



ARTICLE I

WHEN IT COMES TO CRAB, WE DON'T SERVE THEM SMALL,
MEATLESS OR WITH UNEVENLY SIZED CLAWS – ONLY THE BEST OF THE CATCH.

ARTICLE II

WE DO NOT USE A FREEZER OR BUY ANYTHING FROZEN.
ALL INGREDIENTS SERVED ARE OF THE HIGHEST QUALITY AND FRESHEST FORM.

ARTICLE III

WE TREAT ALL OUR INGREDIENTS WITH THE UTMOST RESPECT,
USING TECHNIQUES WHICH STEM FROM JAPANESE CULINARY PHILOSOPHIES AND PRACTICES.
THESE SAME PRINCIPLES ARE EMPLOYED AT THE FINEST JAPANESE RESTAURANTS AROUND THE WORLD.

ARTICLE IV

THE INTEGRITY AND PROVENANCE OF INGREDIENTS IS INTEGRAL TO US.
MINISTRY OF CRAB SINGAPORE RELIES ON OUR PARENT RESTAURANT IN COLOMBO
TO AIRLIFT CRABS AND PRAWNS THREE TIMES A WEEK.

ARTICLE V

DIGGING IN WITH YOUR HANDS IS NOT FROWNED UPON.
WE HAVE SPECIALISED CRAB UTENSILS TO HELP YOU PRY SUCCULENT CRAB MEAT FROM ITS SHELL.
FORKS AND KNIVES ARE CONSIDERED MERELY AS AN OPTION.

ARTICLE VI

WE WANT TO CELEBRATE AND SHARE SRI LANKA'S SEAFOOD WITH THE WORLD.
SRI LANKA IS A BEAUTIFUL ISLAND NATION, WHERE THE OCEANS ARE CLEAN AND FULL OF AMAZING SEAFOOD.
WE INVITE YOU TO VISIT THIS INCREDIBLE ISLAND.

ARTICLE VII

ALL OF OUR RECIPES ARE TIED TO CHEF DHARSHAN MUNIDASA'S DUAL SRI LANKAN-JAPANESE HERITAGE,
METICULOUSLY COMBINING SRI LANKAN INGREDIENTS WITH THE PRINCIPLES OF WASHOKU.

ARTICLE VIII

WE ARE HONOURED THAT OUR SRI LANKAN CRAB HAS BEEN WIDELY ENJOYED IN SINGAPORE – THANK YOU SINGAPORE!
WE ARE PROUD TO BE THE FIRST INSTITUTION FROM SRI LANKA DEDICATED TO SERVING YOU THE BEST OF OUR MUD CRAB.

ARTICLE IX

OUR CRABS ARE ALL WILD-CAUGHT AND NOT FARMED.
OUR SUPPLY IS BASED ON THE DAILY CATCH WHICH IS ABSOLUTELY DEPENDENT ON NATURAL CONDITIONS.
WE APOLOGIZE IN ADVANCE IF THE SIZE (OF CRAB) YOU REQUIRE IS NOT AVAILABLE.

ARTICLE X

IN SRI LANKA WE ARE PRIVILEGED TO BE SERVING YOU INSIDE A BUILDING THAT WAS CONSTRUCTED 400 YEARS AGO BY THE DUTCH.
IN SINGAPORE, WE ARE PRIVILEGED TO BE SERVING YOU INSIDE A COLONIAL BUILDING CONSTRUCTED BY THE BRITISH.
WE ARE HONOURED TO BE ENTRUSTED TO SUCH NATIONAL TREASURES.

武仁

MAHELA JAYAWARDENE

DHARSHAN MUNIDASA

KUMAR SANGAKKARA

旭日双光章 受賞

日本食普及の親善大使

RECIPIENT OF THE ORDER OF THE RISING SUN, GOLD AND SILVER RAYS
GOODWILL AMBASSADOR FOR JAPANESE CUISINE

THE AMENDMENTS

				
1/2 Kilo Crab 500-600g \$88	Small Up to 700g \$98	Medium Up to 800g \$108	Large Up to 900g \$128	XL Up to 1kg \$148

				
Kilo Crab Above 1kg \$168	Jumbo Above 1.1kg \$188	Colossal 1.2kg \$208 1.3kg \$228 1.4kg \$248	OMG!!! 1.5kg \$288 1.6kg \$308 1.7kg \$328 1.8kg \$348 1.9kg \$368	Crabzilla 2kg \$388 \$30 per 100g thereafter

We serve only wild-caught mud crabs from Sri Lanka, that are hand-picked in small batches and air flown live exclusively from our parent restaurant in Colombo. Availability of crab sizes depends on the weather gods and various other factors. We apologise in advance if the size of crab you want is not available.

"MINISTRY OF CRAB IS PROUD TO HAVE BEEN A PROONENT OF LEGISLATION TO CURTAIL HARVESTING, TRADE AND EXPORT OF MUD CRABS BELOW 400G, BY ADVOCATING SUCH A MOVE AND NEVER SERVING CRABS BELOW 500G FROM OUR INCEPTION IN 2011."

PURE CRAB *

The mud crabs of Sri Lanka have an amazing sweetness to them, and the best way to experience this sweetness is to provide us with six hours' notice to steam a crab of your choice, male or female, and chill it to enhance its flavour. Served with warm butter, homemade calamansi ponzu and chicken rice chilli, this dish may sound simple, but this is what it's all about! Order male crabs for more claw meat, and female crabs for tender sweet meat (recommended as a shared appetiser).

MOC ORIGINAL RECIPE SPICY CRAB

This dish is made with a fiery chilli sauce, originating from Chef Dharshan's Japanese restaurant Nihonbashi. The umami flavours of onion and tomato are combined with red chillies of Sri Lanka and made fresh everyday. This is a non-sweet sauce that makes this crab preparation unique.

The Freshwater Prawns of Sri Lanka, also known as Lake Lobsters or Mekong Lobsters, are giants compared to their counterparts in Southeast Asia and it is very rare to find a consistent supply of prawns of this size. In fact, Sri Lanka has the distinction of being one of a very few countries blessed with this culinary gem. They are farm hatched and wild-caught, growing to great sizes in the amazing lakes across the island.

BUTTER SOY PRAWN

A simple preparation of butter and Japanese soy sauce.

PEPPER PRAWN

A 'dashi' created with whole black peppercorns form the base of this dish and the heat is amplified with hand-crushed black pepper rolled on our "Miris Gala".

CRAB CHAWANMUSHI

\$20

This warm Japanese starter features our signature garlic chilli crab meat combined in a chawanmushi.

KANI TAMA *

\$35

"Kani Tama", translating to crab and egg, is traditionally a Japanese crab omelet with many variations. Here I bring together Sri Lankan crab and Japanese egg, served in its shell. Enjoy with rice or toast, paired with our homemade hot sauces.

KAPHRAO CRAB

\$30

A signature dish from our sister restaurant in Bangkok, this dish is created with deshelled mud crab meat stir fried with garlic, chilli and Thai basil, similar to how a kaphrao would be created. The fresh crab meat adds a new dimension to this iconic Thai dish!

BAKED CRAB

\$30

Inspired by the classic, this dish is likened by many to a crab risotto, and is rich and savoury with a hint of soy sauce that brings out the umami.

KING MACKEREL

KING MACKEREL BATAYAKI

\$30

Fillets of king mackerel lightly cooked in butter to give it a golden-brown glaze.

KING MACKEREL TERIYAKI (REGULAR/EXTRA SPICY)

\$30

King mackerel is cooked with Dharshan's homemade teriyaki sauce, creating a truly Japanese flavour.

BREAD

SRI LANKAN STREET BREAD

\$8

12 cubes of bread made to the exact specifications of the original Sri Lankan Kade Bread.

GARLIC BREAD

\$7

A thick slice of Sri Lankan Street Bread glazed in garlic butter and chargrilled.

ENJOY WITH
OUR HOUSE CHAMPAGNE

Veuve Clicquot

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST

* RECOMMENDED DISHES

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