



KUBU

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.

STARTERS

SOUP OF THE DAY Please ask your waiter for today's flavour	\$ 10	KUBU SALAD (V,VE,L,GF) Artichoke Tomato Cucumber Mix Greens Black Olives Celery	\$ 12
KING PRAWN (S,GF) Charcoal Smoked Couscous Roasted Red Pepper Rub Recommended Wine: SPIER Signature Sauvignon Blanc Region Stellenbosch	\$ 14	LAMB BRUSCHETTA (L,D) Braised Lamb Shoulder Herbed Mayo Grilled Halloumi Rocket	\$ 13
WATERMELON SALAD (V,L,D,GF,N) Avocado Cucumber Green Apple Feta Onion Pistachio Mint	\$ 12	CROCODILE CARPACCIO (L,GF) Salt Cured Crocodile Cucumber Sambal Tomato Chutney	\$ 13
SPICY BREAM CEVICHE (LGF) Sustainably sourced bream Green Tomato Lime Green Jalapeño Onion Coriander Recommended Wine: Ken forester Petit Chenin Blanc Region Stellenbosch	\$ 13		

MAINS

PORK RIBS (L,P,GF) Spareribs Caramelized Apples BBQ Sauce Fresh Sage Recommended Wine: Hoopenburg Cabernet Sauvignon Region Stellenbosch	\$ 15	KUBU CHICKEN (L,GF) Chicken Stew Braised Onions Green Peas QUAIL (L,GF) Grilled Quail Quail Sauce Herbs	\$ 12 \$ 13
LAMB VINDALOO (L,D,GF) Steamed rice Cucumber Raita Poppadum	\$ 16	CHICKEN LOLLIPOP - Drums of heaven (L,D) Mint Cilantro Chutney Pineapple Salsa Micro salad	\$ 13



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SIDES

PAN-ROASTED VEGETABLES (V,L,D,N,GF) Chimichurri Parmesan Cheese	\$ 5	NSHIMA (V,L,GF) Zambian Cornmeal Porridge	\$ 5
ZAMBIAN LOCAL SIDE (V,L,GF) Please Notify Our Service Colleague for Daily Options	\$ 5	CREAMY MASHED POTATO (V,L,D,GF) Yukon Gold Potato Double Butter	\$ 5
OYSTER MUSHROOMS (V,L,D,GF) 10Roasted Garlic Herb Butter	\$ 5	RICE (V,VE,GF) Steamed Basmati Rice	\$ 5
ROYAL GARDEN SALAD (V,VE,L,GF) Mixed Green Cucumber Onion	\$ 5	FRENCH FRIES (V,GF) House spiced seasoning	\$ 5

DESSERT

MALVA PUDDING (V, D) Baked Pudding Vanilla Custard Sauce	\$ 12	HIBISCUS & BAOBAB (V,D,L) Baobab Mousse Chocolate Soil Hibiscus Sorbet Recommended Wine: Bizoe Tiny Noble Late Harvest Region Stellenbosch	\$ 12
BASBOUSA (D, N) Zambian Semolina Cake Toasted Almond Honey	\$ 12	FRUIT PLATTER (V,VE,D,L) Seasonal Zambian Fruits	\$ 12
CHEESE BOARD Dried Apricot Crackers Honey Sustainably sourced Zambian cheese	\$ 14		

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



The Royal
LIVINGSTONE
VICTORIA FALLS ZAMBIA HOTEL
BY ANANTARA

LIFE IS A JOURNEY.