Ministry of Crab Opens in Bangkok

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Chef Dharshan Munidasa with the Ministry of Crab Bangkok team.

Ministry of Crab was unveiled in Bangkok, Thailand, the culinary capital of South East Asia. The fifth international outlet of the popular Sri Lankan restaurant opened its doors in the presence of co-owners Mahela Jayawardena, Kumar Sangakkara, and Dharshan Munidasa.

Mahela Jayawardena said, “I have always been a big fan of Thai culture and cuisine, and now being able to be a part of that is wonderful. With the flavors of Sri Lanka and fresh ingredients, we will add color and authenticity to the already vibrant food ethos.”

Kumar Sangakkara added, “The unique flavors of Ministry of Crab that hold authentic to our food philosophy of the freshest and best ingredients, prepared with a deep passion and love will titillate and excite the palate of our customers, both local and visiting.”

Ministry of Crab, steadily ranked amongst Asia’s 50 Best Restaurants, has been introduced to Bangkok courtesy of Chandini Gulrajani, who wanted to bring the restaurant to Bangkok after having dined at Ministry of Crab on a visit to Sri Lanka.



Mohamed Jinah, Ambassador to Maldives; Geoffrey Quinton Mitchell Doidge, Ambassador to
South Africa with wife Carol Doidge and Samantha K Jayasuriya, Ambassador to Sri Lanka
(corner right).

She stated, “MoC is a restaurant with a strong history and reputation around the world and it is an honor to bring the famous lagoon crab and the flavors of Sri Lanka

to a diverse culinary destination such as Bangkok.”

Located at the Sam-ed building in Soi 31, Bangkok, the restaurant features a colonial-style setting inspired by the flagship MoC restaurant in Colombo. The ground floor with an open kitchen accommodates 30 diners, while the upstairs seats 56 diners and has a bar. MoC Bangkok promises casual and spontaneous dining, in keeping up with Ministry of Crab’s casual fine dining philosophy. The menu will feature Ministry of Crab’s iconic dishes including the signature Pepper Crab, Garlic Chilli Prawn, Crab Liver Pâté and the Coconut Crème Brûlée.

Chef Dharshan Munidasa said, “I am proud to be here in the capital of food in South East Asia; a city that is exploding with flavors, scented with fresh spices and served with passion, dedication and Thai smiles. The respect for ingredients is paramount in my kitchen and we bring the same no-freezer policy as well as the famous Sri Lankan Crab to this city.”



(L–R): Kumar Sangakkara, Dharshan Munidasa Chandini Gulrajani, MoC Bangkok

Partner, and Mahela Jayawardena.