

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!

THE AMENDMENTS

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.

BUTTER CRAB

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.

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.

CHILLI CRAB




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

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

ALSO AVAILABLE

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

									
1/2 Kilo Crab 500-600g 40	Small Up to 700g 48	Medium Up to 800g 56	Large Up to 900g 64	XL Up to 1kg 80	Kilo Crab Above 1kg 88	Jumbo Above 1.1kg 96	Colossal 1.2kg 116 1.3kg 124 1.4kg 132	OMG!!! 1.5kg 156 1.6kg 166 1.7kg 176 1.8kg 186 1.9kg 196	Crabzilla 2kg 228 16per 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.”

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

16

CRAB LIVER PÂTÉ (20g, WITH MELBA TOAST)

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.

12

MOC(K) BAKED CRAB

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!

6

AVOCADO CRAB SALAD

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

11

						
Prawnzilla 500g Upwards 40	OMG Prawn 400g Upwards 32	Yodha Prawn 300g Upwards 28	1/2 Pound Prawn 250g-300g 24	Huge Prawn 200g-250g 20	Big Prawn 150g-200g 16	1/2 Dozen Black Tiger 14

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
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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 built by our Kings.

CLAY POT PRAWN CURRY 30 (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 (it's reputed to be 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 hardwood charcoal.

Black Tiger Prawn (Per Prawn/ 1本) 5
Maru Ebi (3 Peeled Black Tiger Prawns/ 3本) 6
Completely deshelled prawns grilled on a skewer. Request a pinch of chilli if you'd like.

PRAWN BISQUE

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

SMALL PLATES

OYSTER SIXERS 11
These warm water oysters taste much better when served at a lower temperature than their habitat temperature, which is why we shuck and chill them for at least 6 hours. Served with our homemade hot sauce and aged soy sauce. Use 2 - 3 drops on each oyster and a dash of freshly squeezed lime! Comes in a set of six.
WITH VODKA 14

CLAMS 7
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 2
Garlic Rice 5

JAPANESE STYLE FRIED RICE
蟹チャーハン Kani Chahan (Crab) 16
海老チャーハン Ebi Chahan (Prawn) 16
ねぎチャーハン Negi Chahan (Leek) 5

VEGETABLE SIDES

KanKun Garlic 4
KanKun Garlic & Egg 4
Button Mushrooms 4
Mixed Vegetables 4

CHICKEN

CHICKEN CURRY RICE 11
À 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) 10
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 9
Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

BREAD

KADE BREAD 2
18 cubes of traditional Sri Lankan wood fired bread.

POL SAMBOL (WITH MALDIVE FISH) 2
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. This dish is created with Maldivian Fish from our sister restaurant in Maldives and is a great accompaniment to our curry dishes and Kade Bread.

SEER

SEER TERIYAKI (REGULAR/EXTRA SPICY) 14
Sri Lanka's favourite fish, cooked on charcoal with Dharshan's homemade teriyaki sauce to create a truly Japanese flavour.

SEER BATAYAKI 12
Fillets of seer lightly sautéed in butter to give it a golden-brown glaze.

OLIVE OIL & SOY SAUCE GRILLED SEER 12
Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

DESSERT

CHOCOLATE BISCUIT PUDDING 5
Adding a touch of sophistication to the classic Sri Lankan dessert, we created our signature Chocolate Biscuit Pudding with rich Swiss dark chocolate in individual portions topped with whipped cream.

COCONUT CRÈME BRÛLÉE 4
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.
Best enjoyed with,

HASHTAG US!
#MINISTRYOFCRAB #CRABZILLA
#PRAWNZILLA #KEEPCALMANDCRABON

PRICES ARE IN USD & ARE INCLUSIVE OF SERVICE CHARGE & TAXES

WINES & SPIRITS ACT

BUBBLES

Pol Roger Cuvée Sir Winston Churchill 624

ROSÉS

Saint Clair Pinot Gris Rosé 2015 45
Château Les Valentines (750ML) 32
Chateau Les Valentines Rosé,
Magnum (1.5L) 76

WHITES

False Bay 'Slow' Chenin Blanc 40	Hugel Gewurztraminer 42	Clare Valley Riesling 11
Familia Torres Viña Esmeralda 40	Yalumba Organic Chardonnay 44	Hugel Gentil 11
Clare Valley Riesling 40	Robert Mondavi Private Selection 47	Torresella Pinot Grigio 11
Hugel Gentil 40	Chardonnay	Valdivieso Sauvignon Blanc 11
Torresella Pinot Grigio 40	Vasse Felix Premier Sauvignon 58	
Valdivieso Sauvignon Blanc 40	Blanc Semillon	
Famille Hugel Classic Riesling 42	Maison Louis Jadot Chablis 78	

WHITE BY THE GLASS (150 ML)

REDS

Dharshan Pinot Nero 37	Bodegas Bilbainas Vina Pomal 50	Château Margaux Premier Grand 1,135
Torresella Refosco Rosso 37	Reserva	Cru Classé 2004
Bouchard Aîné & Fils Beaujolais 37	Chianti Rufina 55	Château Mouton Rothschild 1,288
Villages AOC	Quinson Bourgogne Pinot Noir 70	Pauillac 2005
Villa Vistarenni Chianti Classico 40	Vasse Felix Estate Cabernet 86	Château Margaux Premier Grand 1,322
DOCG	Sauvignon	Cru Classé 2001
Robert Mondavi Private Selection 47	Luce della Vite 'Lucente' Toscana 89	
Zinfandel	IGT	

RED BY THE GLASS (150 ML)

Dharshan Pinot Nero 8
Torresella Refosco 11

CHINESE WINE

Guo Jiao National Cellar 157 Baijiu 312

BEER

Lion Larger 330ml 3
Guinness 325ml 5
Carlsberg 640ml 5

SWEET WINE

	25ML	50ML	Bottle
De Bortoli Noble One Botrytis Semillon		4	42

LIQUEURS

Marie Brizard Peach	3		
Amarula		6	86

SANGA'S SINGLE MALT SELECTION

	25ML	Bottle
Glen Turner 12yrs	5	125
Glen Grant 10yrs	6	150
Cardhu 12yrs	8	178
Old Pulteney 17yrs	9	223
The Glenlivet Founder's Reserve	6	126
The Singleton Signature	8	179
The Singleton 12yrs	7	148
Talisker Storm	10	194
Talisker 18yrs	18	405
Glenfiddich 21yrs	21	448
The Balvenie PortWood 21yrs	23	518

GIN GALLERY

	25ML	Bottle
Mr Stacher's Gin	4	62
Broker's London Dry Gin	4	82
Colombo Gin	5	85
Hawthorn's	4	95
Bols Sloe	5	98
Greenall's The Original	4	106
Hayman's London Dry	4	106
Hayman's Sloe	6	126
Hendricks	6	117
Bombay Sapphire	5	120
The London No.1	6	140
Sipsmith	7	156
Star of Bombay London Dry Gin	6	169
Martin Miller's	7	177
Four Pillars Rare Dry	7	169
Four Pillars Bloody Shiraz	9	203
Bloom	8	185
Bols Genever	8	185
Tarquin's	8	188
Willem Barentsz	8	192
Williams Great British	8	177
Williams Elegant 48	9	208
Bols Barrel Aged Genever	9	266

PREMIUM BLENDED WHISKY

	25ML	Bottle
JW Black Label 12 yrs	5	104
JW Double Black	6	128
JW Blue Label		482

ARRACK/LOCAL SPIRIT

	25ML	Bottle
Old Arrack	2	19
Ceylon Arrack	4	89

VODKA

	25ML	Bottle
Ketel One	4	76

COCKTAILS

Gin Basil Smash Gin, Lime Juice, Sugar Syrup, Fresh Basil	6
Small Island Iced Tea Arrack, Peach Tea Concentrate, Soda	7
Minister's G & T (Gin & Thambili) Gin, Coconut Water	7

COGNAC

	25ML	Bottle
Remy Martin XO	26	437

RUM

	25ML	Bottle
Bacardí Carta Blanca	2	44
Bacardí Reserva Ocho	6	154
Rockland White Rum	2	54

TONIC & SODA

Club Soda	2
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APÉRITIF

	50ML
Cinzano Extra Dry	3
Cinzano Vermouth Rosso	3
Campari	8
Barbieri Aperol	4

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THIRST QUENCHERS

ICED TEA SODA (500ML CARAFE) 3

Our Iced Tea Soda is a refreshing all-natural alternative to traditional soft drinks.

GINGER BEER 2

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.

CENTELLA (500ML) 3

The Ultimate Gotukola Elixir

FRESH FRUIT JUICES

COLD PRESSED ORANGE JUICE 6

JUST THAMBILI 3

Bottled, chilled pure King Coconut water

LIME JUICE/SODA 3

PASSION FRUIT JUICE/SODA 2

STILL & SPARKLING WATER

MINERAL WATER (1L CARAFE) 2

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

OLU STILL 2

OLU SPARKLING 2

SAN PELLEGRINO 500ml 5

1000ml 7

ACQUA PANNA 1000ml 7

CLUB SODA 2

COFFEE

LONG BLACK 4

SHORT BLACK 4

CAFÉ AU LAIT 4

MACCHIATO 4

BLACK & GREEN TEA

FIRST FLUSH UVA 2

NUWARA ELIYA 2

RUHUNA 2

DIMBULA 2

KANDY 2

SENCHA 4