



THE MEAT

Wagyu beef is striking because of its wonderful marbling which results in a never before experienced succulence that sends the taste buds reeling. The fat in the meat has more monounsaturated fats and melts at room temperature which makes Wagyu beef suitable as part of a lower-cholesterol diet.

HIGHLAND WAGYU

Highland Wagyu is a pedigree beef company, breeding 100% full blood Wagyu, Wagyu crosses, Aberdeen Angus, Beef Shorthorn, Highland and Dexter cattle with a mission to produce the best beef in the world from their 25,000-acre estate farm in Perthshire, Scotland. Set within a majestic highland landscape, Blackford Estate offers rich, fertile Perthshire grassland on which all their herds graze and much of the forage they eat during the winter is cut from their organic land.

Highland Wagyu secured some of the best genetics outside Japan and have the three major bloodlines – Tajima, Fujiyoshi and Kedaka – in their herd with a high percentage of Tajima.

The luxury Wagyu beef is fed on a specially created “Highland Wagyu” blend for approximately 600 days after weaning to ensure consistently high marbling. The care and attention that goes into the welfare and farming of all their animals during their lives gives the confidence that their gourmet beef is of the highest quality and the finest flavour.

www.wagyu.co.uk

THE MENU

Wagyu ‘Elixir’ consommé with tomato, celeriac, courgette and Nduja wonton | £28

Wagyu rice paper rolls with mango and green papaya salsa | £38

Wagyu carpaccio with wild rocket, sundried heritage tomato, black truffle puree and parmesan shavings | £38

Wagyu steak bourguignon with herb mousseline potato and bouquet of seasonal vegetables | £48

Wagyu Luxury Collection gold leaf burger (200gr) with seared foie gras, homemade tomato and gherkin relish and thick cut chips | £48

Braised wagyu knuckle with carrot mousse, wild mushroom and petit poi ragout, burnt shallot and Madeira jus | £58

Wagyu beef fillet (200gr) with confit cherry tomato, Shimeji mushrooms, burnt garlic and Café de Paris butter | £150

WAGYU FILLET “SURF & TURF”

(additional supplements)

6 grilled prawns, £20 | 12 grilled prawns, £39
Half grilled lobster, £43 | Full grilled lobster, £86
A slice of duck foie gras, £15

Choose your favourite “Market Side” with your order

MARKET SIDES

Garlic French beans | Mashed potatoes | New potatoes |
Buttered broccoli | Glazed carrots | Hand cut chips |
Mixed leaf salad | Tomato & red onion salad | £8 each
Creamed peas & wild mushroom | £15

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