

STARTERS		USD	RTGS
◆ Tomato and Basil Soup V	<i>With caprese toast</i>	\$7	17,5
◆ Sweetcorn Soup V	<i>With a corn fritter and crisp pancetta</i>	\$8	20
◆ Rocket and Pecorino Salad V	<i>With toasted pine nuts, olive oil, and sea salt flakes</i>	\$11	27,5
◆ Prawn Cocktail	<i>Whole king prawns and avocado, served in cos lettuce leaves, and covered in Marie Rose sauce</i>	\$16	40
◆ Chicken Liver Parfait	<i>With grape chutney and toasted brioche</i>	\$9	22,5
◆ Smoked Venison Carpaccio	<i>With rocket leaves, Parmesan, and a drizzle of truffle oil</i>	\$12	30

MAINS		USD	RTGS
◆ Beef Fillet (250g)		\$22	55
◆ Beef Fillet (350g)	<i>With a Béarnaise sauce, and served with fondant potatoes and root vegetables</i>	\$26	65
◆ Rib-Eye Steak (450g)	<i>With a Béarnaise sauce, and served with fondant potatoes and root vegetables</i>	\$27	67,5
◆ Peppered Venison Loin	<i>With a port jus, and served with caramelised butternut, tempura cauliflower, and butternut crisps</i>	\$28	70
◆ Lamb Rogan Josh	<i>With poppadoms and sambals</i>	\$24	60

		USD	RTGS
◆ Pan-Roasted Chicken Supreme	<i>With a mustard velouté sauce, and served with umngqusho (a popular African samp and beans dish) and garden peas</i>	\$21	52,5
◆ Crispy Oven-Roasted Pork Loin Chops	<i>With spring onion and potato mash, green vegetables and a small salad, served with apple chutney and a star anise dressing on the side</i>	\$19	47,5
◆ Pan-Fried Zambezi Bream	<i>With a lemon beurre blanc sauce, and served with braised potatoes and wilted spinach</i>	\$19	47,5
◆ Butternut and Lentil Curry V	<i>With basmati rice, and served with sambals and creamy plain yoghurt</i>	\$16	40
◆ Tagliatelle Primavera V	<i>Tagliatelle pasta with asparagus, garden peas, and broad beans in a cream and Parmesan sauce</i>	\$13	32,5
◆ Textures of Cauliflower V	<i>With wild rice, and seasonal vegetables and herbs</i>	\$12	30
◆ Mushroom Risotto V	<i>Nutty-flavoured porcini mushrooms and creamy Arborio rice</i>	\$17	42,5
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DESSERTS		USD	RTGS
◆ Almond Semifreddo	<i>With fresh berries</i>	\$11	27,5
◆ Chocolate Fondant	<i>With Amarula ice cream</i>	\$9	22,5
◆ Coffee Panna Cotta	<i>With fresh strawberries</i>	\$9	22,5
◆ Tipsy Tart	<i>With toasted nuts, and honey and vanilla crème fraîche</i>	\$9	22,5
◆ Cheese Board	<i>A selection of hard and soft cheeses, served with preserves and lavosh crackers</i>	\$16	40



USD RTGS

\$19,475

\$18,725

\$22,95

\$27,675

\$7,175

\$11,35

\$9,225

STANLEY &
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À LA CARTE