

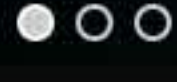


FINEST CUTS DELIVERED

TASTE QUALITY
IN EVERY BITE

FROM FARM TO FORK

[ORDER PREMIUM CUTS](#)



THE WAGYU RESERVE

Opuulence in Every Grain. A sensory experience reserved for the most refined palates. Our Wagyu is characterised by its intricate, lace-like intramuscular fat that melts at room temperature. This is more than meat; it's a delicacy that offers an umami-rich, velvety mouthfeel, setting a gold standard for luxury dining in the air or on the coast.



THE PRIME STEAK COLLECTION

Precision-Cut Perfection. For the plate that requires no introduction. Our steaks are hand-selected for superior marbling, optimal aging and structural integrity. Whether destined for a high-heat sear in a professional kitchen or a precision cook on a private jet, these cuts offer a buttery texture and a profound depth of flavour that defines the pinnacle of beef.



THE GRAND ROAST SERIES

The Architectural Centrepiece. Designed for the grand table and the long-form culinary arts. Our whole-muscle roasts provide a magnificent canvas for the private chef. These cuts retain incredible moisture and yield a majestic presentation, making them the undisputed choice for boutique banquets and high-profile celebrations.



PASTURE-RAISED LAMB

Delicate, Sweet and Succulent. Sourced from the finest pastures, our lamb is selected for its mild flavour and exceptionally tender grain. From French-trimmed racks to delicate loin chops, these cuts offer a sophisticated sweetness that pairs beautifully with fine wines and seasonal aromatics.



ELEVATED EVERYDAY & SLOW-COOK SELECTIONS

The Foundation of Gourmet Comfort. Luxury isn't just for the grill; it's found in the slow-developed flavours of a masterfully executed braise. These cuts - from collagen-rich shins to marbled steaks - are selected for their ability to transform into rich, velvet textures. They are the essential building blocks for world-class stocks, ragus and signature comfort dishes.



WILD SOPHISTICATION: BLUE WILDBEEST

The Untamed Delicacy. For those who seek the leanest, most sustainable expression of African heritage. Our Blue Wildebeest venison is harvested with precision, offering a clean, subtly earthy profile that is remarkably high in iron and low in fat. An exotic, high-protein alternative that brings a sense of place and adventure to any bespoke menu.



THE VITALITY SERIES: NUTRIENT-DENSE ORGAN MEATS

Nature's Most Potent Superfoods. The ultimate choice for the health-conscious elite and the nose-to-tail culinary specialist. These cuts are the most bio-available sources of essential vitamins and minerals on the planet. Whether prepared as a delicate plate or a seared nutritional powerhouse, our organ meats provide the clean, concentrated fuel required by high-performing individuals.



THE CONNOISSEUR'S FLIGHT: FIND YOUR CUT

The Ultimate Palette Discovery. Why choose one when you can experience the full spectrum of excellence? This curated selection features the "Big Five" of luxury beef: Fillet, Ribeye, Sirloin, Rump, and T-Bone. Designed for high-profile hosting or an intimate dinner among friends, this box transforms a meal into an interactive tasting event. Discover your signature cut and redefine your standard for steak.



THE ELITE PERFORMANCE BOX

High-Intensity Fuel. Low-Compromise Quality. Precision-engineered for the athlete who demands luxury in their recovery. This is high-nutrition redefined, featuring a powerhouse of premium steaks, nutrient-dense beef liver, artisanal beef patties, and ultra-lean mince. Fuel your muscles with the cleanest, highest-quality protein available. Peak performance never tasted this refined.



RAKGOMO'S SIGNATURE BRAAI BOX

The Master of the Flame. For the host who commands attention and settles for nothing less than the extraordinary. This is the pinnacle of the South African braai, featuring a prestigious quartet of Beef Premium Steaks, marbled Wagyu Steaks, our signature Wagyu Boerewors, and succulent Lamb Loin Chops. Stand out. Rule the braai.



THE HERITAGE FAMILY COLLECTION

Everyday Excellence for the Discerning Household. Luxury is a daily requirement, not a Sunday luxury. This collection bridges the gap between gourmet steaks and soul-warming tradition. A sophisticated mix of premium steaks, tender lamb, rich stewing meats, and traditional organ meats, ensuring that every family meal—from a quick Tuesday dinner to a slow-cooked feast—is anchored in Rakgomo quality.



BESPOKE CUTS

RAKGOMO PREMIUM CUTS

Luxury Curated Blockman Services (SA)
Established 2023

+27 66 203 5360
info@rakgomocuts.com

Gauteng
South Africa



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[MENU](#)

WHO WE ARE

Rakgomo Premium Cuts is a premium Curated Blockman Dining & Hospitality Services provider. We bridge farm-level quality with chef-grade craftsmanship — offering expertly prepared cuts, portioning, packaging, and delivery tailored to dining establishments, hospitality groups, and private premium consumers.



OUR PROMISE

- ✓ Premium A-grade meat from trusted South African farms
- ✓ Expert blockman cutting for consistency and yield optimization
- ✓ Vacuum-sealed cuts under controlled-atmosphere standards
- ✓ Cold-chain delivery ensuring flavour integrity and safety
- ✓ Ongoing partner support for menu development

OUR PROCESS

1. Responsible Sourcing

We partner with reputable South African farms maintaining strict hygiene and ethical practices

2. Professional Cutting

Expert blockman cutting for consistency and yield optimization

3. Curated Portions

Portions based on venue menu requirements and specifications

4. Quality Packaging

Vacuum-sealed cuts crafted under controlled-atmosphere standards

5. Cold-Chain Delivery

Ensuring flavour integrity and safety from farm to fork

FREQUENTLY ASKED QUESTIONS

ABOUT US

- + Who is Rakgomo Premium Cuts?
- + Who do you serve?

OUR BLOCKMAN PROCESS

- + What makes your service different from a typical butcher?
- + Can you collaborate on menu development?

SOURCING & QUALITY

- + Where does your meat come from?
- + How do you guarantee quality?

ORDERING & PAYMENT

- + How do I place an order?
- + What payment methods do you accept?
- + Can I order custom cuts or bulk quantities?

DELIVERY

- + Where do you deliver?
- + What are your delivery timelines?

PACKAGING & STORAGE

- + How is my order packaged?

REFUNDS & CHANGES

- + What if there's a quality or order issue?
- + Can I cancel or change an order?
- + How do refunds or credits work?

PARTNERSHIPS & SUPPORT

- + Do you offer ongoing supply contracts?
- + Can we request a tasting session before signing a contract?
- + How do I speak with someone directly?

SHOP NOW

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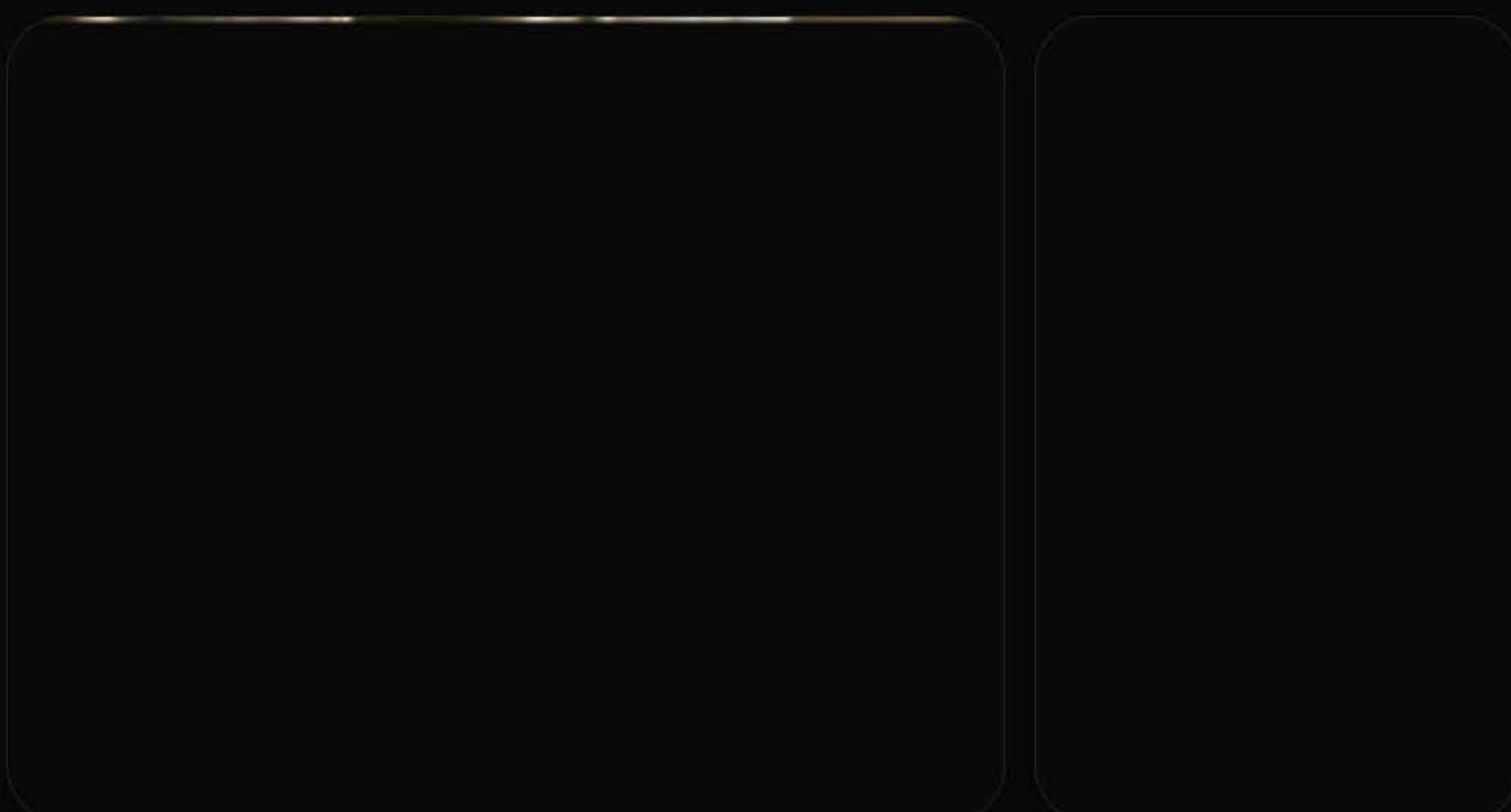
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MENU



PREMIUM CUTS. EXCEPTIONAL EXPERIENCES FOR WORLD-CLASS HOSPITALITY

Supplying hotels, restaurants, boutique lodges and airlines with expertly prepared premium cuts tailored for exceptional dining experiences.



[EXPLORE PREMIUM CUTS](#)

[PARTNER WITH US](#)



PREMIUM BLOCKMAN SERVICES FOR HOSPITALITY

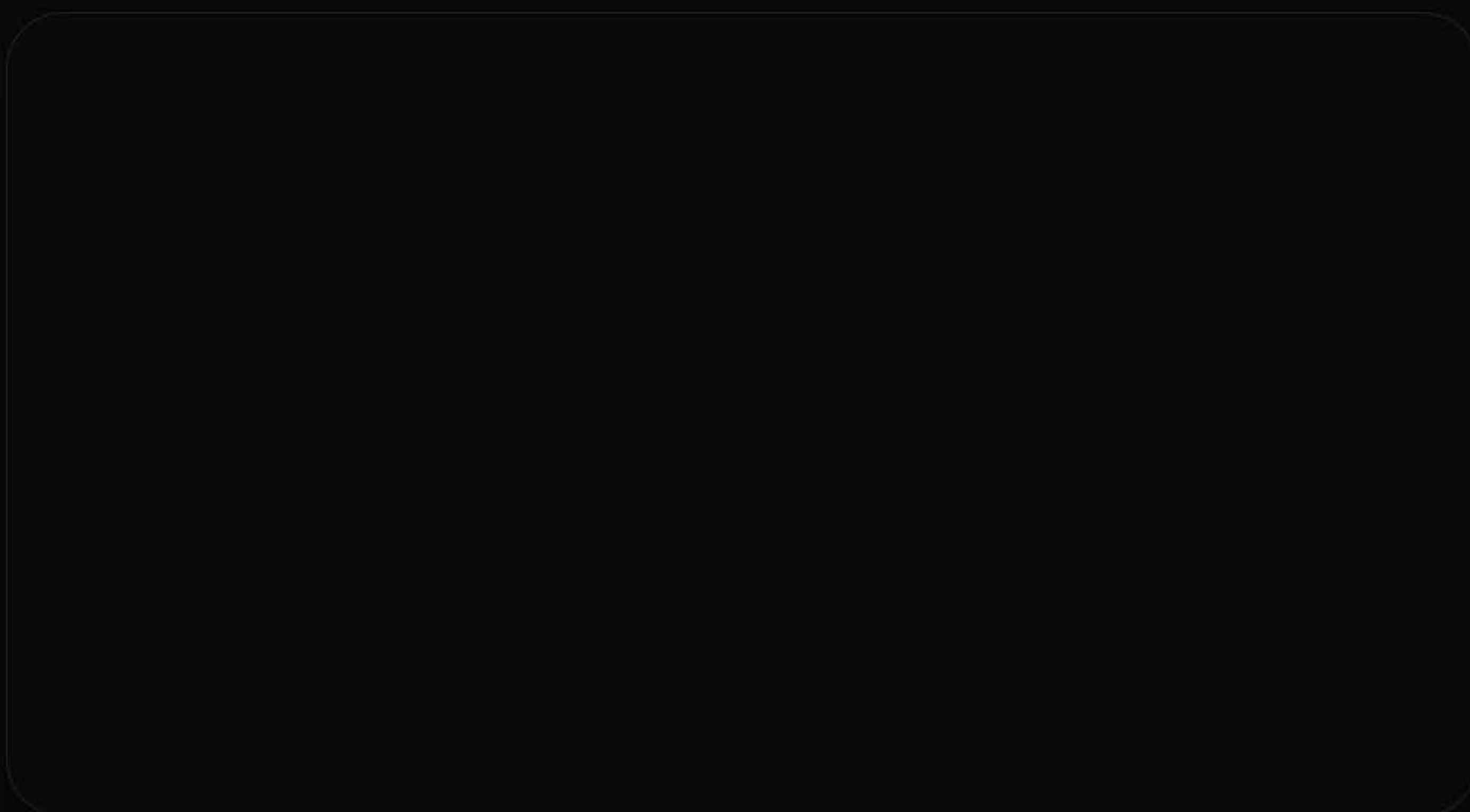
Rakgomo Premium Cuts supplies expertly prepared Wagyu and venison cuts to hotels, restaurants, boutique lodges and airlines that demand quality without compromise.

Rakgomo Premium Cuts supplies expertly prepared Wagyu and venison cuts to hotels, restaurants, boutique lodges and airlines that demand quality without compromise.

B2B Offerings

- Premium Wagyu & Venison Supply
- Precision Blockman Services
- Hospitality Bulk Orders
- Airline & Catering Supply
- Professional Packaging & Delivery

Curated cuts for refined hospitality.



[REQUEST A CONSULTATION](#)

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BESPOKE
CUTS



ELEVATED
EVERYDAY &
SLOW-COOK
SELECTIONS
(16)



PASTURE-
RAISED LAMB
(14)



SIGNATURE
BOXES (5)



THE GRAND
ROAST SERIES
(9)



THE PRIME
STEAK
COLLECTION
(12)



THE VITALITY
SERIES:
NUTRIENT-
DENSE
ORGAN
MEATS (7)



THE WAGYU
RESERVE (11)



UNCATEGORI
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WILD
SOPHISTICATI
ON: BLUE
WILDEBEEST

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MENU



80/20 BEEF PATTIES

R10,69 – R16,03


ORDER NOW



80/20 MINCE

R129,94

ORDER NOW



BEEF CLEAN TRIPE

R367,39

ORDER NOW



BEEF CUBES/STEWING BEEF

R12,67 – R64,36

ORDER NOW



BEEF HEART

R81,34


ORDER NOW



BEEF INTESTINE

R40,03

ORDER NOW



BEEF KIDNEY

R94,71

ORDER NOW



BEEF LEAN MINCE

R140,88

ORDER NOW



BEEF LIVER

R77,70

ORDER NOW



BEEF LUNGS

R35,17

ORDER NOW



BEEF PATTIES

R12,44 – R18,66

ORDER NOW



BEEF RIBS

R142,09

ORDER NOW



BEEF SHIN (THOR'S HAMMER)

R152,62

ORDER NOW



BEEF SHORT RIB

R145,74

ORDER NOW



BEEF STRIPS/STIR FRY

R161,53

ORDER NOW



BEEF TEXAN STEAK

R165,67

ORDER NOW

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THE HERITAGE FAMILY COLLECTION

R4 243,78

Portion Size: 23800g

ORDER NOW

Category: Signature Boxes

Description

Reviews (0)

Description

Everyday Excellence for the Discerning Household.

Luxury is a daily requirement, not a Sunday luxury. This collection bridges the gap between gourmet steaks and soul-warming tradition. A sophisticated mix of premium steaks, tender lamb, rich stewing meats, and traditional organ meats, ensuring that every family meal—from a quick Tuesday dinner to a slow-cooked feast—is anchored in Rakgomo quality.

Includes:

- 350g Sirloin Steak (A Class) x 8
- 500g Beef cubes/Stewing beef (A Class) x 4
- 500g Beef Texan Steak x 4
- 500g FQ Braai Mix (A Grade Chuck/Brisket/Blade) x 4
- 500g Beef Short Rib (A Class) x 4
- 500g Beef Liver x 4
- 100g 80/20 Beef Patties x 20
- 2000g Bulk Lean Mince (4x500g) x 2
- 300g Lamb Leg Chops x 10
- 400g Chicken Leg Quarters (+/- 400g) x 5



Related products

MENU



THE ELITE PERFORMANCE BOX

R2 749,90

ORDER NOW



THE CONNOISSEUR'S FLIGHT: FIND YOUR CUT (BEEF)

R1 940,44

ORDER NOW



THE CONNOISSEUR'S FLIGHT: FIND YOUR CUT (WAGYU)

R6 354,51

ORDER NOW



RAKGOMO'S SIGNATURE BRAAI BOX

R4 839,29

ORDER NOW

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PRODUCT

TOTAL

CART TOTALS



The Heritage Family Collection

R4 243,78

Everyday Excellence for the Discerning Household.

Cut Weight: 23800g per cut / Total Weight: 23.80kg

- 1 +



R4 243,78

Total Order Weight

23.80kg

Add coupons



Estimated total

R4 243,78

Shipping will be calculated at checkout

[Proceed to Checkout](#)

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MENU

Contact information

[Log in](#)

Shipping address

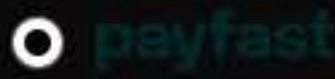
+ Add apartment, suite, etc.

Use same address for billing

Shipping options

Enter a shipping address to view shipping options.

Payment options

 Payfast


Add a note to your order

By proceeding with your purchase you agree to our Terms and Conditions and Privacy Policy

PLACE ORDER

Order summary

Total Order Weight **23.80kg**

	1 The Heritage Family Collection R4 243,78	R4 243,78
Everyday Excellence for the Discerning Household. Cut Weight: 23800g per cut / Total Weight: 23.80kg		

Add coupons

Subtotal R4 243,78

Delivery Enter address to calculate

Total R4 243,78



MENU

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