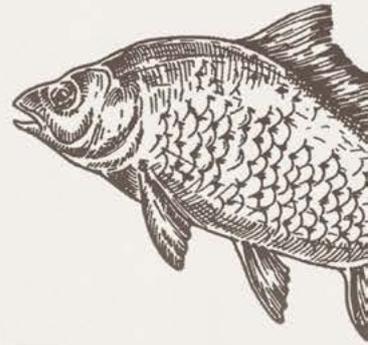


# Hopscotch

## 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]

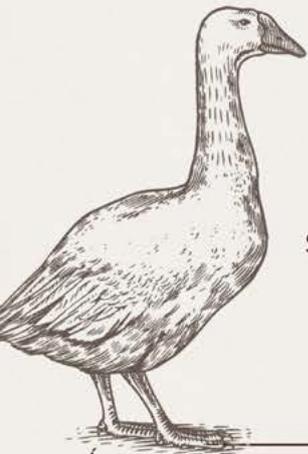
Stuffed Portobello Mushroom w Garlic Butter, Shiitake Ragout & Mozzarella

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

#### Morel Mushroom Malfadine Pasta +2

Morel and Angelica Cream Sauce, Wolf Berries, Mushroom Ragout, Parmesan

#### 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

#### Wild Mushroom Risotto [V, GF]

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

#### 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

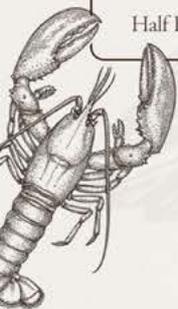
Homemade Prawn Patty, Buttermilk Sauce, Tiger Prawns, Butter Cereal

#### 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

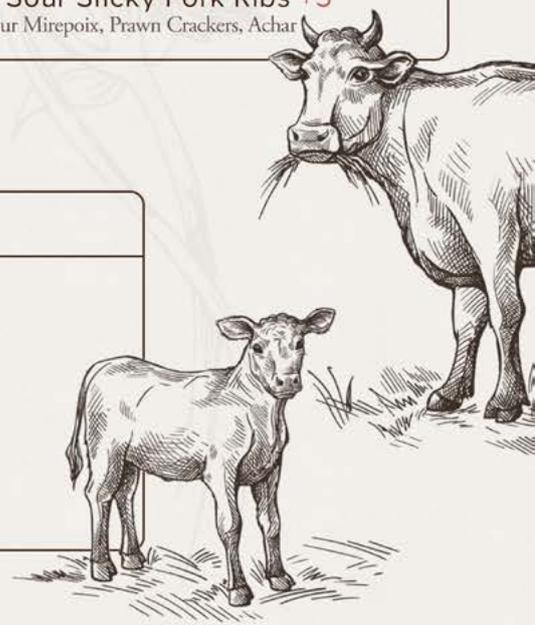
Chocolate Fudge Brownie

with Vanilla Ice Cream

Cempedak Key Lime Tart

Sticky Date Pudding

with Vanilla Ice Cream



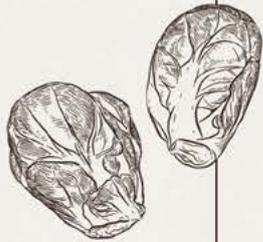
Prices are subject to 10% service charge and prevailing government taxes.

# Hopscotch

## Ala Carte

### Sides

<b>Sour Dough Bread [V]</b> Aged Balsamic Vinegar, Extra Virgin Olive Oil	8
<b>Wild Mushroom Salad [VG, NUTS]</b> Wild Mushroom Medley, Mandarin, Pine Nuts, Lotus Chips, Hoisin Vinaigrette	14
<b>Truffle Fries [V]</b> Truffle Salt, Truffle Mayo, Grated Parmesan	12
<b>Cereal Chicken Bites</b> Buttermilk Sauce, Fragrant Butter Cereal, Curry Leaves	12
<b>Asian Cajun Calamari Rings</b> Asian Style Cajun, Thai Sweet and Sour Sauce	13
<b>Battered Fish Bites</b> Asian Style Chimichurri	14
<b>House Special Wings</b> House Secret Red Beancurd and Rice Wine Batter, Chilli Hair	15
<b>Honey Soy Brussel Sprouts [VG]</b> Honey-soy, Black Garlic, Pine Nuts	14
<b>Brown Butter Asparagus and Leeks [V]</b> Charred Leeks, Gribiche Egg Sauce, Crispy Tempura Bits	15
<b>Gourmet Sausage Platter</b> Veal Sausage, Chicken Bockwurst, Pork Bratwurst, Beef Frankfurter, BBQ Sauce	27
<b>Cheese and Charcuterie Board [NUTS]</b> 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
<b>Nespresso Specialty Coffee</b>	
Espresso	3.5
Double Espresso	5
Americano	4.5
Latte / Mocha Latte	5
Cappuccino / Hot Chocolate	5.5
*Add Ice	1
*Additional Shot	2
<b>Artisanal Tea</b>	6
Blueberry Merlot / Chamomile / Citrus Mint	
Earl Grey / Sencha / English Breakfast / Orchid Vanilla	

