

## **Crab factory facts**

Crab factory at TAJ is committed for its quality and consistent dishes that come to your table. The crab menu features an array of delicious cooking methods like bake, fry, braised and steamed. blending of distinct Asian flavors of fresh herbs, mustard oil, fresh turmeric, Kashmir chili, garam masala flavors to created mouthwatering dishes prepared to perfection. our crab factory chefs are more than happy to cook your special dish with the time and ingredient permitting.

We produce and use “in season” philosophy for our menu. We make all our dishes, sauces, soups in house fresh daily. if it’s not the best, we won’t serve it.

## **Available crab sizes**

1/2 Kilo mud Crab small	3500.00
Up to 700g medium	4800.00
Up to 900g large	6800.00
1kg (above) extra-large	10900.00
1.2kg (above) Jumbo	14000.00
Jumbo prawns 500 gr	5650.00
Cuttle fish 500 gr	2900.00
Lobster 500 gr	4500.00

## **Table accessories**

Bib apron  
Chopping board  
Hammer  
Crusher  
Crab folk

## **Chef note’s note**

If you have a food allergy, intolerance or sensitivity please ask your server about ingredients in our dishes before you order the meal.

### **Soups and appetizers**

Mud crab cakes		950.00
Coated in fresh coconut & bread crumbs – curry dipping		
Soft shell crab pakora		2950.00
With sweet and spicy Tamarind sauce		
Crab cocktail		1800.00
Crispy salad with avocado, soft egg, olives, crispy corn topped with cocktail dressing.		
Crab factory signature crab Tikkies	1	850.00
Chili coriander chutney, fresh green salad		
Garlic bread		550.00
Crab factory signature freshly baked garlic bread		
Signature baked crab -		1900.00
Garlic bread and dressed salad		
Crab sorba		600.00
Pepper papads and fresh coriander		
Rich vegetable chowder		500.00
Lightly curried rich soup served with garlic toast		600.00
Spicy thai broth with prawns and coconut milk		
Ceylonese Crab meat soup		600.00
With local herbs, corn and noodles		
Signature Garden salad		675.00
Dressed Winter melon topped with crispy leaves and citrus segments'		
Chilled oysters 3 nos'		950.00
Cucumber – Tabasco – fresh lemon -		

### **Crab factory signature hot pot**

**Crab factory signature big bowl (01 kilo) – 9750.00**

Your choice of crab with a blend of black pepper, Kashmir chili and olive oil with freshly ground Sri Lankan spices, murunga leaves in a rich curry gravy. Roasted wood fired bread, steamed, yellow rice or sri lankan fried rice, string hoppers with House style salad & condiments

### **Make your special crab dish**

#### **Choose your own sauce**

Black Pepper coconut crab  
Traditional Crab curry with murunga leaves  
Thick tomato and fresh coriander  
Singapore chili  
Crab Masala  
Crab makini  
Tandoor crab  
Thai red curry

#### **condiments**

freshly made pol sambal  
kiri hodi  
red onion  
lime preserve  
green chili  
freshly grated coconut  
lunu miris

**Accompaniments to pair your special crab**

Sri Lankan fried rice	650.00
Crab fried rice	850.00
String hoppers	550.00
Steamed rice	550.00
Devilled potato	550.00
Sri lankan vegetable stew	550.00
Dhal tempered	550.00
Indian bread basket	650.00

**Crab factory specials**

Crab Thermidor	3500.00
Soft shell crab hot butter	3900.00
Spicy fish head curry	1600.00
Fresh catch of the day (grilled or fried) – thick chips – lime aioli	1850.00
Crab meat chili garlic-	2900.00

***Our special Palette cleanser***

***Crab factory signature palate cleanser will be serving after meal to have an exciting refreshment with lemon and water melon.***

**Desserts**

Warm honey cake with vanilla ice cream	795.00
Watalappan (Spice Jaggary pudding)	795.00
Roasted cashew – treacle – coconut shavings	
Sri Lankan style Fresh fruits salad	780.00
Kulfi	1150.00
Rasmalai	790.00
Choice of ice cream	780.00