

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

Man discovers fire, Man puts meat on fire

At Carne Diem we are inspired by this first human discovery - fire: and have created our own Charcoal Grill.

The cuts are cooked in two stages, Stage 1 warms the cut at 150°C and in Stage 2, we harness the raw power of charcoal and its energy to create a high cooking temperature to finish the cut at 750°C. The meats are skewered thus is not in contact with any surface and is not subject to syngeing or grill marks.

The sliding hood contains the heat and thus converting the Grill onto an oven when closed. The embers are above 750° Celsius and make this one of the hottest Grill-Ovens in the world. Each cut is given its own chamber to ensure optimum and consistent cooking without fluctuations of temperature.

We hope you follow our recommended cooking guides as we believe each cut & 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, Thin Crusted fats, softened sinews, micro crusting & the perfect Imperfections, that make each cut unique in flavour, texture & aroma.

The perfect cooking method balances three elements, Meat, Heat & Salt and At Carne Diem we simply balance these elements to amplify the flavours of the Carne.



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STARTERS

- Vegan Tomato Soup** **45**
Creamy and Velvety original recipe Tomato Soup, contains no dairy substitutes and is made with fresh tomatoes and three other ingredients

MAIN

- 4-Rib Rack of Lamb, New Zealand** **71**
The Best New Zealand Lamb from Maimoa is oven prepped for our unique cooking method Salted and Sliced at your table
- Grilled Half Chicken Brazilian** **71**
Rustic, Simple Chargrilled slow and flashed cooked at 750° C
- Grilled Salmon (200g)** **71**
Tasmanian marinated in Olive Oil & Soy this slab of salmon is a clean cut with no skin.
- Sri Lankan Fresh Water Prawn (400g)** **71**
The largest prawns in the culinary world

All mains are served with mashed potato, choice of char-grilled vegetables, roasted garlic, garlic bread & grilled broccoli

- BURGERS** **43**
(served with potato wedges or salad)

BEYOND BEEF Canadian
110g Plant Based Patty