



# the old drift

est. 2001

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.

## TO START

<b>Kudu</b> 🌱 <i>Locally sourced smoked Kudu Carpaccio with Shaved Vegetable Salad and Garlic Aioli</i>	K185
<b>St Jacques (S) (P)</b> <i>Cauliflower with Seared Scallop and Bacon Foam</i>	K195
<b>Saku Tuna</b> <i>Seared Sesame Crusted Tuna Loin, Wasabi Mayonnaise, Pickled White Ginger</i>	K175
<b>Barramundi (N)</b> <i>Cured Barramundi, Almonds, Grapes and Sherry Vinegar</i>	K175
<b>Salmon (G)</b> <i>Salmon Mi-Cuit, Horseradish Cream, Green Herb puree</i>	K180
<b>Pork Belly (P) (G)</b> <i>Pan Seared Slow Cooked Pork Belly, Pea Tartar, Onion</i>	K175
<b>Chicken Liver (G) 🌱</b> <i>Sautéed Peri Peri Chicken Livers on a Garlic and Herb Croute</i>	K170
<b>Chikanda (N) (V) 🌱</b> <i>African Polony with Sautéed Pumpkin Leaves with Peppered Tomato Fondue</i>	K168

<b>The African Trios</b> 🌱	K178
<i>A small taste of Livingstone and Zambia, Chikanda, Mopani Worms and Crocodile Salad, Locally sourced</i>	

<b>Slow Cooked Crocodile Tail</b> 🌱	K175
<i>Crocodile and Mango Salad with Balsamic Dressing and Avocado Puree</i>	

## SOUPS

<b>Sea Food Chowder (S)</b>	K190
<i>Shellfish and Sweet Corn Chowder</i>	

<b>Gazpacho (V) (G) 🌱</b>	K135
<i>Chilled Livingstone Tomato Soup, with Black Olive, Feta Cheese and Cucumber Ribbons</i>	

<b>Oyster Mushroom Veloute (V) 🌱</b>	K135
<i>Creamy Mushroom Soup</i>	

<b>Vegetable Minestrone (V) (N)</b>	K135
<i>Tomato and Vegetable Soup served with Parmesan and Pesto</i>	

All prices are in Zambian kwacha and are inclusive of government tax and exclusive of 10% service charge  
Please advise your waiter if you have any allergens or dietary requirements

(S) Shellfish (P) Pork (A) Alcohol (G) Contains Gluten (N) Nuts 🌱 Locally Sourced 🌶️ Spicy

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**MAIN COURSE**

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**Meat**

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**Zambian Grass Fed Beef Tenderloin (G) 🍴** K370

Roasted Beef Tenderloin with Horseradish Pomme Puree, Roasted Carrot and Beef Jus

**Slow Cooked Lamb 🍴** K310

Braised Lamb Shoulder, with Charred Cucumber Heart, Petit Pois and Pan Juices

**Poulet 🍴** K315

Chicken Roulade stuffed with Zambian Oyster Mushroom, Medley of Vegetables and Chicken Jus

**Venison (N) 🍴** K285

Slow Cooked Venison Curry with Biryani Rice

**Royal Oxtail 🍴** K310

Traditional Braised Zambian Oxtail Stew with Nshima and Sautéed Zambezi Cabbage with Tomato and Onion

**Fish**

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**Salmon (P) (G)** K285

Salmon, Cucumber tagliatelle, Chorizo, Squid Tempura

**Tilapia (S) (G) (A) 🍴** K305

Pane Tilapia Fillets with Mussel Champagne and Caviar Sauce

**Monk Fish (S)** K 305

Tandoori Seasoned Monk Fish with Clams Coconut and Curry Leaf Sauce

**River Bream 🍴** K290

Roasted River Bream with Fine Bean Salad

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**SIDE DISHES**

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**Grilled Seasonal Vegetables 🍴****Sauteéd Oyster Mushrooms 🍴****Roasted Potatoes****Mashed Potato****Steamed Rice****Nshima 🍴**

All Side Dishes K65

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**VEGETARIAN**

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**Warm Potato Tart (V) (N) (G)** K225

Potato, Fricassee of diced Potato, Mushroom, Peas and Pesto

**Quinoa (V)** K225

Beetroot Quinoa with Shaved Vegetables and Crumbled Feta Cheese

**Gnocchi (G) 🍴** K225

Pan seared Potato Dumplings, Roasted Butternut Squash and Blue Cheese

**Spaghetti Aglio e Oilo (G) 🍴** K220

Spaghetti Rolled in Garlic Olive Oil with Vegetable Ribbons and Chili

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**FOR TWO**

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**Crapaudine (G) 🍴 🍴** K430

Whole Zambian Organic Chicken marinated in African Peri Peri Spice and Topped with Breadcrumbs, served with Fries and Side Salad

**Whole Bream 🍴** K410

Fried Bream with Nshima, Spinach and Tomato Fondue

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**SWEET ENDING**

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**Decadent of Chocolate** K135

Trio of Chocolate with Orange Sorbet

**Pimm's Jelly (A) (N)** K135

Cucumber Sorbet, Strawberry, Orange, Mint

**Pineapple 🍴** K135

Passion Fruit, Coconut Mousse, Ginger and Red Beet Sorbet

**Apple (G)** K135

Mille Feuille of Caramelized Apple with Apple Sorbet

**Peanut Butter Mousse (G) (N) 🍴** K135

Pistachio Sponge, Walnut Brittle and Chocolate Ice Cream

**HM Mundambi 🍴** K135

Mundambi Panna Cotta with Tamarind Sorbet

**Cheese Platter (N)** K145

Selection of Cheese with Quince Preserve

**Seasonal Fruits 🍴** K115

Selection of Seasonal Fruits

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