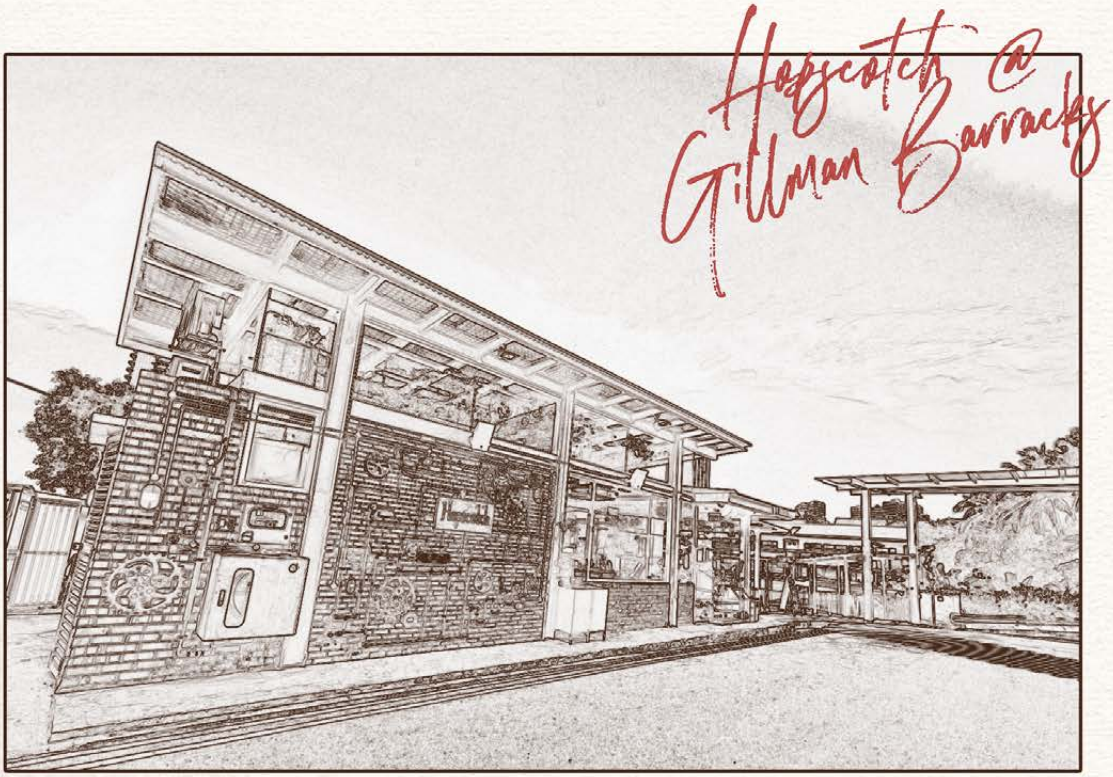
Hopscotch

the drinks menu.



Welcome to Hopscotch!

We are a casual restaurant and craft cocktail bar paying homage to Singapore's local culture. Hopscotch aims to bring people closer through communal-styled dining, theatrical cocktail adventures and exciting events. Founded as a cocktail bar in 2014 by four young bartenders, Hopscotch has since moved from its original location at 28 Maxwell Road.

The Gillman Barracks location is perhaps Hopscotch's most magical home - for one reason, the outdoors. Perhaps it's about being close to nature; perhaps it's the breath of fresh air after a day hidden behind walls; perhaps it's the wonder of gazing into the beautiful evening sky; but one thing's for sure, we love the outdoors. What better place than one filled with greenery, unobstructed by high rise buildings, and situated amongst artists in this clandestine arts cluster. To us it's the perfect place to host guests, the perfect place for a vibrant atmosphere, lively spirits, and happy crowds.

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 Bar

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

This is Hopscotch's 6th drinks menu and probably our most amazing one yet. After many months of blood, sweat and tears in the making, this menu presents to you 16 absolutely new drinks, even though it gets increasingly difficult to outdo ourselves each time. This menu is centred around delivering a multi-sensory experience, starting with the visual aesthetics of a drink, the way you interact with it, its taste, and finally how you connect the whole experience back to our Singaporean concept.

Drawing references from all things local, such as our iconic locations, signature dishes, unique ingredients, and heritage, these 16 cocktails are meant to take you on a gastronomic adventure.

Our cocktail illustrations were tastefully hand drawn and water colour painted by talented local artist Raphael Yeo with the aim of helping you visualise your drink before you order it. The taste score cards also serve as a guide to help you decide if a cocktail suits your palate. Alternatively, you can speak to our friendly staff who will happily share some recommendations with you.

Sunset Shimmer, 21

White Rum, Aloe Vera Liqueur, Menthe Pastille, Mint, Passionfruit, Boat Lily Cordial, Lime Juice, Rose Cordial

Sweetness ●●○○
Acidity ●●●○
Bitterness ●○○○
Strength ●●○○
Exoticness ●○○○

A light and refreshing drink that reflects the scene of enjoying a beautiful sunset while walking down the pristine beaches of Sentosa with your significant other. Seemingly romantic, this drink is made with passion fruit for the passion in it, and also perfumed like a bouquet of roses.

Black Gold, 22

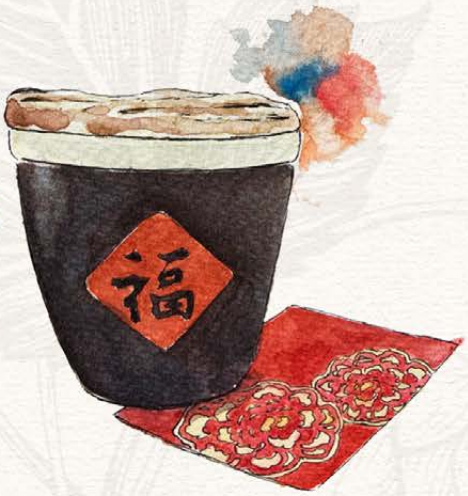
GILLMAN BARRACKS EXCLUSIVE

Shallot Washed Vodka, Nigori Sake, Chicken Stock, Kaffir Lime Leaves, Pangium Nut Paste, Lemongrass

Sweetness ●○○○
Acidity ●○○○
Bitterness ●○○○
Strength ●●○○
Exoticness ●●●●

Dubbed as black gold, the soon to be forgotten pangium nut paste or buah keluak is a traditional peranakan favourite. The Black Gold is a savoury cocktail marrying the subtle aromatics of nyonya herbs with spices of savoury chicken broth, lifted by the "spirit" of alcohol. Nostalgically heart warming. *Warm Cocktail / Mild Spice

Fortune Tiki, 25



Plantation Rum Blend, Homemade Cheng Tng,
Gula Melaka, Pandan, Osmanthus Jelly

Sweetness ●●○○
Acidity ○○○○
Bitterness ●○○○
Strength ●●●○
Exoticness ●●●○

Not sour like your usual tiki cocktail, the Fortune Tiki is in fact an alcoholic version of the "Cheng Tng", a light and refreshing Singaporean dessert flavoured with hints of wintermelon, longans and dates. This drink also comes with a red packet with a chance of "good fortune".

Milo Medley, 23

Milo, Cognac, Milk, Vanilla Syrup, Vanilla Ice Cream, Frangelico,
Butterscotch Schnapps, Creme De Cacao White, Pink Salt

Sweetness ●●●●
Acidity ○○○○
Bitterness ○○○○
Strength ●●○○
Exoticness ●○○○

Remember the milo truck? A traditional favourite enjoyed by every Singaporean child. Now spiked with a myriad of alcoholic spirits, this drink also comes paired with our homemade milo marshmallows and some milo themed snacks. Sweet, creamy and absolutely delicious.

Honey Pot, 24

Honeysuckle Gin, Mead, Kwaifeh Lychee,
Kyoho Murasaki, Fresh Citrus, Bubble Gum Tincture

Sweetness ●●●○
Acidity ●●○○
Bitterness ●○○○
Strength ●●○○
Exoticness ●○○○

Made by fermenting honey, mead is one of the oldest alcoholic beverage consumed by mankind. With a base of locally brewed mead, this drink is paired together with homemade honeysuckle infused gin, lychee liqueur, kyoho grape liqueur and bubble gum tincture to bring you your new fruity favourite.

Bubble Bean, 24

Light Rum, Homemade Milk Tea, Bean Curd Jelly,
Pandan, Brown Sugar Tapioca Pearls

Sweetness ●●●○
Acidity ○○○○
Bitterness ●○○○
Strength ●●●○
Exoticness ●●●○

Homemade milk tea and soy beancurd jelly spiked with rum, this drink is given a sweet touch of brown sugar pearls. This edible cocktail dessert bring currently trending favourites together into a fine example of flavour pairing. Do specify your desired sugar percentage when ordering! *Edible Cocktail

Alls Well Ends Well, 21

Light Rum, Sour Plum, Starfruit Juice, Choya Umeshu, Calamansi, Nutmeg, Elderflower Liqueur, Burlesque Bitters, Citrus Soda

Sweetness ●●○○
Acidity ●●●○
Bitterness ●○○○
Strength ●○○○
Exoticness ●○○○

This drink is named after the popular and light hearted HK comedy which reminds us that sometimes, we need to sit back, take it easy, and just enjoy life a little. Just like the movie, Alls Well Ends Well is light, ice-cold, bubbly, sour and extremely refreshing. It is also made from cooling ingredients such as sour plum and starfruit.

Tipsy Nyonya, 24

GILLMAN BARRACKS EXCLUSIVE

Vodka, Nigori Sake, Malibu, Fresh Citrus, Pandan, Coconut Sorbet, Coconut Water Reduction

Sweetness ●●●○
Acidity ●●○○
Bitterness ○○○○
Strength ●●○○
Exoticness ●○○○

What happens when our dear Nyonyas cheekily prepare their dessert with alcohol? You get this drink! Inspired by the Kueh Salat, this drink is served as a set together with our homemade Kueh Salat. This drink is blended with dry ice, giving it an alcoholic sorbet like consistency. ***Edible Cocktail**

Blood and Tears, 24

Rosehip Scotch, Gunpowder Honey, Osmanthus Infused Noilly Prat, Blood Orange Cointreau, Charteruse, Grapefruit Bitters, Salt, Hickory Smoke

Sweetness ●○○○
Acidity ●○○○
Bitterness ●●○○
Strength ●●●●
Exoticness ●●●○

A drink paying tribute to our pot smoking ancestors who labouriously poured their blood, sweat and tears into building our nation. Their hard work and efforts are represented by the strong and bitter notes in this tipple which end off with a touch of sweetness — the fruits of their labour.

Top Scorer, 23

Vodka, Chicken Essence, Chicken Stock, Cordyceps, Angelica, Sesame Oil, White Pepper

Sweetness ○○○○
Acidity ○○○○
Bitterness ●○○○
Strength ●●●○
Exoticness ●●●●

Remember those school days where every bus stop was plastered with posters of scholars and high achievers holding our favourite chicken essence? This savoury and aromatic drink, made with Brand's chicken essence, comes paired with a challenging riddle to prove your mettle once more! *Warm Cocktail

Mid Autumn Delight, 22

Gin, Mango Puree, Fresh Citrus, Yuzu, Vanilla,
Whipped Coconut Cream, Sago, Shredded Pomelo, Mango Slices

Sweetness ●●●○
Acidity ●●●○
Bitterness ○○○○
Strength ●●○○
Exoticness ●○○○

This drink draws inspiration from the mango sago pomelo dessert, which is especially popular during the mid-autumn festival due to the seasonality of pomelos. Made with yuzu and calpis for the yogurt and yakult-like taste, this drink offers sweet and refreshing respite.

Roti Banana, 24

GILLMAN BARRACKS EXCLUSIVE

Banana Infused Bourbon, Gula Melaka,
Batida De Coconut, Mango Rempah Tincture, Chocolate Extract

Sweetness ●●●○
Acidity ●○○○
Bitterness ●○○○
Strength ●●●●
Exoticness ●●○○

A spirit forward twist of an almost forgotten dessert, the Apom Berkuah — a blue pea flower rice pancake served with banana slices and a sauce made from palm sugar and coconut milk. Served alongside our homemade version of the pancake with flowers from our garden.

Happy Ending, 23

Vodka, Taro Ice Cream, Milk, Pink Salt, White Chocolate, Shortbread, Coconut Reduction, Pumpkin Foam

Sweetness	●●●○
Acidity	○○○○
Bitterness	○○○○
Strength	●●○○
Exoticness	●●○○

An alcoholic twist of our favourite "Orh Nee" a Teochew yam paste dessert that is commonly served as the last course of a wedding banquet, symbolising a blissful future ahead, and hence the name "Happy Ending". The drink is deliciously creamy and sweet, as traditionally enjoyed.

Garden City Fling, 24

Gin, Rock Melon, Giffard Melon Liqueur, White Grape Cordial, Fresh Citrus, Peach Bitters, Soda

Sweetness	●●○○
Acidity	●●●○
Bitterness	○○○○
Strength	●●○○
Exoticness	●●○○

Inspired by one of Singapore's most famous attractions, the Gardens by the Bay, this drink features fruity and floral flavours in an iconic dome display of flowers, just like the actual flower dome. To top it off, the drink is perfumed with the lush fragrance of Orchids, the national flower of Singapore.

Eight Treasures Negroni, 24

Barrel Aged Gin, Homemade Goji Liqueur, Kwaifeh Lychee,
Eight Treasures Ratafia, Aperol, Angelica Tincture

Sweetness	●●○○
Acidity	●○○○
Bitterness	●●●○
Strength	●●●●
Exoticness	●●●○

Inspired by the Eight Treasures immortality remedy consumed by Chinese emperors, this drink is also served in the same kind of Chinese goblets royalty used to drink from and comes served with a preserved bayberry — their favourite snack. We can't guarantee the immortality part though.

Little Dragon Lady, 24

Gin, Cassis, Pink Dragon Fruit, Mixed Berries,
Fresh Yogurt, Calpis, White Chocolate, Citrus, Pink Salt

Sweetness	●●●○
Acidity	●●○○
Bitterness	○○○○
Strength	●●○○
Exoticness	●●○○

Catered specially for the health-conscious and inspired by the popular Acai bowl, this drink is made from fresh fruit and blended together with dry ice which momentarily freezes the cocktail into a healthy and delicious alcoholic sorbet. Comes loaded with many other toppings as well! ***Edible Cocktail**

Bespoke Cocktails

Welcome to the realm of the bespoke, where drinks are not just 'off-menu', but one where you challenge our bartenders to concoct a tipple based on your preference and mood.

Simply tell us what you like, how you're feeling, and what you don't take and we'll be well on our way to crafting you your own unique cocktail.

Prices depend on the ingredients used. Drink prices will not exceed $25 unless premium spirits or excessive spirit is incorporated.

STRENGTH

- SPIRIT FORWARD
- MEDIUM
- SPRIT IN THE BACKGROUND

AROMA

- FRUITY
- FLORAL
- HERBS & SPICES
- NUTTY
- DESSERT

TEXTURE

- LIGHT & REFRESHING
- BUBBLY
- BALANCED
- CREAMY

Please let us know if you have any ingredient preferences, or if there are ingredients that you dislike or are allergic to.

TASTE

- SWEET
- SOUR
- BITTER
- SAVOURY

OTHERS

- CHOICE OF SPIRIT
- INSTAGRAMMABLE
- WACKY
- HEAT SPICE
- THEATRICAL

*Bespoke drink orders may take a longer serving time during busy days

Classics

Blood and Sand	22	Margarita	17
Caiprinha	17	Mint Julep	18
Corpse Reviver #2	20	Mojito	17
Cosmopolitan	18	Negroni	20
Daiquiri	18	Old Fashioned	18
Espresso Martini	22	Pisco	18
French 75	18	Rob Roy	21
Gimlet	18	Side Car	22
Last Word	22	Singapore Sling	20
Manhattan	22	Whiskey Sour	18

Shooters

ONE FOR 6

Banana Cake
Bourbon, Banana Cream Shortbread Cordial, Citrus

Bandung
Vodka, Rose Cordial, Condensed Milk, Milk

Chendol
Dark Rum, Gula Melaka, Panda Cordial, Batida de Coconut

Ice on Wheels
Dark Rum, Horlicks, Vanilla Cordial, Taro Ice Cream, Milk, Pink Salt

Kungfu Hustle
Chrysanthemum Scotch, Gunpowder Honey, Citrus, Rice Wine, Ginger

Secret Remedy
Dark Rum, Pi Pa Gao Loquat Cordial, Citrus, Black Walnut Bitters

Sour Plum
Vodka, Sour Plum Water, Rhubarb Bitters, Salt

Thai Milk Tea
Dark Rum, Thai Tea, Condensed Milk, Butterscotch Schnapps

Yuzu Lychee
Gin, Kwaifeh Lychee, Butterfly Pea Cordial, Yuzu Juice, Tonic

Beer

DRAUGHT BEER

Heineken Draught	14
Guinness Draught	14

CRAFT BEER

Punchin' Rye Pale Ale	12
Star Gazin' Session IPA	12
Sunday's Brew Pilsner	12
Trippin' on Wheat Ale	12
Bucket of 5	55

Wine

RED WINE

Van Loveren River Red Shiraz	12/ 60
JP Cavallo Cabernet Sauvignon 2015	16/ 80

WHITE WINE

Grand Jacques Sauvignon Blanc	12/ 60
Christina Chardonnay	16/ 80

BUBBLIES

Liquid Gold Prosecco	65
Moët Chandon Champagne	150

Bottles

VODKA

Smirnoff Red Vodka	120
Belvedere Vodka	150

RUM

Plantation Original Dark Rum	120
Diplomatico Reserva Exclusiva Rum	170
Ron Zacapa 23 Y Dark Rum	180

GIN

Tanqueray London Dry Gin	130
Monkey 47 Dry Gin	160
Hendrick's Gin	160
Roku Gin	180
The Botanist Gin	170

BRANDY

Courvoisier VS Cognac	120
Martell VSOP Red Barrel Cognac	190

SCOTCH

Grant's Family Reserve Blended Scotch	120
Monkey Shoulder Blended Malt Scotch	160
Singleton 12Y Single Malt Scotch	160
Chita Grain Whisky	170
Glenfiddich 15Y Single Malt Scotch	190
Macallan 12Y Sherry Oak Scotch	220
Lagavulin 16Y Single Malt Scotch	220
Glenlivet 18Y Single Malt Scotch	220
Hibiki Harmony Whisky	240
Yamazaki Distillers Reserve	250
Yamazaki 12 Y Single Malt Scotch	450

BOURBON

Bulleit Bourbon Whiskey	130
Maker's Mark	190

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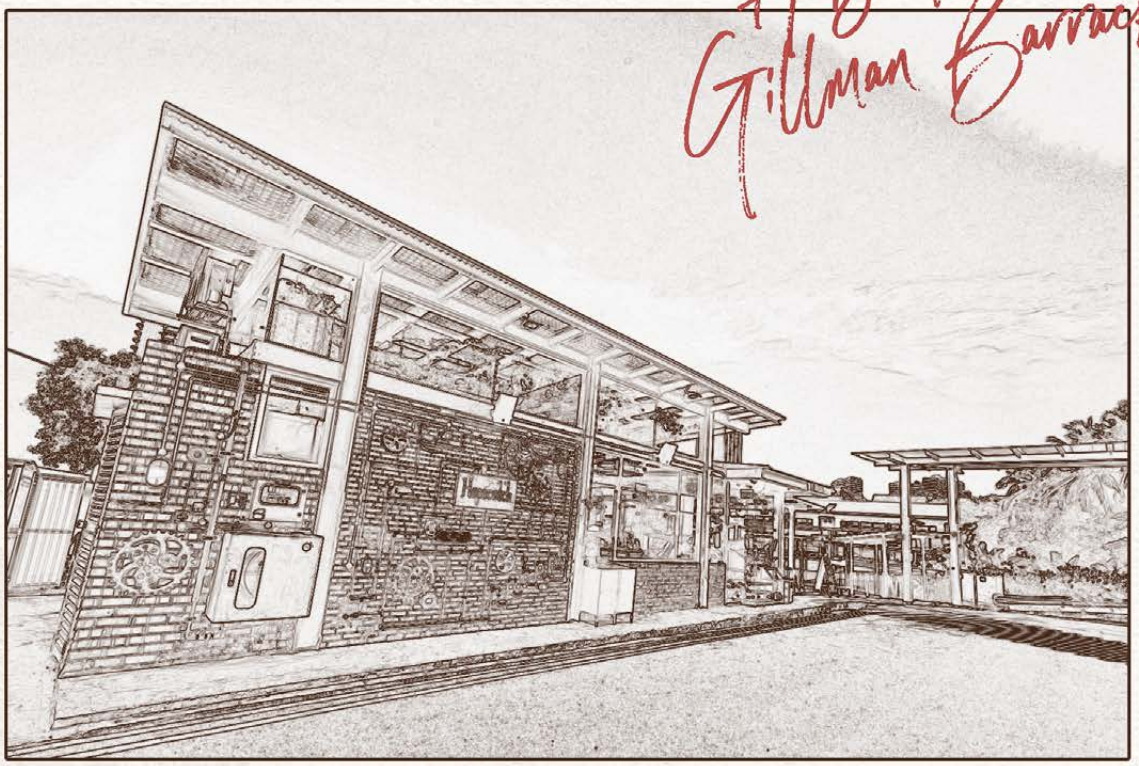
Hopscotch

Hopscotch

the food menu.

Hopscotch @ Gillman Barracks



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Hopscotch - The Kitchen

Here at Hopscotch, we always believe that a meal is more than just sustenance, it is also an experience where we gather together to bond, socialise and make merry — why is why we love barbeques. There's just something about the food and flames that brings people together.

Therefore, the Hopscotch kitchen is designed with the charcoal grill at the core. A charcoal grill functions quite distinctly from its gas and electrical counterparts. Wood produces a deep smoky wood-fired flavour, and if that isn't enough, when meat juices drip onto the charcoal, they produce delicious tasting compounds that rises back up, saturating the meat with even more flavour.

Our menu includes a broad range of Western dishes spanning across several categories including Pizzas, Pastas, Burgers, Mains and Sharing Plates. The largest section is obviously the Sharing Plates, to encourage the communal dining setting we speak of so fervently.

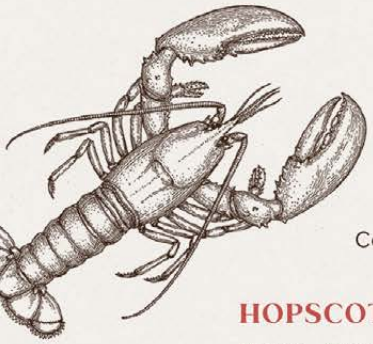
In this edition of the menu, we bring back one of our party favourites – Pizza! Pizza is the perfect sharing food, and is totally in line with our goals, so we just had to include it. Also in this menu, we have injected a taste of Singapore into almost all our dishes, for example the Baba Lamb Ribs, which is inspired by the Nyonya "Babi Pongteh". We believe that this allows our food to tie in nicely with our cocktail concept of "*drinks with a local twist*".

We have excluded the wildly popular grilled skewers menu this time round. Unfortunately, the logistics and operations of producing the skewers amid the growing consumer presence made it prone to bottlenecks. But take heart, this may change in future.

Once again, we present our menu to you – a fine selection of Singaporean themed Western food. If you enjoy your meal, do drop us a review and tell all your friends about us! If you don't, tell us why, so we can improve and serve you better next time!

With Love,
The Hopscotch Team

Soup & Salad



TRUFFLE MUSHROOM SOUP, 6

Shitake, white button and portobello mushrooms sautéed with butter and house blended into a thick soup before being drizzled with fragrant white truffle oil

LOBSTER BISQUE, 9

A classic creamy and flavourful entrée of French origin with a twist of saffron. Completed with a dash of aromatic Cognac and sweet lobster meat

HOPSCOTCH CHEF'S SALAD, 9

House mesclun greens with cherry tomatoes, wild mushrooms, passion fruit and fried shallots served with a yuzu vinaigrette

Stone Fired Pizzas

The perfect party sharing food, and totally in line with our purpose of bringing people together through food and drinks.

TRUFFLE FUNGHI PIZZA, 19

Italian basil herb marinara base, onions mushroom ragout, truffle paste, truffle oil, cheddar, and mozzarella

CEREAL CHICKEN PIZZA, 22

Herb cream base, fried chicken thigh bites, Singapore-style fried cereal, curry leaves, chilli, onions, cheddar, and mozzarella

ROAST DUCK PIZZA, 24

Orange Hoisin base, HK styled roast duck, tangerine slices, prawn crackers, fried shallots, onions, cheddar, and mozzarella

CHILLI CRAB PIZZA, 26

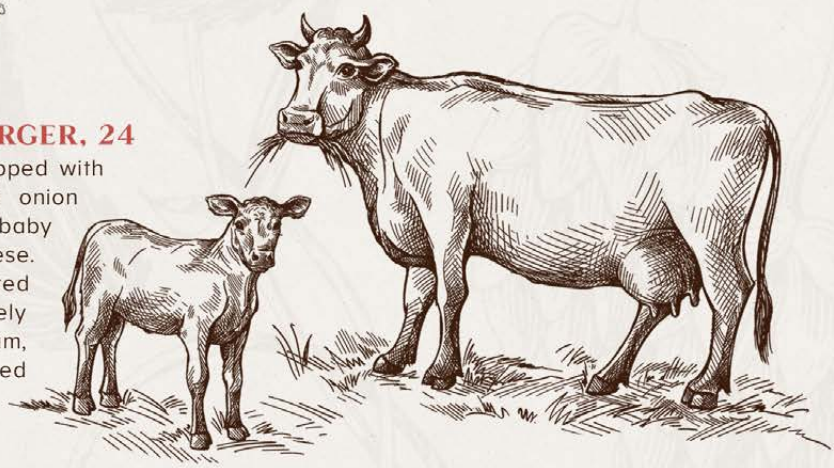
Singapore-style chilli crab sauce base, lump crab meat, roasted garlic, onions, grated ginger flower, spring onion and egg

Burgers & Pastas

It all started with just one pasta, one risotto and one burger. We have since received rather ravishing reviews and have added more Singaporean themed pastas and burgers to add to the list.

BUTTERMILK CEREAL PRAWN BURGER, 22

Thick vannamei prawn patties breaded and fried before being topped with buttermilk cream sauce, butter poached tiger prawns, leaf lettuce, and fragrant Singapore-styled fried cereal. Hearty, delicious and so full of prawns, served with fries and mesclun salad.

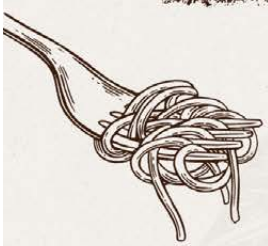


SIGNATURE WAGYU BURGER, 24

Thick and juicy wagyu patty topped with caramelised five spice tomato onion relish, mixed mushroom ragout, baby gem lettuce, and cheddar cheese. Sandwiched between a toasted brioche bun, this burger is extremely gratifying and messy. Done medium, unless requested otherwise. Served with fries and mesclun salad.

WILD MUSHROOM RISOTTO, 19

Risotto rice cooked in a cream emulsion and topped with a Asian mushroom medley of shimeiji, shitake, wood ear, and willow mushrooms.



SALTED EGG CHICKEN LINGUINE, 18

Linguine and fried chicken thigh bites tossed with salted egg yolk cream, curry leaves and a touch of chilli padi.

WAGYU MEATBALL MARINARA LINGUINE, 19

Linguine and tender wagyu meatballs tossed with an Italian basil herb marinara sauce, onions, carrots and garlic.

TRUFFLE FURIKAKE LINGUINE, 22

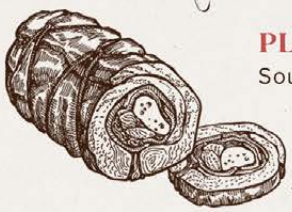
Linguine sautéed with fragrant sakura ebi, garlic, mushrooms, truffle paste and sake. The pasta is subsequently topped with truffle oil, furikake, bonito flakes, and a 63° egg.

CHILLI LOBSTER LINGUINE, 28

Linguine tossed with Singapore-styled chilli lobster sauce made from a secret house blend of local spices and lobster stock. Served with half a Boston lobster.

Signature Mains

Signature entrees that are delicious, hearty, and wholesome. Meticulously thought out by our kitchen team, most of the dishes here are made with our signature charcoal grill, and a slight Singaporean touch.

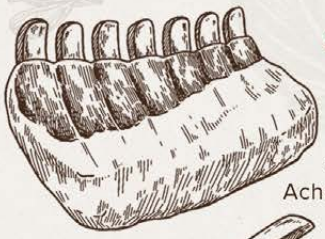


PLUM CHICKEN ROULADE, 22

Sous vide chicken thighs stuffed with water chestnuts and a medley of Asian mushrooms before being oven roasted. The roulade is then glazed with plum vinegratte and grilled to perfection. Served with savoury garlic mash, fried shallots, and dusted with plum powder.

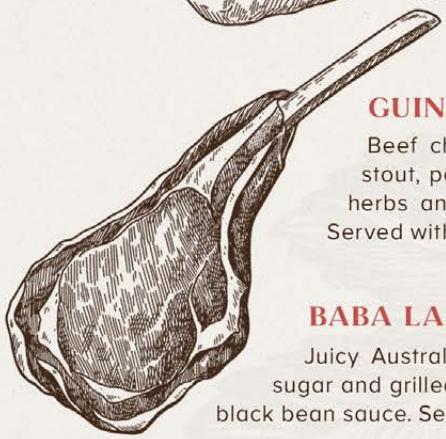
HALIBUT FISH AND CHIPS, 24

Tender and flaky Greenland halibut fillet deep fried with our house beer batter blend made from lager beer and a blend of herbs and spices. Served alongside fries, and our special curried sambal mayo.



XO STICKY BACK RIBS, 25

A flavourful exterior, with "peels right off the bone" tender meat.! Spiced rubbed baby back ribs is first sous vide for 16 hours before being glazed with an Asian inspired Cognac and Charsiu sauce and oven baked. Served with palate cleansing Nyonya Achar and Prawn Crackers. *Achar contains nuts.

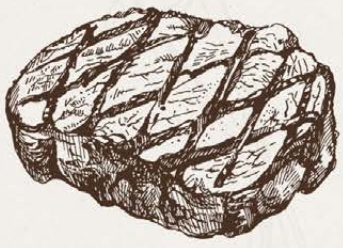


GUINNESS BEEF BOURGUIGNON, 26

Beef cheeks slow simmered in a rich blend of Guinness stout, port wine, rich veal jus, carrots, and a slew of mixed herbs and spices. Rich, gratifying and absolutely delicious! Served with garlic french loaf.

BABA LAMB RIBS, 27

Juicy Australian lamb ribs rubbed with mixed spices and brown sugar and grilled, before being glazed with a Nyonya Pongteh styled black bean sauce. Served with bamboo shoots and asparagus.



BLACK GARLIC RIBEYE STEAK, 29

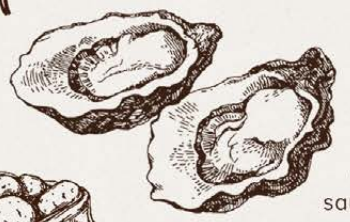
One of the tastiest and most refined steaks, the ribeye steak delivers a guarantee of flavour and succulence. 220g of New Zealand grass-fed Black Angus Ribeye is served with a rich black garlic mash and a mushroom ragout.

ADD-ON TRUFFLE MUSHROOM SOUP, 4

ADD-ON LOBSTER BISQUE, 7

Sharing Plates

A meal is the whole experience of getting together and sharing with friends and family. It is more than just food. Here we showcase sharing plates of different sizes made specially with the intention for sharing.

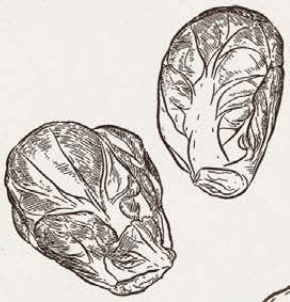


HYOGO OYSTERS, 5.5 [RAW/ GRILLED]

Plump and juicy oysters air flown from the Hyogo Prefecture in Japan. These oysters which grow especially huge are prized for their creamy and springy texture as well as its clean, sweet and delicate taste. Choose between having raw with mignonette sauce, or grilled with zesty Thai Nam Jim sauce. [Min. 3 pcs]

TRUFFLE GARLIC MASH, 8.5

Hand mashed russet potatoes with black truffle paste, rich garlic butter and truffle oil.

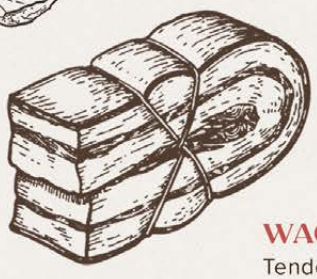


GARLIC BRUSSEL SPROUTS, 12

Sautéed with garlic, shallots, and finished with garlic butter.

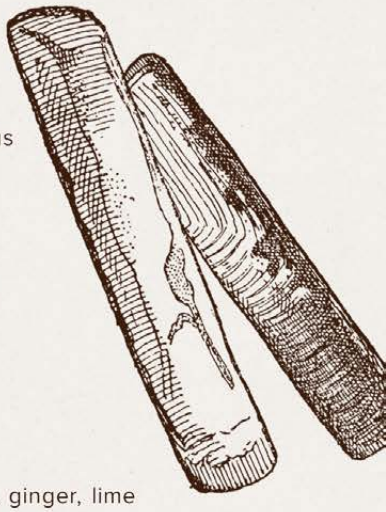
ROASTED ASPARAGUS W/ BABY POTATOES, 12

Pan roasted Asian styled with oyster sauce, rice wine and sesame oil.



WHITE CHARCOAL PORK BELLY, 13

Pork belly glazed with signature BBQ sauce and grilled over binchotan charcoal.



WAGYU BEEF BALLS, 13

Tender wagyu gourmet meatballs served w rich veal jus

STUFFED PORTOBELLO, 14

Portobello mushroom cups stuffed with, white button, shitake, truffle paste, garlic butter and baked with cheddar and mozzarella cheese

RAZOR CLAMS, 15

Razor clams grilled Asian styled with garlic, ginger, lime zest, palm sugar and mixed chillis. The sizzling clams are then finished with a generous sprinkle of coriander and spring onions.

STICKY PORK CHEEKS, 15

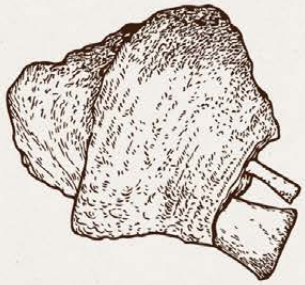
So mouth-wateringly tender, that's what you get when you render meat connected by lots of tissue and collagen. The cheeks are first spiced rubbed, and sous vide for 16 hours before being baked with a glaze of homemade BBQ sauce

SIGNATURE CHICKEN PIE, 17

A large and delicious house-made chicken pie filled with chicken thigh, mixed mushrooms, leek, and butter onion cream. Extremely gratifying, and good for sharing!

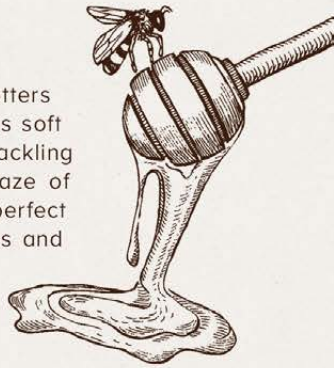
MANDARIN FOIE BRIOCHE, 17

Orange Hoisin glazed Foie Gras Escalope served on a buttered brioche toast, and topped with red wine and brandy caramelised onions, a mandarin orange wedge, lumpfish caviar, and Maldon sea salt flakes.



CRACKLING GUINNESS HOG TROTS, 36

Tender on the inside and crispy on the outside, whole pork trotters are first braised in herbs and spices for hours to achieve its soft interior before being deep fried on the outside for the crackling exterior. The trotters are finished in the oven with a glaze of Guinness, molasses and our signature BBQ sauce, the perfect sharing platter. Served with garlic mash, mesclun greens and BBQ sauce.

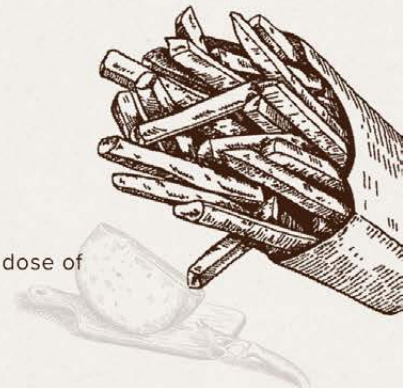


Bites

Bar grub served with Asian themed sauces.
Perfect for sharing, and mid drinking hunger pangs

PLUM FRIES, 8

Fries tossed with a generous dose of plum powder.



WHOLE ONION RINGS, 9

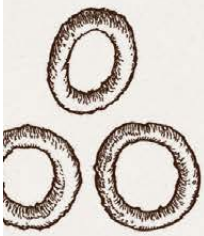
Whole cut onion rings served with Sriracha mayo

TRUFFLE FRIES, 10

Fries tossed with truffle salt, truffle oil and grated with a generous dose of grated parmesan cheese. Served with truffle mayo

CHICKEN KARAAGE, 10

Japanese styled fried chicken served with Sriracha mayo



HOUSE SPECIAL WINGS, 12

Mid wings battered with a blend of fermented red bean curd, rice wine, and mixed spices

CALAMARI RINGS, 12

Battered calamari rings tossed with lemon pepper. Served with sweet chilli.

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