

Hopscotch

The word "Hopscotch" is written in a large, black, calligraphic script. A thin horizontal line runs through the middle of the letters. On the left side of the line, there is a detailed illustration of a hop cone. On the right side, there are two dark, pointed leaves. In the center of the line, between the letters 't' and 'c', there are three small, dark, oval shapes.

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. Founded as a cocktail bar in 2014 by four young bartenders, Hopscotch has since moved from its original location at 28 Maxwell Road.

The Capitol Arcade location is perhaps 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. 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 streets with modern expression, a fascinating amalgamation of the old and new. Being located at City hall also offers much accessibility, a convenience that our original 28 Maxwell location once had. To us, this is the perfect space for merry men, lively crowds, and vibrant atmosphere, the perfect place to host guests.

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 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.

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 Skewers, 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.

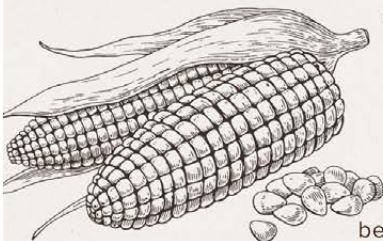
In this exciting Capitol outlet menu, we bring back a taste of the old and new! One of the highlights being the revival of our skewers in a more condensed and refined form. We also introduce many new and interesting local inspired dishes such as the Laksa inspired "Katong Lobster Roll" that further ties in harmoniously with our beverage menu concept of serving "cocktails with a local twist"

Once again, we present our menu to you — a fine selection of Singaporean-themed fusion 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!

Soup & Salad

CURRIED CHICKEN CORN CHOWDER, 8

Chicken thigh meat in creamy chicken broth with mild curry spice and sweet corn kernels. Served with garlic french loaf.



WILD MUSHROOM SOUP WITH TRUFFLE, 9

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

SAFFRON LOBSTER BISQUE, 10

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



DAIKON AND KIMCHI SALAD, 14

Korean inspired salad made with daikon, kimchi, fresh mangoes, seaweed, and sesame in a sweet kimchi vinaigrette.



PASSION FRUIT AND PEACHES SLAW, 14

A fruity and tangy salad made from tangerine, peaches, purple cabbage, shallot rings and baby raddish. served with a passionfruit dressing.



Skewers

In honour of our flame taming ancient ancestors, we present to you a selection of decadently grilled skewers, each of them meticulously basted with our range of home-made glazes before they embrace the fiery charcoal embers of the grill.

CHICKEN THIGH, 5.5

PORK BELLY, 7

WAGYU BEEF BALLS, 7

LAMB SHOULDER, 8

KING PRAWN, 9

ANGUS RIBEYE, 10

SCALLOPS, 12

FOIE GRAS, 14



Signature Specialities

Speciality dishes that highlights a touch of grandeur while preserving that same deliciousness. A must try!



WHITE CHARCOAL OCTOPUS LEG, 25

Octopus legs sous vide to tenderness and thrown on the grill with a baste of herb butter and Asian style chimichurri. Kissed by fire, this delicious mollusc is served with roasted potatoes and mesclun. Good for both sharing and as a main.



SCALLOP AND UNI RISOTTO, 28

Savoury, and jammed packed with umami, risotto rice is cooked together with rich sea urchin roe and cream. Served with pan seared Hokkaido scallops, bafun uni, and salmon roe. Served al dente.



KATONG LOBSTER ROLL, 30

Boston lobster meat and crab meat is tossed with our house special Asian styled spiced coconut cream and lemon juice before being sandwiched between a toasted New England style brioche roll. The roll is topped with chopped laksa leaves and lime zest. A dish inspired by the famous Singaporean dish – Laksa. Served with fries and mesclun salad.



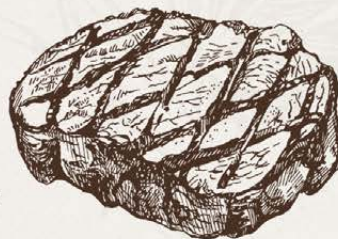
FLAGSHIP WAGYU BURGER, 30

This extravagant flagship Hopscotch burger is made by sandwiching a wagyu patty, sliced portobello mushrooms, bacon relish, gruyere cheese, and a rich bone marrow bordelaise between a toasted brioche bun. The burger is cold smoked with hickory and topped with decadent foie gras. Served with fries and mesclun salad.



SMOKED BLACK GARLIC RIBEYE STEAK, 30

Arguably the tastiest and most refined cut of steak, the ribeye steak delivers a guarantee of flavour and succulence. 250g of Newzealand grass-fed Black Angus Ribeye is smoked with hickory and served with a rich black garlic mash, mushroom ragout, and a rich veal jus.



ADD-ON CURRIED CHICKEN CORN CHOWDER, 5.5

ADD-ON TRUFFLE MUSHROOM SOUP, 6

ADD-ON LOBSTER BISQUE, 8



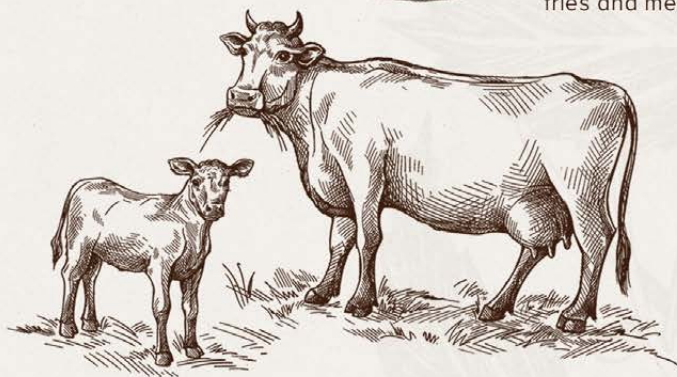
Burgers & Pastas

It all started with just one pasta, one risotto, and one burger. The ravishing reviews have since encouraged us to expand on our list of Singaporean themed burgers and pastas.



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.



HOPSCOTCH WAGYU BURGER, 24

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

SALTED EGG CHICKEN LINGUINE, 20

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

WILD MUSHROOM RISOTTO, 22

Risotto rice cooked in a cream emulsion and mushroom ragout. Topped with an Asian mushroom medley of shimeiji, shitake, willow mushrooms, and wild red mushrooms. Served al dente.



TRUFFLE FURIKAKE ANGEL HAIR, 23

Fine angel hair pasta sautéed w fragrant sakura ebi, garlic, mushrooms, truffle paste, mirin, and sake. The pasta is subsequently topped with truffle oil, furikake, bonito flakes, truffle shavings, and a 63° egg.

"BA CHOR" FOIE ANGEL HAIR, 25

Angel hair pasta sautéed with minced meat, foie gras, sesame oil, and pork lard. The dish is served with braised shitake and pan seared foie gras. Inspired by Singaporean styled "Ba Chor" noodles.



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. A hot favourite.

ADD-ON CURRIED CHICKEN CORN CHOWDER, 5.5

ADD-ON TRUFFLE MUSHROOM SOUP, 6

ADD-ON LOBSTER BISQUE, 8



Mains

Mains that are delicious, hearty, and wholesome. Meticulously thought out by our kitchen team, most of the dishes here are made with our charcoal grill, and done with a kiss of Singaporean flavour.



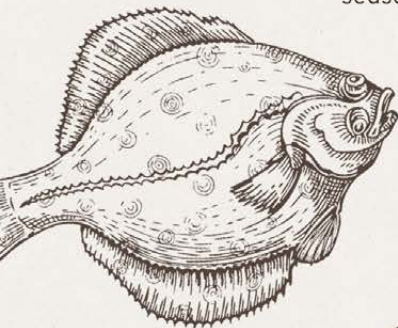
RICE WRAPPED CHICKEN SCALLOPINI, 22

Inspired by the famous Chinese chicken dish "Zi Bao Ji". We first sousvide chicken thighs till they are tender, before wrapping them together with rosemary beurre blanc in an Asian style rice paper. Served with braised shiitake mushrooms and crispy vermicelli.



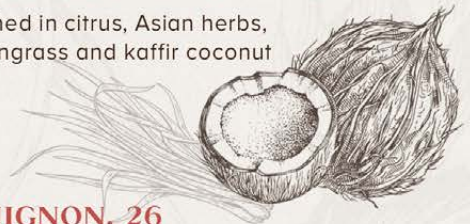
BABA PORCHETTA, 25

Pork belly is first rolled with green apple puree and grated ginger flower. It is then rubbed with our house spice blend, and slow baked in the oven. The result? Aromatic and succulent pork with a crackling exterior. Served with caramelised onions, five spice pork jus and seasonal roasted vegetables.



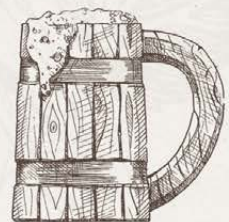
HALIBUT W/ LEMONGRASS COCONUT CREAM, 26

Greenland halibut fillets slow poached in citrus, Asian herbs, and spices. Served with a rich lemongrass and kaffir coconut cream, and roasted cauliflower.



GUINNESS BEEF BOURGUIGNON, 26

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



BLACK PORT LAMB SHANK, 28

Lamb shank slow braised "Tau Yu" style with gula melaka, Chinese black bean, dark soy and port. Served with miso polenta, lamb reduction, and roasted asparagus.

ADD-ON CURRIED CHICKEN CORN CHOWDER, 5.5

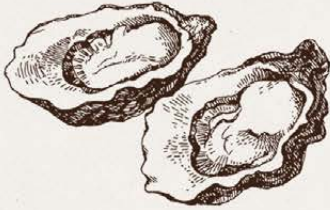
ADD-ON TRUFFLE MUSHROOM SOUP, 6

ADD-ON LOBSTER BISQUE, 8



Sharing Plates

A meal is the whole experience of getting together and sharing with friends and family. Here we showcase signature sharing plates made specially for sharing.



RAW HYOGO OYSTERS, 5.5

Plump and juicy oysters air flown from the Hyogo Japan. These huge oysters are prized for their creamy and springy texture, as well as its clean, sweet and delicate taste. Served raw with sea grapes and kaffir lemon oil. (Min. 3pcs)

GRILLED HYOGO OYSTERS, 5.5

Traditionally enjoyed grilled in Japan during their annual Aioi Oyster festival, these oysters are basted with home made "Nam Jim" sauce and coriander oil before being grilled to perfection. (Min. 3pcs)



ROASTED ASPARAGUS W/ BABY POTATOES, 12

Sauteed asparagus and baby potatoes with oyster sauce and garlic confit.



GARLIC BRUSSEL SPROUTS, 12

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



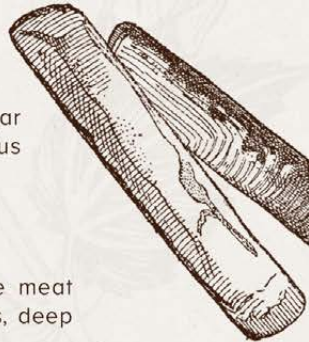
TRUFFLE GARLIC MASH, 12

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



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.



NYONYA PORK CHEEKS, 18

Lean but smackingly tender, that's what you get when you have meat connected by lots of tissue and collagen. Slow cooked for 8 hours, deep fried, and tossed with our home-made Nyonya inspired sauce.

BONE MARROW TORTELLINI, 18

Tortellini stuffed with ground beef, mushrooms, slow roasted beef bone marrow, and water chestnuts. Served in rich beef broth and topped with fried shallots.

SMOKED BRISKET AND BURNT ENDS, 28

The holy grail of barbeque. Brisket smoked low and slow until it's crusty outside while still tender inside, and "Burnt Ends" — fattier parts of the brisket that are twice smoked to render the fat further into globes of deliciousness. Served with creamed corn. *Highly recommended!*



Bites

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



WHOLE ONION RINGS, 10

Whole cut onion rings served with Sriracha mayo.

TRUFFLE FRIES, 11

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

CRISPY CHICKEN BITES, 12

Japanese styled fried chicken served with five spice teriyaki sauce.

HOUSE SPECIAL WINGS, 12

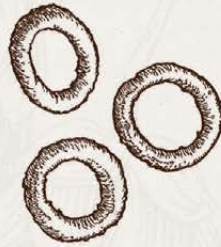
Mid wings battered with a house blend of fermented red bean curd (Nan Ru), rice wine, and mixed spices.

CALAMARI RINGS, 12

Battered calamari rings tossed with lemon pepper. Served with tarragon lime mayo.

CHILLI SOFT SHELL CRAB, 16

Soft shell crab fried with tempura batter and coated with Singapore styled chilli crab sauce.



Desserts

The course to conclude a meal. Unique Singapore themed desserts that we prepare in house.

GULA MELAKA LAVA CAKE, 14

Served with coconut sorbet and toasted dessicated coconut.

STICKY DATE PUDDING, 14

Served with vanilla ice-cream and toffee caramel sauce.

MANGO SAGO PANA COTTA, 14

Served with mango bits, pomelo, coconut cream and mango spheres.

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