

THE AMENDMENTS

STARTERS

CRAB LIVER PÂTÉ w/ toast 25

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 incredibly smoky sweetness.
Only available in limited quantities daily.

KAPHRAO CRAB 35

A signature dish from our sister restaurant in Bangkok; 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!

BAKED CRAB 28

Inspired by the classic and likened by many to a crab risotto, this dish is rich and savoury with a hint of soy sauce that brings out the umami

MOC(K) BAKED CRAB 18

A vegetarian-friendly version of our baked crab, that substitutes crab with mushrooms in a rich béchamel sauce.

PRAWN BISQUE 32

MOC style bisque that combines the distinct flavour of the King prawn with Sri Lankan spices, served with Kade bread

OYSTER SIXERS 36

These fresh oyster shooters are served with our homemade hot sauce and aged soy sauce. Use 2-3 drops on each oyster and a dash of freshly squeezed lime!

AVOCADO CRAB SALAD 21

Steamed and chilled crab meat mixed into wasabi mayonnaise and served on a halved avocado

CLAMS 28

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

CRAB

All Crab is priced at \$0.19 per gram



Medium
700-799g



Large
800-899g



XL
900-999g



Kilo Crab
1000-1099g



Jumbo
1100-1199g



Colossal
1200-1499g



OMG!!
1500-1999g



Crabzilla
2000g +

PEPPER CRAB

Black Pepper has been the true “king of spice” of Sri Lanka for centuries, since red chilli was not native to the island. This signature dish is made using peppercorns that are hand crushed and rolled on a ‘miris gala’ (traditional grinding stone), whole peppercorns, and a black pepper dashi

GARLIC CHILLI CRAB

An MOC original where Mediterranean flavours and Japanese food philosophies meet. It is a blend of distinct flavours from Italian olive oil, garlic, Sri Lankan chilli flakes and Japanese soy sauce. The thick shell of the Mud crab adds an unbelievable depth to the flavoured oil, which is perfect for soaking up with our Kade bread

CHILLI CRAB

The dish that gave mud 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

SRI LANKAN CURRY CRAB

A traditional style curry that combines iconic mud crab with an array of spices, moringa, and pandan leaves, giving this dish a unique, deep flavour

ALSO AVAILABLE: GARLIC CRAB

The non-spicy version of the Garlic Chilli Crab

At Ministry of Crab, we believe in sustainability and do not serve crabs below 700g. We hope that you will take this message with you as you go on to enjoy your crab in Australia and around the world

LOBSTER | MARRON | PRAWNS



Lobster
320



Marron
120



Leader Prawn
60
(2pc)



King Prawn
42
(2pc)

COOKING STYLE:

Garlic Pepper, Chilli, Garlic Chilli, Pepper, Butter Soy

SEASONAL WHITE FISH 42

Lightly sautéed and pan-fried to golden perfection, with your choice of Batayaki or Teriyaki sauce

LAMB CURRY 48

A flavour-packed and comforting curry, made with tender pieces of lamb, slow-cooked in an aromatic blend of spices.

CLAY POT PRAWN CURRY 62

A combination of Black Tiger and King prawns go into this spicy Sri Lankan curry, served with traditional Kade bread

PEARL TOWER 210

A selection of crab, prawns, scallops, mussels and oysters

HAZELDENE CHICKEN 32

Boneless Chicken Maryland with your choice of Olive oil & Soy sauce or Teriyaki

SIDES

SEASONAL MUSHROOMS 22

Stir-fried with soy sauce

SNOW PEA SPROUTS 20

WATER SPINACH 22
w/ Garlic or Sambal

GREEN MANGO SALAD 18

Refreshing and tangy, dressed with our homemade yuzu vinaigrette

POL SAMBOL 16 (WITH MALDIVE FISH)

Made à la minute to a Sangakkara family recipe, our Pol Sambol is hand-scraped to order before being ground on a traditional ‘miris gala’ (grinding stone) as a mixture of coconut, chilli and onion. This dish is created with Maldive fish and is a great accompaniment to our curry dishes and Kade bread

BREAD

Kade Bread 6ea

Garlic Bread 8ea

RICE

Steamed Japonica Rice 10

Japanese Style
Fried Rice:

Garlic Fried Rice 18

Kani Chahan (Crab) 32

Ebi Chahan (Prawn) 28

DESSERTS

COCONUT CRÈME BRÛLÉE 18

A tropical twist on a classic, using coconut cream, and baked in a fresh coconut

HONEY PARFAIT 18

Honey semi-freddo, macadamia, pollen, burnt honey caramel, mandarin gel

MANGO TART 18

Cremeux, puffed rice, sponge, white chocolate sorbet, mint basil cream

Please note: Availability of Crabs, prawns, marron and lobster sizes depends on the weather conditions and other factors. We apologise in advance if the size you want is not available.

Please inform your wait staff of any dietary requirements. Amex credit card transactions incur a 2.50% fee. All other credit cards incur a 0.95% fee.

A 10% surcharge applies on Sundays and a 15% surcharge applies on all public holidays.

A discretionary service charge of 10% applies to groups of ten or more.