

Naumi Hotel Auckland Airport to Host One-Night Pasifika Dining Experience for Food Allergy Awareness Month

Auckland, New Zealand — This May, **Naumi Hotel Auckland Airport** brings together two chefs, two perspectives, and one shared purpose for a **one-night Pasifika dining experience** at **Restaurant Lunar & Bar**.

Taking place on **15 May 2026 (6:00 PM – 9:30 PM)**, the 6-course dinner is priced at **NZD 125 per person** and is created in recognition of **Food Allergy Awareness Month**, a growing global conversation around how we eat, cook, and include.

At its core, the experience is a collaboration between Executive Chef Rodney Gomes of Naumi Hotel Auckland Airport and Restaurant Lunar & Bar, and Chef 'Ana Seini Ma'ilei Savio, founder of Gia's Grab & Go, each bringing a distinct lens shaped by culture, heritage, and personal experience.



L-R: Chef Rodney Gomes, Executive Chef of Naumi Hotel Auckland Airport, and Chef 'Ana Ma'ilei Savio, owner, founder and chef consultant of Gia's Grab & Go

For Chef Rodney, whose roots trace back to Goa, India, food has always been defined by bold spices, coconut-forward cooking, and a deep connection to coastal ingredients. That influence continues to shape his approach, where flavour is layered, produce is respected, and dishes are built with both familiarity and curiosity in mind.

For Chef Ana, the story is more personal. Through her Auckland-based concept Gia's Grab & Go, she has built a practice around allergy-friendly, health-conscious kai, inspired by her daughter's experience with food sensitivities. Her cooking draws from Pasifika traditions, where ingredients are simple, seasonal, and deeply connected to the land.

Together, the chefs have created a menu that reflects both perspectives, built around fresh, locally available island ingredients, respectful use of produce, and a commitment to preserving Pacific food traditions in a more sustainable way.

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MUSHROOM XACUTI by Chef Rodney Gomes
Kawakawa-infused portobello mushrooms, coconut xacuti sauce, angel hair pasta;
thoughtfully prepared to be vegan, gluten-free, dairy-free, and nut-free.

The result is a dining experience that moves across regions and memories—featuring Mushroom Xacuti (a lighter, coconut-based take on the Goan classic), manioke gnocchi with Tahitian chestnuts, a reimagined Palusami, and a modern interpretation of Pai Fala (Pacific pineapple pie).



GIA'S TAKE ON PALUSAMI by Chef 'Ana Ma'ilei Savio
Red cabbage (in place of taro leaves), coconut cream, mung beans, capers, caramelised spiced Indian chutney, and kumara crisps;
contains soy and is made without gluten.

While rooted in flavour, the menu also reflects a broader intention: to create food that is accessible, inclusive, and mindful of how ingredients are sourced and used.

At Naumi Hotel Auckland Airport, this approach aligns with a wider philosophy—where hospitality is shaped not only by design and service, but by the choices made behind the scenes.

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Located just minutes from Auckland Airport, Restaurant Lunar & Bar offers a vibrant space to dine, drink, and celebrate.

From sourcing ingredients locally where possible, to reducing waste and creating menus that cater to a wider range of dietary needs, the goal is simple: to create experiences that feel considered, relevant, and connected to the community.

The evening is designed to bring people together—particularly Auckland’s Pasifika communities, alongside the wider public—through food that tells a story of heritage, care, and evolving awareness.

Reservations are now open:

<https://www.naumihotels.com/naumi-hotel-auckland-airport/lunar/offers/chefs-pacific-6-course>

Contact us at +64 0 9 912 3333 or email us at info@restaurantlunar.nz

For any media-related inquiries, please reach out to carissa.gomez@naumihotels.com

About Naumi Hotels

Naumi Hotels is a boutique hospitality brand that redefines the travel experience with its art-inspired hotels in key cities across the Asia-Pacific region and Middle East. Founded in 2007, Naumi blends bold design with personal, heartfelt service to create immersive stays tailored for the modern traveller. With properties in Singapore, New Zealand, Australia, and now the UAE, Naumi is synonymous with playful sophistication and curated creativity.

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