

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
(+16 supplement)

Refrigerator Noodles hk style, gulf shrimp, black garlic



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 Breast à L'Orange peking style, honey, kabocha

Scallops x Lobster Sauce wild garlic, cashew, crispy rice
(+18 supplement)

Wagyu Beef ghee, japanese yam, tare, pepper compote
(+22 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 with the exception of soy. 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 is a tribute to heritage, migration, and memory. Inspired by the vibrant cultural tapestry of Singapore, Chef Ashwin Vilku 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.

