

MAN DISCOVERS FIRE, MAN PUTS MEAT ON FIRE

CAVEMEN GRILLING MEAT ARE VISUALS THAT COINCIDE WITH THOUGHTS OF THE DISCOVERY OF FIRE. THESE HUMBLE BEGINNINGS CREATED THE STEAK HOUSE, AND THE FIRST RESTAURANT CONCEPT TO SPREAD AND EVOLVE ACROSS THE WORLD.

AT CARNEDIEM WE ARE INSPIRED BY THIS FIRST HUMAN DISCOVERY, FIRE AND HAVE CREATED OUR OWN CHARCOAL GRILL.

THE STEAKS ARE COOKED IN TWO STAGES, STAGE 1 WARMS THE CUT AT 150°C AND IN STAGE 2, WE HARNESS THE RAW POWER OF CHARCOAL AND ITS ENERGY TO CREATE A HIGH COOKING TEMPERATURE TO FINISH THE STEAK AT 750°C

THE STEAK IS SKEWERED THE SAME WAY YAKITORI IS, IT IS THEN COOKED OVER THE EMBERS SO THAT THE STEAK IS NOT IN CONTACT WITH ANY SURFACE AND IS NOT SUBJECT TO SINGEING OR GRILL MARKS.

THIS GRILL HAS A HOOD THAT SLIDES OVER THE PIT TO CONTAIN THE HEAT AND THUS BECOMING AN OVEN WHEN CLOSED. THE EMBERS ARE ABOVE 750° CELSIUS AND MAKE THIS ONE OF THE HOTTEST GRILL-OVENS IN THE WORLD, WITH EACH STEAK IS GIVEN ITS OWN CHAMBER SO THAT IT IS NOT SUBJECT TEMPERATURE VARIATIONS DUE TO OPENING AND CLOSING OF OVEN DOORS AS YOU WOULD IN REGULAR CHARCOAL OVENS.

THE PERFECT STEAK BALANCES THREE ELEMENTS, THE BEST MEAT, EXPOSED TO THE RIGHT HEAT AND SALT. AT CARNEDIEM WE DO JUST THAT, TO UPLIFT AND AMPLIFY THE FLAVOURS OF THE CARNE.



Tag Us

@carnediem.mv

#CarneDiem

20TH DECEMBER 2020

BONE IN RIB EYE Australian Westholme MBS 4-5 \$ 22 Per 100g 1kg to 1.5kg (\$220 to \$330)	SIRLOIN Australian Westholme MBS 4-5 \$ 24 Per 100g 400g to 500g (\$96 to \$120)	PORTERHOUSE Australian Westholme MBS 4-5 \$ 20 Per 100g 700g to 900g (\$140 to \$180)
RACK OF LAMB New Zealand Maimoa 8 Rib Rack, 650g~ \$98	WEIGHTS GUIDE 700g to 900g Serves 2 1kg to 1.5kg Serves 3-4	COQUELET (WHOLE CHICKEN) France 400g \$ 45
IGNIS BURGER Australian 180g Hand Chopped Patty served with Potato Wedges. \$30		CUBES OF TUNA Maldivian Olive Oil & Soy Portion Size 150g \$ 50

All Steaks are served with our original beef crackling made from the trimmings of your steak and Mashed Potato.

When a steak is taken out of cold storage, the temperature is even throughout the cut, and the area around the 20mm of center of gravity will be our point of reference. We hope you follow our recommended cooking guides as we believe each cut and Intramuscular fat distribution presents one optimal cooking point. As you move away from this theoretical center, you experience varying degrees of doneness, Burnt Edges, Thin Crusted fats, softened sinews, micro crusting and the perfect Imperfections, that make each steak unique in flavour, texture and aroma.

STARTERS

Vegan Tomato Soup
Creamy Yet no cream or
dairy substitutes.
\$12

Prawn Cocktail Tangy and
Slightly spicy & tropical
\$15

VEGES

Assorted Mushroom Sautee
\$ 15

Grilled Brocolini
\$ 15

Baked Root Vegetables with Treacle
(Palm Sugar Syrup)
\$15

SIDES

Garlic Bread \$ 5
Garlic Rice \$ 10
Potato Wedges \$ 8
Mashed Potato \$ 10

FLUFFY FRENCH TOAST

A Decadent Soft, almost cake like
French toast with whipped cream,
Strawberries and a drizzle of palm
sugar syrup
\$18

All prices are subject to 10% Service Charge and 12% GST.

C A R N E D I E M M A L D I V E S

BY
I G N I S M A X I M U S

WINE LIST

SPARKLING WINE BY GLASS (125 ML)

De Bortoli DB Family Selection Sparkling Brut, Riverina, Australia, NV \$12

WHITE WINE BY GLASS (150 ML)

Wither Hills Sauvignon Blanc, Marlborough, New Zealand, 2018 \$12

ROSE BY GLASS (150ML)

Santa Julia Syrah Rose, Mendoza, Argentina, 2018 \$10

RED WINE BY GLASS (150 ML)

M. Chapoutier Cotes du Rhone Belleruche, Rhone, France, 2017 \$12

Chateau de Marsan Rouge, Bordeaux Superieur, France, 2017 \$12

Castello d'Albola 'Albola' Chianti DOCG, Tuscany, Italy \$15

CHAMPAGNE

Dom Perignon Brut, Champagne, France, 2008 \$400

Moet & Chandon Grand Vintage Brut, Champagne, France, 2012 \$175

Moet & Chandon Brut Imperial, Champagne, France, NV \$125

SPARKLING

Pares Balta Brut Cava, Penedes, Spain, NV \$65

Chateau Ste Michelle Rose Brut, Columbia Valley, USA, NV \$60

De Bortoli DB Family Selection Sparkling Brut, Riverina, Australia, NV \$40

OLD WORLD ROSE

Chateau d'Esclans Cotes de Provence Whispering Angel Rose, France, 2018 \$75

Chateau d'Esclans Cotes de Provence Les Clans Rose, France, 2017 \$150

Schloss Gobelsburg Domaene Gobelsburg Rose, Niederosterreich, Austria \$75

NEW WORLD ROSE

Santa Julia Syrah Rose, Mendoza, Argentina, 2018 \$40

Miguel Torres Santa Digna Reserva Cabernet Sauvignon Rose, Central Valley, Chile, 2018 \$50

OLD WORLD WHITE

FRANCE BURGUNDY

J. Moreau & Fils Petit Chablis, Burgundy, France, 2018 \$70

Joseph Drouhin Puligny-Montrachet, Cote de Beaune, France, 2017 \$200

ITALY

Pieropan La Rocca Soave Classico, Veneto, Italy, 2017 \$70

Pratello Lugana, Lombardy, Italy \$80

Allegrini Corte Giara Pinot Grigio delle Venezie, Italy \$45

NEW WORLD WHITE

USA

Stags' Leap Winery Chardonnay, Napa Valley, USA,2016	\$120
Chateau Ste. Michelle Riesling, Columbia Valley, USA,2015	\$90
Ridge Vineyards Estate Chardonnay, Santa Cruz Mountains, USA,2016	\$200

NEW ZEALAND

Wither Hills Sauvignon Blanc, Marlborough, New Zealand,2018	\$50
Wishbone Sauvignon Blanc, Marlborough, New Zealand	\$65

SOUTH AFRICA

Ken Forrester Old Vine Reserve Chenin Blanc, Western Cape, South Africa, 2017	\$60
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ARGENTINA

Santa Julia Sauvignon Blanc, Mendoza, Argentina,2017	\$40
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AUSTRALIA

De Bortoli DB Family Selection Pinot Grigio, Riverina, Australia,2018	\$40
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OLD WORLD RED

FRANCE BORDEAUX

Chateau de Marsan Rouge, Bordeaux Superieur, France,2017	\$50
Chateau Giscours, Margaux, France,2004	\$280
Chateau Haut-Condissas Prestige, Medoc, France, 2014	\$420

BURGUNDY

Domaine Hubert Chavy-Chouet Les Chanlins-Bas, Pommard Premier cru, France	\$325
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RHONE

M. Chapoutier Cotes du Rhone Belleruche, Rhone, France, 2017	\$50
M. Chapoutier Crozes-Hermitage Les Meysonniers, Rhone, France	\$90

ITALY

Elio Altare Barolo DOCG, Piedmont, Italy, 2015	\$435
Castello d'Albola 'Albola' Chianti Classico DOCG, Tuscany, Italy,2016	\$60
Marchesi Antinori Tenuta Guado al Tasso Bolgheri Superiore, Tuscany, Italy, 2015	\$260

SPAIN RIOJA

Bodegas Bilbainas Vina Pomal Reserva, Rioja DOCa, Spain,2013	\$70
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NEW WORLD REDS

AUSTRALIA

Glaetzer Bishop Shiraz, Barossa Valley, Australia	\$170
Shaw + Smith Shiraz, Adelaide Hills, Australia,2015	\$120
d'Arenberg The Dead Arm Shiraz, McLaren Vale, Australia,2015	\$140

ARGENTINA

Terrazas de los Andes Reserva Cabernet Sauvignon, Mendoza, Argentina,2014	\$90
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SOUTH AFRICA

Ken Forrester Renegade, Stellenbosch, South Africa,2013	\$70
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USA

Rutherford Hill Cabernet Sauvignon, Napa Valley, USA	\$170
Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, Washington, USA,2015	\$ 60
Erath Pinot Noir, Oregon, USA, 2016	\$80
Calera Central Coast Pinot Noir, California, USA	\$145