THE KINGSWAY

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

Milk Boule cultured tomato-miso butter

Spiny Lobster "Bisque" coconut, green apple, chrysanthemum

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

Dumpling black garlic shoyu, king oyster, vinegar

Tamarind Pork Belly daikon, fresno chilies, five-spice

Cumin Lamb buckwheat, puffed amaranth, sesame
(+12 supplement)

Salt Baked Shrimp gulf shrimp, cabbage, onions

Green Curry Snapper lemongrass, kohlrabi, smoked trout roe

Wagyu Strip Loin potato salad, miso eggplant, kashmiri kimchi
(+35 supplement)

Char Siu Duck Breast jaggery, fermented cabbage, kabocha

Golden Harvest squash namelaka, jaggery, black vinegar

Rice on Rice toasted rice, sake, yuzu

Coconut Cloud sorbet, condensed milk, espresso

Supplements +50 Perigord Black Truffle, +50 Golden Osetra Caviar

per person:
95 dinner
75 wine pairing
75 cocktail 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 Vilkhu 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 Vilkhu 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.

