

MOC hosts charity pop up in London

Posted on
Mahela Jayawardene and Chef Dharshan
Munidasu,
Co-Owners of MOC at the event.

The unique dining experience was hosted in the hotel's stunning Sky Lounge that boasts sublime views of the city of London.

Ministry Of Crab conducted a charity pop up event at the Shangri-La Hotel, at The Shard, London that coincided with the ICC Cricket World Cup.

This was Chef Dharshan's third time taking the Ministry Of Crab experience to London. A part of the proceeds was donated in aid of the victims of the Easter Sunday attacks in Sri Lanka.

Team MOC with the team at Shangri-La, at The Shard, London.

The unique dining experience was hosted in the hotel's stunning Sky Lounge that boasts sublime views of the city of London. Shangri-La Hotel, at The Shard, London, with 202 uniquely designed rooms and suites, is the capital's highest hotel, located

in The Shard, one of the world's most iconic buildings situated in the heart of London Bridge at the center of London's hottest dining scene set between Borough Market and Bermondsey Street.

Diners enjoyed refreshingly light Avocado Crab Salad, rich, savoury Baked Crab and MOC's signature Garlic Chilli Crab. Closing the crab feast was the much-loved Pepper Crab made with hand crushed black pepper and pepper stock to spice up the night. The Cornish Brown Crab was the star of the menu.

Diners were also part of a charity auction, where cricket balls signed by Kumar Sangakkara and cricket bats signed by Mahela Jayawardene were auctioned in aid of the victims of the attacks in Sri Lanka. Shangri-La Hotel Colombo and Shangri-La's Hambantota Golf Resort & Spa, Sri Lanka also came onboard to offer one lucky couple with a five-night stay (two nights in Colombo and three nights in Hambantota) inclusive of a round of golf and dinners at their respective signature restaurants.

Chef Dharshan Munidasa said, "It was a pleasure to be invited by Shangri-La Hotel, at The Shard, London for the third time and to be a part of such an amazing charity event. It was also an exciting experience to work with the locally sourced Cornish Blown crab once again."

Cornish Brown Crab, the star of the menu.