



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
ムニダーサ ダルシャン

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 Krab Above 1kg \$168	Jumbo Above 1.1kg \$188	Colossal 1.2kg \$208 1.3kg \$228 1.4kg \$248	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 PROPONENT 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.

GARLIC CHILLI CRAB ★

A Ministry of Crab original, where extra virgin olive oil from Italy and Japanese soy sauce meet Sri Lankan crab. The resulting savoury garlic chilli olive oil is an amazing dip for our Sri Lankan Street Bread.

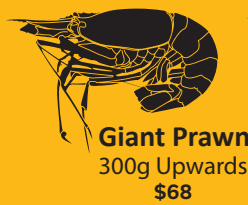
BLACK PEPPER DASHI CRAB ★

Black Pepper has been the true “king of spice” of Sri Lanka for centuries, as red chilli was not native to Asia. This dish is deeply rooted in the Japanese culinary philosophy of ‘dashi’, where the dashi of black pepper forms its base, fusing two native Sri Lankan ingredients together; black pepper and mud crab. The heat is kicked up a notch with hand-crushed black pepper that’s rolled on our “Miris Gala” (traditional grinding stone).

SRI LANKAN CURRY CRAB

A traditional Sri Lankan curry that combines the island’s iconic mud crab with an array of Sri Lankan spices, sprigs of moringa, and pandan leaves. The combination of aromatic spices with the freshness of the crab gives this dish a deep flavour.

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.



ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

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”.

GARLIC CHILLI PRAWN ★

The natural flavour of the freshwater prawn is enhanced with the perfect combination of Italian extra virgin olive oil, garlic, chilli flakes and Japanese soy sauce, creating an irresistible savoury oil.

CHILLI PRAWN

Freshwater prawn cooked in a sweet and spicy homemade sauce without any chemically induced taste enhancers, showcasing the warmth and sweetness of red chillies, with the robust flavour of aromatics.

OLIVE OIL & SOY PRAWN

The combination of extra virgin olive oil and soy sauce create a rich, savoury flavour.

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 deshellled 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.

CRAB LIVER PÂTÉ ★

With Bread Cushions

\$25

Our creamy Crab Liver Pâté is an umami flavour bomb. Add a drop of Kithul Treacle (palm sugar syrup) to round out the dish with an incredible smoky sweetness. This one-of-a-kind dish is considered our ‘Caviar’ and strikes the perfect balance of rich and earthy flavours. Only available in limited quantities daily.

CURRY PRAWN BISQUE

\$35

This light and comforting soup is an amazing combination of Sri Lanka’s freshwater prawn and the island’s spices. The delicate notes of the Sri Lankan spices complement the distinct flavour of the prawn allowing it to shine through the dish. Served with Sri Lankan Street Bread.

CLAY POT PRAWN CURRY (SERVES 2-4)

\$70

Freshwater prawns and black tiger prawns, adding up to half a kilo, make this spicy curry that’s perfect for sharing. Served with Sri Lankan Street Bread.

MOC(K) BAKED CRAB

\$15

Savoury mushrooms in a rich béchamel sauce substitutes crab meat in this dish. Spice up this delicious starter with a dash of homemade hot sauce!

CHICKEN

SRI LANKAN CHICKEN CURRY RICE

\$35

À la minute boneless dark meat chicken curry with bold, spicy tones creates this traditional curry. Served with steamed rice, Pol Sambol and a fried egg.

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY)

\$30

A Japanese favourite, boneless chicken leg is cooked on hardwood charcoal staying true to Dharshan’s heritage. The teriyaki sauce is made without any artificial taste enhancers, using an original recipe from our sister restaurant; Nihonbashi.

OLIVE OIL & SOY SAUCE GRILLED CHICKEN

\$30

Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam, and chargrilled to perfection.

POL SAMBOL (WITH MALDIVES FISH)

\$10

A traditional Sri Lankan condiment, this coconut relish is made à la minute from fresh, hand-scraped coconut combined with onion, chilli and bonito chips (known in Sri Lanka as Maldives Fish) ground together on our traditional grinding stone. A great accompaniment to our curry dishes and Sri Lankan Street Bread.

CLAMS ★

\$30

Fresh clams made to a simple Japanese preparation of butter and soy sauce.

RICE

Steamed Japonica Rice

\$8

Garlic Rice

\$15

JAPANESE STYLE FRIED RICE

蟹チャーハン Kani Chahan (Crab)

\$30

海老チャーハン Ebi Chahan (Prawn)

\$20

ねぎチャーハン Negi Chahan (Leek)

\$18

Signature Crab Biryani (SERVES 4)

\$380

(AVAILABLE ONLY FOR LUNCH - 24 HOURS’ PRIOR RESERVATION REQUIRED)

Our original recipe, Crab Biryani is inspired by the traditional biryanis and stays true to its philosophies. Made with 2kg of iconic Sri Lankan mud crabs (deshelled after cooking) and an aromatic blend of Sri Lankan spices; the flavours of the dish are intensified as it is cooked to order in a clay pot - the same one in which we present it to our guests. Served with hand-ground mint sambol, classic malay pickle and crab bisque gravy.

VEGETABLE SIDES

KanKun Garlic

\$12

KanKun Garlic & Egg

\$12

Button Mushrooms

\$12

Mixed Vegetables

\$12

DESSERT

COCONUT CRÈME BRÛLÉE

\$15

A tropical island twist on the classic French dessert. Created using rich coconut milk, our Coconut Crème Brûlée is baked in a fresh coconut. Crack the caramelized sugar coating to taste the smooth and creamy custard within.

SHIBUYA STYLE FRENCH TOAST

\$18

A decadent, soft French Toast made with a thick slice of Sri Lankan Street Bread. Served with whipped cream, strawberries and a drizzle of palm sugar syrup.

HASHTAG US!
#MINISTRYOFCRAB
#CRABZILLA

#PRAWNZILLA
#KEEPCALMANDCRABON



HOW TO DESHELL A CRAB

★ RECOMMENDED DISHES

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST

ENJOY WITH
OUR HOUSE CHAMPAGNE
Veuve Clicquot