

EST 2011

MINISTRY OF CRAB

MELBOURNE

COLOMBO · BANGKOK · SHANGHAI
CHENGDU · MALDIVES · SINGAPORE
KUALA LUMPUR · MELBOURNE

SIGNATURE WILD MUD CRAB EXPERIENCE

STARTERS

- OLIVE OIL KAKE TAI CHA** df, nf 18
Modern Tai Chazuke with Sashimi, Rice, Egg Yolk, and Hot Olive Oil Garlic.
- BAKED CRAB** nf 20
Rich and Savoury Crab Rice with a Hint of Soy Sauce and Deep Umami Flavours.
- CRAB CROQUETTES** nf 21
Crab Meat Croquettes with Creamy White Sauce, Japanese Mayo, and Shredded Cabbage.
- WAGYU TATAKI** df, nf, sf 19
Seared Wagyu with Spanish Onion, Leek, and Ponzu Dressing.

SMALL PLATES

- CRAB LIVER PÂTÉ** nf ★ 25
With Rich Umami, Finished with Smoky Sweet Kithul Treacle.
- KAPHRAO CRAB** df, nf 24
Bangkok-Style Kaphrao Mud Crab with Garlic, Chilli and Thai Basil.
- AVOCADO CRAB SALAD** nf 16
Steamed Crab Mixed with Wasabi Mayo, Served on Avocado.
- PRAWN BISQUE** df, nf 26
King Prawn Bisque with Sri Lankan Spices, Served with Kade bread.
- SEASONAL WHITE FISH** 32
Pan-Fried Golden, with your Choice of Batayaki or Teriyaki sauce.
nf df, nf



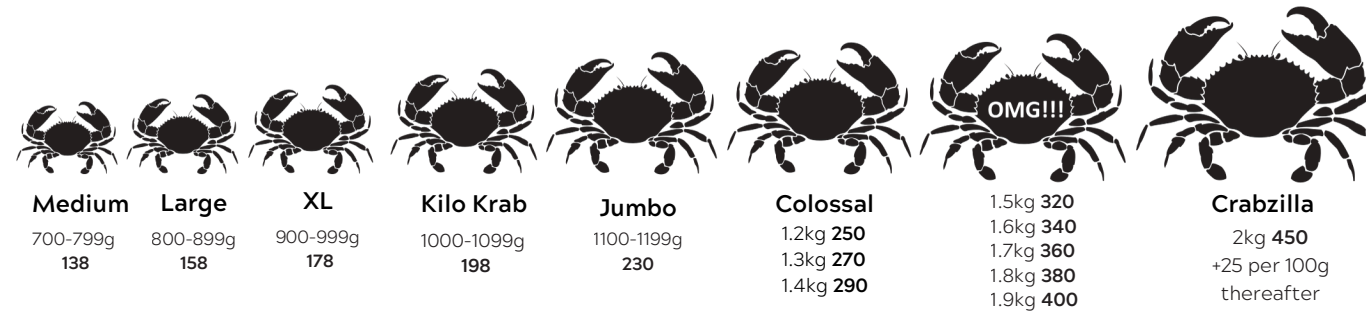
LEADER PRAWN 35

SAUCE OPTIONS

Olive Oil Garlic Chilli, **Pepper,** **Butter Soy,** **Chilli**
df, nf df, nf nf df, nf

*Crab is
our passion*

SELECT YOUR CRAB SIZE



PEPPER CRAB
df, nf

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
df, nf

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.

CHILLI CRAB (MOC VERSION)
df, nf

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 warmth, sweetness and incredible depth of flavour to the dish.

CRAB CURRY ★
df

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

"At Ministry of Crab, we believe in sustainability and only serve the crabs that have reached the ideal size. We hope that you will take this message with you as you go on to enjoy your crab in Australia and around the world."

Please note: Availability of Crab sizes depends on the weather gods and other factors. We apologize in advance if the size of Crab you want is not available.

MINISTER'S RECOMMENDATION

GARLIC CHILLI CRAB | POL SAMBOL | STEAMED RICE | KADE BREAD

Designed for sharing

VEGETABLES & SIDES

WATER SPINACH
df, nf, v, vg, sf
Wok Tossed, Garlic & Soy
18

SEASONAL MUSHROOMS
v, nf, sf
Stir-Fried, Soy
20

GREEN MANGO SALAD
df, gf, nf
Yuzu Vinaigrette
16

ADD-ONS (EACH)

KADE BREAD
v, sf, nf
6 ea

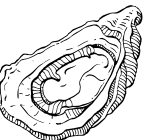
GARLIC BREAD
v, sf, nf
8 ea

POL SAMBOL
df, gf, nf
13

OUR CURRIES

- PRAWN CURRY** df 60
Spicy Leader and King Prawn Curry in Rich Gravy, Served in a Claypot.
- CHICKEN CURRY** df, sf 38
- LAMB CURRY** df, sf 46
- PANEER & GREEN PEAS CURRY** sf, v 29
- LEEK FRIED RICE** df, nf, v, vg 15
- KANI CHAHAN (CRAB)** df, nf 26
- EBI CHAHAN (PRAWN)** df, nf 22
- STEAMED JAPONICA RICE** df, gf, nf, v, vg, sf 6

OYSTER SIXERS
df, nf
32



With Aged Soy, House Hot Sauce & Lime

RICE & KOT'TU

- CRAB STRING HOPPER KOTTU** df ★ 35
String Hoppers, Hand-Picked Crab Meat, Crab Curry Gravy

PASTA

- GARLIC CHILLI CRAB LINGUINE** df, nf 38
Finished in our MOC Signature Garlic Chilli Infused Olive Oil
- ROSÉ CRAB LINGUINE** nf 36
Tossed in our Creamy MOC Tonkatsu Sauce - Sweet and Spicy.

DESSERT

- COCONUT CRÈME BRÛLÉE** df, nf 21
Kithul Caramel, Toasted Coconut
- HONEY PARFAIT** gf, sf, v 16
Honey Semi-Freddo, Macadamia, Pollen, Burnt Honey Caramel
- WATALAPPAN** df, gf, sf, v 16
Creamy Cardamom Coconut Custard, Sri Lankan-Style Crème Caramel

WE BELIEVE IN SUSTAINABILITY

(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free (nf) Nut Free (sf) Shellfish Free ★ MOC Signature

We only serve crabs that have reached the ideal size.

Please inform our staff of any dietary requirements. While we take allergies seriously and strive to minimize risk, trace allergens may be present. We cannot guarantee allergen-free meals or accept liability for allergic reactions. Amex credit card transactions incur a 2.50% fee. All other credit cards incur a 0.95% fee. A 10% surcharge applies on weekends and a 15% surcharge applies on all public holidays. A discretionary service charge of 10% applies to groups of ten or more.

WIFI-MOC guest | ministryofcrab.australia |