

HOPSCOTCH KITCHEN

While it was not possible for a kitchen back when we were at Maxwell, food has always been of utmost importance to us. Boasting the latest addition to Hopscotch, we've finally launched our kitchen.

We have always believed that a meal is more than sustenance. It is a process where we sit down together to bond, socialise and make merry, after all that's what human life is all about – enjoying things.

That is why we always love barbeques. The barbeque is the symbolic rite of passage all Singaporeans friends go through, especially the part where we all dug into that massive platter of random barbequed food and just bask in each other's companionship and laughter.

At Hopscotch, we want to encourage communal dining and bonding, which is why our menu is centred around the barbeque. We want to co-create that same feeling of sharing from the platter, except without the mess and the chance of "Joe" burning the food.

If you enjoy our fine selection of barbeque fare, drop us a review and share it with your loved ones. If you disagree, let us know, and we will work towards delivering you a better dining experience. Humbly Yours,
Hopscotch

SKEWERS

In honour of our flame taming ancient ancestors, we present you a fine selection of decadently grilled skewers. Each of them meticulously laced with our range of special home-made glazes before they embrace the fiery charcoal embers of the grill. It's no wonder those nostalgic BBQs we used to have were so memorable.

Meat

- Quail Eggs	1.9
- Chipotle Sausage	2.5
- Pork Sausage	2.9
- Chicken Thigh	2.9
- Pork Belly	3.5
- Smoked Duck	3.9
- Wagyu Meat Balls	3.9
- Flank Steak	4.5
- Lamb Rib	8.9
- Foie Gras	11.9

Seafood

- Tiger Prawns	7.9
- Hokkaido Scallops	8.9
- Whole Squid	8.9
- Canadian Lobster Tail	12.9

Greens

- Leek	1.5
- Baby Potatoes	1.9
- Corn	1.9
- Asparagus	2.2
- Vine Tomatoes	2.2
- Egg Plant	2.9
- King Oyster Mushroom	2.9
- Portobello Mushroom	5.9

MAINS

Featuring dishes from our homegrown and esteemed chef, Cody. Here we showcase a selection of dishes with a barbeque influence.

Mushroom Risotto – 16

The epitome of classic Italian home cooking - hearty and flavourful. Risotto rice is cooked in a shitake cream emulsion and topped with grilled Portobello mushroom slices.

Chicken Roulade – 18

Sousvide chicken thighs grilled and stuffed with diced spinach and mushrooms, and baked to perfection. Served alongside savoury carrot puree and garlic potato mash.

Wagyu Burger – 22

180g of minced wagyu goodness filled with comte cheese, topped with caramelized tomato onion relish, mushroom ragout and mozzarella cheese. Sandwiched between a home-made sweet potato bun, this burger is extremely gratifying, messy and juicy! Served with paprika fries.

Baby Back Ribs – 24

A crusty and flavourful exterior, yet an interior so tender it peels right off the bone! Half a rack rubbed with our house special blend before being sous vide and grilled. Served alongside baked purple potatoes, a palate cleansing mango salsa, and mesclun salad.

Halibut – 24

A lean, delicate and sweet tasting fish. We cooked this halibut as simple as possible so you can enjoy its gentle flavour unscathed. Served with grilled asparagus, dashi and kombu soil, and shell fish emulsion. Proof that healthy dishes taste just as good.

Ribeye Steak – 26

One of the tastiest and most refined steaks, the ribeye steak delivers a guarantee of flavour and succulence. 220g of New Zealand grass fed Black Angus Ribeye served with purple potato mash, baby spinach, sun dried tomatoes snow and rich veal jus.

Chilli Lobster Tagliatelle – 28

Handmade tagliatelle pasta tossed with a decadent local style chilli lobster sauce made from a secret house blend of local spices and lobster stock. Served with half a Boston lobster.

Add-on Soup of the Day – 2.5

Add-on Lobster Bisque – 5

SHARING

Cut the formalities and indulge in the spirit of sharing! After all, a meal is the whole experience of coming together and getting down and dirty with friends and family. Here we showcase some of our specialty dishes made for sharing.

Hyogo Oysters | Raw/Grilled – 4/pc

Plump and juicy oysters air flown from the Hyōgo prefecture in Japan. These oysters are prized for their creamy and _____springy texture as well as its clean, sweet and delicate taste. Served with dashi and kombu soil.

(Min. 3 pcs)

Razor Clams | 10 pcs – 12

Southeast Asian grilled with garlic, ginger, lime zest, palm sugar and mixed chillis. Made complete with a generous sprinkle of coriander and spring onions.

Pork Cheeks – 12

Lean but lip-smackingly tender, that's what you get when you have meat connected by lots of tissue and collagen. The cheeks are first sous vide for more than 12 hours before being grilled with a baste of honey, brown sugar, butter and apple cider.

Smoked Beef Brisket – 14

The holy grail of barbeque. Whole slabs of briskets are smoked low and slow until it's crusty on the outside, yet tender enough to cut with the side of a fork on the inside.

Burnt Ends – 17

The fattier portion of the beef brisket better known as _____the "point" is then returned to the smoker to render the _____fat and collagen, this longer cooking gave rise to the name Burnt ends – extremely limited nuggets of BBQ gold.

Pork Knuckle – 32

Not the usual crispy pork knuckle. These gigantic pork hind legs are first braised, then smoked with apple wood, and baked with brown butter in the oven. The result? Meat so tender they literally fall off the bone. Accompanied by baked purple potatoes, mesclun salad and a savoury apple sauce.

Beef Tomahawk – 85

An epic 1kg of free-range angus tomahawk massaged with our special in-house spice blend and charcoal grilled to perfection. Served alongside a rich veal jus, potato mash and mesclun salad, this behemoth looks like it came right out of the Flintstones, and is bound to satisfy some hungry cavemen buds.

*Please specify if you would like it sliced

SOUP

Soup of the Day – 4

A savoury and delectable entrée to start your meal. Please consult the service staff for today's soup.

Lobster Bisque – 7

A classic creamy and flavourful entrée of French _____origin with a twist of Saffron. Completed with a dash of aromatic cognac and lobster bits.

BITES

Chicken Karaage – 9.9

Japanese styled fried chicken served with honey mustard sauce. A hot favourite!

Calamari Rings – 9.9

Battered calamari rings served with our special home-made wasabi mayo.

House Special Wings – 9.9

Asian styled wings battered with a carefully concocted blend _____of homemade fermented red bean curd, rice wine and mixed spices. Don't let the ingredients scare you, this is a must try!

Prawn Twisters – 9.9

Deep fried and served with our special home-made Thai styled chilli.

Truffle Fries – 9.9

Need we say more? Fries tossed with truffle salt, truffle oil and a generous dose of parmesan cheese gratings. Oh, but just in case your truffle cravings are still not quelled, this is also served with truffle mayo.

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 – 21

Cosmopolitan

Espresso Martini

French 75

Corpse Reviver #2

Last Word

Negroni

Gimlet

Mojito

Daiquiri

Caipirinha

Pisco Sour

Margarita

Manhattan

Mint Julep

Old Fashioned

Whiskey Sour

Rob Roy

Blood & Sand

Side Car

Brandy Alexander

SHOTS - 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
Reyka Vodka	160
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
Sailor Jerry's Spiced Rum	150
Ron Zacapa Spiced Rum	180
Don Papa Spiced Rum	170
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