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THE  
LANDING  
POINT

WELCOME TO ANALOGUE (#47, WORLD'S 50 BEST BARS 2024)

AT THE LANDING POINT

8-31 MAY 2025

## COCKTAILS 28\* EACH

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### SOURSOP

sweet, sour, almonds, marzipan

Empirical "The Plum I Suppose", soursop, lemongrass, vegan apple honey

*Base spirit 'The Plum I Suppose' is made with plum kernels and marigold, yielding floral, marzipan notes. Sweetened with our own vegan honey, finished with honeycomb glass formed from kuzu — a traditional starch derived from the kuzu root.*

### CACTUS

complex, spicy, smoky, sweet, sour

mezcal, prickly pear, pink dragon fruit, aloe vera, pasilla chile reduction, lime oil, tajin salt rim

*Created in our pursuit to embrace climate-resilient succulents that thrive in arid environments.*



### GUAVA

light, refreshing, carbonated, fruity

rum, pink guava, lime oil, mint, xylitol, tonka bean

*Rum brings out pink guava's tropical notes. Mint and xylitol (Analogue for sugar) add fresh sweetness. After a spin in our centrifuge, the clarified mix is carbonated and garnished with grated tonka beans (Analogue for vanilla).*



### SPACEMAN

nutty, bittersweet, spirit-forward

gin, cocchi, campari, peanut butter, kyoho grapes, eggless meringue, carob gel, tonka bean, strawberry powder on banana leaf

*What do astronauts eat in space? Our answer: freeze-dried condiments. Modelled after a negroni and reminiscent of the crowd-favourite PB&J, using Kyoho grape instead of jelly for tannins. Garnished with our take on Neapolitan ice cream.*

### FAUX ESPRESSO

earthy, chocolate, full-bodied

discarded vodka, toasted chicory & barley, cinnamon, carob, dandelion root, coconut nectar, chocolate malt

*A caffeine-free espresso martini made with a cold brew. Shaken without egg whites; we use a plant substitute, 'methylcellulose'. Finished with raspberry powder dust for refreshing acidity.*



### SMOKEY JERKY

smoky, herbaceous, spirit-forward

whisky, palo cortado, maple, smoked paprika, king oyster mushroom jerky

*Recreates the aroma and flavours of a barbecue without the use of meat. Garnished with king oyster mushroom 'bacon' for an umami finish.*

## PLANT-BASED SNACKS

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### STEEL-CUT OATS & TOFU SLIDER 28\*

vegan cheese, caramelised onion, tomato, sesame bread, barbecue sauce

### CHILLI CRAB-LESS CAKE 22\*

chilli crab-less tomato relish, mustard seed, mantou bun

### BUFFALO POPCORN 'CHICKEN' 22\*

celery stick, lovage, blue cheese dip

*\*Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.*