



**Mumu is an earth oven from the highlands of Papua New Guinea.**

The term “mumu” encompasses both the oven and its layered feast, which is often prepared as part of a celebration.

A mumu is a practical way to cook for a large party - it is dug into the ground (graun) to suit the available food (kaikai) or number of people (pipel).

Heated stones are laid in the base of the hole and covered in a layer of large leaves followed by a layer of hard vegetables.

Next is a layer of smaller, edible and aromatic leaves such as nasturtium then another layer of hot stones. The main ingredient - usually pig - is added, followed by more large leaves.

Lastly it is covered completely with earth and left for several hours to steam before the contents are uncovered and presented ready for the feast.

Enjoy.

# Mumu Illustration Scenes

The scene was produced to show preparation and celebration around the traditional community feast.



The pig is a valuable addition to a community feast and therefore a symbol of sharing, connection and welcome.



The hunt involves many members of the tribe as traditional weapons and hunting techniques are used to capture and kill a wild pig.



The pig is prepared and transported by foot.



Banana leaves are laid out with the pig, vegetables and fragrant flowers ready for placing into a traditional earthen oven - a mumu.



The mumu is constructed of layers of heated stones, banana leaves and the food then covered in earth. It is carefully tended over the many hours of cooking time.



Once uncovered the mumu is laid out for the feast. People come together for the ritual of sharing a meal and stories.



The celebrations continue with traditional songs and dance.



**Bikpla Mumu K220 per person**

(Mumu experience to be enjoyed by the whole table)

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



## Selection of Dishes

### 'Em Kol'

K 50

Boroma "Pork" Knuckle Brawn, Pickles & Grilled Flat Bread

Barramundi Escabeche, Red Capsicum, Onion & Mustard Vinaigrette

Pickled Pitpit, Oven Dried Tomato, Shaved Cucumber & Artichoke Hearts

Spiced Banana Prawns, Taro & Watercress Salad with  
Toasted Coconut & Dressing

Kavieng Mud Crab, Green Paw Paw, Vermicelli Noodles,  
Roasted Peanuts & Chilli Lime Dressing

### 'Gaden Kaikai'

K 25

Garlic Aibika with Chicken Stock & Soy

Mumu Roasted Kaukau, Sour Cream & Spring Onions

Grilled Pumpkin, Toasted Seeds, Sauteed Pumpkin Tips

Buttered Snake Beans & Waterdropwort

Fried Taro Chips with Lime Aioli

Coconut, Sago, Banana with Kumu

### 'Mumu'

K 90

Boroma "Pork" Belly & Apple Slaw

Barramundi with Carrot & Fennel Puree

Chilli Garlic Mud Crab

Kavieng Reef Fish with Lemon Pepper



**'Abus Bilong Paia'**

**K 110**

Lamb Flaps Skewers & Skordalia

Boroma "Pork" Satay & Peanut Sauce

Ramu Beef T-Bone & Za'atar

Kavieng Grilled Lobster & Herb Garlic Butter

Spit Roast Lamb Shoulder with Tabouli

Spit Roast Chicken & Hummus

**'Aigir'**

**K70**

Braised Chicken Legs, Aibika, Kaukau in Coconut Sauce

Lamb Neck Ragout with Tomatoes & Cabbage

Stewed Boroma "Pork" Mince & Long Beans

**'Lon Pinisim'**

**K 30**

Sago Sugar Fruit Pudding with Sesame Snap Cookie

Frozen Watermelon & Anise Parfait

Local Fresh Sliced Fruit Plate



## **Wine**

<b>Premium Collection</b>	Bottle
<b>Jacobs Creek "Steingarten" Riesling 2017</b> Eden Valley, SA, Australia	K 230
<b>Cloudy Bay 2018</b> Marlborough, New Zealand	K 300
<b>Dalrymple "Cave Block" 2015</b> Piper's River, TAS, Australia	K 325
<b>Marchand &amp; Burch Volnay 2011</b> Cote de Beaune, Burgundy, France	K 430
<b>Rockford "Basket Press" 2013</b> Barossa Valley, SA, Australia	K 700
<b>Penfolds "St Henri" Shiraz 2015</b> Barossa Valley, SA, Australia	K 900
<b>Grant Burge "Meshach" Shiraz 2012</b> Barossa Valley, SA, Australia	K1000
<b>Henschke "Mt Edelstone" Shiraz 2013</b> Eden Valley, SA, Australia	K 1750



## Wine

	Glass	Bottle
<b>Riverlore Sauvignon Blanc 2017</b> Marlborough, New Zealand	K30	K 135
<b>Carrick Pinot Gris</b> Bannockburn, New Zealand	K35	K 150
<b>Stonefish Shiraz 2016</b> Margaret River, WA, Australia	K30	K 135
<b>Jim Barry "JB" 2016</b> Clare Valley, SA, Australia	K 35	K 150

## Champagne and Sparkling

<b>Stonefish "Brut Cuvee" NV</b> Marlborough, New Zealand	K 30	K 135
<b>Brown Brothers Prosecco</b> King Valley, VIC , Australia		K 170
<b>Jansz "Premium Cuvee" NV</b> Pipers River, TAS, Australia		K 205
<b>Moet Chandon "Imperial Brut" NV</b> Champagne, France		K 445
<b>Laurent Perrier Brut NV</b> Champagne, France		K 540
<b>Veuve Clicquot Brut NV</b> Champagne, France		K 640



## **Wine**

Bottle

### **Sauvignon Blanc**

**Wairau River 2018**  
Marlborough, New Zealand

K 150

**Tamar Ridge 2017**  
Tamar Valley, TAS, Australia

K 185

**Devil's Corner 2017**  
East Coast, TAS, Australia

K 200

### **Riesling**

**Wairau River 2015**  
Marlborough, New Zealand

K 150

**Pewsey 2017**  
Eden Valley SA, Australia

K 165





## **Wine**

Bottle

### **Chardonnay**

**Stonefish 2017**  
Margaret River, WA, Australia

K 135

**Devil's Corner 2017**  
East Coast. TAS, Australia

K 185

**Dalrymple "Cave Block" 2015**  
Piper's River, TAS, Australia

K 265

### **White Blends**

**Sandalford "Classic White" 2016**  
Margaret River, WA, Australia

K 160



## Wine

Bottle

### Pinot Noir

**Devil's Corner 2017**  
East Coast, TAS, Australia

K 185

**Mount Riley 2016**  
Marlborough, New Zealand

K 190

**Tamar Ridge 2016**  
Tamar Valley, TAS, Australia

K 205

### Merlot

**Katnook "Founders Block" 2015**  
Coonawarra, SA, Australia

K 145

**Oyster Bay 2016**  
Marlborough, New Zealand

K 175



## **Wine**

Bottle

### **Shiraz**

**Teusner "Bilmore" 2016**  
Barossa Valley, SA, Australia

K 160

**Wirra Wirra "1894" 2017**  
McLaren Vale, SA, Australia

K 180

**Torbreck "Woodcutters" 2016**  
Barossa Valley, SA, Australia

K 220

**D'Arenberg "The Dead Arm" 2015**  
McLaren Vale, SA, Australia

K 365

**Cape Mentelle 2014**  
Margaret River, WA, Australia

K 370

**Yalumba "Octavius" 2013**  
Barossa Valley, SA, Australia

K 900



## **Wine**

Bottle

### **Cabernet Sauvignon**

**Angus the Bull 2018**  
Central Victoria, Australia

K 170

**Vasse Felix "Filius" 2016**  
Margaret River, WA, Australia

K 190

**Jim Barry "The Cover Drive" 2017**  
Clare Valley, SA, Australia

K 200

**Katnook "Coonawarra" 2013**  
Coonawarra, SA, Australia

K 250

**Yalumba "The Menzies" 2014**  
Barossa Valley, SA, Australia

K 450



## Wine

Glass

Bottle

### Red Blends & Varietals

**Jim Barry "Barry Bros" Shiraz Cabernet 2014**  
Clare Valley SA, Australia

K 185

**Wirra Wirra "Church Block" 2016**  
McLaren Vale, SA, Australia

K 230

### Dessert

**Brown Brothers "Patricia" LH Noble Riesling 2015**  
Milawa, Victoria, Australia

K 40

K 220

### Fortified

**D'Arenberg "Nostalgia" Rare Tawny NV**  
McLaren Vale, SA, Australia

K 40

K 220



## Beer

### Imported Beer

XXXX "Gold"	K 20
Corona	K 25
Heineken	K 25
James Squire "150 Lashes"	K 25

### Local Beers

Chiller Tropical	K14
Export	K18
SP green	K18
Nuigini Ice	K18

### Draught

SP	K16
Export	K18

### Cider

Strongbow Gold Apple	K18
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