

PASTAS

*all pasta dishes served with served with garlic herb focaccia *Gluten free options available**

Linguini Vongole \$165

clams sautéed with white wine, extra virgin olive oil, garlic and chili flakes

Fettuccini Seafood Marinara \$195

medley of seafood, in a lightly spiced tomato sauce – topped with capers

Wagyu Spaghetti Bolognese \$170

a wagyu classic.....

Lemon Butter Farfalle (v) \$140

tossed with sun blush tomatoes, bocconcini, baby spinach, broccolini and topped with pine nuts and shaved parmesan

Spaghetti Aglio e Olio (v) \$125

sautéed with extra virgin olive oil, white wine, garlic and chili flakes

Creamy Dill Salmon Fettuccine \$175

in a creamy white sauce, with salmon pieces, topped with capers

Penne Arrabiata (v) \$140

A rich tomato sauce, with fresh smashed garlic cloves and a splash of 'spice fire'; topped with penne pasta

RISOTTOS

Wild Mushroom (v) \$145

Seafood Marinara \$215

Scallop & Black Truffle \$195

Pumpkin, Sage, Pancetta & Goats Cheese (v) \$170

Portobello Mushroom Ravioli (v) \$175

topped with a creamy black bean sauce, with sundried tomatoes, rocket and shaved parmesan

PIZZA

Pizza Margarita (v) \$130

italian tomato sauce, buffalo mozzarella, cherry tomatoes and sweet basil

The Angry Prawn \$265

chili marinated king prawns – drizzled with chili oil and finished with rocket and shaved parmesan

V Dazzle Deluxe (v) \$160

*char grilled eggplant, zucchini, roast peppers, field mushrooms, oven roasted cherry tomatoes, and baby spinach - topped with feta cheese
crumble and drizzled with garlic basil sauce*

Cha Cha Char \$190

wagyu beef strips, bundy rum caramelised onions, bocconcini and cherry tomatoes

The Rustica (v) \$145

porcini mushrooms, goats cheese, caramelised onion, sundried tomatoes, thyme and rocket

Pizza Parma \$185

parma ham, feta cheese, parmesan and rocket drizzled with extra virgin olive oil



CHEFS SELECTIONS

Slow Braised Lamb Shank \$195

mashed potatoes, broccoli and honey sesame carrots

Crispy Skinned Pesto Chicken \$185

mashed potatoes, peas & beans and roast vine tomatoes

Hickory Smoked BBQ Pork Ribs \$420 full /\$215 half

corn on the cob, coleslaw and thick cut chips

Lip Smackin' Cracklin' Pork Belly \$225

cauliflower mash, sautéed red cabbage, with bacon, broccolini, apple & cranberry reduction and au jus

Herb & Pistachio Crusted Rack Lamb \$365

roasted vegetable cous cous, minted green beans, ratatouille and jus

Crispy Skinned Salmon \$215

on vegetable quinoa, with baby asparagus and pomegranate

Pan Roasted Chilean Sea Bass \$270

pumpkin mash, prosciutto wrapped asparagus and lemon butter sauce, with sundried tomatoes

Salmon & Haddock Fish Cakes \$165

thick cut chips, citrus & fennel salad and tartar sauce

Veal Schnitzel "Aussie Style" \$270

french fries, milanese tomato sauce, rocket salad, capers and lemon wedges

Outback Wagyu Beef Pie \$175

a true blue wagyu steak pie.....served with thick cut chips and gravy

Sizzlin' Chicken Fajitas \$165

with flour tortillas, tomato salsa, sour cream, jalapenos and guacamole

Wagyu beef option \$165 Veggie option (v) \$150

100% Flame Grilled Wagyu Burger \$175

choose: swiss, cheddar or blue cheese with thick cut chips, coleslaw and dill pickle additional toppings \$10 each: mushrooms, beetroot, egg, bacon guacamole, jalapenos or \$75 for a medallion of foie gras

Wagyu Steak Sandwich \$190

flame grilled wagyu beef, bacon, lettuce, tomato and red onion, in turkish bread – served with thick cut chips and mixed salad

char grilled chicken option: \$155

Char Grilled Aussie Lamb Burger \$170

topped with crumbled feta and served with thick cut chips and beetroot feta 'whip'

castelo.concepts
hong kong · vietnam



Wagyu

Delivery Menu

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STARTERS

Flame Grilled Wagyu Beef Skewers \$225

with horseradish cream

King Prawn Cocktail \$265

3 jumbo pacific king prawns, with avocado cream

Seared Tuna \$150

topped with pomegranate seeds - served with a mushroom and green bean salad

Wagyu Beef Koftas \$165

blended with wild cranberries, pink peppercorns, pine nuts and feta cheese - served with mint yoghurt

'Pulled' Pork Slider Burgers \$135

In a sesame brioche bun, with red cabbage 'slaw

Quesadillas

BBQ 'Pulled' Pork *with crème fraîche* \$145

Chili Pumpkin & Feta *with crème fraîche (v)* \$125

Spicy Chicken *with sour cream* \$140

Wagyu San Choy Bau \$165

'east meets west'..... minced wagyu beef, sautéed with asian spices - served with iceberg lettuce 'cups'

Portobello Mushroom Milanese (v) \$150

bread crumbed portobello mushroom, topped with italian tomato sauce and a drizzle of garlic butter

Crab & Tuna Tian \$185

marinated in mirin - on a bed of avocado, cucumber and bell peppers, bound with wasabi mayo

Sweet 'n' Spicy Tofu (v) \$115

tossed in a red thai curry sauce and topped with beansprouts

Grilled Veggie & Haloumi 'Stack' (v) \$155

layered with flaky pastry - drizzled with warm pesto



SOUP, BREAD AND OTHER TASTY THINGS

Chef's Daily Soup \$ 70

ask about our 2 choices of the day.....

Crusty Garlic & Parmesan Loaf (v) \$ 70

with pesto genovese

Vine Tomato Bruschetta (v) \$160

chopped vine tomatoes, marinated with garlic, balsamic and olive oil, on toasted baguette, topped with crumbled goat's cheese and rocket

SALADS

Burrata & Heirloom Tomato Salad \$170

marinated in balsamic pesto, with rocket, drizzled with extra virgin olive oil

Grilled Haloumi, Beetroot & Pea (v) \$155

with mixed leaves, sun blush tomatoes and mint, tossed in lemon herb vinaigrette add - flame grilled lamb fillet extra \$90 or chicken extra \$50

Chili Prawn, Mango & Avocado Salad \$185

mesclun, cherry tomatoes, beansprouts and coriander, in spicy sweet lime dressing

Mighty Caesar Salad \$135

with silver anchovies, crispy pancetta, herb croutons and our mighty caesar dressing add - chicken add \$40, beef add \$60, grilled or smoked salmon add \$70

Wagyu Chili Beef Salad \$185

over a large mixed green salad, with beansprouts, celery leaf, coriander and cherry tomatoes, tossed in thai chili dressing

Wagyu Cobb Salad \$190

wagyu beef strips (or chicken), boiled egg, avocado, crispy bacon, herb croutons and danish blue cheese; over baby spinach, tossed in your choice of dressing: vinaigrette, balsamic or blue cheese

Niçoise Salad \$165

grilled pepper tuna steak, with mesclun, french beans, kalamata olives and new potatoes, tossed in citrus vinaigrette and topped with sliced egg and silver anchovies

Lebanese Fatoush Salad (v) \$145

vine tomatoes, cucumber, radish, feta cheese, bell peppers and kalamata olives - tossed in sumac vinaigrette and topped with crispy fatoush bread and mint leaves

Chicken & Cous - Cous Salad \$155

flame grilled vegetables, on top a mix of cous cous, tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips

Duck Breast, Roquefort & Pear Salad \$185

on mixed leaves, drizzled with balsamic reduction

Pumpkin, Beetroot & Goat's Cheese Salad (v) \$155

on mixed leaves, tossed in balsamic vinaigrette - topped with baked goat's cheese and fresh mint

Thyme & Balsamic Portobello Salad (v) \$155

marinated portobello mushroom pieces, in a salad of baby spinach, red onion and sundried tomatoes, topped with crumbled feta and shaved parmesan

Prosciutto, Fig & Feta Salad \$195

with rocket, tossed in a champagne vinaigrette

Vietnamese Chicken Salad \$165

glass noodles, cabbage, carrots, cucumber, cherry tomatoes, red chillies, mint and coriander, topped with fried shallots and crushed peanuts

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. The high degree of marbling adds an extraordinary depth of flavour which makes Wagyu beef a culinary delicacy. Our Chefs have been well trained in the art of selecting the absolute best cuts and are well versed in the careful slow cooking process to maximize the taste of each cut, this ensures you will enjoy a mouthwatering experience.....after all; our reputation is at steak.....

each steak is served with a whole roast garlic, rocket salad and your choice of one side dish from the selection below:

Wagyu Tenderloin 8oz - \$615 10oz - \$730 12oz - \$915

New Zealand Tenderloin 6oz - \$220 8oz - \$265
the finest cut of kiwi beef; flame grilled to your liking.....

Bacon wrapped Fillet Mignon \$285
8oz fillet of prime n.z. beef, wrapped in smoked back bacon, topped with mushroom pâté and then baked

Add Danish blue cheese to any steak: \$50 extra
6oz - 170gm 8oz - 226gm 1 0oz - 283gm
12oz - 340gm 16oz - 453gm

Side Dishes - \$55 each

Wasabi Mash

Hot Mustard Mash

Garlic Mash

Double Cream Mash

Sweet Potato Mash

Green Pea Mash

Baked Potato, with Sour Cream & chives

Garlic & Chili Steakhouse Fries

French Fries

Thick Cut Chips

Mixed Salad

Wok Tossed Asian Greens

Honey Sesame Carrots

Cauliflower Au Gratin

Garlic Mushrooms

Creamed Spinach

Minted Peas & Green Beans

Grilled Asparagus

Matchstick Fries

Potato Au Gratin

Garlic & Herb Portobello

Sauces & Butters

Homestead Peppercorn Sauce

Creamy Mixed Mushroom Sauce

Roasted Tomato & Red Pepper Pesto

Gorgonzola Cream

Béarnaise Sauce

Herb & Shallot Butter

Blue Cheese Butter

Asian Ginger & Soy Sauce

Hollandaise Sauce

Café de Paris Butter