



料(極)上

SUPRÊME 8 COURSE
NT\$ 3,080

STARTER (CHOOSE 1)

炙燒和牛塔塔 佐海膽魚子醬

WAGYU STEAK TARTARE W/ UNI AND CAVIAR

Bellota 5J火腿松露餅 佐鱈魚子醬

BELLOTA 5J HAM AND TRUFFLE W/ CAVIAR



主廚推薦

魚籽雲丹烏巢海膽蛋+100
SPRING BLOOMY UNI EGG

APPETIZER (CHOOSE 1)

北海道干貝 佐魚子粟米三重奏

SCALLOP W/ CAVIAR TAPIOCA CHIPS AND POPCORN TRIO

和牛沙朗鐵板刺身 佐昆布鹽

WAGYU TEPPAN SASHIMI W/ HOKKAIDO KOMBU SALT



主廚推薦

月見海膽和牛捲A5 +200
SLICED KUROGE WAGYU A5 W/ UNI

SOUP (CHOOSE 1)

經典法式洋蔥湯

FRENCH ONION SOUP, ORIGINAL 1991 BEN RECIPE

黑珍珠野菌湯 佐黑松露珊瑚脆片

BLACK PEARL MUSHROOM VELOUTÉ W/ TRUFFLE CORAL

SEAFOOD ENTRÉE (CHOOSE 1)

竹籠清蒸活黑金鮑 佐鮮味海膽

STEAMED ABALONE W/ UNI

海膽雲丹燒 香煎活龍蝦 +700(龍蝦升等需雙份)

LIVE LOBSTER W/ UNI SAUCE



主廚推薦

紐西蘭法式小羊肩 +200
NEW ZEALAND LAMB CHOP

HEARTY ENTRÉE (CHOOSE 1)

深海真圓鱈 佐淬釀壺底油

BLACK COD BRAISED IN ONIONS AND HU-DI SOY SAUCE

澎湖野生大明蝦 佐第戎蜂蜜芥末醬

KING PRAWN W/ DIJON MUSTARD HONEY AIOLI

MAIN (CHOOSE 1) (附：獨創慢熬牛骨汁)

極上日本和牛肋眼A5 +1000

KUROGE WAGYU A5 STEAK

Prime 沙朗6oz牛排 +600

USDA PRIME SIRLOIN STEAK

Prime 老饕上蓋肋眼牛排 +300

USDA PRIME RIBEYE TOP CAP STEAK

Prime 紐約客牛排

USDA PRIME STRIP STEAK

主廚推薦

CAB 頂級戰斧牛排 50oz
(升等需四人份) +1000/人
USDA TOMAHAWK STEAK

SUPRÊME SIGNATURE COMFORT (CHOOSE 1)

黑豚1983鐵板炒飯

TEPPANYAKI FRIED RICE

鮮味慢火雞粥燉飯(使用義大利米製成，燉飯口感)

SLOW STEWED CHICKEN RISOTTO

DESSERT (CHOOSE 1)

朱古力心太軟 佐巴芮脆片

PAILLETÉ FEUILLETINE AU CHOCOLAT

鐵板慢煎蜂蜜香蕉 佐香蕉冰淇淋

TEPPAN-FRIED BANANA W/ BANANA ICE CREAM



DRINK (CHOOSE 1)

冠軍美式咖啡 CAFE!N

CHAMPION BLACK COFFEE

TWG 皇家伯爵茶

TWININGS EARL GREY TEA



FB/IG 打卡點
鼻極上
Instagram 帳號
@ben_teppan_supreme

套餐附每日現烤手工麵包(續點+100)。
每人低消為一份套餐，須另收一成服務費及水資。



極上

CHEFS SPECIAL FOR TWO
NT\$ 8,900

STARTER (ONE OF EACH)

Bellota 5J火腿松露餅 佐鱈魚子醬
BELLOTA 5J HAM AND TRUFFLE WAFFLE W/ CAVIAR
魚籽雲丹烏巢海膽蛋
SPRING BLOOMY UNI EGG

APPETIZER (ONE OF EACH)

北海道干貝 佐魚子粟米三重奏
SCALLOP W/ CAVIAR TAPIOCA CHIPS AND POPCORN TRIO
和牛沙朗鐵板刺身 佐昆布鹽
WAGYU TEPPAN SASHIMI W/ HOKKAIDO KOMBU SALT

SOUP (ONE OF EACH)

經典法式洋蔥湯
FRENCH ONION SOUP, ORIGINAL 1991 BEN RECIPE
黑珍珠野菌湯 佐黑松露珊瑚脆片
BLACK PEARL MUSHROOM VELOUTÉ W/ TRUFFLE CORAL

SEAFOOD ENTRÉE (ONE OF EACH)

竹籠清蒸南非黑金鮑 佐鮮味海膽
STEAMED ABALONE W/ UNI
深海真圓鱈 佐淬釀壺底油
BLACK COD BRAISED IN ONIONS AND HU-DI SOY SAUCE

HEARTY ENTRÉE (ONE OF EACH)

海膽雲丹燒 香煎活龍蝦
LIVE LOBSTER W/ UNI SAUCE

MAIN

極上日本和牛肋眼A5
KUROGE WAGYU A5 STEAK
Prime 沙朗6oz牛排
USDA PRIME SIRLOIN STEAK

SUPRÊME SIGNATURE COMFORT (CHOOSE 2)

黑豚1983鐵板炒飯
TEPPANYAKI FRIED RICE
鮮味慢火雞粥燉飯
SLOW STEWED CHICKEN RISOTTO

DESSERT (CHOOSE 2)

朱古力心太軟 佐巴芮脆片
PAILLETÉ FEUILLETINE AU CHOCOLAT
鐵板慢煎蜂蜜香蕉 佐香蕉冰淇淋
TEPPAN-FRIED BANANA W/ BANANA ICE CREAM

DRINK (CHOOSE 2)

冠軍美式咖啡 CAFE!N
CHAMPION BLACK COFFEE
TWG 皇家伯爵茶
TWININGS EARL GREY TEA

主廚推薦

安格斯帶骨牛小排 35oz
ANGUS BONE-IN SHORT RIB
安格斯牛腩、醬燒手切牛、蔥爆牛筋



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套餐附每日現烤手工麵包(續點+100)。
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御膳商業午餐
LUNCH MENU



APPETIZER (CHOOSE 1)

香酥廣島生蠔 佐鮭魚卵
HIROSHIMA OYSTER W/ SALMON ROE
法式香菇田螺 佐荷蘭芹醬
BAKED ESCARGOT W/ PARSLEY SAUCE

SOUP (CHOOSE 1)

經典法式洋蔥湯
FRENCH ONION SOUP, ORIGINAL 1991 BEN RECIPE
金黃粟米巧達湯
CORN CHOWDER

ENTRÉE (CHOOSE 1)

深海真圓鱈 佐淬釀壺底油
BLACK COD BRAISED IN ONIONS AND
HU-DI SOY SAUCE
北海道干貝 佐魚子粟米三重奏
SCALLOP W/ CAVIAR TAPIOCA CHIPS AND
POPCORN TRIO

MAIN (CHOOSE 1)

極上日本和牛肋眼 A5 NT\$ 1,880
KUROGE WAGYU A5 STEAK
Prime 沙朗6oz牛排 NT\$ 1,880
USDA PRIME SIRLOIN STEAK
Prime 老饕上蓋肋眼牛排 NT\$ 1,480
USDA PRIME RIBEYE TOP CAP STEAK
紐西蘭法式小羊肩 NT\$ 1,480
NEW ZEALAND LAMB CHOP

SUPRÊME SIGNATURE COMFORT

黑豚1983鐵板炒飯
TEPPANYAKI FRIED RICE
松露滑蛋沙朗菠蘿包
PRIME SIRLOIN W/ PINEAPPLE BUN

DESSERT

冰心草莓芝士蛋糕
TEPPAN STRAWBERRY W/ CHEESE CAKE

DRINK (CHOOSE 1)

冠軍美式咖啡 CAFE!N
CHAMPION BLACK COFFEE
TWG 皇家伯爵茶
TWININGS EARL GREY TEA

主廚推薦

和牛沙朗鐵板刺身 +100
WAGYU TEPPAN SASHIMI

主廚推薦

澎湖野生大明蝦 +200
KING PRAWN

主廚推薦

鮮味慢火雞粥燉飯 +100
SLOW STEWED CHICKEN RISOTTO

主廚推薦

朱古力心太軟 +100
FEUILLETINE AU CHOCOLATE



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牛料 極上 À LA CARTE



APPETIZER

- 魚籽雲丹烏巢海膽蛋 NT\$ 480
- SPRING BLOOMY UNI EGG
- 月見海膽和牛捲A5 NT\$ 480
- SLICED KUROGE WAGYU A5 W/ UNI
- 炙燒和牛塔塔 佐海膽魚子醬 NT\$ 480
- WAGYU STEAK TARTARE W/ UNI AND CAVIAR
- 北海道干貝 佐魚子粟米三重奏 NT\$ 380
- SCALLOP W/ CAVIAR TAPIOCA CHIPS AND POPCORN TRIO
- 和牛沙朗鐵板刺身 佐昆布鹽 NT\$ 380
- WAGYU TEPPAN SASHIMI W/ HOKKAIDO KOMBU SALT
- Bellota 5J火腿松露餅 佐鱈魚子醬 NT\$ 380
- BELLOTA 5J HAM AND TRUFFLE W/ CAVIAR
- 香酥廣島生蠔 佐鮭魚卵 NT\$ 280
- HIROSHIMA OYSTER W/ SALMON ROE
- 法式香菇田螺 佐荷蘭芹醬 NT\$ 280
- ESCARGOT ULTIME W/ ITALIAN PARSLEY AND GARLIC BUTTER

SOUP

- 經典法式洋蔥湯 NT\$ 280
- FRENCH ONION SOUP, ORIGINAL 1991 BEN RECIPE
- 法式主廚濃湯 NT\$ 280
- SUPRÊME CHEF'S SPECIAL SOUP
- 黑珍珠野菌湯 佐黑松露珊瑚脆片 NT\$ 280
- BLACK PEARL MUSHROOM VELOUTÉ W/ TRUFFLE CORAL

ENTRÉE

- 海膽雲丹燒 香煎活龍蝦(整隻/限量供應) NT\$ 2,680
- LIVE LOBSTER W/ UNI SAUCE
- 澎湖野生大明蝦 佐第戎蜂蜜芥末醬 NT\$ 680
- KING PRAWN W/ DIJON MUSTARD HONEY AIOLI
- 竹籠清蒸活黑金鮑 佐鮮味海膽 NT\$ 680
- STEAMED ABALONE W/ UNI
- 深海真圓鱈 佐淬釀壺底油 NT\$ 480
- BLACK COD BRAISED IN ONIONS AND HU-DI SOY SAUCE

MAIN (均附：獨創慢熬牛骨汁)

- 極上日本和牛肋眼A5 2oz NT\$ 1,480
- KUROGE WAGYU A5 STEAK
- Prime 沙朗6oz牛排 NT\$ 1,480
- USDA PRIME SIRLOIN STEAK
- Prime 老饕上蓋肋眼牛排 2oz NT\$ 880
- USDA PRIME RIBEYE TOP CAP STEAK
- 紐西蘭法式小羊肩 NT\$ 880
- NEW ZEALAND LAMB CHOP
- Prime 紐約客牛排 2oz NT\$ 680
- USDA PRIME STRIP STEAK
- Iberico 伊比利豬肋眼 2oz NT\$ 680
- IBERICO PORK LOIN, IBERIAN ISLAND, SPAIN
- 香煎比內土雞 NT\$ 280
- SEARED HINAI CHICKEN



牛料 極上 WINE LIST

RED WINE

French

	750ML/瓶
Aloxe-Corton (Domaine CHAMPY)	NT\$ 4,000
Chateau Picque Caillou Rouge (AOC Pessac Leognan)	NT\$ 2,800

California

Napa Valley Cabernet Sauvignon (Clos Du Val)	NT\$ 4,300
Napa Valley Cabernet Sauvignon (Robert Mondavi)	NT\$ 3,800

Australia

Bin 128 Shiraz (Penfolds)	NT\$ 3,400
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WHITE WINE

French

	750ML/瓶
Pernand-Vergelesses (Domaine CHAMPY)	NT\$ 4,300
Chablis 1er Cru (Domaine CHAMPY)	NT\$ 3,200
Pouilly-Fuisse (Domaine CHAMPY)	NT\$ 2,600

California

Chardonnay Napa Valley (Heitz Cellar)	NT\$ 3,400
Chardonnay Carneros (Clos Du Val)	NT\$ 3,000
Chardonnay Napa Valley (Robert Mondavi)	NT\$ 2,800

HOUSE WINE/RED

California

	110ML/杯	750ML/瓶
Woodbridge Cabernet Sauvignon	NT\$ 340	NT\$ 1,600

HOUSE WINE/WHITE

Germany

	110ML/杯	750ML/瓶
Zeltinger Sonnenuhr "Grand Cru" Riesling Kabinett (Selbach Oster)	NT\$ 380	NT\$ 2,000

California

Trimbach Reserve Riesling	NT\$ 420	NT\$ 2,200
Woodbridge Sauvignon Blanc	NT\$ 340	NT\$ 1,600



料極上 WINE LIST

CHAMPAGNE

Krug Grande Cuvée Champagne

750ML/瓶

NT\$ 17,000

Dom Pérignon Champagne

NT\$ 12,000

Moët et Chandon, Rosé Impérial Champagne

NT\$ 4,200

Veuve Clicquot, Brut Champagne

NT\$ 3,700

Moët et Chandon, Brut Impérial Champagne

NT\$ 3,500

Danzante Prosecco

NT\$ 1,600

TEQUILA

Codigo 1530 Origen Extra Anejo

750ML/瓶

NT\$ 15,000

Codigo 1530 Reposado

NT\$ 3,200

BEER

金牌台灣啤酒 Gold Medal Taiwan Beer

330ML/瓶

NT\$ 200

臺虎精釀啤酒 Taihu Draft High

NT\$ 180

(零普林 零醣質 0% Purine 0% Sugar)

SOFT DRINKS

聖佩黎洛天然氣泡水 S.Pellegrino Sparkling Water

NT\$ 180

天然礦泉水 Mineral Water

NT\$ 180

可樂 Coca-Cola

NT\$ 120

COFFEE & TEA

經典伯爵茶 Classic Earl Grey (Hot、Iced)

NT\$ 250

南非國寶茶 Rooibos Tea (Hot)

NT\$ 250

美式咖啡 Americano (Hot、Iced)

NT\$ 150