

Em Kol

Chilled

Mud crab, grilled pineapple, vermicelli noodles, roasted peanuts, chilli lime dressing (GF) K55

Seared tuna, candied chilli and ginger, watermelon cucumber salad (GF) K55

Pickled pitpit, oven dried tomato, shaved cucumber, artichoke hearts (V, GF) K50

Spiced banana prawn rice paper rolls, crispy fried taro, watercress (GF) K55

Grilled calamari, beetroot hummus, local cress, coconut chips (GF) K50

Gaden Kaikai

From the garden

Aibika, pitpit, tomato, coconut (V, GF) K35

Mumu roasted kaukau, sour cream, spring onions (V, GF) K40

Grilled pumpkin, toasted seeds, sautee pumpkin tips (V, GF) K40

Banana leaf baked cassava, coconut cream (V, GF) K40

Taro croquettes, peri peri aioli (V) K30

Sautee kangkung, garlic, galip nut (V, GF) K35

Local green salad, cos, watercress, parsley (V, GF) K30

Aigir

Hot stone cooking

Braised chicken, aibika, kaukau (GF) K75

Fly River barramundi, kokonas curry, long beans, rice K80

Steamed rice K30

Kids menu available served from feast restaurant K55

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

Mumu

Earth oven

Boroma pork belly, apple slaw (GF)	K90
Spiced Numundo beef short ribs, tomato chutney	K90
Local reef fish, ginger garlic kangkung (GF)	K100

Abus Blong Paea

From the grill

Village market vegetable stack, coconut (V)	K60
Boroma pork skewer, green banana coconut chutney (GFO)	K110
Numundo beef T-bone, soubise, herb oil (GF)	K120
Grilled tiger prawns, lemon parsley sauce (GF)	K100
Spit roast lamb shoulder, pea and mint puree, feta, pita bread (GFO)	K120
Grilled lobster, herb garlic butter (GF)	K75 per 500gm
Spit roast chicken, hummus, tabouli, pita bread (GFO)	K110

Pinisim

To finish

Local fresh sliced fruit plate (GF)	K55
Pina colada – rum infused pineapple, white chocolate, coconut ice cream (GFO)	K40
Mumu rocks – caramelized almonds, coffee, vanilla (GFO)	K45

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