

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

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, 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

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.

Mumu

Earth oven

Banana leaf steamed fish fillet, spices, coconut, citrus, garlic greens(GF) K100

Highland coffee and honey rubbed beef brisket, roasted broccoli, BBQ sauce (GF) K100

Boroma pork belly, tropical raw papaya chili slaw (GF) K90

Slow cooked lamb shank, charred bean, burnt tomato chutney (GF) K130

Abus Blong Paea

From the grill

Bean ragout stuffed zucchini, parmesan, garlic yogurt, pineapple tomato salsa, coconut crumb (V) K60

Grilled tiger prawns, lemon parsley sauce (GF) K120

Grilled lobster, herb garlic butter (GF)*
Half/Small K145
Full/Large K265

Numundo beef T-bone, roasted eggplant, chimichurri sauce (GF) K130

Spiced grilled pork rib, homemade Sogari pineapple rib sauce (GF) K100

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

Tropical mango, sugarfruit and yogurt parfait, coconut flakes, mint (GFO) K45

Mumu rocks – caramelized galip nut, local vanilla mousse (GFO) K45

Sago and young coconut pudding, candied pineapple (GF) K40

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