

HOPSCOTCH

We're back! Welcome to the new Hopscotch. We've moved away from the bustling CBD into the tranquil neighbourhood of Gillman Barracks and for one good reason, the outdoors. Perhaps it's about being close to nature. Perhaps it's about breathing the fresh open air after a day hidden behind walls. Perhaps it's even the wonder of gazing into the beautiful evening sky, but one thing's for sure, we love the outdoors. What better than a place filled with greenery, unobstructed by high rise buildings, and yet amongst other artists in the arts cluster that is Gillman Barracks.

We call Hopscotch home, and think of ourselves as a community sometimes. Think of it as in like a kampong filled with spirit. Being in FNB has taught us that the most meaningful and enjoyable part of this industry is the interaction with people. We love people and have found immense joy in hosting guests and friends. We believe that life's too short for us to not enjoy the simplest pleasures of all, good food, good drinks, and good company.

Tonight, you are a guest in our home. We love having guests over, and will do our best to make you feel at home!

Humbly Yours,
Hopscotch

HOPSCOTCH - THE BAR

We've always been passionate about the bar, it's a place we get to experiment, invent, and to express ourselves. We absolutely love trying wacky new ingredients, pairing interesting flavours, and modifying textures using modern culinary techniques. We also love our heritage, our culture, and our country, which is why Hopscotch has always been about bringing you craft cocktails with a local twist.

We change our menu regularly, and this will be Hopscotch's 5th menu, and probably its most amazing yet. Many months of blood, sweat and tears in the making, this menu features 16 absolutely new drinks. This menu is centred around delivering a multi-sensory experience, from the visual aesthetics of the cocktail, to how you interact with it, and finally tasting it.

This menu features four drink categories themed around Singapore and Asia. We're bringing you on a journey back to the past, and we hope you enjoy it.

COCKTAILS

Flavours of Asia

Flavours from places not too far, you'll find them in your food courts and shopping centres. Asia's everywhere!

Little Nyonya – 21

Ingredients: Milagro Tequila, Coriander, Calamansi, Laksa Leaf Cordial, Torched Ginger Petal, Egg White

Garnish: Pepper Medley, Curry Leaves, Torched Ginger Petal, Hibiscus Flower

A Peranakan inspired cocktail made from herbs we more commonly frequent. Refreshing and interesting; exotic, but down to earth. A must try!

Light of the South – 22

Ingredients: Hendrick's Gin, Wasabi Mint Cordial, Cucumber, Lemon, Yuzu, Pink Salt

Garnish: Pickled Radish, Torched Mentaiko Topped Prawn

Don't be deterred just because we used wasabi, you'll be amazed how a little bit of spice in life can make everything so interesting.

Lunchbox Special – 24

Ingredients: Furikake Infused Sake, Reyka Vodka, Chicken Miso, Lemon, Mirin, Black Pepper

Garnish: Truffle Oil Mist, Furikake, Udon, Pink Pickled Ginger, Shiso Leaf

A Japanese set lunch inspired savoury broth-tail. Alcohol has always done an excellent job in lifting flavour in soups, and we hence added more! The more the merrier right?

*Served Warm, Savoury

White Sands – 25

Ingredients: Vodka, Kwaifeh Lychee, Coconut Sorbet, Nigori Sake, Malibu, Lemon

Garnish: White Chocolate Air, Lychee Spheres, Thyme Sprig, Dry Ice

This cocktail is blended with dry ice, momentarily freezing the alcohol over and resulting in this smooth and velvety edible treat. Refreshing AF.

*Edible

[The Colonial Era](#)

As it says, inspirations from a time machine back almost a century. Expect stronger and bolder.

Hopscotch Secret Remedy – 23

Ingredients: Sailor Jerry's Spiced Rum, Pi Pa Gao, Lemon, Sour Plum, Angostura Bitters, Black Walnut Bitters, Egg White

Garnish: Sour Plum, Smoked Cloves, Orange Disc, Torched Lavender

This miraculous cureall works quickly for most emotional issues; heart aches, loss friendships, lost dog, etc. If you're not feeling cured yet, order another one.

Kungfu Hustle – 22

Ingredients: Chrysanthemum Infused Monkey Shoulder Whisky, Lemon, Gunpowder Tea & Rose Honey, Young Ginger, Rice Wine

Garnish: (none)

Made from all things violent; gunpowder tea and this smexy ancient chinese wine vat. We are encouraging a brawl here. Can you imagine the scene?

Pot Head – 23

Ingredients: Gin, Campari, Home-made Ratafia, Chocolate Bitters, Cherry Brandy

Garnish: Dried Thyme and Green Tea Joint

May come across mildly offensive to some. We mixed some varieties of "grass" together, lit them up, and came this uncanny smell. Deep, warm and rustic.

Sinseh's Mulled Wine – 23

Ingredients: Cognac, Red Wine, Lemon, Cinnamon, Cloves, Assam Black Tea, Angelica, Red Dates, Goji

Garnish: Dried Bamboo Leaf, Lotus Cracker, Tea Quail Egg

An east asian twist on a classic festive favourite. Warm, spiced an extremely aromatic! Also served alongside a tea leaf quail egg as well for an extra asian touch.

*Served Warm

Old School

A blast to the past with drinks inspired from old school Singapore and things slowly disappearing from our culture.

Ice Man – 23

Ingredients: Vodka, Sailor Jerry's Spiced Rum, Archer's Peach Schnapps, Calamansi, Orgeat, Lemon
Garnish: Almond Jelly, Mango Leather, Dehydrated Pineapple, Mint Sprig, Pomegranate Seeds, Mango Leather

Tribute to the ice shaving man with his squeeze bottles of heavenly nectar. The Ice Man is an alcoholic amalgamation of our favourite traditional icy desserts.

Sing to the Dawn – 23

Ingredients: Bourbon, Pandan, Coconut Water Reduction, Gula Melaka, Yuang Yang & Toasted Barley Bitters, Aromatic Brown Butter Mist
Garnish: Fried Dough Stick, Kaya Espuma, Coffee Crumble

No we're not discussing Dawan or Kwai's intentions or feelings, this is a drink dedicated to our morning coffee shop fixes, we just like the name.

The Best Man – 26

Ingredients: Gin, Sour Plum, Abricot Du Ros, Lemon, Hibiscus Cordial, Soda
Garnish: Sour Plum & Guava Espuma, Sumac, Edible Lychee Balloon

Remember when we blew balloons out of little gum tubes? Now you finally get to eat them! Bet you didn't they knew they were branded "Best Man".

*Only Available Indoors

Ace of Hearts – 23

Ingredients: Vodka, Fresh Raspberries, Hawthorn Cordial, Lemongrass, Chambord, Lime
Garnish: Sumac Rim, White Chocolate Poker Card

Bringing back the flavour of a certain candy from days past. Hope you still remember those delicious pink discs that we had so much trouble separating as kids.

The Night Market

Better known as a "Pasar Malam", here we present a range of cocktails inspired from the markets of yesterday and today.

Black and White – 22

Ingredients: Sailor Jerry's Spiced Rum, Black Sesame, Miso, Caramel, Milk
Garnish: Peanut Coated Muah Chee, Bamboo Leaf

They don't even serve this in some markets now. But fret not! You get some "Mua Chee" together with this drink, just to hit your nostalgia buttons.

Cloud Nine – 23

Ingredients: Gin, Vanilla, Kyoho Murasaki, Calpico, Lemon, Yuzu
Garnish: Gummies, Cotton Candy

Oooh, cotton candy! Proof that we were eating with our eyes way before social media was cool. Comes with some gummies and alcoholic tipsy cultured milk. The child in us lives!

Ice on Wheels – 23

Ingredients: Sailor Jerry's Spiced Rum, Horlicks, Home-made Ube Ice-Cream, Mozart Gold, Milk, Vanilla Syrup, Salt
Garnish: Rainbow Bread, Taro Ice Cream

We all know this uncle! Always appearing especially convenient with his red umbrella trishaw whenever the noon becomes a blazing inferno. Here's a drink for him.

The Butterfly Effect – 22

Ingredients: Gin, St Germain Elderflower, Apple Juice, Lemon, Cointreau, Butterfly Pea Syrup
Garnish: Pickled Radish, Torched Mentaiko Prawn

Can't blame us for jumping on the band wagon! What's a Pasar Malam these days without the famous blue pea flower. We added a familiar apple touch to it though. Can you guess it?

BESPOKE – 20-30

She likes refreshing and fruity cocktails with a touch of complexity. He likes robust tipples that are spirit forward, smoky, and yet spicy. Challenge our bartenders! Tell them what you like, how you feel, and if you have any dietary preferences. Our bartenders will work their magic in pampering you with your very own personalised cocktail. If you fancy, give them three words, and let us tell you a story.

Prices depend on the ingredients used. Prices will not exceed 25 unless premium spirits are incorporated.

CLASSICS

Blood and Sand	22
Brandy Alexander	20
Caiprinha	16
Corpse Reviver #2	20
Cosmopolitan	18
Daiquiri	18
Espresso Martini	22
French 75	18
Gimlet	18
Last Word	22
Manhattan	22
Margarita	16
Mint Julep	18
Mojito	16
Negroni	20
Old Fashioned	18
Pisco Sour	18
Rob Roy	22
Sidecar	20
Whisky Sour	18

SHOOTERS - 6

Bandung
Michael Jackson
Nutella
Ribena
Pi Pa Gao
Sour Plum
Kueh Lapis
Taro

BEER

Heineken Draught	14
Guinness Surger	14

WINE

Van Loveren Shiraz Pinotage (Red)	12/60
Van Loveren Blanc De Blanc (White)	12/60
Liquid Gold Prosecco (Bottle)	60

BOTTLES

Smirnoff Vodka	120
Belvedere Vodka	150
Gordon's Gin	120
Nordes Gin	150
Monkey 47 Gin	160
Tanqueray Ten Gin	160
Hendrick's Gin	160
Botanist Gin	170
Roku Gin	180
Abuelo Anejo Rum	120
Ron Zacapa Spiced Rum	180
Tres Sombreros Tequila	120
Bulleit Bourbon	130
The Famous Grouse Scotch	120
Johnnie Walker Black Label Scotch	150
Monkey Shoulder Vatted Malt Scotch	160
Lagavulin 16 Yrs Islay Scotch	220