

CARNED IEM GRILL

BY
D H A R S H A N

MENU

EXPERIENCES

ONGOING PROMOTIONS

FOR RESERVATIONS



+960 747 6688



/carnediem.mv



/carnediem.mv



reservations.maldives@carnediemgrill.com

750°C
1382°F

THE ULTIMATE STEAK EXPERIENCE

CARNE DIEM

GRILL

BY

D H A R S H A N

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

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

WESTHOLME WAGYU

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

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	1 kg	1.1 kg
\$210	\$230	\$250	\$270	\$290

MAIMOA LAMB

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	1 kg	1.1 kg	1.2kg	1.3kg
\$300	\$310	\$320	\$330	\$340

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

BITE-SIZED CHICKEN KATSU AND FRENCH FRIES

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

PRICES ARE IN USD AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES

CARNE DIEM

GRILL

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

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
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

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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
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
BUBBLES BY THE GLASS (150ML)	
Col de'Salici Prosecco-Valdobbiadene Superiore Extra Dry DOCG, Veneto	\$20

ROSÉ	
FRANCE	
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
ROSÉ BY GLASS (150ML)	
Ministry of Crab, Pinot Grigio Blush, Delle Venezie, Italy	\$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
Pratello Lugana, Lombardy, 2021	\$90
USA	
Stags' Leap Winery Chardonnay, Napa Valley, 2017	\$140

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		25ML
The Macallan 12 Years Old Triple Cask		\$12
Scapa 16 Years Old		\$15
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
GIN		25ML
Colombo 7 Gin		\$10
Tarquin's Cornish Dry Gin		\$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

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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

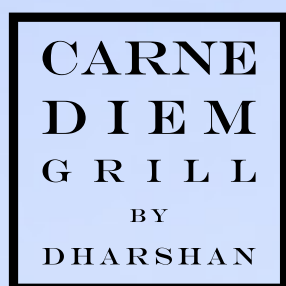
DESSERT

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

FOR RESERVATIONS : +960 747 6688



The “Medium Rare” Experience

Arrive in style with our signature pink buggy,
paired with a bottle of your choice

Gosset Extra Brut 120++

Moët & Chandon
Grand Vintage Brut 200++

Moët & Chandon
Grand Vintage Rosé 250++



FOR RESERVATIONS: +960 747 6688

Available with a confirmed reservation at Carne Diem Grill.
Your champagne will be served at your table for you to continue enjoying.

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

NIH●NBASHI B L U E

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
★

\$420++ 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
or email us on
reservations.maldives@carnediemgrill.com