



#### 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.

## 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

## 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.

\$14

## 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.

\$13



## 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 \$35 (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

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**

\$13

### CLAMS

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

\$8

## CHICKEN

### CHICKEN CURRY RICE

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)

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.

\$13

\$12

### OLIVE OIL & SOY SAUCE GRILLED CHICKEN

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

\$10

## SEER

### SEER TERIYAKI (REGULAR/EXTRA SPICY)

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

\$16

### SEER BATAYAKI

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

\$14

### OLIVE OIL & SOY SAUCE GRILLED SEER

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

\$14

## 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 \$5  
KanKun Garlic & Egg \$5  
Button Mushrooms \$5  
Mixed Vegetables \$5

## BREAD

### KADE BREAD

18 cubes of traditional Sri Lankan wood fired bread.

\$2

### GARLIC BREAD

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

\$2

### POL SAMBOL (WITH MALDIVE FISH)

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 Maldive Fish from our sister restaurant in Maldives and is a great accompaniment to our curry dishes and Kade Bread.

\$2

## DESSERT

### CHOCOLATE BISCUIT PUDDING

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.

\$6

### COCONUT CRÈME BRÛLÉE

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.

\$5

WITH NARIKELA \$7

HASHTAG US!  
#MINISTRYOFCRAB #CRABZILLA  
#PRAWNZILLA #KEEPCALMANDCRABON

PRICES ARE IN US \$ AND SUBJECT TO 15% VALUE ADDED TAX (VAT)

# WINES & SPIRITS ACT

## BUBBLES

Bottega Prosecco DOC	\$52
Bellavista Grande Cuvée Alma Brut	\$110
Veuve Clicquot Yellow Label Brut	\$201
Dharshan Brut Rosé	\$24

## BUBBLES BY THE GLASS (150 ML)

Veuve Clicquot Yellow Label Brut	\$40
Bottega Prosecco DOC	\$11
Dharshan Brut Rosé	\$5

## ROSÉS

Miraval Côtes de Provence Rosé	\$108
Château Les Valentines Côtes de Provence Rosé	\$100
Gérard Bertrand Gris Blanc Rosé Double Magnum (3L)	\$147

## WHITES

Barefoot Sauvignon Blanc	\$44	Vasse Felix Chardonnay	\$120
Torresella Pinot Grigio	\$48	Craggy Range Kidnappers Vineyard Chardonnay	\$93
Hugel Gentil	\$58		
Hugel Riesling	\$88		
Hugel Gewurztraminer	\$88		
Vasse Felix Sauvignon Blanc Semillon	\$88		
Yalumba Chardonnay	\$76		
Hans Greyl Sauvignon Blanc	\$68		

## WHITE BY THE GLASS (150 ML)

Barefoot Sauvignon Blanc	\$9
Hugel Gentil	\$13
Torresella Pinot Grigio	\$13
Craggy Range Kidnappers Vineyard Chardonnay	\$23
Hugel Gewurztraminer	\$18
Vasse Felix Chardonnay	\$24
Yalumba Chardonnay	\$16
Hans Greyl Sauvignon Blanc	\$14
Hugel Riesling	\$18
Vasse Felix Sauvignon Blanc Semillon	\$18

## REDS

Villa Vistarenni Chianti Classico DOCG	\$52	Château Margaux Premier Grand Cru Classé 2004	\$1,305
Familia Torres Gran Coronas	\$66	Château Mouton Rothschild Pauillac 2005	\$1,481
Quinson Bourgogne Pinot Noir	\$81	Château Margaux Premier Grand Cru Classé 2001	\$1,520
Luce della Vite 'Lucente' Toscana IGT	\$102		
Marchesi Antinori Peppoli, Chianti Classico DOCG	\$78		
Vasse Felix Cabernet Savignon	\$140		
Torresella Refosco	\$44		
Robert Mondavi Private Selection Zinfandel	\$88		

## RED BY THE GLASS (150 ML)

Vasse Felix Cabernet Savignon	\$28
Villa Vistarenni Chianti Classico DOCG	\$11
Torresella Refosco	\$9
Robert Mondavi Private Selection Zinfandel	\$18

## CHINESE WINE

Guo Jiao National Cellar 157 Baijiu	\$359
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## BEER

Lion Larger 330ml	\$3
Guinness 325ml	\$6
Carlsberg 625ml	\$6

## LIQUEURS

	25ML	50ML	Bottle
Marie Brizard Peach	\$3		
Amarula		\$7	\$99

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**SANGA'S SINGLE MALT SELECTION**

	25ML	Bottle
Glen Turner 12yrs	\$6	\$144
Cardhu 12yrs	\$9	\$205
Old Pulteney 17yrs	\$10	\$256
Talisker 18yrs	\$21	\$466
The Balvenie DoubleWood 12 yrs	\$20	\$504
The Balvenie Caribbean Cask 14yrs	\$23	\$570
Glenfiddich 12yrs	\$12	\$324
Glenfiddich 15yrs	\$16	\$432
Glenfiddich 21yrs	\$53	\$1,431
The Glenlivet Founder's Reserve	\$8	\$216
The Glenlivet 15yrs	\$13	\$328
Monkey Shoulder	\$11	\$227

**GIN GALLERY**

	25ML	Bottle
Colombo Gin	\$7	\$177
Hawthorn's	\$5	\$109
Bols Sloe	\$6	\$113
Greenall's The Original	\$5	\$122
Hayman's London Dry	\$5	\$122
Hayman's Sloe	\$7	\$145
The London No.1	\$7	\$161
Sipsmith	\$8	\$179
Star of Bombay London Dry Gin	\$7	\$177
Martin Miller's	\$8	\$204
Four Pillars Rare Dry	\$8	\$194
Four Pillars Bloody Shiraz	\$10	\$233
Bloom	\$9	\$213
Bols Genever	\$9	\$213
Tarquin's	\$9	\$216
Willem Barentsz	\$9	\$221
Williams Great British	\$9	\$204
Williams Elegant 48	\$10	\$239
Bombay Sapphire	\$6	\$162

**PREMIUM BLENDED WHISKY**

	25ML	Bottle
Chivas Regal	\$15	\$405
J/W Black Labe	\$8	\$216
JW Blue Label		\$1,107

**ARRACK/LOCAL SPIRIT**

	25ML	Bottle
Old Arrack	\$2	\$22
Ceylon Arrack	\$5	\$102
Narikela	\$2	\$43

**VODKA**

	25ML	Bottle
Ketel One	\$6	\$162
Belvedere Vodka	\$11	\$278

**COGNAC**

	25ML	Bottle
Remy Martin XO	\$30	\$503

**RUM**

	25ML	Bottle
Bacardí Carta Blanca	\$2	\$51
Bacardí Reserva Ocho	\$7	\$177

**COCKTAILS**

Gin Basil Smash Colombo Gin, Lime Juice, Sugar Syrup, Fresh Basil	\$12
Small Island Iced Tea Arrack, Peach Tea Concentrate, Soda	\$8
Minister's G & T (Gin & Thambili) Colombo Gin, Coconut Water	\$13
Negroni Spumante Gin, Cinzano Rosso, Campari, Prosecco	\$18
Aperol Spritz Aperol, Prosecco, Soda	\$10
Bellini Prosecco, Peach Liqueur	\$15

**TONIC & SODA**

Club Soda	\$2
Tonic Water	\$2

**APÉRITIF**

	50ML
Cinzano Extra Dry	\$3
Campari	\$9
Barbieri Aperol	\$5

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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 (800ML) \$5**

The Ultimate Gotukola Elixir

## FRESH FRUIT JUICES

**COLD PRESSED ORANGE JUICE \$5**

**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**

**CLUB SODA \$2**

## COFFEE

**LONG BLACK \$5**

**SHORT BLACK \$5**

**CAFÉ AU LAIT \$5**

**MACCHIATO \$5**

## TEA

**FIRST FLUSH UVA \$2**

**NUWARA ELIYA \$2**

**RUHUNA \$2**

**DIMBULA \$2**

**KANDY \$2**