

# THE AMENDMENTS

## PEPPER CRAB 手磨黑胡椒蟹

Black pepper was the king of spice in Sri Lanka and all traditional curries were black, as Red Chilli was not native to the region. This dish which is made using hand crushed pepper corns (rolled on a traditional miris gala), whole peppercorns, and a pepper stock, fuses two ingredients endemic to Sri Lanka.

## CHILLI CRAB 辣椒蟹

This dish gave Sri Lankan crabs the iconic status they enjoy in South East Asia. Our version uses Sri Lankan Chilli to create warmth and sweetness, as well as an array of Sri Lankan spices to create an incredible depth of flavour.

## CURRY CRAB 咖喱蟹

A traditional Sri Lankan curry that combines Sri Lanka's freshest crabs with an array of local spices and sprigs of drumstick leaves.

## GARLIC CHILLI CRAB 香蒜辣椒蟹

This is a Ministry of Crab original where Mediterranean 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 lagoon crab adds an unbelievable depth to the flavoured oil that is great to soak up with cubed bread.

### ALSO AVAILABLE 其他烹调风味

Garlic Crab 香蒜蟹 - the non-spicy version of the Garlic Chilli Crab  
Garlic Pepper 香蒜黑胡椒蟹 - where spicy pepper corns are substituted for the Sri Lankan chilli flakes  
Sichuan Peppercorn 四川花椒蟹 - a completed Sichuan peppers aroma flavour

## BUTTER CRAB 黄油蟹

This dish is the best way to appreciate the full flavour of these amazing crustaceans - it also happens to be Kumar's favourite. Our Butter Crab is best served chilled, with warm butter (6 hours' notice required). However, we are also happy to make this dish available warm (no prior notice required). Order male crabs for more claw meat, and female crabs for tender sweet meat.

## BAKED CRAB 秘制焗蟹

Inspired by the classic, Dharshan created this version as he feels that the, "main ingredient in Baked Crab should be crab." Likened by some to a Crab Risotto, our Baked Crab makes a satisfying starter or a tasty side. Please understand that we require a minimum of 3 hours' notice to prepare this dish, as it is made to order.

## AVOCADO CRAB SALAD 蟹肉牛油果

Steamed and chilled white meat of crab gently mixed into a wasabi mayonnaise and served in half an avocado.

## CRAB LIVER PÂTÉ (20g) 蟹肝酱

Our creamy Crab Liver Pâté is a decadent treat that's served with Melba toast. Limited quantities available daily.

									
<b>1/2 Kilo Crab</b> 500-599g 288	<b>Small</b> Up to 700g 388	<b>Medium</b> Up to 800g 488	<b>Large</b> Up to 900g 588	<b>XL</b> Up to 1kg 688	<b>Kilo Crab</b> Above 1kg 788	<b>Jumbo</b> Above 1.1kg 888	<b>Colossal</b> 1.2kg 988 1.3kg 1088 1.4kg 1188	<b>OMG!!!</b> 1.5kg 1308 1.6kg 1438 1.7kg 1568 1.8kg 1698 1.9kg 1838	<b>Crabzilla</b> 2kg 1988 150 per 100g thereafter

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."

						
<b>Prawnzilla</b> 500g Upwards 368	<b>OMG Prawn</b> 400g Upwards 308	<b>Yodha Prawn</b> 300g Upwards 248	<b>1/2 Pound Prawn</b> 250g-300g 188	<b>Huge Prawn</b> 200g-250g 138	<b>Big Prawn</b> 150g-200g 118	<b>1/2 Dozen Black Tiger</b> 168

The King Prawns of Sri Lanka 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. These prawns are farm hatched and released into the wild, growing to great sizes in the amazing lakes built by our Kings.

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

Chilli Prawns 辣椒大虾  
Pepper Prawns 黑胡椒大虾  
Garlic Prawns 香蒜大虾  
Garlic Chilli Prawns 香蒜辣椒大虾  
Garlic Pepper Prawns 香蒜黑胡椒大虾  
Olive Oil & Soy Prawns 橄榄油, 酱油大虾  
Butter Soy Prawns 黄油酱油大虾

## CLAY POT PRAWN CURRY 大虾咖喱

138

Half a kilo of prawns (we use two types to make the stock extra flavourous) go into this curry. Served with cubed bread, some have called this the best prawn curry in Sri Lanka.

## SMALL PLATES

**OYSTER SIXERS 一口生蚝(6只)** 288  
Chilled freshly shucked oysters served with our home-made hot sauce and aged soy sauce. Use 2 - 3 drops of each per oyster and enjoy! Comes in a set of six.

**WITH VODKA 加伏特加** 308

**CLAMS 蛤蜊** 88  
A simple Japanese preparation made with butter and soy sauce, these clams are fresh and make a great starter.

## RICE 米饭

Steamed Rice Small 米饭(小份) 18  
Steamed Rice Large 米饭(大份) 28  
Garlic Fried Rice 蒜香米饭 38  
Leek Fried Rice 蒜苗炒饭 38  
Prawn Fried Rice 虾炒饭 68  
Kani Chahan 日式蟹肉炒饭 98  
(Japanese style Crab Fried Rice)

## VEGETABLE SIDES

Morning Glory 香辣空心菜 48  
Green Asparagus 芦笋 58  
Button Mushrooms 炒蘑菇 68  
Mixed Vegetables 炒混合蔬菜 58

### HASHTAG US!

#MINISTRYOF CRAB #CRABZILLA  
#KINGPRAWN #KEEPCALMANDCRABON

## EBI SHIOYAKI 烤虾

A traditional Japanese dish, our Ebi Shioyaki (salt-grilled prawn) grilled with natural salt.

**Black Tiger Prawn (3 pcs)** 68  
**Maru Ebi (3 pcs Peeled Black Tiger Prawns)** 68  
Completely de-shelled prawns grilled on a skewer. Ask for a pinch of chilli if you like.

## CHICKEN

**CHICKEN CURRY RICE 咖喱鸡饭** 88  
Served with Japanese sticky rice, Pol Sambol and a fried egg, this dish was featured on Dharshan's TV show and described by Mahela as 'legendary'.

### ALSO AVAILABLE WITH CUBED BREAD

**CHICKEN TERIYAKI (REGULAR/EXTRA SPICY)** 68  
**日式照烧烤鸡 (普通/辣)**  
A Japanese favourite made with Dharshan's own teriyaki sauce recipe from our sister restaurant Nihonbashi.

**OLIVE OIL & SOY SAUCE GRILL CHICKEN** 68  
**橄榄油/酱油烤鸡**  
Tender chicken leg meat coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.



SCAN TO WATCH  
HOW TO CLEAN CRAB

### FINGER BOWL

Please ask for our finger bowl - A delicate combination of tea (which serves to cut oiliness), venivel (a traditional Ayurvedic disinfectant) and fragrant iramusu flowers.

## KING PRAWN BISQUE 大虾浓汤

88

This hearty broth blends the fresh flavour of Sri Lanka's amazing King Prawns with a combination of local spices. Enjoy the succulence of the tender prawn meat, as its seasonings compliment every bite you take. Served with cubed bread.

## DAILY FISH

**TERIYAKI (REGULAR/EXTRA SPICY)** 98  
**日式照烧鱼 (普通/辣)**  
Fish fillet cooked in a special teriyaki sauce Dharshan started over 20 years ago.

**BATAYAKI 日式风味鱼** 98  
Fish fillet lightly sautéed in butter to give it a golden-brown glaze.

**OLIVE OIL & SOY SAUCE** 98  
**橄榄油/酱油烤鱼**  
Fish fillet coated with a lightly whisked olive oil and soy sauce foam and chargrilled to perfection.

## BREAD 面包类

**CUBED BREAD** 28  
面包块

**GARLIC BREAD** 28  
蒜蓉面包  
A thick slice bread glazed in garlic butter and chargrilled

**POL SAMBOL** 68  
**斯里兰卡鱼干辣椒椰丝**  
Made à la minute, to a Sangakkara family recipe, our Pol Sambol is hand-scraped on order before being ground on a traditional 'miris gala'.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL  
另加10%服务费