

Ministry Of Crab Pop Up At Atlantis Sanya On Hainan Island



Guests tasting MoC signature dishes.

Ministry of Crab held a three-day pop up at the Atlantis Sanya, Hainan Island, China. Taking the MoC experience beyond the borders of the island, Chef Dharshan Munidasa and his team put together a four-course dinner, which featured the restaurant's signature dishes catering to over 200 diners.

Owned by Fosun International and managed by Kerzner International, Atlantis Sanya is China's premier 'underwater world'-inspired entertainment resort destination located in Haitang Bay, Sanya, Hainan province. Housing 1,314 guestrooms and suites, a water park and an aquarium, the resort also offers a wide range of dining options with 21 restaurants, lounges, bars, and cafés for its guests. A pop up by Ministry of Crab, ranked number 25 on Asia's 50 Best Restaurants List 2018, marked the first international guest chef experience at the

resort as a part of its culinary strategy for 2019.



MINISTRY OF CRAB

Juicy Pepper Crab.

The pop up took place at Crab Kitchen, the only restaurant in Sanya that specializes in serving crabs of different sizes and varieties including the iconic Sri Lankan Crab. Taking over this colonial style restaurant for three nights, the Ministry of Crab Team plated up some of their most well-known dishes which included the creamy and decadent Crab Liver Pâté, the rich and savoury Baked Crab, the flavoursome Garlic Chilli Prawn and the fiery Pepper Crab. Diners were able to sit through an exclusive dining extravaganza showcasing the fine flavors of the crustaceans coupled with bold Sri Lankan spices.

Renowned for his commitment in using only the freshest produce backed by his technique of using simple preparations to bring out the flavor of each ingredient, chef-restaurateur Dharshan Munidasa continues to showcase the best of Sri Lanka's ingredients to the world. "It was an honor to be invited by Atlantis Sanya who themselves have an in-house Crab restaurant which uses Sri Lankan crab," said Chef Munidasa, "We were able to stay true to the ingredients of our island by using Sri Lankan Crabs featuring our spices and to share this experience with the patrons in China. Special thanks go out to the team at Atlantis Sanya for their continuous support towards making this event a great success."



Christian Albacar Fumado, Vice President Food and Beverage, Atlantis Sanya; David Laval, Executive Chef, Atlantis Sanya; and Dharshan Munidasa with members of the media.