

# THE KINGSWAY

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

**Milk Boule** cultured tomato-miso butter

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**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

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

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

**Salt Baked Shrimp** gulf shrimp, cabbage, onions

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**Green Curry Snapper** lemongrass, kohlrabi, smoked trout roe

**Satay Style Chicken** coconut, peanut, cucumber

**Omakase Short Rib** koshihikari rice, radish, nori, tare  
(+16 supplement)

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**Key Lime Pie** burnt meringue, yuzu, mango

**Chocolate Cake** miso ice cream, crèmeux, peanut praline

**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.

