

ARTICLE I

WE ONLY SERVE THE BEST CATCH OF THE DAY.
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 WON'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, 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 AIM 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 SRI LANKAN CRABS ENJOY 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 CRABS HERE IN THEIR HOME COUNTRY.

ARTICLE IX

OUR CRABS ARE NOT FARMED AND ARE CAUGHT IN THE WILD. 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 IN ORDER TO PRESERVE THE FLOOR AND WALLS.
YOUR CHAIR MAY WOBBLE A BIT, BUT WE HOPE YOU WILL ENJOY SUCH CHARMS!

MAHELA JAYAWARDENE

KUMAR SANGAKKARA

DHARSHAN MUNIDASA

THE AMENDMENTS

PEPPER CRAB 手磨黑胡椒蟹

Black pepper was the king of spice in Sri Lanka and all traditional curries were black, as Red Chilli was not native to the region. This dish which is made using hand crushed pepper corns (rolled on a traditional miris gala), whole peppercorns, and a pepper stock, fuses two ingredients endemic to Sri Lanka.

CHILLI CRAB 辣椒蟹

This dish gave Sri Lankan crabs the iconic status they enjoy in South East Asia. Our version uses Sri Lankan Chilli to create warmth and sweetness, as well as an array of Sri Lankan spices to create an incredible depth of flavour.

CURRY CRAB 咖喱蟹

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 香蒜辣椒蟹

This is a Ministry of Crab original where Mediterranean 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 lagoon crab adds an unbelievable depth to the flavoured oil that is great to soak up with cubed bread.

ALSO AVAILABLE 其他烹调风味

Garlic Crab 香蒜蟹 - the non-spicy version of the Garlic Chilli Crab
Garlic Pepper 香蒜黑胡椒蟹 - where spicy pepper corns are substituted for the Sri Lankan chilli flakes

BUTTER CRAB 黄油蟹

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.

AVOCADO CRAB SALAD 蟹肉牛油果

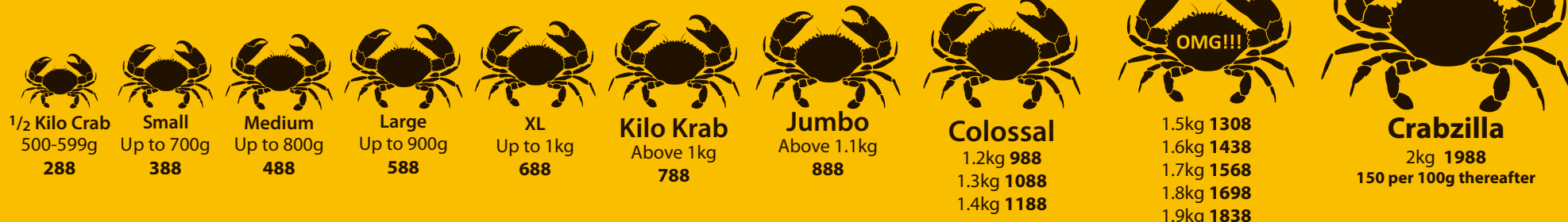
Steamed and chilled white meat of crab gently mixed into a wasabi mayonnaise and served in half an avocado.

BAKED CRAB 秘制焗蟹

Inspired by the classic, Dharshan 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. Please understand that we require a minimum of 3 hours' notice to prepare this dish, as it is made to order.

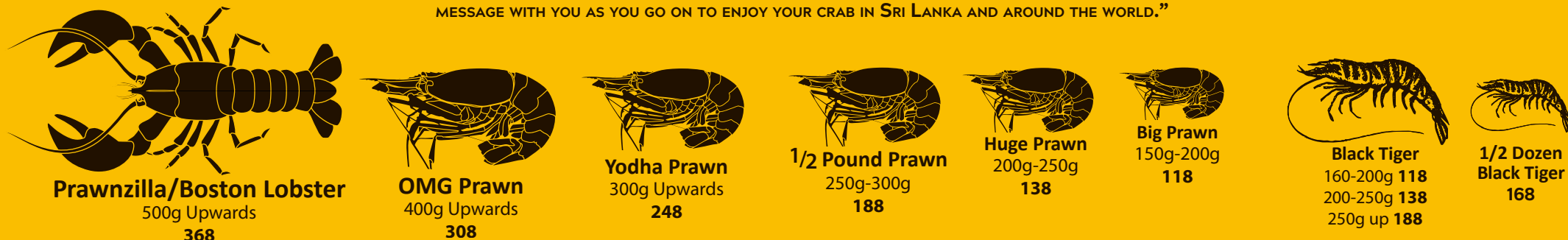
CRAB LIVER PÂTÉ (20g) 蟹肝酱

Our creamy Crab Liver Pâté is a decadent treat that's served with Melba toast. Limited quantities available daily.



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."



The King Prawns of Sri Lanka 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. These prawns are farm hatched and released into the wild, growing to great sizes in the amazing lakes built by our Kings.

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

- Chilli Prawns 辣椒大虾
- Pepper Prawns 黑胡椒大虾
- Garlic Prawns 香蒜大虾
- Garlic Chilli Prawns 香蒜辣椒大虾
- Garlic Pepper Prawns 香蒜胡椒大虾
- Olive Oil & Soy Prawns 橄榄油, 酱油大虾
- Butter Soy Prawns 黄油酱油大虾

KING PRAWN BISQUE 大虾浓汤 88

This hearty broth blends the fresh flavour of Sri Lanka's amazing King Prawns with a combination of local spices. Enjoy the succulence of the tender prawn meat, as its seasonings compliment every bite you take. Served with cubed bread.

CLAY POT PRAWN CURRY 大虾咖喱 268

Half a kilo of prawns (we use two types to make the stock extra flavoursome) go into this curry. Served with cubed bread, some have called this the best prawn curry in Sri Lanka.

SMALL PLATES

CLAMS 蛤蜊 88

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

RICE 米饭

- Steamed Rice Small 米饭(小份) 18
- Steamed Rice Large 米饭(大份) 28
- Garlic Fried Rice 蒜香米饭 38
- Leek Fried Rice 蒜苗炒饭 38
- Prawn Fried Rice 虾炒饭 68
- Kani Chahan 日式蟹肉炒饭 98
- (Japanese style Crab Fried Rice)

VEGETABLE SIDES

- Morning Glory 香辣空心菜 48
- Green Asparagus 芦笋 58
- Mixed Vegetables 炒混合蔬菜 58
- Button Mushrooms 炒蘑菇 68

HASHTAG US!

#MINISTRYOF CRAB #CRABZILLA
#KINGPRAWN #KEEPCALMANDCRABON

EBI SHIOYAKI 烤虾

A traditional Japanese dish, our Ebi Shioyaki (salt-grilled prawn) grilled with natural salt.

Black Tiger Prawn (3 pcs) 68

Maru Ebi (3 pcs Peeled Black Tiger Prawns) 68

Completely de-shelled prawns grilled on a skewer. Ask for a pinch of chilli if you like.

CHICKEN

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY) 68

日式照烧烤鸡(普通/辣)

A Japanese favourite made with Dharshan's own teriyaki sauce recipe from our sister restaurant Nihonbashi.

OLIVE OIL & SOY SAUCE GRILL CHICKEN 68

橄榄油/酱油烤鱼

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

CHICKEN CURRY RICE 咖喱鸡饭 88

Served with Japanese sticky rice, Pol Sambol and a fried egg, this dish was featured on Dharshan's TV show and described by Mahela as 'legendary'.

ALSO AVAILABLE WITH CUBED BREAD



SCAN TO WATCH
HOW TO CLEAN CRAB

FINGER BOWL

Please ask for our finger bowl - A delicate combination of tea (which serves to cut oiliness), *venivel* (a traditional Ayurvedic disinfectant) and fragrant *iramusu flowers*.

MOCK BAKED CRAB 蘑菇焗蟹 98

Substituting crab with savoury button mushrooms in a rich béchamel sauce, our MOCK Baked Crab is full of flavour. Spice up this delicious starter with a dash of our home-made hot sauce!

DRESSED GARLIC CHILLI CRAB 蒜香蟹肉 118

The original dish of Ministry of Crab that has become the favorite across 6 countries is stripped off its shell and served with a spoon of rice in our famed black crab shell plate.

DAILY FISH

TERIYAKI (REGULAR/EXTRA SPICY) 98

日式照烧鱼(普通/辣)

Fish fillet cooked in a special teriyaki sauce Dharshan started over 20 years ago.

BATAYAKI 日式风味鱼 98

Fish fillet lightly sautéed in butter to give it a golden-brown glaze.

OLIVE OIL & SOY SAUCE 98

橄榄油/酱油烤鱼

Fish fillet coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

BREAD 面包类

HOME BAKED CUBED BREAD 28

自制烘焙面包

GARLIC BREAD 28

蒜蓉面包

A thick slice bread glazed in garlic butter and chargrilled

POL SAMBOL 68

斯里兰卡鱼干辣椒椰丝

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'.