



CARNE DIEM GRILL
BY
CHEF DHARSHAN MUNIDASA
AT ALATI

MEAT • HEAT • SALT

GRILL • FIRE • SMOKE
ALATI
BANGKOK, THAILAND

House-Smoked Norwegian Salmon

Mustard Ice Cream, Thai Orange, Avocado, Seaweed Tapioca Chips

Hickory-Smoked Wagyu Tartare

Tomato, Potato Chips, Pickles

White Corn Soup

The now-famous corn potage soup, made with white corn and a dashi of Tori Gara soup.

Beef Crackling with Sourdough

Off-cuts of your steak and more, transformed into our signature beef crackling, served with sourdough and a tallow candle.

Westholme Wagyu

Mashed potato in bell pepper, served with burnt Japanese vegetables.

New Zealand Lamb Racks

Young lamb from the pristine meadows of New Zealand, served with crushed brussels sprouts.

Beef Crackling Rice

When Carne Diem first opened in the Maldives, I was told that a Thai rice and beef crackling combination would be exceptional. Today, it is a reality.

Chilled Tomato Soup

No dairy, no cream substitute, and not even water is used for this distinctive soup.

Strawberry & Watermelon Consommé

Yuzu Sorbet, Fresh Berries

Dinner | THB 3,500++ per person

Price is in Thai Baht and are exclusive of a 10% service charge and prevailing government tax.