

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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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 WARM THE CUT AT 50°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!

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MEAT, HEAT & SALT

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STARTERS

VEGAN TOMATO SOUP \$18

CREAMY YET NO CREAM OR DAIRY SUBSTITUTES

SIGNATURE BEEF CRACKLING \$15

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

SHAKEN SALAD \$22

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

FLASH GRILLED PRAWNS \$25

TANGY AND SLIGHTLY SPICY, A REFRESHING STARTER

MEATBALLS \$18

HOMEMADE WAGYU MEATBALLS WITH TONKATSU

SIDES

GRILLED VEGETABLES \$18

(CHOOSE FROM BRUSSELS SPROUTS, BROCCOLINI OR ASPARAGUS)

BELL PEPPER STUFFED MASHED POTATO \$10

BURNT RICE WITH CRACKLING \$20

SAUTÉED ASSORTED MUSHROOMS \$18

THE MEATY MAC & CHEESE \$25

COOKED IN A CAST IRON SKILLET WITH OUR SIGNATURE BEEF CRACKLING

GARLIC RICE \$12

GARLIC BREAD \$8

POTATO WEDGES \$8

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.

SMALL REGULAR 1 POUNDER HK CUT EXTRA THICK
350G 400G 450G 500G 550G
\$120 \$130 \$140 \$150 \$160

WESTHOLME WAGYU



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.

SMALL REGULAR LARGE KILLO EXTRA LARGE
700G 800G 900G 1KG 1.1KG
\$210 \$230 \$250 \$270 \$290

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*

2 POUNDER SMALL MEDIUM REGULAR UP TO 50 OZ
900G 1KG 1.1KG 1.2KG 1.3KG
\$300 \$310 \$320 \$330 \$340

MAIMOA LAMB



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.

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.

OTHER MAINS

CARNE DIEM BURGER \$40

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

GRILLED CHICKEN \$40

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

GRILLED CUBES OF TUNA \$40

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

BURNT SALAD \$35

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

LAMB BURGER \$35

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

GRILLED SALMON \$45

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

RIVER PRAWN \$45

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

KID'S MEALS!

FREE FOR KIDS BELOW 12 YEARS

PENNE BOLOGNESE \$25

WESTHOLME WAGYU MEAT SAUCE SERVED WITH PENNE AND FRESHLY GRATED PARMIGIANO

PANKO CRUMBED CHICKEN NUGGETS \$25

WESTHOLME WAGYU MEAT SAUCE SERVED WITH PENNE AND FRESHLY GRATED PARMIGIANO

DESSERT

CRUSTY FRENCH TOAST

\$18

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

SALTED BUTTER CARAMEL ICE CREAM

\$8

CANDLELIGHT DINNER FOR 2

\$70 NETT SUPPLEMENT PER PERSON
FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE GUESTS

STARTERS

TOMATO SOUP

CREAMY YET NO CREAM OR DAIRY SUBSTITUTES

SIGNATURE BEEF CRACKLING

EXPERIENCE THE ORIGINAL APPETIZER OF CARNE DIEM GRILL

MAIN

PORTERHOUSE

800G AUSTRALIAN WESTHOLME WAGYU 4-5 MARBLING SCORE

SERVED WITH BELL PEPPER STUFFED MASHED POTATO AND GRILLED BROCCOLINI

DESSERT

CRUSTY FRENCH TOAST

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

\$260 NETT REGULAR PRICE PER COUPLE
CANNOT BE COMBINED WITH OTHER PROMOTIONS AND OFFERS

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

IN VINO VERITAS

WINES & BEVERAGES

RED

FRANCE

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

SOUTH AFRICA

Nederburg The Winemasters Shiraz, 2019	
Ken Forrester Renegade, Stellenbosch, 2018	

CHILE

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

ITALY

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

SPAIN

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

\$70	Shaw + Smith Shiraz, Adelaide Hills, 2019	\$120
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\$100	d'Arenberg The Dead Arm Shiraz, McLaren Vale, 2017	\$140
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\$100	Glaetzer Bishop Shiraz, Barossa Valley, 2019	\$150
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ARGENTINA

\$120	Kaiken Ultra Malbec, Uco Valley, 2019	\$80
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\$120	Terrazas de los Andes Reserva Malbec, Mendoza, 2019	\$100
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URUGUAY

\$420	Bodega Garzón Tannat Reserva	\$90
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USA

\$70	Chateau Ste. Michelle Columbia Valley Cabernet Sauvignon, 2018	\$80
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\$80	Erath Pinot Noir, Oregon, 2019	\$100
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\$90	Calera Central Coast Pinot Noir	\$140
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\$120	Rutherford Ranch Cabernet Sauvignon, Napa Valley, 2018	\$170
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\$280	Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley, 2020	\$330
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\$300	Opus One, Napa Valley, 2013	\$950
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\$400		
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RED BY THE GLASS (150ML)

\$70	Carne Diem Pinot Nero, Italy	\$15
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\$70	Jean-Pierre Moueix Bordeaux, France 2018	\$15
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\$90		
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\$100		
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\$150		
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\$325		
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\$350		
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\$400		
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\$420		
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CHAMPAGNE & BUBBLES

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
Louis Roederer Cristal Brut, France	\$888
Billecart-Salmon 'Cuvee Elisabeth Salmon' Brut Rosé, Champagne, France, 2007	\$980
NON-ALCOHOLIC	
Sea Change Sparkling	\$49
BUBBLES BY THE GLASS (150ML)	
Sei Bellissimi Rossini, Piedmont	\$20
Col de'Salici Prosecco-Valdobbiadene Superiore Extra Dry DOCG, Veneto	\$20

ROSÉ

FRANCE

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

ITALY

Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy, 2022	\$70
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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
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USA

Stags' Leap Winery Chardonnay, Napa Valley, 2017	\$140
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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
Cono Sur Single Vineyard Block No. 23 Riesling	\$90

WHITE BY THE GLASS (150ML)

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

SINGLE MALT

25ML

The Macallan 12 Years Old Triple Cask	\$12
Scapa 16 Years Old	\$15
Dalmore 15 Years Old	\$16
Glenmorangie 18 Years Old	\$16

BLENDED WHISKEY

1000ML 25ML

Chivas 12 Years Old	\$150	\$5
Chivas 18 Years Old		\$12

VODKA

700ML 25ML

Belvedere Pure	\$120	\$5
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GIN

25ML

Colombo 7 Gin	\$10
Tarquin's Cornish Dry Gin	\$15

BEER

25ML

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

SOFT DRINKS (330ML CANS)

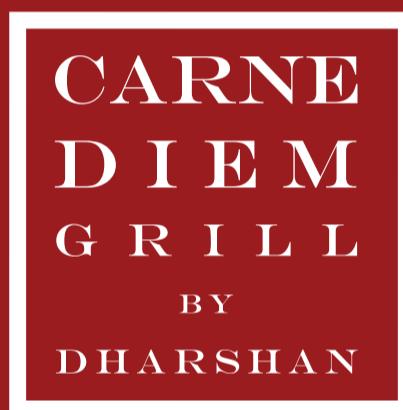
Coke	\$5
Coke Zero	\$5
Fanta	\$5
Sprite	\$5
Tonic	\$5
Soda	\$5

WATER

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

HOT BEVERAGES

Short Black	\$5
Long Black	\$5
Wild Black Tea	\$9
Vanilla Flavored Tea	\$9



CANDLELIGHT DINNER FOR 2

STARTERS

VEGAN TOMATO SOUP

CREAMY YET NO CREAM OR DAIRY SUBSTITUTES

SIGNATURE BEEF CRACKLING

EXPERIENCE THE ORIGINAL APPETIZER OF CARNE DIEM GRILL

MAIN

800G PORTERHOUSE

AUSTRALIAN WESTHOLME BEEF, 4-5 MARBLING SCORE

SERVED WITH BELL PEPPER STUFFED MASHED POTATO AND GRILLED BROCCOLINI

DESSERT

CRUSTY FRENCH TOAST

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

CONTACT YOUR BUTLER TO MAKE A RESERVATION FROM YOUR HOTEL RECEPTION

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

C A R N E D I E M
G R I L L

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

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

\$450++ Per Couple


MOËT & CHANDON
★

\$399++ Per Couple

 **Veuve Clicquot**

\$370++ Per Couple

With a glass of wine
per person at each restaurant

\$300++ 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
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