

**CELEBRITY  
CHEF-OWNED  
RESTAURANTS  
DINING  
GUIDE**

**CROSSROADS**  
MALDIVES

# Creator, Owner, Chef

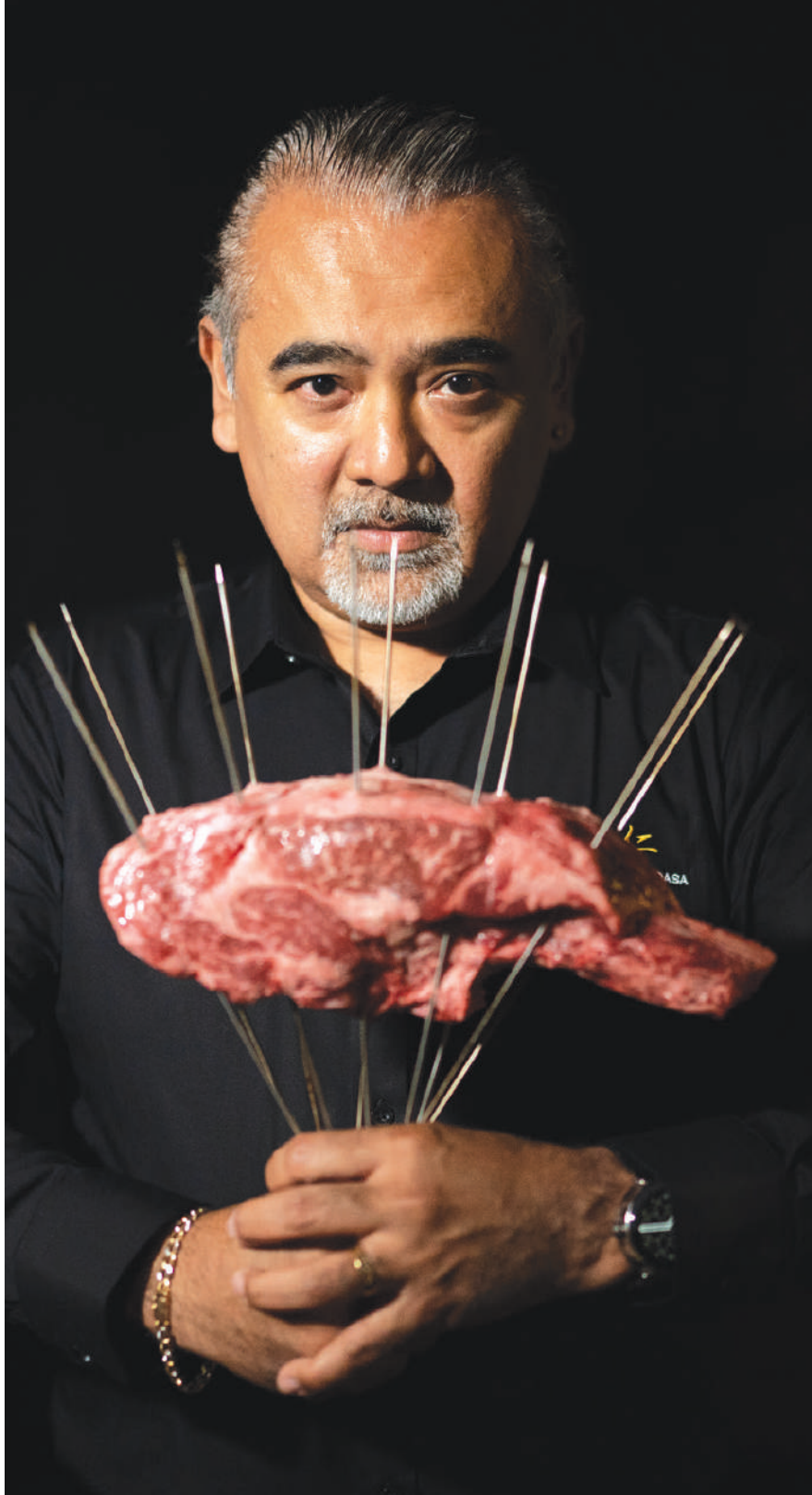




Dharshan Munidasa, Sri Lanka's most renowned chef-restaurateur, is the mastermind behind some of the best restaurants at the Marina @CROSSROADS, including Ministry of Crab, Nihonbashi Blue, the only restaurants from Sri Lanka to have ever been ranked on Asia's 50 Best Restaurants list; and his avant-garde 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, SALL 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

G R I L L

BY

D H A R S H A N

750°C  
1352°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  
steak I have ever had.  
So tasty, tender & just  
looked to perfection.

Sincerely, Janet Johnston  
COUN.UK.

CARNE DIEM  
MALDIVES

© CARNE DIEM MV #CARNE DIEM #CARNE DIEM

Dear Ignis Maximus,  
BEST STEAK EVER, I  
BEATS NEW YORK!  
LONDON !  
WELL DONE CARNE DIEM!

Sincerely, NAME GARY.  
COUNTRY U.K.

CARNE DIEM  
MALDIVES

© CARNE DIEM MV #CARNE DIEM #CARNE DIEM

Dear Ignis Maximus,  
I've tried many steakhouses,  
such as Nur-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 Meat!  
Best Steak I've have  
dried!  
speechless!!

Sincerely, name Hassan homeland US

CARNE DIEM  
MALDIVES

© CARNE DIEM MV #CARNE DIEM #CARNE DIEM

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, SAIH 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 bar-none: 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, *Bob* *Los Angeles*

CARNE DIEM  
MALDIVES

#CARNEDIEM.MY #CARNE DIEM #CARNE DIEM

#DHARSHANMUNIDAS #DHARSHANMUNIDASRESTAURANTS

# 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 1<sup>ST</sup> 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



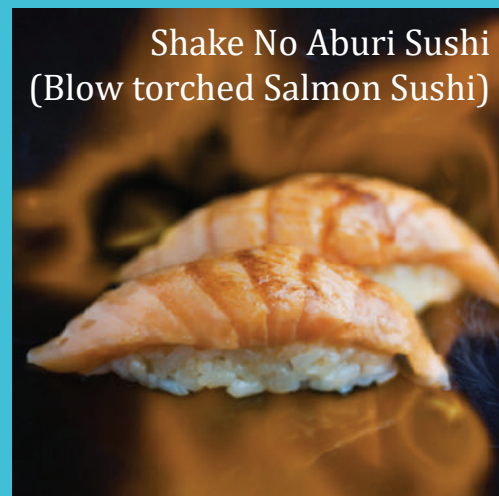
For Reservations



A4 Wagyu Suki-yaki



Olive Oil Kake Tai Cha



Shake No Aburi Sushi  
(Blow torched Salmon Sushi)

MINISTRY OF CRAB



# 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  
GRILL**  
BY  
DHARSHAN

**CHOOSE YOUR CUT** (to share):

**400G SIRLOIN**

**8-Rib RACK OF LAMB**

A decadent 2-inch slab of Sirloin from Westholme, Australia **OR** Tender Lamb Rack from Maimoa, New Zealand

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**

**\$399++ Per Couple**

  
MOËT & CHANDON

 Veuve Clicquot

**\$370++ Per Couple**  
With a glass of wine  
per person at each restaurant

**\$300++ Per Couple**  
Food only

CARNE DIEM GRILL



NIHONBASHI BLUE





# Dinner ON THE BRIDGE

An intimate dining experience.

By Ministry of Crab Maldives, Nihonbashi Blue, and Carne Diem Grill, set against the stunning backdrop of the Yacht Marina.

Reservations +960 781 2583

# MENU

 SIGNATURE BEEF CRACKLING ON BREAD

 CRAB CHAWANMUSHI

 GARLIC CHILLI PRAWN WITH GARLIC BREAD

 MAGURO NIGIRI

 SHAKE NO ABURI NIGIRI

 WAGYU ABURI NIGIRI

 MISO SOUP

 CRUSTY FRENCH TOAST (TO SHARE)

USD 240++  
(FOOD ONLY)

USD 400++  
(WITH RUINART BLANC  
DE BLANCS CHAMPAGNE  
PICKUP)



- 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 Jetty 2
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 \$99<sup>++</sup>

**Carne Diem Grill** - with Moët & Chandon Grand Vintage Brut \$240<sup>++</sup>

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**