Taking MOC Experience To Paris

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Chef Dharshan Munidasa with his team and Chef Christope Moret from Shangri-La Hotel, Paris.

Ministry of Crab, conducted a five-day pop up at the Shangri-La Hotel, Paris for the first time. Led by renowned chef-restaurateur Dharshan Munidasa, the team from MoC, put together a three-course dinner, featuring signature dishes of the restaurant catering up to 300 diners.

Ministry of Crab continued its streak of international pop ups by showcasing some of its authentic dishes in a specially curated menu, which included the rich Baked Crab, the flavorsome Garlic Chilli Crab and the fiery Pepper Crab starring the Tourteau crab sourced from Paris.

Chef Dharshan Munidasa with
H E Buddhi K Athauda, Ambassador

of Sri Lanka to France at the pop up.

The Tourteau crab or Brown crab, is similar to the Sri Lankan lagoon crab and is the closest in terms of texture and flavor. Thus, the MoC team showcased the fine flavors of the crustaceans coupled with Sri Lankan spices.

Speaking of his experience at the Shangri-La Hotel, Paris, Munidasa said, “Paris is the city I found the Tourteau (brown crab) and this discovery led to pop ups in London and now Paris, and a custom-made brown crab-opener. It was an exciting experience as I had the pleasure of preparing our signature dishes with the brown crab. We were honored to be invited by Shangri-La Hotel, Paris to showcase the best of Sri Lankan cuisine. Special thanks go out to the team led by Chef Christophe Moret, who helped us showcase the best of what we had to offer.”