



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 ITS SHELL, BUT DIGGING IN WITH YOUR HANDS IS **NOT** FROWNED UPON.

ARTICLE VI

WE ASPIRE 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 ASPIRE 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 DEPENDANT 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

The Amendments

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|  |  |  |  |  |  |  |  |  |  |
| 1/2 Kilo Crab 500-600g 70 | Small Up to 700g 90 | Medium Up to 800g 110 | Large Up to 900g 130 | XL Up to 1kg 150 | Kilo Krab Above 1kg 170 | Jumbo Above 1.1kg 190 | Colossal 1.2kg 210 1.3kg 230 1.4kg 250 | 1.5kg 275 1.6kg 300 1.7kg 325 1.8kg 350 1.9kg 375 | Crabzilla 2kg 400 30 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.”

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, and is best served chilled, with warm butter (**6 hours 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 black peppercorns are substituted for the Sri Lankan chilli flakes

SRI LANKAN CURRY CRAB

A traditional Sri Lankan curry that combines the island’s iconic Mud Crab with an array of Sri Lankan spices, sprigs of Moringa, and Pandan leaves. The combination of aromatic spices with the fresh flavour of the crab gives this dish a deep flavour that is unique to this part of the world.

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|  |  |  |  |  |  |
| Prawnzilla 500g Upwards 65 | OMG Prawn 400g Upwards 55 | Yodha Prawn 300g Upwards 50 | 1/2 Pound Prawn 250g-300g 45 | Huge Prawn 200g-250g 40 | Big Prawn 150g-200g 35 |

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 the ancient Kings of the island.

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

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|-------------------------|----------------------------|----------------------------|----------------------------------|
| PEPPER PRAWN | GARLIC CHILLI PRAWN | CHILLI PRAWN | OLIVE OIL & SOY PRAWN |
| BUTTER SOY PRAWN | GARLIC PRAWN | GARLIC PEPPER PRAWN | |

CRAB LIVER PÂTÉ (20g, WITH MELBA TOAST) 20
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. Only limited quantities available daily.

AVOCADO CRAB SALAD 18
Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

BAKED CRAB 25
Inspired by the classic, this dish is likened by many to crab risotto, and is rich and savoury with a hint of soy sauce that brings out the umami.

MOC(K) BAKED CRAB 20
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!

SEER

SEER BATAYAKI 35
Fillets of seer lightly sautéed in butter to give it a golden-brown glaze.

SEER TERIYAKI (REGULAR/EXTRA SPICY) 35
Sri Lanka’s favourite fish is cooked with Dharshan’s homemade teriyaki sauce, creating a truly Japanese flavour.

OLIVE OIL & SOY SAUCE GRILLED SEER 35
Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

POL SAMBOL

(WITH MALDIVE FISH) 6

A traditional Sri Lankan dish with a deep rooted connection to the Maldives, as it contains dried bonito flakes lovingly referred to as ‘Maldives Fish’ in Sri Lanka or උම්බලකඩ (umbalakada). This coconut relish is made from fresh, hand scraped coconut combined with onion and chilli ground together on our traditional grinding stone. A great accompaniment to our curry dishes and Kade Bread.

PRAWN BISQUE 35
This hearty broth blends the fresh flavour of Sri Lanka’s amazing Freshwater Prawn with a combination of Sri Lankan spices. Enjoy the succulence of the tender prawn meat, as its seasoning compliments every bite you take. Served with traditional wood fired Kade Bread.

OYSTER SIXERS (HALF DOZEN) 35
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!

CLAMS 25
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 30
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) 20
A Japanese favourite, boneless chicken leg is cooked on hardwood charcoal staying true to Dharshan’s heritage. The Teriyaki sauce is made without any artificial taste enhancers, using an original recipe from our sister restaurant; Nihonbashi.

OLIVE OIL & SOY SAUCE GRILLED CHICKEN 20
Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam, and chargrilled to perfection.

DESSERT

COCONUT CRÈME BRÛLÉE 10
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!
#MINISTRYOFCRABMALDIVES
#MINISTRYOFCRAB #CRABZILLA
#KEEPCALMANDCRABON

BREAD

KADE BREAD 6
18 cubes of wood fired bread made to the exact specifications of the original Sri Lankan street bread.

GARLIC BREAD 5
A thick slice of Kade Bread glazed in garlic butter and chargrilled.

RICE

Japanese Rice - Small 7
Japanese Rice - Large 10
Garlic Rice 15

JAPANESE STYLE FRIED RICE
蟹チャーハン Kani Chahan (Crab) 28
海老チャーハン Ebi Chahan (Prawn) 22
ねぎチャーハン Negi Chahan (Leek) 15

HIKI MAS CHAHAN 20
The prized dried bonito chips of Maldives inspired katsuobushi in Japanese cuisine and play a vital role in Sri Lankan Sambols. This umami-laden ingredient, together with Japanese Rice, caramelized onions, chili flakes, and finished with Japanese soy sauce, makes this fried rice more of a chahan.

VEGETABLE SIDES

KanKun Garlic 7
KanKun Garlic & Egg 8
Button Mushrooms 10
Mixed Vegetables 8

FINGER BOWL

Please ask for our fingerbowl, a delicate combination of Ceylon tea (which serves to cut oiliness) Venivel (a traditional Ayurvedic disinfectant) and fragrant Iramusu flowers sourced from Sri Lanka.



HOW TO CLEAN A CRAB

PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES