

# Hopscotch Daily Lunch Specials

12:00 p.m. - 2:30 p.m.

1 Starter + 1 Main + 1 Drink  
\$24++

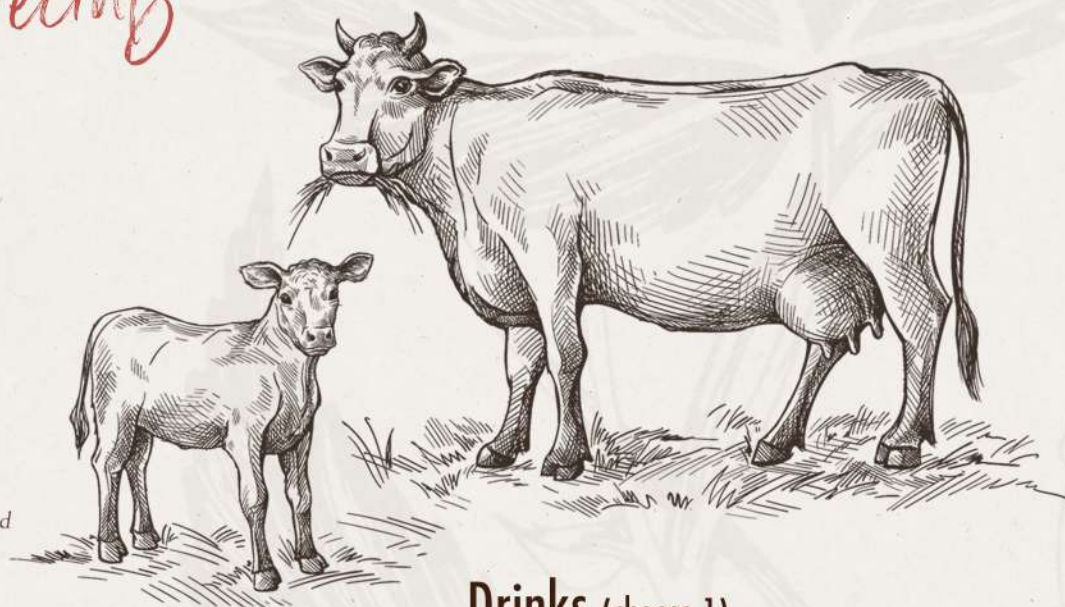


## Starters (choose 1)

- Sour Dough Bread  
*Aged Balsamic, Olive Oil*
- Summer Asian Salad  
*Sundried Tomatoes, Olives, Feta, Asian Style Chimichurri*
- Wild Mushroom Salad  
*Mixed Wild Mushrooms, Pine Nuts, Sesame & Hoissin Dressing*
- Wild Forest Mushroom Soup  
*Blended Wild Mushrooms, White Truffle Oil, Sour Dough Bread*
- Lobster Bisque | + 2  
*Lobster Stock, Saffron, Cognac, Sour Dough Bread*
- Truffled Burrata | + 2  
*Coconut and Dates Nectar, White Truffle Oil, Bread Sticks*
- Hyogo Oyster | + 2  
*Gingerflower and Sesame Scallion Mignonette*

## Mains (choose 1)

- Portobello Burger  
*Kaffir Lime Guacamole, Burrata, Five Spice Tomato Relish, Caramelised Onions*
- Buttermilk Cereal Prawn Burger  
*Homemade Prawn Patty, Buttermilk Cream Sauce, Tiger Prawns, Butter Cereal*
- Wild Mushroom Risotto  
*Pine Nuts, Almond, Teatree and Shiitake Mushrooms, Cream Emulsion*
- Truffle Furikake Linguine  
*Black Garlic Confit, Mushroom Ragout, Japanese Furikake, Truffle Oil*
- Chicken Roulade | + 3  
*Glutinous Rice, Shiitake Mushrooms, Oriental Sausage, Lotus Glaze, Chestnut Puree*
- Eight Treasures Mushroom Gnocchi | + 3  
*Angelica, Bamboo Shoots, Morel and Truffle Cream Emulsion, Grated Parmesan*
- Barramundi Fish & Chips | + 3  
*Sambal Tartare, Skin-on Fries*
- Pangium Beef Bourguignon | + 4  
*Garlic Mash, Buah Keluak, Port Wine, Veal Jus, Herbs and Spices*
- Wagyu Meatball Marinara | + 4  
*Nonya Marinara Sauce, Wagyu Meatballs, Burrata, Shaved Parmesan*
- XO Sticky Pork Ribs | + 5  
*Sweet and Sour Mirepoix, Prawn Crackers, Achar*
- Swordfish & Lime Ravioli | + 5  
*Asian Style Pesto Sauce, Sword Fish, Pine Nuts*
- Scallop and Uni Cream Risotto | + 6  
*Seared Scallop, Uni Cream, Furikake, Bonito Flakes*
- Confit Salmon | + 6  
*Sesame and Butter Roasted Cauliflower, Dill and Thai Basil Tzatziki*
- Duck Confit | + 7  
*Mandarin Salsa, Foie Gras, Fluffy Roasted Potatoes*
- Chilli Lobster Linguine | + 7  
*Half Boston Lobster, Homemade Signature Chilli Lobster Sauce, Chilli Hair*



## Drinks (choose 1)

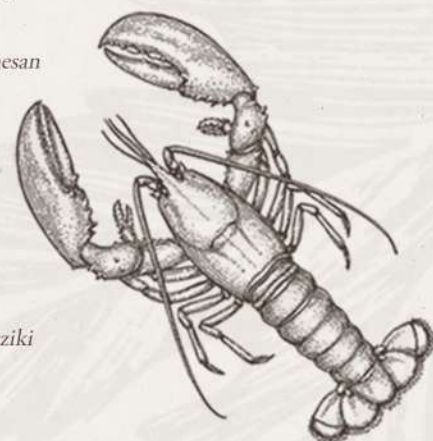
- Iced Lemon Tea
- Coke / Coke Zero / Sprite
- Orange / Cranberry / Pineapple Juice
- Fresh Milk
- Speciality Coffee | + 3
- Artisanal Tea | + 3

## Add-on Appetisers

- Stuffed Portobello | + 6  
*Hoisin Shiitake Mushroom Ragout, White Truffle Paste, Cheddar and Mozzarella*
- Nyonya Chicken Parmigiana | + 6  
*Asian Style Marinara Sauce, Grated Gingerflower, Cheddar and Mozzarella*
- 'Panggang' Pork Belly | + 6  
*Indonesian Sweet Soy, Prawn Crackers, Achar*
- Chilli Crab Cakes | + 6  
*Signature Chilli Crab Sauce, Mantou Croutons*
- Laksa Lobster Rosette | + 9  
*Gribiche, Nyonya Style Laksa Spice, Coconut Cream, Boston Lobster*
- Seared Wagyu Cubes | + 10  
*Black Pepper, Black Garlic, Foie Gras Glaze, Garlic Chips*

## Add-on Desserts

- Cempedak Key Lime Tart | + 6
- Chocolate Fudge Brownie | + 6
- Mid-Autumn Cheese Cake | + 6
- Nutella Profiteroles | + 6
- Sticky Date Pudding | + 6
- Taro Panacotta | + 6



## À La Carte Food

- Sour Dough Bread 8  
*Aged Balsamic Vinegar, Olive Oil*
- Cereal Chicken Bites 12  
*Buttermilk Sauce, Fragrant Butter Cereal, Curry Leaves*
- Truffle Fries 12  
*Truffle Salt, Truffle Mayo, Grated Parmesan*
- Asian Cajun Calamari Rings 13  
*Asian Style Cajun Spice, Thai Sweet and Sour Sauce*
- Honey Soy Brussel Sprouts 14  
*Honey-soy, Black Garlic, Pine Nuts*
- House Special Wings 15  
*Sweet and Sour Plum and Bean Paste Sauce, Chilli Hair*
- Truffled Burrata 15  
*Coconut and Dates Nectar, White Truffle Oil, Bread Sticks*
- Artichoke and Wild Mushroom Fricassee 16  
*White Pepper Sauce, Asian Herb Pangrattato*
- Chicken Nacho Carnitas 16  
*Kaffir Lime Guacamole, Pulled Basil Chicken Salsa, Sour Cream, Nacho Cheese*
- Wagyu Meatballs w Truffle Garlic Mash 17  
*Truffle Garlic Mash Potatoes, Buah Keluak Sauce*
- Satay Pork Cheeks 18  
*Crispy Pork Rind, Achar*
- Seafood Coconut Bouillabaisse 24  
*Hot and Sour Seafood Coconut Broth, Sour Dough Bread*
- Steak Tartare 24  
*Miso, Sesame & Chilli Oil, Capers, Egg Yolk, Lumpfish Caviar, Sourdough Bread*
- Ala Carte Desserts 12

## À La Carte Beverage

- Coke / Coke Zero / Sprite 4
- Iced Lemon Tea 4.5
- Orange / Cranberry / Pineapple Juice 4.5
- Fresh Milk 4.5

## Nespresso Specialty Coffee

- Espresso 3.5
- Double Espresso 6
- Americano 5
- Latte / Mocha Latte 5.5
- Cappuccino / Hot Chocolate 6
- \*Add Ice 1
- \*Additional Shot 3

## Artisanal Tea

- Blueberry Merlot / Chamomile / 6
- Citrus Mint / Earl Grey / Sencha /
- English Breakfast / Orchid Vanilla
- \*Hotwater refills for tea available



Hopscotch (Capitol)

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