

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



+960 747 6688



/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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20TH DECEMBER

MEAL PLAN GUESTS ARE ENTITLED TO THE BELOW SET MENU OR CAN ENJOY THE TRUE CARNE DIEM EXPERIENCE WITH \$45 NETT RESORT CREDIT ON ALA CARTE CHILDREN BETWEEN 14 - 18(IF ON THE MEAL PLAN), MAY PAY \$22.50 AND ENJOY THE BELOW SET MENU OR USE RESORT CREDIT OF \$22.50 NETT ON A-LA-CARTE

PLEASE CHOOSE YOUR PREFERRED MAIN
LAMB BURGER OR CARNE DIEM BURGER OR BEYOND BEEF BURGER OR GRILLED HALF CHICKEN OR GRILLED RIVER PRAWN OR GRILLED SALMON
SERVED WITH TOMATO SOUP STARTER AND DESSERT.

SIRLOIN
WESTHOLME
AUSTRALIAN WAGYU
MARBLING SCORE 4-5
400G TO 600G
\$40 PER 100G
*INCLUDES
BEEF CRACKLING

BONE IN RIB EYE
WESTHOLME
AUSTRALIAN WAGYU
MARBLING SCORE 4-5
BEST CUT OF THE HOUSE
\$33 PER 100G
*INCLUDES
BEEF CRACKLING

PORTERHOUSE
WESTHOLME AUSTRALIAN
WAGYU
MARBLING SCORE 4-5
\$36 PER 100G
700G TO 900G
(\$245 TO \$315)
*INCLUDES
BEEF CRACKLING

RACK OF LAMB
NEW ZEALAND
MAIMOA
8 RIB RACK OF YOUNG
LAMB 650G
\$140

GRILLED HALF CHICKEN
BRAZILIAN
SERVED WITH MASHED
POTATO, GRILLED
VEGETABLE
\$40

CARNE DIEM BURGER
1/2 LBS (227G) OF HAND
CHOPPED WESTHOLEM
WAGYU PATTY SERVED
WITH POTATO WEDGES.
\$35

LAMB BURGER
180G AUSTRALIAN
LAMB PATTI WITH
POTATO WEDGES.
\$30

WANGUS SAUSAGE
CARNE DIEM ORIGINAL
SAUSAGE IS A BLEND OF
AUSTRALIAN WAGYU
AND AUSTRALIAN BLACK
ANGUS CHARGRILLED
AND SERVED WITH
MASH.
\$36

CUBES OF TUNA
150G MALDIVIAN
YELLOW FIN TUNA
OLIVE OIL & SOY
SERVED WITH MASHED
POTATO, GRILLED
VEGETABLES
\$40

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

GRILLED SALMON
180G NORWEGIAN
SKINLESS BONELESS
SERVED WITH MASHED
POTATO, GRILLED
VEGETABLES
\$45

STARTERS

CARNE DIEM ORIGINAL SHAKEN SALAD \$22

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
\$18

PRAWN COCKTAIL
TANGY & SLIGHTLY
SPICY, A REFRESHING
STARTER
\$20

MEAT BALLS
WESTHOLME WAGYU
BITE SIZED MEATBALLS
WITH ORIGINAL SAUCE
\$18

VEGES
ASSORTED MUSHROOM
SAUTEE
\$15

SIDES
POTATO WEDGES **\$8**
GARLIC RICE **\$10**

KID'S MEALS!
FREE FOR KIDS BELOW 14

GRILLED BROCOLINI
\$15

MASHED POTATO **\$10**

MEAT BALL PASTA
WESTHOLME WAGYU
MEAT BALLS WITH PENNE

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

WAGYU BEEF CRACKLING
WITH GARLIC BREAD **\$15**

OR

GRILLED CHICKEN
CHARGRILLED QUARTER
CHICKEN WITH MASHED
POTATO OR WEDGES

DESSERT

CRUSTY FRENCH TOAST \$18

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

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
Aspirant de Beychevelle Saint-Julien 2016	\$180
Chateau Montlabert, St.Emilion Grand Cru	\$220
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
Coudoulet de Beaucastel Côtes du Rhône	\$120

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

CHILE	
Marques Casa Concha Merlot, 2017	\$90
Montes Alpha Colchagua, 2013	\$280
Carmin De Peumo Carmenere, 2018	\$300
Don Melchor Cabernet Sauvignon	\$400

ITALY	
Dharshan Pinot Nero, Italy	\$70
Castello di Albola Chianti Classico Reserva DOCG, Tuscany	\$70
Prunotto Dolcetto d'Alba Piedmont, Italy, 2019	\$90
Antinori Pèppoli Chianti Classico	\$100
Prunotto Barolo	\$150
Ros Di Buri Merlot Meroi, 2013	\$180
Pian delle Vigne Brunello di Motalcino Tenuta Tignanello Cabernet Sauvignon	\$220
Elio Altare Barolo DOCG Piedmont, Italy, 2015	\$300
	\$420

SPAIN	
Torres Coronas Tempranillo 2018	\$70
Camins Del Priorat	\$120
Aivaro Palacios, 2020	

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

ARGENTINA	
Kaiken Ultra Malbec, Uco Valley, 2019	\$80
Terrazas de los Andes Reserva Cabernet Sauvignon, Mendoza, Argentina, 2014	\$100

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

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

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

CHILE	
Marques de Casa Concha Chardonnay Limari, Chile, 2019	\$90

WHITE WINE BY GLASS (150 ML)	
Wither Hills Sauvignon Blanc, 2019	\$15
Dharshan Pinot Grigio, Italy	\$15

ROSÉS	
The Pale, Rosé by Sacha Lichine	\$70
Chateau d'Esclans Cotes de Provence	\$90
Whispering Angel Rosé, France, 2018	
Chateau Miraval Provence Rosé	\$90
Chateau d'Esclans Cotes de Provence Les Clans, Rosé France, 2017	\$180

ROSÉ BY GLASS (150ML)	
Studio By Miraval Rosé	\$15

CHAMPAGNES & OTHER BUBBLES	
Tenuta Montenisa	\$15(125ml) / \$70(750ml)
Franciacorta Brut	
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	\$170
Champagne, France, NV	
Moet & Chandon Grand Vintage Brut	\$220
Champagne, France, 2012	
Moet & Chandon Grand Vintage Rose 200	\$280
Dom Perignon Brut	\$500
Champagne, France, 2008	
Billecart-Salmon Brut Rosé Cuvée	\$680
Elsabeth, 2007	

SINGLE MALTS	
Ardbeg 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	\$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
Tonic	\$5
Soda	\$5
Fever Tree Tonic Mediterranean	\$6
Fever Tree Tonic Premium Indian	\$6

WATERS	
Carne Diem Infused Water	\$5
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
Corona Beer	\$8
Budweiser Beer	\$8
Erdinger Classic White Beer	\$10

All prices in United States Dollars are subject to 10% Service Charge and Government Taxes

THE ULTIMATE Surf & Turf

THREE HOURS | THREE RESTAURANTS

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

**Experience Dharshan's Signature Starter at
NIHONBASHI BLUE**

OLIVE OIL KAKE TAI CHA

Snapper Sashimi with Hot Olive Oil & Garlic poured over it

**Followed by the Iconic Sri Lankan Mud Crab at
MINISTRY OF CRAB**

COLOSSAL (1.2KG) CRAB

Enjoy the iconic mud crab flown in by Sri Lanka in our signature preparations

Garlic, Chilli or Pepper

Served with our original recipe Garlic Bread

**Grand Finale with the Dessert at
C A R N E D I E M**

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 (to share):

Crusty French Toast with whipped cream, strawberries and a drizzle of palm sugar syrup

\$500⁺⁺ Per Couple

With Champagne Buggy Pick-up from the resort .
(On arrival, the bottle will be transferred to the table.)

Choose from



Veuve Clicquot


FONDÉ EN 1743

MOËT & CHANDON

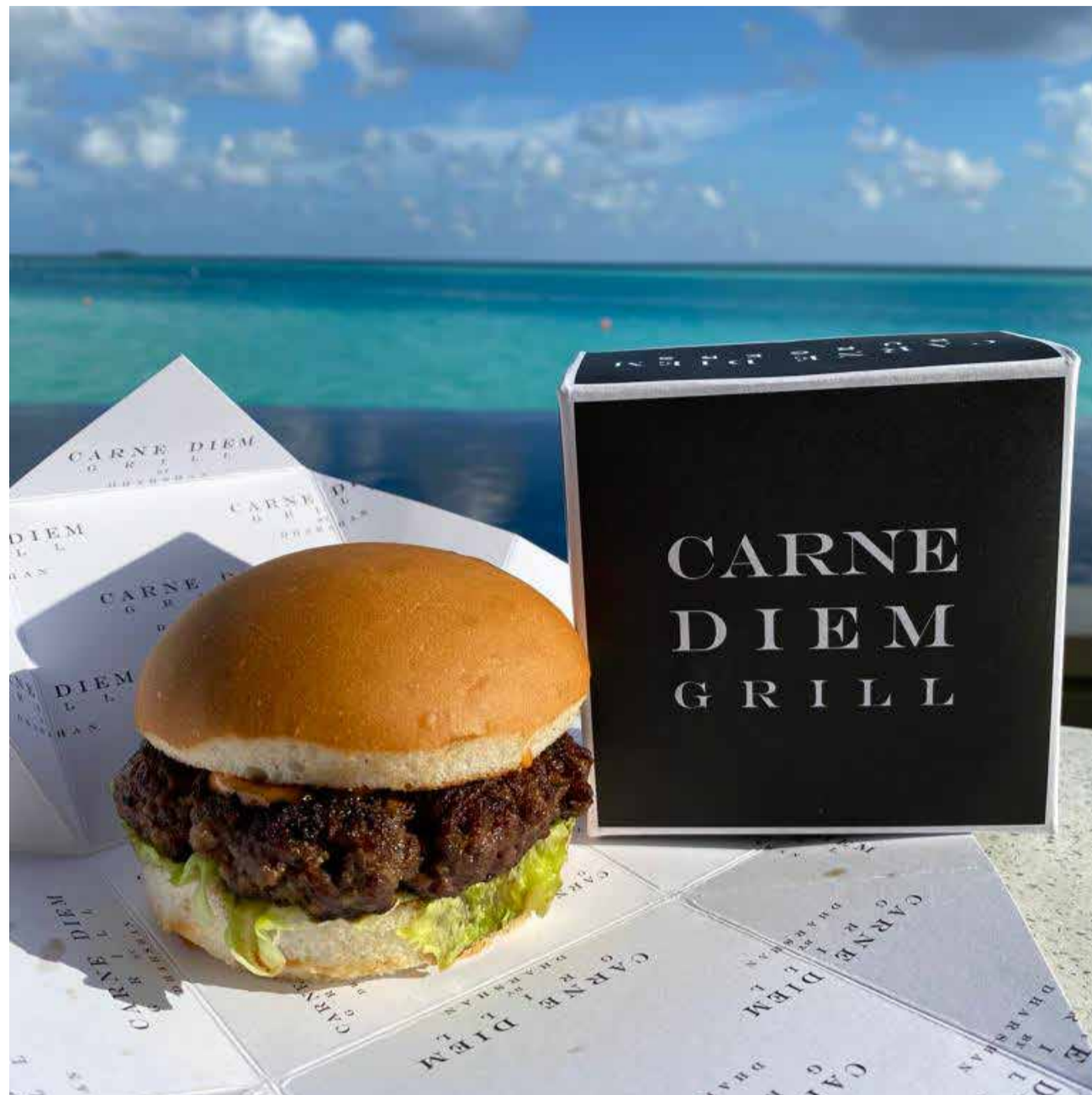


\$333⁺⁺ Per Couple

Food only.

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: carnediemcxr@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 MAIMOA 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.

**\$40++ SUPPLEMENT PER PERSON
FOR FB/HB/AI GUESTS**

**\$155++ PER COUPLE,
REGULAR PRICE & FOR BB GUESTS**

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