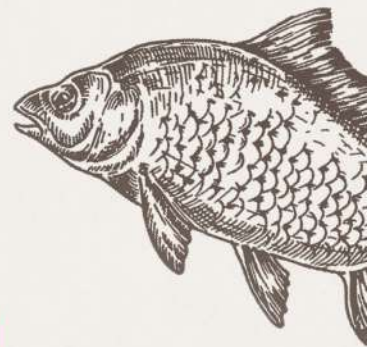


Hopscotch

Lunch Specials



Soup + Main + Drink

\$18.90

Soup + Appetiser + Main + Drink

\$22.90

All lunch specials come with a complimentary amuse-bouche and bread

Soup (Choice of One)

Wild Forest Mushroom Soup [V, GF]

Lobster Bisque +2

Appetiser (Choice of One)

Summer Asian Greens with Asian Chimichurri Dressing [V, GF, NUTS]

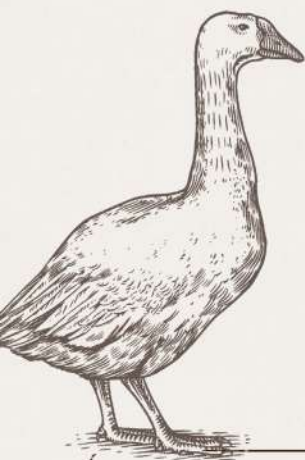
Stuffed Portobello Mushroom w Hoissin Shiitake Ragout & Mozzarella

Panggang Pork Belly w Sweet Soy

Handmade Crab Cake with Lemongrass Guacamole +2

Truffled Burrata w Aged Balsamic, Vine Tomatoes [V, GF] +2

Pan Seared Wagyu Cubes +5



Main (Choice of One)

Wild Mushroom Risotto [V, GF]

Pine Nuts, Almond, Teatree and Shiitake Mushrooms, Cream Emulsion

Truffle Furikake Linguine Pasta [V]

Black Garlic Confit, Mushroom Ragout, Japanese Furikake, Truffle Oil

Lime Leaf and Coconut Prawn Malfadine Pasta

Prawns, Thai Inspired Lime Leaf Spice Blend, Coconut Cream

Wagyu Meatball Marinara Pasta

Nyonya Marinara Sauce, Wagyu Meatballs, Shaved Parmesan

Morel Mushroom Malfadine Pasta +2

Morel and Angelica Cream Sauce, Wolf Berries, Mushroom Ragout, Parmesan

Chilli Lobster Malfadine Pasta +7

Half Boston Lobster, Homemade Signature Chilli Lobster Sauce, Chilli Hair

Portobello Mushroom Burger [V]

Kaffir Lime Guacamole, Burrata, Five Spice Tomato Relish, Caramelised Onions

Duck Confit +3

Mandarin Salsa, Fluffy Roasted Potatoes, Red Wine and Foie Gras Sauce

Barramundi Fish & Chips +3

Sambal Tartar, Skin on Fries

Cereal Prawn Burger +4

Homemade Prawn Patty, Buttermilk Sauce, Tiger Prawns, Butter Cereal

Pangium Beef Bourguignon +4

Garlic Mash, Buah Keluak, Guinness Port Wine, Veal Jus, Herbs and Spices

Sweet and Sour Sticky Pork Ribs +5

Sweet and Sour Mirepoix, Prawn Crackers, Achar



Drink

Home-made Iced Lemon Tea

Dessert +7

Passionfruit and Lychee Panacotta

Mid Autumn Cheese Cake

with Mango Ice Cream

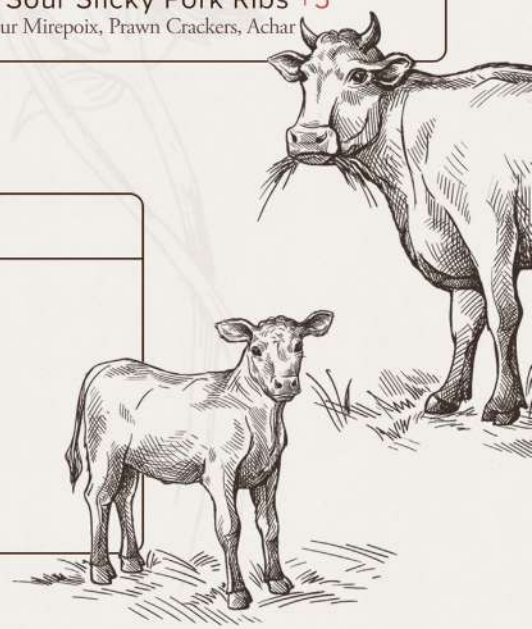
Chocolate Fudge Brownie

with Vanilla Ice Cream

Cempedak Key Lime Tart

Sticky Date Pudding

with Vanilla Ice Cream



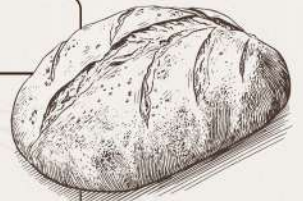
Prices are subject to 10% service charge and prevailing government taxes.

Hopscotch

Ala Carte

Sides

Sour Dough Bread [V] Aged Balsamic Vinegar, Extra Virgin Olive Oil	8
Wild Mushroom Salad [VG, NUTS] Wild Mushroom Medley, Mandarin, Pine Nuts, Lotus Chips, Hoisin Vinaigrette	14
Truffle Fries [V] Truffle Salt, Truffle Mayo, Grated Parmesan	12
Cereal Chicken Bites Buttermilk Sauce, Fragrant Butter Cereal, Curry Leaves	12
Asian Cajun Calamari Rings Asian Style Cajun, Thai Sweet and Sour Sauce	13
House Special Wings House Secret Red Beancurd and Rice Wine Batter, Chilli Hair	15
Rock Fish Fritters Asian Style Chimichurri	16
Brussel Sprouts [VG] Honey-soy, Black Garlic, Pine Nuts	14
Brown Butter Asparagus and Leeks [V] Charred Leeks, Gribiche Egg Sauce, Crispy Tempura Bits	16
Gourmet Sausage Platter Veal Sausage, Chicken Bockwurst, Pork Bratwurst, Beef Frankfurter, BBQ Sauce	27
Cheese and Charcuterie Board [NUTS] Parmigiano Reggiano, Havarti, Gogonzola, Brie, Proscuitto, Mortadella Ham & Cured Saucisson Sausage served with assorted condiments	32



Beverage

Coke / Coke Zero / Sprite	4
Iced Lemon Tea	4
Orange / Cranberry / Pineapple Juice	4.5
Fresh Milk	4.5
Still / Sparkling Water (750ml)	9
Nespresso Specialty Coffee	
Espresso	3.5
Double Espresso	5
Americano	4.5
Latte / Mocha Latte	5
Cappuccino / Hot Chocolate	5.5
*Add Ice	1
*Additional Shot	2
Artisanal Tea	6
Blueberry Merlot / Chamomile / Citrus Mint	
Earl Grey / Sencha / English Breakfast / Orchid Vanilla	

