

Food & Beverage

Anantara's Royal Livingstone Victoria Falls enhances gin offerings

by Elaine Simon | Jan 5, 2018 9:38am



Harking back to Zambia's colonial era and when intrepid explorer Sir David Livingstone first discovered Victoria Falls and named them after his British queen, The Royal Livingstone Victoria Falls Zambia Hotel by Anantara launched a new experience. The Gin Bar, with its views over the river and background music of the Falls, is now offering an extensive a selection of on-trend, locally inspired and internationally acclaimed gins.

The Royal Livingstone's exclusive new Gin Bar menu blends a true "Out of Africa" experience with colonial style and an explorer's curiosity. The list of 16 premium gins hail from France, Scotland,



England and South Africa and can be enjoyed either on ice or with tonic from Fever Tree's range of flavours – a zesty bitter lemon, vibrant ginger ale or a taste of the Mediterranean

The specially selected gins harken back to the days of Sir David Livingstone, with local and regional botanicals infused to create flavourful memories. Time Anchor's Livingstone Botanicals are crafted gins produced by artisan innovators in Johannesburg, blending bold African elements such as fynbois honey, sour figs, rose hips, rose geranium and indigenous honey bush. Orange and grapefruit garnishes complement the botanical fusions perfectly.

The menu also includes Mundambi Gin, produced by the New Harbour Distillery in Cape Town especially for The Royal Livingstone Hotel by Anantara, and infused with the spectacular Mundambi flower, a plant that is indigenous to Southern Zambia and part of the delicate Hibiscus family. Its plants, leaves and seeds are used for food locally, and the resident mixologist serves it with a cucumber rind over lots of ice, with a cold Fever Tree tonic. Its smoky spice and citrus notes are the perfect response to a day out exploring the Falls and its surrounds.

The Gin Bar has also recently added a Protea Gin and a new Rooibos Gin to its selection, with both varietals acknowledging the unique flora in South Africa's Cape Floral Kingdom—one of the most diverse landscapes in the world.

Living up the Gin Bar journey, the hotel's resident mixologist has a palate for gin and his attention to detail is impeccable. He has created a menu of signature gin cocktails—from a classic Gin Fizz and a Cucumber Gimlet of cool, herbaceous tones, to the distinctive earthy pairing of an Olive-Rosemary Martini. Gin enthusiasts can even invent their own unique concoction in collaboration with the resident mixologist, who picks herbs and botanicals from the hotel garden to infuse fresh local flavours according to each guest's palate.

