



Welcome to the Crab Shack, a crab sharing dining experience by Chef Priyantha.

To experience the best of the Crab Shack, Chef Priyantha will introduce the menu to you and customize a selection of specials prepared just for you.

Our mud crabs are over 1 kg each so one crab for 2 guests is included in your menu sharing and is accompanied with a selection of starters, side dishes, and dessert.

Our sommelier has paired wines and spirits with each dish which are available by the glass or bottle.



Crab Shack Signatures

USD 175 per person

Black Pepper Mud Crab

Wok Fried with Garlic and Onion in Olive Oil

A simple execution of a classic with a twist. Using only a few ingredients bringing the freshness of the crab to life.

2013 Château d'Esclans "Garrus", Côtes de Provence, France

USD 65/USD 230

Chili Crab

Spicy Wok Fried Mud Crab, Fresh Chili, Chili Flakes, Spicy Sauce

To get the best out of this specialty it must be eaten very spicy. If you prefer mild, please let your host know in advance.

The Botanist Gin & Butterfly Pea Flower

Single USD 40
Double USD 70

Marco's Crab Journey

Marco's specialty has evolved over time adjusting the recipe based on his cross cultural journeys

2016 A. Villard & Fills, Gamay, Anières, Switzerland

USD 80/USD 280

Chef Ranadewa's Holy Crab

Chef Ranadewa uses a secret slow cooked curry recipe handed down from several generations.

NV Champagne Drappier , Blanc de Blancs Signature, France

USD 95/USD 370

Blue Crab à la Provençale

Butter, White Wine, Garlic, Fresh Provençal Herbs

2014 Puligny-Montrachet, Henri Boillot Clos de la Mouchère 1er Cru, Burgundy, France

USD 110/USD 420

Sides

Grilled broccoli with Garlic

Hand Cut Chips with Anchovy Aioli

Organic Greens from Our Garden

Crab Fried Rice

Marinated Artichokes in Olive Oil and Garlic

Squid Ink Risotto

All Crab Signatures Are Served with French Bread for Dipping



Starters

Ceviche

Catch of the Day, Lemon Juice, Coriander, Ginger, Garlic, Crispy Hot Chulpe Corn

Recommended 2015 Patrick Piuze "Vaulorent" , Chablis 1er Cru, Burgundy, France

USD50/USD195

Prawn Salad

Rocket, Lemon Juice, Extra Virgin Olive Oil

2017 Minute Rosé 281, Côtes de Provence, France

USD 55/USD 215

Octopus Salad

Organic Beans, Spinach, Green Pepper, Tomato, Extra Virgin Olive Oil

Recommended 2013 Schloss Gobelsburg "Heiligenstein" Riesling, Kamptal, Ausria

USD 60/USD 225

Calamari Fritti

Garden Herbs, Cayenne Pepper

Lion Lager, Sri Lanka

USD 15

Gazpacho à la Crab Shack

Organic Basil, Chilled Crab

2015 Anthony Thevenet , Morgon, Beaujolais, France

USD 25/USD 8



Cut the Crab, Keep it Simple

Prawns a la Plancha

Olive Oil, Garlic, Parsley, Chili, Lemon Wedges

2016 Dog Point Sauvignon Blanc "Secion 94", Marlborough, New Zealand

USD 50/USD 210

Steamed Reef Fish

Chili, Lemongrass, Kaffir Lime, Galangal

2011 Guigal Côte-Rôtie "La Turque" Northern Rhône, France

USD 350/ USD 1,100

Dessert

Cardamom Cream Cheese Macaroons with Chocolate Ice Cream

Garden Fresh Lemon, Basil Crème Brûlée

Fresh Strawberry Almond Tart with Berry Salad, Whipped Cream

Fresh Fruit

Ice Cream