



ARTICLE I

WHEN IT COMES TO CRAB, WE DON'T SERVE THEM SMALL, MEATLESS, WITH ONE CLAW MISSING, OR WITH UNEVENLY SIZED CLAWS – ONLY THE BEST OF THE CATCH WILL BE SERVED TO THE TABLE.

ARTICLE II

WE DON'T BUY ANYTHING FROZEN, AND WE DO NOT FREEZE OUR SEAFOOD. THE ONLY USE WE'VE FOUND FOR FREEZERS IS TO STORE OUR FOOD REFUSE FOR DISPOSAL.

ARTICLE III

WE KNOW THAT ALL THE FISH IN THE SEA CAN BE EATEN AS SASHIMI. IF A RESTAURANT SERVES GOOD QUALITY SEAFOOD IT SHOULD BE ABLE TO SERVE IT AS SASHIMI. MANY DON'T/CAN'T/WON'T. WE DO.

ARTICLE IV

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

ARTICLE V

WE CONSIDER FORKS AND KNIVES MERELY AN OPTION. WE HAVE SPECIALIZED CRAB UTENSILS TO HELP YOU PRY SUCCULENT CRAB MEAT FROM ITS SHELL - BUT DIGGING IN WITH YOUR HANDS IS NOT FROWNED UPON.

ARTICLE VI

WE AIM TO REMIND YOU THAT THAILAND'S GEOGRAPHY CONSISTS OF TWO LONG COASTLINES - ALONG THE SOUTHERN PENINSULA ON THE GULF OF THAILAND AND ON THE INDIAN OCEAN. THIS IS REFLECTED IN THE AMPLE AMOUNTS OF SIMPLY AMAZING SEAFOOD AVAILABLE TO US.

ARTICLE VII

OUR CRABS ARE NOT FARMED AND ARE CAUGHT IN THE WILD. THEIR SUPPLY IS BASED ON THE DAILY CATCH WHICH IS ABSOLUTELY DEPENDENT ON RAINEALL, STRONG WINDS AND AMBIENT TEMPERATURE. WE APOLOGIZE IN ADVANCE IF THE SIZE OF CRAB YOU REQUIRE IS NOT AVAILABLE.

ARTICLE VIII

WE ARE PRIVILEGED TO BE SERVING YOU IN THE HEART OF BANGKOK'S METROPOLITAN, IN THE CENTER OF THE FOOD, BUSINESS, AND SHOPPING DISTRICTS. MINISTRY OF CRAB BANGKOK IS LOCATED IN THE "SAM-ED" BUILDING, A RETAIL COMMERCIAL COMPLEX WHICH PAYS HOMAGE TO ITS LOCATION - SUKHUMVIT 31 OR AS PRONOUNCED IN THAI SUKHUMVIT "SAM-ED." WE HAVE DESIGNED THE RESTAURANT WITH A SPECIALIZED WINE CELLAR, STOCKED WITH WINES THAT PAIR WELL WITH SEAFOOD AND WITH LONG, FAMILY STYLE DINING TABLES, REPLICATING THE VIBES OF OUR HOME IN COLOMBO!

MAHELA JAYAWARDENE

KUMAR SANGAKKARA

DHARSHAN MUNIDASA

The Amendments

ORIGINAL RECIPE PEPPER CRAB

Black Pepper has been the true “king of spice” of Sri Lanka for centuries, since red chilli was not native to the island. This signature dish is made using peppercorns that are hand-crushed and rolled on a “miris gala” (traditional grinding stone), whole peppercorns and a pepper dashi, fusing two native Sri Lankan ingredients together: Black Pepper and Mud Crab .

STEAMED CRAB WITH BUTTER

This dish is the best way to appreciate the full flavour of these amazing crustaceans. Our Butter Crab is best served chilled, with warm butter (6 hours’ notice required). However, we use Chef Dharshan’s original recipe to create our Chilli Crab, with the fiery red chillies of Sri Lanka, which add warmth and sweetness to the dish.

OLIVE OIL GARLIC CHILLI CRAB

A Ministry of Crab original, where Mediterranean flavours and Japanese food philosophies meet Sri Lankan Crab. It is a blend of the distinct flavours of Italian olive oil, garlic, Sri Lankan chilli flakes, and Japanese soy sauce. The thick shell of the Sri Lankan Mud Crab adds an unbelievable depth to the flavoured oil, which is great to be soaked up with our Kade Bread.

SRI LANKAN CURRY CRAB

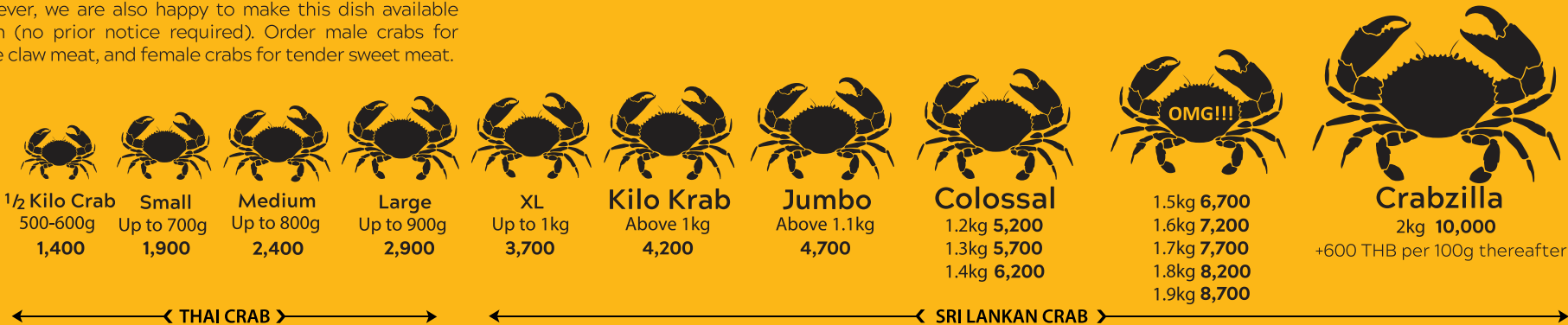
A traditional Sri Lankan curry that combines Sri Lanka’s freshest crabs with an array of Sri Lankan spices and sprigs of drumstick leaves.

CHILLI CRAB (MOC VERSION)

Inspired by the famous Singapore Chilli Crab, we have created our own unique version of this dish that gave Sri Lankan Crabs the iconic status they enjoy in South East Asia. We use Chef Dharshan’s original recipe to create our Chilli Crab, with the fiery red chillies of Sri Lanka, which add warmth and sweetness to the dish.

SPICY THAI BASIL CRAB

Inspired by the vibrant street food of Thailand, fresh Mud Crab and an aromatic Thai Basil sauce are artfully combined to create this bold and flavourful dish.



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.

“THERE ARE NO REGULATIONS AGAINST HARVESTING BABY CRAB, BUT AT MINISTRY OF CRAB WE BELIEVE IN SUSTAINABILITY AND DO NOT SERVE CRABS BELOW 500G. WE HOPE THAT YOU TOO WILL TAKE THIS MESSAGE WITH YOU AS YOU GO ON TO ENJOY YOUR CRAB IN BANGKOK AND AROUND THE WORLD.”

BAKED CRAB / MOC(K) BAKED CRAB 590 / 390

Inspired by the classic, Dharshan created this version as he feels that the, “main ingredient in Baked Crab should be crab”. Likened by many to a crab risotto, this dish is rich and savoury with a hint of soy sauce that brings out the umami.

CRAB LIVER PÂTÉ (20g, WITH MELBA TOAST) 490

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. Limited quantities available daily.

KAPHRAO CRAB 590

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!

AVOCADO CRAB SALAD 490

Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise and served in half an avocado.



Prawnzilla
500g Upwards
1,740



OMG Prawn
400g Upwards
1,420



Yodha Prawn
300g Upwards
1,180



1/2 Pound Prawn
250g-300g
950



Huge Prawn
200g-250g
730



Big Prawn
150g-200g
690



1/2 Dozen
Black Tiger
730

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

Chilli Prawns

Garlic Prawns

Garlic Pepper Prawns

Butter Soy Prawns

Pepper Prawns

Garlic Chilli Prawns

Olive Oil & Soy Prawns

The Freshwater Prawns of Sri Lanka, also known as Lake Lobsters, are giants compared to their counterparts 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 released into the wild, growing to great sizes in the amazing lakes across the country.

CLAY POT PRAWN CURRY 2,490 (SERVES 2-4)

A combination of Freshwater and Black Tiger Prawns adding up to half a kilo, to make the stock extra flavoursome, go into this spicy curry. Served with traditional wood fired Kade Bread.

BREAD

KADE BREAD 150

18 cubes of traditional Sri Lankan wood fired bread.

GARLIC BREAD 120

A thick slice of traditional Sri Lankan wood fired bread glazed in garlic butter and chargrilled.

PRAWN BISQUE 580

This hearty bisque blends the fresh flavour of Sri Lanka’s amazing Freshwater Prawn with a combination of Sri Lankan spices. Served with traditional wood fired Kade Bread.

SMALL PLATES

CLAMS 390

A favourite among our regulars, these clams are fresh and made to a simple Japanese preparation of butter and soy sauce.

RICE

Steamed Japonica Rice 160
Garlic Rice 220

JAPANESE STYLE FRIED RICE

ねぎチャーハン Negi Chahan (Leek) 220
海老チャーハン Ebi Chahan (Prawn) 420
蟹チャーハン Kani Chahan (Crab) 450

VEGETABLE SIDES

Morning Glory Stir-Fried With Garlic 170
Button Mushrooms 220
Mixed Vegetables 220

CHICKEN

CHICKEN CURRY RICE 480

A la minute boneless dark meat chicken curry with bold, spicy tones. Served with steamed rice, Pol Sambol and a fried egg. ALSO AVAILABLE WITH KADE BREAD

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY) 390

True to Dharshan’s Japanese heritage this teriyaki sauce is two decades old and is made without any preservatives or artificial taste enhancers. Never frozen boneless chicken is then cooked on hardwood charcoal to create this sweet yet tangy dish.

OLIVE OIL & SOY SAUCE GRILLED CHICKEN 390

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

POL SAMBOL (WITH MALDIVE FISH) 220

Made à la minute to a Sangakkara family recipe, our Pol Sambol is hand-scraped to order before being ground on a traditional ‘miris gala’ (grinding stone), as a mixture of coconut, chilli and onion. It is a great accompaniment to our curry dishes and Kade Bread.

SEER

SEER TERIYAKI (REGULAR/EXTRA SPICY) 580

Sri Lanka’s favourite fish, cooked on charcoal with Dharshan’s homemade teriyaki sauce to create a truly Japanese flavour.

SEER BATAYAKI 580

Fillets of seer lightly sautéed in butter to give them a golden-brown glaze.

OLIVE OIL & SOY SAUCE GRILLED SEER 580

Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.



SCAN TO WATCH
HOW TO CLEAN CRAB

FINGER BOWL

Please ask for our finger bowl - A delicate combination of tea (which serves to cut oiliness), *venivel* (a traditional Ayurvedic disinfectant) and fragrant *iramusu* flowers.

HASHTAG US!

#MinistryofCrabBangkok #MinistryofCrabBkk
#GetYourCrabonBkk #KeepCalmandCrabon

DO INFORM YOUR SERVER ABOUT ANY FOOD ALLERGIES.

All Prices are Subject to Service Charge & Taxes