

750°C

1382°F

THE ULTIMATE
STEAK EXPERIENCE

C A R N E D I E M

G R I L L

BY

D H A R S H A N

MENU

EXPERIENCES

ONGOING PROMOTIONS

FOR RESERVATIONS



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/carnediem.mv



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carnediemcxr@gmail.com

MAN DISCOVERS FIRE, MAN PUTS MEAT ON FIRE

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

THE CUTS 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 CUT AT 750°C. THE MEATS ARE SKEWERED THUS IS NOT IN CONTACT WITH ANY SURFACE AND IS NOT SUBJECT TO SYNGEING OR GRILL MARKS.

THE SLIDING HOOD CONTAINS THE HEAT AND THUS CONVERTING THE GRILL ONTO AN OVEN WHEN CLOSED. THE EMBERS ARE ABOVE 750° CELSIUS AND MAKE THIS ONE OF THE HOTTEST GRILL-OVENS IN THE WORLD. EACH CUT IS GIVEN ITS OWN CHAMBER TO ENSURE OPTIMUM AND CONSISTENT COOKING WITHOUT FLUCTUATIONS OF TEMPERATURE.

WE HOPE YOU FOLLOW OUR RECOMMENDED COOKING GUIDES AS WE BELIEVE EACH CUT & INTRAMUSCULAR FAT DISTRIBUTION PRESENTS ONE OPTIMAL COOKING POINT. AS YOU MOVE AWAY FROM THE CENTER OF GRAVITY OF THE CUT, YOU EXPERIENCE VARYING DEGREES OF DONENESS, BURNT EDGES, THIN CRUSTED FATS, SOFTENED SINEWS, MICRO CRUSTING & THE PERFECT IMPERFECTIONS, THAT MAKE EACH CUT UNIQUE IN FLAVOUR, TEXTURE & AROMA.

THE PERFECT COOKING METHOD BALANCES THREE ELEMENTS, MEAT, HEAT & SALT AND AT CARNE DIEM WE SIMPLY BALANCE THESE ELEMENTS TO AMPLIFY THE FLAVOURS OF THE CARNE.

BEEF CRACKLING

GUESTS WHO ORDER STEAKS, WILL ENJOY OUR ORIGINAL "BEEF CRACKLING". THE FAT TRIMMINGS OF YOUR STEAK ARE PLACED IN A SPECIAL CAST IRON PAN THAT CAN HANDLE OUR HIGH COOKING TEMPERATURE. WITHIN MINUTES, THE FAT IS FRYING IN ITS OWN FAT, AND WITH OUR UNIQUE SEASONING STYLE, WE SERVE YOU AN AMAZING APPETIZER!

“ **BEST STEAK EVER** ”

OUR MOST POPULAR GUEST COMMENT

“ **FOLLOWED BY
BEST LAMB EVER** ”

TAG US

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#CARNEDIEM

O 3 R D M A Y

SIRLOIN

WESTHOLME
AUSTRALIAN WAGYU
MARBLING SCORE 4-5
400G TO 600G
\$36 PER 100G
*INCLUDES
BEEF CRACKLING

LAMB BURGER

180G AUSTRALIAN LAMB
PATTI WITH POTATO
WEDGES.
\$25

GRILLED HALF CHICKEN

BRAZILIAN
SERVED WITH MASHED
POTATO, GRILLED
VEGETABLE
\$40

TOMAHAWK

AUSTRALIAN WAGYU
MARBLING SCORE 4-5
\$28 PER 100G
1 KG TO 1.2KG
(\$280 TO \$336)
*INCLUDES
BEEF CRACKLING

CARNE DIEM BURGER

AUSTRALIAN WAGYU
180G HAND CHOPPED
PATTY SERVED WITH
POTATO WEDGES.
\$30

CUBES OF TUNA

150G MALDIVIAN
YELLOW FIN TUNA
OLIVE OIL & SOY
SERVED WITH MASHED
POTATO, GRILLED
VEGETABLES
\$35

RACK OF LAMB

NEW ZEALAND
MAIMOA
8 RIB RACK 650G
\$120

PORTERHOUSE

WESTHOLME
AUSTRALIAN WAGYU
MARBLING SCORE 4-5
\$30 PER 100G
700G TO 900G
(\$210 TO \$270)
*INCLUDES
BEEF CRACKLING

BEYOND BEEF BURGER

CANADIAN
110G PATTY SERVED WITH
POTATO WEDGES
\$30

RIVER PRAWN

SRI LANKA, 350G
SERVED WITH GRILLED
VEGETABLES
\$45

STARTERS

CARNE DIEM ORIGINAL SHAKEN SALAD \$18

5 MICRO GREENS ARE SHAKEN WITH 25 YEARS AGED BALSAMICO, PREMIUM OLIVE OIL TO CREATE THIS UNIQUE SUPER FOOD VEGAN SALAD. CONSISTING OF KALE, RADISH, BEETROOT, RED AMARANTH AND MUSTARD, THESE ARE 20X TO 30X MORE NUTRITIOUS THAN THEIR MATURED VEGETABLES AND IS FULL OF ANTIOXIDANTS, VITAMINS, AND MINERALS.

VEGAN TOMATO SOUP

CREAMY YET NO CREAM
OR DAIRY SUBSTITUTES
\$15

PRAWN COCKTAIL

TANGY & SLIGHTLY SPICY,
A REFRESHING STARTER
\$15

MEAT BALLS

WESTHOLME WAGYU BITE
SIZED MEATBALLS WITH
ORIGINAL SAUCE
\$15

VEGES

ASSORTED MUSHROOM
SAUTEE
\$15

GRILLED BROCOLINI
\$15

BAKED ROOT
VEGETABLES WITH
TREACLE (PALM SUGAR
SYRUP) **\$15**

KID'S MEAL!

WAGYU MEAT BALL PASTA
WESTHOLME WAGYU MEAT BALLS
WITH PENNE

SIDES

GARLIC BREAD **\$5**
GARLIC RICE **\$10**
POTATO WEDGES **\$8**
MASHED POTATO **\$10**

DESSERT

CRUSTY FRENCH TOAST \$18

A DECADENT SOFT, ALMOST CAKE LIKE FRENCH TOAST WITH WHIPPED CREAM, STRAWBERRIES AND A DRIZZLE OF PALM SUGAR SYRUP

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GST

REDS**FRANCE****BORDEAUX**

Sabourin Grand Reserve Pinot Noir 2019, France	\$50
Jean-Pierre Moueix Bordeaux, 2016	\$70
Joseph Drouhin, Laforet, Bourgogne Pinot Noir, 2019	\$70
Chateau Haut-Condissas Prestige Medoc, France, 2014	\$380

RHONE

M. Chapoutier Belleruche Côtes-du-Rhône, France, 2017	\$70
M. Chapoutier Crozes-Hermitage Les Meysonniers, Rhone, France	\$100
Château de Beaucastel Côtes du Rhône Coudoulet Rouge, 2005	\$120

SOUTH AFRICA

Nederburg Winemaster's Reserve Shiraz	\$70
Ken Forrester Renegade Stellenbosch, South Africa, 2013	\$80

ITALY

Dharshan Pinot Nero, Italy	\$70
Antinori Pèppoli Chianti Classico	\$70
Castello di Albola Chianti Classico Reserva DOCG, Tuscany	\$70
Prunotto Dolcetto d'Alba Piedmont, Italy, 2019	\$90
Prunotto Barolo	\$150
Pian delle Vigne Brunello di Motalcino	\$220
Tenuta Tignanello Cabernet Sauvignon Elio Altare Barolo DOCG Piedmont, Italy, 2015	\$300 \$420

SPAIN

Torres Coronas Tempranillo 2018	\$70
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AUSTRALIA

Shaw + Smith Shiraz Adelaide Hills, Australia, 2015	\$120
D'Arenberg The Dead Arm Shiraz McLaren Vale, Australia, 2015	\$140
Petaluma Coonawara Red Glaetzer Bishop Shiraz	\$150

ARGENTINA

Terrazas de los Andes Reserva Cabernet Sauvignon, Mendoza, Argentina, 2014	\$100
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USA

Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, Washington, USA, 2015	\$70
Erath Pinot Noir Oregon, USA, 2016	\$90
Calera Central Coast Pinot Noir California, USA	\$140
Rutherford Hill Cabernet Sauvignon Stags Leap Artemis Cabernet Sauvignon 2017	\$170 \$220
Opus One, 2013	\$950

RED WINE BY GLASS (150 ML)

Dharshan Pinot Nero, Italy	\$15
Jean-Pierre Moueix Bordeaux, 2016	\$15
M. Chapoutier Belleruche Côtes-du-Rhône, France, 2017	\$15
Castello di Albola Chianti Classico Reserva DOCG, Tuscany	\$15

WHITES**FRANCE****BORDEAUX**

Moreau & Fils Petit Chablis, 2018	\$70
Joseph Drouhin Puligny-Montrachet	\$210

ITALY

Dharshan Pinot Grigio, Italy	\$70
Pieropan La Rocca Soave Classico Veneto, Italy, 2017	\$80
Pratello Lugana, Lombardy, Italy	\$90

NEW ZEALAND

Wither Hills Sauvignon Blanc Marlborough, New Zealand, 2018	\$70
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USA

Chateau Ste. Michelle Riesling Columbia Valley, USA, 2015	\$90
Stags' Leap Winery Chardonnay Napa Valley, USA, 2016	\$140
Ridge Vineyards Estate Chardonnay Santa Cruz Mountains, USA, 2016	\$240

SOUTH AFRICA

Ken Forrester Old Vine Reserve Chenin Blanc Western Cape, South Africa, 2017	\$70
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ARGENTINA

Santa Julia Sauvignon Blanc Mendoza, Argentina, 2017	\$70
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CHILE

Marques de Casa Concha Chardonnay Limari, Chile, 2019	\$90
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WHITE WINE BY GLASS (150 ML)

Wither Hills Sauvignon Blanc, 2019	\$15
Dharshan Pinot Grigio, Italy	\$15

ROSÉS

Chateau d'Esclans Cotes de Provence Whispering Angel The Palm	\$70
Chateau d'Esclans Cotes de Provence Whispering Angel Rosé, France, 2018	\$90
Chateau Miraval Provence Rosé	\$90
Chateau d'Esclans Cotes de Provence Les Clans, Rosé France, 2017	\$180

ROSÉ BY GLASS (150ML)

Chateau d'Esclans Cotes de Provence Whispering Angel The Palm	\$15
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CHAMPAGNES & OTHER BUBBLES

Tenuta Montenisa Franciacorta Brut	\$15(125ml) / \$70(750ml)
Marchese Antinori Cuvée Royale	\$80
Col de'Salici Prosecco di Conegliano -Valdobbiadene Superiore Extra Dry	\$80
Moet & Chandon Brut Imperial (Half Bottle) Champagne, France, NV	\$90
Moet & Chandon Rose Imperial (Half Bottle) Champagne, France, NV	\$120
Moet & Chandon Brut Imperial Champagne, France, NV	\$170
Moet & Chandon Grand Vintage Brut Champagne, France, 2012	\$220
Moet & Chandon Grand Vintage Rose 200	\$280
Dom Perignon Brut Champagne, France, 2008	\$500
Billecart-Salmon Brut Rosé Cuvée Elsabeth, 2007	\$680

SINGLE MALTS

Ardbeig 10 Years Old	\$9(25ml)
The Macallan 12 Years Old Triple Cask	\$12 (25ml)
Scapa 16 Years Old	\$15(25ml)
Dalmore 15 Years Old	\$16(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 (Bison Grass Flavoured Vodka)	\$5 (25ml) / \$120 (750ml)

GIN

Caorunn Gin	\$16(25ml)
Cotswolds Dry Gin	\$20(25ml)

SOFT DRINKS (330ML CANS)

Coca Cola	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5
Tonic	\$5
Soda	\$5
Fever Tree Tonic Mediterranean	\$6
Fever Tree Tonic Premium Indian	\$6

WATERS

Acqua Panna 750ml (Italy)	\$9
Voss Still 800ml (Norway)	\$9
Voss Sparkling 800ml (Norway)	\$9
Acqua Panna 1L (Italy)	\$10
San Pellegrino Sparkling 1L (Norway)	\$10

HOT BEVERAGES

Short Black	\$5
Long Black	\$5

BEERS

Singha Beer (Thailand)	\$8
Heineken (Netherlands)	\$8

THE ULTIMATE Surf & Turf

THREE HOURS | THREE RESTAURANTS

A progressive dining experience of Dharshan Munidasa's 3 Restaurants at CROSSROADS.

EXPERIENCE DHARSHAN'S SIGNATURE STARTERS

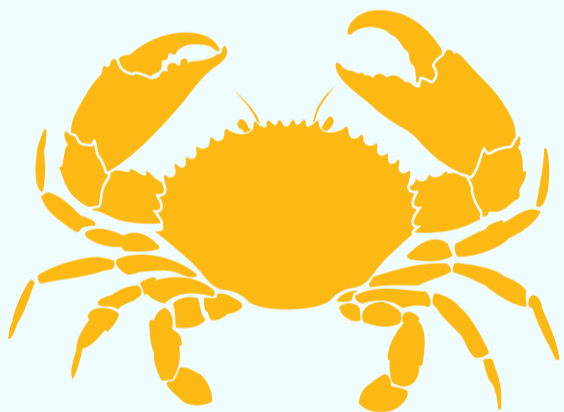


OLIVE OIL KAKE TAI CHA

A DHARSHAN ORIGINAL, SNAPPER SASHIMI WITH HOT OLIVE OIL & GARLIC POURED OVER IT

A DIRECT OUTPOST OF ONE OF ASIA'S 50 BEST RESTAURANTS 2013-2018

FOLLOWED BY THE ICONIC SRI LANKAN MUD CRAB



MINISTRY OF CRAB
THE MARINA @ CROSSROADS MALDIVES

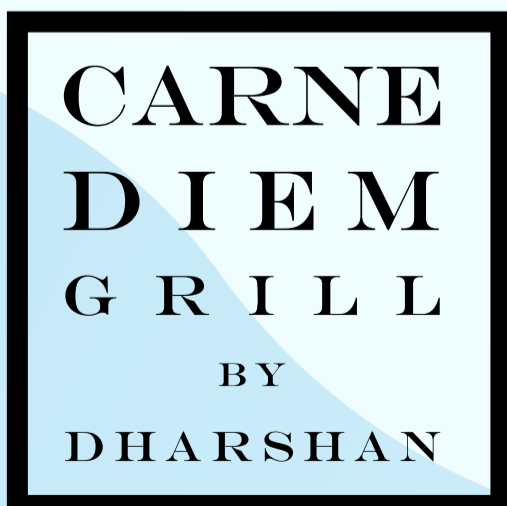


COLOSSAL (1.2KG) CRAB

ENJOY THE ICONIC MUD CRAB FLOWN IN FROM SRI LANKA IN OUR SIGNATURE PREPERATIONS GARLIC CHILI OR PEPPER, SERVED WITH OUR ORIGINAL RECIPE GARLIC BREAD

A DIRECT OUTPOST OF ONE OF ASIA'S 50 BEST RESTAURANTS 2015-2021

CONTINUE WITH CARNE & END WITH DESSERT



CHOOSE YOUR CUT TO SHARE

400G SIRLOIN

A DECADENT 2-INCH SLAB OF SIRLOIN FROM WESTHOLME, AUSTRALIA

8 RIB RACK OF LAMB

OUR LAMB RACK IS FROM MAIMOA, NEW ZEALAND

OR

BOTH COOKED IN OUR UNIQUE METHOD IN OUR OVEN IGNIS MAXIMUS AT 750°C!

DESSERT

OVEN BAKED FRENCH TOAST

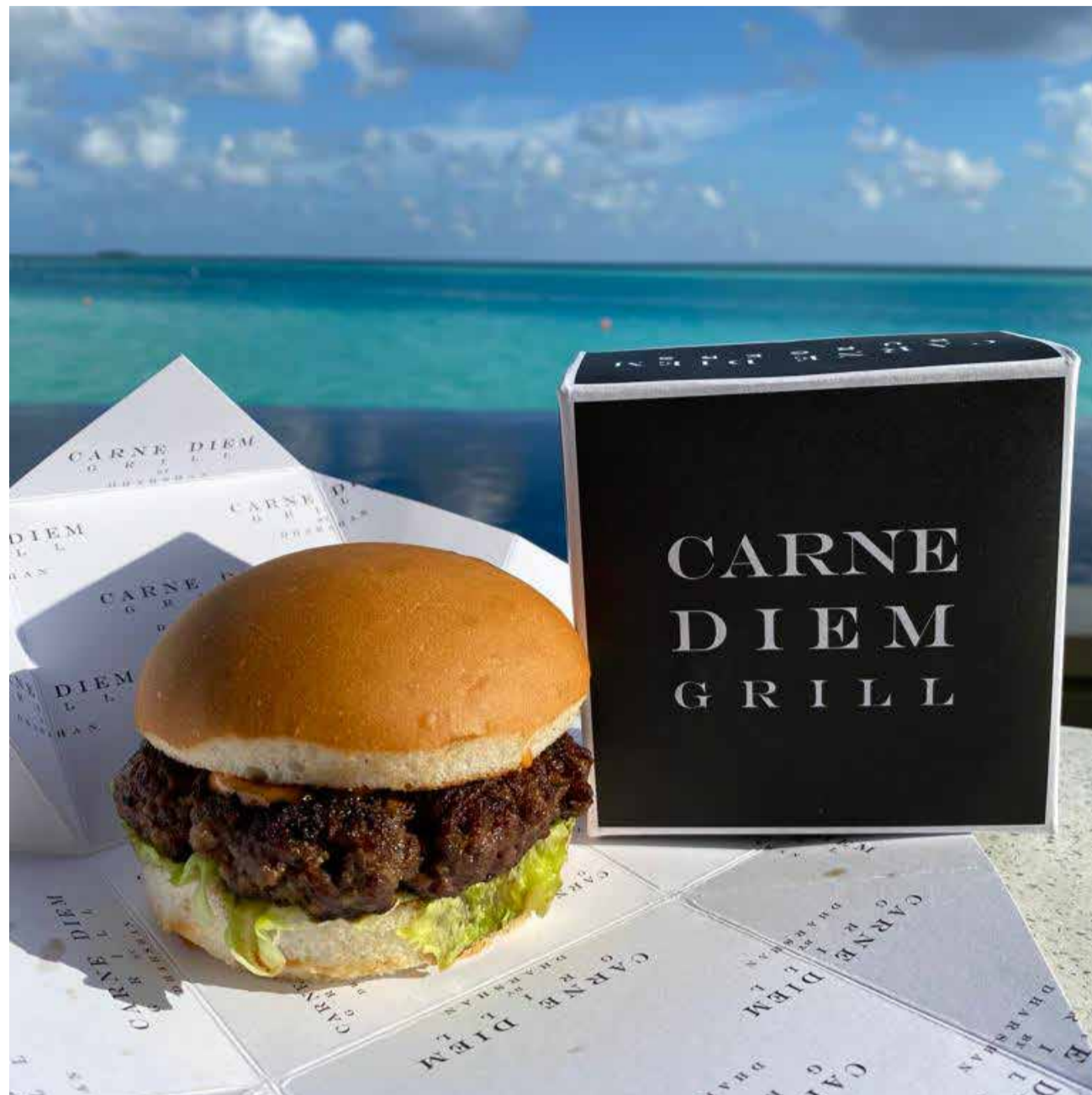
USD 260++ Supplement per Couple for FB/HB/AI Guests

USD 333++ per Couple for Regular Guests & for B & B Guests

Contact your butler or call us on +960 741 0069 to make a Reservation and enjoy a complimentary buggy pickup from your hotel reception / arrival jetty.

CHILLING IN YOUR VILLA?

WHY NOT ORDER AMAZING BURGERS TO GO?



BESPOKE PRIVATE JET CATERING

Carne Diem Burgers
200g Pattie with grilled
Steak Sandwiches
Choose your favorite cut and we will do the rest
Grilled Vegetables
Vegan Tomato Soup,
Signature Beef Crackling
Coffee Jelly To Go

READY TO SERVE.

EASY TO EAT.

Inquire at: carnediemcyr@gmail.com

Candlelight

DINNER FOR 2



CHOOSE A STARTER (EACH):

SHAKEN SALAD

5 MICRO GREENS ARE SHAKEN WITH AGED BALSAMICO, PREMIUM OLIVE OIL TO CREATE THIS UNIQUE SUPER FOOD VEGAN SALAD. CONSISTING OF KALE, RADISH, BEETROOT, RED AMARANTH AND MUSTARD, THESE ARE 20X TO 30X MORE NUTRITIOUS THAN THEIR MATURED VEGETABLES AND IS FULL OF ANTIOXIDANTS, VITAMINS, AND MINERALS.

TOMATO SOUP

CREAMY YET NO CREAM OR DAIRY SUBSTITUTES

CHOOSE A MAIN (TO SHARE):

400G AUSTRALIAN WESTHOLME WAGYU SIRLOIN MARBLING SCORE 4-5

600G NEW ZEALAND MAIMO A 8 RIB LAMB RACK

SERVED WITH GARLIC BREAD, MASHED POTATO & GRILLED VEG

DESSERT (TO SHARE):

FRENCH TOAST

A DECADENT SOFT, ALMOST CAKE LIKE FRENCH TOAST WITH WHIPPED CREAM, STRAWBERRIES AND A DRIZZLE OF PALM SUGAR SYRUP.

**\$30++ SUPPLEMENT PER PERSON
FOR FB/HB/AI GUESTS**

**\$67++ PER PERSON,
REGULAR PRICE & FOR BB GUESTS**

CONTACT YOUR BUTLER TO MAKE A RESERVATION FROM YOUR HOTEL RECEPTION
CANNOT BE COMBINED WITH OTHER PROMOTIONS AND OFFERS