Ministry of Crab launches in Manila, Philippines

Posted on


MINISTRY OF CRAB
"Once discovered, you must explore."

Kumar Sangakkara, John Rice, General Manager, Shangri-La at the Fort and Dharshan Munidasa at the launch of the new restaurant

Ministry of Crab, recognised as one of Asia's 50 Best Restaurants, opened its latest international outlet in Manila, Philippines. Sri Lanka's first restaurant dedicated to serving export quality lagoon crabs is founded by chef and restaurateur Dharshan Munidasa and cricketers Mahela Jayawardena and Kumar Sangakkara. Following the opening of MoC in Shanghai in 2018, Kumar Sangakkara and Chef Dharshan Munidasa launched Ministry of Crab at Shangri-La at the Fort, Manila.

The second international branch of the MoC is housed at Shangri-La at the Fort, in the heart of dynamic Metro Manila. Guests can expect a unique experience as they step into the restaurant, set against a colonial architectural backdrop inspired by the Colombo flagship restaurant at the 400-year old Dutch Hospital. The hotel features 576 contemporary, spacious guest rooms and suites and a variety of innovative cuisines from around the world with seven dining concepts of which Ministry of Crab is the latest addition offered to the guests.

Speaking at the opening, Chef Dharshan Munidasa, said, "We're really excited to open Ministry of Crab in Manila. Sri Lanka and the Philippines have so much in common. Apart from being island nations we're also united by the majestic mangrove crab and to be able to plate these crabs from Filipino sources in a restaurant is truly a privilege for us. After having conducted many pop-up events with the Shangri-La Hotels across the globe including Tokyo, London, Singapore and Hong Kong, we're happy to be partnering with Shangri-La at the Fort and I'm thankful to the team for keeping the DNA of Ministry of Crab alive in Manila."



The sleek and stylish interior of MoC, Fort, Manila

Addressing the media, Kumar Sangakkara, said, “MoC is a Sri Lankan restaurant and our food philosophy is very simple; we offer you the best produce cooked with love and passion. This will be carried forward by our caretakers, and guests will be able to experience this in practice when dining at Ministry of Crab, Manila.”

On being the custodians of Ministry of Crab in Manila, John Rice, General Manager, Shangri-La, Fort said, “Ministry of Crab has a great history and such a strong reputation around the world. We are very fortunate to have teamed up with Dharshan, Kumar and Mahela who are true professionals in the industry and are honoured to be MoC’s second branch outside of Sri Lanka. We will continue to uphold its legacy through Ministry of Crab, Manila.”

While the signature flavours of MoC such as the Pepper Crab and Garlic Chilli Crab take centre stage on the menu, the restaurant in Manila will also feature a selection of Filipino favourites like guinataan (coconut milk and chillies) and pinakurat (spiced natural coconut vinegar) and Filipino crab-based dishes such as sisig and lumpiang ubod with crab.

The restaurant’s curated beverage programme, created by Shangri-La by the Fort’s Executive Mixologist, Ulysse Jouanneaud is unique to MoC, Manila. It pays homage to Sri Lanka’s rich history with cocktails incorporating cinnamon and ginger, and home-made ginger beer that are inspired by sea travel and the concept of paradise.