

**CELEBRITY
CHEF-OWNED
RESTAURANTS
DINING
GUIDE**

CROSSROADS
MALDIVES

Creator, Owner, Chef

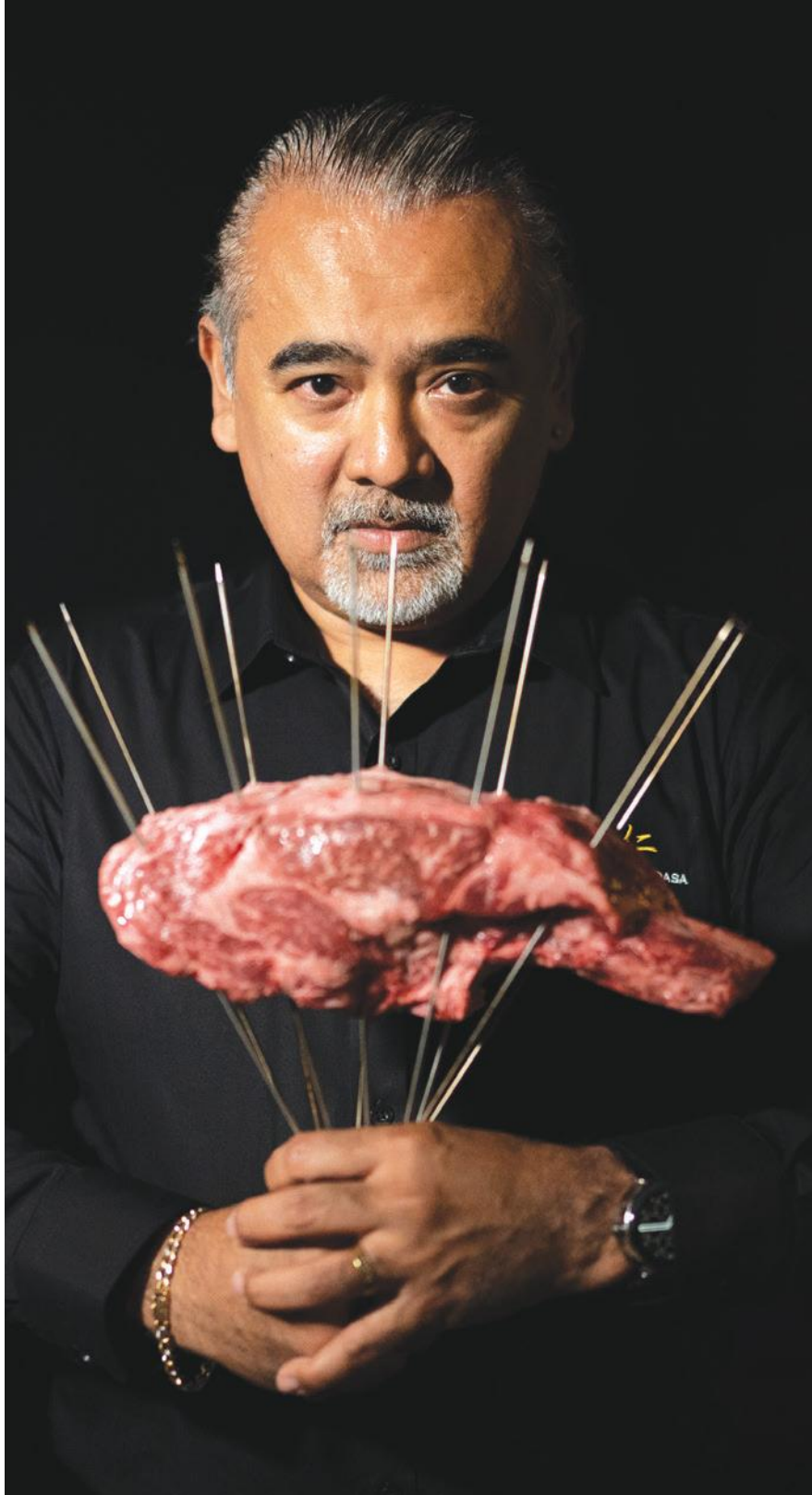




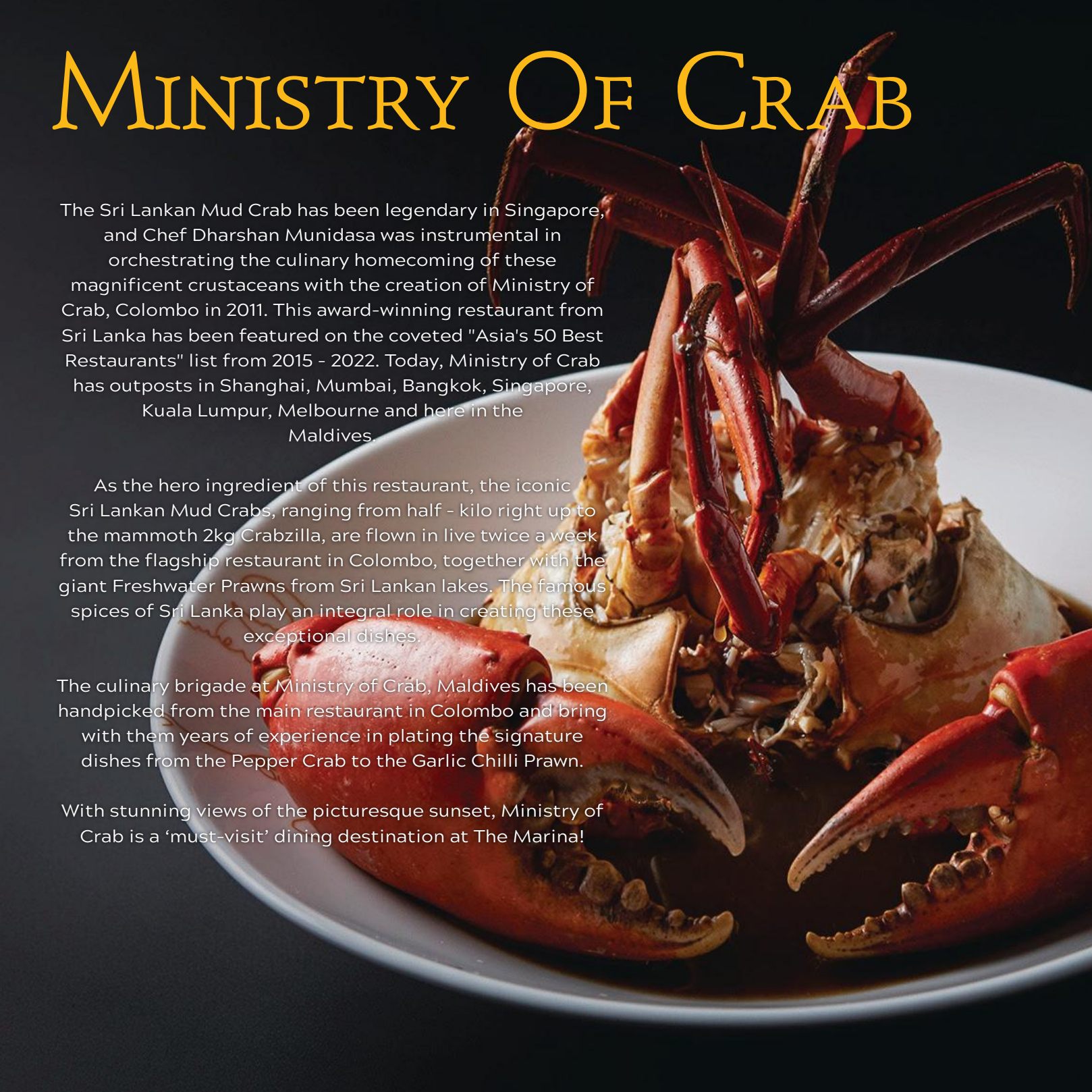
Dharshan Munidasa, Sri Lanka's most renowned chef-restaurateur, is the mastermind behind some of the best restaurants at the Marina @CROSSROADS, including Ministry of Crab, Nihonbashi Blue, the only restaurants from Sri Lanka to have ever been ranked on Asia's 50 Best Restaurants list; and his avant-garde steakhouse Carne Diem Grill. Born in Tokyo, to a Japanese mother and Sri Lankan father, Dharshan unearthed his passion for cooking during his time at Johns Hopkins University, USA, where he obtained a Double Degree in Computer Engineering and International Relations.

Dharshan has gained a reputation for his out-of-the-box thinking and his knack for pushing boundaries, often pairing Sri Lankan ingredients with Japanese culinary philosophies. He has been invited to prepare degustation menus in various establishments across the world, including the Crown Melbourne, the Regent in Taiwan, the Intercontinental Hotel in Sydney, the World Gourmet Summit in Singapore, Mandarin Oriental in Bangkok, Cheval Blanc Randheli Resort, Waldorf Astoria Maldives Ithaafushi, Four Seasons Hotel Hangzhou At West Lake, Anantara The Palm Dubai Resort in UAE and Shangri-La Hotels in London, Tokyo, Paris, Abu Dhabi, Hong Kong and Singapore. For staying true to the roots of Washoku Dharshan was awarded the "Order of the Rising Sun, Gold and Silver Rays" by the Government of Japan in 2023 and recognised as a "Japanese Cuisine Goodwill Ambassador" in 2021 by the Ministry of Agriculture, Forestry and Fisheries in Japan, for his continuous effort toward the dissemination of Japanese food and dietary culture overseas. From creating original dishes to sourcing ingredients, Dharshan's hands-on involvement and his meticulous attention to detail have allowed him to revolutionize the gastronomic landscape here in the Maldives.

We warmly welcome you to experience his passion for ingredients through his culinary marvels, Ministry Of Crab, Carne Diem Grill and Nihonbashi Blue while you are here in the Maldives!



MINISTRY OF CRAB



The Sri Lankan Mud Crab has been legendary in Singapore, and Chef Dharshan Munidasa was instrumental in orchestrating the culinary homecoming of these magnificent crustaceans with the creation of Ministry of Crab, Colombo in 2011. This award-winning restaurant from Sri Lanka has been featured on the coveted "Asia's 50 Best Restaurants" list from 2015 - 2022. Today, Ministry of Crab has outposts in Shanghai, Mumbai, Bangkok, Singapore, Kuala Lumpur, Melbourne and here in the Maldives.

As the hero ingredient of this restaurant, the iconic Sri Lankan Mud Crabs, ranging from half - kilo right up to the mammoth 2kg Crabzilla, are flown in live twice a week from the flagship restaurant in Colombo, together with the giant Freshwater Prawns from Sri Lankan lakes. The famous spices of Sri Lanka play an integral role in creating these exceptional dishes.

The culinary brigade at Ministry of Crab, Maldives has been handpicked from the main restaurant in Colombo and bring with them years of experience in plating the signature dishes from the Pepper Crab to the Garlic Chilli Prawn.

With stunning views of the picturesque sunset, Ministry of Crab is a 'must-visit' dining destination at The Marina!

A DIRECT OUTPOST OF
MINISTRY OF CRAB, COLOMBO
ONE OF
ASIA'S
50
BEST
RESTAURANTS
FROM 2015 - 2022



SET MENU

MOC 101 FOR TWO

STARTER:

150g Freshwater Prawn cooked in our signature Garlic Chilli preparation served with our signature Garlic Bread

MAIN (to share):

700g Pepper Crab served with Traditional Sri Lankan Bread or Rice

DESSERT:

Coconut Crème Brûlée

Gourmands can upgrade to larger crabs and giant freshwater prawns. Please inquire with your server regarding price differences.

Contact your butler to make a reservation from your hotel reception.
Cannot be combined with other promotions and offers.

\$200 Per Couple**

MEAL PLAN GUESTS CAN ENJOY THE ABOVE FOR AN ADDITIONAL \$60** SUPPLEMENT PER PERSON

Guests on Meal Plan will receive \$50 nett of resort credit per guest when ordering à la carte.



**KIDS DINE FOR FREE
AT THE MINISTRY**

*Applicable for children below 12 years accompanied by a parent staying at HRH, SAIL or SO/.

Children between 12 - 18 on meal plans can use resort credit of \$25 nett on à la carte.

For Menu



For Reservations



CARNE DIEM

GRILL

BY

DHARSHAN

750°C
1382°F

MEAT HEAT SALT

are the three elements that have influenced the creation of Carne Diem Grill. The 750°C oven designed and created by Celebrity Chef Dharshan Munidasa produces what many steak aficionados say, is the "Best Steak Ever". The reverse-seared process is unique as the meat is finished at 750°C for 90 seconds, rested with mounds of sundried sea salt and thereafter gently brushed off with a bamboo brush. The melted salt amplifies the flavour of the meat, and therefore no sauce is required. This game-changing method of grilling is the foundation of Carne Diem Grill, an avant-garde steakhouse.

The restaurant proudly serves Australian Wagyu Beef from Westholme, who is one of the finest producers in Australia and has been our exclusive supplier at Carne Diem Grill. All cuts are at least 3 fingers thick and can be shared.

Stepping away from the ketchup and cheese base, the Carne Diem Burger celebrates the rich flavours of the amazing Westholme Wagyu and has received ovation after ovation. These burgers make a great takeaway snack to enjoy in your villa or your flight back home, or give us two days' notice to order "The Notorious 1kg Burger" for six, perfect for celebrations and gatherings.

Maimoa, a boutique producer in New Zealand is our chosen purveyor of lamb. These grass-raised and handpicked lambs are nurtured on luscious fields of New Zealand's rolling countryside to make a light and tender lamb. These 8-Rib Racks are also reverse-seared, dusted with salt and brushed before serving, to which our non-beef-eating guests say "WOW"!

Comments from our guests say it all.

Dear Ignis Maximus,
The most amazing
steaks I have ever had.
So tasty, tender & just
cooked to perfection.

Sincerely, Janet Johnston
COUN.UK.
CARNE DIEM
MALDIVES
@CARNEDIEM.MV #CARNEDIEM

Dear Ignis Maximus,
BEST STEAK EVER!
BEATS NEW YORK!
LONDON!
WE'LL DONE CARNE DIEM!

Sincerely, NAME GARY.
COUNTRY U.K.
CARNE DIEM
MALDIVES
@CARNEDIEM.MV #CARNEDIEM

Dear Ignis Maximus,
I've tried many Steakhouses,
such as Nusr-et...
This is by far the BEST
STEAK I HAVE EVER
ATE IN MY LIFE!!
Can't wait for you all
to open in Dubai
P.S. Nada is the BEST!
Sincerely, Ayah + Ahmad.
COUNTRY Palestine
CARNE DIEM
MALDIVES

Dear Dharshan,
Amazing Meal!
Best Steak I've have
dried!
speechless!!
Sincerely, name Hassan hometown US
CARNE DIEM
MALDIVES
@CARNEDIEM.MV #CARNEDIEM

SET MENU
Candlelight
DINNER FOR 2

STARTERS

VEGAN TOMATO SOUP
SIGNATURE BEEF CRACKLING

MAIN

PORTERHOUSE
800G AUSTRALIAN WESTHOLME WAGYU
4-5 MARBLING SCORE
SERVED WITH BELL PEPPER STUFFED MASHED POTATO
AND GRILLED BROCCOLINI

DESSERT

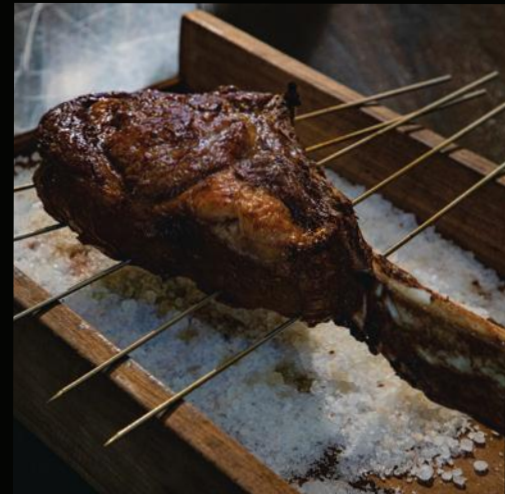
CRUSTY FRENCH TOAST

\$70 nett

supplement per person
for HB, FB and AI guests

**\$260 nett regular
price per couple**

FOR RESERVATIONS : +960 747 6688



KIDS DINE IN FOR FREE



*Applicable for children below 12 accompanied
by a parent staying at HRH, SAIL or SO/.

Children between 12 - 18
on meal plans
can use resort credit of
\$25 nett on à la carte.

For Menu



For Reservations



Dear Dharshan,

The steak was baa-nore: THE BEST
STEAK I'VE EVER HAD. I've been fortunate
enough to eat in many renowned steakhouses
all over the US (where we reside),
Europe, and S.E. Asia. I was floored. The
buttery texture of the center of the meat,
paired with the perfectly charred outside +
that nice touch of salt. Simply the Best.
Thank you for an incredible dining experience.
Sincerely, BEN *Ben Long* *Los Angeles*

CARNE DIEM
MALDIVES

@CARNEDIEM.MV #CARNE DIEM #CARNEDIEM

DHARSHANMUNDASA #DHARSHANMUNDASARESTaurants

NIHONBASHI BLUE

Nihonbashi Blue is an offshoot of Nihonbashi in Sri Lanka, one of Asia's 50 Best Restaurants (2013-2018). Chef Dharshan Munidasa's culinary journey started with Nihonbashi in 1995, setting the foundation to his culinary legacy of TV shows, pop-ups, unique and out-of-the-box restaurant concepts and dishes. Recognized multiple times for promoting Japanese Cuisine by the Japanese Government, Chef Dharshan was appointed Goodwill Ambassador of Japanese Cuisine in February 2021.

Nihonbashi in Sri Lanka has been serving unapologetic "Washoku" or real Japanese Cuisine since 1995. Unapologetic, meaning not distorted to suit local palates. This has garnered the attention of connoisseurs of Japanese Cuisine, visiting Sri Lanka for the last two decades.

Real Japanese Wagyu Sukiyaki is the star dish of the restaurant. Traditionally, a celebratory dish, Sukiyaki is made at the table and is best enjoyed with a sip of sake. Nihonbashi Blue serves real A4 Wagyu from Japan and insists on naming it "real" to easily identify from the non-Japanese Wagyu.

During the season, Nihonbashi Blue proudly serves Maldivian Lobster Sashimi, kept in the Lobster Tank inside the restaurant, where guests can choose a lobster and enjoy what is probably the best-kept secret of sashimi dishes.

Indulge in takeaway Sushi in a Box, Chicken Teriyaki Burger or simple Onigiri to snack in your villa or for the long flight home.



GONE FISHING?

LET US PREPARE YOUR 1ST FISH FREE OF CHARGE
(SASHIMI)

FOR FISHING EXCURSIONS, CONTACT



A DIRECT OUTPOST OF
NIHONBASHI, COLOMBO

ONE OF

ASIA'S
50
BEST
RESTAURANTS
FROM 2013 - 2018

SET MENU

3 DHONI DINNER FOR TWO

DINNER (to share):

Salmon Sashimi 10 Pcs, Prawn Tempura 5 Pcs,
Yasai Tempura 8 Pcs, Maguro Nigiri 2 Pcs,
Ebi Nigiri 2 Pcs, Shake No Aburi 2 Pcs,
Shake Maki 6 Pcs, Tekka Maki 6 Pcs and
Avocado Prawn Maki 6 Pcs

DESSERT (to share):

Shibuya-style French Toast with whipped cream,
strawberries and a drizzle of palm sugar syrup

Contact your butler to make a reservation
from your hotel reception.
Cannot be combined with other promotions and offers

\$170 Per Couple**

MEAL PLAN GUESTS CAN ENJOY THE ABOVE
FOR AN ADDITIONAL \$50** SUPPLEMENT
PER PERSON

MEAL PLAN GUESTS ARE ENTITLED TO OUR “MAKE YOUR OWN SET”

Choose one appetizer and a main from over 20 amazing
dishes to make your favourite Japanese dish combo
Dessert and Crossroads water included.

Or choose à la carte and receive
\$50 nett of resort credit.

KIDS DINE IN FOR FREE

*Applicable for children below 12 accompanied
by a parent staying at HRH, SAIL or SO/.

Children between 12 - 18 on meal plans
may pay an extra \$25 and
enjoy the meal plan set menu or use resort
credit of \$25 nett on à la carte.

For Menu



For Reservations



A4 Wagyu Sukiyaki



Olive Oil Kake Tai Cha



Shake No Aburi Sushi
(Blow torched Salmon Sushi)





MINISTRY OF CRAB



CARNE DIEM GRILL



NIHONBASHI BLUE

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 Dessert at

CARNE DIEM
G R I L L
BY
DHARSHAN

CHOOSE YOUR CUT (to share):

400G SIRLOIN **8-Rib RACK OF LAMB**
A decadent 2-inch slab of **OR** Tender Lamb Rack from
Sirloin from Westholme, Maimoa, New Zealand
Australia

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

\$370++ Per Couple

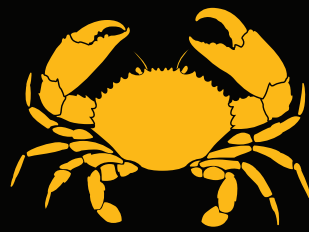
With a glass of wine
per person at each restaurant

\$420++ Per Couple

 **Veuve Clicquot**

\$300++ Per Couple

Food only



MINISTRY OF CRAB
THE MARINA @ CROSSROADS MALDIVES

A FEAST FOR TWO

AT ONLY **US\$50++** PER PERSON

MAC & CRAB x2

1/2 KILO CRAB x1

GARLIC BREAD x2

HIKIMAS CHAHAN x1

BEER x2

RESERVATIONS | +960 741-2722



The "Medium Rare" Experience

50
BEST
Discovery
2026

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 “YELLOW” EXPERIENCE

ARRIVE IN STYLE WITH OUR SIGNATURE YELLOW
BUGGY, PAIRED WITH A BOTTLE OF YOUR CHOICE

Veuve Clicquot Yellow Label – **\$120++**

Veuve Clicquot Rosé – **\$220++**

Veuve Clicquot Extra Brut Extra Old – **\$250++**



Available with a confirmed reservation at Ministry of Crab.
Your selected bottle will be served at your table upon arrival.

FOR RESERVATIONS: +960 741 2722

- 1 Ministry of Crab
- 2 Hard Rock Cafe
- 3 Kinkao
- 4 Jiao Wu
- 5 Kebab & Curry
- 6 Kalhu Odi
- 7 Nihonbashi Blue
- 8 Carne Diem Grill
- 9 Island Lounge
- 10 Bean & Co
- 11 Arrival Pavilion



The MARINA CROSSROADS MALDIVES

SAii Maldives
LAGOON

How To Get To Our Restaurants

From Velana International Airport

1. Visit CROSSROADS Maldives counters 17A or 18A
2. Our team will assist with your speedboat transfer
3. Arrive at The Marina at CROSSROADS Maldives

From Malé

1. Scan the QR code to book your ferry
2. Depart from Heneiru Ferry Terminal
3. Arrive 15 minutes before departure
4. Show your booking to our agent
5. Arrive at The Marina at CROSSROADS Maldives

*Enjoy complimentary return transfers with a minimum restaurant spend of US\$32 (MVR 500).



Scan To Book Your Ferry

FANCY A LIMO BUGGY PICK-UP WITH CHAMPAGNE?



Arrive in style to Dinner! Book a Limo buggy pick-up from your resort with Champagne on Ice.

Ministry of Crab - with Veuve Clicquot Ponsardin Yellow Label Brut \$120⁺⁺

Carne Diem Grill - with Moët & Chandon Grand Vintage Brut \$240⁺⁺

Bottle will be transferred to the table upon arrival at the restaurant.

Ask your butler or hotel reception to make a dinner reservation along with this special Limo Buggy pick-up experience.

FOR RESERVATIONS

MINISTRY OF CRAB

📞 ministryofcrabmaldives 📷 ministryofcrab.maldives
+960-7412722

CARNE DIEM GRILL BY DHARSHAN

📞 carnediem.mv 📷 carnediem.mv
+960-7476688

NIHONBASHI BLUE

📞 nihonbashiblue 📷 nihonbashiblue
+960-7812583