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**WATER
WARRIORS
OF INDIA:**
EVERYDAY HEROES
MAKING A BIG IMPACT

**KARTIK
PURNIMA
DESTINATIONS**

**TRENDS
SETTERS AT
LAKME
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DAY:**
THE BEST
BREAKFASTS
FROM ACROSS
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REDISCOVERING THE
**LOST ART OF
CHITRAKATHI**

Kriti Sanon

"IT'S BEEN A FULFILLING JOURNEY, BUT IT HASN'T
ALWAYS BEEN SMOOTH."

+
REVIEWS
TRAVEL
FASHION
& MORE

A COUNTRY-THEMED RESTO-PUB

in Coonoor is an Ode to the Nilgiris



Hopscotch is a resto-pub that combines old-time nostalgia with a contemporary twist. Its eclectic menu is sure to tantalize your taste buds. If you are looking for a great night spot to enjoy Coonoor, Hopscotch, located on the premises of Hotel Vivek, is the best answer. It marries local flavours with a new-age twist, as explored by **Bindu Gopal Rao**.



The resto-pub is founded by Nikhil and Nitin Suresh, scions of a distinguished hotelier family from Coonoor, and is the answer to a space for vibrant nightlife in Coonoor. The 2200 square foot space with 100 covers is located on the second level, accessible by curvy stairs. The restaurant offers a stunning view of the hills and has a Wild West country charm with classic yet playful furnishings. A cosy sit-out alfresco and smoking area has a wall with interesting wall fixtures and signage that reads, "So, the bar is where I go." Wrought iron chairs, wood tables, and potted plants give this space a retro vibe. The restaurant has indoor seating and an interesting 'barcade' with fun games like Spin Wheel, Fish the Beer, and the



Hammer Challenge, where you can play to win beers and snacks. The interiors have a warm, cosy vibe, complete with a pool table, bar counter, brick-style walls, and wood furniture with teal and rust-hued chairs.

Weekends are buzzing with action, complete with live music. You are treated to soulful music ranging from rock to country, giving you an authentic and engaging nightlife experience. I was told that the pub has various gigs, from retro and blues to rock 'n roll, country, indie, and famous DJ sets.

The food and drinks here are a nod to the region with the freshest locally sourced ingredients, echoing the richness of the Nilgiris that make their way into several dishes here. Co-founder Nikhil explains, "We use 100% locally sourced ingredients and have also tied up with organisations like 'Last Forest,' an organisation that works closely with the tribes of Nilgiris and helps sell their produce, as well as 'Ranchers' who specialise in handmade sausages and cured meat from whom we source our meat from. We also work with Havukal Tea Company, a renowned tea estate and factory based out of Kotagiri, from whom our ingredients for our tranquil tea Hopscotch's range of tea-based cocktails are provided. We have live music all weekend, promoting many local artists and talent again."



The extensive food and drinks menu has a collection of signature cocktails and freshly made bread from a wood-fired oven. Start with the delectable Leek Soup, which is hearty with notes of cheese and comes with add-ons (chicken, prawn, or bacon), and the delightful Broccoli, Corn & Cheese Salad that sets the tone for the meal. The starters include the interesting Beer Battered Dosa Crisps, an exciting take on the dosa paired with spicy chilli oil. The Cheese stuffed molaga bajji is another good choice as this South Indian style long chilli fritter gets a twist with cream cheese and bacon stuffing. The Brussels Sprouts Tarts is a novel take on a locally sourced classic vegetable infused in a Mangalore ghee roast masala. The Mini Wellingtons with parathas filled with mutton keema is also a good starter option.

