Chef Dharshan Munidasa launches Carne Diem Maldives by Ignis Maximus

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The latest project of award- winning Japanese-Sri Lankan Chef-Restaurateur Dharshan Munidasa, the founder of renowned restaurants, Ministry of Crab, Kaema Sutra and Nihonbashi, has opened an innovative concept focused on a unique grill created by Munidasa himself. With its relaxed ambience, long tables as well as delectable menu of premier cuts of Australian and Japanese Wagyu, grilled on a

charcoal grill called Ignis Maximus at 750 degrees. Carne Diem invites guests to indulge in delectable meat dishes.

The latest venture of Dharshan Munidasa is a collaboration with acclaimed hotelier Renato Chizzola, Former VP Operations Asia/Middle East for Cheval Blanc and GM of Cheval Blanc Randheli.

“I am delighted to present Carne Diem Maldives to you. It is a steak restaurant with an unorthodox cooking methodology that produces beef crack- ling before the steak as the fatty trimmings are rendered in a cast iron pan by Oigen from Iwate Prefecture. “We are also the first to use cutlery from the renowned Japanese knife maker, ‘Global’, said Dharshan Munidasa. “Furthermore, partnering with Renato brings his wealth of knowledge in the Maldives and his immense love for food to the equation to ensure a bespoke experience”

The restaurant is housed in a hacienda-style villa, with a wine library that can accommodate up to 48 guests. Keeping consistent with Chef Munidasa’s typical minimalistic decor, the restaurant’s floors and walls are made up of subdued tones. Its dining tables and chairs are made with natural wood and are imported from Sri Lanka. The ambience of Carne Diem is casual dining meets island chic. The restaurant’s signature dishes include Beef crackling, the Steaks, the Wagyu Sando and the Ignis Burger.

Crossroads Maldives is conveniently located, 15 minutes away from Velana International Airport and Male by speedboat.