

MINISTRY OF CRAB RECOGNIZED AS ONE OF ASIA'S 50 BEST
RESTAURANTS FOR THE EIGHTH CONSECUTIVE YEAR

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Once again, the Ministry of Crab Colombo has been ranked as one of Asia's 50 Best Restaurants. The 2022 list was unveiled at the awards ceremony in Bangkok, where the Ministry of Crab was ranked number 35.

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Dharshan Munidasa with Asia's 50 Best Restaurant Award for Ministry of Crab.

Co-owned by Mahela Jayawardena, Kumar Sangakkara, and Dharshan Munidasa, the Ministry of Crab is a celebration of Sri Lanka's Regal Mud Crab, the first in Sri Lanka to focus on the internationally famous Sri Lankan Crab as the hero ingredient. The restaurant is known for its commitment to freshness, the use of the best local ingredients, and its unique dishes, drawing in guests from across the globe.

"For us, at Ministry of Crab, it has been a decade-long journey of celebrating Sri Lanka's iconic Mud Crab and showcasing the culinary prowess of Sri Lanka to the world, and to be recognized for our efforts by Asia's 50 Best Restaurants for the eighth consecutive year is amazing. We are honored to place Sri Lanka on the world's culinary landscape." Sharing his thoughts on the Ministry of Crab's achievement, Mahela Jayawardena said, "This accomplishment is attributed to the perseverance and dedication of our entire team, who overcame many challenges over the past two years to keep creating the truly unique experience for our guests that we are known for!"

The list is created based on votes by the Asia's 50 Best Restaurants Academy, an influential group of more than 300 leaders in the restaurant industry across Asia, each selected for their expert opinion of Asia's restaurant scene. The panel comprises food writers and critics, chefs, restaurateurs, and highly regarded 'gourmands', with a 50/50 gender balance. Before 2021, each Academy member voted for 10 restaurants, with at least four of these from outside their home country/special administrative region. Since the global pandemic has restricted international travel, the voting rules have been revised to reflect this change. This year voters could nominate eight restaurants, including up to six from their home country, but with no obligation to vote for restaurants outside of their home country/special administrative region.

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