinegar Sauce 鎮江焗肉排	\$26.80
Pork Ribs with Spiced Salt and Chilli 椒鹽排骨	\$26.80
Imperial Pork Rib 秘製宮庭骨	\$28.80
Sautéed Beef with Vegetables 翡翠炒牛肉	\$26.80
Sautéed Beef with Black Bean Sauce 豉汁炒牛肉	\$26.80
Beef Fillet Cubes with Wasabi Sauce 日式牛柳粒	\$32.80
Shredded Beef with Peking Sauce 干燒牛柳絲	\$26.80
Beef Fillet Cubes with Honey and Black Pepper Sauce 蜜椒牛柳粒	\$32.80
Beef Fillet Szechuan Style (Hot) 川汁牛柳	\$32.80
Beef Fillet with Peking Sauce 中式牛柳	\$32.80
Mongolian Lamb 蒙古羊肉	\$26.80

Hot Pot 煲仔類

Seafood and Bean Curd Hot Pot 海鮮豆腐煲	\$32.80
King Prawn and Vermicelli Hot Pot 粉絲蝦球煲	\$34.80
Combination Bean Curd Hot Pot 八珍豆腐煲	\$28.80
Three Cup Chicken Hot Pot (Taiwan Style) 台式三杯雞煲	\$28.80
Minced Pork and Eggplant in Spicy Sauce Hot Pot 魚香茄子煲	\$26.80
Pork Belly with Preserved Vegetable Hot Pot 梅菜扣肉煲	\$28.80
Salted Fish, Diced Chicken and Bean Curd Hot Pot 鹹魚雞粒豆腐煲	\$26.80

Vegetables and Bean Curd 豆腐蔬菜類

Broccoli and Mushroom with Dry Scallop Sauce 瑤柱扒雙蔬	\$ 36.80
Chinese Mushroom & Shredded Pork with Seasonal Vegetable 冬菇肉絲扒時蔬	\$ 34.80
Bean Curd Szechuan Style (Spicy) 麻婆豆腐	\$26.80
Deep Fried Prawn Blended Bean Curd with Salt and Chilli 椒鹽枇杷豆腐	\$30.80
Steamed Scallop and Bean Curd with Garlic 生熟蒜蒸帶子豆腐	\$34.80

Rice and Noodles 粉麵飯類

Phoenix Fried Rice (Diced Prawn / Scallop & Dried Scallop Fried Rice)	\$28.80
招牌炒飯	Small \$18.80
Seafood Soup with Noodle	\$34.80
海鮮窩麵	
Fujian Fried Rice (Diced Prawn / Scallop / Duck Meat With Oyster Sauce on top)	\$28.80
福建炒飯	
Scallops Fried Rice	\$29.80
帶子炒飯	
Fried Rice in Lotus Leaf Wrap	\$26.80
飄香荷葉飯	
Seafood Pineapple Fried Rice	\$29.80
飄香菠蘿炒飯	
Fried Rice	(Large) \$20.80
炒飯	(Small) \$16.80
Singapore Fried Noodle	\$21.80
星洲炒米	
Vegetarian Fried Rice	\$19.80
素菜粒炒飯	
Shredded Duck Meat and Persevered Vegetable with Rice Noodle	\$24.80
雪菜火鴨絲炆米	
King Prawn Fried Noodle	\$32.80
蝦球炒麵	
Seafood Combination Fried Noodle	\$32.80
海鮮炒麵	
Dry Fried Beef Rice Noodle	\$24.80
乾炒牛河	
Shredded Pork Fillet Fried Noodle	\$24.80
肉絲炒麵	
Steam Rice (Per Person)	\$ 3.50
絲苗白飯	
Special XO Chilli Sauce	\$ 10.00
特製XO醬	

Vegetarian 素菜類

Vegetable Deluxe with Bamboo Fungus 竹筴燴上素	\$28.80
Braised two kinds of mushroom and vegetables 雙菇扒時蔬	\$28.80
Stir-fried Mixed Vegetables 炒雜菜	\$22.80
Chinese Broccoli in Oyster Sauce 蠔油時菜	\$22.80
Braised pan-fried Bean Curd with Vegetable 紅燒豆腐	\$24.80
Deep fried Bean Curd with Salt and Chilli 椒鹽豆腐角	\$24.80
String Beans with Preserved Olive 欖菜四季豆	\$24.80
Buddhism Favour 佛海蒲團	\$30.80
Sweet & Sour Bean Curd 甜酸炸豆腐	\$24.80
Vegetarian Bean curd Szechuan Style (Hot) 齋麻婆豆腐	\$24.80
Mixed Vegetable with Red Persevered Bean Curd Sauce in Hot-Pot 南乳家鄉齋煲	\$28.80
Mushroom Omelette 鮮菇芙蓉	\$ 24.80
Deep Fried Eggplant in Spicy & Salt 椒鹽茄子	\$24.80



RHODES PHOENIX

CHINESE RESTAURANT

BYO Wine

Corkage \$10.00 Per Bottle, Chinese white Wine \$20.00 Per Bottle

One Table For 10 people only to allow bring your own Wine (Red or White) 2 Bottle

When ordering, Please inform our staff if you or guests are allergic to certain food or ingredients

A surcharge of \$ 3.00 per adult and \$1.50 per child applies on Public Holidays

All prices are GST Inclusive

The Management reserves the right to refuse service