

CARNEDIEM GRILL

BY
DHARSHAN

MENU

EXPERIENCES

ONGOING PROMOTIONS

FOR RESERVATIONS



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/carnediem.mv



/carnediem.mv



carnediemcxr@gmail.com

750°C

1382°F

THE ULTIMATE STEAK EXPERIENCE

**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

@CARNEDIEM.MV #CARNEDIEM

SIRLOIN

WESTHOLME AUSTRALIAN WAGYU MARBLING SCORE 4-5
400G TO 600G
\$40 PER 100G
*INCLUDES BEEF CRACKLING AND BELL PEPPER STUFFED MASH

RACK OF LAMB

NEW ZEALAND MAIMO A 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 AND BELL PEPPER STUFFED MASH

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 AND BELL PEPPER STUFFED MASH

WANGUS SAUSAGE

CARNE DIEM ORIGINAL SAUSAGE IS A BLEND OF AUSTRALIAN WAGYU AND AUSTRALIAN BLACK ANGUS , CHARGILLED 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

FLASH GRILLED TIGER PRAWNS

TANGY & SLIGHTLY SPICY, A REFRESHING STARTER
\$22

MEAT BALLS

WESTHOLME WAGYU BITE SIZED MEATBALLS WITH ORIGINAL SAUCE
\$18

VEGES

ASSORTED MUSHROOM SAUTEE
\$18

SIDES

POTATO WEDGES \$8

GARLIC RICE \$10

GRILLED BROCOLINI OR ASPARAGUS
\$18

MASHED POTATO \$10

WAGYU BEEF CRACKLING WITH GARLIC BREAD \$15

GARLIC BREAD \$5

GRILLED BRUSSELS SPROUTS \$18

KID'S MEALS!

FREE FOR KIDS BELOW 14

WAGYU BOLOGNESE PASTA

WESTHOLME WAGYU MEAT SAUCE WITH PENNE

OR

PANKO CHICKEN NUGGETS AND CHIPS

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

C A R N E D I E M
G R I L L
BY
D H A R S H A N

IN VINO VERITAS

WINES & BEVERAGE LIST

RED

FRANCE

Jean-Pierre Moueix Bordeaux, 2018	\$70
Joseph Drouhin, Laforêt Bourgogne Pinot Noir, 2021	\$70
Château Montlabert Saint-Emilion Grand Cru, 2016	\$220
Château Haut Condissas Prestige Médoc, 2009	\$420
Clarendelle Bordeaux, 2016	\$100
Clarendelle Médoc, 2018	\$110
Clarendelle Saint-Émilion, 2019	\$120
M. Chapoutier Côtes du Rhône 'Belleruche', 2020	\$70
M. Chapoutier Crozes-Hermitage 'Les Meysonniers', 2019	\$100
Hermitage Les Meysonniers, Rhône	
Château de Beaucastel Côtes du Rhône Coudoulet, 2018	\$120

SOUTH AFRICA

Nederburg The Winemasters Shiraz, 2019	\$70
Ken Forrester Renegade, Stellenbosch, 2018	\$80

CHILE

Marques de Casa Concha Merlot, Valle Del Maule, 2017	\$90
Montes Alpha, Valle De Colchagua, 2018	\$280
Concha y Toro Carmin de Peumo Carmenere, 2018	\$300
Don Melchor Cabernet Sauvignon, Peunte Alto, 2015	\$400
Undurraga Terroir Hunter Rarities, 2020	\$120

ITALY

Carne Diem Pinot Nero, Trevenzie IGT, 2022	\$70
Castello di Albola, Chianti Classico, 2020	\$70
Prunotto Dolcetto d'Alba, Piedmont, 2020	\$90
Marchesi Antinori Pèppoli Chianti Classico, 2020	\$100
Prunotto Barolo DOCG, Piedmont, 2019	\$150
Marchesi Antinori Tenuta Tignanello, 2019	\$300
Elio Altare Barolo DOCG, Piedmont, 2017	\$420
Gaja Dagromis, Barolo DOCG, 2018	\$325
Marchesi Antinori Tenuta Guado al Tasso	\$375
Bolgheri Superiore, 2015	

SPAIN

Torres Coronas Crianza Tempranillo, Catalonia, 2019	\$70
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AUSTRALIA

Shaw + Smith Shiraz, Adelaide Hills, 2019	\$120
d'Arenberg The Dead Arm Shiraz, McLaren Vale, 2017	\$120
Glaetzer Bishop Shiraz, Barossa Valley, 2019	\$120

ARGENTINA

Kaiken Ultra Malbec, Uco Valley, 2019	\$80
Terrazas de los Andes Reserva Malbec, Mendoza, 2019	\$100

USA

Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, Washington, 2018	\$80
Erath Pinot Noir, Oregon, 2019	\$100
Calera Central Coast Pinot Noir, California,	\$140
Rutherford Ranch Cabernet Sauvignon, Napa Valley, 2018	\$170
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley, 2020	\$220
Opus One, Napa Valley, 2013	\$950

RED BY THE GLASS (150ML)

Carne Diem Pinot Nero, Italy	\$15
Jean-Pierre Moueix Bordeaux, France 2018	\$15

ALL PRICES IN USD ARE SUBJECT TO 10% SERVICE CHARGE AND GOVERNMENT TAXES

CHAMPAGNE & BUBBLES

Col de'Salici Prosecco di Conegliano-Valdobbiadene Superiore Extra Dry DOCG, Italy, 2022	\$80
Marchese Antinori Cuvee Royale, 2021	\$80
Moët & Chandon Brut Impérial Champagne, France, NV (375ml)	\$90
Moët & Chandon Rosé Imperial Champagne, France, NV (375ml)	\$120
Moët & Chandon Brut Impérial Champagne, France, NV	\$170
Moët & Chandon Grand Vintage Brut, Champagne, France, 2013	\$240
Moët & Chandon Grand Vintage Rosé, Champagne, France, 2013	\$280
Dom Perignon Vintage, Champagne, France, 2013	\$780
Billecart-Salmon 'Cuvee Elisabeth Salmon' Brut Rosé, Champagne, France, 2007	\$980
NON-ALCOHOLIC	
Bella Style Italian Sparkling	\$36

ROSÉ

Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy, 2022	\$70
The Pale, Rosé by Sacha Lichine, 2021	\$70
Studio by Miraval Rose, France, 2020	\$80
Chateau Miraval Côtes de Provence Rosé, France, 2021	\$90
Chateau d'Esclans Côtes de Provence Whispering Angel Rosé, France, 2021	\$90
Chateau d'Esclans Côtes de Provence Les Clans Rosé, France, 2020	\$180
ROSÉ BY GLASS (150ML)	
Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy	\$15
The Pale, Rosé by Sacha Lichine	\$15

WHITE FRANCE

J. Moreau & Fils Chablis, Burgundy, 2022	\$70
Joseph Drouhin Puligny-Montrachet, Cote de Beaune	\$210
ITALY	
Nihonbashi Pinot Grigio, Delle Venezie, 2022	\$70
Pieropan La Rocca Soave Classico, Veneto, 2018	\$80
Pratello Lugana, Lombardy, 2021	\$90
NEW ZEALAND	
Wither Hills Sauvignon Blanc, Marlborough, 2022	\$70
USA	
Stags' Leap Winery Chardonnay, Napa Valley, 2017	\$140

SOUTH AFRICA

Ken Forrester Old Vine Reserve Chenin Blanc, Western Cape, 2019	\$70
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CHILE

Marques de Casa Concha Chardonnay, Limari Valley, 2020	\$90
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WHITE BY THE GLASS (150ML)

Nihonbashi Pinot Grigio, Delle Venezie	\$15
Wither Hills Sauvignon Blanc, Marlborough, 2022	\$15

SINGLE MALTS

Ardbeg 10 Years Old	25ML	\$9
The Macallan 12 Years Old Triple Cask	25ML	\$12
Scapa 16 Years Old	25ML	\$15
Dalmore 15 Years Old	25ML	\$16

BLENDED WHISKEY

Chivas 12 Years Old	1000ML	25ML	\$150	\$5
Chivas 18 Years Old	25ML	\$12		

VODKA

Belvedere Pure	700ML	25ML	\$120	\$5
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GIN

Caorunn Gin	25ML	\$16
Cotswolds Dry Gin	25ML	\$20

BEER

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

SOFT DRINKS (330ML CANS)

Coca Cola	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5
Tonic	\$5
Soda	\$5

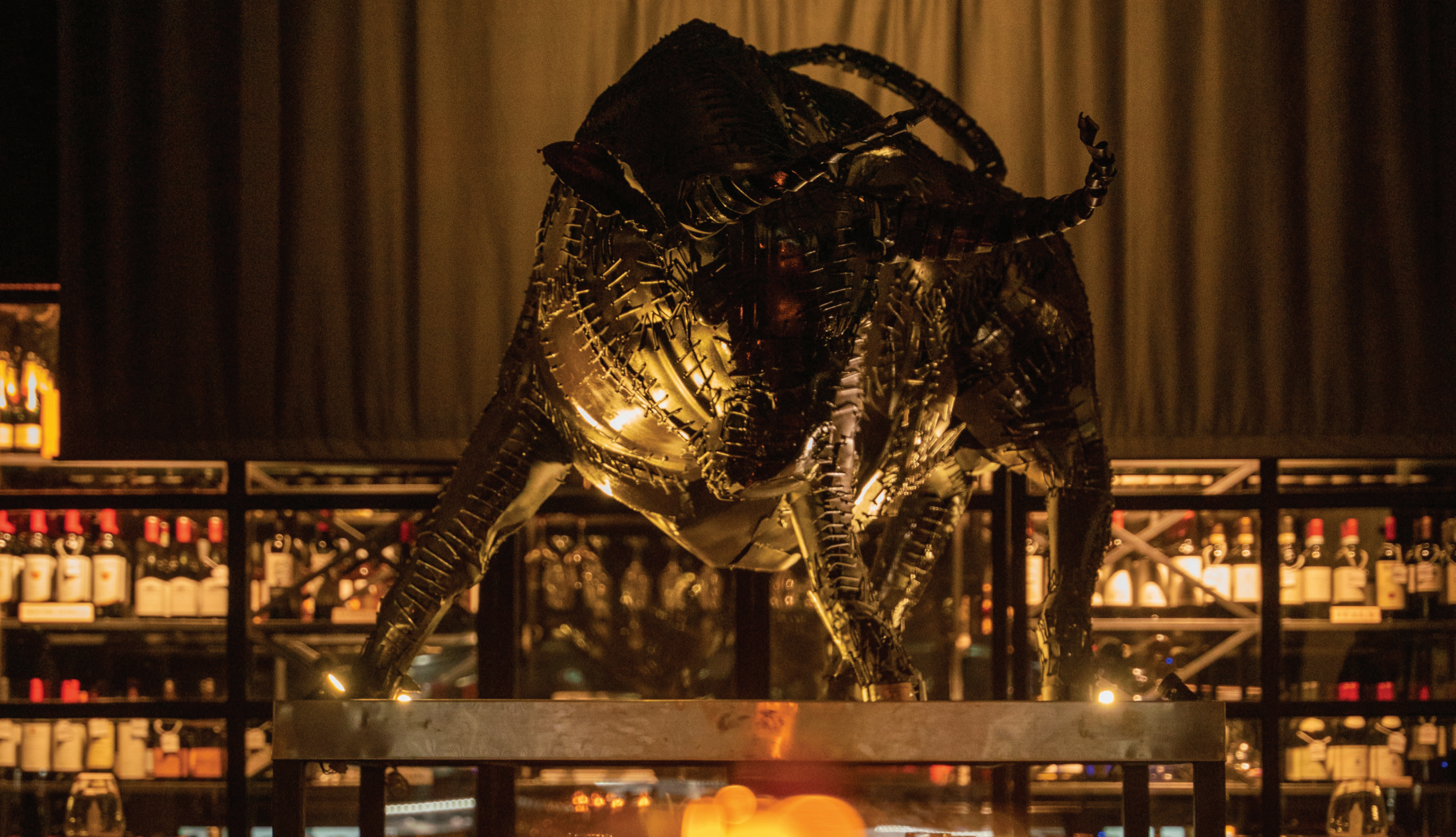
WATER

Acqua Panna 750ml (Italy)	\$9
San Pellegrino Sparkling (Italy)	\$9

HOT BEVERAGES

Short Black/Long Black	\$5
Wild Black Tea	\$5
Vanilla Flavored Tea	\$5

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Candlelight
DINNER FOR 2

@

CARNE DIEM

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.

\$60++ SUPPLEMENT PER PERSON FOR FB/HB/AI GUESTS

\$200++ 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

FOR RESERVATIONS : +960 747 6688

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

XL (UP TO 1KG) 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 the Dessert at

CARNE DIEM

CHOOSE YOUR CUT (to share):

400G SIRLOIN

A decadent 2-inch slab of Sirloin from Westholme, Australia

8-Rib RACK OF LAMB

OR Tender Lamb Rack from Maimoa, New Zealand

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

FONDE EN 1743

MOËT & CHANDON



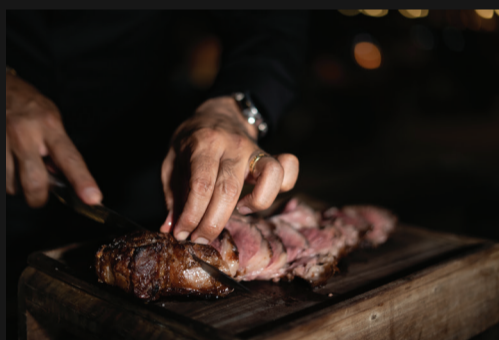
\$420⁺⁺ Per Couple

With a glass of wine per person at each restaurant

\$333⁺⁺ Per Couple

Food only

BESPOKE PRIVATE CATERING



Private Catering for your special events.
We curate customized menus to meet
your culinary needs.

Call us now on +960 747 6688 or
email us on carnediemcxr@gmail.com