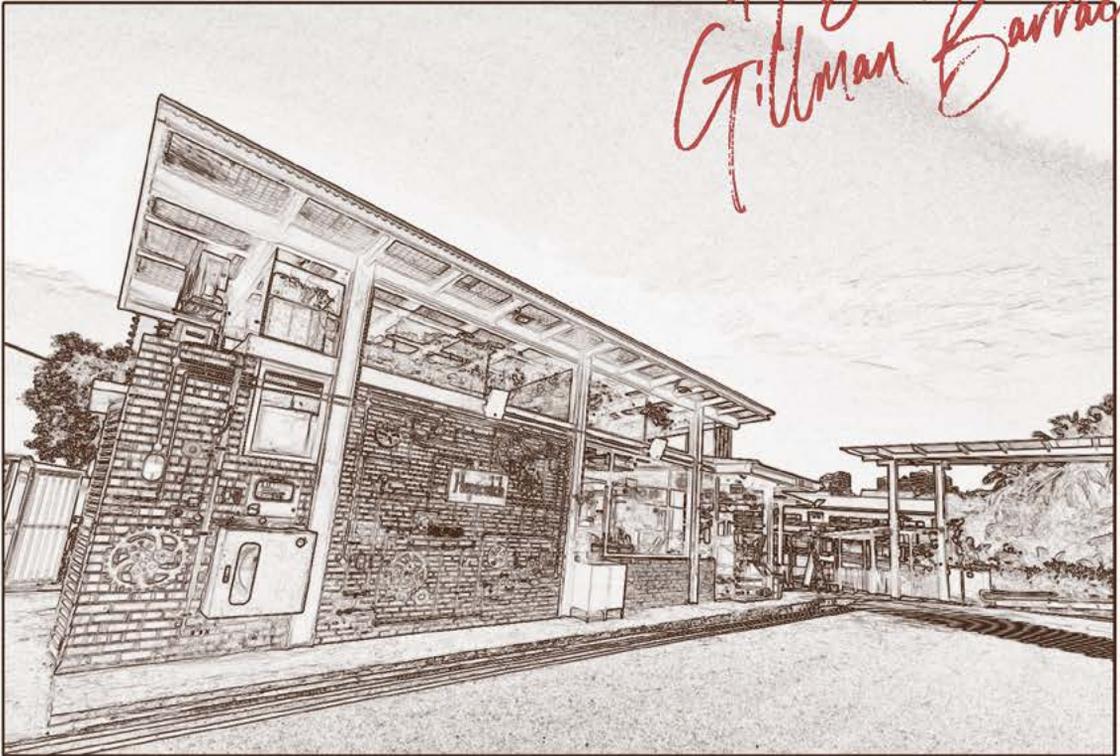


Hopscotch

The word "Hopscotch" is written in a black, calligraphic, serif font. A horizontal line runs through the middle of the letters. On the left end of the line is a hop cone with a single leaf above it. On the right end of the line is another hop cone with two leaves above it. In the center of the line, between the two hop cones, are three small, dark, oval shapes representing hops.

the food menu.

*Hopscotch @
Gillman Barracks*



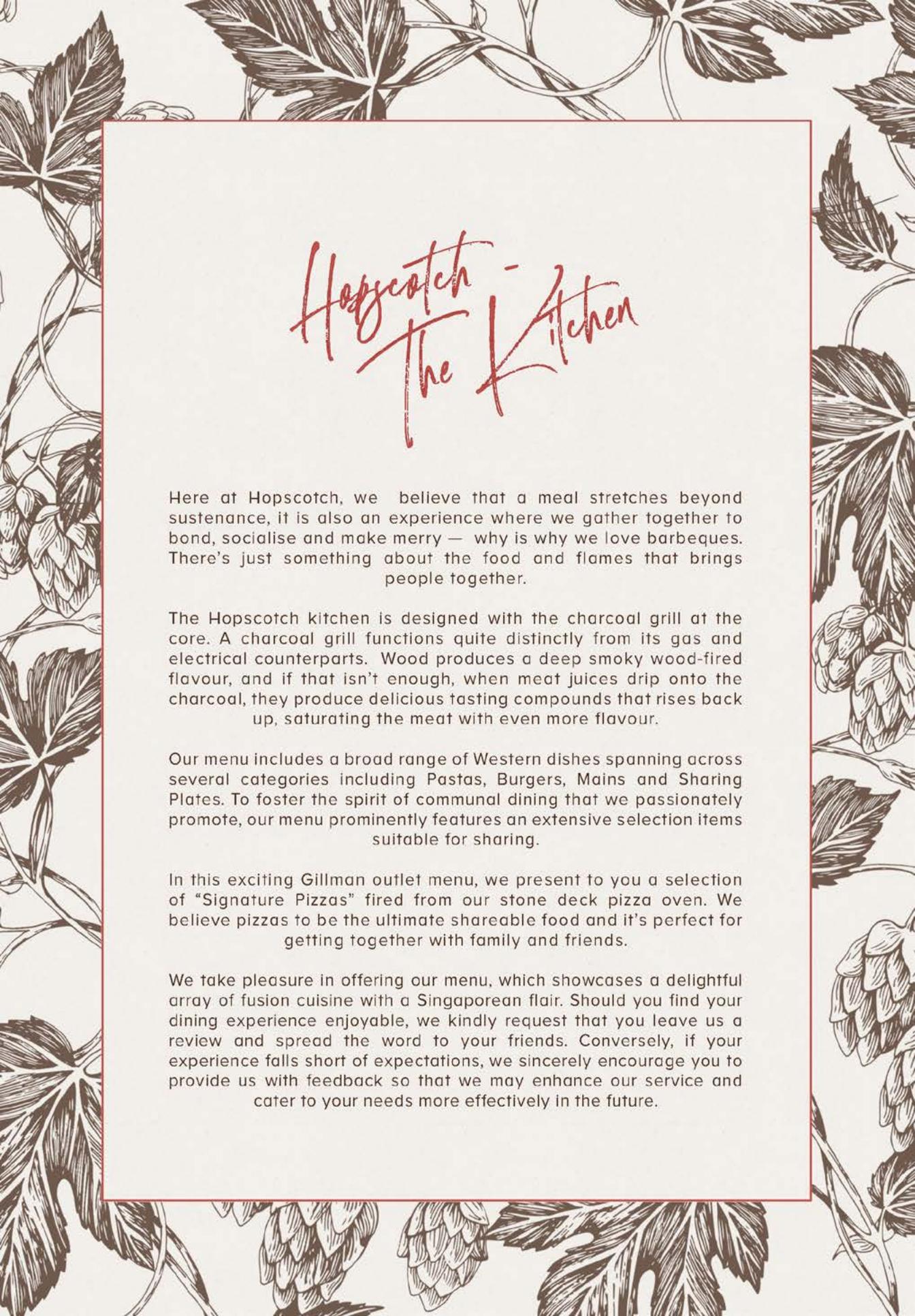
Welcome to Hopscotch!

We are a casual restaurant and craft cocktail bar paying homage to Singapore's local culture. Hopscotch aims to bring people closer through communal-styled dining, theatrical cocktail adventures and exciting events. Founded as a cocktail bar in 2014 by four young bartenders, Hopscotch has since moved from its original location at 28 Maxwell Road.

The Gillman Barracks location is perhaps Hopscotch's most magical home - for one reason, the outdoors. Perhaps it's about being close to nature; perhaps it's the breath of fresh air after a day hidden behind walls; perhaps it's the wonder of gazing into the beautiful evening sky; but one thing's for sure, we love the outdoors. What better place than one filled with greenery, unobstructed by high rise buildings, and situated amongst artists in this clandestine arts cluster. To us it's the perfect place to host guests, the perfect place for a vibrant atmosphere, lively spirits, and happy crowds.

We believe that life's too short for us to skim on the simplest pleasures, good food, drinks and company! Tonight you're a guest at our home and we'll do our best to make you feel at home! So sit back, relax, and enjoy your evening!

Humbly Yours, The Hopscotch Team

The background of the page is a detailed black and white line drawing of hop leaves and cones, which are ingredients used in beer. The leaves are large and deeply lobed, while the cones are smaller and have a textured, scale-like appearance. The entire page is framed by a thin red border.

Hopscotch - The Kitchen

Here at Hopscotch, we believe that a meal stretches beyond sustenance, it is also an experience where we gather together to bond, socialise and make merry — why is why we love barbeques. There's just something about the food and flames that brings people together.

The Hopscotch kitchen is designed with the charcoal grill at the core. A charcoal grill functions quite distinctly from its gas and electrical counterparts. Wood produces a deep smoky wood-fired flavour, and if that isn't enough, when meat juices drip onto the charcoal, they produce delicious tasting compounds that rises back up, saturating the meat with even more flavour.

Our menu includes a broad range of Western dishes spanning across several categories including Pastas, Burgers, Mains and Sharing Plates. To foster the spirit of communal dining that we passionately promote, our menu prominently features an extensive selection items suitable for sharing.

In this exciting Gillman outlet menu, we present to you a selection of "Signature Pizzas" fired from our stone deck pizza oven. We believe pizzas to be the ultimate shareable food and it's perfect for getting together with family and friends.

We take pleasure in offering our menu, which showcases a delightful array of fusion cuisine with a Singaporean flair. Should you find your dining experience enjoyable, we kindly request that you leave us a review and spread the word to your friends. Conversely, if your experience falls short of expectations, we sincerely encourage you to provide us with feedback so that we may enhance our service and cater to your needs more effectively in the future.

Starters

An enticing assortment of delectable creations crafted to awaken your taste buds and invigorate the appetite for the courses to come



RAW OYSTERS, 6/pc (Min. 3pcs)

Plump and juicy oysters air-flown from Hyogo, Japan. Prized for their creamy, springy texture and sweet, delicate flavor, these plump and juicy oysters are served with sea grapes, and a ginger flower and sesame scallion mignonette. [GF]



SOUR DOUGH BREAD, 8

Traditional sliced sour dough bread served with olive oil and aged balsamic vinegar. [V]



SUMMER ASIAN SALAD, 14

Mixed mesclun greens served with olives, sundried tomatoes, walnuts, radish, and crumbly feta cheese. The salad is served with an Asian chimichurri dressing. [V, GF, NUTS]



WILD MUSHROOM SALAD, 14

Mixed mesclun greens served with a medley of shitake, tea tree, almond mushrooms, mandarin orange, pine nuts, and lotus chips. Served with a sesame & hoisin vinaigrette. [VG, NUTS]



TRUFFLED BURRATA, 17

Creamy burrata cheese served with basil cress, vine tomatoes, aged balsamic vinegar, truffle salsa, spring onion oil, white truffle oil, and fried shallots. The perfect beginning. [V, GF]



BAKED CAMEMBERT, 18

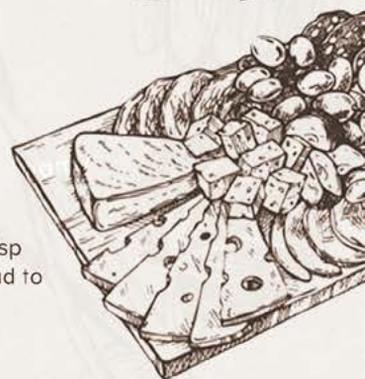
Indulge in our oven-baked Camembert cheese, irresistibly creamy and gooey, paired perfectly with savoury prosciutto, rosemary, tangy sun-dried tomatoes, and crispy toasted parmesan straws.



CHEESE AND CHARCUTERIE BOARD, 28

Indulge in a sumptuous selection of cold starters, featuring Parmigiano Reggiano, Havarti, Gorgonzola, and Brie. Savour the rich flavors of cold cuts with Prosciutto, Mortadella, and cured Saucisson, all paired with crisp crackers, fig jam, walnuts, and dried apricots. An exquisite sharing spread to tantalize your taste buds and kick off your dining experience.

[NUTS] [2-4 PEOPLE]



Soup

Dive into our delicious selection of soups, crafted to warm your soul and satisfy your cravings. Each bowl served with a side of sour dough bread.



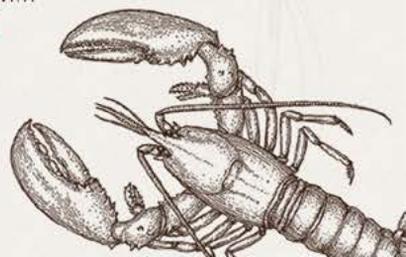
WILD MUSHROOM SOUP WITH TRUFFLE, 9

Shitake, white button, and portobello mushrooms are cooked and blended with cream into a hearty soup and served with a dash of white truffle oil. [V, GF]



SAFFRON LOBSTER BISQUE, 12

A classic creamy and flavourful soup of French origin made from boiling lobster heads with an added twist of saffron and served with a dash of aromatic Cognac and sweet Boston lobster meat.



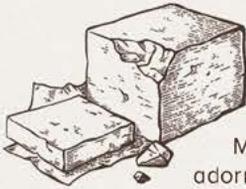
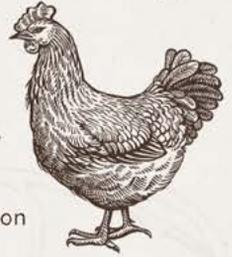
Signature Pizzas

Our signature pizzas feature a Roman Pinsa base, known for its oval shape and unique flavor made from soy, rice, and wheat flour. Light, airy, and crispy, our Pinsa crust is the perfect canvas for pizzas inspired by iconic Singaporean flavors. Indulge in a fusion of tradition and innovation with every bite.



CHICKEN SATAY PIZZA, 26

A creative spin on a beloved Singaporean delight: Satay! Our rendition features a luscious Satay peanut sauce foundation, accompanied by succulent chicken cubes infused with our exclusive secret satay spice blend. Complemented by cucumbers, shallots, pineapples, and rice puffs, this fusion marvel is born.



ULTIMATE CHEESE PIZZA, 27

Indulge in the epitome of gooey, cheesy delight with our Five Cheese pizza. With our Nyonya marinara sauce as a base, this pizza masterpiece features a symphony of Cheddar, Mozzarella, Fetta, Gorgonzola, and Burrata cheeses, elegantly adorned with Thai basil leaves. The perfect haven for cheese lovers. [V]



TRUFFLE FUNGHI PIZZA, 27

Love mushrooms? Look no further, for this pizza is your ultimate choice! Crafted atop a marinara and truffle paste base, it boasts a medley of shimeji, shiitake, straw mushrooms, and truffle paste and cheese. Baked to perfection, the pizza is then graced with a drizzle of white truffle oil and delicately shaved black summer truffles. [V]

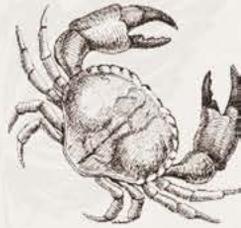


ASPARAGUS AND PROSCIUTTO PIZZA, 29

This pizza's story unfolds with an onion cream base and is layered with a harmonious mix of grilled asparagus, sun-dried tomatoes, prosciutto, feta, and pine nuts. Finally, a delectable Asian-style pesto is drizzled, crowning this pizza with culinary allure.

CHILLI CRAB PIZZA, 32

A delightful fusion of flavors inspired by Singapore's iconic dish. This unique pizza features our signature Singapore-style chilli crab sauce, succulent blue swimmer crab, crispy soft shell crab, fresh tomatoes, and crunchy mantou croutons. Experience the essence of Singapore in every bite with this extraordinary creation.



ORIENTAL DUCK PIZZA, 32

An enduring hit since our pizza debut, our Oriental Duck Pizza begins with a delectable plum and hoisin base, which harmoniously plays host to succulent roast duck, tangy mandarin orange, and crispy pillow crackers, ensuring an irresistible delight.



TERIYAKI WAGYU PIZZA, 34

A base of teriyaki base sets the stage for the star of the show – tender melt-in-your-mouth Wagyu cubes. Sliced onions add a delightful crunch, while delicate nori lends a touch of umami. Topped with a flourish of togarashi for a hint of heat, the ensemble is complemented by finely sliced white cabbage and eggs that enrich each bite and leave you craving more.



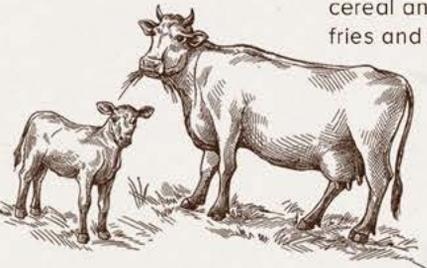
Burgers & Pastas

Starting our kitchen initially with only a few offerings, we have since joyfully expanded our offerings to include an array of tantalizing Singaporean-inspired burgers and pastas.



BUTTERMILK CEREAL PRAWN BURGER, 24

Thick homemade prawn patties crusted and fried before being topped with a buttermilk cream sauce, butter-poached prawns, leaf lettuce, and Singapore-styled fragrant butter cereal and curry leaves. Hearty, delicious and oozing with prawns. Served with skin on fries and mesclun salad.



HOPSCOTCH WAGYU BURGER, 25

Thick and juicy wagyu patty charcoal grilled to perfection and topped with caramelised onions, wokhei mayo, tomato relish, mushroom ragout, lettuce, and cheddar cheese. Sandwiched between a toasted brioche bun, this burger is messy and extremely gratifying. Served with skin on fries and mesclun salad.

WILD MUSHROOM RISOTTO, 22

The perfect treat for funghi lovers. Arborio rice cooked in a cream emulsion and topped with pine nuts and a wild mushroom medley of tea tree, almond, and black fungus mushrooms. [V, GF]



KAPITAN OMU RISOTTO, 25

Our dish features Arborio rice cooked in a flavorful and savory curry velouté, complemented by a luscious blend of scrambled eggs, Balinese-inspired spiced chicken, and nori. [GF]

BLACK GARLIC ALFREDO LINGUINE, 22

Linguine sauteed with black garlic confit, parmesan cheese, leeks, mushroom ragout and cream. The dish is served with a roasted portobello mushroom, lotus chips, garnished with fried shallots, and drizzled with wok hei oil. [V]

TRUFFLE FURIKAKE LINGUINE, 24

Linguine sauteed with fragrant mushroom ragout, sake, sakura ebi, Japanese furikake, truffle paste, and truffle oil. Served with sous vide egg, nori, and bonito flakes.

WAGYU MEATBALL MARINARA LINGUINE, 26

Linguine sauteed with a Nyonya-inspired marinara sauce, and decadent wagyu meatballs. The dish is served with creamy burrata, and generously grated with parmesan cheese.

COCONUT AND LIME LEAF PRAWNS MAFALDINE PASTA, 26

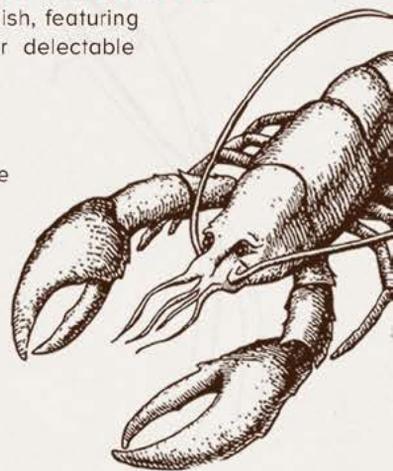
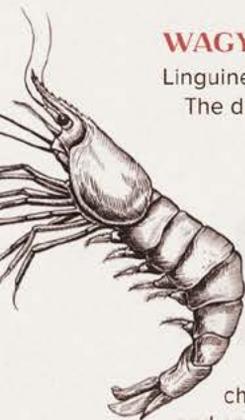
Savor a delightful fusion of flavors in this light and refreshing dish, featuring succulent prawns and ribbon mafaldine pasta tossed in our delectable Thai-inspired lime leaf and coconut sauce.

CHILLI LOBSTER MAFALDINE PASTA, 30

Mafaldine pasta, expertly tossed in our signature Singapore-style chilli lobster sauce, crafted from a secret blend of South Asian herbs and spices. Paired with a succulent half Boston lobster, this dish has been a hot favorite at Hopscotch since our launch.

ADD-ON TRUFFLE MUSHROOM SOUP, 5

ADD-ON LOBSTER BISQUE, 7



Main

Dive into our mouthwatering main courses, each crafted with care and passion by our dedicated kitchen team. Every dish is meticulously designed to deliver maximum satisfaction, infused with the vibrant flavors and essence of Singapore.



BARRAMUNDI FISH AND CHIPS, 25

For our fish and chips, we use Barramundi from the Red Sea, which has high salt and oxygen content and produces the sweet and premium texture of wild-caught fish while being sustainable at the same time. This fillet is deep-fried in a batter made with lager beer and served with skin on fries, mesclun salad, and an aromatic sambal tartar sauce.



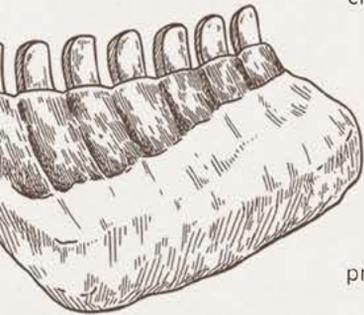
PANGIUM BEEF BOURGIGNON, 26

Indulge in the ultimate comfort food with our beef cheeks, slow-simmered to perfection in a luxurious stock of "Buah Keluak" paste, Guinness, port wine, butter, rich veal jus, carrots, and an aromatic blend of herbs and spices. The result is a deeply satisfying and delicious dish, served with creamy garlic mashed potatoes.



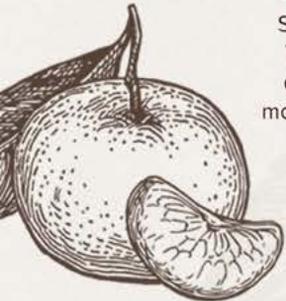
SWEET AND SOUR STICKY PORK RIBS, 27

A flavourful exterior with "peels right off the bone" tender meat! Spiced rubbed St Louis ribs are slow-cooked for 16 hours, oven-roasted, and finally slathered with a delicious medley of stewed summer vegetables done Chinese "Sweet and Sour Pork" style. Served with roasted baby potatoes, prawn crackers, and achar (pickled Peranakan vegetables).



DUCK CONFIT W FOIE GRAS, 29

Silverhill Irish duck legs, slow-cooked in luscious duck fat for a velvety texture. The duck is then expertly crisped, creating a crispy exterior with a juicy interior, and drizzled with a foie gras and red wine sauce. Accompanied by a tantalizing mandarin orange salsa, heavenly foie gras, and roasted baby potatoes.



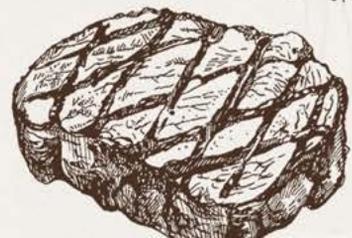
BLACK GARLIC RIBEYE STEAK W/BONE MARROW BUTTER, 36

One of the tastiest and finest steaks, the ribeye steak delivers a guarantee of flavour and juiciness. 250g of Australian ribeye is served with bonemarrow butter, sesame roasted brussel sprouts, black garlic mash, caramelised onions, and a brandy sauce. Please specify your desired doneness. [GF]



ADD-ON TRUFFLE MUSHROOM SOUP, 5

ADD-ON LOBSTER BISQUE, 7

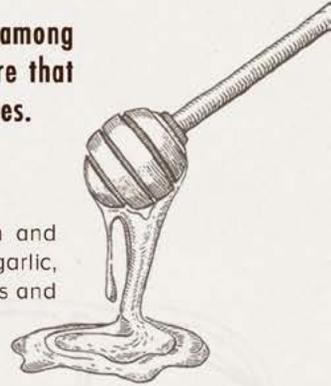
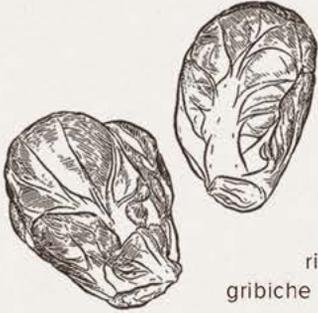


Sharing Plates

Discover our enticing selection of dishes for sharing among friends and loved ones, fostering a convivial atmosphere that sparks engaging conversations and creates lasting memories.

HONEY SOY BRUSSELS SPROUTS, 14

Brussels sprouts, poached and fried to crispy perfection and drizzled with a delectable honey-soy glaze, aromatic black garlic, and crunchy pine nuts. An irresistible combination of flavors and textures! [VG, NUTS]



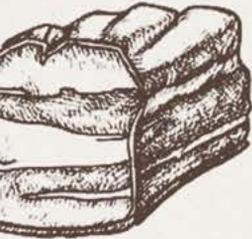
BROWN BUTTER ASPARAGUS, 15

Enjoy perfectly roasted asparagus and leeks, enhanced with the rich aroma of brown butter. Served with our delectable Asian-style egg gribiche sauce, made with eggs, and crispy tempura bits. [V]



STUFFED PORTOBELLO MUSHROOMS, 15

Portobello mushrooms stuffed with garlic butter, shiitake mushroom ragout and truffle paste and baked with a generous topping of cheddar and mozzarella cheese. [V]



CHAR GRILLED "PANGGANG" PORK BELLY, 16

Slow cooked pork belly char grilled and glazed with an Indonesian sweet soy sauce. Served with prawn crackers and achar.



WAGYU MEAT BALLS W/ TRUFFLE GARLIC MASH, 17

Wagyu beef balls served in a bed of velvety truffle garlic mashed potatoes and dowsed with a buah keluak sauce.



SATAY PORK JOWL, 18

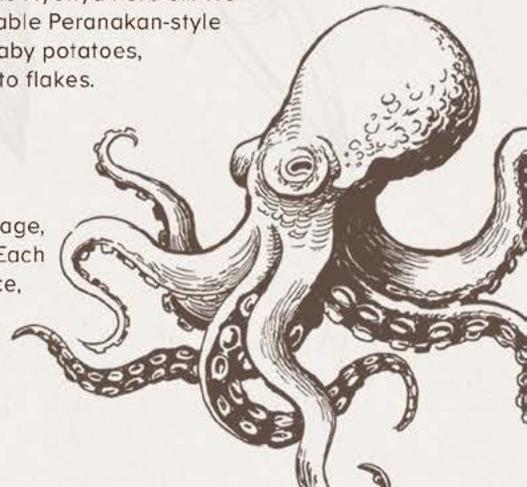
Inspired by one of Singapore's favourite dishes, kurobota pork cheeks are marinated in our secret house rempah blend and cooked to perfection. Served with crispy pork rind, ikan bilis and peanuts. [GF]

SAMBAL GRILLED OCTOPUS CONFIT, 27

Indulge in our sustainably sourced Australian Abrolhos octopus leg, slow-cooked to tender perfection in aromatic Nyonya herb oil. We then roast it to crispy, flavorful perfection with our delectable Peranakan-style sambal. This exquisite dish is served alongside roasted baby potatoes, our homemade sambal remoulade, and a sprinkle of bonito flakes. A true culinary delight! [GF]

GOURMET SAUSAGE PLATTER, 28

Savor our gourmet sausage selection featuring veal sausage, chicken bockwurst, pork bratwurst, and beef Frankfurter. Each bite pairs perfectly with honey mustard, barbecue sauce, velvety garlic mashed potatoes and zesty cornichons.



Bites

The perfect accompaniment to your drinks and conversation, these delicious treats are packed with flavour and will keep you going for more.

TRUFFLE FRIES, 12

Shoestring fries tossed with truffle salt & a generous dose of white truffle oil. Served with grated parmesan cheese & homemade truffle mayo. A crowd favourite! [V, GF]

CEREAL CHICKEN BITES, 12

Fried chicken bites coated with buttermilk sauce & tossed with fragrant butter cereal & curry leaves.

ASIAN CAJUN CALAMARI RINGS, 13

Battered calamari rings dusted with Asian-style cajun and plum. Served with a Thai-style sweet & sour chilli sauce.

BATTERED FISH BITES, 14

Tempura battered chunky fish bites tossed with a delicious Asian style chimichurri. Refreshing and simply delightful!



HOUSE SPECIAL WINGS, 15

Asian styled mid-wings deepfried with our secret batter made from red bean curd, rice wine, and spices. The perfect crowd pleaser. [7 PC]

CHICKEN NACHO CARNITAS, 16

A messy and gratifying bar snack served with lemongrass & kaffir lime guacamole, pulled basil chicken salsa, nacho cheese, and sour cream. [GF]

CHILLI CRAB CAKES, 18

Delicious and succulent homemade crab cakes served with our signature chilli crab sauce & mantou croutons.



Desserts

Delight in the perfect ending to your meal as you succumb to the irresistible allure of our selection of Singaporean-inspired desserts.

PASSION FRUIT AND LYCHEE PANACOTTA, 11

A creamy and classic Italian dessert done topped with lychee spheres and freeze dried lychees.

MID AUTUMN CHEESE CAKE, 13

Inspired by the local favourite mango sago pomelo dessert, we have a mango cheesecake laced with a yuzu glaze and topped with coconut sago, mango, pomelo bits and mango ice cream.

CHOCOLATE FUDGE BROWNIE, 13

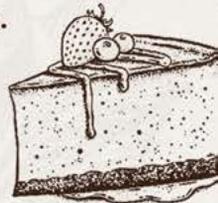
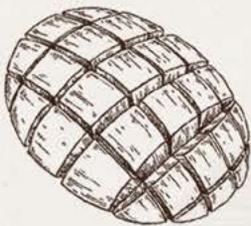
Rich and fudgy chocolate brownie served with a banana and gula melaka sauce, popping chocolate crumble, and a scoop of vanilla ice cream. [V]

CEMPEDAK KEY LIME TART, 14

A rich and fragrant tart filled with Cempedak and calamansi custard, and topped with coconut espuma, dehydrated calamansi and cempedak crisps. [V]

STICKY DATE PUDDING, 15

A delicious twist of the classic English dessert made with Chinese dates and longans. Topped with longan caramel, and served with vanilla ice-cream. [V]



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