



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 Southeast 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 flavour 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.



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.

18

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.

13

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!

7

AVOCADO CRAB SALAD

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

12



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 built by our Kings.

CLAY POT PRAWN CURRY 34 (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) 6
Maru Ebi (3 Peeled Black Tiger Prawns/ 3本) 7
 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.

18

SMALL PLATES

OYSTER SIXERS 12
 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 16

CLAMS 8
 A favourite among our regulars, these clams are fresh and made to a simple Japanese preparation of butter and soy sauce.

CHICKEN

CHICKEN CURRY RICE 12
 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) 11
 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 10
 Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam, and chargrilled to perfection.

SEER

SEER TERIYAKI (REGULAR/EXTRA SPICY) 16
 Sri Lanka’s favourite fish, cooked on charcoal with Dharshan’s homemade teriyaki sauce to create a truly Japanese flavour.

SEER BATAYAKI 13
 Fillets of seer lightly sautéed in butter to give it a golden-brown glaze.

OLIVE OIL & SOY SAUCE GRILLED SEER 13
 Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

RICE

Steamed Japonica Rice 2
 Garlic Rice 6

JAPANESE STYLE FRIED RICE
 蟹チャーハン Kani Chahan (Crab) 18
 海老チャーハン Ebi Chahan (Prawn) 18
 ねぎチャーハン Negi Chahan (Leek) 6

VEGETABLE SIDES

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

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.

GARLIC BREAD 2
 A thick slice of traditional Sri Lankan wood fired bread glazed in garlic butter and chargrilled.

DESSERT

CHOCOLATE BISCUIT PUDDING 6
 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.

HASHTAG US!
 #MINISTRYOF CRAB #CRABZILLA
 #PRAWNZILLA #KEEPCALMANDCRABON

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

WINES & SPIRITS ACT

BUBBLES

Bottega Prosecco DOC	49
Ferrari Brut	72
Bellavista Grande Cuvée Alma Brut	108
Devaux Cuvée D' Rosé	148
Veuve Clicquot Yellow Label Brut	196

BUBBLES BY THE GLASS (150 ML)

Veuve Clicquot Yellow Label Brut	39
Bottega Prosecco DOC	11

ROSÉS

Saint Clair Pinot Gris Rosé 2015	50
Gérard Bertrand Côte des Roses Rosé	52
Château Les Valentines Côtes de Provence Rosé	100
Gérard Bertrand Gris Blanc Rosé (750ml)	52
Gérard Bertrand Gris Blanc Rosé	143
Double Magnum (3L)	

ROSÉS BY THE GLASS (150 ML)

Gérard Bertrand Gris Blanc Rosé	11
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WHITES

False Bay 'Slow' Chenin Blanc	45
Familia Torres Viña Esmeralda	45
Hugel Gentil	45
Torresella Pinot Grigio	45
Valdivieso Sauvignon Blanc	45
Famille Hugel Classic Riesling	47
Hugel Gewurztraminer	47
Yalumba Organic Chardonnay	49
Robert Mondavi Private Selection Chardonnay	53

Oyster Bay Sauvignon Blanc	63
Vasse Felix Premier Sauvignon Blanc Semillon	65
Maison Louis Jadot Chablis	87
Vasse Felix Chardonnay	99
Cloudy Bay Sauvignon Blanc	129
Barefoot Sauvignon Blanc	36
Craggy Range Kidnappers Vineyard Chardonnay	91

WHITE BY THE GLASS (150 ML)

Barefoot Sauvignon Blanc	9
Hugel Gentil	12
Torresella Pinot Grigio	12
Valdivieso Sauvignon Blanc	12
Vasse Felix Chardonnay	17
Cloudy Bay Sauvignon Blanc	28
Craggy Range Kidnappers Vineyard Chardonnay	22

REDS

Dharshan Pinot Nero	41
Torresella Refosco Rosso	41
Bouchard Aîné & Fils Beaujolais Villages AOC	41
Villa Vistarenni Chianti Classico DOCG	45

Bodegas Bilbainas Vina Pomal Reserva	56
Familia Torres Gran Coronas	64
Quinson Bourgogne Pinot Noir	78
Vasse Felix Estate Cabernet Sauvignon	96
Luce della Vite 'Lucente' Toscana IGT	100
Marchesi Antinori Peppoli,Chianti Classico DOCG	76

Château Margaux Premier Grand Cru Classé 2004	1,271
Château Mouton Rothschild Pauillac 2005	1,443
Château Margaux Premier Grand Cru Classé 2001	1,481

RED BY THE GLASS (150 ML)

Dharshan Pinot Nero	9
Torresella Refosco	12
Marchesi Antinori Peppoli,Chianti Classico DOCG	17

CHINESE WINE

Guo Jiao National Cellar 157 Baijiu	349
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BEER

Lion Larger 330ml	3
Guinness 325ml	6
Carlsberg 640ml	6

SWEET WINE

De Bortoli Noble One Botrytis Semillon	25ML	50ML	Bottle
		4	47

LIQUEURS

Marie Brizard Peach	3		
Amarula		7	96

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SANGA'S SINGLE MALT SELECTION

	25ML	Bottle
Glen Turner 12yrs	6	140
Glen Grant 10yrs	7	168
Cardhu 12yrs	9	199
Old Pulteney 17yrs	10	250
The Glenlivet Founder's Reserve	7	141
The Glenlivet 18yrs	12	303
The Singleton Signature	9	200
The Singleton 12yrs	8	166
Talisker Storm	11	217
Talisker 18yrs	20	454
Glenfiddich 21yrs	24	502
The Balvenie PortWood 21yrs	26	580
The Balvenie Caribbean Cask 14yrs	22	555
The Balvenie DoubleWood 12yrs	16	404
Glenfiddich 12yrs	11	278
Glenfiddich 15yrs	15	378
Lagavulin 16yrs	13	351

GIN GALLERY

	25ML	Bottle
Broker's London Dry Gin	4	92
Colombo Gin	6	95
Hawthorn's	4	106
Bols Sloe	6	110
Greenall's The Original	4	119
Hayman's London Dry	4	119
Hayman's Sloe	7	141
Hendricks	7	131
Bombay Sapphire	6	134
The London No.1	7	157
Sipsmith	8	175
Star of Bombay London Dry Gin	7	189
Martin Miller's	8	198
Four Pillars Rare Dry	8	189
Four Pillars Bloody Shiraz	10	227
Bloom	9	207
Bols Genever	9	207
Tarquin's	9	211
Willem Barentsz	9	215
Williams Great British	9	198
Williams Elegant 48	10	233

PREMIUM BLENDED WHISKY

	25ML	Bottle
JW Black Label 12 yrs	6	116
JW Double Black	7	143
JW Blue Label		540

ARRACK/LOCAL SPIRIT

	25ML	Bottle
Old Arrack	2	21
Ceylon Arrack	4	100

VODKA

	25ML	Bottle
Ketel One	4	85

COGNAC

	25ML	Bottle
Remy Martin XO	29	489

RUM

	25ML	Bottle
Bacardí Carta Blanca	2	49
Bacardí Reserva Ocho	7	172
Rockland White Rum	2	60

COCKTAILS

Gin Basil Smash Gin, Lime Juice, Sugar Syrup, Fresh Basil	7
Small Island Iced Tea Arrack, Peach Tea Concentrate, Soda	8
Minister's G & T (Gin & Thambili) Gin, Coconut Water	8
Negroni Spumante Colombo Gin, Cinzano Rosso, Campari, Prosecco	18
Aperol Spritz Aperol, Prosecco, Soda	9
Bellini Prosecco, Peach Liqueur	15

TONIC & SODA

Club Soda	2
Tonic Water	2

APÉRITIF

	50ML
Cinzano Extra Dry	3
Cinzano Vermouth Rosso	3
Campari	9
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 7

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 6

1000ml 8

ACQUA PANNA 1000ml 8

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