



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

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

WE ARE DEDICATED TO ENSURING THAT EVERY INGREDIENT IS SUSTAINABLY SOURCED, AND TRACEABLE TO ITS ORIGIN.
BY COLLABORATING WITH TRUSTED SUPPLIERS AND SUPPORTING LOCAL AND REGIONAL PRODUCERS, WE HONOUR THE
JOURNEY OF EACH INGREDIENT FROM ITS SOURCE TO YOUR PLATE, MAINTAINING THE ESSENCE OF FRESHNESS AND
AUTHENTICITY THAT DEFINES THE MINISTRY OF CRAB.

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 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

SRI LANKAN CRABS ARE AMONG THE FINEST IN THE WORLD, WE ARE PROUD TO BRING THIS EXCEPTIONAL CRUSTACEAN
TO THE VIBRANT CITY OF KUALA LUMPUR.

ARTICLE IX

OUR CRABS ARE WILD-CAUGHT AND NOT FARMED.
THEIR SUPPLY DEPENDS ON THE DAILY CATCH AND NATURAL CONDITIONS.
WE APOLOGIZE IF THE SIZE OF CRAB YOU REQUIRE IS NOT AVAILABLE.

ARTICLE X

MINISTRY OF CRAB KUALA LUMPUR STANDS PROUDLY IN BUKIT BINTANG, AROUND THE MAIN GATE OF THE HISTORIC
PUDU JAIL, AN ICONIC LOCATION THAT SYMBOLIZES A BLEND OF HERITAGE AND TRANSFORMATION. JUST AS THIS SITE
HAS EVOLVED INTO A VIBRANT HUB, WE STRIVE TO HONOUR ITS HISTORY WHILE BRINGING A CONTEMPORARY DINING
EXPERIENCE THAT SHOWCASES THE FINEST MUD CRABS IN THE WORLD.

武仁

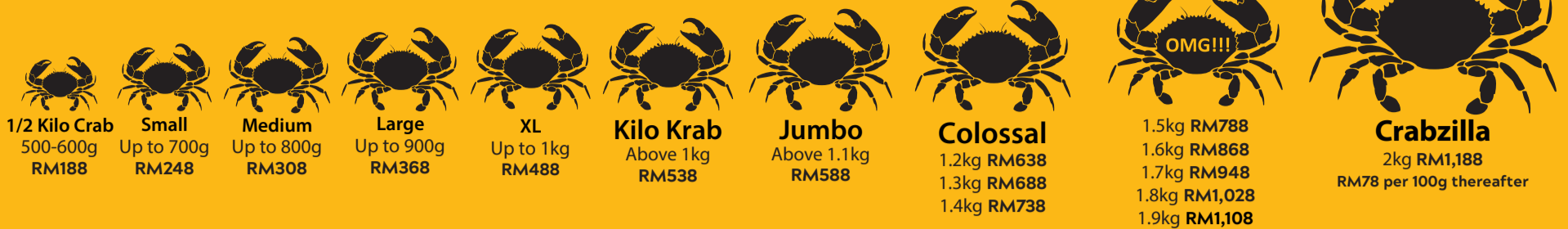
MAHELA JAYAWARDENE

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 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 its base, 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 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.

GARLIC CHILLI CRAB ★

A Ministry of Crab original, where extra virgin olive oil from Italy and Japanese soy sauce meet Sri Lankan crab. The resulting savoury garlic chilli olive oil is an amazing dip for our Kade Bread.

ALSO AVAILABLE

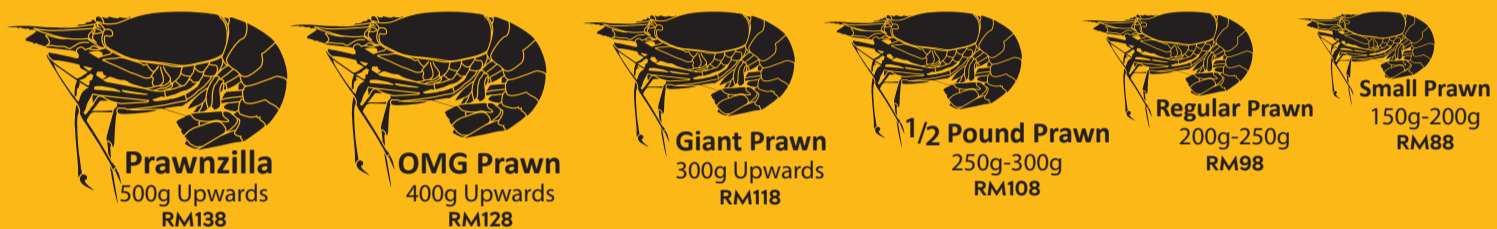
Garlic Crab - the non-spicy version of the Garlic Chilli
Garlic Pepper - where black peppercorns are substituted for the Sri Lankan chilli flakes

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 chilli padi (bird’s eye chilli) soy sauce 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 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.



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 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 form the base of this dish and the heat is amplified with hand-crushed black pepper rolled on our “Miris Gala” (Grinding stone).

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.

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 create a rich, savoury flavour.

CRAB LIVER PÂTÉ (WITH MELBA TOAST) ★ RM75

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.

KAPHRAO CRAB RM78

A signature dish from our sister restaurant in Bangkok, this dish is created with deshelled 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 RM48

Hand-picked crab meat gently mixed into a wasabi mayonnaise and served in a halved avocado.

BAKED CRAB RM90

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.

POL SAMBOL (WITH MALDIVES FISH) RM28

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’ (grinding stone), as a mixture of coconut, chilli and onion. This dish is created with Maldivian Fish from our sister restaurant in Maldives and is a great accompaniment to our curry dishes and Kade Bread.

BREAD

KADE BREAD RM10

12 cubes of bread made to the exact specifications of the traditional Sri Lankan street bread.

GARLIC BREAD RM12

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

CRAB CHAWANMUSHI RM45

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

OYSTER SIXERS (HALF DOZEN) RM168

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!

CLAMS ★ RM78

Fresh clams made to a simple Japanese preparation of butter and soy sauce.

MOC(K) BAKED CRAB (v) RM45

Savoury mushrooms in a rich béchamel sauce substitutes crab meat in this dish. Spice up this delicious starter with a dash of homemade hot sauce!

RICE

Steamed Japonica Rice RM10

Garlic Rice (v) RM28

JAPANESE STYLE FRIED RICE

蟹チャーハン Kani Chahan (Crab) RM58

海老チャーハン Ebi Chahan (Prawn) RM48

ねぎチャーハン Negi Chahan (Leek) (v) RM38

CHICKEN

SRI LANKAN CHICKEN CURRY RICE RM58

À la minute boneless dark meat chicken curry with bold, spicy tones creates this traditional curry. Served with steamed rice, Pol Sambol and a fried egg.

CHICKEN TERIYAKI (REGULAR/EXTRA SPICY) RM58

A Japanese favourite, boneless chicken leg is cooked over hardwood charcoal. The teriyaki sauce is made without any artificial taste enhancers, to an original recipe by Chef Dharshan.

OLIVE OIL & SOY SAUCE GRILLED CHICKEN RM58

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

えびの塩焼き(炭火焼き) EBI SHIOYAKI

A traditional Japanese dish, our Ebi Shioyaki (salt-grilled prawn) is cooked with sweet, natural salt on hardwood charcoal.

Black Tiger Prawn (Per Prawn/ 1本) RM15

Maru Ebi (3 Peeled Black Tiger Prawns/ 3本) RM50

Completely deshelled prawns grilled on a skewer. Request a pinch of chilli if you’d like.

CURRY PRAWN BISQUE RM78

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.

CLAY POT PRAWN CURRY (SERVES 4-6) RM218

A combination of Freshwater and Black Tiger Prawns adding up to half a kilo, to make the gravy extra flavoursome, go into this spicy curry. Served with traditional wood fired Kade Bread.

VEGETABLE SIDES

KanKun Garlic RM20

KanKun Garlic & Egg RM28

Button Mushrooms RM28

Mixed Vegetables RM28

DESSERT

COCONUT CRÈME BRÛLÉE RM38

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.

CHOCOLATE BISCUIT PUDDING RM38

Our signature Chocolate Biscuit Pudding made with Belgian dark chocolate and topped with whipped cream.

HASHTAG US!
#MINISTRYOF CRAB
#CRABZILLA
#PRAWNZILLA
#KEEPCALMANDCRABON



★ RECOMMENDED DISHES
(v) VEGETARIAN DISHES

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING SST

HOW TO DESHELL A CRAB