

THE AMENDMENTS

PEPPER CRAB

Even before this building was constructed, Black Pepper was the King of Spice in Sri Lanka. All our curries were black, as Red Chilli was not native to the region. This dish, which is made using hand crushed pepper corns (rolled on a traditional miris gala), whole pepper corns, and a pepper stock, fuses two ingredients endemic to Sri Lanka.

CHILLI CRAB

This dish gave Sri Lankan crabs the iconic status they enjoy in South Asia. Our version makes use of the variety of chillies available to us here in Sri Lanka, to create a warmth, a sweetness, and an incredible depth of flavour.

CURRY CRAB

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

GARLIC CHILLI CRAB

This is a Ministry of Crab original where Mediterranean 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 lagoon crab adds an unbelievable depth to the flavoured oil that is great to soak up with our popular 'Kade' Bread.

ALSO AVAILABLE

Garlic Crab - the non-spicy version of the Garlic Chilli Crab
Garlic Pepper - where spicy pepper corns are substituted for the Sri Lankan chilli flakes

BUTTER CRAB

This dish is the best way to appreciate the full flavour of these amazing crustaceans - it also happens to be Kumar's favourite. 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.

BAKED CRAB











Inspired by the classic, Dharshan created this version as he feels that the, "main ingredient in Baked Crab should be crab." Likened by some to a Crab Risotto, our Baked Crab makes a satisfying starter or a tasty side. Please understand that we require a minimum of 3 hours' notice to prepare this dish, as it is made to order.

AVOCADO CRAB SALAD

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





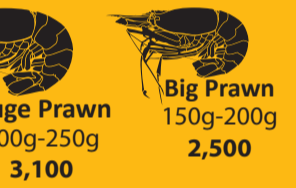


CRAB LIVER PÂTÉ (20g)

Our creamy Crab Liver Pâté is a decadent treat that's served with Melba toast. Limited quantities available daily.

									
1/2 Kilo Crab 500-600g 6,100	Small Up to 700g 7,300	Medium Up to 800g 9,200	Large Up to 900g 10,400	XL Up to 1kg 13,400	Kilo Crab Above 1kg 14,600	Jumbo Above 1.1kg 15,800	Colossal 1.2kg 20,100 1.3kg 21,300 1.4kg 22,500	OMG!!! 1.5kg 26,700 1.6kg 28,500 1.7kg 30,300 1.8kg 32,200 1.9kg 33,900	Crabzilla 2kg 39,400 2,400 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 500g Upwards 6,100	OMG Prawn 400g Upwards 4,900	Yodha Prawn 300g Upwards 4,300	1/2 Pound Prawn 250g-300g 3,700	Huge Prawn 200g-250g 3,100	Big Prawn 150g-200g 2,500	1/2 Dozen Black Tiger 2,100

The King Prawns of Sri Lanka 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. These prawns are farm hatched and released into the wild, growing to great sizes in the amazing lakes built by our Kings.

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

Chilli Prawns Pepper Prawns Garlic Prawns Garlic Chilli Prawns Garlic Pepper Prawns Olive Oil & Soy Prawns Butter Soy Prawns

CLAY POT PRAWN CURRY 4,600 (SERVES 2-4)

Half a kilo of prawns (we use two types to make the stock extra flavoursome) go into this curry. Served with traditional wood fired 'Kade' Bread, some have called this the best prawn curry in the country.

えびの塩焼き(炭火焼き) EBI SHIOYAKI

A traditional Japanese dish, our Ebi Shioyaki (salt-grilled prawn) is cooked with sweet, natural salt on hard wood charcoal.

Black Tiger Prawn (Per Prawn/ 1本) **600**
Maru Ebi (3 Peeled Black Tiger Prawns/ 3本) **800**
Completely de-shelled prawns grilled on a skewer.
Ask for a pinch of chilli if you like.

KING PRAWN BISQUE 2,400

This hearty broth blends the fresh flavour of Sri Lanka's amazing King Prawns with a combination of local spices. Enjoy the succulence of the tender prawn meat, as its seasonings compliment every bite you take. Served with traditional wood fired 'Kade' Bread.

SMALL PLATES

OYSTER SIXERS 2,200

Chilled freshly shucked oysters served with our home-made hot sauce and aged soy sauce. Use 2 - 3 drops of each per oyster and enjoy! Comes in a set of six.

WITH VODKA 2,900

CLAMS 1,400

A simple Japanese preparation made with butter and soy sauce, these clams are fresh and make a great starter.

CHICKEN

CHICKEN CURRY RICE 2,100

Served with Japanese sticky rice, Pol Sambol and a fried egg, this dish was featured on Dharshan's TV show and described by Mahela as 'legendary'.

ALSO AVAILABLE WITH 'KADE' BREAD

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY) 2,000

A Japanese favourite made with Dharshan's own teriyaki sauce recipe from our sister restaurant Nihonbashi.

OLIVE OIL & SOY SAUCE GRILL CHICKEN 1,800

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

SEER

SEER FISH TERIYAKI (REGULAR/EXTRA SPICY) 2,700

Sri Lanka's favourite fish cooked in a special teriyaki sauce Dharshan started over 20 years ago.

SEER BATAYAKI 2,400

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

OLIVE OIL & SOY SAUCE GRILLED SEER 2,400

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

RICE

Japanese Rice-Small	400
Japanese Rice-Large	600
Garlic Rice	1,000
Leek Fried Rice	1,000
Prawn Rice	2,000
Kani Chahan	2,500
(Japanese style Crab Fried Rice)	

VEGETABLE SIDES

KanKun Garlic	600
KanKun Garlic & Egg	700
Button Mushrooms	800
Mixed Vegetables	700



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*.

BREAD

KADE BREAD 400	GARLIC BREAD 300
18 cubes of traditional Sri Lankan wood fired bread.	A thick slice of traditional Sri Lankan wood fired bread glazed in garlic butter and chargrilled.

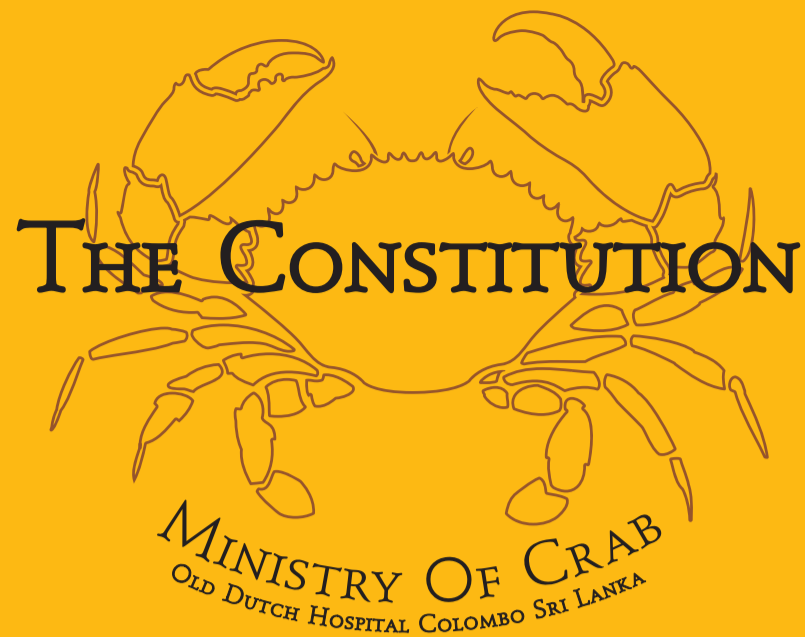
POL SAMBOL (WITH MALDIVES FISH) 400

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'.

HASHTAG US!

#MINISTRYOFCRAB #CRABZILLA
#KINGPRAWN #KEEPCALMANDCRABON

PRICES ARE ALL INCLUSIVE



ARTICLE I

WE ONLY SERVE THE BEST CATCH OF THE DAY.
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 WON'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 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 AIM 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 SRI LANKAN CRABS ENJOY 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 CRABS HERE IN THEIR HOME COUNTRY.

ARTICLE IX

OUR CRABS ARE NOT FARMED AND ARE CAUGHT IN THE WILD. 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 IN ORDER 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

THIRST QUENCHERS

Iced Tea Soda 500ml carafe **500**
Our Iced Tea Soda is a refreshing all-natural alternative to traditional soft drinks

Ginger Beer **400**
A unique beverage made to a 100 year old recipe using all-natural Sri Lankan Ginger specially grown in the central highlands of Sri Lanka.

OUR FRESH FRUIT JUICES

Cold Pressed Orange Juice **1100**
Just Thambili **500**
Bottled, chilled pure King Coconut water
Lime Juice/Soda **500**
Passion Fruit Juice/Soda **400**

STILL & SPARKLING WATER

Mineral water in a carafe 1000ml **300**
As a means of reducing our carbon footprint, our water is transported in large 20L reusable containers, and is served in a carafe.

Olu Mineral water 625ml **400**
Olu Sparkling 330ml **300**
San Pellegrino 500ml **900**
1000ml **1,400**
Acqua Panna 1000ml **1,400**
Club Soda **300**



Centella
The Ultimate Gotukola Elixir
A Dharshan Munidasa Creation

Centella (500ml) 500

PRICES ARE ALL INCLUSIVE

ADJOURNMENTS

DESSERT

Coconut Crème Brûlée **800**

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

Best enjoyed with,

St Stephan Crown Tokaji Aszu 5 Puttonyos, Hungary **1,800**

De Bortoli Noble One, Botrytis Semillon, Australia **1,400**

Narikela **1,100**

Distilled from naturally fermented coconut toddy, the sweet rum-like taste profile of Narikela is a great pairing with our original dessert, Coconut Crème Brûlée.

COFFEE

Long Black	600
Short Black	600
Café Au Lait	700
Macchiato	700

BLACK & GREEN TEA

First Flush UVA	400
Nuwara Eliya	400
Ruhuna	400
Dimbula	400
Kandy	400
Sencha	600

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