



ARTICLE I

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 STORING 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 ASPIRE 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 ENJOYED BY SRI LANKAN CRAB 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 MUD CRAB HERE IN THEIR HOME COUNTRY.

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 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 TO PRESERVE THE FLOOR AND WALLS. YOUR CHAIR MAY WOBBLE A BIT, BUT WE HOPE YOU WILL ENJOY SUCH CHARMS!

武仁

MAHELA JAYAWARDENE

DHARSHAN MUNIDASA
ムニダーサ ダルシャン

KUMAR SANGAKKARA

旭日双光章 受賞
日本食普及の親善大使
RECIPIENT OF THE ORDER OF THE RISING SUN, GOLD AND SILVER RAYS
GOODWILL AMBASSADOR FOR JAPANESE CUISINE

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.

“In 2024 Sri Lanka brought in legislation to curtail harvesting, trade and export of crabs below 400g. Ministry of Crab is proud to have been a proponent of this legislation by advocating such a move and never serving crabs below 500g from our inception in 2011.”

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 black pepper dashi, fusing two native Sri Lankan ingredients together; black pepper and mud crab.

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.

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

PURE CRAB

The mud crabs of Sri Lanka have an amazing sweetness to them and the best way to experience these majestic crustaceans would be to provide us with six hours’ notice, to steam a crab of your choice, male or female, and chill it to enhance its flavour. Served with warm butter and ‘ponzu inspired’ original aged soy sauce, this dish may sound simple but this is what it's all about! Order male crabs for more claw meat, and female crabs for tender sweet meat.

SRI LANKAN CURRY CRAB

A traditional Sri Lankan curry that combines the island’s iconic mud crab with an array of local 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 our Kings.

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

BUTTER SOY PRAWN

PEPPER PRAWN

GARLIC CHILLI PRAWN

CHILLI PRAWN

OLIVE OIL & SOY 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. This one-of-a-kind dish is considered our ‘Caviar’ and strikes the perfect balance of rich and earthy flavours. Only available in limited quantities daily.

KAPHRAO CRAB \$20
A signature dish from our sister restaurant in Bangkok, this dish is created with de-shelled mud crab meat stir fried with garlic, chilli and Thai basil, similar to how a kaphrao would be created. The fresh crab meat adds a new dimension to this iconic Thai dish!

AVOCADO CRAB SALAD \$15
Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

BAKED CRAB \$20
Inspired by the classic, this dish is likened by many to a crab risotto, and is rich and savoury with a hint of soy sauce that brings out the umami.

CRAB CHAWANMUSHI \$17
From the Japanese kitchens of our sister restaurant Nihonbashi, this warm starter features our delicate crab meat in a steamed silky egg custard with subtle flavours of garlic chilli oil.

OYSTER SIXERS (HALF DOZEN) \$15
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!
WITH VODKA \$20

CLAMS \$10
A favourite among our regulars, these clams are fresh and made to a simple Japanese preparation of butter and soy sauce.

MOC(K) BAKED CRAB \$10
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!

えびの塩焼き(炭火焼き) EBI SHIOYAKI
A traditional Japanese dish, our Ebi Shioyaki (salt-grilled prawn) is cooked with sweet, natural salt on hardwood charcoal.
Black Tiger Prawn (Per Prawn/ 1本) \$3
Maru Ebi (3 Peeled Black Tiger Prawns/ 3本) \$10
Completely deshelled prawns grilled on a skewer. Request a pinch of chilli if you’d like.

PRAWN BISQUE \$20
This hearty bisque blends the fresh flavour of Sri Lanka’s amazing Freshwater Prawn with a combination of local spices. Served with traditional wood fired Kade Bread.

CLAY POT PRAWN CURRY (SERVES 2-4) \$40
A combination of Freshwater and Black Tiger Prawns adding up to half a kilo, to make the gravy extra flavoursome, go into this spicy curry. Served with traditional wood fired Kade Bread (it’s reputed to be the best prawn curry in the country).

SEER

SEER BATAYAKI \$20
Fillets of seer lightly cooked in butter to give it a golden-brown glaze.

SEER TERIYAKI (REGULAR/EXTRA SPICY) \$20
Sri Lanka’s favourite fish is cooked with Dharshan’s homemade teriyaki sauce, creating a truly Japanese flavour.

OLIVE OIL & SOY SAUCE GRILLED SEER \$20
Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

POL SAMBOL (WITH MALDIVE FISH) \$2

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’ (grinding stone), as a mixture of coconut, chilli and onion. This dish is created with Maldivian Fish from our sister restaurant in Maldives and is a great accompaniment to our curry dishes and Kade Bread.

CHICKEN

CHICKEN CURRY RICE \$15
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) \$12
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 \$12
Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam, and chargrilled to perfection.



HOW TO CLEAN A CRAB

HASHTAG US!

#MINISTRYOF CRAB #CRABZILLA
#PRAWNZILLA #KEEPCALMANDCRABON

BREAD

KADE BREAD \$2
18 cubes of traditional Sri Lankan wood fired bread.

GARLIC BREAD \$2
A thick slice of traditional Sri Lankan wood fired bread glazed in garlic butter and chargrilled.

RICE

Steamed Japonica Rice \$2
Garlic Rice \$5

JAPANESE STYLE FRIED RICE
蟹チャーハン Kani Chahan (Crab) \$20
海老チャーハン Ebi Chahan (Prawn) \$20
ねぎチャーハン Negi Chahan (Leek) \$5

VEGETABLE SIDES

KanKun Garlic \$5
KanKun Garlic & Egg \$5
Button Mushrooms \$5
Mixed Vegetables \$5

PRICES ARE IN USD & INCLUSIVE OF A 10% SERVICE CHARGE AND GOVT. TAXES