THE AMENDMENTS

PEPPER CRAB
Black Pepper was the king of spice in Sri Lanka and all traditional cuisines were black, as Red Chilli was not native to the region. This dish, which is made using hand crushed peppercorns (roasted on a traditional miris galagaling stone), whole peppercorns and a pepper stock, fuses two ingredients native to Sri Lanka.

CHILLI CRAB
This dish gave Sri Lankan crabs the iconic status they enjoy across Asia. Our version uses Sri Lankan chilli to create warmth and sweetness as well as an incredible depth of flavor.

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 flavors 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 which is great to be soaked 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.

Availability of crab sizes depends on the weather gods and various other factors. We apologize 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 WILL TAKE THIS MESSAGE WITH YOU AS YOU GO ON TO ENJOY YOUR CRAB IN SRI LANKA AND AROUND THE WORLD."

SMALL PLATES

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

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

RICE
JAPANESE RICE - SMALL
5
JAPANESE RICE - LARGE
8
GARLIC RICE
10
LEEK FRIED RICE
10
PRAWN RICE
15
KANI CHAHAN
20
(Japanese style Crab Fried Rice)

SPICY VALMONA CHAHAN
15
The printed dried bonito chips of MALDIVES’ inspired katsuobushi in Japanese cuisine and plays a vital role in Sri Lanka Sambols. This umami laden ingredient together with Japanese rice, caramelized onion chilli flakes and finished with Japanese soy sauce make this fried rice more of a chahan.

VEGETABLE SIDES
KANKUN GARLIC
5
KANKUN GARLIC & EGG
5
BUTTON MUSHROOMS
5
MIXED VEGETABLES
5

PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND TAXES

BAKED CRAB
Inspired by the classic, Dhanshan 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.

AVOCADO CRAB SALAD
15
Strained and chilled white meat of crab gently mixed into a wasabi mayonnaise and served in half an avocado.

CRAB LIVER PÂTE (20g)
15
Our creamy Crab Liver Pâté is a decadent treat that’s served with Melba toast. Limited quantities available daily.

OMG!!
1.3kg 120
1.6kg 175
1.9kg 200
2.2kg 225
25 per 100g thereafter

CRABZILLA
2kg 250

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

RICE

CHILLI PRawns
Garlic Prawn
Garlic Chilli Prawn
Pepper Prawn
Oyster Prawn
Garlic Pepper Oil & Soy Prawn

SMALL PLATES

CHICKEN CURRY RICE
Served with Japanese sticky rice, Pol Sambol and a fried egg, this dish was featured on Dhanshan’s TV show and described by Malwae as ‘legendary’.

ALSO AVAILABLE WITH ‘KADE’ BREAD

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY)
15
A Japanese favourite made with Dhanshan’s own teriyaki sauce recipe.

OLIVE OIL & SOY SAUCE GRILL CHICKEN
15
Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam and char-grilled to perfection.

BREAD

KADE BREAD
5
18 cubes of wood fired bread made in the exact specifications of the original Sri Lankan street bread.

GARLIC BREAD
3
A thick slice of ‘Kade’ Bread glazed in garlic butter and char-grilled.

SEER

SEER FISH TERIYAKI (REGULAR/EXTRA SPICY)
25
Sri Lanka’s favourite fish cooked in a special teriyaki sauce Dhanshan stanned over 20 years ago.

SEER BATAYAKI
25
Filets of Seer lightly sautéed in butter to give it a golden-brown glaze.

OLIVE OIL & SOY SAUCE GRILLED SEER
25
Filets of Seer coated with a lightly whisked olive oil and soy sauce foam and char-grilled to perfection.

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Filets of Seer lightly sautéed in butter to give it a golden-brown glaze.

OLIVE OIL & SOY SAUCE GRILLED SEER
25
Filets of Seer coated with a lightly whisked olive oil and soy sauce foam and char-grilled to perfection.

SCANNER TO WATCH
HOW TO CLEAN CRAB

FINGER BOWL
Please ask for our fingerbowl, a delicate combination of Coconut oil (which serves to oil olives), Veneered (a traditional Ayurvedic disinfectant) and fragrant Transus flowers sourced from Sri Lanka.
BEVERAGES

SOFT DRINKS & FRESH FRUIT JUICES
Coca Cola 5
Coke Zero 5
Fresh Lime Juice 5
Fresh Orange Juice 10

STILL & SPARKLING WATER
Acqua Panna Mineral Water Still 750ml 9
S. Pellegrino Sparkling 750ml 9

WINE

SPARKLING
Moët & Chandon Brut, Grand Vintage 2009, Champagne, France 240
Gruvy Grand Vintage is unique and original. The House’s 73rd vintage, Grand Vintage 2009, has an obvious maturity. With bouquet of vanilla, peaches, apricots and a floral scent of roses and pink grapefruit and refreshing finish.

Cantine Sacchetto Prosecco Extra Dry, Italy, NV 12 60
Pares Balta Brut Cava, Penedès, Spain 12 60

WHITE
Wishbone Sauvignon Blanc, Marlborough, New Zealand, 2018 10 50
Albarino, Abadia de san Campio, Spain, 2017 12 60

ROSE
Domaene Gobelsburg Zweigelt Rosé, Austrian, 2017 12 60
Gérard Bertrand Gris Blanc, France 2107 12 54

RED
La Ferme Du Mont, Première Côte, Côtes du Rhône, France, 2016 12 65
Feudi del Pisciotto, Italy, 2018 12 54

ADJOURNMENTS

DESSERT
Coconut Crème Brûlée 8
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.

COFFEE
Long Black 5
Short Black 5
Café Au Lait 5
Macchiato 5

BLACK TEA
First Flush UVA 5
Nuwara Eliya 5
Ruhuna 5
Dimbula 5
Kandy 5

PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND TAXES
ARTICLE I
WE ONLY SERVE THE BEST CATCH FLOWN IN FROM SRI LANKA.
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 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 AROUND THE WORLD.

ARTICLE V
WE CONSIDER FORKS AND KNIVES MERELY AN OPTION. WE HAVE SPECIALIZED CRAB UTENSILS TO HELP YOU
PRY SUCCULENT CRAB MEAT FROM IT’S 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, 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 MALDIVES; AS WE BRING
TO YOU FRESH INGREDIENTS FROM SRI LANKA, THE CLOSEST CRAB AND PRAWN EXPORTING COUNTRY.

ARTICLE VIII
SRI LANKAN CRABS ARE CONSIDERED TO BE ONE OF THE BEST CRABS AROUND THE WORLD
(SPECIAL SHOUT-OUT TO SINGAPORE!) WE ARE PROUD TO SHARE THIS CRUSTACEAN GEM WITH YOU
HERE IN THE BEAUTIFUL MALDIVES.

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 CONSIDER IT A
PRIVILEGE TO SERVE YOU THIS CRAB IN THE MALDIVES AND WE APOLOGIZE IN ADVANCE IF THE SIZE OF CRAB
YOU REQUIRE IS NOT AVAILABLE.

ARTICLE X
MINISTRY OF CRAB MALDIVES IS PROUD TO BE HOUSED AT THE MARINA @ CROSSROADS MALDIVES,
THE COUNTRY’S LARGEST MULTI-ISLAND INTEGRATED LEISURE AND ENTERTAINMENT DESTINATION.
THE STUNNING VIEWS OF THE TURQUOISE WATERS WHILE ENJOYING OUR SIGNATURE DISHES IS TRULY
AN EXPERIENCE TO REMEMBER!

Mahela Jayawardene  Kumar Sangakkara
Dharshan Munidasa