

THE KINGSWAY

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



Crab, Brie & Champagne Soup lime, red chili, kari leaf

Tuna Solera gulf yellowfin, 5-year chili sauce, koshibari rice
(+16 supplement)

Pork Spare Rib mango salad, japanese mandarin, sesame



Tamarind Pork Belly purple daikon, fresno chilies, apple

Scallion Lamb garlic, peppers, sesame, rice noodle
(+12 supplement)

Salt Baked Shrimp jumbo gulf shrimp, cabbage, onions



Sweet & Sour Gulf Fish sichuan, confit tomato, ginger

Duck Confit sour cherry gastrique, kabocha, makrut lime

Wagyu Beef ghee, japanese yam, tare, pepper compote
(+18 supplement)



Key Lime Pie burnt meringue, powdered yuzu oil

Pound Cake banana + sichuan ice cream, dark chocolate

Coconut Cloud sorbet, condensed milk, espresso

per person:
92 dinner
75 wine 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.

