

CARNEDIEM  
GRILL  
BY  
DHARSHAN

MENU

EXPERIENCES

ONGOING PROMOTIONS  
FOR RESERVATIONS



+960 747 6688



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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!

## STARTERS

<b>VEGAN TOMATO SOUP</b>	<b>\$18</b>
CREAMY, YET NO CREAM OR DAIRY SUBSTITUTES	
<b>SIGNATURE BEEF CRACKLING</b>	<b>\$15</b>
SELF-RENDERED BEEF TRIMMINGS FLAVOURED WITH JAPANESE SOY SAUCE, SERVED WITH HAND-TORN BAGUETTE	
<b>SHAKEN SALAD</b>	<b>\$22</b>
5 MICROGREENS SHAKEN WITH 25 YEARS AGED BALSAMICO AND PREMIUM OLIVE OIL TO CREATE THIS UNIQUE SUPERFOOD VEGAN SALAD	
<b>FLASH GRILLED PRAWNS</b>	<b>\$25</b>
TANGY AND SLIGHTLY SPICY, A REFRESHING STARTER	
<b>MEATBALLS</b>	<b>\$18</b>
HOMEMADE WAGYU MEATBALLS WITH TONKATSU	
<b>SIDES</b>	
<b>GRILLED VEGETABLES</b>	<b>\$18</b>
(CHOOSE FROM BRUSSELS SPROUTS, BROCCOLINI OR ASPARAGUS)	
<b>BELL PEPPER STUFFED MASHED POTATO</b>	<b>\$10</b>
<b>BURNT RICE WITH CRACKLING</b>	<b>\$20</b>
<b>SAUTÉED ASSORTED MUSHROOMS</b>	<b>\$18</b>
<b>THE MEATY MAC &amp; CHEESE</b>	<b>\$25</b>
COOKED IN A CAST IRON SKILLET WITH OUR SIGNATURE BEEF CRACKLING	
<b>GARLIC RICE</b>	<b>\$12</b>
<b>GARLIC BREAD</b>	<b>\$8</b>
<b>POTATO WEDGES</b>	<b>\$8</b>




**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.

<b>SMALL</b>	<b>REGULAR</b>	<b>1 POUNDER</b>	<b>HK CUT</b>	<b>EXTRA THICK</b>
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.

<b>SMALL</b>	<b>REGULAR</b>	<b>LARGE</b>	<b>KILLO</b>	<b>EXTRA LARGE</b>
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\*

<b>2 POUNDER</b>	<b>SMALL</b>	<b>MEDIUM</b>	<b>REGULAR</b>	<b>UP TO 50 OZ</b>
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

<b>CARNE DIEM BURGER</b>	<b>\$40</b>
1/2 LBS (227G) OF HAND CHOPPED WESTHOLME WAGYU PATTY, SERVED WITH POTATO WEDGES	
<b>GRILLED CHICKEN</b>	<b>\$40</b>
1/2 BRAZILIAN GRILLED CHICKEN, SERVED WITH MASH AND GRILLED VEGETABLES	
<b>GRILLED CUBES OF TUNA</b>	<b>\$40</b>
150G MALDIVIAN YELLOW FIN TUNA MARINATED IN OLIVE OIL AND SOY SAUCE, SERVED WITH MASH AND GRILLED VEGETABLES	
<b>BURNT SALAD</b>	<b>\$35</b>
ROMAINE LETTUCE, BRUSSELS SPROUTS, BURNT GREENS WITH GARLIC CROUTONS AND KANAMADHU NUTS	
<b>LAMB BURGER</b>	<b>\$35</b>
180G OF HAND CHOPPED AUSTRALIAN LAMB PATTY, SERVED WITH POTATO WEDGES	
<b>GRILLED SALMON</b>	<b>\$45</b>
180G NORWEGIAN SKINLESS GRILLED SALMON, SERVED WITH MASH AND GRILLED VEGETABLES	
<b>RIVER PRAWN</b>	<b>\$45</b>
350G SRI LANKAN RIVER PRAWN, SERVED WITH MASH AND GRILLED VEGETABLES	

## KID'S MEALS!

FREE FOR KIDS BELOW 12 YEARS	
<b>PENNE BOLOGNESE</b>	<b>\$25</b>
WESTHOLME WAGYU MEAT SAUCE SERVED WITH PENNE AND FRESHLY GRATED PARMIGIANO	
<b>PANKO CRUMBED CHICKEN NUGGETS</b>	<b>\$25</b>
BITE-SIZED CHICKEN KATSU AND FRENCH FRIES	

## DESSERT

<b>CRUSTY FRENCH TOAST</b>	<b>\$18</b>
A DECADENT, SOFT, ALMOST CAKE-LIKE FRENCH TOAST WITH WHIPPED CREAM, STRAWBERRIES AND A DRIZZLE OF PALM SUGAR SYRUP	
<b>SALTED BUTTER CARAMEL ICE CREAM</b>	<b>\$8</b>

**CANDLELIGHT DINNER FOR 2**

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

<p>STARTERS</p> <p><b>TOMATO SOUP</b> CREAMY YET NO CREAM OR DAIRY SUBSTITUTES</p> <p><b>SIGNATURE BEEF CRACKLING</b> EXPERIENCE THE ORIGINAL APPETIZER OF CARNE DIEM GRILL</p>	<p>MAIN</p> <p><b>PORTERHOUSE</b> 800G AUSTRALIAN WESTHOLME WAGYU (4-5 MARBLING SCORE) SERVED WITH BELL PEPPER STUFFED MASHED POTATO AND GRILLED BROCCOLINI</p>	<p>DESSERT</p> <p><b>CRUSTY FRENCH TOAST</b> A DECADENT SOFT, ALMOST CAKE LIKE FRENCH TOAST WITH WHIPPED CREAM, STRAWBERRIES, AND A DRIZZLE OF PALM SUGAR SYRUP.</p>
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**\$260 NETT REGULAR PRICE PER COUPLE**  
CANNOT BE COMBINED WITH OTHER PROMOTIONS AND OFFERS

PRICES ARE IN USD 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
Vicoregio 36 Chianti Classico Gran Selezione	\$300
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
Calera Central Coast Pinot Noir	\$140
Rutherford Ranch Cabernet Sauvignon, Napa Valley, 2018	\$170
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley	\$300
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

## 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
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
Krug Grande Cuvée, NV	\$600
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
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## BUBBLES BY THE GLASS (150ML)

Col de'Salici Prosecco-Valdobbiadene Superiore Extra Dry DOCG, Veneto	\$20
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## 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

### 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
False Bay Chenin Blanc	\$70

### 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
False Bay Chenin Blanc	\$15

## SINGLE MALTS

The Macallan 12 Years Old Triple Cask	25ML	\$12
Scapa 16 Years Old	25ML	\$15
Dalmore 15 Years Old	25ML	\$16
Glenmorangie 18 Years Old	25ML	\$16

## BLENDED WHISKEY

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

## VODKA

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

Colombo 7 Gin	25ML	\$10
Tarquin's Cornish Dry Gin	25ML	\$15

## BEER

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



CARNE  
DIEM  
GRILL  
BY  
DHARSHAN

# 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

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**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

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