



A MONTH OF REFLECTION, GRATITUDE, AND TOGETHERNESS
WISHING YOU AND YOUR FAMILY THE BEST!

***SET MENU IS OFFERED FROM 5 MARCH 2025 TO 31 MARCH 2025**



A Celebration of Ministry Of Crab Signature Dishes

DINNER MENU FOR TWO

CRAB LIVER PÂTÉ (1)

This one-of-a-kind dish is considered our 'Caviar' and is an umami flavour bomb. Add a drop of Kithul Treacle (palm sugar syrup) for an incredible smoky sweetness.

AVOCADO CRAB SALAD (2)

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

GARLIC CHILLI PRAWN (2 SMALL)

Sri Lanka's amazing freshwater prawn cooked in Italian olive oil, Japanese soy sauce, garlic and chilli flakes in a style that is unique to Ministry of Crab.

GARLIC BREAD (2)

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

CRAB (1 LARGE)

*One flavour of your choice from our signature Large size mud crab dishes. (Black Pepper Dashi Crab, Garlic Chilli Crab, MOC Original Recipe Spicy Crab, or Sri Lanka Curry Crab)

KADE BREAD (1)

Bread that's made to the exact specifications of the original Sri Lankan street bread.

EBI CHAHAN (1)

Japanese-style fried rice with succulent black tiger prawns and aromatics.

COCONUT CRÈME BRÛLÉE (1)

A tropical take on the classic French dessert, made using rich coconut milk baked in a fresh coconut.

CHOCOLATE BISCUIT PUDDING (1)

Created with rich Belgian dark chocolate and topped with whipped cream, our Chocolate Biscuit Pudding elevates this classic Sri Lankan dessert!

A CHOICE OF DRINK (2)

Two drinks of your choice; Infusion Rose Butterfly Pea, or Roselle Bloom

*With Complimentary Dates and Fruits

RM888 PER SET

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING SST
*SET MENU IS OFFERED FOR A GROUP OF 2 PAX OR LESS