



Crab
to dig your
claws into...








Indulge in a delectable array of culinary delights at Crab Factory. Savour a mouth-watering variety of crab and other sumptuous seafood curated to suit your palate accompanied by an impressive selection of wines from our cellar.




All prices are in LKR and are subject to 10% government taxes and service charge.

Kindly inform the associate if you are allergic to any ingredients.


Appetizer

- Citrus salad**   Rs. 1500/-
Avocado, olives, walnut, lettuce, buratta cheese, oranges, cucumber, balsamic dressing
- Crab cocktail**   Rs. 1800/-
Crispy salad with avocado, soft egg, olives and crispy corn topped with cocktail dressing and steamed crab meat flakes
- Crab meat and cheese stuffed bacon roll**  Rs. 2800/-
- Crab galouti, mint chutney, mango salad**   Rs. 2800/-
- Tamari chicken skewers** Rs. 2800/-
- Gajar galouti, mint chutney, mango salad** Rs. 2000/-

Soup






- Mulligatawny soup**   Rs. 1800/-
Crab/chicken/vegetables

Mains

- Sea crab Rs. 4500/-
- Mud crab (Regular) Rs. 13000/-
- Lagoon crab (Jumbo) Rs. 18000/-
- Lagoon crab (Magnum) Rs. 21000/-
- Lagoon crab (Super magnum) Rs. 25000/-
- Jumbo prawns Rs. 11000/-
- Cuttlefish Rs. 4800/-
- Lobster Rs. 15000/-
- Soft shell crab  Rs. 12000/-





Make Your Special crab/seafood/chicken Rs. 2500/-
Vegetables Rs. 1800/-

Choose your sauce

- Black pepper Coconut 
- Sri Lankan curry with murunga leaves
- Butter garlic 
- Chilly garlic
- Singapore chili - egg, sesame, soya
- Kerala curry 
- Chettinad curry 
- Tandoori crab 

Choose your condiments










- Freshly made pol sambol, Kiri hodi
- Red Onion/green chili
- Lunu miris
- Lime preserve
- Accompaniments for crab mains

- Steamed rice** Rs. 1300/-
- Sri Lankan vegetable fried rice**  Rs. 2500/-
- Special crab fried rice**  Rs. 3200/-
- Mushroom garlic rice** Rs. 2500/-
- String hoppers** Rs. 800/-
- Parathas**   Rs. 800/-
- Roast pan** Rs. 800/-

Crab factory signature

- Freshly baked garlic bread**   Rs. 800/-
- Baked crab**   Rs. 4000/-
- Lobster thermidor**   Rs. 12000/-
- Srilankan tempered lobster**  Rs. 12000/-
- Seer Fish** Rs. 8000/-
- Grilled prawns Moroccan style on a bed of crab couscous**    Rs. 4800/-
- Tofu, broccoli, asparagus and peppers, tossed in chilli garlic oil** Rs. 3500/-
- Sri Lankan style red or yellow curry with prawns** Rs. 4000/-
- Cuttlefish garlic butter**  Rs. 4800/-

Desserts

- Sri Lankan style fresh fruits salad** Rs. 1800/-
- Rose petal ice cream**  Rs. 1800/-
- Watalappam**    Rs. 2000/-
Spiced jaggery pudding with roasted cashew, treacle and coconut shavings
- White chocolate mousse with grated lemon zest**   Rs. 2000/-
- Passion fruit and kithul cheese cake, tender coconut payasam**    Rs. 1800/-

Allergens

-  nuts
-  dairy
-  shell fish
-  eggs
-  gluten
-  lupin
-  sulphites
-  soya
-  fish
-  crustaceans
-  celery
-  sesame
-  mustard