Ministry of Crab

MELBOURNE

SIGNATURE MUD CRAB EXPERIENCE

EST 2011

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

STARTERS

OLIVE OIL KAKE TAI CHA df, nf — 22
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 (3PCS) 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 — 18
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.

LEADER PRAWN 35

SAUCE OPTIONS

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

SELECT YOUR CRAB SIZE

Medium	Large	XL	Kilo Krab	Jumbo	Colossal		Crabzilla
700-799g	800-899g	900-999g	1000-1099g	1100-1199g	1.2kg **260**	1.5kg **350**	2kg **495**
148	**168**	**188**	**208**	**230**	1.3kg **290**	1.6kg **380**	+25 per 100g
					1.4kg **320**	1.7kg **410**	thereafter
						1.8kg **440**	
						1.9kg **470**	

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.

WE BELIEVE IN SUSTAINABILITY

"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

Design to share between 2 guests

1 **THE CURRY FEAST** — 98
Prawn Curry, Kade Bread, Steamed Rice, Pol Sambol, Coconut Crème Brûlée

2 **THE CRAB FEAST** — 198
XL Crab (choice of preparation), Kade Bread, Steamed Rice, Pol Sambol, Coconut Crème Brûlée

3 **THE MOC FEAST** SIGNATURE EXPERIENCE — 298
Baked Crab, Avocado Salad, Jumbo Crab (choice of preparation), Kade Bread, Steamed Rice, Pol Sambol, Coconut Crème Brûlée

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

SEAFOOD CURRY POT ★ — 148

OYSTER SIXERS df, nf — 36 ★

With Aged Soy, House Hot Sauce & Lime

RICE & KOTTU

LEEK FRIED RICE df, nf, v, vg — 15

KANI CHAHAN (CRAB) df, nf — 26

EBI CHAHAN (PRAWN) df, nf — 22

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

PASTA

GARLIC CHILLI CRAB LINGUINE df, nf — 40
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.

VEGETABLES & SIDES

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

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

GREEN MANGO SALAD df, gf, nf — 16
Yuzu Vinaigrette

ADD-ONS

KADE BREAD v, sf,nf — 6 ea

GARLIC BREAD v, sf,nf — 8 ea

POL SAMBOL df,gf,nf — 13

STEAMED JAPONICA RICE df, gf, nf, v, vg, sf — 6

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

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.
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 |