



MENU

PAN/ASIAN
AT NIHAL'S

This Space in Tribute to Chef Nihal

From the early days of Jetwing Lighthouse to the vibrant culinary landscape of Galle today, Chef Nihal's story is woven into the very foundations of our kitchen. Joining us in 1997 as a sous chef, he spent more than two decades shaping not only the cuisine of the hotel, but this region itself — becoming a quiet force of skill, leadership, and enduring dedication.

Here, in these kitchens, Chef Nihal has set standards that others would follow: leading with humility and championing the craft with a commitment to excellence. Many of the chefs who now define Galle's culinary identity, trace their discipline and inspiration back to him, to his careful guidance, and his insistence on mastery.

This space has been named after him as a gesture of deep appreciation. A tribute to years of service, countless hours behind the pass, and the quiet influence that shaped kitchens, careers, and the culture of hospitality around him.

Our Pan-Asian Journey

From the night markets of Thailand and the hawker stalls of Malaysia to the noodle houses of Japan, the spice kitchens of Indonesia, and the heritage woks of China and Vietnam, this menu is a curated journey across Asia's most expressive food cultures, chosen to deliver balance in flavour, technique, and dining experience.

At Pan Asian at Nihals, each region brings its own strength to the table: the heat and herbaceous brightness of Thai cuisine, the depth and spice of Indonesian cooking, the freshness and harmony of Vietnamese dishes, the precision and purity of Japanese preparations, the wok mastery of Chinese kitchens, and the layered street-food traditions of Malaysia and Singapore. Together, they create a spectrum, from light and vibrant to rich and slow-braised.

Our dishes are inspired by foods born in markets, family tables, and coastal trade routes, shaped by shared spices, preserved techniques, and generations of cooks. Expect bold sambals, fragrant broths, delicate steaming, high-heat stir-fries, and comforting curries, designed for sharing and discovery.

Each plate contributes to a complete Pan-Asian experience, diverse, balanced, and connected, inviting you to explore the region not dish by dish, but as a culinary whole.

Gather, share, and travel Asia; one plate at a time.

A Note from the Chef

This menu is a reflection of my journey through Asian food cultures, from street-side grills and night markets to traditional kitchens and modern restaurants. What connects these cuisines is not just flavour, but discipline in technique and balance in taste.

You will find contrast across the menu: fire and freshness, richness and restraint, slow cooking and fast wok craft. Each country represented here contributes something essential: spice depth, herbal brightness, textural precision, or sauce complexity.

Every dish has been selected to contribute to a complete experience, not just individual plates, but a shared table story.

I invite you to explore, combine, and enjoy these dishes the way they are meant to be enjoyed; together.

Chef Yunus
Specialty Chef

APPETIZERS & SMALL PLATES

Gỏi Cuốn (V)  1,950

Vietnamese street snack created as a fresh alternative to fried spring rolls.

Fresh rice paper rolls filled with herbs & vegetables, served with nuoc cham.

Prawn Sesame Toast   2,150

A Cantonese dim sum classic popularized by Hong Kong tea houses.

Crispy fried bread topped with sesame prawn paste and chilli dipping sauce.

Bang Bang Chicken Skewers  1,750

Inspired by a Sichuan dish where chicken is tenderized and boldly sauced.

Grilled chicken skewers glazed in creamy sweet-spicy bang bang sauce and served with Asian slaw.

Pork Gyoza  1,550

Japan's post-war adaptation of Chinese dumplings turned comfort food.

Pan-seared pork dumplings with teriyaki dip.

Popiah Chicken Roll  1,550

A Fujian Chinese roll that evolved into a Malaysian street favourite.

Golden spring rolls stuffed with chicken and vegetables with sweet chilli dip.



Vietnam



China



Hong Kong



Japan



Malaysia



Indonesia



Thailand



Singapore

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SALADS

Gado-Gado  1,450

Indonesia's famous "mix-mix" salad sold by traditional street vendors.

Blanched vegetables and greens with tofu and egg, served with a rich Indonesian peanut dressing.

Soba Noodles with Miso Prawns  2,150

Soba has been a fast, nourishing staple in Japan for centuries.

Buckwheat noodles with miso prawns, crisp vegetables and soy-mirin dressing.

Thai Grilled Beef Salad  1,950

A classic Thai "yam" salad built on hot-sour-sweet balance.

Seared beef and herbs tossed in bright sweet-sour Thai dressing.

Pomelo Chicken Salad  1,450

Pomelo salads are festive dishes served during Vietnamese celebrations.

Pomelo and shredded chicken with mint, coriander and crisp rice crackers, dressed in a bright fish sauce-lime dressing.



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SOUPS

Szechuan Pepper & Tofu Soup (V)  1,150

Szechuan cooking is known for its signature numbing peppercorn spice.

Peppery broth with tofu, shiitake mushrooms and gentle chilli heat.

Prawn Laksa  1,250

A Peranakan fusion soup blending Malay curry and Chinese noodles.

Spicy coconut noodle soup with prawns, boiled egg, bean sprouts, herbs and citrus.

Pindang Iga  1,350

A South Sumatran heritage soup once served in royal kitchens.

Tangy, spicy beef rib soup infused with lemongrass and finished with pineapple and sambal.

Soto Lamongan  1,150

A regional East Java comfort soup tied to roadside food stalls.

Turmeric chicken soup with glass noodles, cabbage and boiled egg.

MAINS - SHARING

Steamed Whole Fish  3,850

Steamed whole fish symbolizes prosperity.

Delicate steamed fish with XO sauce, superior soy and crispy ginger.

Salted Egg Prawns   3,250

A modern hawker favorite built on the region's salted egg sauce trend.

Crispy prawns coated in rich salted egg yolk sauce, finished with chilli, curry leaves and spring onion.

Cuttlefish with Saus Padang  2,950

Padang cuisine is known for fiery, spice-forward cooking.

Tender cuttlefish tossed in bold, spicy Padang chilli sauce with sweet corn, finished with sesame oil.

Stir-Fried XO Prawns  3,250

XO sauce was created in 1980s Hong Kong as a luxury condiment.

Wok-fried prawns in savory XO chilli sauce and black beans.

Mongolian Beef  3,450

Despite the name, the dish was developed in Taiwan and popularized in Chinese-American kitchens.

Tender sliced beef stir-fried in a sweet soy Mongolian glaze with scallions and sesame.

Vietnamese Caramelized Pork Belly  3,450

A traditional home-style dish inspired by Vietnam's clay-pot caramel cooking.

Soy-mirin marinated pork belly, slow-cooked until tender.

Ayam Bakar Taliwang  2,550

A fiery grilled chicken specialty from Lombok in West Nusa Tenggara.

Grilled chicken glazed with spicy Taliwang chilli sauce.



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VEGETARIAN ACCOMPANIMENTS

Sapo Tahu (V)  1,250

A Chinese clay-pot style dish.

Braised tofu and vegetables in XO-style sauce.

Kangkung Belacan   850

A Southeast Asian village staple with bold fermented flavours.

Wok-fried water spinach with shrimp paste.

Fuyunghai  1,250

A Cantonese-style omelet that travelled the world through Chinese culinary tradition.

Fluffy vegetable omelette, lightly seasoned.

Garlic Bok Choy (V)  850

A classic quick wok vegetable preparation.

Crisp greens sautéed with garlic.

Shiitake & Green Beans (V)  1,350

Reflects traditional fast, high-heat wok cooking.

Wok-tossed mushrooms and beans in light glaze.

NOODLES & RICE

Mie Goreng Mamak  2,050

One of Malaysia's most popular street-style fried noodle dishes.

Smoky fried noodles with shrimp, tofu and vegetables.

Salted Egg Fried Rice   1,650

A recent hawker innovation driven by salted egg popularity.

Fried rice enriched with salted egg and vegetables.

Indonesian Fried Rice  1,750

Widely regarded as Indonesia's national rice dish.

Spiced nasi goreng with chicken, egg and sambal.

Steamed Rice 850

Fluffy jasmine rice.



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MAINS - SET MEALS

Beef Rendang  2,450

A ceremonial Minangkabau dish traditionally prepared for festivals and weddings.

Slow-cooked beef curry simmered with aromatic spices and coconut, served with steamed rice.

Pad Krapow Neua  2,350

Thailand's most popular everyday street food plate.

Spicy basil beef stir-fry with steamed jasmine rice and fried egg.

Nasi Ayam Penyet  2,450

"Penyet" refers to the smashing technique used to tenderize chicken.

Crispy chicken with sambal, soto broth, tofu and steamed rice.

Pad Thai  2,250

A signature Thai noodle dish known for its sweet-sour-savory balance.

Stir-fried rice noodles in tangy tamarind sauce with shrimp, tofu and peanuts.



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DESSERTS

Mango Sticky Rice

A seasonal dessert linked to mango harvest time.

Sweet coconut sticky rice served with ripe mango and toasted sesame seeds.

1,150

Sago Gula Melaka

A Peranakan dessert using coconut blossom sugar.

Palm sugar sago pudding with coconut milk.

950

Matcha Crème Brûlée

A fusion of French patisserie and Japanese matcha tradition.

Velvety matcha custard with a crisp brûléed sugar crust.

1,250

Gomak Sweet Potato Balls

A traditional festival sweet made from root crops.

Crispy sweet potato dumplings with cinnamon syrup.

950

Home-made Asian Ice Cream Selection *(Two Scoops)*

Inspired by tropical and herbal Asian dessert flavours.

Coconut 950

Mango 950

Pandan 950

Lemongrass 950



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BEVERAGE LIST

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COCKTAILS

Arrack Sour	2,150
Coconut oil washed Arrack honey ginger syrup citrus mix saccharum sundown bitters sole solution	
Date & Tamarind	2,150
Toasted cumin & Sichuan pepper infused Arrack matured date & tamarind sole solution Sundown bitters sweet & sour mix milk punch	
Strawberry Yogurt Fat-Washed Gin	2,150
Martini Fiero, strawberry, sea salt & yogurt washed Gin lime cloud foam soda	
Shiitake Collins	2,150
Wasawasi Gin sweet vermouth shiitake mushroom cordial pink salt Sundown bitters soda umami drops	
Lemongrass Negroni	2,150
Lemongrass & pandan infused Gin white sherry sweet vermouth bitters	
Ambarella Chutney	2,150
Tequila ambarella chutney elderflower sweet & sour mix sole solution Sundown bitters	
Lacto Fermented Mango	2,150
Tequila lacto fermented mango shrub lime sole solution light treacle syrup coconut water	
Pandan Colada	2,150
White rum coconut liqueur house-made pandan & cashew coconut orgeat pineapple Sundown bitters	
Pineapple Breeze	2,150
Basil infused Vodka pineapple orgeat Sundown naimiris bitter pink salt soda	
Kiri Pani	2,150
Curd matured in vodka coconut treacle sole solution Sundown bitters milk punch	

BEER

Sri Lankan Beer

Lion Ice 330ml	950
Lion Lager 625ml	1,250
Lion Stout 625ml	1,450

International Beers

Carlsberg 625ml	1,250
Somersby Mango Lime 330ml	950
Somersby Apple 330ml	950

GIN | 25ml

Colombo No.07	1,250
Roku	1,850
Four Pillars Rare Dry	1,850
Hayman's Sloe	1,450
Broker's Pink	1,250
Gordon's London Dry	1,250

RUM | 25ml

Captain Morgan Spiced	1,150
Bacardi White	1,150

VODKA | 25ml

Russian Standard Platinum	1,150
Grey Goose	1,850
Absolut Mandrin	1,250

Tequila | 25ml

Patron Silver	1,250
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SRI LANKAN SPIRITS | 50ml

Rockland Gin	709
Rockland Vodka	750
Rockland Red / White Rum	750

APERITIF & LIQUEURS

Martini Fiero 50ml	1,200
Campari 50ml	1,950
Baileys 25ml	1,150
House-Made Coffee Liqueurs 50ml	1,150

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WINES

Rosé

Semi-Dry - Fruity & Smooth

J. Moreau Rosé d'Anjou - Loire Valley, France

9,350

Soft pink | juicy strawberries
gentle citrus lift | smooth, rounded finish
easy, breezy and dangerously drinkable.

Sweet - Soft & Juicy

Sunkissed Sweet Rosé - South Africa

8,150

Bright berry burst | playful sweetness
light and refreshing poolside favourite.

White Wines

Dry - Crisp & Refreshing

Oyster Bay Sauvignon Blanc - New Zealand

11,500

Citrus zing | tropical lift | crisp finish
vibrant and refreshing.

Domaine Font Sante Côtes du Rhône Blanc -France

1,850 8,950

Orchard fruit | citrus brightness
clean minerality | fresh and elegantly balanced.

Sweet - Soft & Easy

Tall Horse Moscato - South Africa

8,150

Peach nectar | grape blossom
lightly sweet | fun and carefree.

Sunkissed Sweet White - South Africa

8,150

Tropical fruit | smooth sweetness
easy finish | crowd-pleasing and chilled.

Semi-Dry - Fruity & Aromatic

Dr. Loosen Riesling - Germany

8,950

Lime zest | green apple | lively acidity
gently off-dry and fresh.

Viña Esmeralda - Spain

9,100

Floral notes | tropical fruit | soft sweetness
smooth and aromatic.

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Red Wines

Light - Soft & Easy Drinking

Punt Road Pinot Noir - Australia

13,850

Red cherry | silky texture | bright and smooth
light yet flavourful.

Medium - Rounded & Food Friendly

Ruffino Chianti DOCG - Italy

11,500

Juicy cherry | gentle spice | balanced and classic
effortlessly Italian.

Santa Cristina Rosso - Italy

9,900

Ripe red fruit | soft spice | smooth finish | versatile and
easy-going.

Full / Heavy - Rich & Bold

Yalumba Y Series Cabernet Sauvignon - Australia

9,900

Dark berries | blackcurrant depth | smooth structure
bold but balanced.

Domaine Font Sante Côtes du Rhône - France

1,850 8,350

Bright red berries | gentle spice | subtle earthy touch
juicy, refined finish.

SPARKLING

Zonin Prosecco DOC - Italy

1,850 8,250

Green apple sparkle | delicate citrus | lively bubbles light and
refreshing | crisp, clean finish.

A Nos Amours Cuvée des Anges Blanc de Blancs Brut - France

7,950

Fresh orchard fruit | subtle citrus | fine bubbles
elegant and dry | beautifully balanced sparkle.

ZERO PROOF COCKTAILS

Ambarella Fizz 1,150

Ambarella Chutney | elderflower | sole solution | sprite

Honey Ginger Collins 1,150

Mock gin | honey ginger syrup | lime | citrus saccharum
sole solution | soda

Mock Pandan Colada 1,150

House-made pandan & cashew coconut orgeat
pineapple saccharum | coconut cream

SMOOTHIES & MILK SHAKES

Mango 950

Banana 950

Vanilla & Treacle Milk Shake 950

Vanilla ice cream | oat milk | *Jetwing Blue* coconut treacle
sea salt flakes

Cinnamon Milk Shake 950

Home-made cinnamon ice cream | fresh milk

WATER

Olu Water 625ml	850
Olu Sparkling 330ml	650

FRESH JUICES

Signature ginger beer	1,050
Wild orange	1,050
Mango	1,050
Papaya	1,050
Pineapple	1,050
Watermelon	1,050
Lime	1,050
Lime & Soda	1,050
King Coconut	600

COFFEE

 Double Espresso	1,000
Americano	1,000
Cappuccino	1,200
Café Latte	1,200
Sukku Malli Coffee	600
 Iced Coffee	1,200
Coffee Tonic	1,200

MATCHA

Matcha (Hello Matcha)
Premium Matcha Powder

 Hot	1,300
 Cold Latte	1,300

