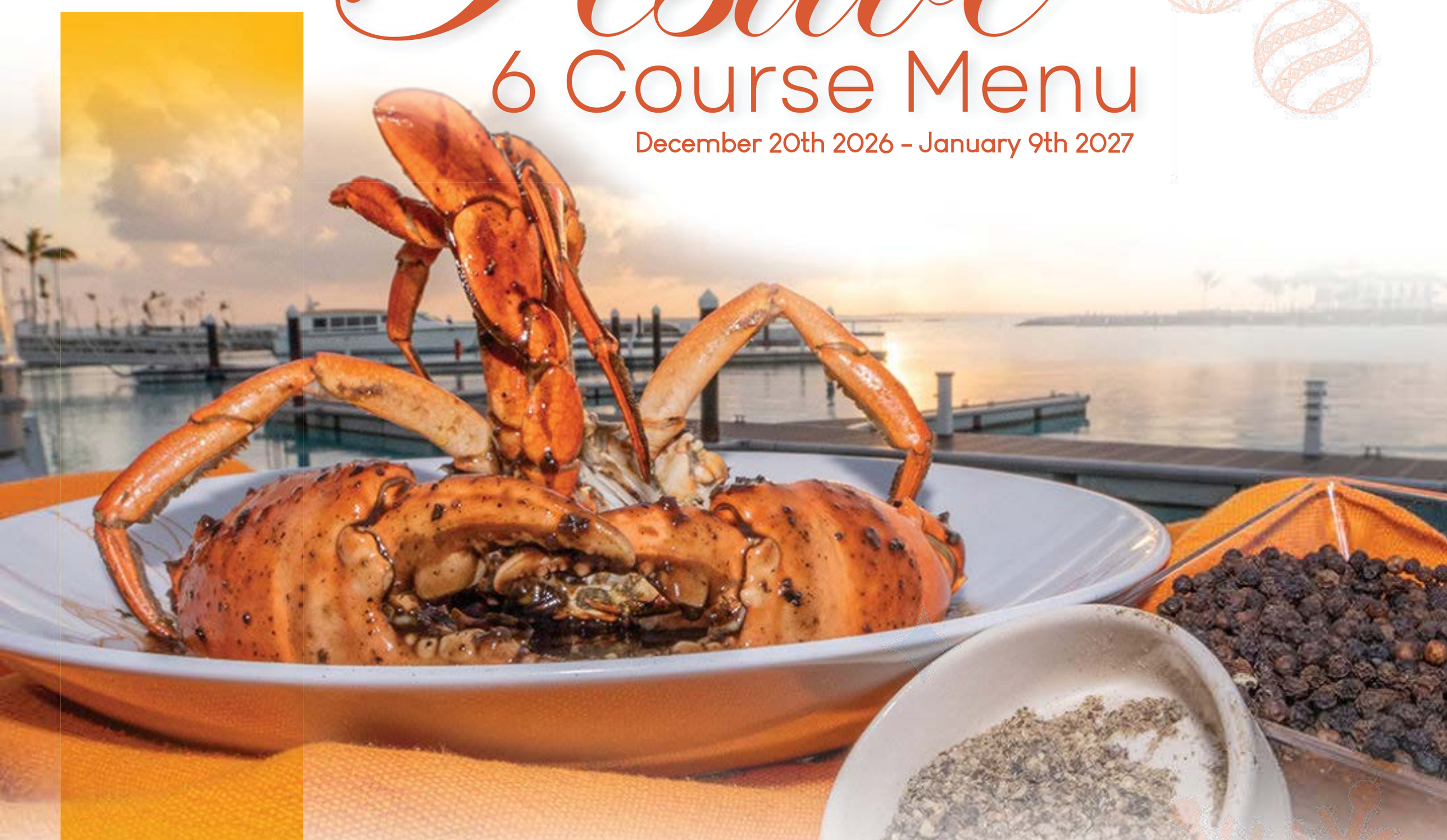
Ministry Of Crab™
The Marina @ Crossroads Maldives

Festive
6 Course Menu
December 20th 2026 – January 9th 2027



Bubble up
with Veuve Clicquot
at $120++

DINNER FOR TWO

1st Course
AVOCADO CRAB SALAD
Steamed and chilled white crab meat mixed into a wasabi mayonnaise and served in a halved avocado.

2nd Course
CRAB CHAWANMUSHI
A steamed silky egg custard topped with delicate hand-picked Sri Lankan mud crab meat in a garlic chilli oil glaze.

3rd Course
GARLIC CHILLI PRAWN (150g-200g)
Sri Lanka's freshwater prawn cooked in Italian olive oil, Japanese soy sauce, garlic and chilli flakes. Served with Garlic Bread.

4th Course (To Share)
POL SAMBOL WITH GARLIC BREAD
A traditional Sri Lankan dish from fresh, hand-scraped coconut combined with onion and chilli

5th Course (To Share)
PEPPER CRAB (900g)
Freshness of the crab is fused using a dashi of whole black peppercorn and hand-crushed black pepper. Served with Kade Bread.

6th Course
COCONUT CRÈME BRULEE
A tropical take on the classic French dessert, made with rich coconut milk, and baked in a fresh coconut.

FOR RESERVATIONS (+960) 741-2722
CANNOT BE COMBINED WITH OTHER PROMOTIONS AND OFFERS
@MINISTRYOFCRAB.MALDIVES

$130++
supplement per person for HB/FB/AI Guests

$170++
per person
regular price & for BB Guests

MINISTRY OF CRAB™
THE MARINA @ CROSSROADS MALDIVES

New Years Eve



FREE ENTRY
For guests dining at our outlets

DINNER FOR TWO

From Dinner to Midnight Magic

New Year's Eve like never before!

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