

**CELEBRITY
CHEF-OWNED
RESTAURANTS
DINING
GUIDE**



CROSSROADS
MALDIVES

Creator, Owner, Chef





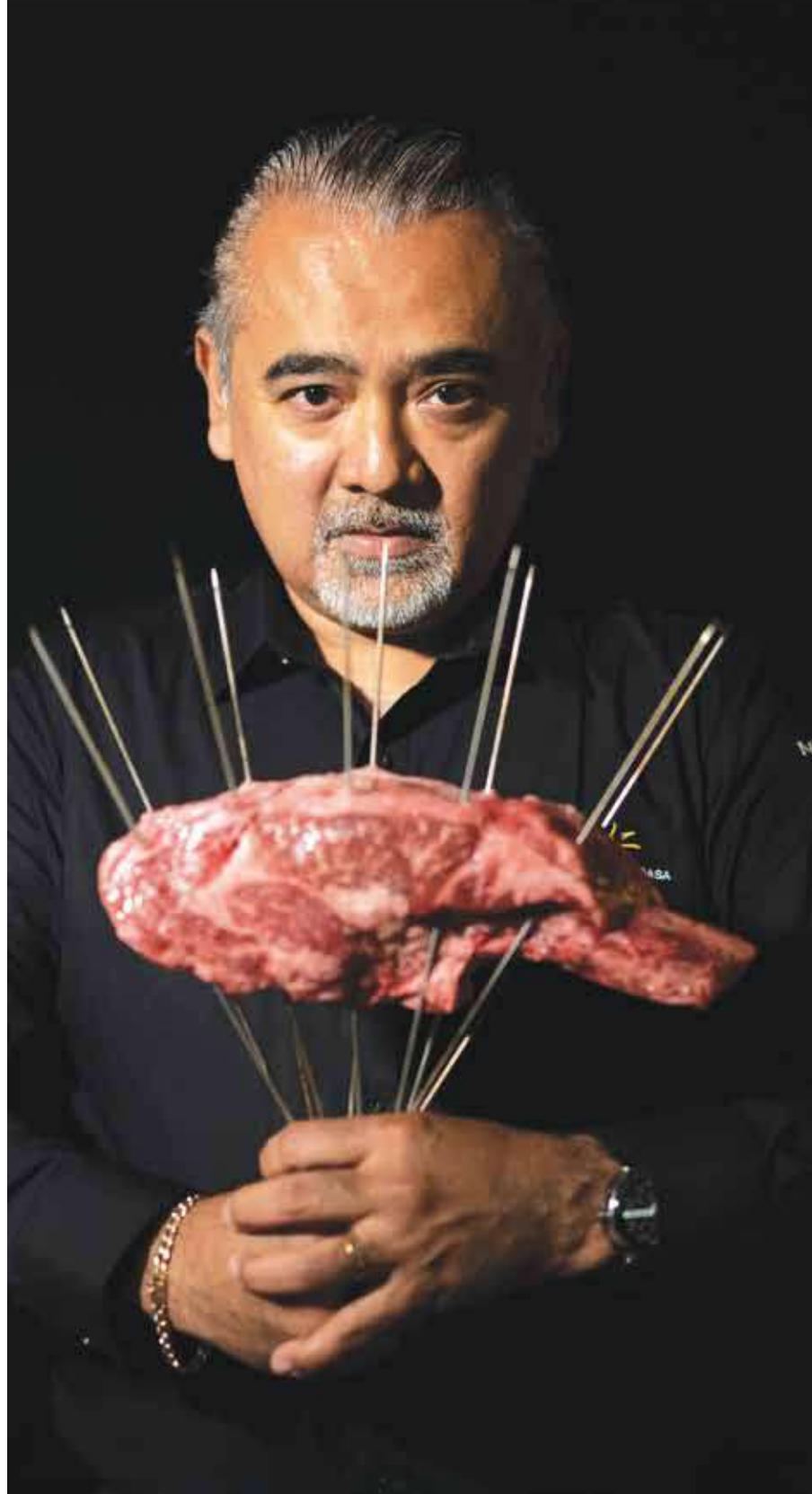
Dharshan Munidasa, Sri Lanka's most renowned chef-restaurateur, is the mastermind behind some of the best restaurants at the Marina @CROSSROADS, including Ministry of Crab, Nihonbashi Blue, the only restaurants from Sri Lanka to have ever been ranked on Asia's 50 Best Restaurants list; and his newest steak house concept, Carne Diem. 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 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 appointed 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 consecutively on the coveted “Asia’s 50 Best Restaurants” list since 2015, currently ranking at #35 on the 2022 edition. Today, Ministry of Crab has outposts in Shanghai, Chengdu, Mumbai, Bangkok and here in the Maldives.

As the hero ingredient of this restaurant, the iconic Sri Lankan Mud Crab, 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 hand-picked from the main restaurant in Colombo and bring with them years of experience 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



SEASONAL SET MENU

MOC 101 FOR TWO

STARTER:

A 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.

\$170++ Per Couple

MEAL PLAN GUESTS CAN ENJOY THE ABOVE FOR AN ADDITIONAL \$45++ 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 accompanied by a parent staying at HRH or SAIL.

Children between 12 - 18 on meal plans can use resort credit of \$25 nett on à la carte.

For Menu



For Reservations



CARNE DIEM

GRILL

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 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. Carne Diem is a one-of-a-kind steak house with a game-changing method of grilling.

Carne Diem proudly serves Australian Wagyu Beef from Westholme, who is one of the finest producers in Australia and has been the exclusive supplier at Carne Diem. 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 a day's 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.



SEASONAL SET MENU

Candlelight DINNER FOR 2

STARTER:

Original 5 Microgreen Shaken Salad with
25 years aged balsamico and premium olive oil
or
Creamy yet No Cream Tomato Soup

MAIN (to share):

400g Australian Westholme Wagyu
Sirloin Marbling Score 4-5
or
600g New Zealand Maimoa 8-Rib Lamb Rack
served with Garlic Bread, Mashed Potato
& Grilled Veg

DESSERT (to share):

Crusty 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.

\$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 IN FOR FREE



*Applicable for children below 12 accompanied
by a parent staying at HRH or SAII.

Children between 12 - 18
on meal plans
can use resort credit of
\$25 nett on à la carte.

For Menu



For Reservations



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 guest area Lobster Tank 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, Sushi Don in a Box or simple Onigiri to snack in your villa or for the long flight home.



GONE FISHING?
LET US PREPARE YOUR 1ST FISH FREE OF CHARGE
(SASHIMI)
FOR FISHING EXCURSIONS, CONTACT
BEST DIVES
MALDIVES
Crossroads



A DIRECT OUTPOST OF
NIHONBASHI, COLOMBO

ONE OF

ASIA'S
50
BEST
RESTAURANTS

FROM 2013 - 2018

SEASONAL SET MENU

3 DHONI DINNER FOR TWO

3 DHONI 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, Maguro Maki 6 Pcs and
Avocado Prawn Maki 6 Pcs

DESSERT:

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 \$45** SUPPLEMENT
PER PERSON



A4 Wagyu Sukiyaki



Olive Oil Kake Tai Cha

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



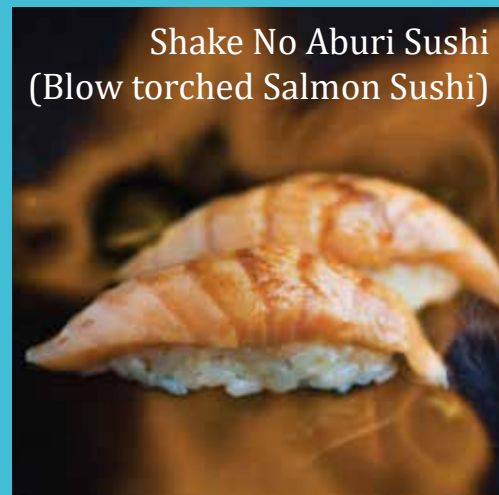
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by a parent staying at HRH or SAII.

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



Shake No Aburi Sushi
(Blow torched Salmon Sushi)



Ministry of Crab



Carne Diem Grill



Nihonbashi Blue

THE ULTIMATE Surf & Turf

THREE HOURS | THREE RESTAURANTS

A progressive dining experience of
Chef Dharshan Muniadasa'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 the Dessert at
CARNE DIEM

CHOOSE YOUR CUT (to share):

400G SIRLOIN **8-Rib RACK OF LAMB**
A decadent 2-inch slab of **OR** Our Lamb Rack is from
Sirloin from Westholme, Maimoa, New Zealand
Australia

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

\$500++ Per Couple

With Champagne Buggy Pick-up from the resort.
(On arrival, the bottle will be transferred to the table.)

Choose from



Veuve Clicquot



MOËT & CHANDON

\$333++ Per Couple
Food only.

- 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 The Velena International Airport

1. Purchase tickets from our CROSSROADS Maldives airport counters 17A or 18A.
2. Join the speedboat transfers based on the schedule
3. Arrive at the Marina @CROSSROADS

From Malé

1. Scan the below QR code to make a ferry transfer booking.
2. Arrive at Jetty No. 7 in Male 15 minutes before the transfer.
3. Present your booking to one of our agents.
4. Arrive at the Marina @CROSSROADS.



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 \$180**

Carne Diem Grill - with Moët & Chandon Grand Vintage Brut \$240**

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.

