



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 DO NOT USE A FREEZER OR BUY ANYTHING FROZEN. ALL INGREDIENTS SERVED ARE OF THE HIGHEST QUALITY AND FRESHEST FORM.

ARTICLE III

THE INTEGRITY AND PROVENANCE OF INGREDIENTS IS INTEGRAL TO US. MINISTRY OF CRAB MALDIVES RELIES ON OUR PARENT RESTAURANT IN COLOMBO TO AIRLIFT CRABS AND PRAWNS TWICE A WEEK.

ARTICLE IV

WE TREAT ALL OUR INGREDIENTS WITH THE UTMOST RESPECT, USING TECHNIQUES FROM JAPANESE CULINARY PHILOSOPHIES AND PRACTICES. THESE SAME PRINCIPLES ARE EMPLOYED AT THE FINEST JAPANESE RESTAURANTS WORLDWIDE, INCLUDING OUR SISTER RESTAURANT, NIHONBASHI.

ARTICLE V

DIGGING IN WITH YOUR HANDS IS NOT FROWNED UPON. WE HAVE SPECIALIZED CRAB UTENSILS TO HELP YOU GET THE MEAT FROM ITS SHELL. FORKS AND KNIVES ARE CONSIDERED MERELY AN OPTION.

ARTICLE VI

WE WANT TO CELEBRATE AND SHARE SRI LANKA'S SEAFOOD WITH THE WORLD. SRI LANKA IS A BEAUTIFUL ISLAND NATION, WHERE THE OCEANS ARE CLEAN AND FULL OF AMAZING SEAFOOD. WE INVITE YOU TO VISIT THIS INCREDIBLE ISLAND.

ARTICLE VII

WE ASPIRE TO BE ONE OF THE LOWEST 'FOOD MILE' RESTAURANTS IN THE MALDIVES BY BRINGING FRESH INGREDIENTS FROM SRI LANKA, THE CLOSEST COUNTRY EXPORTING CRAB AND PRAWNS.

ARTICLE VIII

SRI LANKAN CRABS ARE CONSIDERED TO BE SOME 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 ALL WILD-CAUGHT, NOT FARMED. THEIR SUPPLY DEPENDS ON THE DAILY CATCH AND NATURAL CONDITIONS. WE APOLOGIZE IF THE SIZE OF CRAB YOU NEED IS NOT AVAILABLE.

ARTICLE X

MINISTRY OF CRAB MALDIVES IS PROUD TO BE LOCATED AT THE MARINA @ CROSSROADS MALDIVES, THE COUNTRY'S LARGEST MULTI-ISLAND INTEGRATED LEISURE AND ENTERTAINMENT DESTINATION. THE STUNNING VIEW OF THE TURQUOISE WATERS WHILE ENJOYING OUR SIGNATURE DISHES IS TRULY AN EXPERIENCE TO REMEMBER.

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



We serve only wild-caught mud crabs from Sri Lanka, that are hand-picked in small batches and air flown live, exclusively from our parent restaurant in Colombo. 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.

“MINISTRY OF CRAB IS PROUD TO HAVE BEEN A PROPONENT OF LEGISLATION TO CURTAIL HARVESTING, TRADE AND EXPORT OF MUD CRABS BELOW 400g, 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, as red chilli was not native to the island. This signature dish is made using a dashi of whole black peppercorn and hand-crushed black pepper that is rolled on our “Miris Gala” (traditional grinding stone), fusing two native Sri Lankan ingredients together; black pepper and mud crab.

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.

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 Sri Lankan spices, sprigs of moringa, and pandan leaves. The combination of aromatic spices with the freshness of the crab gives this dish a deep flavour that is unique to this part of the world.

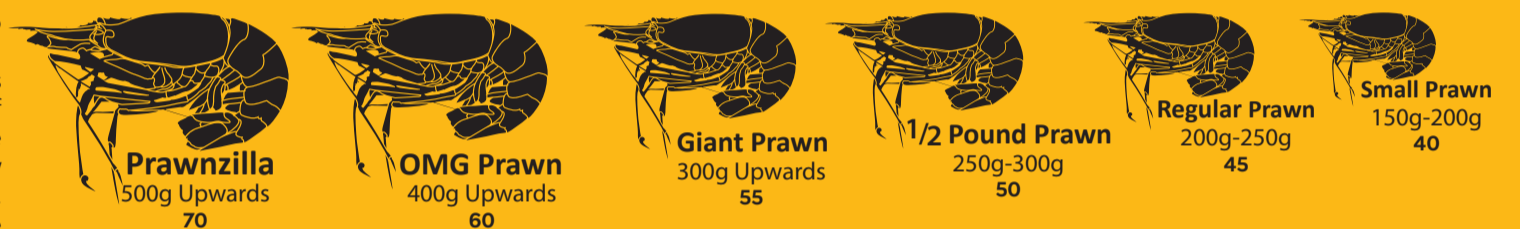
MOC ORIGINAL RECIPE SPICY CRAB

This dish is made with a fiery chilli sauce, originating from Chef Dharshan’s Japanese restaurant Nihonbashi. The umami flavours of onion and tomato are combined with red chillies of Sri Lanka and made fresh every day. This is a non-sweet sauce that makes this crab preparation unique.

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

The Freshwater Prawns of Sri Lanka, also known as Lake Lobsters, are giants compared to their counterparts across Asia 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 the 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 across the island.



ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

BUTTER SOY PRAWN ★

A simple preparation of butter and Japanese soy sauce.

PEPPER PRAWN

A dashi created with whole black peppercorns form the base of this dish and the heat is amplified with hand-crushed black pepper rolled on our “Miris Gala”.

GARLIC CHILLI PRAWN ★

The natural flavour of the freshwater prawn is enhanced with the perfect combination of Italian extra virgin olive oil, garlic, chilli flakes and Japanese soy sauce, creating an irresistible savoury oil.

Also available in **GARLIC** and **GARLIC PEPPER**.

CHILLI PRAWN

Freshwater prawn cooked in a sweet and spicy homemade sauce without any chemically induced taste enhancers, showcasing the warmth and sweetness of red chillies, with the robust flavour of aromatics.

OLIVE OIL & SOY PRAWN

The combination of extra virgin olive oil and soy sauce creates a rich, savoury flavour.

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 available in limited quantities daily.

KAPHRAO CRAB 30
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 25
Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

BAKED CRAB 30
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.

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.

PRAWN BISQUE 35
This light and comforting bisque is an amazing combination of Sri Lanka’s freshwater prawn and the island’s spices. The delicate notes of the Sri Lankan spices complement the distinct flavour of the prawn, allowing it to shine through the dish. Served with 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!

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!

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.

POL SAMBOL

(WITH MALDIVES 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 **උමුකලකඩ** (umbalakada). This coconut relish is made from fresh, hand-scraped coconut combined with onion and chilli ground together on our “Miris Gala”. A great accompaniment to our curry dishes and Kade Bread.

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

Steamed Japonica Rice 7
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

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.



HOW TO CLEAN A CRAB

★ RECOMMENDED DISHES

HASHTAG US!
#MINISTRYOF CRABMALDIVES
#MINISTRYOF CRAB #CRABZILLA
#KEEPCALMANDCRABON

PRICES ARE IN US DOLLARS AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES