



ARTICLE I

WHEN IT COMES TO CRAB, WE DON'T SERVE THEM SMALL,
MEATLESS 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

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 IV

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

ARTICLE V

DIGGING IN WITH YOUR HANDS IS NOT FROWNED UPON.
WE HAVE SPECIALISED CRAB UTENSILS TO HELP YOU PRY SUCCULENT CRAB MEAT FROM ITS SHELL.
FORKS AND KNIVES ARE CONSIDERED MERELY AS 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

ALL OF OUR RECIPES ARE TIED TO CHEF DHARSHAN MUNIDASA'S DUAL SRI LANKAN-JAPANESE HERITAGE,
METICULOUSLY COMBINING SRI LANKAN INGREDIENTS WITH THE PRINCIPLES OF WASHOKU.

ARTICLE VIII

WE ARE HONOURED THAT OUR SRI LANKAN CRAB HAS BEEN WIDELY ENJOYED IN SINGAPORE – THANK YOU SINGAPORE!
WE ARE PROUD TO BE THE FIRST INSTITUTION FROM SRI LANKA DEDICATED TO SERVING YOU THE BEST OF OUR MUD CRAB.

ARTICLE IX

OUR CRABS ARE ALL WILD-CAUGHT AND NOT FARMED.
OUR SUPPLY IS BASED ON THE DAILY CATCH WHICH IS ABSOLUTELY DEPENDENT ON NATURAL CONDITIONS.
WE APOLOGIZE IN ADVANCE IF THE SIZE (OF CRAB) YOU REQUIRE IS NOT AVAILABLE.

ARTICLE X

IN SRI LANKA WE ARE PRIVILEGED TO BE SERVING YOU INSIDE A BUILDING THAT WAS CONSTRUCTED 400 YEARS AGO BY THE DUTCH.
IN SINGAPORE, WE ARE PRIVILEGED TO BE SERVING YOU INSIDE A COLONIAL BUILDING CONSTRUCTED BY THE BRITISH.
WE ARE HONOURED TO BE ENTRUSTED TO SUCH NATIONAL TREASURES.

MAHELA JAYAWARDENE

KUMAR SANGAKKARA

DHARSHAN MUNIDASA

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.”

BLACK PEPPER DASHI CRAB

Black Pepper has been the true “king of spice” of Sri Lanka for centuries, as red chilli was not native to Asia. This dish is deeply rooted in the Japanese culinary philosophy of ‘dashi’, where the dashi of black pepper forms the base of this dish, fusing two native Sri Lankan ingredients together; black pepper and mud crab. The heat is kicked up a notch with hand-crushed black pepper that’s rolled on our “Miris Gala” (traditional grinding stone).

MOC ORIGINAL RECIPE SPICY CRAB

This dish uses the fiery red chillies of Sri Lanka to make a spicy sauce that adds a warmth, sweetness and incredible depth of flavour to the crab.

GARLIC CHILLI CRAB ★

A Ministry of Crab original, where Italian olive oil and Japanese soy sauce meet Sri Lankan crab. The thick shell of the Sri Lankan mud crab adds an unbelievable depth to the resulting savoury olive oil, a great dip for 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 this sweetness is 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, homemade calamansi ponzu and chilli vinegar, 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 freshness of the crab gives this dish a deep flavour.



The Freshwater Prawns of Sri Lanka, also known as Lake Lobsters or Mekong Lobsters, are giants compared to their counterparts in Southeast 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 a very few countries blessed with this culinary gem. They are farm hatched and wild-caught, growing to great sizes in the amazing lakes built by the ancient Kings of Ceylon.

ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

BUTTER SOY PRAWN

CRAB CHAWANMUSHI \$15
This warm Japanese starter features delicate Sri Lankan mud crab meat in a steamed silky egg custard with a garlic chilli oil glaze.

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 \$15
Hand-picked 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 a crab risotto, and is rich and savoury with a hint of soy sauce that brings out the umami.

KING MACKEREL

KING MACKEREL BATAYAKI \$25
Fillets of king mackerel lightly cooked in butter to give it a golden-brown glaze.

KING MACKEREL TERIYAKI (REGULAR/EXTRA SPICY) \$25
King mackerel is cooked with Dharshan’s homemade teriyaki sauce, creating a truly Japanese flavour.

OLIVE OIL & SOY SAUCE GRILLED KING MACKEREL \$25
Fillets of king mackerel coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

BREAD

KADE BREAD \$5
12 cubes of bread made to the exact specifications of the original Sri Lankan street bread.

GARLIC BREAD \$7
A thick slice of traditional Sri Lankan bread glazed in garlic butter and chargrilled.

PEPPER PRAWN

CRAB LIVER PÂTÉ ★ \$25
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.

PRAWN BISQUE ★ \$30
This hearty bisque blends the distinct flavour of Sri Lanka’s amazing freshwater prawn and a combination of spices. Enjoy the succulence of the tender prawn meat as its seasonings compliment every bite you take. Served with Kade Bread.

CLAY POT PRAWN CURRY (SERVES 2-4) \$60
Freshwater prawns and black tiger prawns, adding up to half a kilo, make this spicy curry that’s perfect for sharing. Served with Kade Bread.

MOC(K) BAKED CRAB \$15
Savoury button mushrooms in a rich béchamel sauce substitutes crab meat in this dish. Spice up this delicious starter with a dash of homemade hot sauce!

CHICKEN CURRY RICE \$20
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) \$15
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.

POL SAMBOL (WITH MALDIVE FISH) \$8

A traditional Sri Lankan condiment, this coconut relish is made à la minute from fresh, hand-scraped coconut combined with onion, chilli and bonito chips (known in Sri Lanka as Maldives Fish) ground together on our traditional grinding stone. A great accompaniment to our curry dishes and Kade Bread.

★ RECOMMENDED DISHES

HASHTAG US!

#MINISTRYOFCRAB #CRABZILLA
#PRAWNZILLA #KEEPCALMANDCRABON

CHILLI PRAWN

OYSTER SIXERS (HALF DOZEN) \$60
Freshly shucked Japanese oysters 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 A SPLASH OF BELVEDERE \$65

CLAMS ★ \$20
Fresh clams made to a simple Japanese preparation of butter and soy sauce.

えびの塩焼き(炭火焼き) EBI SHIOYAKI (PER PRAWN) \$8
A black tiger prawn is chargrilled with sweet, sun-dried natural Sri Lankan sea salt in this simplest of Japanese cooking methods.

RICE

Steamed Japonica Rice \$8
Garlic Rice \$15

JAPANESE STYLE FRIED RICE
蟹チャーハン Kani Chahan (Crab) \$30
海老チャーハン Ebi Chahan (Prawn) \$20
ねぎチャーハン Negi Chahan (Leek) \$15

VEGETABLE SIDES

KanKun Garlic \$12
KanKun Garlic & Egg \$12
Button Mushrooms \$12
Mixed Vegetables \$12

DESSERT

COCONUT CRÈME BRÛLÉE \$15
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.

SHIBUYA STYLE FRENCH TOAST \$15
A decadent, soft French Toast made with a thick slice of Kade Bread. Served with whipped cream, strawberries and a drizzle of palm sugar syrup.

ENJOY WITH
OUR HOUSE CHAMPAGNE
Veuve Clicquot

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST



HOW TO CLEAN A CRAB