# THE VAVAVI EXPERIENCE





Ignite your adventure as you become the flame master, stacking stones the magic of our traditional Fijian lovo the heart and soul of our culinary experience.



Create your own palusami with tender tara leaves and creamy coconut milk



### FOOD PREPARATION



Gain insights into local crops that we consume everyday and learn the skills to prepare them. Learn to wrap chicken with banana leaves and weave fish with palm leaves to seal in the flavours



Why Vavavi?





## COCONUT PREPARATION

Get a hands-on journey with coconuts - from husking to opening, scraping, and extracting. Dive into the life cycle of this versatile fruit, gaining practical experience every step of the way.





LUNCH

Whilst the food is cooking, take a guided tour of the local markets, before returning for a delicious traditional Fijian lunch and kava ceremony





#### LOVO COOKING When food has been

prepared, we stack our delicious parcels on the heated stones, ready for burial and cooking

#### ABOUT US

At our heart, we're a small, locally owned amily business with a big commitment—to offer you the best experience and share our cherished way of life. Welcome to our



#### **OUR VENUE**

Experience the rustic simplicity of our Wailoaloa, Nadi venue. Based in a central location, our well-sheltered space ensures a seamless event, rain or shine.



