



ANANTARA

STANLEY & LIVINGSTONE
VICTORIA FALLS HOTEL

1871 at Stanley Livingstone

An Evening Chef's Table and Wine Pairing

A fine selection that features high quality farm-to-table produce from sustainable producers from around Zimbabwe also featuring award-winning wines from South Africa.

Tasting Menu USD 55

On Arrival

L'ormarins Brut Classique Rose

First Course

Sweet and Spicy Zambezi Crayfish Cones **S** **L**

crispy cones filled with crunchy slaw, spring onion, and fresh coriander.

Almenkerk Lace Sauvignon Blanc, Elgin

Second Course

Cauliflower Three Ways **VE**

medley of roast cauliflower and chickpea soup, cauliflower steak floret, and crumbed cauliflower. Finished with her oil and crispy chickpeas.

Kumusha Chenin Blanc, Zimbabwean

Third Course

Charred Butternut and Baby Onion Risotto **V** **D**

tossed with cream and parmesan and topped off with crispy fried spinach.

Cederberg Sustainable Rose

Fourth Course

Ostrich Fillet **D** **L**

on a bed of curried butter samp and beans, accompanied by red wine jus, and seasonal vegetables.

2018 Boekenhoutskloof The Chocolate Block, Franschoek

OR

Pan Fried Zambezi Bream **L**

with seasonal vegetables, crushed roasted sweet potatoes, and tangy sauce vierge.

Terra Del Capo Pinot Grigio 2022

Fifth Course

Mint and Amarula Semifreddo **D**

with candied mint leaves.

2017 Paul Cluver Riesling Noble Harvest, Elgin

OR

A Selection of Hard and Soft Cheeses **D**

served alongside preserves, and lavish crackers.

2017 Paul Cluver Riesling Noble Harvest, Elgin

S

Shellfish

D

Dairy

P

Pork

VE

Vegan

GF

Gluten Free

N

Nuts

L

Local

V

Vegetarian

Please advise your waiter if you have any allergies or dietary requirement