



#### ARTICLE I

WE ONLY SERVE THE BEST CATCH FLOWN IN FROM SRI LANKA.  
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 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 AROUND THE WORLD.

#### ARTICLE V

WE CONSIDER FORKS AND KNIVES MERELY AN OPTION. WE HAVE SPECIALIZED 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 ASPIRE TO REMIND YOU THAT SRI LANKA IS A BEAUTIFUL ISLAND, 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 MALDIVES; AS WE BRING  
TO YOU FRESH INGREDIENTS FROM SRI LANKA, THE CLOSEST CRAB AND PRAWN EXPORTING COUNTRY.

#### ARTICLE VIII

SRI LANKAN CRABS ARE CONSIDERED TO BE ONE 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 NOT FARMED AND ARE WILD-CAUGHT. THEIR SUPPLY IS BASED ON THE DAILY CATCH WHICH  
IS ABSOLUTELY DEPENDANT ON RAINFALL, STRONG WINDS AND AMBIENT TEMPERATURE. WE CONSIDER IT A  
PRIVILEGE TO SERVE YOU THIS CRAB IN THE MALDIVES AND WE APOLOGIZE IN ADVANCE IF THE SIZE (OF CRAB)  
YOU REQUIRE IS NOT AVAILABLE.

#### ARTICLE X

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

MAHELA JAYAWARDENE

KUMAR SANGAKKARA

DHARSHAN MUNIDASA

# 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.

“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.”

## 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 pepper dashi, fusing two native Sri Lankan ingredients together: Black Pepper and Mud Crab.

## BUTTER CRAB

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.

## 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

## 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.

## 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 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 the ancient Kings of the island.

## ENJOY THEM IN A VARIETY OF SIZES AND COOKING STYLES

### PEPPER PRAWN

### BUTTER SOY PRAWN

### GARLIC CHILLI PRAWN

### GARLIC PRAWN

### CHILLI PRAWN

### GARLIC PEPPER 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. Only limited quantities available daily.

**AVOCADO CRAB SALAD 18**  
Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

**BAKED CRAB 25**  
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.

**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!

## 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.

## POL SAMBOL (WITH MALDIVE 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 **ආච්චා** (umbalakada). This coconut relish is made from fresh, hand scraped coconut combined with onion and chilli ground together on our traditional grinding stone. A great accompaniment to our curry dishes and Kade Bread.

**PRAWN BISQUE 35**  
This hearty broth blends the fresh flavour of Sri Lanka’s amazing Freshwater Prawn with a combination of Sri Lankan spices. Enjoy the succulence of the tender prawn meat, as its seasoning compliments every bite you take. Served with traditional 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!

**CLAMS 25**  
A favourite among our regulars, these clams are fresh and made to a simple Japanese preparation of butter and soy 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.

## 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.

HASHTAG US!  
#MINISTRYOFCRABMALDIVES  
#MINISTRYOFCRAB #CRABZILLA  
#KEEPCALMANDCRABON

## 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

**Japanese Rice - Small 7**  
**Japanese Rice - Large 10**  
**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**

## FINGER BOWL

Please ask for our fingerbowl, a delicate combination of Ceylon tea (which serves to cut oiliness) Venivel (a traditional Ayurvedic disinfectant) and fragrant Iramusu flowers sourced from Sri Lanka.



HOW TO CLEAN A CRAB

PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES

# OPENING DEBATES

	BY THE GLASS (150 ML)	BY THE BOTTLE
HOUSE CHAMPAGNE		
VEUVE CLICQUOT PONSARDIN		180
YELLOW - LABEL BRUT, CHAMPAGNE, FRANCE, NV		

## HOUSE WINES

ROSÉS	15	70
WHITES	15	70
REDS	15	70

## BEER

SINGHA 330ML		8
LION 330ML		8
HEINEKEN (NON - ALCOHOLIC) 330ML		6

## SIGNATURE COCKTAIL

SMALL ISLAND ICED TEA		15
Arrack, Peach Tea Concentrate, Soda		

## STILL & SPARKLING WATER

OLU STILL OR SPARKLING WATER 625ML		6
CROSSROADS WATER 1L		3
SAN PELLEGRINO SPARKLING WATER 750ML		9
ACQUA PANNA STILL WATER 750ML		9
ACQUA PANNA STILL WATER 1L		10

## SOFT DRINKS & FRESH JUICES

COCA COLA		5
COCA COLA ZERO		5
FANTA		5
SPRITE		5
TONIC		5
SODA		5
ICED TEA SODA		10

# WINES & SPIRITS ACT

## WHITES

### FRANCE BURGUNDY

J. Moreau & Fils Petit Chablis, 70  
Burgundy, France, 2018

### ALSACE

Domaine Trimbach Riesling, France 80

### LOIRE

Pascal Jolivet Pouilly-Fume, Loire, 90  
France, 2017

### RHONE

M. Chapoutier Condrieu Invitare, 180  
Rhone, France, 2017

### CHILE

Concha y Toro Amelia Chardonnay 120

### NEW ZEALAND

Craggy Range Te Muna Road 70  
Vineyard Sauvignon Blanc,

Martinborough, New Zealand, 2018

Cloudy Bay Te Koko Sauvignon Blanc 180

Cloudy Bay Sauvignon Blanc, 100

Marlborough, New Zealand, 2019

### SPAIN

Torres Vina Sol Paredada, Penedes, 70  
Catalunya DO Spain, 2017

### GREECE

Gaia Thalassithis Assyrtiko 2019 120

Plagios Sideways White 2020 120

### AUSTRIA

Weingut Laurenz V. 'Laurenz und 70  
Sophie Singing' Gruner Veltliner,

Niederosterreich, Austria, 2017

### ITALY

Castello Della Sala Cervaro 280  
Nihonbashi Pinot Grigio 70

### WHITE BY THE GLASS (150 ML)

J. Moreau & Fils Petit Chablis 15  
Burgundy, France, 2019

Weingut Laurenz V. 'Laurenz und 15  
Sophie Singing' Gruner Veltliner,

Niederosterreich, Austria, 2017

## REDS

### FRANCE BURGUNDY

Joseph Drouhin Bourgogne Laforet 70  
Pinot Noir, Burgundy, France, 2016

### RHONE

Paul Jaboulet Aine Hermitage 480  
La Chapelle

### ITALY

Carne Diem Pinot Nero 70

Castello d'Albola Chianti Classico 80  
Reserva DOCG, Tuscany, Italy, 2012

Prunotto Barolo 150

### AUSTRALIA

Cape Mentelle Trinders Cabernet 70  
Sauvignon - Merlot

### SPAIN

Torres Gran Coronas Cabernet 70  
Sauvignon Reserva, Penedes,

Spain, 2016

### SOUTH AFRICA

Nederburg The Winemasters Shiraz, 70  
Western Cape, South Africa, 2016

### UNITED STATES

Opus One, 2013 950

### RED BY THE GLASS (150 ML)

Joseph Drouhin Bourgogne Laforet 15  
Pinot Noir, Burgundy, France, 2016

## BUBBLES

Dom Perignon Brut, Champagne, 780  
France, 2008

Krug Grande Cuvee NV, France 600

Ferrari Maximum Brut Blanc de 220  
Blancs, Trento DOC, NV, 1.5L

Champagne, France, NV

Veuve Clicquot Ponsardin Yellow - 180  
Label Brut, Champagne, France, NV

Veuve Clicquot Extra Brut Extra Old, 320  
Champagne, France, NV

Veuve Clicquot Ponsardin Yellow - 100  
Label Brut ½ Bottle, Champagne,

France, NV

Marchese Antinori Tenuta Montenisa 70  
Brut, Franciacorta DOCG

Ministry Of Crab Pinot Blush 70

### BUBBLES BY THE GLASS (125 ML)

Marchese Antinori Tenuta Montenisa 15  
Brut, Franciacorta DOCG

## GIN

Tarquins Cornish Dry Gin (25ml) 15

Bulldog London Dry Gin (25ml) 10

Hendricks Gin (25ml) 10

Gin Mare (25ml) 10

Colombo 7 Gin (25ml) 10

Colombo 7 Gin (700ml) 150

Monkey 47 Dry Gin (25ml) 15

Musgrave Pink Gin (25ml) 12

Sipsmith London Dry Gin (25ml) 12

Six Dogs Blue Gin (25ml) 12

The Botanist Islay Dry Gin (25ml) 12

### VODKA

Belvedere Pure (25ml) 5

Belvedere Pure (700ml) 120

Eminente (25ml) 12

Eminente (700ml) 150

Volcan de Mi Tierra (25ml) 12

Volcan de Mi Tierra (700ml) 150

## SINGLE MALTS

The Original Glenmorangie (25ml) 7

Glenmorangie 18 YO (25ml) 16

The Glenlivet Founders Reserve (25ml) 6

The Glenlivet Founders Reserve (750ml) 150

The Glenlivet 18 YO (25ml) 12

Glenmorangie Lasanta (25ml) 12

Glenmorangie Lasanta (700ml) 150

### BLENDED WHISKEY

Chivas 12 YO (25ml) 5

Chivas 12 YO (1L) 150

Chivas 18 YO (25ml) 12

### ARRACK

Ceylon Arrack (25ml) 8

Ceylon Arrack (700ml) 120

Vintage Extra VX Old Arrack (25ml) 6

Vintage Extra VX Old Arrack (750ml) 70

PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES

# MINISTRY OF CRAB

PRESENTS

# FIFTY SHADES OF ROSÉ

## STILL WINES

Château de Marsan Rosé	\$70	Ministry Of Crab Pinot Blush	\$70
False Bay Whole Bunch Cinsault-Mourvèdre Rose	\$70	Mastroberardino Campania IGT 'Lacrimarosa'	\$70
Sea Change Provence Rose	\$70	The Pale, Rosé by Sacha Lichine	\$70
Mirabeau Rosé	\$70	Studio by Miraval Provence Rosé	\$80
Viña Esmeralda Rosado, Catalunya DO	\$70	Mirabeau Pure Provence Rosé	\$80
Domaene Gobelsburg Zweigelt Rosé	\$70	Pala Chiaro di Stelle Rose Isola dei Nuraghi IGT	\$80
Gerard Bertrand Gris Blanc Rosé	\$70	Clarendelle Bordeaux (Haut Brion)	\$80
Wishbone Sauvignon Blanc Rosé	\$70	Château d'Esclans Whispering Angel Rosé	\$90
Saint Clair Family Estate Premium Pinot Gris Rosé	\$70	Mirabeau Etoile Provence Rosé	\$90
Château L'ermitage 'Auzan' Rosé	\$70	Château Les Valentines Rosé	\$90
Santa Margherita 'Stilrose' Riviera del Garda Classico, Chiaretto DOC	\$70	Brokenwood Nebbiolo Rosato, Beechworth, Victoria	\$90
Bodega Piedra Negra Pinot Gris Rosado Alta Collection	\$70	Château Minuty Côtes de Provence 'Prestige'	\$90
RiverBank Estate Rebellious Rosé	\$70	Chateau Miraval Provence Rosé	\$100
Château Minuty Côtes de Provence 'M de Minuty'	\$70	Pascal Jolivet, Sancerre Rosé	\$110
Domaine Saint Andrieu (Château Talbot)	\$70	Château Minuty Côtes de Provence 'Cuvée 281'	\$220
		Château d'Esclans, Les Clans Rosé	\$230

## CHAMPAGNES

Moët & Chandon Rosé Impérial	\$230	Billecart-Salmon Brut Rosé	\$310
Veuve Clicquot Rosé	\$280	Bollinger Brut Rosé	\$310
Moët & Chandon Grand Vintage Rosé 2009	\$280	Laurent-Perrier Cuvée Rosé Brut	\$400
Delamotte Brut Rosé	\$290	Bollinger La Grande Année Rosé	\$710
Lanson Le Rose Brut	\$290	Cuvée Elisabeth Salmon Brut Rosé	\$860
Veuve Clicquot Rich Rosé	\$310	Krug Rosé	\$900
Ruinart Rosé	\$310	Dom Pérignon Rosé (Vintage 2006)	\$1300

## FRANCIACORTA

Ca' del Bosco Cuvée Prestige Rosé NV, Franciacorta	\$230	Torresella Prosecco Rosé	\$70
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## SPARKLING WINE

## PROSECCO

Sea Change Prosecco Rose DOC	\$70
Cantine Sacchetto Prosecco Rosé Brut Spumante	\$70

## CAVA

Parés Baltà Cava Pink, Brut Rosé	\$80
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## NON ALCOHOLIC

Non Alcoholic Sparkling Rose	\$40
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**PRICES SUBJECT TO SERVICE CHARGES AND GOVERNMENT TAXES**