

Hopscotch

The word "Hopscotch" is written in a black, stylized, calligraphic font. A horizontal line runs through the middle of the letters. On the left end of this line is a hop cone with a single leaf above it. On the right end is a leafy branch with two leaves. In the center of the line, between the 'o' and 't', there is a small, dark, oval-shaped hop cone.

the food menu.

*Hopscotch @
Capitol*



Welcome to Hopscotch (Capitol)!

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. Hopscotch originated in 2014 at 28 Maxwell Road, where it was established as a cocktail bar by a group of four bartenders. Over time, Hopscotch has grown and now boasts multiple outlets.

The Capitol Arcade location is one of Hopscotch's most iconic home so far. Located right outside the historic Capitol Theatre, Hopscotch once again finds itself close to the arts – a place with almost a century worth of history. After its revamp in 2015, the immediate area surrounding Capitol Theatre was transformed into the picturesque sunlit atrium where Hopscotch (Capitol) nests at today, "Arcade @ The Capitol Kempinski". The fully air-conditioned atrium exudes old world charm reminiscent of Colonial era architecture with a modern expression, a fascinating amalgamation of the old and new. Being located at City hall also offers much accessibility, a convenience that our original location once had. To us, this is the perfect space for merry men, lively crowds, and vibrant atmosphere, the perfect place to host guests.

At our establishment, we believe that life is too precious to miss out on the small joys, such as good food, drinks, and the company of others. Tonight, you are welcomed as our esteemed guest, and we will make every effort to ensure you feel comfortable and at ease. So please, take a moment to unwind, sit back, and savour the evening ahead.

Humbly Yours, The Hopscotch Team

The page features a decorative border of hop leaves and cones in a dark brown, engraved style. The central text is enclosed in a thin red rectangular border.

Hopscotch - The Kitchen

Here at Hopscotch, we believe that a meal stretches beyond 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.

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 Pastas, Burgers, Mains and Sharing Plates. To foster the spirit of communal dining that we passionately promote, our menu prominently features an extensive selection items suitable for sharing.

In this exciting Capital outlet menu, we present to you a selection of "Signature Specialities" – main courses and dishes that we deem a little more expressive. The section also introduces interesting local inspired dishes such as the Laksa inspired "Katong Lobster Rosette" that further ties in harmoniously with our beverage menu concept of serving "cocktails with a local twist"

We take pleasure in offering our menu, which showcases a delightful array of fusion cuisine with a Singaporean flair. Should you find your dining experience enjoyable, we kindly request that you leave us a review and spread the word to your friends. Conversely, if your experience falls short of expectations, we sincerely encourage you to provide us with feedback so that we may enhance our service and cater to your needs more effectively in the future.

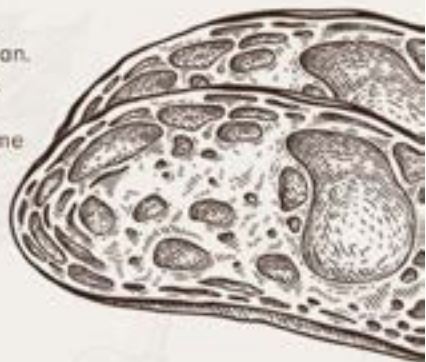
Starters

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



RAW OYSTERS, 6/pc [Min. 3pcs]

Plump and juicy oysters air-flown from Hyogo, Japan. Prized for their creamy, springy texture and sweet, delicate flavor, these plump and juicy oysters are served with sea grapes, and a ginger flower and sesame scallion mignonette. [GF]



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 pea tendrils, 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, 32

Indulge in a sumptuous selection of cold starters, featuring Parmigiano Reggiano, Havarti, Gorgonzola, and Brie. Savour the rich flavors of Prosciutto Ham, Mortadella Ham, and cured Saucisson sausage, all paired perfectly 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] [3-4 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.



Signature Specialities

Indulge in our exquisite specialty dishes, skillfully prepared to deliver a harmonious blend of sophistication and mouthwatering flavours. An absolute culinary delight that should not be missed!

LAKSA LOBSTER KUEH PIE TEE, 21

Taking inspiration from the classic Singaporean dish "Laksa," we have combined succulent chunks of Boston Lobster with our homemade Nyonya laksa spice blend, coconut cream, and eggs. This flavorful mixture is then stuffed into rosette-shaped "Kueh Pie Tee" cups, creating a delightful dish perfect for sharing. [5 PC] [NUTS]



WHITE CHARCOAL WAGYU CUBES, 23

To create this mouth-watering sharing dish, we grilled succulent cubes of Wagyu beef cubes over white-hot Binchotan charcoal, resulting in a dish that melts in your mouth and will delight your taste buds. Served with a smoky and delightful paprika charcoal burnt cabbage. [GF]

MOREL MUSHROOM MAFALDINE PASTA, 25

For a truly unforgettable umami experience, we prepare morel mushrooms and mafaldine pasta in a luxurious, creamy "Eight Treasures" sauce, infused with the unique flavors of morel mushrooms, wolfberries, and angelica. The dish is then topped with generous shavings of Parmesan cheese, perfectly complementing its intricate flavors. [V]



PLUM CHICKEN ROULADE, 25

We take succulent chicken thighs and roll them with Singapore-style glutinous rice before slow-cooking them to perfection. The dish is then grilled to add a touch of smoky flavour, and glazed with a sweet and tangy plum glaze. This culinary creation perfectly embodies the delicious fusion of East and West, offering a savoury and delectable experience. [GF]



SCALLOP AND UNI RISOTTO, 29

Our chefs cook Arborio rice with a rich sea urchin cream, resulting in a delectable and savoury dish bursting with umami. Taking the flavour to new heights, we add seared scallops, uni, salmon roe, and furikake, creating a medley of tastes that will transport you straight to the ocean. [GF]



SALMON WELLINGTON, 34

Indulge in our irresistible Salmon Wellington, seasoned with our signature house blend of herbs, enveloped in creamy spinach, Peranakan pickles, and wrapped in golden puff pastry. Oven-roasted to perfection, it boasts a buttery, flaky crust and a succulent, juicy interior. This exquisite dish is accompanied by a lemongrass, yuzu, and plum beurre blanc, adding a tangy and refreshing finish. [SERVES TWO] [20 min cooking time]



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.



PORTOBELLO MUSHROOM BURGER, 24

Whole portobello mushroom topped with an Asian-styled lemongrass and kaffir lime guacamole, caramelised onions, burrata, and five spice tomato relish. Served with skin on fries and mesclun salad. [V]

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]



TRUFFLE FURIKAKE LINGUINE, 22

Linguine sauteed with fragrant mushroom ragout, black garlic confit, Japanese furikake, and truffle oil. Served with sous vide egg, nori, and lotus crisps. [V]

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.

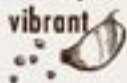


ADD-ON TRUFFLE MUSHROOM SOUP, 5

ADD-ON LOBSTER BISQUE, 7

Mains

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 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 fluffy roasted 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 selection of dishes for sharing among friends and loved ones, fostering a convivial atmosphere that sparks engaging conversations and creates lasting memories.

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]



STUFFED PORTOBELLO MUSHROOMS, 15

Portobello mushrooms stuffed with hoisin shiitake mushroom ragout and truffle paste and baked with a generous topping of cheddar and mozzarella cheese. [V]



BROWN BUTTER ASPARAGUS AND LEEKS, 16

Enjoy perfectly roasted asparagus and leeks, enhanced with the rich aroma of brown butter. Served with our delectable and refreshing gribiche sauce, made with eggs, Chinese pickles, and crispy tempura bits. [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 CHEEKS, 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]

GOURMET SAUSAGE PLATTER, 27

Savor 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.

SAMBAL GRILLED OCTOPUS CONFIT, 29

Indulge in our sustainably sourced Australian Abrolhos octopus leg, slow-cooked to tender perfection in aromatic Nyonya herb oil. We then roast it to crispy, flavorful perfection with our delectable Peranakan-style sambal. This exquisite dish is served alongside fluffy roasted potatoes, our homemade sambal remoulade, and a sprinkle of bonito flakes. A true culinary delight! [GF]



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.

HOUSE SPECIAL WINGS, 15

Asian styled mid-wings deepfried with our secret batter made from red bean curd, rice wine, and spices. [7 PC]



ROCK FISH FRITTERS, 16

Tempura battered chunky fish bites tossed with a delicious Asian style chimichurri. Refreshing and simply delightful!

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. [4 PC]



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.

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.

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]





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