



BLACK KNIGHT
SINCE 1981. FROM TAIPEI

黑武士



HOT POT SOUP BASE
火锅汤底



Fish Maw Chicken Pot
(Fish Maw, Kampong Chicken,
Dry Scallop, Cordyceps)
花胶鸡煲
(花胶, 原只鸡, 干贝, 虫草花)
Single Pot
单锅
\$58

Drunken Pot
(Black Chicken, Dang Gui, Premium Chinese
Yam, Goji Berry, Longan Pulp, Red Date,
Astragalus Root, Codonopsis Root)

醉锅
(黑鸡, 当归, 淮山, 杞子, 桂圆肉, 红枣, 北芪, 党参)

Single Pot
单锅
\$58



Nourishing Beauty Pot
(Dang Gui, Euryale Seed, Poria, Barley, Porc
Tripe, Pig Trotter)

养身美滋锅
(当归, 芡实, 茯苓片, 薏米, 猪肚, 猪脚尖)

Single Pot
单锅
\$58



每款奢华汤底最低消费\$280, 鸳鸯\$350
A minimum spending of \$280 required for each
premium soup base, \$350 for double pot.

Picture are for illustration only 图片仅供参考
Prices are subject to 10% Service Charge and prevailing GST 服务费与消费税另计

HOT POT SOUP BASE

火锅汤底

Taro Spare Ribs Pot
(Taro, Spare Ribs, Cabbage, Dry Shrimp)

芋头排骨锅
(香芋芋头, 招牌排骨, 白菜, 海米)

Single Pot	Double Pot
单锅	双锅
\$38	\$58



Spicy Pot
(Frozen Bean Curd,
Beef Tendon, Beef Tripe)

麻辣锅
(招牌冻豆腐, 牛蹄筋, 牛肚)

Single Pot	Double Pot
单锅	双锅
\$38	\$58

Pork Tripe & Chicken Peppercorn Pot
(Pork Tripe, Kampong Chicken & Peppercorn)

胡椒猪肚鸡锅
(胡椒, 猪肚, 黑蒜鸡)

Single Pot	Double Pot
单锅	双锅
\$38	\$58

Slice Pork Pickled Cabbage Pot
(Pickled Cabbage, Skinava Pork Belly, Frozen
Bean Curd)

酸菜白肉锅
(东北酸白菜, 冲绳高菜, 五花肉, 招牌冻豆腐)

Single Pot	Double Pot
单锅	双锅
\$38	\$58

每款汤底最低消费\$160, 鸳鸯\$200
A minimum spending of \$160 required for each
premium soup base, \$200 for double pot.

每款汤底最低消费\$160, 鸳鸯\$200

A minimum spending of \$160 required for each
premium soup base, \$200 for double pot.



LIVE SEAFOOD / SEAFOOD

活海鲜

Australia Rock Lobster

澳洲龙虾

Market Price



LIVE SEAFOOD / SEAFOOD

活海鲜

Leopard Coral Grouper

东星斑

Market Price



Geoduck

象拔蚌

Market Price



Seafood Platter

海鲜拼盘

Market Price



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Chef's Recommendation



Spicy

LIVE SEAFOOD / SEAFOOD

活海鲜



Dungeness Crab
珍宝蟹
Market Price (per piece)



Boston Lobster
波士顿龙虾
Market Price (per piece)



Oyster
生蚝
\$60 (per dozen)



Bamboo Clam
鲜竹蚌
\$18 (per piece)
(Minimum 20 piece)



Abalone
活鲍鱼
M\$22 L\$28
(Minimum 20 piece)



Scallop
扇贝
\$12 (per piece)
(Minimum 20 piece)



Fraun
活虾
\$12 (100gram)
(Minimum 200gram)



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PORK & BEEF & LAMB

猪 & 牛 & 羊

Meat Platter (For 2 Persons)
肉品拼盘
Market Price



Japanese A5 Wagyu
日本A5和牛
\$158



Japanese A4 Wagyu
日本A4和牛
\$128

Japanese Wagyu Beef Shank
日本A5和牛腿肉
\$78





PORK & BEEF & LAMB

猪 & 牛 & 羊

Snowflakes Wagyu Beef
精品雪花肥牛
\$48

US Prime Short Rib
美国极佳牛小排
\$38

Aus. Sirloin Beef
澳洲顶级西冷牛
\$32



Aus. Beef Tongue
澳洲牛舌
\$28

Aus. Lamb Leg Fillet
澳洲羊腿肉
\$28

Japanese Pork Collar
日本猪梅花肉
\$26

Okinawa Black Pork Belly
日本猪五花肉
\$26

Japanese Pork Neck
日本猪颈肉
\$26



特色菜品 SPECIALTIES

Fried Spare Ribs
招牌排骨酥
\$18



Pork Tripe
秘制猪肚
\$18



Beef Tendon
秘制牛蹄筋
\$18



Fried Meat Balls
招牌川丸子
\$15



HOMEMADE HOT POT SPECIAL INGREDIENTS

手工滑类&饺类



Handmade Shrimp Paste
手工虾滑
\$18

Handmade Fish Paste
手工鱼滑
\$18

Yanpi Texture Pork
Dumpling
手工燕饺
\$10

Homemade Pork Dumpling
手工面饺
\$10



HOT POT INGREDIENTS

火锅料

Fried Bean Curd Roll
响铃卷
\$10



Fried Fish Skin
炸鱼皮
\$10

B/W Fish Noodles
黑白鱼面
\$10

Quail Egg
鹌鹑蛋
\$10

Lobster Meat Balls
美味龙虾蛋丸
\$12

Fish Balls
鱼丸
\$8

Meat Balls w/ Stuffing
包心贡丸
\$8

Fish Balls w/ Stuffing
包心鱼丸
\$8





HOT POT INGREDIENTS

火锅料

◀ Flavored Beef Tripe
黑毛肚
\$12



◀ Thick Potato Vermicelli
土豆宽粉
\$8

Glass Vermicelli
细冬粉
\$8



◀ Thick Sweet Potato Vermicelli
红薯宽粉
\$8

Knife-Shaved Noodles
刀削面
\$8

Egg Ramen
鸡蛋拉面
\$8



Mushroom Platter
什锦菇拼盘
\$14



Vegetable Platter
蔬菜拼盘
\$16



Organic Black Fungus
有机黑木耳
\$8



Baby Cabbage
娃娃菜
\$8



Cabbage
白菜
\$8



Spinach
菠菜
\$8



Chinese Spinach
苋菜
\$8



Nai Bai
奶白菜
\$8



Crown Daisy
茼蒿
\$8



Bamboo Shoots Tips
剑笋花
\$8



Chinese Yam Slices
山药片
\$8



Lotus Root Slices
莲藕片
\$8



Potato Slices
土豆片
\$8



Sweet Corn
日本玉米
\$8



White Radish Slices
白萝卜片
\$8

VEGETABLES

时蔬





BLACK KNIGHT
SINCE 1981, FROM TAIPEI

热菜

Hot Dishes



BRAISED FOOD
卤味

Braised Meat Platter
卤味拼盘
\$36

Braised Beef Tripe
招牌牛肚
\$18



Braised Pig Ears
招牌猪耳朵
\$18

Braised Beef Tendon
招牌牛蹄筋
\$18



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SEAFOOD
热食-海鲜料理

BLACK KNIGHT
BLACK KNIGHT RESTAURANT

Chilli Crab
辣椒螃蟹
\$168



Salted Egg Crab
咸蛋螃蟹
\$168



Steamed Bamboo Clam with Minced
Garlic & Vermicelli (Maximum 7 pieces)
蒜蓉粉丝蒸竹蚌 (2只以上)
\$18



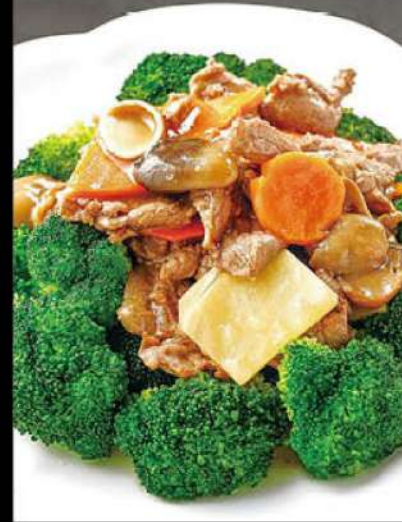
Mayonaisse Pineapple Prawn
凤梨虾球
\$28

Salted Egg Cereal Prawn
金沙麦片虾球
\$28

Steamed Leopard
Coral Grouper
清蒸东星斑
Market Price

MEAT FOOD

热食-肉料理



Stir Fried Beef w/
Seasonal Vegetable
牛肉炒时蔬
\$38

Chicken Cashew Nut w/
Dried Chili
腰果宫保鸡丁
\$22

Fried Frog Leg w/ Pepper & Salt
椒盐田鸡
\$18



Mongolian Short Ribs
蒙古排骨
\$18

Sweet and Sour Pork
糖醋咕咣肉
\$22



SNACKS

热食-小食

Deep-Fried Taro Ball w/ Lava Custard
芋泥流沙球
\$10



Hedfegog Bun (BBQ Pork/
Red Bean Paste/Sesame)
刺猬包 (叉烧/豆沙/芝麻)
\$10

VEGETABLES

热食-蔬食料理



Vegetable with Assorted Egg
金银蛋灼时蔬
\$18

Stir Fried String Beans
with Dried Shrimps
虾米四季豆
\$15

Seasonal Vegetable
(Fried/ with Garlic)
蒜蓉/清炒时蔬 (奶白菜、西兰花、菠菜)
\$15

Stir Fried Broccoli with Mushroom
西兰花炒冬菇
\$15

Stir Fried Sliced Lotus
Root with Black Fungus
莲藕片炒黑木耳
\$15

RICE & NOODLES

饭&面类



Black Knight Seafood Fried Rice
黑武士海鲜炒饭
\$38

Black Truffle Fried Rice
黑松露炒饭
\$38

Spicy Fried Rice
黑咖喱香辣炒饭
\$18

Steamed Rice
白饭
\$2

Fried Seafood Udon
/ Clear Soup
海鲜炒乌冬面/清汤
\$18



Taiwan Braised Beef Noodles /
Spicy Soup
台湾牛肉面
\$18



Homemade Boiled Dumpling
手工水饺
\$10



温馨提示

餐厅属公共场所，请您看管好您的贵重物品；

如果您的客人中有吃素者、海鲜过敏者等，请您在点餐前通知服务员，以便安排；

请让孩子在成年人指导下饮用各类热饮、热汤；

饮酒过多伤身，为了您的健康，请您节制饮酒；

提醒您不要饮酒后开车。

WARM TIPS

Restaurant guests are advised to take good care of their own belongings.

Should you have any special requests for food, ingredients or sauce flavors, please inform the waiter or waitress at the point of placing your food order.

Please do not allow children to drink hot beverages or hot soup without the guidance of adults.

For your good health, please refrain from drinking too much alcohol.

Restaurant guests are kindly reminded that drunk driving is against the law.