

THE KINGSWAY

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

Milk Boule cultured tomato-miso butter

Prosperity Soup gulf shrimp, confit tomatoes, pineapple

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

Duck Confit sour cherry, kabocha, makrut lime

Glazed Short Rib congee, radish, kashmiri tare
(+16 supplement)

Key Lime Pie burnt meringue, yuzu, mango

Pound Cake banana, sichuan ice cream, chocolate

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 Vilkuh 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 Vilkuh 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.

