



Discover the heart of Mumu dining with one of our carefully curated Trust the Chef menus below. Each experience is designed to showcase the very best of our kitchen—seasonal ingredients, bold flavours, and dishes crafted to be shared, savoured, and remembered.

Experience me Mumu K249pp (8 dishes)

A celebration of our crowd-favourite dishes
Perfect for first-timers or those wanting the full Mumu experience.

Feed me Mumu K165pp (4 dishes)

The ideal introduction to the flavours and spirit of Mumu.

All dishes are designed to be shared and will be served to the middle of the table when ready.
Please advise your server of any dietary requirements
*Not included in set menus.

Em Kol

Chilled

Marinated fish salad, lime, coconut cream, red onion, capsicum, cucumber, watercress (GF)	K55
Pitpit, sago, coconut, lime, local greens, cherry tomato, coconut crumb (V, GF)	K55
Marinated chargrilled baby octopus, citrus, mixed leaves (GF)	K60
Seared tuna, candied chilli and ginger, watermelon cucumber salad (GF)	K55
Spiced banana prawn rice paper rolls, crispy fried taro, watercress (GF)	K60

Garden Kaikai

From the garden

Taro and Kaukau croquettes, tropical banana and chili dip (V)	K30
Roasted butternut squash, aupa, cherry tomato, green papaya, young coconut (V, GF)	K40
Mumu roasted kaukau, sour cream, spring onions (V, GF)	K40
Aibika, pitpit, tomato, coconut (V, GF)	K35
Sautee kangkung, garlic, galip nut (V, GF)	K35
Local green salad, cos, watercress, parsley (V, GF)	K30

Aigir

Hot stone cooking

Spiced Island fish curry, kaukau, local green, coconut, steamed rice (GF)	K90
Tropical glazed pineapple chicken, cherry tomato, coconut rice (GF)	K90
Steamed rice	K30
Kids menu available served from feast restaurant	K55

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Mumu

Earth oven

Banana leaf steamed fish fillet, spices, coconut, citrus, garlic greens (GF)	K100
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Highland coffee and honey rubbed beef brisket, roasted broccoli, BBQ sauce (GF)	K100
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Boroma pork belly, green apple slaw (GF)	K90
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Slow cooked lamb shank, charred bean, burnt tomato chutney (GF)	K130
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Abus Blong Paea

From the grill

Bean ragout stuffed zucchini, parmesan, garlic yogurt, pineapple tomato salsa, coconut crumb (V)	K60
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Grilled tiger prawns, lemon parsley sauce (GF)	K120
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Grilled lobster, herb garlic butter (GF)*		
	Half/Small	K145
	Full/Large	K265

Numundo beef T-bone, roasted eggplant, chimichurri sauce (GF)	K180
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Spiced grilled pork rib, homemade Sogari pineapple rib sauce (GF)	K100
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Spit roast lamb shoulder, mint yogurt, flat bread (GFO)	K120
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Spit roast chicken, coconut yogurt, spiced papaya chutney, flat bread GFO)	K110
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Pinisim

To finish

Local fresh sliced fruit plate (GF)	K55
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Tropical mango, sugarfruit and yogurt parfait, coconut flakes, mint (GFO)	K45
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Mumu rocks – caramelized galip nut, local vanilla mousse (GFO)	K45
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Sago and young coconut pudding, candied pineapple (GF)	K40
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Signature Cocktails

PNG Punch

White rum, dark rum, tropical juice, bitters

K68



Under the burning sky

Gin, aperol, orange passionfruit syrup, sparkling wine

K55



Papuan slipper

Midori, cointreau, lime, pineapple, soda water

K65



Mumu Colada

White rum, Malibu coconut rum, pineapple juice, coconut ice cream

K53



Golden high daiquiri

Bacardi, malibu, lime, pineapple skin syrup

K58



Naked melon

Tequila, lime, clarified watermelon juice, watermelon skin syrup

K62



Selection of classic cocktails and mocktails available on request

Beer

SP Lager

K22

SP Export

K24

Heineken

K25

Niugini ice

K24

Chiller Tropical

K24

James Squire 150 Lashes pale ale

K35

Alcoholic ginger beer

K35

Strongbow golden apple cider

K25

Gluten free beer *subject to availability

K25

Selection of liquors and spirits available on request

Wines by the glass

Yves "Premium Cuvée" NV

Victoria, Australia

K47

Dog Point Sauvignon Blanc

Marlborough, New Zealand

K78

Philip Shaw No11 Chardonnay

New South Wales, Australia

K74

Rockburn "Stolen Kiss" Rose

Central Otago, New Zealand

K63

Ara 'Single Estate' Pinot Noir

Marlborough, New Zealand

K61

Philip Shaw 'The Idiot' Shiraz

South Australia, Australia

K68

Wines by the bottle

Champagne & Sparkling

Yves 'Premium Cuvée' NV	Victoria, Australia	K235
Bremerton Dulcie	South Australia, Australia	K345
Mumm 'Cordon Rouge' Brut NV	Champagne, France	K475
Veuve Clicquot Brut	Champagne, France	K500
Dom Pérignon	Champagne, France	K1750

White

Sauvignon Blanc

Babich	Marlborough, New Zealand	K250
Dog Point	Marlborough, New Zealand	K394
Framingham	Marlborough, New Zealand	K315
Philip Shaw 'No.19'	New South Wales, Australia	K270
Josef Chromy	Tasmania, Australia	K368

Chenin Blanc

Nicky Oatley Wine 'Now'	Western Australia, Australia	K350
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Pinot Gris

Rockburn	Central Otago, New Zealand	K263
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Riesling

Pikes 'Traditionale'	South Australia, Australia	K315
Robert Oatley 'Signature Series'	Western Australia, Australia	K320
The Yard	Western Australia, Australia	K394
Schloss Johannesburg 'Rotlack'	Rheingau, Germany	K525

Chardonnay

Cumulus	New South Wales, Australia	K357
Philip Shaw No.11	New South Wales, Australia	K368
Pedestal	Western Australia, Australia	K289
Robert Oatley 'Finisterre'	Western Australia, Australia	K420
Abbotts & Delaunay IGP	Languedoc-Roussillon, France	K357
Albert Bichot 'Petit-Chablis'	AOC, Burgundy, France	K575

Wines by the bottle

Rosé

Rockburn 'Stolen Kiss'	Central Otago, New Zealand	K315
Cote de Roses	Languedoc, France	K368

Red

Pinot Noir

Ara 'Single Estate'	Marlborough, New Zealand	K305
Howard Park 'Flint Rock'	Western Australia	K280

Cabernet Sauvignon

Wynns 'John Riddoch'	New South Wales, Australia	K1390
Bremerton 'Walters'	South Australia, Australia	K550
Nicky Oatley Wine 'Now' Cab Franc	Western Australia, Australia	K350

Shiraz/Syrah

Philip Shaw "The Idiot"	New South Wales, Australia	K342
Cumulus "Rolling"	New South Wales, Australia	K357
Eden Road "Long Road"	New South Wales, Australia	K420
Hancock & Hancock	South Australia, Australia	K315
Teusner "The Independent"	South Australia, Australia	K420
Pikes 'The E.W.P.' Reserve	South Australia, Australia	K578
Taylor Estate	South Australia, Australia	K1155
Rockford "Basket Press"	South Australia, Australia	K1525
Robert Oatley "Limited Release"	Western Australia, Australia	K525

Red Varietals

Robert Oatley 'Finisterre' Grenache	Western Australia, Australia	K473
Joseph Drouhin "Morgon" Gamay	Beaujolais, France	K385
Domaine de Bearenard Grenache	Côtes du Rhône, France	K525

Soft drinks

Coke, Coke Zero, Fanta orange, Fanta pineapple, Solo, Sprite	K12
Tonic water, Soda Water, Ginger Ale	K12
Lemon Lime Bitters	K17
Still water	K12
Sparkling water 250ml	K15
Sparkling water 500ml	K25
Sparkling water 1Lt	K30
Tropical fresh juice	K40
Hot water and lemon	K8
Fresh ginger	K3
Honey	K7