

Golden Phoenix



Featuring excellent authentic Cantonese and Szechuan cuisines.

Select from a wide variety of new dishes, specially crafted by our talented kitchen team using the local's finest and freshest ingredients.

Golden Phoenix is a pork-free restaurant.











RM

Appetizers

四川口水鸡

43

Szechuan style chilled chicken with sesame, peanuts and spicy chili oil

川北凉粉

28

Chilled minced chicken served with spicy sesame sauce

香辣蒜蓉拍青瓜 ▼



28

Japanese cucumber marinated in spicy garlic

香茜鲜虾腐皮卷

28

Wok-grilled assorted vegetables with bean curd roll



Wok-grilled assorted vegetables with bean curd roll



Chef's recommendation V Vegetarian 🖖 Spicy







Appetizers

四川酸辣菲菜肉饺子

28

Boiled chicken and green chive dumpling Szechuan style

紫菜椒盐豆腐Ⅴ



Salt & pepper crispy bean curd with seaweed

锦绣四拼(最少五位)

33

Four combination platter (min 5 paxs)

per person





Chef's recommendation V Vegetarian 🖖 Spicy







RM per person

四川酸辣羹	
四川睃粿業 🖤 😕	28
Hot and spicy Szechuan soup	
黑菌油蟹肉羹 Crab meat soup with truffle oil	28
海鲜豆腐羹 Braised seafood with bean curd soup	28
鱼翅蟹肉羹 Braised shark's fin with crab meat soup	43
鲍丝海味羹 Braised shredded abalone with assorted dried seafood soup	48
佛 随缘 Double boiled abalone soup	88

鲜茄海鲜汤	28
Boiled tomato soup mixed with button mushrooms and seafood	
婆参黑莓炖巴西菇 Double boiled superior sea cucumbers with blackberry in Brazilian mushroom sou	43 ip
明目鱼瑤柱炖鸡汤 Double boiled chicken soup with "Asian Moon" scallop and dried scallop	38
蔬菜杞子汤 V Boiled wolfberries in vegetable soup	28

with sea treasures









Sundried Seafood

RM

188

188

乾隆一品煲(最少四位)

Assorted superior sundried seafood in brown sauce

118 (minimum 4 pax)

58

秘制鲍汁澳洲两头鲍

Chef's signature braised Australian two headed abalone in brown sauce

238

秘制鲍汁澳洲十头鲍

Chef's signature braised Australian ten headed abalone

红烧鲍汁十头澳洲鲍鱼扣婆参 268

Braised Australian ten headed abalone with superior sea cucumber in brown sauce

沙煲虾子红烧扣婆参

Braised dried shrimps roe and superior sea cucumber served in casserole

火蒜京葱烧海参煲

Stewed superior sea cucumber with garlic and leeks in casserole



Chef's recommendation V Vegetarian Spicy







Seafood RM 128 Stir-fried scallops served with chef's signature sauce 椒盐时蔬带子 128 Deep-fried crispy scallops and mixed vegetables 杞子油泡百合带子 128 Sautéed scallops and fresh lily bulbs with wolfberries 葡式酱明虾 🧗 58 Wok-fried white prawns Portuguese style 鼓油皇明虾 58 Wok-fried white prawns in superior soya sauce 港式风味蝦羹羹 68 Wok-fried white prawns with garlic and

Images are for illustration purposes only.





Seafood RM

极品酱明虾球 學 处 处 68

Stir-fried prawns in chef's signature sauce with seasonal vegetables

宫保明虾球 學過過 68 Szechuan style wok-fried prawns with cashew nuts and dried chili

酸辣川酱明虾球 68 Szechuan style sour spicy stir-fried prawns

四川水煮鱼片炒炒炒 68 Szechuan boiled spicy stock with

fish fillet and vegetables

凤梨糖醋鱼片 53

Deep-fried seasonal fish fillet with pineapple in sweet & sour sauce

姜葱鱼片 53

Wok-fried seasonal fish fillet with ginger and spring onions



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Live Seafood

老鼠斑(预订) 时价 Seasonal Price

Humpback rock cod (advance order)

东星斑(预订) 时价 Seasonal Price

Coral grouper (advance order)

顺壳鱼 时价 Seasonal Price

Mable goby

龙虎斑 时价 Seasonal Price

Dragon grouper

红糟鱼 时价 Seasonal Price

Red snapper

澳洲龙虾(预订) 时价 Seasonal Price

Australian lobster (advance order)

波斯顿龙虾 时价 Seasonal Price

Boston lobster

雪蟹(预订) 时价 Seasonal Price

Snow crab (advance order)

肉蟹 时价 Seasonal Price

Meat crab







出多海洋五湖

Cooking Method of Seafood

- 厨师推荐两味 Chef recommendation two varieties
- Steamed with light soya sauce
- 油炸 Deep-fried
- 港式油泡 Stir-fried Cantonese style
- 潮州蒸 Teowchew steamed
- 泰式炸 Deep-fried Thai style
- 菜宝蒸 Steamed with salted pickle vegetable
- 鼓油皇 Deep-fried with superior soya sauce
- 蛋白蒸 Steamed with egg white
- 四川蒸 Steamed Szechuan style

- 娘惹蒸 Steamed Nyonya style
- Wok-fried with spring onion & ginger
- Wok-fried black bean sauce
- Black pepper sauce
- 星洲辣子 Singapore chili style
- 芝士焗 Baked with cheese
- 金银蒜蒸 Steamed with garlic
- 鼓汁蒸 Stented black bean
- 红烧沙煲 Braised with casserole



望山,烧烤浅味

Chicken / Roasted & Herbs Braised

	RM (W)	RM (H)	RM (Q)
北京鸭 (预订) Peking duck (pre order)	188	80	
港式烤鸭 Roasted duck in Hong Kong style	168	98	53
重庆口水菜园鸡鱼鱼。 Chilled chicken with sesame, peanuts,	140	75	50

白露水菜园鸡

140 75 50

Braised farm chicken cooked with chinese herbs and white stock

and spicy chili oil in Chongqing style











RM

48

58

48

Chicken / Roasted & Herbs Braised

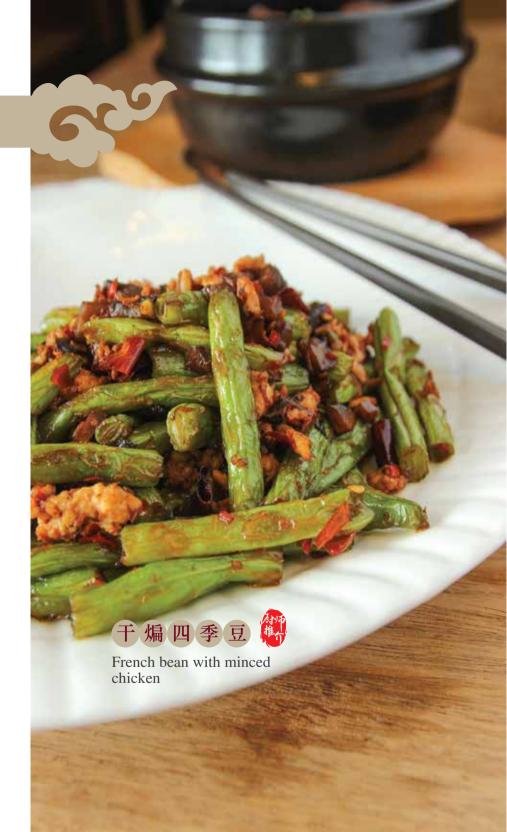
	RM	
汕头鼓汁鸡煲 "Shantou" black bean chicken in casserole	38	四川銀芽牛肉絲 透透 Stir-fried beef shredded with bean sprouts Szechuan style
左宗棠鸡 Special honey glazed "General's Chicken" Hunan style	38	四川水煮牛肉 选选选 Poached slice beef in hot chili oil Szechuan style
干亨鸡 Fried spicy chicken with garlic and pepper sauce	38	香煎黑椒牛肉粒 炒炒 Wok-grill tenderloin cube in black pepper sauce
风梨糖醋鸡 Deep-fried chicken with pineapple in sweet and sour sauce	38	學式燒焗澳洲羊排 Oven-baked Australian lamb chop Cantonese style
宫保鸡些些 Wok-fried chicken with dried chili and cashew nuts	38	













地震的一个500

Rice & Noodles	RM
极品酱海鲜炒饭 Seafood fried rice with chef's signature sauce	48 ee
扬州炒饭 Yang Zhou style fried rice	38
金粟素菜炒饭 V Sweet corn vegetarian fried rice	33
港式海鮮炒生面 Seafood crispy egg noodles Hong Kong style	43

牛肉干炒河 43

43

Wok-fried flat noodles with sliced beef

海鲜滑蛋河粉

Stir-fried seafood flat noodles







ms 40 65°

Desserts

	RM per person
生磨杏汁炖燕窝 Double-boiled bird's nest with almond cream soup	168
红莲冰糖炖雪蛤 Double-boiled hasma, red dates and lotus seed with rock sugar	48
蜜枣杞子炖雪梨 V Double-boiled honey dates with wolfberries and pear	38
雪糕金瓜露 (Chilled pumpkin puree soup with ice cream	28
杨枝金露 V Chilled sweetened pomelo mango cream with sago	23







