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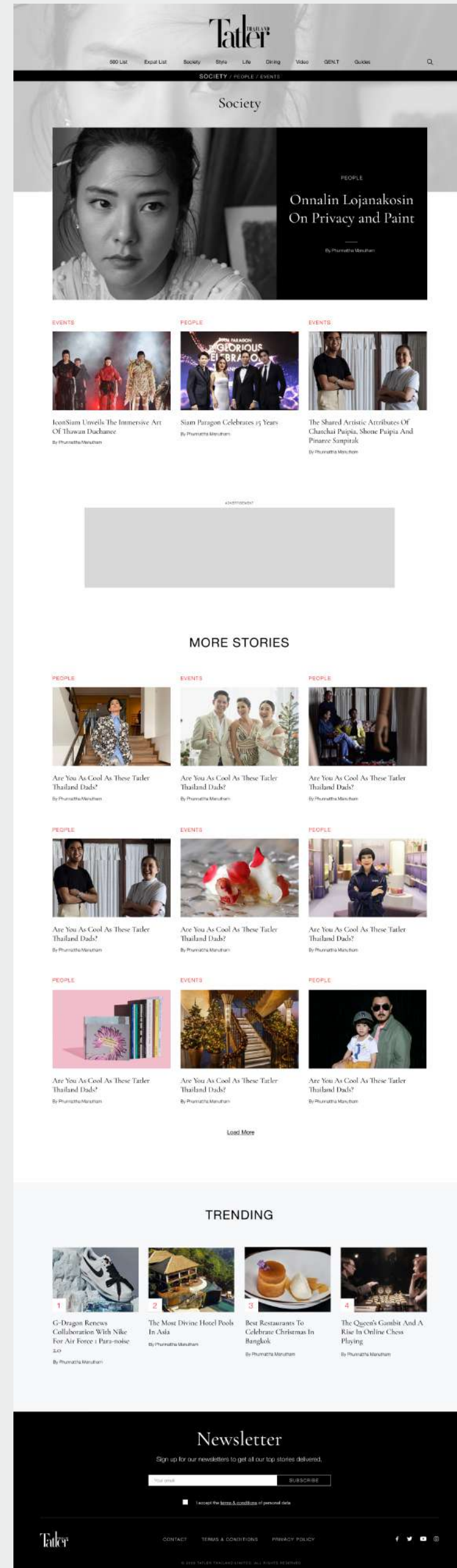
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Mobile & Tablet

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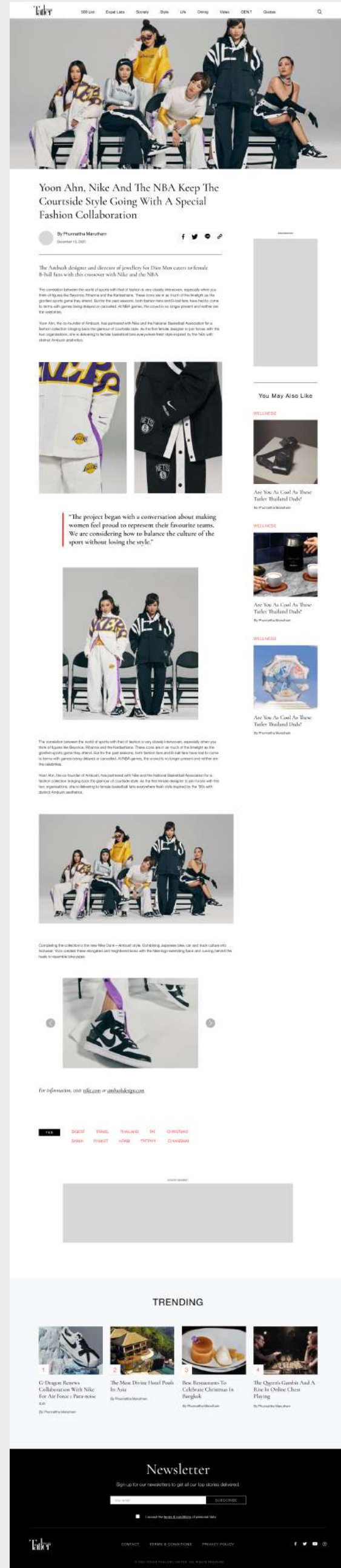
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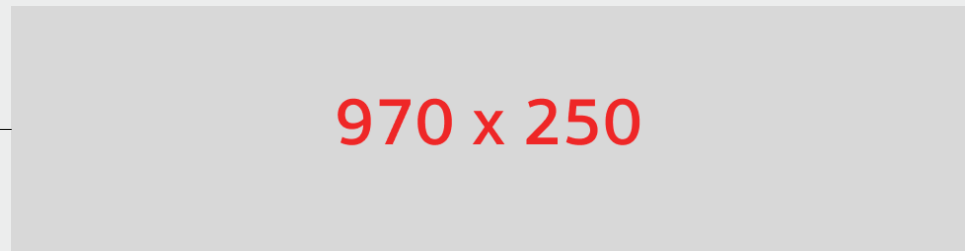
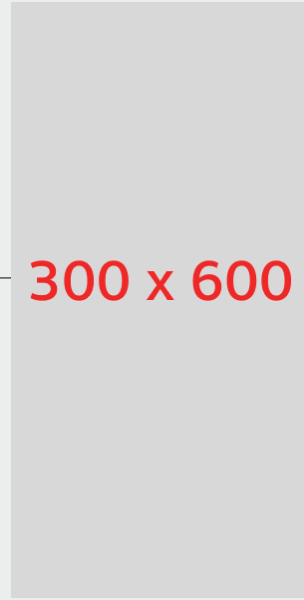


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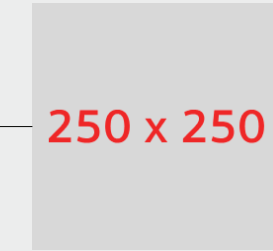
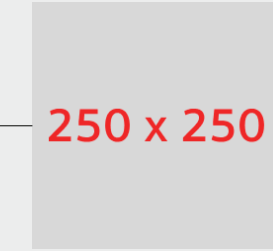
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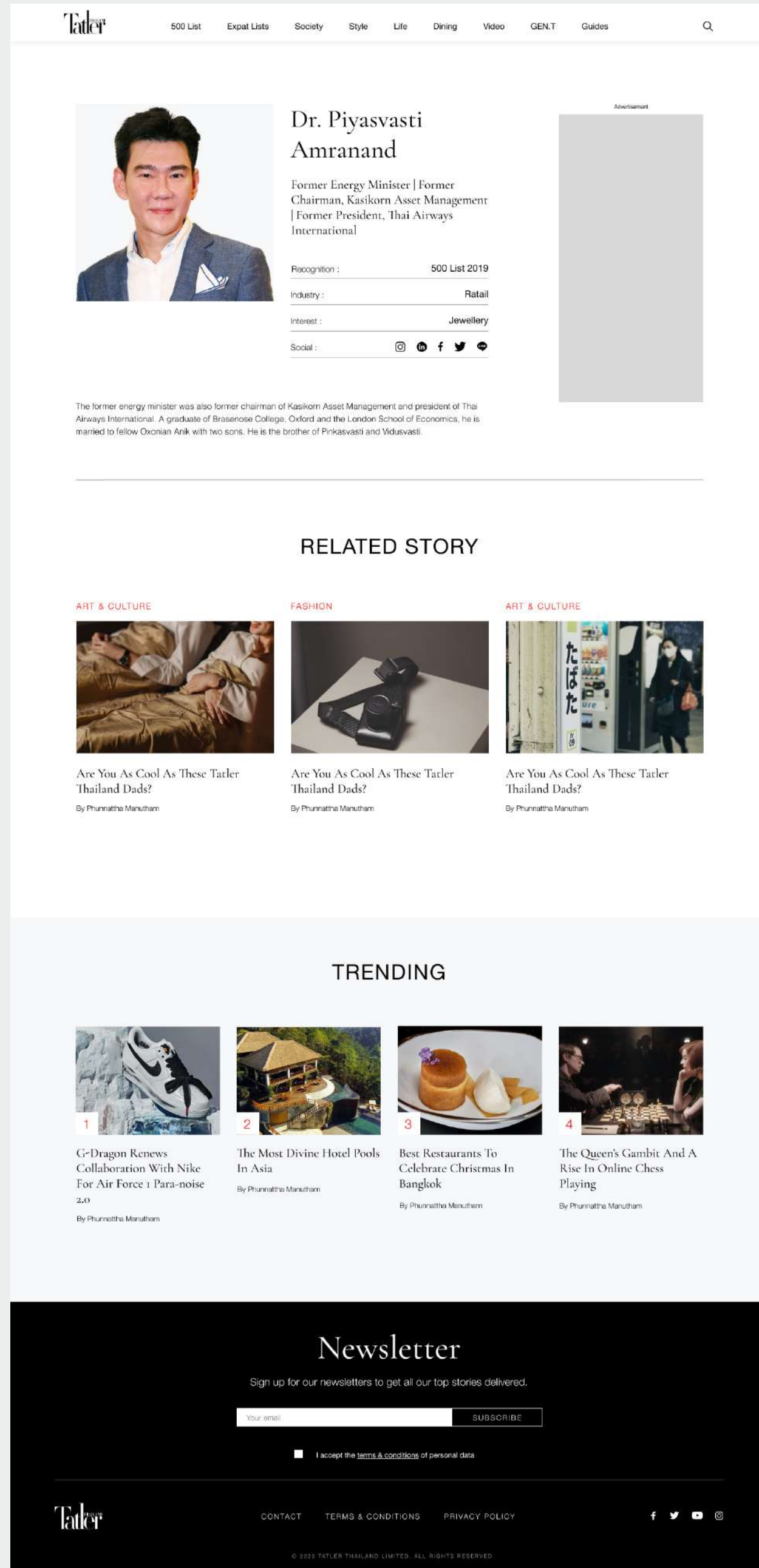


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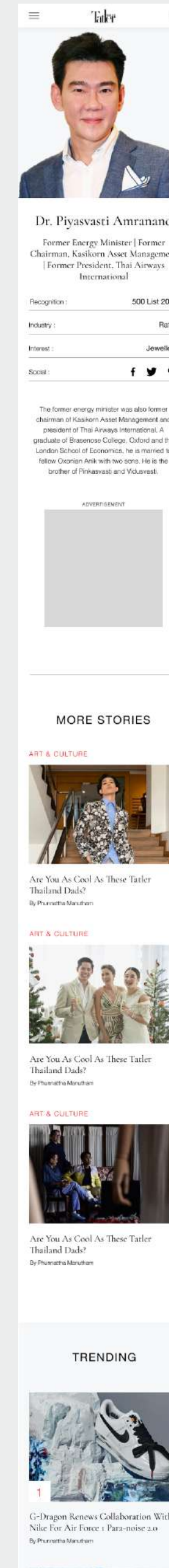


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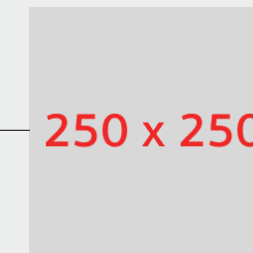




Desktop



Mobile & Tablet



Dr. Piyasvasti Amranand

Former Energy Minister | Former Chairman, Kasikorn Asset Management | Former President, Thai Airways International

Recognition : 500 List 2019
 Industry : Retail
 Interest : Jewellery
 Social : [Social media icons]

The former energy minister was also former chairman of Kasikorn Asset Management and president of Thai Airways International. A graduate of Brasenose College, Oxford and the London School of Economics, he is married to fellow Oxonian Anik with two sons. He is the brother of Pinkasvasti and Vidusvasti.

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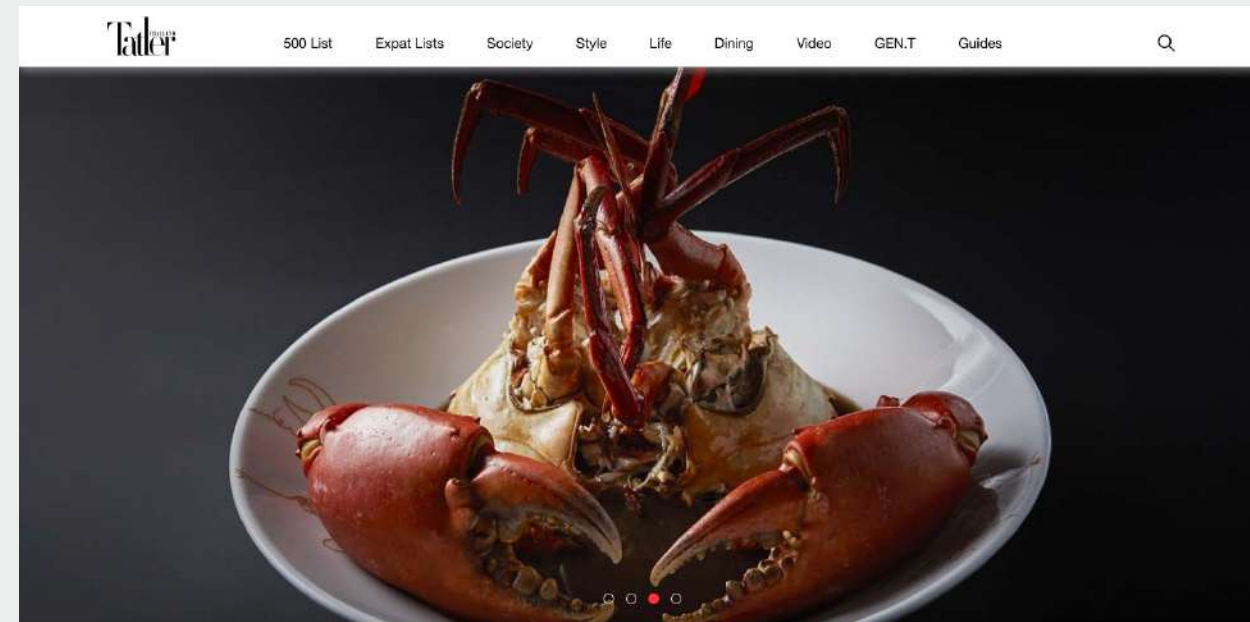
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Ministry of Crab

80/20 reinterprets Thai cuisine with imaginative, passion-driven gastronomic creations. The menu changes every few

Restaurant, \$\$, International, Chiang Mai



Reservation :	Yes	Accept Credit Card :	Yes
Dress Code :	Smart Casual	Vegetarian Dish :	Yes
Bring Your Own Bottle :	No	Buffet :	No
Corkage :	1,000 Baht	Car Valet :	No

Opening Hours

Open : Mon - Sun 18:00-23:00
Close : Lunch

Information

Tel : 0-2234-2822
Website : <http://8020bkk.com>
Location : 1052-1054 Charoenkrung Soi 25, Bangkok 10500
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Why Go?

Yearn for colossal crustaceans? Head to Ministry of Crab where a fresh Sri Lankan mud crab can go up to 2 kgs. Prepared several ways, the fare here is a seafood lover's dream.

WHAT TO ORDER?

The Thai outpost of a Sri Lankan institution, the crabs served at MoC are caught wild and delivered live, not frozen, just like the other seafood offerings such as giant prawns. In fact, everything on the menu is big and most of it is cooked with Sri Lankan spices. However, with chef-owner Dinanadan Muralissa also boasting Japanese roots, the flavours of the Far East have a distinct influence in many of the dishes. Curry crab is aromatic, certainly more flavourful than the version usually found in Thailand or Singapore. The recommendation is to enjoy it with kade bread—a wood-fired variety cut into cubes—to which you add pol sambol, a coconut relish made with freshly prepared Maldiva fish flakes. It is the perfect way to mop up a very moist curry sauce. An alternative is a signature of garlic chill prawns prepared with olive oil. Chicken options are also available... but it's all about crab. Coconut creme brûlée torched at the table is a fine ending to the meal.

Drinks

More than 30 international labels including organic, biodynamic and sustainable wines. Tropical cocktails, some based on Sri Lanka's famous arrack, are available too.

Price

2,500 Baht/Person

Rating

Food : 30/40 Service : 15/20



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By Phamatha Maruthan

WELLNESS



Are You As Cool As These Tatler Thailand Dads?

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ADVERTISEMENT



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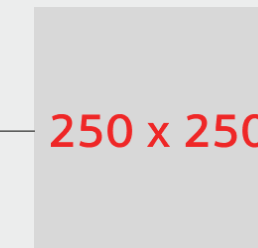
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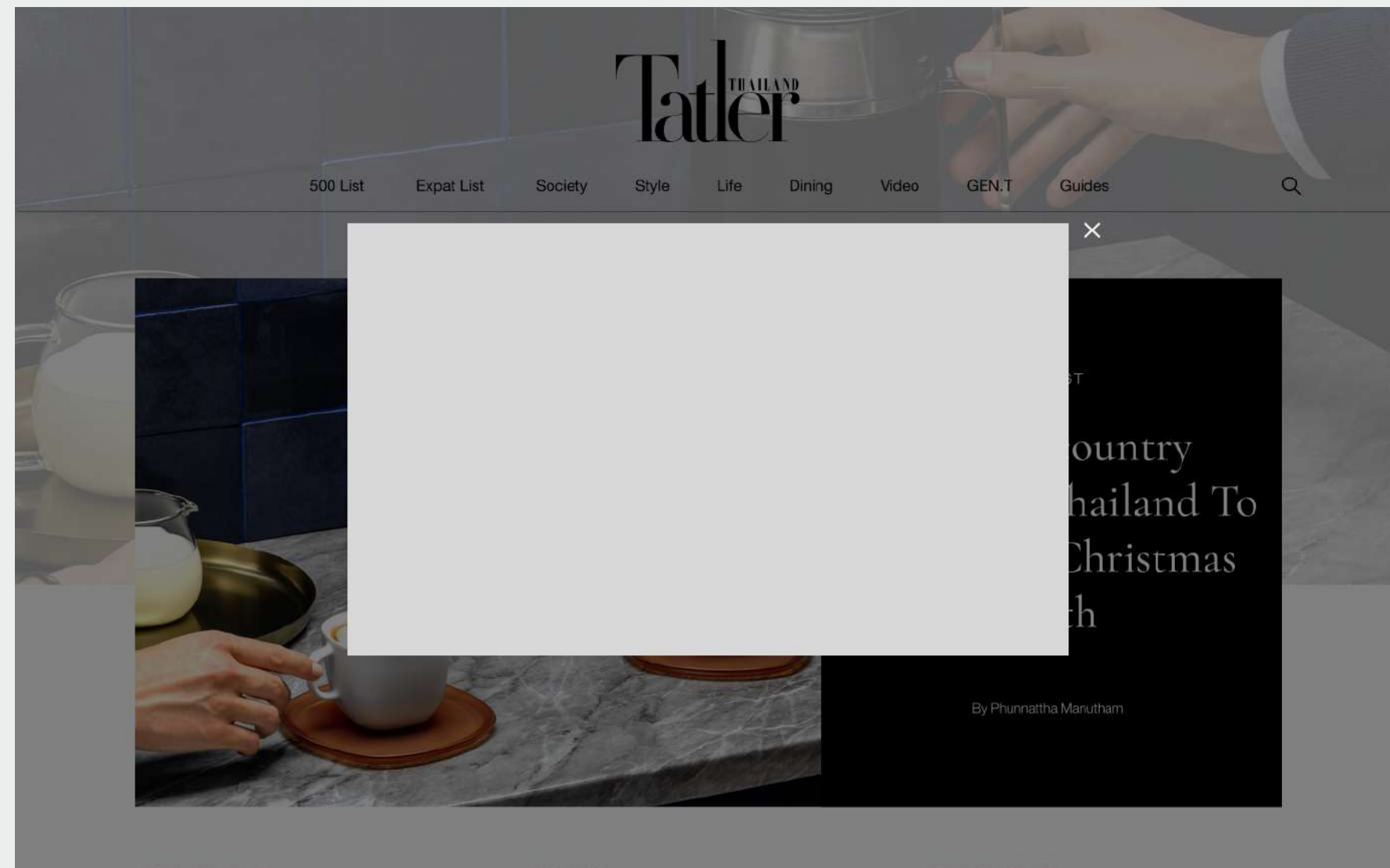
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Food : 30/40 Service : 15/20
Drink : 18/20 Setting : 20/20

Mobile & Tablet

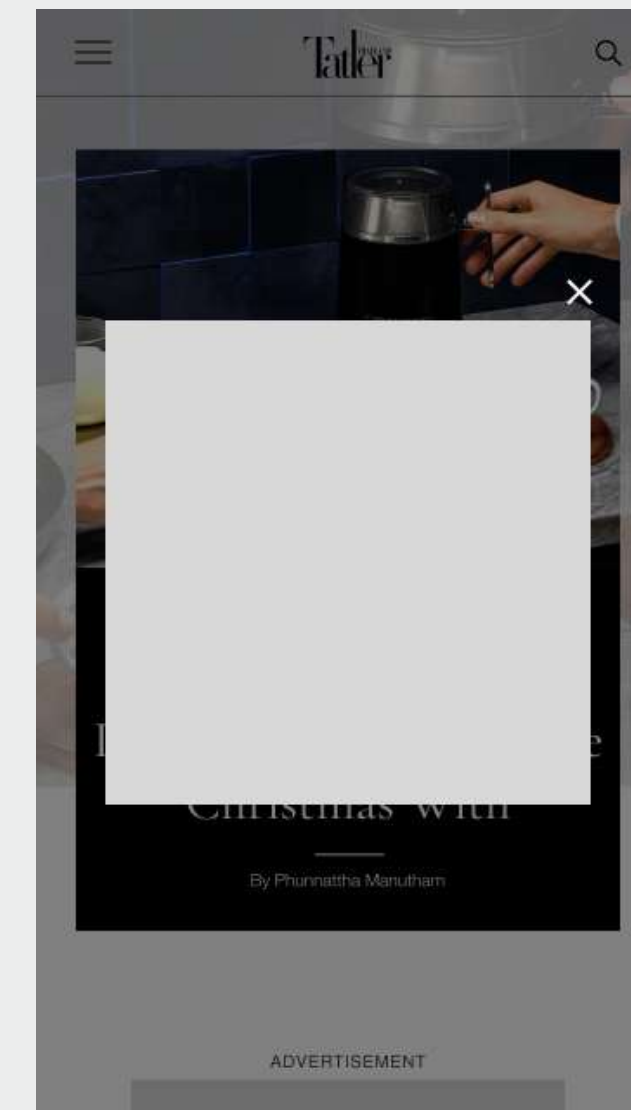


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