

THIRD TIME IN THE LION CITY: MINISTRY OF CRAB CONDUCTS POP- UP IN SINGAPORE

Posted on

Dharshan Munidasa and his team from the Ministry of Crab returned to Singapore for a four-night pop-up at Shangri-La Singapore, marking their third time at the flagship property of the Shangri-La group.

Befitting the Ministry of Crab's unique dining experience at the historic Dutch Hospital in Colombo, the pop-up took place at The Dutch Pavilion at Shangri-La Singapore. This quaint colonial building was formerly a Dutch School. Serving over 200 guests, the signature five-course menu created by Dharshan started off with the Crab Liver Pâté, an umami flavor bomb served with Melba toast; Avocado Crab Salad, a winning combination of decadent crab meat with wasabi mayonnaise served in avocado and the much-loved Garlic Chilli Prawn, offering a fusion of flavor with an artful combination of Mediterranean and Japanese food philosophies.

The main course for the evening was the fiery Pepper Crab made with hand-crushed Black Pepper and Pepper Dashi, creating the signature dish of the Ministry of Crab. Ending the dinner on a sweet note was the Coconut Crème Brûlée, a tropical take on the classic French Dessert.

The event was also attended by Sashikala Premawardhane, High Commissioner of Sri Lanka to Singapore, and S. Chandra Das, Non-resident High Commissioner of Singapore to Sri Lanka. Renowned for his commitment to using only the freshest produce, backed by his technique of using simple preparations to bring out the optimum flavor of each ingredient, chef-restaurateur Dharshan Munidasa continues to showcase the best of Sri Lanka's ingredients to the world. This pop-up was special as it marked a return to the country that made Sri Lankan Crabs famous, with the Ministry of Crab flying in the Mud Crab and Freshwater Prawns from Sri Lanka for the event. "It was important to us to show our guests in Singapore the difference that integrity of ingredients makes to a dish,"

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says Dharshan. “This is why we made sure to fly in the crabs and prawns we use at our restaurant, which is of the highest quality”. Diners were amazed at the size of the crabs and prawns and the ingredients’ freshness. Reflecting on the event, Dharshan stated, “I was delighted to bring Ministry of Crab back to Shangri-La Singapore and to showcase our excellent Sri Lankan seafood in Singapore, the country that made our crabs famous. It was a pleasure to work with the team at Shangri-La for the third time, and I have to thank them for their immense support towards making the event a great success and selling out all four nights!”

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Chef Dharshan Munidasa showcases the Sri Lankan Mud Crab.



The Ministry of Crab Pop Up was held at The Dutch Pavilion

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The Team from Ministry of Crab with the Team from Shangri-La Singapore