

# CARNED IEM GRILL

BY  
D H A R S H A N

MENU

EXPERIENCES

ONGOING PROMOTIONS

FOR RESERVATIONS



+960 747 6688



/carnediem.mv



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reservations.maldives@carnediemgrill.com

750°C  
1382°F

THE ULTIMATE STEAK EXPERIENCE

# CARNE DIEM

## GRILL

BY  
DHARSHAN

### MAN DISCOVERS FIRE, MAN PUTS MEAT ON FIRE

AT CARNE DIEM, WE ARE INSPIRED BY THE FIRST HUMAN DISCOVERY, AND CREATED OUR OWN CHARCOAL GRILL OVEN

OUR CUTS UNDERGO A TWO-STAGE COOKING PROCESS. STAGE I WARMS THE CUT AT 150°C AND IN STAGE II WE HARNESS THE RAW POWER OF CHARCOAL AND ITS HIGH COOKING TEMPERATURE TO FINISH THE CUT AT 750°C. THE CUTS ARE SKEWERED AND SUSPENDED ABOVE THE EMBERS, ENSURING THEY REMAIN FREE FROM DIRECT CONTACT WITH ANY SURFACE, ELIMINATING SINGEING OR GRILL MARKS. THE SLIDING HOOD EFFECTIVELY RETAINS THE HEAT, TRANSFORMING THE GRILL INTO AN OVEN WHEN SHUT. WITH EMBERS EXCEEDING 750°C, “IGNIS MAXIMUS” STANDS AS ONE OF THE MOST HEAT-INTENSIVE GRILL-OVENS IN THE WORLD, AND UNLIKE OTHER GRILL OVENS, EACH CUT IS ALLOCATED ITS DESIGNATED CHAMBER, TO ENSURE UNINTERRUPTED COOKING WITHOUT FLUCTUATIONS OF TEMPERATURE. WE HOPE YOU FOLLOW OUR RECOMMENDED COOKING GUIDES AS WE BELIEVE EACH CUT AND ITS 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, THINLY CRUSTED FATS, SOFTENED SINEWS, MICRO CRUSTING AND PERFECT IMPERFECTIONS THAT MAKE EACH CUT UNIQUE IN FLAVOUR, TEXTURE AND AROMA. AT CARNE DIEM GRILL THE PERFECT COOKING METHOD BALANCES THREE ELEMENTS, MEAT, HEAT & SALT TO AMPLIFY THE FLAVOURS OF YOUR CUT!

#### FROM OUR GRILL “IGNIS MAXIMUS”

##### WESTHOLME WAGYU



###### BONE - IN RIBEYE

THE JUICIEST AND MOST FLAVOURFUL CUT, WITH THE BONE ADDING EXTRA FLAVOUR AND SUCCULENCE. OUR BONE-IN RIBEYE BOASTS A MARBLING SCORE OF 4-5, ENHANCING ITS RICH TASTE AND TENDERNESS. INCLUDES THE FAMOUS AND NOW ‘INFAMOUS’ BEEF CRACKLING\* PORTION SIZE: 1.2KG & ABOVE

**\$40 PER 100G**



###### PORTERHOUSE

PORTERHOUSE ALSO KNOWN AS T-BONE IN SOME REGIONS, OFFERS BOTH LEAN AND FATTY CUTS. WITH A MARBLING SCORE OF 4-5, THIS CUT PRESENTS SLIGHTLY SWEET AND RICH EARTHY FLAVOURS CLOSE TO THE BONE. ENJOY THE BEEF CRACKLING\* AS WE TRIM THE EXCESS FATS OF THIS CUT TO PRESENT YOU WITH OUR SIGNATURE STARTER. PORTION SIZE: 3-FINGER CUT (700G-800G)

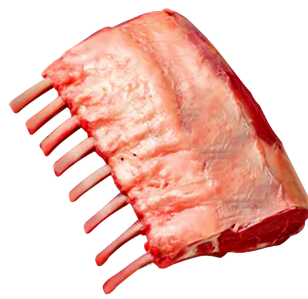
**\$38 PER 100G**



###### SIRLOIN

ONE OF THE HIGHEST QUALITY CUTS OF BEEF, OUR SIRLOIN HAS A MARBLING SCORE OF 4-5, OFFERING A ROBUST FLAVOUR AND A DELIGHTFUL COMBINATION OF TENDERNESS AND JUICINESS. INCLUDES BEEF CRACKLING\* WITH THE RIND OF THE CUT. THIS CUT IS PORTIONED TO ORDER. (400G-600G)

**\$40 PER 100G**



###### RACK OF LAMB

OUR 8-RIB RACK OF LAMB IS PRODUCED BY MAIMOA IN THE LUSCIOUS FIELDS OF NEW ZEALAND'S ROLLING COUNTRYSIDE. THESE ARE YOUNG LAMBS WITH SMALLER CUTLETS AND OUR COOKING METHOD BRINGS OUT EXTRA UMAMI FROM THE MEAT.

**\$140**

ALL STEAKS AND LAMB ARE SERVED WITH BELL PEPPER STUFFED MASHED POTATO.

\*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 RENDERED AND FRYING IN ITS OWN FATS, AND WITH OUR UNIQUE SEASONING STYLE WE SERVE YOU THIS AMAZING APPETIZER.

##### CARNE DIEM BURGER

1/2 LBS (227G) OF HAND CHOPPED WESTHOLME WAGYU PATTY, SERVED WITH POTATO WEDGES

**\$40**

##### LAMB BURGER

180G OF HAND CHOPPED AUSTRALIAN LAMB PATTY, SERVED WITH POTATO WEDGES

**\$35**

##### GRILLED CHICKEN

1/2 BRAZILIAN GRILLED CHICKEN, SERVED WITH MASH AND GRILLED VEGETABLES

**\$40**

##### GRILLED SALMON

180G NORWEGIAN SKINLESS GRILLED SALMON, SERVED WITH MASH AND GRILLED VEGETABLES

**\$45**

##### GRILLED CUBES OF TUNA

150G MALDIVIAN YELLOW FIN TUNA MARINATED IN OLIVE OIL AND SOY SAUCE, SERVED WITH MASH AND GRILLED VEGETABLES

**\$40**

##### RIVER PRAWN

350G SRI LANKAN RIVER PRAWN, SERVED WITH MASH AND GRILLED VEGETABLES

**\$45**

##### BURNT SALAD

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

**\$35**

#### STARTERS

##### VEGAN TOMATO SOUP

CREAMY YET NO CREAM OR DAIRY SUBSTITUTES

**\$18**

##### SHAKEN SALAD

5 MICROGREENS SHAKEN WITH 25 YEARS AGED BALSAMICO AND PREMIUM OLIVE OIL TO CREATE THIS UNIQUE SUPERFOOD VEGAN SALAD

**\$22**

##### MEATBALLS

HOMEMADE WAGYU MEATBALLS WITH TONKATSU

**\$18**

##### SIGNATURE BEEF CRACKLING

SELF-RENDERED BEEF TRIMMINGS FLAVOURED WITH JAPANESE SOY SAUCE, SERVED WITH HAND-TORN BAGUETTE

**\$15**

##### FLASH GRILLED PRAWNS

TANGY AND SLIGHTLY SPICY, A REFRESHING STARTER

**\$25**

#### SIDES & SHARING

GRILLED VEGETABLES (CHOOSE FROM BRUSSELS SPROUTS, BROCCOLINI OR ASPARAGUS)

**\$18**

SAUTÉED ASSORTED MUSHROOMS

**\$18**

BURNT ROOT VEGETABLES WITH TREACLE (PALM SUGAR SYRUP)

**\$18**

BELL PEPPER STUFFED MASHED POTATO

**\$10**

THE MEATY MAC & CHEESE COOKED IN A CAST IRON SKILLET WITH OUR SIGNATURE BEEF CRACKLING

**\$25**

BURNT RICE WITH CRACKLING

**\$20**

GARLIC RICE

**\$12**

GARLIC BREAD

**\$8**

POTATO WEDGES

**\$8**

#### KID'S MEALS!

\*FREE FOR KIDS BELOW 12 YEARS

##### PENNE BOLOGNESE

WESTHOLME WAGYU MEAT SAUCE SERVED WITH PENNE AND FRESHLY GRATED PARMIGIANO

**\$25**

##### PANKO CRUMBED CHICKEN NUGGETS

BITE-SIZED CHICKEN KATSU AND FRENCH FRIES

**\$25**

#### DESSERT

##### CRUSTY FRENCH TOAST

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

**\$18**

##### BURNT APPLE JAR

BURNT, CARAMELIZED, CHILLED APPLES ATOP A LAYER OF COOKIE CRUMBLE AND HOMEMADE MASCARPONE CHEESE DRIZZLED WITH PALM SAP

**\$12**

PRICES ARE IN US\$ AND SUBJECT TO SERVICE CHARGE AND APPLICABLE 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 & BEVERAGES

RED

FRANCE

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

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

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
Gaja Dagromis, Barolo DOCG, 2018	\$325
Marchesi Antinori, Tenuta Guado al Tasso Bolgheri Superiore, 2015	\$350
Marchesi Antinori, Tenuta Tignanello, 2019	\$400
Elio Altare Barolo DOCG, Piedmont, 2017	\$420

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	\$140
Glaetzer Bishop Shiraz, Barossa Valley, 2019	\$150

ARGENTINA

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

URUGUAY

Bodega Garzón Tannat Reserva	\$90
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USA

Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, 2018	\$80
Erath Pinot Noir, Oregon, 2019	\$100
Rutherford Ranch Cabernet Sauvignon, Napa Valley, 2018	\$170
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley, 2020	\$330
Opus One, Napa Valley, 2013	\$950

RED BY THE GLASS (150ML)

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

<b>CHAMPAGNE &amp; BUBBLES</b>	
Col de'Salici Prosecco di Conegliano-Valdobbiadene Superiore Extra Dry DOCG, Italy, 2022	\$80
Moët & Chandon Brut Impérial Champagne, France, NV (375ml)	\$90
Sei Bellissimi Rossini, Piedmont	\$95
Moët & Chandon Rosé Imperial Champagne, France, NV (375ml)	\$120
Marchese Antinori Brut, Franciacorta DOCG, 2021	\$125
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
<b>BUBBLES BY THE GLASS (150ML)</b>	
Sei Bellissimi Rossini, Piedmont	\$20
Col de'Salici Prosecco-Valdobbiadene Superiore Extra Dry DOCG, Veneto	\$20
<b>NON-ALCOHOLIC</b>	
Non-alcoholic Sparkling	\$36

<b>ROSÉ</b>	
<b>FRANCE</b>	
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
<b>ITALY</b>	
Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy, 2022	\$70
<b>ROSÉ BY GLASS (150ML)</b>	
Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy	\$15
The Pale, Rosé by Sacha Lichine	\$15

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

<b>SOUTH AFRICA</b>	
Ken Forrester Old Vine Reserve Chenin Blanc, Western Cape, 2019	\$70
<b>CHILE</b>	
Marques de Casa Concha Chardonnay, Limari Valley, 2020	\$90
Cono Sur Single Vineyard Block No. 23 Riesling	\$90
<b>WHITE BY THE GLASS (150ML)</b>	
Nihonbashi Pinot Grigio, Delle Venezie	\$15
Wither Hills Sauvignon Blanc, Marlborough, 2022	\$15

<b>SINGLE MALTS</b>		<b>25ML</b>
The Macallan 12 Years Old Triple Cask		\$12
Scapa 16 Years Old		\$15
Dalmore 15 Years Old		\$16
Glenmorangie 18 Years Old		\$16
<b>BLENDED WHISKEY</b>		<b>1000ML 25ML</b>
Chivas 12 Years Old	\$150	\$5
Chivas 18 Years Old		\$12
<b>VODKA</b>		<b>700ML 25ML</b>
Belvedere Pure	\$120	\$5
<b>GIN</b>		<b>25ML</b>
Colombo 7 Gin		\$10
Tarquin's Cornish Dry Gin		\$15
<b>BEER</b>		
Singha Beer (Thailand)		\$8
Heineken (Netherlands)		\$8
Corona Beer		\$8

<b>SOFT DRINKS (330ML CANS)</b>	
Coke	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5
Tonic	\$5
Soda	\$5
<b>WATER</b>	
Acqua Panna 750ml (Italy)	\$9
San Pellegrino Sparkling (Italy)	\$9
<b>HOT BEVERAGES</b>	
Short Black	\$5
Long Black	\$5
Wild Black Tea	\$9
Vanilla Flavored Tea	\$9

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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 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.

**\$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**



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THREE HOURS | THREE RESTAURANTS

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

Experience Dharshan's Signature Starter at

**NIH●NBASHI 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

**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**

**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<sup>++</sup> 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<sup>++</sup> Per Couple**

With a glass of wine per person at each restaurant

**\$333<sup>++</sup> Per Couple**

Food only

# BESPOKE PRIVATE CATERING



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your culinary needs.

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