

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



Tag Us

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#CarneDiem

25TH APRIL 2021

**PORTERHOUSE**  
Australian Wagyu  
Marbling Score 4-5  
\$26 Per 100g  
700g to 900g  
(\$182 to \$234)

**COQUELET**  
(CHICKEN)  
France  
400g-450g  
\$ 35

**GRILLED SALMON**  
Norwegian  
(Skinless Boneless)  
180g  
Served with Mashed Potato,  
Grilled Greens  
\$ 40

**RACK OF LAMB**  
New Zealand  
Maimoa  
8 Rib Rack, 650g~  
\$120

**IGNIS BURGER**  
Australian Wagyu  
180g Hand Chopped  
Patty served with  
Potato Wedges.  
\$35

**CUBES OF TUNA**  
Maldivian  
Olive Oil & Soy  
Portion Size 150g  
Served with Mashed  
Potato, Grilled Vegetables  
\$ 35

**SIRLOIN**  
Australian Wagyu  
Marbling Score 4-5  
\$ 36 Per 100g  
300g to 400g  
(\$108 to \$144)

**BEYOND BEEF  
BURGER**  
Canadian  
110g Patty Served  
with Potato Wedges  
\$30

**RIVER PRAWN**  
Sri Lanka  
350g  
Served with Grilled  
Vegetables  
\$ 45

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

Australian Wagyu Meat Balls  
\$15

### SIDES

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

### VEGES

Day's Salad  
\$10

Assorted Mushroom Sautee  
\$ 15

Grilled Brocolini  
\$ 15

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

### 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.

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

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

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

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

<b>SPAIN</b>	
<b>RIOJA</b>	
Bodegas Bilbainas Vina Pomal Reserva	<b>\$70</b>

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

<b>ARGENTINA</b>	
Terrazas de los Andes Reserva	<b>\$108</b>
Cabernet Sauvignon, Mendoza, Argentina,2014	

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

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

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

<b>ITALY</b>	
Pieropan La Rocca Soave Classico	<b>\$70</b>
Veneto, Italy, 2017	
Pratello Lugana, Lombardy, Italy	<b>\$80</b>
Allegrini Corte Giara Pinot Grigio delle	<b>\$50</b>
Venezie, Italy	
Dharshan Pinot Grigio, Italy	<b>\$60</b>

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

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

<b>SOUTH AFRICA</b>	
Ken Forrester Old Vine Reserve Chenin Blanc	<b>\$60</b>
Western Cape, South Africa, 2017	

<b>ARGENTINA</b>	
Santa Julia Sauvignon Blanc	<b>\$50</b>
Mendoza, Argentina, 2017	

<b>AUSTRALIA</b>	
De Bortoli DB Family Selection Pinot Grigio	<b>\$50</b>
Riverina, Australia, 2018	

<b>WHITE WINE BY GLASS (150 ML)</b>	
De Bortoli DB Family Selection Pinot Grigio	<b>\$15</b>
Riverina, Australia, 2018	
Wither Hills Sauvignon Blanc	<b>\$15</b>
Dharshan Pinot Grigio, Italy	<b>\$15</b>

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

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

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

<b>SINGLE MALTS</b>	
The Macallan 12 Years Old Triple Cask	<b>\$12(25ml)</b>
Dalmore 15 Years Old	<b>\$16(25ml)</b>
Ardbeg 10 Years Old	<b>\$9(25ml)</b>
Scapa 16 Years Old	<b>\$15(25ml)</b>

<b>BLENDED WHISKEY</b>	
Chivas 12 Years Old	<b>\$5(25ml) / \$150(1000ml)</b>
Chivas 18 Years Old	<b>\$12 (25ml)</b>

<b>VODKA</b>	
Belvedere Pure	<b>\$5 (25ml) / \$120 (700ml)</b>
Zubrowka	<b>\$5 (25ml) / \$120 (750ml)</b>
(Bison Grass Flavoured Vodka)	

<b>GIN</b>	
Caorunn Gin	<b>\$16(25ml)</b>
Cotswolds Dry Gin	<b>\$20(25ml)</b>

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

<b>WATERS</b>	
Acqua Panna 1L (Italy)	<b>\$10</b>
San Pellegrino Sparkling 1L (Norway)	<b>\$10</b>
Voss Sparkling / Still 800ml (Norway)	<b>\$9</b>

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