





MENU  
EXPERIENCES  
ONGOING PROMOTIONS

FOR RESERVATIONS

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#### 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 handpicked 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.

## 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 daily. This is a non-sweet sauce that makes this crab preparation unique.

## 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.

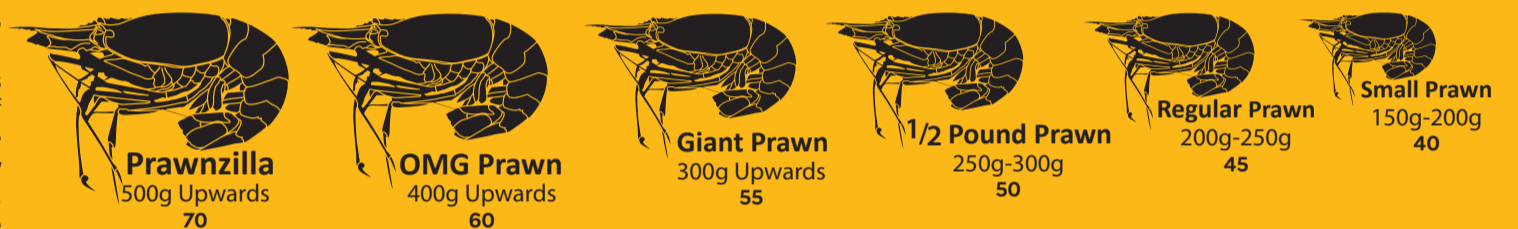
## SRI LANKAN CURRY CRAB

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.

## 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 forms 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) ★

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

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

Steamed and chilled handpicked crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

## BAKED CRAB

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

Fillets of seer lightly sautéed in butter to give it a golden-brown glaze.

## SEER TERIYAKI (REGULAR/EXTRA SPICY)

Sri Lanka’s favourite fish is cooked with Dharshan’s homemade teriyaki sauce, creating a truly Japanese flavour.

## OLIVE OIL & SOY SAUCE GRILLED SEER

Fillets of seer coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

## CRAB CHAWANMUSHI

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

## PRAWN BISQUE

This hearty 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 Kade Bread.

## MOC(K) BAKED CRAB

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

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)

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

Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam, and chargrilled to perfection.

## POL SAMBOL

(WITH MALDIVES FISH)

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 **උමඩලකඩ** (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

18 cubes of bread made to the exact specifications of the traditional Sri Lankan wood-fired street bread.

### GARLIC BREAD ★

A thick slice of Kade Bread glazed in garlic butter and chargrilled.

## RICE

### Steamed Japonica Rice

Garlic Rice

### JAPANESE STYLE FRIED RICE

蟹チャーハン **Kani Chahan (Crab)**  
海老チャーハン **Ebi Chahan (Prawn)**  
ねぎチャーハン **Negi Chahan (Leek)**

### HIKI MAS CHAHAN ★

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

### KanKun Garlic & Egg

### Button Mushrooms

### Mixed Vegetables

## DESSERT

### COCONUT CRÈME BRÛLÉE

A tropical island twist on the classic French dessert. Created using rich coconut milk, our Coconut Crème Brûlée is baked in a halved fresh coconut. Crack the caramelized sugar coating to taste the smooth and creamy custard within.

## HASHTAG US!

#MINISTRYOFCRABMALDIVES  
#MINISTRYOFCRAB #CRABZILLA  
#KEEPCALMANDCRABON



HOW TO DESHELL A CRAB

## ★ RECOMMENDED DISHES

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

# OPENING DEBATES

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

## 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

<b>SMALL ISLAND ICED TEA</b>		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, Burgundy, France, 2022 \$70

#### ALSACE

Domaine Trimbach Riesling, France \$80

#### LOIRE

Pascal Jolivet Pouilly - Fume, Loire, France, 2020 \$90

#### RHONE

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

#### CHILE

Cono Sur Single Vineyard Block No. 23 Riesling, 2023 \$90

Concha y Toro Amelia Chardonnay \$120

### NEW ZEALAND

Craggy Range Te Muna Road Vineyard Sauvignon Blanc, Martinborough, New Zealand, 2018 \$70

Cloudy Bay Chardonnay, 2020 \$110

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2021 \$120

Cloudy Bay Te Koko Sauvignon Blanc, New Zealand, 2020 \$180

### SPAIN

Torres Vina Sol Paredada, Penedes, D.O. Catalunya, Spain, 2020 \$70

### GREECE

Gaia Thalassithis Assyrtiko, 2019 \$120

### SOUTH AFRICA

False Bay Chenin Blanc, 2022 \$70

Waterkloof Circumstance Sauvignon Blanc, 2020 \$80

### AUSTRIA

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

Niederosterreich, Austria, 2020

### ITALY

Nihonbashi Pinot Grigio \$70

Villa Antinori, Toscana, 2022 \$70

Castello Della Sala Cervaro, 2019 \$280

### WHITE BY THE GLASS (150 ML)

J. Moreau & Fils Petit Chablis, Burgundy, France, 2022 \$15

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

Niederosterreich, Austria, 2020

Nihonbashi Pinot Grigio \$15

## REDS

### FRANCE

#### BURGUNDY

Joseph Drouhin Bourgogne Laforet Pinot Noir, Burgundy, France, 2020 \$70

Rhone \$480

Paul Jaboulet Alne Hermitage La Chapelle, 2013

### ITALY

Carne Diem Pinot Nero \$70

Castello d'Albola Chianti Classico \$80

Reserva DOCG, Tuscany, Italy, 2020

Prunotto Barolo \$150

### SPAIN

Torres Gran Coronas Cabernet \$70

Sauvignon Reserva, Penedes, Spain, 2019

### SOUTH AFRICA

La Vierge Anthelia Syrah, Western Cape, \$70

South Africa

### UNITED STATES

Opus One, 2015 \$950

### RED BY THE GLASS (150 ML)

Joseph Drouhin Bourgogne Laforet Pinot Noir, Burgundy, France, 2020 \$15

Carne Diem Pinot Nero \$15

## BUBBLES

Marchese Antinori Tenuta Montenis Brut, Franciacorta DOCG \$125

Sei Bellissimi Rossini \$95

Veuve Clicquot Ponsardin Yellow - Label Brut ½ Bottle, Champagne, France, NV \$100

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

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

Champagne, France, NV

Ruinart Brut \$280

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

Krug Grande Cuvee NV, France \$600

Dom Perignon Brut, Champagne, France, 2010/ 2012 \$780

Col de'Salici Prosecco \$80

di Conegliano-Valdobbiadene Superiore Extra Dry DOCG, Veneto, Italy

### BUBBLES BY THE GLASS (150 ML)

Sei Bellissimi Rossini \$20

Col de'Salici Prosecco \$20

di Conegliano-Valdobbiadene Superiore Extra Dry DOCG, Veneto, Italy

## 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

## RUM

Eminente (25ml) \$12

Eminente (700ml) \$150

## TEQUILA

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

Chivas 18 YO (1L) \$380

## 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

# OUR EXPERIENCES

## MOC 101 FOR TWO

### STARTER:

150g Freshwater Prawn cooked in our signature Garlic Chilli preparation served with our signature Garlic Bread

### MAIN (to share):

700g Pepper Crab served with Traditional Sri Lankan Bread or Rice

### DESSERT:

Coconut Crème Brûlée

**\$200<sup>++</sup> Per Couple**

MEAL PLAN GUESTS CAN ENJOY THE ABOVE FOR AN ADDITIONAL \$60<sup>++</sup> SUPPLEMENT PER PERSON

\*CANNOT BE COMBINED WITH OTHER ONGOING PROMOTIONS OR SPECIAL OFFERS

Gourmands can upgrade to larger crabs and giant freshwater prawns. Please inquire with your server regarding price differences.

Contact your butler to make a reservation from your hotel reception.

Guests on Meal Plan will receive \$50 nett of resort credit per guest when ordering à la carte.





MINISTRY OF CRAB™  
THE MARINA @ CROSSROADS MALDIVES



## The “Yellow” Experience

Allow us to pick you up in our  
Classic Yellow Buggy with a Champagne of your choice:

**Veve Clicquot Ponsardin Yellow Label Brut 180++**

**Veve Clicquot Rich Rose \$310++**

**Veve Clicquot Rosé \$280++**

- Guest must have a confirmed reservation at Ministry Of Crab
- Purchased bottle will be transferred to the table upon arrival at the restaurant

**FOR RESERVATIONS : +960 741 2722**

# ULTIMATE Surf & Turf

THREE HOURS | THREE RESTAURANTS

A progressive dining experience of Chef Dharshan Munidasa's 3 Restaurants at CROSSROADS

Experience Dharshan's Signature Starter at

**NIHONBASHI BLUE**

OLIVE OIL KAKE TAI CHA

Snapper Sashimi with Hot Olive Oil & Garlic poured over it

Followed by the Iconic Sri Lankan Mud Crab at

**MINISTRY OF CRAB**

XL (UP TO 1KG) CRAB

Enjoy the iconic Mud Crab flown in from Sri Lanka in our signature preparations Garlic Chilli or Pepper served with our original recipe Garlic Bread

Grand Finale with the Dessert at

**CARNE DIEM**

CHOOSE YOUR CUT (to share):

**400G SIRLOIN**

A decadent 2-inch slab of Sirloin from Westholme, Australia

**8-Rib RACK OF LAMB**

OR Tender Lamb Rack from Maimoa, New Zealand

Both cooked in our unique method in our oven Ignis Maximus at 750°C!

DESSERT (to share):

Crusty French Toast with whipped cream, strawberries and a drizzle of palm sugar syrup

**\$500<sup>++</sup> Per Couple**

With Champagne Buggy Pick-up from the resort  
(On arrival, the bottle will be transferred to the table)

Choose from



**\$420<sup>++</sup> Per Couple**

With a glass of wine per person at each restaurant

**\$333<sup>++</sup> Per Couple**

Food only