

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, sticky rice
(+8 supplement)

Hamachi teriyaki, grated daikon, pickled ginger

Refrigerator Noodles hk style, gulf shrimp, black garlic



ABC Chicken almond, barrel aged soy, garlic

Canton Pork Belly five-spice, red plum, kabocha
(+8 supplement)

Salt Baked Shrimp jumbo gulf shrimp, cabbage, onions



Scallion Lamb garlic, peppers, sesame, red chili

Duck Breast à L'Orange peking style, honey, pineapple
(+12 supplement)

Herbed Snapper nuoc cham, dashi, peanuts, shallots

Izakaya Steak tare, shishito, katsuobushi, mushroom



Key Lime Pie italian meringue, yuzu olive oil, matcha

Shanghai Cloud yogurt sorbet, pineapple granita, coconut

Chocolate Cake crèmeux, sesame ice cream, peanut

per person:
92 dinner
75 wine pairing

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

Named for the Vilkhū family's first American home on Kingsway Drive, The Kingsway is a tribute to heritage, migration, and memory. Inspired by the vibrant cultural tapestry of Singapore, Chef Ashwin Vilkhū reimagines Asian flavors through the lens of seasonal ingredients and refined technique. Each multi-course experience invites you to chart your own journey—one that bridges family tradition with modern expression.

