



#### 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



Medium 中蟹  
700-799g  
**518**



Large 大蟹  
800-899g  
**618**



XL 加大蟹  
900-999g  
**758**



Kilo Krab 一公斤蟹  
1000-1099g  
**868**



Jumbo 珍宝蟹  
1100-1199g  
**978**



Colossal 巨大蟹  
1200-1299g **1088**  
1300-1399g **1198**  
1400-1499g **1308**



我的天呀!!!

1500-1599g **1438**  
1600-1699g **1588**  
1700-1799g **1728**  
1800-1899g **1868**  
1900-1999g **2028**



Crabzilla 蟹斯拉

2000g **2188**  
120 per 100g thereafter  
每加100g **120**

## 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 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 flavored oil that is great to soak up with home baked cubed bread.

## CHILLI CRAB 辣椒蟹

This dish gave Sri Lankan crabs the iconic status they enjoy in Southeast Asia. Our version uses the fiery red chillies of Sri Lanka; adding a warmth, sweetness and incredible depth of flavour to the dish.

## BUTTER CRAB 黄油蟹

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.

## 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 black peppercorns are substituted for the Sri Lankan chilli flakes

## PEPPER CRAB 手磨黑胡椒蟹

Black Pepper has been the true “king of spice” of Sri Lanka for centuries, as 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 black pepper dashi, fusing two native Sri Lankan ingredients; black pepper and Mud Crab.

## CURRY CRAB 咖喱蟹

A traditional Sri Lankan curry that combines the 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.

Available of crab sizes depends on the weather gods and various other factor. 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 CARB WE BELIEVE IN SUSTAINABILITY AND DO NOT SERVE BELOW 500G.

WE HOPE THAT YOU TOO WILL TAKE THIS MESSAGE WITH YOU AS YOU GO ON TO ENJOY YOUR CRAB IN SRI LANKA, SHANGHAI & CHENGDU AND AROUND THE WORLD”



Prawnzilla/Boston Lobster

虾斯拉/波士顿龙虾

500g Upwards

**368**



OMG Prawn

我的天呀罗氏虾

400g Upwards

**308**



Yodha Prawn

巨人罗氏虾

300g Upwards

**248**



1/2 Pound Prawn

半磅罗氏虾

250g-300g

**188**



Huge Prawn

巨大罗氏虾

200g-250g

**138**



Big Prawn

罗氏虾

150g-200g

**118**



Black Tiger

黑虎虾

160-200g

**118**

200-250g **138**

250g up **188**



Fresh Water Prawn

罗氏虾

1/2 Dozen 半打

**168**

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 of the country.

## ENJOY THEM IN VARIETY OF SIZES AND COOKING STYLES

CHILLI PRAWN 辣椒大虾

PEPPER PRAWN 黑胡椒大虾

GARLIC PRAWN 香蒜大虾

GARLIC CHILLI PRAWN 香蒜辣椒大虾

GARLIC PEPPER PRAWN 香蒜胡椒大虾

OLIVE OIL & SOY PRAWN 橄榄油, 酱油大虾

BUTTER SOY PRAWN 黄油酱油大虾

## ORIENTAL TOWER 东方塔

**388**

Butter scallop, butter prawn, sauteed mussel, garlic clam, sea whelk, salmon ceviche, crab cake, potato salad

## PEARL TOWER 明珠塔

**888**

Lobster, butter scallop, butter prawn, sauteed mussel, garlic clam, sea whelk, salmon ceviche, octopus ceviche, crab cake, potato salad

## ORIENTAL PEARL TOWER 东方明珠塔

**1688**

Tuna chuturo, uni (100g), caviar (10g), lobster, butter scallop, butter prawn, sauteed mussel, garlic clam, sea whelk, salmon ceviche, octopus ceviche, crab cake, potato salad

## POMELO SALAD 柚子沙拉

**58**

Crispy Enoki, Vietnamese dressing

## AVOCADO CRAB SALAD 蟹肉牛油果

**78**

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

## CRAB LIVER PÂTÉ 蟹肝酱 (20G)

**98**

Our creamy crab liver pate is a decadent treat that's served with melba toast. Limited quantities available daily. Add a drop of Kithul Treacle (palm sugar syrup) to round out the dish with an incredible smoky sweetness

## KING PRAWN BISQUE 大虾浓汤

**88**

This hearty broth blends the fresh flavour of 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

## 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

## CRAB MEAT AU GRATIN 香焗蟹肉

**188**

Mixture of fresh crab meat, onion, bachamel, bread crumbs & mozzarella

## 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

– White wine, garlic, parsley

– Butter, soy sauce

### GRILLED OCTOPUS 香烤八爪鱼

Hummus, harissa

### PAN FRIED CALAMARI 香煎小鱿鱼

Capers, garlic, almond, parsley

### SEARED JUMBO SCALLOP 香煎珍宝扇贝柱

Ikura, guacamole, Japanese vinaigrette

### SEARED TUNA OTORO 火炙金枪鱼大腹

Garlic, chilli, apple vinegar

### KING RAZOR CLAM 蛏子王

Garlic, white wine

## VEGETABLE SIDES

### SAUTÉED MIX VEGETABLE

日式炒杂菜

### GARLIC FRIED ASSORTED MUSHROOM

蒜蓉什锦蘑菇

### MORNING GLORY WITH CHILLI AND GARLIC

香辣空心菜

### GREEN ASPARAGUS

清炒芦笋

### BROCCOLINI WITH GARLIC SOY OLIVE OIL

炒西兰苔

## FROM THE LAND AND SEA

### PORK TONKATSU 日式炸猪排

Asian slaw, yuzu vinaigrette

### ROASTED MISO FRENCH COD

法国深海鳕鱼西京烧

### GRILLED JUMBO RED PRAWN 烤珍宝红魔虾

### GRILLED AUSTRALIAN RV

BEEF TENDERLOIN M3

烤澳洲RV- M3安格斯牛柳(250g)

Dijon mustard, Slovenian pumpkin seed oil

## SINFUL CARB

### STEAMED RICE 米饭

### GARLIC FRIED RICE 蒜香炒饭

### CRAB MEAT FRIED RICE 蟹肉炒饭

### CRAB MEAT SPAGHETTI 蟹肉意面

### HOME BAKED CUBED BREAD 面包块

### GARLIC BREAD 蒜蓉面包

A thick slice of bread glazed in garlic butter and char-grilled

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL  
另加10%服务费

# The Amendments



Medium 中蟹  
700-799g  
518



Large 大蟹  
800-899g  
618



XL 加大蟹  
900-999g  
758



Kilo Krab 一公斤蟹  
1000-1099g  
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Jumbo 珍宝蟹  
1100-1199g  
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Colossal 巨大蟹  
1200-1299g **1088**  
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1900-1999g **2028**



Crabzilla 蟹斯拉  
2000g **2188**  
120 per 100g thereafter  
每加100g 120

## GARLIC CHILLI CRAB 香蒜辣椒蟹

这是融合了地中海风味和日式烹饪理念的“Ministry of Crab”原创菜品，将斯里兰卡螃蟹与意大利橄榄油、大蒜、斯里兰卡辣椒碎和日本酱油的独特风味完美结合。斯里兰卡泻湖蟹坚硬的外壳为风味浓郁的酱汁增添了不可思议的深度，搭配我们自制的面包块一起蘸食，绝对是一种享受。

## CHILLI CRAB 辣椒蟹

这道菜让斯里兰卡螃蟹在东南亚地区享有标志性地位。我们的版本采用了斯里兰卡的火辣红辣椒，为这道菜添加了温暖、甜美和令人难以抗拒的深度风味。

## BUTTER CRAB 黄油蟹

这道菜是品尝这些神奇的甲壳类动物本味的最佳方式，最好是冷藏后搭配温热的黄油享用（需要提前6小时预订）。选择公蟹可以品尝到饱满的蟹钳肉，而选择母蟹则能品尝到更嫩滑甜美的肉质。

## ALSO AVAILABLE 其他烹调风味

**GARLIC CRAB 香蒜蟹**  
不辣版本的香蒜辣椒蟹

**GARLIC PEPPER 香蒜黑胡椒蟹**  
使用黑胡椒粒代替斯里兰卡辣椒

## PEPPER CRAB 手磨黑胡椒蟹

数百年来，黑胡椒一直被视为斯里兰卡的“香料之王”，因为红辣椒并非该岛的本土产物。这道招牌菜选用先通过手工碾碎后，又在“miris gala”（传统磨石）上进一步转磨的胡椒粒。完整的胡椒粒以及黑胡椒汤汁，将两种斯里兰卡本土食材——黑胡椒和青蟹——完美融合。

## CURRY CRAB 咖喱蟹

传统的斯里兰卡咖喱，将青蟹与一系列斯里兰卡香料、辣木枝和香兰叶相融合。香料的芳香与螃蟹的鲜味相结合，赋予这道菜全球独特的深厚风味。

螃蟹的大小取决于自然气候与其他各种因素。如果无法提供给您想要的大小，我们预先向您致歉。

“虽然没有规定禁止捕获幼蟹，但在MINISTRY OF CRAB我们坚持可持续发展，谢绝供应低于500克的螃蟹。

我们希望您可以在斯里兰卡、上海、成都以及世界各地享用螃蟹的同时也能带着这个信念。



Prawnzilla/Boston Lobster  
虾斯拉/波士顿龙虾  
500g Upwards  
368



OMG Prawn  
我的天呀罗氏虾  
400g Upwards  
308



Yodha Prawn  
巨人罗氏虾  
300g Upwards  
248



1/2 Pound Prawn  
半磅罗氏虾  
250g-300g  
188



Huge Prawn  
巨大罗氏虾  
200g-250g  
138



Big Prawn  
罗氏虾  
150g-200g  
118



Black Tiger  
黑虎虾  
160-200g **118**  
200-250g **138**  
250g up **188**



Fresh Water Prawn  
罗氏虾  
1/2 Dozen 半打  
168

斯里兰卡的淡水大虾，也被称为湖龙虾，与其他虾相比，它们是巨大的，而且很难找到这种大小的虾的持续供应。事实上，斯里兰卡是少数几个有幸拥有这种美食瑰宝的国家之一。它们在养殖场孵化后被放归野外，在这个国家令人独特的湖中长大。

## 您可以选择多种尺寸和烹饪风格来享用它们

CHILLI PRAWN 辣椒大虾

PEPPER PRAWN 黑胡椒大虾

GARLIC PRAWN 香蒜大虾

GARLIC CHILLI PRAWN 香蒜辣椒大虾

GARLIC PEPPER PRAWN 香蒜胡椒大虾

OLIVE OIL & SOY PRAWN 橄榄油，酱油大虾

BUTTER SOY PRAWN 黄油酱油大虾

## ORIENTAL TOWER 东方塔

388

黄油扇贝，黄油大虾，炒青口贝，蒜香蛤蜊，大海螺，柠汁腌三文鱼，炸蟹饼，土豆沙拉

## PEARL TOWER 明珠塔

888

龙虾，黄油扇贝，黄油大虾，炒青口贝，蒜香蛤蜊，大海螺，柠汁腌三文鱼，柠汁八爪鱼，炸蟹饼，土豆沙拉

## ORIENTAL PEARL TOWER 东方明珠塔 1688

金枪中鱼腹，海胆（100g），鱼子酱（10g），龙虾，黄油扇贝，黄油大虾，炒青口贝，蒜香蛤蜊，大海螺，柠汁腌三文鱼，柠汁八爪鱼，炸蟹饼，土豆沙拉

## POMELO SALAD 柚子沙拉

58

香脆金针菇，安南鱼露汁

## AVOCADO CRAB SALAD 蟹肉牛油果

78

蒸煮后的手拆蟹肉白肉，配混合芥末蛋黄酱，再搭配半个牛油果

## CRAB LIVER PÂTÉ 蟹肝酱 (20G)

98

我们浓郁的蟹肝酱是一种奢华放纵的享受，配以梅尔巴吐司。每日限量供应。加入一滴Kithul Treacle（棕榈糖浆），让这道菜充满令人难以置信的烟熏甜味

## KING PRAWN BISQUE 大虾浓汤

88

丰盛的汤汁融合了新鲜味美的大虾与多种当地的香料，配以自制面包。每咬一口您都将赞叹于虾肉的鲜嫩多汁与调味出众

## EBI SHIOYAKI 烤虾

我们使用海盐以传统日式料理的方式烤制而成的盐烤虾

-黑虎虾（3只）

68

-去壳黑虎虾（3只）

68

厨师小心去壳的大虾，竹签串后烤制而成，可依照个人口味向服务员要求特制辣椒粉

## CRAB MEAT AU GRATIN 香焗蟹肉

188

手拆蟹肉，洋葱，白汁，面包屑，马苏里拉奶酪

## CLAY POT PRAWN CURRY 大虾咖喱

268

一斤大虾（我们使用两种类别使口感更具风味）加入咖喱烹饪配以自制面包，很多人称之为斯里兰卡最好的咖喱大虾

## SMALL PLATES

### CLAMS 蛤蜊

- 白葡萄酒，香蒜，欧芹或  
- 黄油，酱油

### GRILLED OCTOPUS 香烤八爪鱼

鹰嘴豆泥，北非辣椒酱

### PAN FRIED CALAMARI 香煎小鱿鱼

水瓜榴，香蒜，杏仁片，欧芹

### SEARED JUMBO SCALLOP 香煎珍宝扇贝柱

三文鱼籽，牛油果酱，日式油醋汁

### SEARED TUNA OTORO 火炙金枪鱼大腹

香蒜，辣椒，苹果醋

### KING RAZOR CLAM 蛏子王

香蒜，白葡萄酒

## VEGETABLE SIDES

### SAUTÉED MIX VEGETABLE

日式炒杂菜

### GARLIC FRIED ASSORTED MUSHROOM

蒜蓉什锦蘑菇

### MORNING GLORY WITH CHILLI AND GARLIC

香辣空心菜

### GREEN ASPARAGUS

清炒芦笋

### BROCCOLINI WITH GARLIC SOY OLIVE OIL

炒西兰苔

## FROM THE LAND AND SEA

### PORK TONKATSU 日式炸猪排

菜丝沙拉，柚子醋

### ROASTED MISO FRENCH COD

法国深海鳕鱼西京烧

### GRILLED JUMBO RED PRAWN 烤珍宝红魔虾

### GRILLED AUSTRALIAN RV

BEEF TENDERLOIN M3

烤澳洲RV- M3安格斯牛柳(250g)

第戎芥末酱，斯洛文尼亚南瓜籽油

## SINFUL CARB

### STEAMED RICE 米饭

### GARLIC FRIED RICE 蒜香炒饭

### CRAB MEAT FRIED RICE 蟹肉炒饭

### CRAB MEAT SPAGHETTI 蟹肉意面

### HOME BAKED CUBED BREAD 面包块

### GARLIC BREAD 蒜蓉面包

涂抹蒜蓉黄油后炭烤的厚切面包

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL  
另加10%服务费