



錨隱廚



Hygge Cuisine

望著前面公園的樹木，心裏想著，真的還有機會在初老年紀，再創作一個新品牌餐廳嗎？

在天母，不只有溫柔愜意，更有Hygge飲食美學概念，生活態度創造有味道的經典記憶 (*Tianmu Hygge Cuisine*)

-Hygge-丹麥語裡說的簡單又美好生活。有溫暖燭光、溫醇咖啡、芬芳紅酒和糕點，還有親密愛人、自在舒心的自己，在餐飲實踐Hygge生活。

-錨隱廚 *Mao Inn*-牛排龍蝦餐酒館，瀟灑餐、酒、花、書的氛圍，承襲經典極致厚切牛排 & 鮮活龍蝦饗宴，盡情享受約會、慶生、宴客的美好。

在重要的日子，若要款待重要的他/她，一定是邀請來家裡作客。而在天母，錨隱廚 *Mao Inn*是和「家」一樣溫暖的餐廳。

錨隱廚 *Mao Inn*特別設計龍蝦牛排套餐 致敬「經典」

Fine food is our business
Food service is people service

錨隱廚 *Mao Inn* | 週二至週日 11:30-15:00 | 17:30-21:00 |

| 週一店休

訂位電話 | 02 2833 8585

地址 | 台北市士林區忠誠路二段40巷16號

A la carte

全日供應 | 11:30-15:00 | 17:30-21:00 |

- ① 歐式麵包 | \$30
Classic wheat bread
- ⚓ ② 經典酥皮牛肝蕈菇湯 | \$250
Mushroom & porcini cream soup with puff pastry
- ③ 牛排館起司洋蔥湯 | \$250
Onion soup with cheddar cheese
- ④ 慢燉羅宋牛肉湯 | \$250
Beef Borscht soup
- 🌿 ⑤ 濃郁起司奶油燉蔬菜盤 | \$480
Vegetable stewed with cream sauce
- ⑥ 蕃茄慢燉綜合海鮮盤 | \$480
Season fish stewed with tomato sauce
- ⚓ ⑦ 醬燒雞腿芥末籽燉飯 | \$580
Moromi chicken with Mustard Cream risotto
- 🌿 ⑧ 松露野菇細扁麵 | \$580
truffle & porcini linguine
- ⚓ ⑨ 美國Prime紐約客牛排 16oz | \$2,480
U.S Prime New York strip steak 16oz
- ⚓ ⑩ 厚切美國CAB黑牛肋眼牛排 16oz | \$1,880
U.S CAB Rib-eye steak 16oz
- ⚓ ⑪ 西班牙伊比利黑豚帶骨里肌 | \$1,280
Iberico bone-in pork chop
- 🍷 ⑫ 蒸烤加拿大龍蝦蕃茄義大利麵 | \$2,280
Grilled Canadian lobster linguine

單杯紅酒/白酒 | \$250
House wine Red / White

Chilcas Cabernet Sauvignon Selected Vineyards | NTD 880
Valle Central, Chile

成熟的三月桃香氣，中段呈暗紅色桃子皮，有相思木般的森林芬多精，後韻黑胡椒氣息

Chilcas Sauvignon Blanc Selected Vineyards | NTD 880
Valle Central, Chile

活潑明亮淡黃色，前段黃蘋果、白草莓，中段熟成黃李，後韻帶有醃漬楊桃香氣

Vallformosa Origen Brut | NTD 1380
D.O. Cava, Spain

清新青蘋果、梨子和杏桃酸度，餘韻圓潤悠長

本菜單單點料理於營業日全日供應。
A la carte menu is available all day.

每人最低消費為NTD 600，未滿6歲不適用。
The minimum order is NTD 600. Child under 6 years old is not included.

本餐廳提供瓶裝礦泉水或氣泡水，每位酌收水資NTD80。
Mineral or Sparkling water is provided, cost NTD 80 per person.

若自備酒水，酌收洗杯費每杯NTD 100。
Wine glass washing fee will be charged if applicable NTD 100 per one glass.

以上餐點另收10%服務費。
All prices are subject to 10% service charge.



主廚推薦牛排 | \$780

Chef's Special steak

重現1982年以來的經典，表層口感酥香脆，內在柔嫩、肉汁甜美

主廚推薦牛排套餐含麵包、湯品、主廚沙拉、主菜、今日甜點、飲料各1品
供應時間 | 11:30-15:00

Hygge Lunch

Hygge午間套餐含麵包、湯品、主廚沙拉、主菜、今日甜點、飲料各1品
供應時間 | 11:30-15:00

1 蕃茄慢燉綜合海鮮盤 | \$780
Season seafood stewed with tomato sauce

2 濃郁起司奶油燉蔬菜盤 | \$780
Vegetable stewed with cream sauce

3 澳洲穀飼燉牛舌 | \$880
Stewed beef tongue

4 醬燒雞腿芥末籽燉飯 | \$880
Moromi chicken with Mustard Cream risotto

5 松露野菇細扁麵 | \$880
truffle & porcini linguine

6 澳洲穀飼火烤厚牛舌 4oz | \$1,480
Grilled MSA beef tongue 4oz

7 美國Prime紐約客牛排 10oz | \$1,680
U.S Prime New York strip steak 10oz

8 美國CAB黑牛老饕牛排 6oz | \$1,680
U.S CAB Top Cap steak 6oz

9 厚切美國CAB黑牛肋眼牛排 16oz | \$2,080 For 1
U.S CAB Rib-eye steak 16oz | \$2,580 For 2

10 西班牙伊比利黑豚帶骨里肌 | \$1,580
Iberico bone-in pork chop

11 蒸烤加拿大龍蝦蕃茄義大利麵 | \$2,480
Grilled Canadian lobster linguine

凡點任何套餐，皆可以優惠價NTD 1,980加購"黑潮軟殼龍蝦"乙尾
凡點任何套餐，皆可以優惠價NTD 1,780加購"加拿大活龍蝦"乙尾

Larger steak oz

U.S CAB黑牛沙朗\$300/2oz | U.S CAB黑牛肋眼\$350/2oz
U.S CAB黑牛老饕\$380/2oz | U.S Prime黑牛紐約客\$380/2oz
澳洲穀飼牛舌\$380/2oz

Mao Inn龍蝦&厚牛排

多人分享套餐

Lobster & Thick-cut steak

含歐式麵包、湯品、開胃菜、甜點、飲品各2品，共享龍蝦及牛排主菜
Lobster & thick-cut steak set menu includes bread, soup, appetizer, dessert and beverage for 2. Sharing steak & Grilled Canadian lobster.

供應時間 | 11:30-15:00

1 澳洲穀飼火烤厚牛舌 7oz | \$4,980 For 2
Grilled MSA beef tongue 7oz

2 美國CAB黑牛老饕牛排 10oz | \$5,080 For 2
U.S CAB Top Cap steak 10oz

3 美國Prime紐約客牛排 16oz | \$5,080 For 2
U.S Prime New York Strip steak 16oz

4 美國CAB黑牛沙朗牛排 10oz | \$4,080 For 2
U.S CAB sirloin steak 10oz

5 厚切美國CAB黑牛肋眼牛排 26oz | \$6,480 For 3
U.S CAB Rib-eye steak 26oz

6 西班牙伊比利黑豚戰斧豬排 | \$4,480 For 2
Iberico bone-in pork chop

嚴選附餐 Mao select

歐式麵包 Classic wheat bread

擇1

經典酥皮牛肝蕈菇湯
Mushroom & porcini cream soup with puff pastry

牛排館起司洋蔥湯
French onion soup with cheddar cheese

慢燉羅宋牛肉湯
Beef Borscht soup

挪威燻鮭魚凱薩沙拉
Caesar salad with Smoked salmon

New 青醬蘑菇炙烤田螺豆
Baked escargots with pesto sauce

北海道干貝佐黑醋栗紅酒酒泡
Hokkaido scallop with blackcurrant foam

奶油起司燉菜
Vegetable stewed with cream sauce

龍蒿奶酪
Panna cotta with Artemisia dracunculoides sauce

麒麟提拉米蘇
Tiramisu

冰山熔岩巧克力蛋糕佐冰淇淋
Chocolate fondant with ice cream

經典黑咖啡/拿鐵/義式濃縮
Americano/Latte/Espresso

皇家伯爵茶/檸檬柑橘茶/洋甘菊茶
Earl Grey/Lemon & Orange Tea/Chamomile tea

蜂蜜檸檬柳橙冷壓果汁/鳳梨冷壓果汁
Juice Citrus Honey/Juice Pineapple (HPP)

可口可樂
Coca cola

風味氣泡飲(櫻桃/芒果/玫瑰)
Sparkling Soft drink (Cherry/Mango/Rose)

指定單杯紅酒/白酒
House wine Red/White

+20

+100

Mao Inn 經典套餐

Classic set menu

含歐式麵包、湯品、開胃菜、主菜、甜點及飲品各1品
Lobster & thick-cut steak set menu includes bread, soup, appetizer, main course, dessert and beverage for 1.

供應時間 | 17:30-21:00

- 1 美國CAB黑牛老饕牛排 6oz | \$1,980
U.S CAB Top Cap steak 6oz
- 2 美國Prime紐約客牛排 10oz | \$1,980 For 1
U.S Prime New York strip steak 16oz | \$3,680 For 2
- 3 厚切美國CAB黑牛肋眼牛排 16oz | \$2,480 For 1
U.S CAB Rib-eye steak 16oz | \$3,080 For 2
- 4 美國CAB黑牛沙朗牛排 10oz | \$1,480
U.S CAB sirloin steak 10oz
- 5 澳洲穀飼火烤厚牛舌 4oz | \$1,980
Grilled MSA beef tongue 4oz
- 6 西班牙伊比利黑豚帶骨里肌 | \$1,980
Iberico bone-in pork chop
- 7 煙燻奶油龍虎石斑 | \$1,680
Blotch grouper with smoked cream
- 8 蒸烤加拿大活龍蝦 | \$2,680
Grilled Canadian lobster

凡點任何套餐，皆可以優惠價NTD 1,980加購"黑潮軟殼龍蝦"乙尾
凡點任何套餐，皆可以優惠價NTD 1,780加購"加拿大活龍蝦"乙尾

Larger steak oz

U.S CAB黑牛沙朗\$300/2oz | U.S CAB黑牛肋眼\$350/2oz
U.S CAB黑牛老饕\$380/2oz | U.S Prime黑牛紐約客\$380/2oz
澳洲穀飼牛舌\$380/2oz



Mao Inn 龍蝦&厚牛排

多人分享套餐

Lobster & Thick-cut steak

含歐式麵包、湯品、開胃菜、甜點、飲品各2品，共享龍蝦及牛排主菜
Lobster & thick-cut steak set menu includes bread, soup, appetizer, dessert and beverage for 2. Sharing steak & Grilled Canadian lobster.

供應時間 | 17:30-21:00

- 1 澳洲穀飼火烤厚牛舌 7oz | NTD 4,980 For 2
Grilled MSA beef tongue 7oz
- 2 美國CAB黑牛老饕牛排 10oz | NTD 5,080 For 2
U.S CAB Top Cap steak 10oz
- 3 美國Prime紐約客牛排 16oz | NTD 5,080 For 2
U.S Prime New York Strip steak 16oz
- 4 美國CAB黑牛沙朗牛排 10oz | NTD 4,080 For 2
U.S CAB sirloin steak 10oz
- 5 厚切美國CAB黑牛肋眼牛排 26oz | NTD 6,480 For 3
U.S CAB Rib-eye steak 26oz
- 6 西班牙伊比利黑豚戰斧豬排 | \$4,480 For 2
Iberico bone-in pork chop

嚴選附餐 Mao select

歐式麵包

Classic wheat bread

擇1



經典酥皮牛肝蕈菇湯

Mushroom & porcini cream soup with puff pastry

牛排館起司洋蔥湯

French onion soup with cheddar cheese

慢燉羅宋牛肉湯

Beef Borscht soup



挪威燻鮭魚凱薩沙拉

Caesar salad with Smoked salmon

New

青醬蘑菇炙烤田螺盅

Baked escargots with pesto sauce

北海道干貝佐黑醋栗紅酒泡

Hokkaido scallop with blackcurrant foam

奶油起司燉菜

Vegetable stewed with cream sauce



龍蒿奶酪

Panna cotta with Artemisia dracunculus sauce

麒麟提拉米蘇

Tiramisu

冰山熔岩巧克力蛋糕佐冰淇淋

Chocolate fondant with ice cream

經典黑咖啡/拿鐵/義式濃縮
Americano/Latte/Espresso

皇家伯爵茶/檸檬柑橘茶/洋甘菊茶
Earl Grey/Lemon & Orange Tea/Chamomile tea

蜂蜜檸檬柳橙冷壓果汁/鳳梨冷壓果汁
Juice Citrus honey/Juice Pineapple (HPP)

可口可樂
Coca cola

風味氣泡飲 (櫻桃/芒果/玫瑰)
Sparkling Soft drink (Cherry/Mango/Rose)

+20

指定單杯紅酒/白酒
House wine Red/White

+100

