



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



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.

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

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.

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.



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

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 **ආච්චා** (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, chilli 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

OPENING DEBATES

	BY THE GLASS (150 ML)	BY THE BOTTLE
HOUSE CHAMPAGNE		
VEUVE CLICQUOT PONSARDIN		180
YELLOW - LABEL BRUT, CHAMPAGNE, FRANCE, NV		

HOUSE WINES

ROSÉS	15	70
WHITES	15	70
REDS	15	70

BEER

SINGHA 330ML		8
LION 330ML		8
HEINEKEN (NON - ALCOHOLIC) 330ML		6

SIGNATURE COCKTAIL

SMALL ISLAND ICED TEA		15
Arrack, Peach Tea Concentrate, Soda		

STILL & SPARKLING WATER

OLU STILL OR SPARKLING WATER 625ML		6
CROSSROADS WATER 1L		3
SAN PELLEGRINO SPARKLING WATER 750ML		9
ACQUA PANNA STILL WATER 750ML		9
ACQUA PANNA STILL WATER 1L		10

SOFT DRINKS & FRESH JUICES

COCA COLA		5
COCA COLA ZERO		5
FANTA		5
SPRITE		5
TONIC		5
SODA		5
ICED TEA SODA		10

WINES & SPIRITS ACT

WHITES

FRANCE BURGUNDY

J. Moreau & Fils Petit Chablis, Burgundy, France, 2022 \$70

ALSACE

Domaine Trimbach Riesling, France \$80

LOIRE

Pascal Jolivet Pouilly - Fume, Loire, France, 2020 \$90

RHONE

M. Chapoutier Condrieu Invitare, Rhone, France, 2017 \$180

CHILE

Concha y Toro Amelia Chardonnay \$120

NEW ZEALAND

Craggy Range Te Muna Road Vineyard Sauvignon Blanc, Martinborough, New Zealand, 2018 \$70

Cloudy Bay Chardonnay, 2020 \$110

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2021 \$120

Cloudy Bay Te Koko Sauvignon Blanc, 2020 \$180

SPAIN

Torres Vina Sol Paredada, Penedes, D.O. Catalunya, Spain, 2020 \$70

GREECE

Gaia Thalassithis Assyrtiko, 2019 \$120

Plagios Sideways White 2020 \$120

SOUTH AFRICA

False Bay Chenin Blanc, 2022 \$70

Waterkloof Circumstance Sauvignon Blanc, 2020 \$80

AUSTRIA

Weingut Laurenz V. 'Laurenz und Sophie Singing' Gruner Veltliner, Niederosterreich, Austria, 2020 \$70

ITALY

Nihonbashi Pinot Grigio \$70

Villa Antinori, Toscana, 2022 \$70

Castello Della Sala Cervaro, 2019 \$280

WHITE BY THE GLASS (150 ML)

J. Moreau & Fils Petit Chablis, Burgundy, France, 2022 \$15

Weingut Laurenz V. 'Laurenz und Sophie Singing' Gruner Veltliner, \$15

Niederosterreich, Austria, 2020

Nihonbashi Pinot Grigio \$15

REDS

FRANCE BURGUNDY

Joseph Drouhin Bourgogne Laforet Pinot Noir, Burgundy, France, 2020 \$70

RHONE

Paul Jaboulet Ane Hermitage La Chapelle, 2013 \$480

ITALY

Carne Diem Pinot Nero \$70

Castello d'Albola Chianti Classico \$80

Reserva DOCG, Tuscany, Italy, 2020

Prunotto Barolo \$150

AUSTRALIA

Cape Mentelle Trinders Cabernet \$70

Sauvignon - Merlot

SPAIN

Torres Gran Coronas Cabernet \$70

Sauvignon Reserva, Penedes, Spain, 2019

SOUTH AFRICA

Nederburg The Winemasters Shiraz, \$70

Western Cape, South Africa, 2019

UNITED STATES

Opus One, 2015 \$950

RED BY THE GLASS (150 ML)

Joseph Drouhin Bourgogne Laforet \$15

Pinot Noir, Burgundy, France, 2020

Carne Diem Pinot Nero \$15

Cape Mentelle Trinders Cabernet \$15

Sauvignon - Merlot

BUBBLES

Marchese Antinori Tenuta Montenis Brut, Franciacorta DOCG \$70

Veuve Clicquot Ponsardin Yellow - Label \$100

Brut ½ Bottle, Champagne, France, NV

Veuve Clicquot Ponsardin Yellow - Label \$180

Brut, Champagne, France, NV

Ferrari Maximum Brut Blanc de Blancs, \$220

Trento DOC, NV, 1.5L

Champagne, France, NV

Ruinart Brut \$280

Veuve Clicquot Extra Brut Extra Old, \$320

Champagne, France, NV

Krug Grande Cuvee NV, France \$600

Dom Perignon Brut, Champagne, \$780

France, 2010/ 2012

BUBBLES BY THE GLASS (125 ML)

Marchese Antinori Tenuta Montenis \$15

Brut, Franciacorta DOCG

GIN

Tarquins Cornish Dry Gin (25ml) \$15

Bulldog London Dry Gin (25ml) \$10

Hendricks Gin (25ml) \$10

Gin Mare (25ml) \$10

Colombo 7 Gin (25ml) \$10

Colombo 7 Gin (700ml) \$150

Monkey 47 Dry Gin (25ml) \$15

Musgrave Pink Gin (25ml) \$12

Sipsmith London Dry Gin (25ml) \$12

Six Dogs Blue Gin (25ml) \$12

The Botanist Islay Dry Gin (25ml) \$12

VODKA

Belvedere Pure (25ml) \$5

Belvedere Pure (700ml) \$120

RUM

Eminente (25ml) \$12

Eminente (700ml) \$150

TEQUILA

Volcan de Mi Tierra (25ml) \$12

Volcan de Mi Tierra (700ml) \$150

SINGLE MALTS

The Original Glenmorangie (25ml) \$7

Glenmorangie 18 YO (25ml) \$16

The Glenlivet Founders Reserve (25ml) \$6

The Glenlivet Founders Reserve (750ml) \$150

The Glenlivet 18 YO (25ml) \$12

Glenmorangie Lasanta (25ml) \$12

Glenmorangie Lasanta (700ml) \$150

BLENDED WHISKEY

Chivas 12 YO (25ml) \$5

Chivas 12 YO (1L) \$150

Chivas 18 YO (25ml) \$12

Chivas 18 YO (1L) \$380

ARRACK

Ceylon Arrack (25ml) \$8

Ceylon Arrack (700ml) \$120

Vintage Extra VX Old Arrack (25ml) \$6

Vintage Extra VX Old Arrack (750ml) \$70

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

MINISTRY OF CRAB

PRESENTS

FIFTY SHADES OF ROSÉ

STILL WINES

Château de Marsan Rosé	\$70	The Pale, Rosé by Sacha Lichine	\$70
False Bay Whole Bunch Cinsault-Mourvèdre Rose	\$70	Studio by Miraval Provence Rosé	\$80
Sea Change Provence Rose	\$70	Mirabeau Pure Provence Rosé	\$80
Mirabeau Classic Rosé	\$70	Pala Chiaro di Stelle Rose Isola dei Nuraghi IGT	\$80
Viña Esmeralda Rosado, Catalunya DO	\$70	Clarendelle Bordeaux (Haut Brion)	\$80
Domaene Gobelsburg Zweigelt Rosé	\$70	Château d'Esclans Whispering Angel Rosé	\$90
Gerard Bertrand Gris Blanc Rosé	\$70	Mirabeau Etoile Provence Rosé	\$90
Wishbone Sauvignon Blanc Rosé	\$70	Château Les Valentines Rosé	\$90
Saint Clair Family Estate Premium Pinot Gris Rosé	\$70	Brokenwood Nebbiolo Rosato, Beechworth, Victoria	\$90
Château L'ermitege 'Auzan' Rosé	\$70	Château Minuty Côtes de Provence 'Prestige'	\$90
Santa Margherita 'Stilrose' Riviera del Garda Classico, Chiantello DOC	\$70	Chateau Miraval Provence Rosé	\$100
Bodega Piedra Negra Pinot Gris Rosado Alta Collection	\$70	Pascal Jolivet, Sancerre Rosé	\$110
RiverBank Estate Rebellious Rosé	\$70	Château d'Esclans, Rock Angel 750ML	\$120
Château Minuty Côtes de Provence 'M de Minuty'	\$70	Château Minuty Côtes de Provence 'Cuvée 281'	\$220
Domaine Saint Andrieu (Château Talbot)	\$70	Château d'Esclans Whispering Angel Rosé, Magnum 1.5L	\$220
Ministry Of Crab Pinot Blush	\$70	Château d'Esclans, Les Clans Rosé	\$230
Mastroberardino Campania IGT 'Lacrimarosa'	\$70	Château d'Esclans Whispering Angel Rosé, Magnum 3L	\$440
		Muse by Miraval Provence Rosé 1.5L	\$800

CHAMPAGNES

Moët & Chandon Rosé Impérial	\$230	Billecart-Salmon Brut Rosé	\$310
Veuve Clicquot Rosé	\$280	Bollinger Brut Rosé	\$310
Moët & Chandon Grand Vintage Rosé 2009	\$280	Laurent-Perrier Cuvée Rosé Brut	\$400
Delamotte Brut Rosé	\$290	Bollinger La Grande Année Rosé	\$710
Lanson Le Rose Brut	\$290	Cuvée Elisabeth Salmon Brut Rosé	\$860
Veuve Clicquot Rich Rosé	\$310	Krug Rosé	\$900
Ruinart Rosé	\$310	Dom Pérignon Rosé (Vintage 2006)	\$1300

FRANCIACORTA

Ca' del Bosco Cuvée Prestige Rosé NV, Franciacorta

\$230

PROSECCO

Sea Change Prosecco Rose DOC

\$70

Cantine Sacchetto Prosecco Rosé Brut Spumante

\$70

SPARKLING WINE

Torresella Prosecco Rosé

\$70

CAVA

Parés Baltà Cava Pink, Brut Rosé

\$80

NON ALCOHOLIC

Non Alcoholic Sparkling Rose

\$40

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