

THE KINGSWAY

build your menu. for each course, choose one item per person.

Milk Boule cultured tomato-miso butter



Chili Crab Noodles fresh ramen, blue crab, kari leaf

Tuna Solera gulf yellowfin, aged chili sauce, koshihikari rice
(+16 supplement)

Dumpling crawfish, mushroom, black garlic, vinegar



Tamarind Pork Belly purple daikon, fresno chilies, five-spice

Scallion Lamb shaoxing, rice noodle, sesame
(+12 supplement)

Salt Baked Shrimp gulf shrimp, cabbage, onions



Green Curry Snapper lemongrass, kohlrabi, smoked trout roe

Char Siu Duck Breast jaggery, fermented cabbage, kabocha

Omakase Short Rib koshihikari rice, radish, nori, tare

Supplement
(+40 Summer Black Truffle, +40 Prunier Osetra Caviar)



Key Lime Pie burnt meringue, yuzu, mango

Chocolate Tart mayhaw, cherry, sesame

Coconut Cloud sorbet, condensed milk, espresso

per person:
95 dinner
75 wine pairing
150 reserve pairing

Vegetarian pre-fixe available. We will do our very best to accommodate all dietary restrictions. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Named for the Vilku family's first American home on Kingsway Drive, The Kingsway traces a culinary line between New Orleans and Singapore - two port cities shaped by movement, exchange, and the rhythm of their markets. Chef Ashwin Vilku channels this shared spirit of crossroads cooking, interpreting Asian flavors through the seasonality and terroir of the Gulf South. The multi-course experience is intimate and deliberate, inviting guests to navigate their own path through dishes that honor memory, migration, and the modern table.

