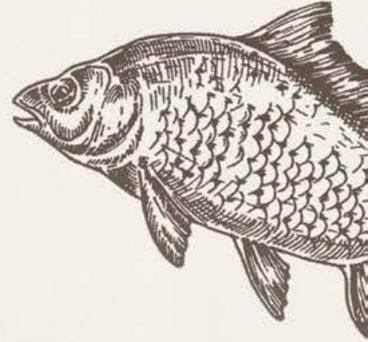


Hopscotch

Lunch Specials



Soup + Main + Drink

\$18.90

Soup + Appetiser + Main + Drink

\$22.90

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

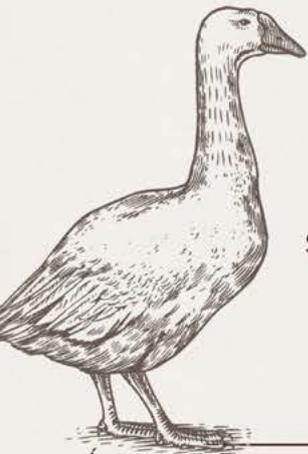
Soup (Choice of One)

Wild Forest Mushroom Soup [V, GF]
Lobster Bisque +2



Appetiser (Choice of One)

Summer Asian Greens with Asian Chimichurri Dressing [V, GF, NUTS]
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
Pan Seared Wagyu Cubes +5



Main (Choice of One)

Black Garlic Alfredo Linguine Pasta
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

Chilli Lobster Malfadine Pasta +7
Half Boston Lobster, Homemade Signature Chilli Lobster Sauce, Chilli Hair

Duck Confit +3
Mandarin Salsa, Fluffy Roasted Potatoes, Red Wine and Foie Gras Sauce

Barramundi Fish & Chips +3
Sambal Tartar, Skin on Fries

Cereal Prawn Burger +4
Homemade Prawn Patty, Buttermilk Sauce, Tiger Prawns, Butter Cereal

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

Drink

Home-made Iced Lemon Tea

Dessert +7

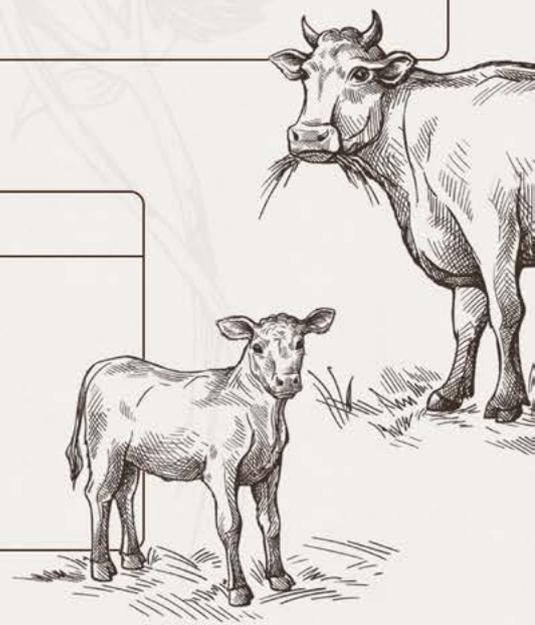
Passionfruit and Lychee Panacotta

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



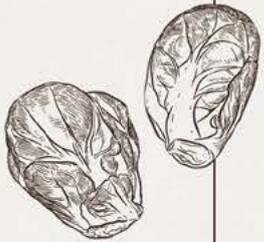
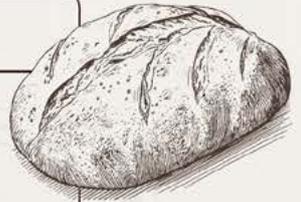
Prices are subject to 10% service charge and prevailing government taxes.

Hopscotch

Ala Carte

Sides

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



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	

