



CARNE DIEM GRILL  
BY  
CHEF DHARSHAN MUNIDASA  
AT ALATi

MEAT • HEAT • SALT



**House-Smoked Norwegian Salmon**

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

**Hickory-Smoked Wagyu Tartare**

*Tomato, Potato Chips, Pickles*

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**White Corn Soup**

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

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**Beef Crackling with Sourdough**

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

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**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.*

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**Chilled Tomato Soup**

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

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**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.*