



# WAGYU & ANGUS STEAK OUT

## Starters

Scottish Black Angus Steak tartar, lemon crumble, preserved shimeji mushrooms, blue cheese mayo. - Ugx.50,000

Grilled marinated haloumi cheese, Black Angus smoked beef, with rockets, balsamic reduction, and preserved beetroots. - Ugx.50,000

## Imported Prestigious Wagyu and Angus Steak Selection

(All served with le chateau crispy chef's salad)

### Platinum A5 Japanese wagyu Rib eye Steak - +300gms

Known as the most prestigious steak in the world as its distinguished by their rich marbling and the natural "flavor kernel" that runs through each steak marbled and moist cut of the rib side. - Ugx.335,000

### Prestigious Sundried A5 Japanese wagyu rib eye steak - /+400gms

The rib eye from Japan which is brined and aged in the scorching sun hence developing an extraordinary flavor and umami creating a life time experience. - Ugx.450,000

### Supreme 30 Days aged Fi Australian wagyu Rump steak - +350gms

Those who value flavour above all else tend to choose rump. As the name suggests, it's a cut that comes from the backside of a cow its hindmost area. - Ugx.370,000

### Prime 35 Days Aged Black Angus Rib Eye - +400g

Rib Eye from Scotland is the gold standard of steak. The cut comes from the lightly worked upper ribcage area of the cow, known for its generous marbling and tender, juicy meat. - Ugx.350,000

## Side

Eggplant parmigiana  
Dauphinoise potatoes  
Rosemary potato wedges  
Garlic & parmesan fries

## Source

Pepper sauce  
Béarnaise sauce  
Mushroom sauce  
Red wine jus



# WAGYU & ANGUS STEAK OUT

## Starters

Scottish Black Angus Steak tartar, lemon crumble, preserved shimeji mushrooms, blue cheese mayo. - Ugx.50,000

Grilled marinated haloumi cheese, Black Angus smoked beef, with rockets, balsamic reduction, and preserved beetroots. - Ugx.50,000

## Imported Prestigious Wagyu and Angus Steak Selection

(All served with le chateau crispy chef's salad)

### Platinum A5 Japanese wagyu Rib eye Steak - +300gms

Known as the most prestigious steak in the world as its distinguished by their rich marbling and the natural "flavor kernel" that runs through each steak marbled and moist cut of the rib side. - Ugx.335,000

### Prestigious Sundried A5 Japanese wagyu rib eye steak - /+400gms

The rib eye from Japan which is brined and aged in the scorching sun hence developing an extraordinary flavor and umami creating a life time experience. - Ugx.450,000

### Supreme 30 Days aged Fi Australian wagyu Rump steak - +350gms

Those who value flavour above all else tend to choose rump. As the name suggests, it's a cut that comes from the backside of a cow its hindmost area. - Ugx.370,000

### Prime 35 Days Aged Black Angus Rib Eye - +400g

Rib Eye from Scotland is the gold standard of steak. The cut comes from the lightly worked upper ribcage area of the cow, known for its generous marbling and tender, juicy meat. - Ugx.350,000

## Side

Eggplant parmigiana  
Dauphinoise potatoes  
Rosemary potato wedges  
Garlic & parmesan fries

## Source

Pepper sauce  
Béarnaise sauce  
Mushroom sauce  
Red wine jus