



Experience Me Mumu - K220 per person

(Chef's choice of 8 dishes which includes 2 dishes from the Mumu Pit and a Dessert)

Feed Me Mumu - K140 per person

(Chef's choice of 4 dishes)

Share Me Mumu - K140 per person

(Served for two featuring suckling pig, gaden kaikai, salad and more.

Available every Saturday only)

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

Green banana, local watercress, virgin coconut oil, lime, cherry tomato, coriander (V, GF)	K55
Char grilled calamari, beetroot and kaukau cream, banana blossom, chili, lime and herb salad (GF)	K55
Mud crab, grilled pineapple, vermicelli noodles, roasted peanuts, chilli lime dressing (GF)	K55
Seared tuna, candied chilli and ginger, watermelon cucumber salad (GF)	K55
Spiced banana prawn rice paper rolls, crispy fried taro, watercress (GF)	K55

Gaden Kaikai

From the garden

Taro and Kaukau croquettes, tropical banana and chili dip (V)	K30
Banana leaf baked cassava, coconut cream (V, GF)	K40
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, pineapple, kaukau, local green, coconut, rice (GF)	K80
Braised chicken, aibika, kaukau (GF)	K75
Steamed rice	K30
Kids menu available served from feast restaurant	K55

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Mumu

Earth oven

Reef fish, ginger, chilli, green onion, local lime, roasted cherry tomato, sauté local greens (GF)	K100
Boroma pork belly, apple slaw (GF)	K90
Spiced Numundo beef short ribs, tomato chutney	K90

Abus Blong Paea

From the grill

Village market vegetable stack, coconut (V)	K60
Grilled tiger prawns, lemon parsley sauce (GF)	K100
Grilled lobster, herb garlic butter (GF)*	
	Half/Small K145
	Full/Large K265
Numundo beef T-bone, smoked eggplant, coriander oil (GF)	K120
Spit roast lamb shoulder, mint yogurt, flat bread (GFO)	K120
Spit roast chicken, coconut yogurt, spiced papaya chutney, flat bread GFO)	K110

Pinisim

To finish

Local fresh sliced fruit plate (GF)	K55
Pina colada – rum infused Sogeri pineapple, white chocolate, coconut ice cream (GFO)	K40
Mumu rocks – caramelized galip nut, local vanilla mousse (GFO)	K45
Kofi Blo Mi, Goroka coffee crumble, chocolate ganache	K40

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