

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



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

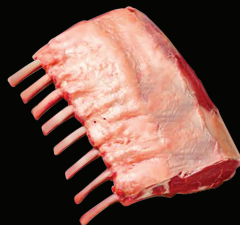


BONE - IN RIBEYE

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	MAIN	DESSERT
TOMATO SOUP CREAMY YET NO CREAM OR DAIRY SUBSTITUTES	PORTERHOUSE 800G AUSTRALIAN WESTHOLME WAGYU 4-5 MARBLING SCORE	CRUSTY FRENCH TOAST A DECADENT SOFT, ALMOST CAKE LIKE FRENCH TOAST WITH WHIPPED CREAM, STRAWBERRIES AND A DRIZZLE OF PALM SUGAR SYRUP.
SIGNATURE BEEF CRACKLING EXPERIENCE THE ORIGINAL APPETIZER OF CARNE DIEM GRILL	SERVED WITH BELL PEPPER STUFFED MASHED POTATO AND GRILLED BROCCOLINI	

\$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