

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 CARNE DIEM 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, **MEAT HEAT SALT** AND AT CARNE DIEM WE SIMPLY BALANCE THESE ELEMENTS TO AMPLIFY THE FLAVOURS OF THE CARNE.



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<p>TOMAHAWK Ireland John Stone Dry Aged (21Days) \$25Per 100g 1kg - 1.2kg (\$250 to \$300)</p>	<p>RACK OF LAMB New Zealand Maimoa 8 Rib Rack, 650g~ \$120</p>	<p>SIRLOIN Australian Wagyu Marbling Score 4-5 \$ 35Per 100g 300g to 400g (\$105 to \$140)</p>
<p>BEYOND BEEF BURGER Canadian 110g Patty Served with Potato Wedges. \$30</p>	<p>COQUELET (CHICKEN) France 400g-450g \$ 45</p>	<p>IGNIS BURGER Australian Wagyu 180g Hand Chopped Patty served with Potato Wedges. \$35</p>
<p>GRILLED SALMON Norwegian (Skinless Boneless) 180g Served with Mashed Potato, Grilled Greens \$ 40</p>	<p>RIVER PRAWN Sri Lanka 350g Served with Grilled Vegetables \$ 45</p>	<p>CUBES OF TUNA Maldivian Olive Oil & Soy Portion Size 150g Served with Mashed Potato, Grilled Vegetables \$ 40</p>

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.
\$15

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.

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

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

RHONE	
M. Chapoutier Cotes du Rhone Belleruche	\$50
Rhone, France, 2017	
M. Chapoutier Crozes-Hermitage	\$100
Les Meysonniers, Rhone, France	
M. Chapoutier Chateauneuf-du-Pape	\$140
La Bernardine Rhone, France	
Coudoulet De Beaucastel Cotes Du Rhone	\$160
Paul Jaboulet Aine Hermitage La Chapelle	\$700

ITALY	
Dharshan Pinot Nero, Italy	\$60
Tenuta Tignanello Cabernet Sauvignon	\$300
Elio Altare Barolo DOCG	\$435
Piedmont, Italy, 2015	
Castello d'Albola 'Albola'	\$70
Chianti Classico Reserva DOCG, Tuscany, Italy,2016	
Antinori Peppoli Chianti Classico	\$70

SPAIN	
RIOJA	
Bodegas Bilbainas Vina Pomal Reserva	\$70

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

ARGENTINA	
Terrazas de los Andes Reserva	\$108
Cabernet Sauvignon, Mendoza, Argentina,2014	

SOUTH AFRICA	
Ken Forrester Renegade	\$80
Stellenbosch, South Africa,2013	
USA	
Rutherford Hill Cabernet Sauvignon	\$170
Napa Valley, USA	
Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, Washington, USA,2015	\$60
Erath Pinot Noir	\$80
Oregon, USA, 2016	
Calera Central Coast Pinot Noir	\$145
California, USA	
Stags Leap Artemis Cabernet Sauvignon 2017	\$280
Opus One, 2013	\$720

RED WINE BY GLASS (150 ML)	
Dharshan Pinot Nero, Italy	\$15
M. Chapoutier Cotes du Rhone Belleruche Rhone, France,2017	\$15
Chateau de Marsan Rouge	\$15
Bordeaux Superieur, France,2017	
Castello d'Albola 'Albola' Chianti DOCG	\$15

WHITES	
FRANCE	
BURGUNDY	
J. Moreau & Fils Petit Chablis	\$70
Burgundy, France, 2018	
Joseph Drouhin Puligny-Montrachet	\$200

ITALY	
Pieropan La Rocca Soave Classico	\$70
Veneto, Italy, 2017	
Pratello Lugana, Lombardy, Italy	\$80
Allegrini Corte Giara Pinot Grigio delle	\$50
Venezie, Italy	

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

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

SOUTH AFRICA	
Ken Forrester Old Vine Reserve Chenin Blanc	\$60
Western Cape, South Africa, 2017	
ARGENTINA	
Santa Julia Sauvignon Blanc	\$50
Mendoza, Argentina, 2017	

AUSTRALIA	
De Bortoli DB Family Selection Pinot Grigio	\$50
Riverina, Australia, 2018	
WHITE WINE BY GLASS (150 ML)	
De Bortoli DB Family Selection Pinot Grigio	\$15
Riverina, Australia, 2018	
Wither Hills Sauvignon Blanc	\$15

ROSÉS	
Chateau d'Esclans Cotes de Provence	\$75
Whispering Angel Rosé, France, 2018	
Chateau d'Esclans Cotes de Provence	\$150
Les Clans, Rosé France, 2017	
Schloss Gobelsburg Domaene Gobelsburg Rosé	\$75
Niederosterreich, Austria	
Santa Julia Syrah Rosé	\$50
Mendoza, Argentina, 2018	
Miguel Torres Santa Digna Reserva Cabernet	\$50
ROSÉ BY GLASS (150ML)	
Santa Julia Syrah Rosé	\$15
Mendoza, Argentina,2018	
Chateau d'Esclans Cotes de Provence	\$15

CHAMPAGNES & OTHER BUBBLES	
Moet & Chandon Brut Imperial	\$125
Champagne, France, NV	
Moet & Chandon Grand Vintage Brut	\$200
Champagne, France,2012	
Moet & Chandon Grand Vintage Rose 200	\$240
Dom Perignon Brut	\$400
Champagne, France, 2008	
Pares Balta Brut Cava	\$65
Penedes, Spain, NV	
Chateau Ste Michelle Rose Brut	\$60
Columbia Valley, USA, NV	
De Bortoli DB Family Selection Sparkling Brut	\$50
Riverina, Australia, NV	
Tenuta Montenisa Franciacorta Brut Cuvee	\$50

SPARKLING WINE BY GLASS (125 ML)	
De Bortoli DB Family Selection Sparkling Brut	\$15
Riverina, Australia, NV	

SINGLE MALTS	
The Macallan 12 Years Old Triple Cask	\$12(25ml)
Dalmore 15 Years Old	\$16(25ml)
Ardbeg 10 Years Old	\$9(25ml)
Scapa 16 Years Old	\$15(25ml)
BLENDED WHISKEY	
Chivas 12 Years Old	\$5(25ml) / \$150(1000ml)
Chivas 18 Years Old	\$12 (25ml)
VODKA	
Belvedere Pure	\$5 (25ml) / \$120 (700ml)
Zubrowka	\$5 (25ml) / \$120 (750ml)
(Bison Grass Flavoured Vodka)	
GIN	
Caorunn Gin	\$16(25ml)
Cotswolds Dry Gin	\$20(25ml)

SOFT DRINKS (330ML CANS)	
Coca Cola	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5

WATERS	
Acqua Panna 750ml (Italy)	\$9
Voss Sparkling / Still 800ml (Norway)	\$9
Olu Sparkling / Still 600ml (Sri Lanka)	\$6

HOT BEVERAGES	
Short Black	\$5
Long Black	\$5
BEERS	
Singha Beer (Thailand)	\$8
Heineken (Netherlands)	\$8