



PRESS RELEASE

Eating with one's hand adds to the deliciousness of food and it is the norm rather than the exception in most Asian communities.

The all-new Crab Hut restaurant aims to take crab and seafood dining back to basics by enabling ardent crab and seafood lovers get their hands dirty with their favourite ocean denizens. Another brainchild of TY Ooi – the enterprising founder behind Crab Factory: Original Louisiana Boil in SS2, Petaling Jaya – Crab Hut aims to bring food-loving Malaysians together with their families and friends, for heart-warming seafood boil and barbecue feasts following the popular maxim 'the family that eats together, stays together'.

THE CONCEPT

Strategically located in Shaftsbury Square in Cyberjaya, the new Crab Hut boasts a welcoming, cosy ambiance that artfully blends industrial chic and homely rusticity, to put diners at ease and in the mood for the convivial feasting to come. The 2,000sq.ft, 80 seat outlet incorporates a private dining room which can seat 12-14 persons, a live barbecue showcase kitchen and a feature wall displaying multiple rows of temperature-controlled tanks for live seafood.

Crab Hut's back-to-basics seafood dining concept lets diners enjoy a 'no frills yet fun-filled, hands-on experience' with fresh, premium seafood enhanced by classic and inventive Malaysian and Asian-style sauces.

According to TY Ooi, "Crab Hut offers diners a fun, wholesome and hands-on way of getting family and friends to bond and interact over a delicious meal. Since urbanites lead such hectic, electronically connected lifestyle, Crab Hut wants to reconnect people with their loved ones over good food. Once the bags of cooked seafood are spread onto the paper and plastic covered tables, everyone has to get to grips with their food since no cutlery and crockery is provided. It's the ultimate interactive dining experience with lots of laughter and companionship thrown in."



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THE MENU

Local and imported seafood such as king crabs, meat crabs, spanner crabs, bamboo lobsters, red lobsters, prawns, yabbies, freshwater prawns, slipper lobsters, scallops, mussels and baby octopuses among others are the 'stars' of the culinary show at Crab Hut.

Once diners have decided on the choice of seafood, their selection will then be cooked with their preferred Crab Hut signature sauces. From fiery Creole and Cajun saucy concoctions to popular home-grown variants such as asam pedas and spicy plum sauce, seafood lovers can literally go around the world in 80 sauces at Crab Hut. New sauces will be introduced every two months to stir fresh interest in Crab Hut's offerings and to keep diners returning.

Supplementary side dishes known as 'bag buddies': chicken sausages, mushroom, corn and potatoes are also available to complement and enhance the seafood offerings.

In addition, 'must try' signature specialities at Crab Hut include Beignets (deep-fried dough fritters), Stuffed Crabs, Bayside Platter, Po'boys (crusty baguette submarine sandwich packed with a choice of fried seafood, chicken or beef) and Fried Jambalaya (mixture of rice and seafood scented with saffron).

Refreshing homemade thirst-quenchers such as JC's Honey Lemon, Ice Blended Bandung, Ribena Soda, Orange Mojito, Watermelon & Lychee Smoothie and other non-alcoholic beverages are available to complement the scrumptious specialities at Crab Hut.





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THE LICENSEE CONCEPT

Crab Hut – a Halal certification pending F&B concept - is open for licensing to interested entrepreneurs. For more information and details, please contact: ownership@crabhut.asia

Located at P2-25, Shaftsbury Square, Persiaran Multimedia, Cyberjaya 6, Crab Hut is open daily from 12pm – 10pm. For reservations, call tel: 03-8322 6861

Website: www.crabhut.asia

Facebook: [crabhut.asia](https://www.facebook.com/crabhut.asia)

Instagram: [#crabhutasia](https://www.instagram.com/crabhutasia)

