

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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**MAN DISCOVERS FIRE,
MAN PUTS MEAT ON FIRE**

AT CARNE DIEM , WE ARE INSPIRED BY THE 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 CONVERTS THE GRILL INTO AN OVEN WHEN CLOSED. THE EMBERS ARE ABOVE 750° CELSIUS AND MAKES 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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2ND FEBRUARY

MEAL PLAN GUESTS ARE ENTITLED TO THE BELOW SET MENU OR CAN ENJOY THE TRUE CARNE DIEM EXPERIENCE WITH \$45 NETT RESORT CREDIT ON À-LA-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 À-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

RACK OF LAMB

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

CARNE DIEM BURGER

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

CUBES OF TUNA

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

BONE IN RIB EYE

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

GRILLED HALF CHICKEN

BRAZILIAN SERVED WITH MASHED POTATO AND GRILLED VEGETABLE
\$40

LAMB BURGER

180G AUSTRALIAN LAMB PATTY WITH POTATO WEDGES.
\$30

RIVER PRAWN

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

PORTERHOUSE

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

WANGUS SAUSAGE

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

BURNT SALAD WITH MALDIVIAN PINENUTS

ROMAINE LETTUCE , BRUSSELS SPROUTS, BURNT GREENS WITH GARLIC CROUTONS AND KANAMADHU NUTS
\$30

GRILLED SALMON

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

STARTERS

CARNE DIEM ORIGINAL SHAKEN SALAD \$22

5 MICROGREENS 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
\$18

GRILLED BROCOLINI OR ASPARAGUS
\$18

BAKED ROOT VEGETABLES WITH TREACLE (PALM SUGAR SYRUP)
\$18

GRILLED BRUSSELS SPROUTS
\$18

SIDES

POTATO WEDGES **\$8**

GARLIC RICE **\$10**

MASHED POTATO **\$10**

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

KID'S MEALS!

FREE FOR KIDS BELOW 14

MEAT BALL PASTA

WESTHOLME WAGYU MEAT BALLS WITH PENNE

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

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

Castello di Albola Chianti Classico	\$70
Castello di Albola Chianti Classico	\$80
Reserva DOCG, Tuscany	
Prunotto Dolcetto d'Alba	\$90
Piedmont, Italy, 2019	
Antinori Pèppoli Chianti Classico	\$100
Prunotto Barolo	\$150
Ros Di Buri Merlot Meroi, 2013	\$180
Pian delle Vigne Brunello di Motalcino	\$220
Tenuta Tignanello Cabernet Sauvignon	\$300
Elio Altare Barolo DOCG	\$420
Piedmont, Italy, 2015	

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	
Glaetzer Bishop Shiraz	\$150

ARGENTINA

Kaiken Ultra Malbec, Uco Valley, 2019	\$80
Terrazas de los Andes Reserva Malbec, 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	\$15
Reserva DOCG, Tuscany	

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	\$80
Veneto, Italy, 2017	
Pratello Lugana, Lombardy, Italy	\$90

NEW ZEALAND

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

USA

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

SOUTH AFRICA

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

ARGENTINA

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

CHILE

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

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	\$180
Les Clans, Rosé France, 2017	

ROSÉ BY GLASS (150ML)

Studio By Miraval Rosé	\$15
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CHAMPAGNE & OTHER BUBBLES

Marchese Antinori Cuvée Royale	\$15 (125ml)
Marchese Antinori Cuvée Royale	\$80
Col de'Salici Prosecco di Conegliano	\$80
-Valdobbiadene Superiore Extra Dry	
Moet & Chandon Brut Imperial	\$90
Champagne, France, NV	(Half Bottle)
Moet & Chandon Rose Imperial	\$120
Champagne, France, NV	(Half Bottle)
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	\$780
Champagne, France, 2008	
Billecart-Salmon Brut Rosé Cuvée	\$980
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)
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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

WATERS

Carne Diem Infused Water	\$5
Acqua Panna 750ml (Italy)	\$9
Voss Still 800ml (Norway)	\$9
Voss Sparkling 800ml (Norway)	\$9
Acqua Panna 500ml	\$6
San Pellegrino Sparkling 1L (Italy)	\$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 from Sri Lanka in our signature preparations

Garlic, Chilli or Pepper

Served with our original recipe Garlic Bread

**Grand Finale with 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

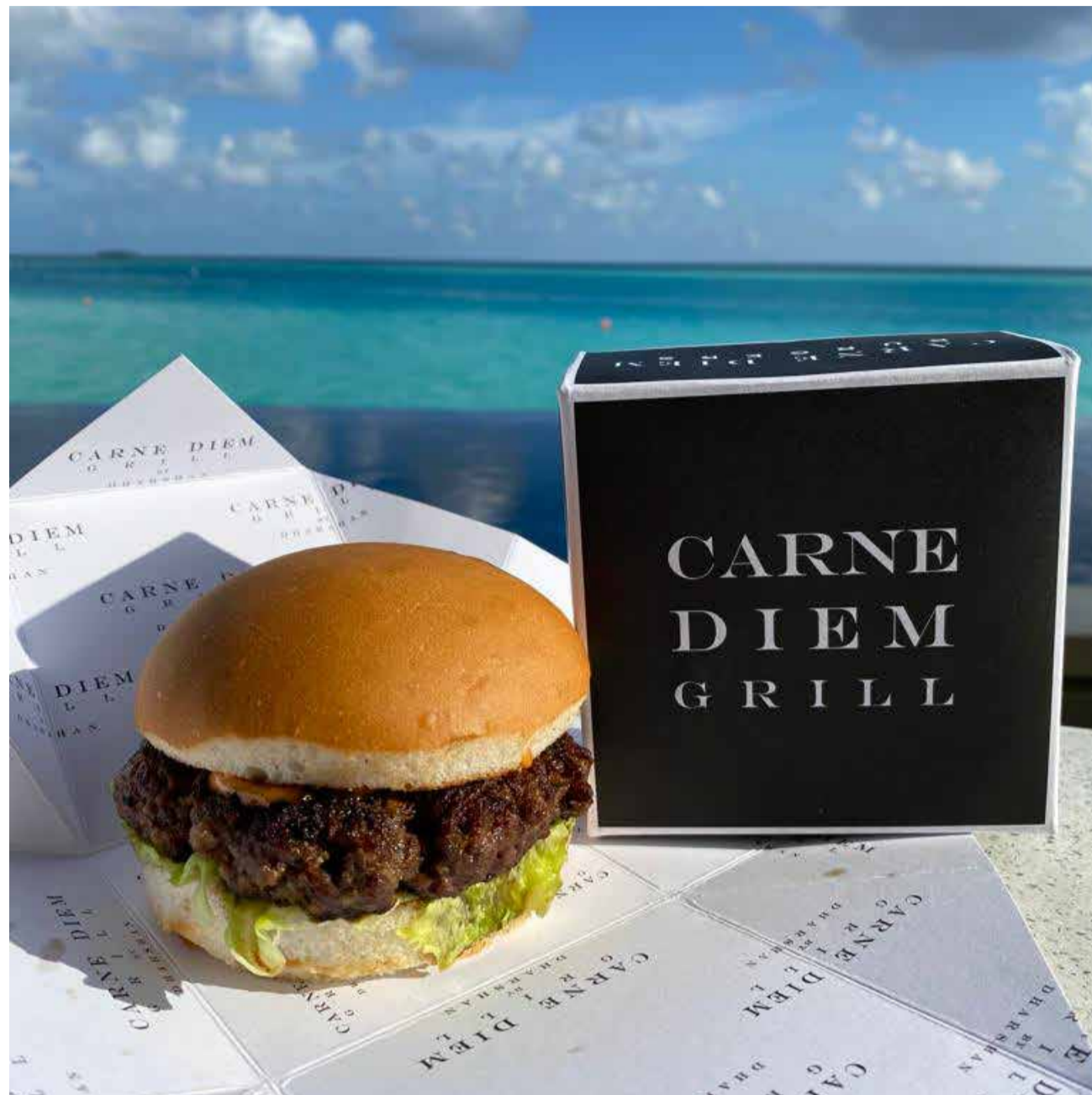


\$333⁺⁺ Per Couple

Food only.

CHILLING IN YOUR VILLA?

WHY NOT ORDER AMAZING BURGERS TO GO?



BESPOKE PRIVATE JET CATERING

Carne Diem Burgers
200g Patty 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 MICROGREENS 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