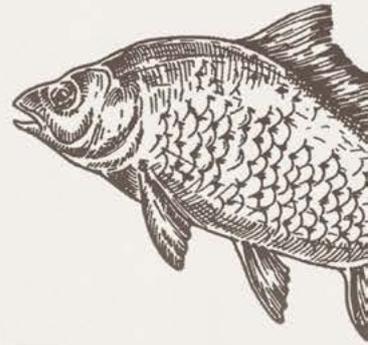


Hopscotch

Lunch Specials



Soup + Main + Drink

\$18.90

Soup + Appetiser + Main + Drink

\$22.90

All lunch specials come with a complimentary amuse-bouche and bread

Soup (Choice of One)

Wild Forest Mushroom Soup [V, GF]

Lobster Bisque +2

Appetiser (Choice of One)

Summer Asian Greens with Asian Chimichurri Dressing [V, GF, NUTS]

Scrambled Eggs w Truffle Paste and Truffle Oil

Stuffed Portobello Mushroom w Garlic Butter, Shiitake Ragout & Mozzarella

Panggang Pork Belly w Sweet Soy

Handmade Crab Cake with Lemongrass Guacamole +2

Truffled Burrata w Aged Balsamic, Vine Tomatoes [V, GF] +2

Main (Choice of One)

Black Garlic Alfredo Linguine Pasta [V]

Black Garlic Confit, Mushroom Ragout, Portobello Mushroom, Leeks, Wokhei Oil

Wagyu Meatball Marinara Linguine Pasta

Nyonya Marinara Sauce, Wagyu Meatballs, Shaved Parmesan

Truffle Furikake Linguine Pasta

Sakura Ebi, Mushroom Ragout, Japanese Furikake, Truffle Salsa, Bonito

Wild Mushroom Risotto [V, GF]

Pine Nuts, Almond, Teatree and Shiitake Mushrooms, Cream Emulsion

Lime Leaf and Coconut Prawn Malfadine Pasta +3

King Prawns, Thai Inspired Lime Leaf Spice Blend, Coconut Cream

Cereal Prawn Burger +4

Homemade Prawn Patty, Buttermilk Sauce, Tiger Prawns, Butter Cereal

Chilli Lobster Malfadine Pasta +7

Half Boston Lobster, Homemade Signature Chilli Lobster Sauce, Chilli Hair

Gochujang Shakshuka [V]

Aurbegine, Romesco, Poached Eggs, Korean Chilli Paste, Sour Dough Bread

XO Smoked Salmon Fritata +2

Smoked Salmon, XO Sauce, Charred Peppers, Sour Cream

Duck Confit +3

Mandarin Salsa, Fluffy Roasted Potatoes, Red Wine and Foie Gras Sauce

Barramundi Fish & Chips +3

Sambal Tartar, Skin on Fries

Pangium Beef Bourguignon +4

Garlic Mash, Buah Keluak, Guinness Port Wine, Veal Jus, Herbs and Spices

Sweet and Sour Sticky Pork Ribs +5

Sweet and Sour Mirepoix, Prawn Crackers, Achar

"Katong" Lobster Roll +7

Laksa Lobster & Crab Meat, Lemongrass Guacamole, Fries, Mashed Potatoes

Drink

Home-made Iced Lemon Tea

Dessert +7

Passionfruit and Lychee Panacotta

Mid Autumn Cheese Cake

with Mango Ice Cream

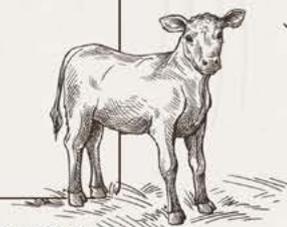
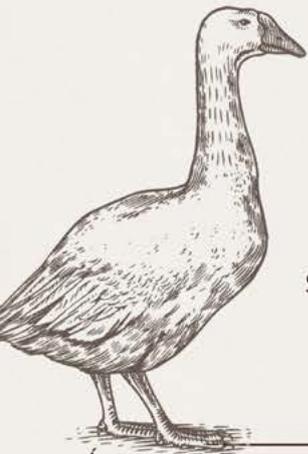
Chocolate Fudge Brownie

with Vanilla Ice Cream

Cempedak Key Lime Tart

Sticky Date Pudding

with Vanilla Ice Cream



Prices are subject to 10% service charge and prevailing government taxes.

Hopscotch

Ala Carte

Sides

Sour Dough Bread [V] Aged Balsamic Vinegar, Extra Virgin Olive Oil	8
Wild Mushroom Salad [VG, NUTS] Wild Mushroom Medley, Mandarin, Pine Nuts, Lotus Chips, Hoisin Vinaigrette	14
Truffle Fries [V] Truffle Salt, Truffle Mayo, Grated Parmesan	12
Cereal Chicken Bites Buttermilk Sauce, Fragrant Butter Cereal, Curry Leaves	12
Asian Cajun Calamari Rings Asian Style Cajun, Thai Sweet and Sour Sauce	13
Battered Fish Bites Asian Style Chimichurri	14
House Special Wings House Secret Red Beancurd and Rice Wine Batter, Chilli Hair	15
Honey Soy Brussel Sprouts [VG] Honey-soy, Black Garlic, Pine Nuts	14
Brown Butter Asparagus and Leeks [V] Charred Leeks, Gribiche Egg Sauce, Crispy Tempura Bits	15
Gourmet Sausage Platter Veal Sausage, Chicken Bockwurst, Pork Bratwurst, Beef Frankfurter, BBQ Sauce	27
Cheese and Charcuterie Board [NUTS] Parmigiano Reggiano, Havarti, Gogonzola, Brie, Prosciutto, Mortadella Ham & Cured Saucisson Sausage served with assorted condiments	28



Beverage

Coke / Coke Zero / Sprite	4
Iced Lemon Tea	4
Orange / Cranberry / Pineapple Juice	4.5
Fresh Milk	4.5
Still / Sparkling Water (750ml)	9
Nespresso Specialty Coffee	
Espresso	3.5
Double Espresso	5
Americano	4.5
Latte / Mocha Latte	5
Cappuccino / Hot Chocolate	5.5
*Add Ice	1
*Additional Shot	2
Artisanal Tea	6
Blueberry Merlot / Chamomile / Citrus Mint	
Earl Grey / Sencha / English Breakfast / Orchid Vanilla	

