



the old drift

est. 2001

DINNER

Originally known as the Old Drift, Livingstone owes its existence to the Victoria Falls and was established as a staging point across the Zambezi River from the old drift to the falls settlements. Early settlers left the area for higher ground, where the town of Livingstone was formed.

STARTER

Violina Pumpkin (GF,V,L) \$ 10
Zambian pumpkin soup | Orange | Mazafati date | Pumpkin seeds

Salmon Gravavlax (GF,D) \$ 12
Cured Atlantic salmon | Garden pea textures | Horseradish crème | Cucumber | Jalapeno | Herbs

Cauliflower Risotto (GF,D,P) \$ 12
Arborio risotto | Cauliflower | Crispy pancetta | Oyster mushroom | Parmesan cheese

Old drift Surf and Turf (GF,S,D,L) \$ 15
Beef carpaccio and sustainably sourced Cray fish | Peas | Quail's egg | Rocket salad
Recommended Wine:
Cederberg Cape Atlantic Sauvignon Blanc | Stellenbosch

Grilled Aubergine (GF,V,D,L) \$ 12
Aubergine | romesco sauce | Herbed caponata
Recommended Wine:
Ken Forester Petit Chenin Blanc | Stellenbosch

Chicken Liver Wedge Salad (L,D,GF) \$ 13
Chicken livers | Charred peaches | ranch dressing

Grilled Tiger Prawn (GF,S,D) \$ 13
House spiced pomelo | Lemon beurre blanc

MAIN COURSE

Oxtail Ravioli (L) \$ 22
Braised oxtail in a pasta pocket | Ratatouille | Fresh basil

Beef Tenderloin (GF,D,L) \$ 22
Oven roasted tenderloin | Heirloom carrot | Roscoff onion emulsion | Truffle mousseline | Bordelaise sauce

Lamb Shoulder (D,L) \$ 23
Confit lamb shoulder | Dauphinoise potato | Green pea | Red wine and shallot sauce

Crumbed Chicken Breast (D,L) \$ 21
Parmesan gnocchi | Pea puree | Sautéed spinach | Smoked paprika oil

Pork Belly (GF,L,P) \$ 22
Confit pork belly | Young spring onion | Caramelized pineapple | Steamed rice
Recommended Wine:
Alemenkerk Lace Red Blend | Elgin

Hake Fillet (GF,D) \$ 19
Coconut curry velouté | Fresh coriander | Yukon gold potatoes

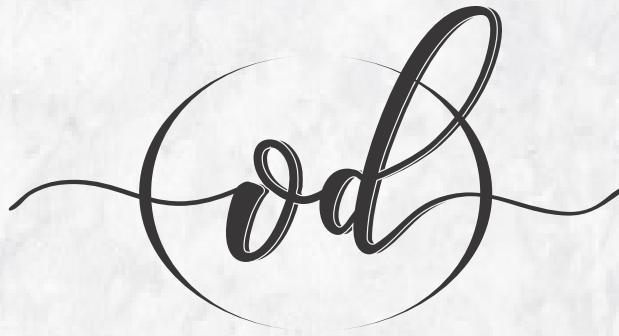
Zambian River Bream (L) \$ 19
Sustainably sourced- steamed river Bream | Light herbal broth | Ginger | Lemongrass | Fried garlic

Pappardelle with Seasonal Vegetables (D,L,V) \$ 15
Grilled zucchini | Sundried tomato | Capers | Olives

All prices are in USD and are inclusive of government tax and exclusive of 10% service charge

Please notify our service colleague if you have any allergies or dietary requirements

Contains: S- Shell Fish, **D-** Dairy, **P-** Pork, **VE-** Vegan, **GF-** Gluten Free, **N-** Nuts, **L-** Local, **V-** Vegetarian



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SIDE DISHES

Pan-Roasted Vegetables (V,L,D,N,GF) \$ 5 Olive oil Chimichurri	Nshima (V,VE,L,GF) \$ 5 Zambian cornmeal porridge
Zambian Local Side (V,L,GF) \$ 5 Please Notify Our Service Colleague for Daily Options	Creamy Mashed Potato (V,L,D,GF) \$ 5 Yukon Gold Potato Double Butter
Oyster Mushrooms (V,L,D,GF) \$ 5 Roasted Garlic Herb Butter	Rice (GF,V,VE) \$ 4 Steamed Basmati Rice
Royal Garden Salad (V,VE,L,GF) \$ 5 Mixed Green Cucumber Onion	French Fries (V,GF) \$ 4 House spiced seasoning

DESSERT

Pain Perdu (V,D) \$ 10 French Toast "Crème Brulée" Style Recommended Wine: Almenkerk Lace Rose' Elgin	Brazilian Cake with Chocolate Ice Cream (D,N) \$ 12 Caramelized popcorn Caramel jelly Macadamia shavings
Cheese Board (D,N,L) \$ 14 Dried Apricot Crackers Honey Sustainably sourced Zambian cheese	Pineapple Carpaccio (GF,D) \$ 10 Compressed pineapple Panna cotta Coconut ice cream Recommended Wine: Bizoe Tiny Noble Late Harvest Stellenbosch
Seasonal Fruit Selection (GF,V,VE,L) \$ 12	

SUSTAINABLE

The Royal Livingstone Zambia Hotel by Anantara is committed to supporting local businesses and reducing our carbon footprint. We are therefore partnering with local farmers to introduce fresh and seasonal ingredients to our menus. We're proud to present new exciting dishes, featuring produce that captures the very best of Zambia's organic, fresh and local produce.

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