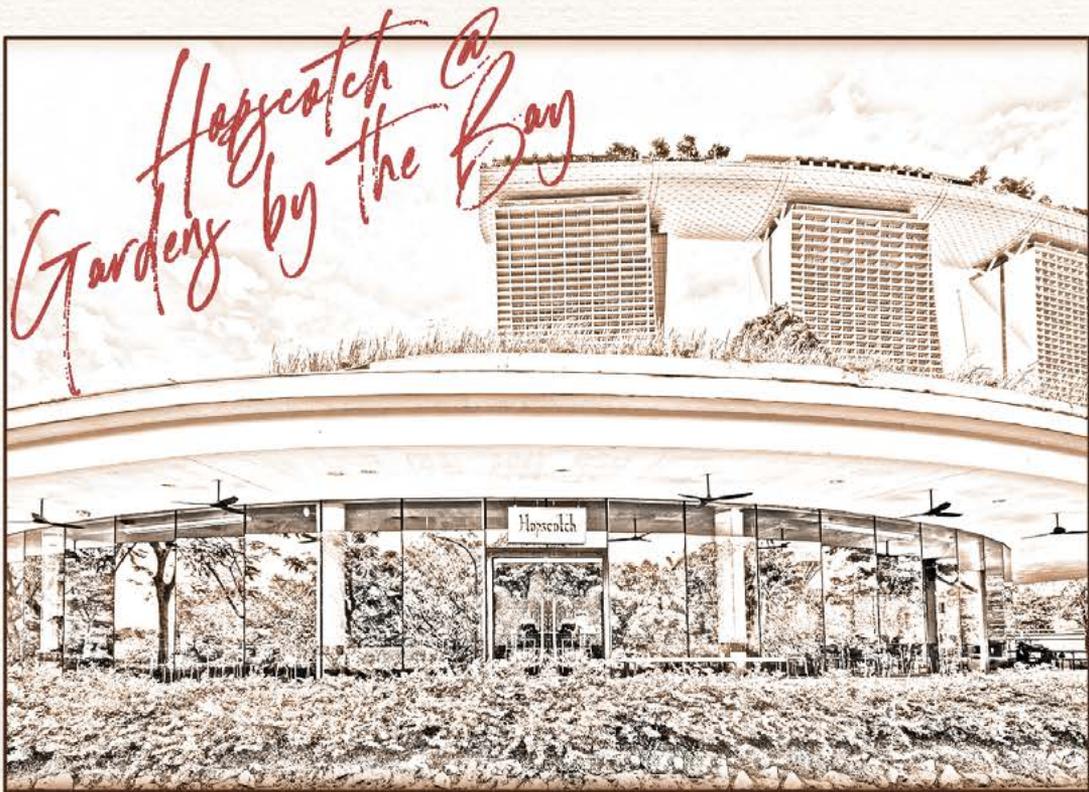


# Hopscotch

The word "Hopscotch" is written in a large, black, gothic-style font. A horizontal line runs through the middle of the letters. On the left side of the line, there is a cluster of brown, textured flowers. On the right side, there are two dark green leaves. In the center of the line, below the 'o' and 't', there are three small, dark, oval shapes.

*the food menu.*



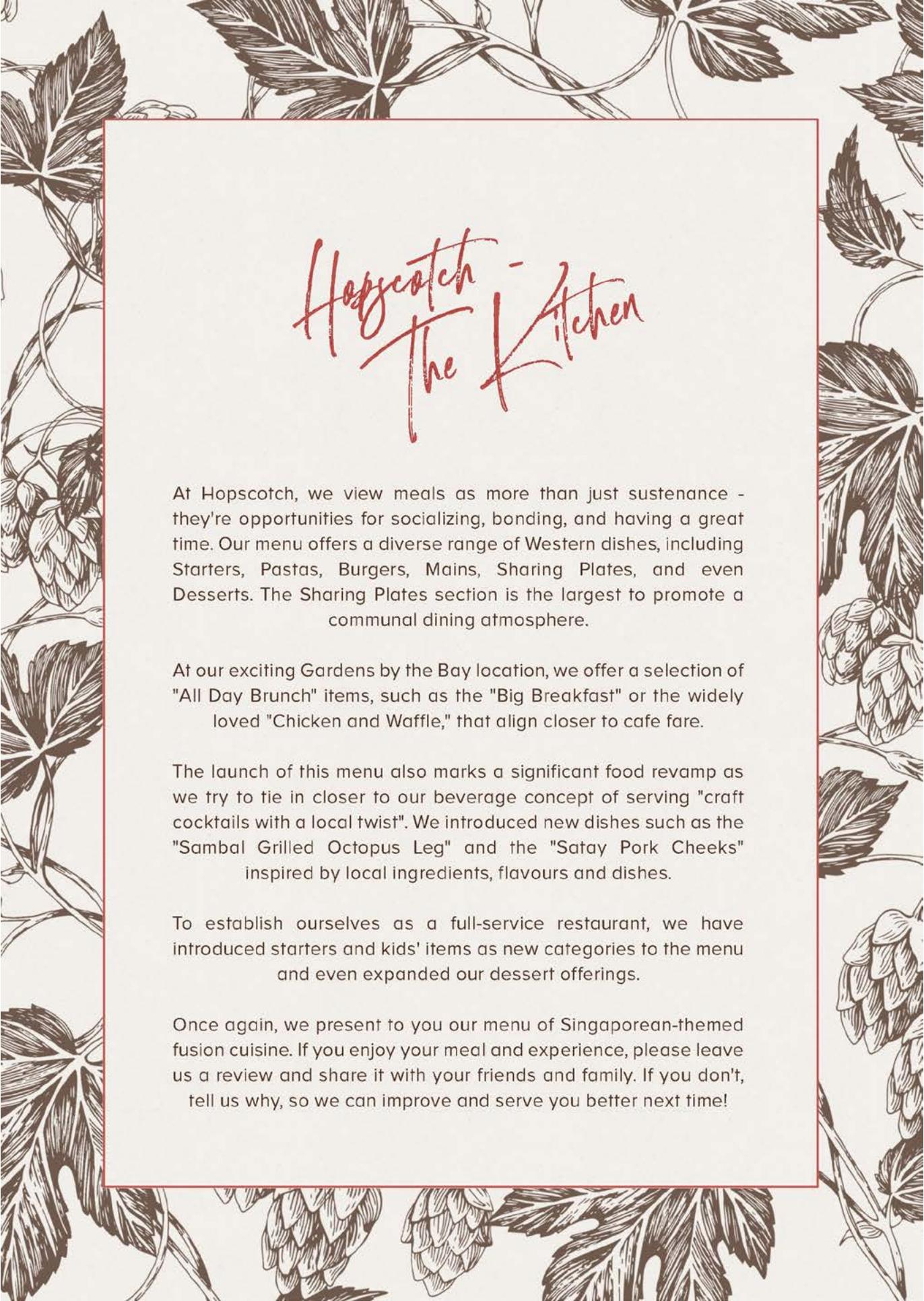
Welcome to Hopscotch (Gardens by the Bay)!

At Hopscotch, we are delighted to offer a casual dining experience that celebrates Singapore's vibrant culture. We believe that sharing a meal with friends and loved ones is one of life's greatest pleasures, and that's why we've designed our restaurant to encourage communal-styled dining. Our craft cocktails are not only delicious but also a theatrical adventure that will delight your senses. Founded by four young bartenders in 2014, Hopscotch has grown to be a beloved brand for locals and visitors alike and has since expanded into more locations.

Nestled within the picturesque Bayfront Plaza, just steps away from Bayfront MRT, we are surrounded by the lush beauty of the Gardens. Our restaurant boasts expansive windows that allow natural light to flood the space, creating a truly unique and inviting atmosphere. As you dine, you will be treated to breathtaking views of the Supertree Grove and the tranquil Dragonfly Lake. Our interiors are luxurious, with a harmonious blend of natural beauty and elegance, lush greenery and a soothing natural color palette. Our feature bar is a true masterpiece, featuring three unique DIY "Super Trees" made out of recycled copper pipes, which adds a touch of sophistication to the dining experience. Come and unwind in our beautiful setting, the perfect space for lively crowds, a vibrant atmosphere, and eventful nights.

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



# Hopscotch - The Kitchen

At Hopscotch, we view meals as more than just sustenance - they're opportunities for socializing, bonding, and having a great time. Our menu offers a diverse range of Western dishes, including Starters, Pastas, Burgers, Mains, Sharing Plates, and even Desserts. The Sharing Plates section is the largest to promote a communal dining atmosphere.

At our exciting Gardens by the Bay location, we offer a selection of "All Day Brunch" items, such as the "Big Breakfast" or the widely loved "Chicken and Waffle," that align closer to cafe fare.

The launch of this menu also marks a significant food revamp as we try to tie in closer to our beverage concept of serving "craft cocktails with a local twist". We introduced new dishes such as the "Sambal Grilled Octopus Leg" and the "Satay Pork Cheeks" inspired by local ingredients, flavours and dishes.

To establish ourselves as a full-service restaurant, we have introduced starters and kids' items as new categories to the menu and even expanded our dessert offerings.

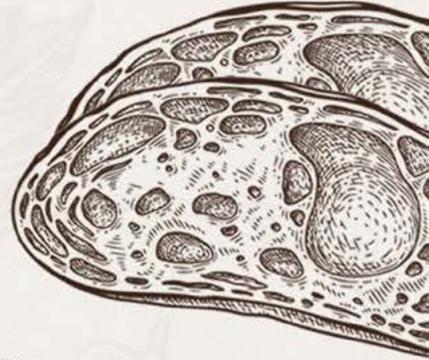
Once again, we present to you our menu of Singaporean-themed fusion cuisine. If you enjoy your meal and experience, please leave us a review and share it with your friends and family. If you don't, tell us why, so we can improve and serve you better next time!

# Starters

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

## 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]

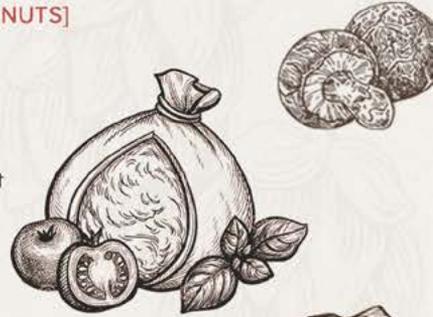


## WILD MUSHROOM SALAD, 14

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.

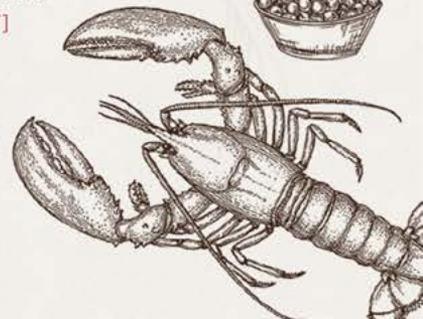
## WILD MUSHROOM SOUP WITH TRUFFLE, 9

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.



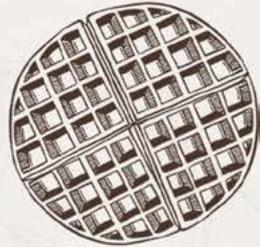
# All Day Branch

Where breakfast classics meet inventive Asian Fusion, available any time you crave.



## SALTED EGG CHICKEN WAFFLE, 21

Juicy breaded chicken thigh schnitzels paired with a fluffy Hokkaido milk waffle and generously laden with a Singapore-style creamy salted egg sauce. A delicious match made in heaven!

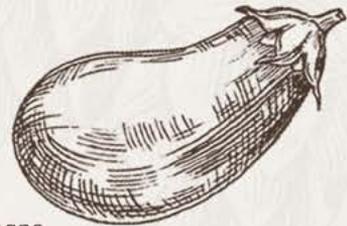


## SMOKED SALMON FRITTATA, 22

Experience our Spanish-Chinese fusion Frittata, blending the classic Spanish dish with Chinese-style tomato eggs and oyster sauce. This savory frittata is served with creamy sour cream and delicate smoked salmon, offering a perfect harmony of Eastern and Western flavors in every bite. [GF]

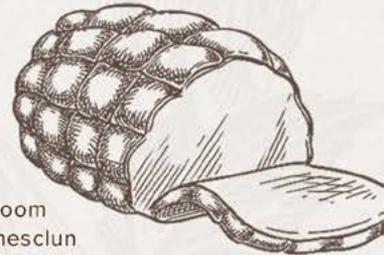
## BURRATA SHAKSHUKA, 22

A traditional Maghrebi dish of eggs poached in romesco, eggplants, charred peppers, and Korean-style bean paste. The dish is served with sourdough bread to soak up all the goodness on the plate. [V]



## "CHAR SIU" PULLED PORK ROSTI, 24

The classic rosti of shredded potatoes is stacked with generous heaps of "Cantonese style BBQ" inspired pulled pork, a sous-vide egg, mesclun greens, and a dollop of sour cream. A delightful twist with Asian flavours.



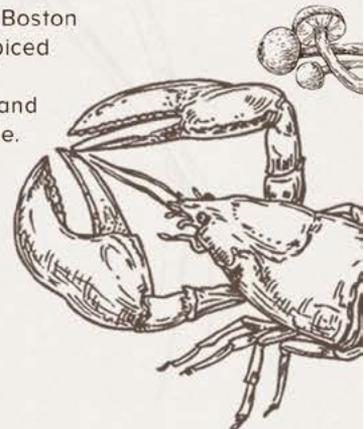
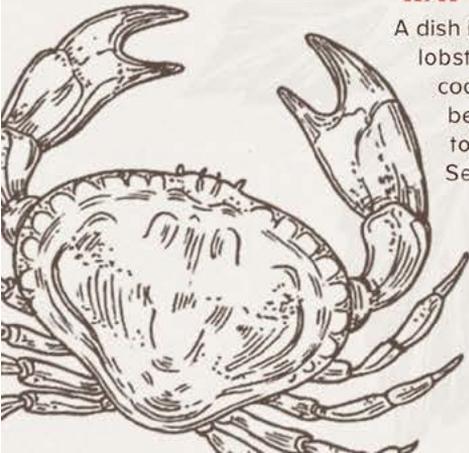
## THE HOPSCOTCH BIG BREAKFAST, 26

The Hopscotch Big Breakfast has creamy coconut and truffled scrambled eggs, toasted sourdough bread, Asian wild mushroom ragout, German bratwurst sausage, prosciutto ham, and mesclun greens all dished up to fill you for the meal for champions.



## "KATONG" LOBSTER ROLL, 30

A dish inspired by the famous Singaporean dish - Laksa. Boston lobster and crab meat are tossed with Asian-styled spiced coconut blend, egg crumble, and lemon; stuffed between a toasted New England-style brioche roll; and topped with a kaffir lime and lemongrass guacamole. Served with fries and mesclun salad.



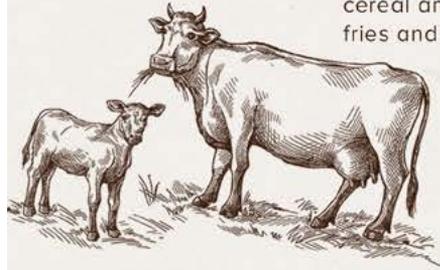
# Burgers & Pastas

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

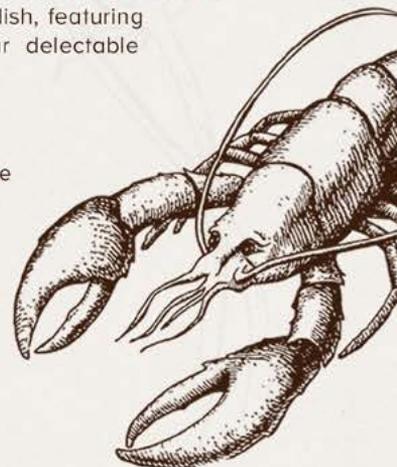
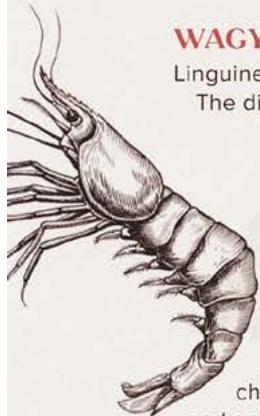
Savor a delightful fusion of flavors in this light and refreshing dish, featuring succulent prawns and ribbon mafaldine pasta tossed in our delectable Thai-inspired lime leaf and coconut sauce.

## CHILLI LOBSTER MAFALDINE PASTA, 30

Mafaldine pasta, expertly tossed in our signature Singapore-style chili 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.



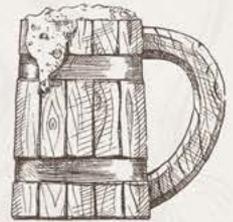
## BARRAMUNDI FISH AND CHIPS, 25

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.



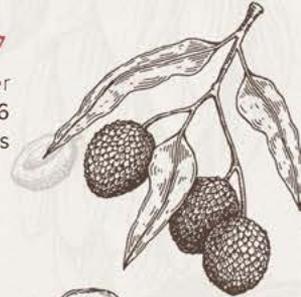
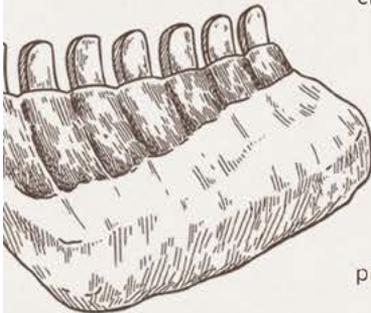
## PANGIUM BEEF BOURGIGNON, 26

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.



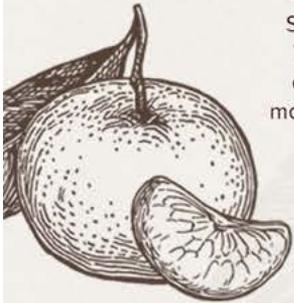
## SWEET AND SOUR STICKY PORK RIBS, 27

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 perfectly roasted baby potatoes.



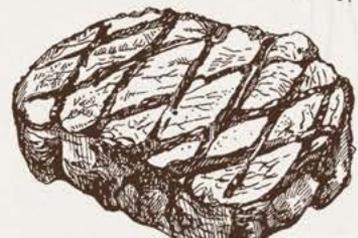
## BLACK GARLIC RIBEYE STEAK W/BONE MARROW BUTTER, 36

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 range of sharing plates, the perfect dishes for fostering a convivial atmosphere that sparks conversations

## 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 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

Savor our tender, sustainably sourced Abrolhos octopus leg, slow-cooked and roasted with Nyonya-style sambal. Paired with roasted baby potatoes, homemade sambal remoulade, and bonito flakes, this dish is a true culinary delight! **[GF]**

## GOURMET SAUSAGE PLATTER, 28

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

# Kids Menu

Delicious, fun dishes for kids to enjoy at Hopscotch!

## NEW ENGLAND SAUSAGE ROLL, 11

Chicken sausage grilled and sandwiched in a toasted brioche roll. Topped with chicken carnitas, and served with fries.

## KIDS FISH & CHIPS, 12

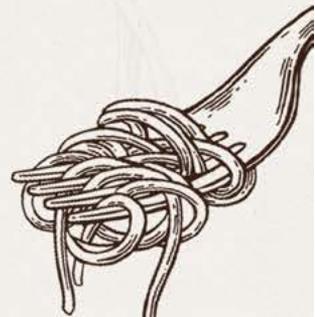
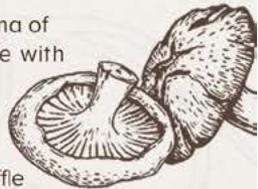
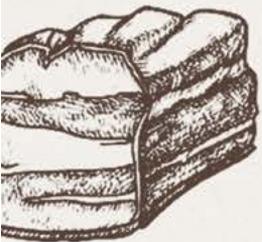
Tempura breaded cream dory served with tartar sauce, and fries

## CHICKEN CARBONARA LINGUINE, 13

Linguine tossed with chicken bites in a savoury egg and cream sauce

## BEEF BOLOGNESE LINGUINE, 13

Linguine tossed with minced beef, marinara sauce, and parmesan cheese.



# 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. [V]

## 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. [V]

## 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

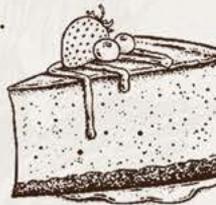
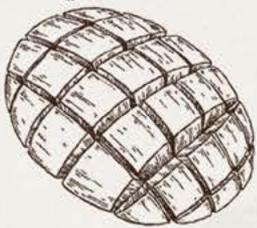
A rich and fragrant tart filled with Cempedak and calamansi custard, and topped with coconut espuma, dehydrated calamansi and cempedak crisps. [V]

## 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]

## PULUT HITAM WAFFLES, 16

Hokkaido milk waffles served with coconut ice-cream, home-made pulut hitam, and chocolate rasps. [V]



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## *Give a thumbs up*

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 Hopscotch

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