

#### 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.

#### ARTICLE II

WE DON'T BUY ANYTHING FROZEN AND WE DO NOT FREEZE OUR SEAFOOD. THE ONLY USE WE'VE FOUND FOR FREEZERS IS STORING 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 PRINCIPLES ARE EMPLOYED AT THE FINEST JAPANESE RESTAURANTS, SUCH AS OUR SISTER RESTAURANT NIHONBASHI.

#### ARTICLE V

WE CONSIDER FORKS AND KNIVES MERELY AN OPTION. WE HAVE SPECIALISED 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 SRI LANKA IS A BEAUTIFUL ISLAND NATION, WHICH IS REFLECTED IN THE SEAFOOD AVAILABLE TO US. OUR OCEANS, UNLIKE THOSE IN MANY SOUTHEAST ASIAN COUNTRIES, ARE CLEAN AND THIS IS WHY OUR SEAFOOD IS SIMPLY AMAZING.

#### ARTICLE VII

WE ASPIRE TO BE ONE OF THE LOWEST 'FOOD-MILE' RESTAURANTS IN THE WORLD; HENCE WE DO NOT IMPORT ANY MAJOR INGREDIENTS.

#### ARTICLE VIII

WE ARE PROUD OF THE REPUTATION ENJOYED BY SRI LANKAN CRAB IN SINGAPORE - THANK YOU SINGAPORE! BUT WE'RE EVEN PROUDER OF BEING THE FIRST INSTITUTION IN SRI LANKA DEDICATED TO SERVING YOU THE BEST OF OUR MUD CRAB HERE IN THEIR HOME COUNTRY.

#### ARTICLE IX

OUR CRABS ARE NOT FARMED AND ARE WILD-CAUGHT. THEIR SUPPLY IS BASED ON THE DAILY CATCH WHICH IS ABSOLUTELY DEPENDENT ON RAINFALL, STRONG WINDS AND AMBIENT TEMPERATURE. WE APOLOGIZE IN ADVANCE IF THE SIZE (OF CRAB) YOU REQUIRE IS NOT AVAILABLE. WE CONSIDER IT A PRIVILEGE TO SERVE YOU THIS CRAB IN SRI LANKA; THE TRUE HOME OF THE LEGENDARY SRI LANKAN CRAB.

#### ARTICLE X

WE ARE PRIVILEGED TO BE SERVING YOU INSIDE A BUILDING THAT WAS CONSTRUCTED OVER 400 YEARS AGO BY THE DUTCH. WE DESIGNED THIS RESTAURANT TO EXEMPLIFY THE BEAUTY AND HISTORY OF THIS BUILDING, USING SPECIAL METHODS TO PRESERVE THE FLOOR AND WALLS. YOUR CHAIR MAY WOBBLE A BIT, BUT WE HOPE YOU WILL ENJOY SUCH CHARMS!

MAHELA JAYAWARDENE

KUMAR SANGAKKARA

DHARSHAN MUNIDASA

# THE AMENDMENTS



## GARLIC CHILLI CRAB 香蒜辣椒蟹

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 home baked cubed bread.



## BUTTER CRAB 黄油蟹

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 are also happy to make this dish available warm (no prior notice required). Order male crabs for more claw meat, and female crabs for tender sweet meat.

## PEPPER CRAB 手磨黑胡椒蟹

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 .

### ALSO AVAILABLE 其他烹调风味

#### GARLIC CRAB 香蒜蟹

the non-spicy version of the Garlic Chilli Crab

#### GARLIC PEPPER CRAB 香蒜黑胡椒蟹

where spicy peppercorns are substituted for the Sri Lankan chilli flakes

### CHILLI CRAB 辣椒蟹

This dish gave Sri Lankan crabs the iconic status they enjoy in South East Asia. Our version is created with Dharshan’s original recipe, that uses the fiery red chillies of Sri Lanka; adding a warmth, sweetness and incredible depth of flavor to the dish.

### CURRY CRAB 咖喱蟹

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



MEDIUM  
700-799g  
488



LARGE  
800-899g  
588



XL  
900-999g  
688



KILO KRAB  
1000-1099g  
788



JUMBO  
1100-1199g  
888



COLOSSAL  
1200-1299g **988**  
1300-1399g **1088**  
1400-1499g **1188**



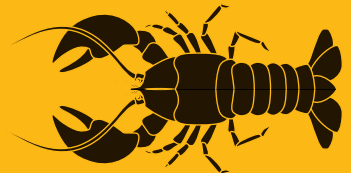
1500-1599g **1308**  
1600-1699g **1438**  
1700-1799g **1568**  
1800-1899g **1698**  
1900-1999g **1838**



CRABZILLA  
2000g **1988**  
150 per 100g thereafter

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 SRI LANKA AND AROUND THE WORLD.”



PRAWNZILLA/BOSTON LOBSTER  
500g Upwards  
368



OMG PRAWN  
400g Upwards  
308



YODHA PRAWN  
300g Upwards  
248



1/2 POUND PRAWN  
250g-300g  
188



HUGE PRAWN  
200g-250g  
138



BIG PRAWN  
150g-200g  
118



BLACK TIGER  
160-200g **118**  
200-250g **138**  
250g up **188**

### ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

CHILLI PRAWN  
辣椒大虾

PEPPER PRAWN  
黑胡椒大虾

GARLIC PRAWN  
香蒜大虾

GARLIC CHILLI PRAWN  
香蒜辣椒大虾

GARLIC PEPPER PRAWN  
香蒜胡椒大虾

OLIVE OIL & SOY PRAWN  
橄榄油, 酱油大虾

BUTTER SOY PRAWN  
黄油酱油大虾

#### CHILLED SEAFOOD PLATTER

##### 海鲜冷盘

Boston lobster, Alaska king crab leg, tiger king prawn, prawn cocktail, smoked salmon & uni pâté, mayonnaise, fermented chili.

1288



#### PRAWN BISQUE

##### 大虾浓汤

This hearty bisque blends the fresh flavour of the giant Freshwater Prawn with a combination of Sri Lankan spices. Served with home baked cubed bread.

88



#### FRESH SRI LANKAN MUD CRAB MEAT SPAGHETTI

##### 蟹粉意面

Garlic chili sauce, fresh chili, parmesan cheese.

188



#### ROASTED SHELLFISH PLATTER

##### 烤海鲜拼盘

Grilled Boston lobster,steamed Alaska king crab leg, pan-fried scallop, sauteed calamari, prawn skewer, sauteed clam, mixed seafood salad, prawn cocktail, honey & mustard mayonnaise, Thai style chili salsa, pomelo & wasabi vinaigrette.

1688

#### RUSHAN OYSTER

##### 乳山生蚝

Tempura or grilled with garlic.

(6)

128

(12)

228

#### FRESH IMPORTED OYSTER

##### 新鲜进口生蚝 配日本柠檬醋汁

Japanese vinaigrette.

(6)

398

(12)

698

#### FRESH IMPORTED OYSTER, UNI & CAVIAR

##### 新鲜进口生蚝 配海胆和鱼子酱

(6)

588

(12)

1088

#### CAVIAR (10G)

##### 鱼子酱

198

#### UNI (100G)

##### 海胆

488



#### AVOCADO CRAB SALAD

##### 蟹肉牛油果

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

78

#### CRAB LIVER PÂTÉ (20G)

##### 蟹肝酱

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.

98

#### CLAMS

##### 黄油炒蛤蜊

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

88

#### BAKED CRAB

##### 秘制焗蟹

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.

98

#### MOC(K) BAKED CRAB

##### 蘑菇焗饭 (素)

A flavour bomb that substitutes crab with savoury button mushrooms in a rich béchamel sauce. Spice up this delicious starter with a dash of homemade hot sauce!

98

#### TERIYAKI KING SALMON

##### 日式风味帝王三文鱼柳

Marinated with miso & mirin to give it a golden brown glaze.

168

#### CLAY POT PRAWN CURRY

##### 大虾咖喱

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 home baked cubed bread.

268

#### STEAMED RICE

##### 米饭

18

#### GARLIC RICE

##### 蒜香米饭

38

#### CHICKEN CURRY RICE

##### 咖喱鸡饭

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

88

#### GARLIC BREAD

##### 厚切黄油蒜蓉面包

A thick slice of home baked bread glazed in garlic butter and chargrilled.

28

#### HOME BAKED CUBED BREAD

##### 自制烘焙面包

28

#### POL SAMBOL

##### 斯里兰卡鱼干辣椒椰丝

Made à la minute to a Sangakkara family recipe, our Pol Sambol is hand-scraped on 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 home baked cubed bread.

68

A discretionary 10% service charge will be added to your final bill 另加10%服务费

# THE AMENDMENTS

## GARLIC CHILLI CRAB 香蒜辣椒蟹

这是Ministry of Crab独创的一道菜品，由地中海和日本的饮食理念与斯里兰卡蟹相结合，混合了意大利橄榄油，大蒜，斯里兰卡辣椒片与日本酱油的各地风味，斯里兰卡野生青蟹则加重调味的口感使其能被面包更好的吸收。

## BUTTER CRAB 黄油蟹

这道菜是鉴赏螃蟹整体口感的最优选择，也恰巧深受Kumar的喜爱。我们将螃蟹进行最佳的冷藏，搭配温黄油（需提前6小时预订）。我们也很乐于为这道菜加热。雄蟹钳肉较多，雌蟹的肉质则软嫩鲜甜。

## PEPPER CRAB 手磨黑胡椒蟹

黑胡椒是斯里兰卡的香料之王。这里的咖喱全部都是黑色，由于红辣椒非产自该地区。这道菜使用了手磨黑胡椒粒，（在传统的米里庆典上），融合整颗黑胡椒，胡椒干，两种斯里兰卡特有的原料组成。

### ALSO AVAILABLE 其他烹调风味

#### GARLIC CRAB 香蒜蟹

非辣味的香蒜辣椒蟹

#### GARLIC PEPPER CRAB 香蒜黑胡椒蟹

辣味胡椒粒取代斯里兰卡辣椒片

### CHILLI CRAB 辣椒蟹

这道菜使斯里兰卡蟹在南亚享有了象征性的地位，我们利用多种斯里兰卡可食用的辣椒，创造出温和，美妙，难以置信的味觉体验。

### CURRY CRAB 咖喱蟹









传统的斯里兰卡咖喱融合斯里兰卡最新鲜的螃蟹与众多地方香料。

							
MEDIUM 中蟹 700-799g 488	LARGE 大蟹 800-899g 588	XL 加大蟹 900-999g 688	KILO KRAB 一公斤蟹 1000-1099g 788	JUMBO 珍宝蟹 1100-1199g 888	COLOSSAL 巨大蟹 1200-1299g <b>988</b> 1300-1399g <b>1088</b> 1400-1499g <b>1188</b>	1500-1599g <b>1308</b> 1600-1699g <b>1438</b> 1700-1799g <b>1568</b> 1800-1899g <b>1698</b> 1900-1999g <b>1838</b>	CRABZILLA 蟹斯拉 2000g <b>1988</b> 每加100g 增加150

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.  
螃蟹的大小取决于自然气候与其他各种因素。如果无法提供给您想要的大小，我们预先向您致歉。

“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 Sri Lanka and around the world.”

“没有规定禁止捕获幼蟹，但在Ministry of Carb我们相信可以坚持不供应低于500g的螃蟹。我们希望您在斯里兰卡，上海及成都与世界各地享用螃蟹的同时也能带着这个信念。”

						
 PRAWNZILLA/BOSTON LOBSTER 大头虎虾/波士顿龙虾 500g 以上 368	OMG PRAWN 我的天呀 大头虎虾 400g 以上 308	YODHA PRAWN 巨人 大头虎虾 300g 以上 248	1/2 POUND PRAWN 半磅 虎虾 250g-300g 188	HUGE PRAWN 巨大 虎虾 200g-250g 138	BIG PRAWN 虎虾 150g-200g 118	BLACK TIGER 黑虎虾 160-200g <b>118</b> 200-250g <b>138</b> 250g 以上 <b>188</b>

### ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES 享受多种不同的烹调风味

CHILLI PRAWN 辣椒大虾	PEPPER PRAWN 黑胡椒大虾	GARLIC PRAWN 香蒜大虾	GARLIC CHILLI PRAWN 香蒜辣椒大虾	GARLIC PEPPER PRAWN 香蒜胡椒大虾	OLIVE OIL & SOY PRAWN 橄榄油，酱油大虾	BUTTER SOY PRAWN 黄油酱油大虾
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### CHILLED SEAFOOD PLATTER

#### 海鲜冷盘

波士顿龙虾，帝王蟹腿，老虎大虾，花瓣虎虾杯，三文鱼海胆酱，蛋黄酱，乳酸发酵辣椒酱。

1288  PRAWN BISQUE  
大虾浓汤

丰盛的汤汁融合了斯里兰卡新鲜美味的大虾与多种地方香料，配以自制面包。每咬一口您都将赞叹于虾肉的鲜嫩多汁与调味的出众。

88  FRESH SRI LANKAN MUD CRAB  
MEAT SPAGHETTI 188

蟹粉意面  
这道菜取于母蟹的蟹黄和公蟹的肉烹调用上我们最特色的香蒜辣椒蟹做法加上一点小米椒和帕尔马芝士。

 ROASTED SHELLFISH PLATTER 1688  
烤海鲜拼盘

烤波士顿龙虾，蒸帝王蟹腿，煎日本带子，炒小鱿鱼，烤虾串，炒文蛤，混合海鲜沙拉，熟黑虎虾，蜂蜜芥末蛋黄酱，泰式风味莎莎，日本柚子芥辣油醋汁。

88  
CLAMS  
黄油炒蛤蜊

一道简单的日本制品，运用新鲜蛤蜊搭配黄油与酱油制作而成。

88  
FRESH SRI LANKAN MUD CRAB  
MEAT RICE 188

蟹粉拌饭  
这道菜取于母蟹的蟹黄和公蟹的肉烹调用上我们最特色的香蒜辣椒蟹做法。

RUSHAN OYSTER (6) 128  
乳山生蚝 (12) 228  
请选择做法：天妇罗或蒜香烤。

FRESH IMPORTED OYSTER (6) 398  
新鲜进口生蚝 (12) 698  
配日本柠檬醋汁

FRESH IMPORTED OYSTER, UNI & CAVIAR (6) 588  
新鲜进口生蚝 (12) 1088  
配海胆和鱼子酱

CAVIAR (10G) 198  
鱼子酱

UNI (100G) 488  
海胆

 AVOCADO CRAB SALAD 78  
蟹肉牛油果  
煮蟹肉配辣椒混合芥末蛋黄酱配半个牛油果。

CRAB LIVER PÂTÉ (20G) 98  
蟹肝酱  
浓稠蟹肝酱是一种奢华放纵的享受配以梅尔巴吐司，每日限量供应。

98  
BAKED CRAB  
秘制焗蟹  
灵感来自经典，Dharshan创造了这道菜品当他意识到“焗蟹的主要成分应该是螃蟹”。我们的焗蟹在这里它是一道令人满足的开胃小吃或是美味的配菜。请理解我们最少需要三个小时的准备时间，因为它是特别定做的。

98  
MOC(K) BAKED CRAB  
蘑菇焗饭 (素)  
用美味的蘑菇代替蟹肉，加上浓郁的白汁，我们的模拟烤蟹肉味道十足。在这道美味的开胃菜上加一点我们自制的辣酱。

168  
TERIYAKI KING SALMON  
日式风味帝皇三文鱼柳  
采用2种酱汁味噌和味淋腌制后烧烤到表面呈现金黄色。

268  
CLAY POT PRAWN CURRY  
大虾咖喱  
二只200克大虾（我们使用两种类别使口感更具风味）加入咖喱烹饪配以自制面包，很多人称之为最好的咖喱大虾。

18  
STEAMED RICE  
米饭

38  
GARLIC RICE  
蒜香米饭

88  
CHICKEN CURRY RICE  
咖喱鸡饭  
由日本糯米饭，斯里兰卡特色辣椒酱，煎蛋进行制作，这道菜是Dharshan TV show中的精品，被Mahela誉为“传奇”。

48  
MORNING GLORY  
蒜蓉空心菜

58  
GREEN ASPARAGUS  
芦笋

68  
BUTTON MUSHROOMS  
炒蘑菇

58  
MIXED VEGETABLES  
炒混合蔬菜

28  
GARLIC BREAD  
厚切黄油蒜蓉面包

28  
HOME BAKED CUBED BREAD  
自制烘焙面包

68  
POL SAMBOL  
斯里兰卡鱼干辣椒椰丝

采用Sangekkara(著名的斯里兰卡板球运动员)家族的秘方,我们的马尔代夫鱼干手工制作用于传统的米里庆典之上斯里兰卡特色辣椒酱。

A discretionary 10% service charge will be added to your final bill 另加10%服务费