



the old drift

est. 2001

LUNCH

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.

STARTERS

Potato & Leek Soup (V,D) Beurre Noisette Parmesan puffs	\$ 10	Beetroot Carpaccio (GF,V,L,D) House pickled beetroot Caramelized pear Feta Passionfruit vinaigrette	\$ 10
Salmon Fish Cake (D) Avocado Cucumber Citrus mustard aioli Charred sourdough	\$ 12	Veal Tonnato (GF,L,D) Sliced veal Tuna-Anchovy sauce Capers Lemon	\$ 12
Recommended Wine: Spier Sauvignon Blanc Region, Stellenbosch		Mushroom Risotto (V,D) Walnuts Fresh sage Parmesan wafers	\$ 15
Grilled Calamari (D) Thyme marinated calamari Olive oil Paprika Baby spinach Sundried tomato	\$ 13		

MAINS

Hake Fillet (D) Pan fried Hake Fillet Aubergine & peppers 'caponata' Gnocchi Basil pesto	\$ 17	Pork Belly Schnitzel (P,L,D) Fried egg Pancetta Citrus caper sauce	\$ 18
Recommended Wine: Paul Cluver Chardonnay Region, Elgin		The Vegan Bowl (GF,V,L) Organic white quinoa Chickpeas Avocado Polenta chips Carrots Garden leaves Creamy sesame dressing	\$ 15
Chicken Roulade (GF,L,D) Stuffed chicken breast Tarragon aioli BBQ spring onions Wild mushrooms	\$ 15	Spaghetti with Tomato and Aubergine Sauce (D) Aubergine chunks Rocket leaves Truffle oil Parmesan shavings	\$ 15
Cray Fish Carbonara (D,P,L) Sustainably sourced cray fish Pappardelle Pancetta Parmesan Garlic	\$ 16		
Zambian Oxtail (D,L) Braised Zambian oxtail stew Creamy mashed potatoes	\$ 19		
Recommended Wine: Mr.P. Pinot Noir Region, Elgin			

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) Olive oil Chimichurri	\$ 5	Nshima (V,VE,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) Roasted Garlic Herb Butter	\$ 5	Rice (GF,V,VE) Steamed Basmati Rice	\$ 5
Royal Garden Salad (V,VE,L,GF) Mixed Green Cucumber Onion	\$ 5	French Fries (V,GF) House spiced seasoning	\$ 5

DESSERTS

Umm Ali (N, D) Toasted Almonds Raisin Coconut	\$ 7	Chocolate Drift Cake (D, N) Moist Chocolate cake Peanut praline	\$ 7
Cheese Board (N, D) Dried Apricot Crackers Honey Sustainably sourced Zambian cheese	\$ 14	Recommended Wine: Paul Cluver Noble Late Harvest Elgin	
		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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