

TRUE COST

RESTAURANT AND WINE BAR



PLEASE ADHERE TO THE RESTAURANT'S TERMS AND CONDITIONS.

After paying the cover charge, you are entitled to enjoy food and drinks at reasonable prices without high mark-ups. Kindly note that there is a 2-hour turnaround time for each table.

Please note that our restaurant strictly does not allow any takeaways, including unfinished food or leftovers.

This policy is in place to preserve the quality of our dine-in experience. We appreciate your understanding.

COVER CHARGE:

LUNCH 12 - 5PM: \$5

DINNER 5 - 10PM: \$10

KIDS BETWEEN 12 - 15 YEARS OLD: \$5

KIDS BELOW 12 YEARS OLD: FREE ENTRANCE

Guest who would like to enjoy the bar seats get 50% off the entrance fee daily from 5pm.

PROMOTIONS:

FROM MONDAY TO FRIDAY 3 - 5PM: FREE ENTRANCE

(Except on Public Holiday Eves and Public Holidays)

For guests who enjoy free entrance and would love to dine in longer than 5:00pm will have to pay cover charge. Thank you for your understanding!

OPENING HOURS:

Sunday to Thursday: 12:00 nn – 10:00 pm

Friday and Saturday: 12:00 nn – 10:30 pm

LAST ORDER:

SUNDAY - THURSDAY AT 9:00 PM, FRIDAY - SATURDAY AT 9:30PM

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GST



- VEGETARIAN



- SPICY

HAPPY HOUR

MON-FRI
3:00PM - 5:30PM

\$5.50

WHITE WINE
SAUVIGNON BLANC
Sauvignon Blanc
Australia



\$5.50

RED WINE
CABERNET SAUVIGNON
Cabernet Sauvignon
Australia



\$5.50

SPARKLING WINE
MAS FI CAVA BRUT
Spain



\$5.50

DRAFT BEER
SAPPORO
Half Pint



SMALL BITES

UNAGI PRATA \$5.50

2 PCS JAPANESE OYSTER \$5.50
Minimum order 6pcs

TERMS & CONDITIONS:

Wine and dishes are ordered on a one per person basis. You may order your next drink or dish once you have finished the previous one.

Not valid on weekends, Public Holidays, and Public Holiday Eve.

\$80

**CASH
VOUCHER**



To use this voucher, simply
present it upon bill-out at True
Cost.

\$100

**SPECIAL
SAVINGS
LIMITED
TIME OFFER!**

\$60

**DISCOUNT
COUPON**



DISCOUNT APPLIED TO TOTAL BILL,
NO MINIMUM SPEND, CAPPED AT
\$13.

10[%]

**DISCOUNT
COUPON**



DISCOUNT APPLIED TO TOTAL BILL,
NO MINIMUM SPEND, CAPPED AT
\$22.

20[%]

**DISCOUNT
COUPON**



DISCOUNT APPLIED TO TOTAL BILL,
NO MINIMUM SPEND, CAPPED AT
\$30.

30[%]

**DISCOUNT
COUPON**



DISCOUNT APPLIED TO TOTAL BILL,
NO MINIMUM SPEND, CAPPED AT
\$35.

40[%]

Your Ticket to Big Savings
– Choose Your Voucher
and Save on Your Next
Visit! Ask our staff for
details and purchase.

FOOD

**True Cost
Price**

RAW BAR

 THAI WATERMELON CEVICHE lemon grass, lime leaf, peanuts	\$10.00
SALMON SASHIMI mash wasabi avocado, shiso sauce	\$15.10
HOKKAIDO SCALLOP CEVICHE mango ponzu, chili oil	\$18.50
TIGER PRAWN ON ICE 1kg prawn, mango and ginger aioli sauce	\$49.40
BEEF TATAKI 100g, mirin sesame sauce, red onion, fried shallot	\$17.90
MIX ITALIAN PLATTER prosciutto, mortadella, pastrami, salami, capsicum cheese, aubergine, cipolline, zucchini	\$20.90
FRESH SLICED JAMON 5J IBERICO 50gm, crackers, gherkin	\$29.10





OYSTERS

JAPANESE OYSTERS 6 pcs / 12 pcs <i>Served with mignonette sauce and lemon.</i>	\$25.20/\$45.20
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SMALL BITES

PITA BREAD	\$2.90
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COLD APPETIZER

 SALMON RILLETES mascarpone cheese, chives, red onion, pita	\$10.90
 HUMMUS kimchi cucumber slices, sesame seed, pita	\$10.00
 ASSORTED CHEESES brie, taleggio, grana padano, gorgonzola, walnuts, crackers	\$20.10
 BURRATA smoked grapes, pomegranate-yuzu sauce	\$20.20
BEEF TARTARE beef ribeye, red chili, gherkins, onion, sesame oil, unagi mayo	\$18.20

HOT APPETIZER

  CRISPY EGGPLANT cream cheese, sweet thai chili, chili oil, sesame seeds	\$16.90
 CORN CURL green apple curry foam	\$10.90
UNAGI PRATA cream cheese, pickled cucumber, unagi sauce	\$7.90
  TIGER SHRIMPS chili, garlic, kaffir lime, olive oil	\$15.90

SALAD


QUINOA AND BABY SPINACH goat cheese, pine nuts, herbs, olives, tomatoes, lime & olive oil dressing **\$15.90**

 **ROASTED CHICKPEA SALAD** mesclun, avocado, prosciutto ham, sesame dressing **\$15.90**

SHRIMP SALAD lettuce, mango, yogurt, thai chilli sauce **\$19.10**

PASTA

 **CRAB LINGUINI** crab meat, bisque sauce, parmesan **\$24.90**

 **CASARECCE TRUFFLE** cream sauce with summer black truffle, parmesan **\$20.60**

PORK TRUFFLE CASARECCE cream sauce with summer black truffle, garlic, thyme **\$24.90**

BEEF TRUFFLE CASARECCE cream sauce with summer black truffle, garlic, thyme **\$25.90**

TAGLIATELLE BOTARGA bisque w/mullet roe, sakura ebi, grana padano **\$25.90**

SQUID INK OCTOPUS PASTA buttery white wine sauce, chili **\$23.80**

MAINS

RACK OF LAMB 240g, french-capped, mashed sweet potato with goat cheese, grilled broccolini, red wine sauce **\$30.90**

HALIBUT black garlic cream saffron, tomatoes, olives, pickled onions **\$25.80**

SMOKE DUCK ASADO green olive, asparagus **\$23.90**

CHICKEN HULI pineapple-teriyaki sauce, summer vegetables **\$18.20**


BBQ PORK RIBS chili mayo, cheesy corn, kimchi cucumbers **\$21.20**

GRILLED SALMON citrus beurre blanc sauce, zucchini, tobiko **\$22.30**

BEEF BRISKET onion mousse, herb baked carrots **\$23.20**

PREMIUM WILD SPANISH OCTOPUS polenta, grilled cherry tomatoes **\$38.10**

GRASS-FED RIBEYE 250g, potatoes, demi glaze sauce **\$36.20**

 **CAULIFLOWER** miso sauce, coconut puree, garlic oil, almonds **\$15.90**

DESSERT

D24 CRÈME BRÛLÉE durian puree, caramelized sugar **\$15.90**

MATCHA TIRAMISU green tea-soaked ladyfingers, mascarpone **\$10.80**

CREAMY CHEESECAKE house-baked, miso caramel glaze **\$12.90**

YUZU PANNA COTTA citrus-infused dessert **\$14.90**

COCKTAIL

SIGNATURE

SPARKLING PASSION Sparkling wine, passion fruit, grenadine	\$10.60
RAM'S JIZZ Bourbon, aperol, pineapple, passionfruit	\$12.80
LYCHEE TINI Vodka, Lychee liquor, Lychee juice, martini bianco	\$13.80
WL Gin, Watermelon, lemongrass, Lime, soda	\$12.00
PEACH SPITFIRE Brandy, Peach liquor, Sauvignon blanc, Lemon, Foamee	\$14.80
PINA COLADA (FOR 2 PERSON) Rum, pineapple, coconut cream, pina-coco syrup	\$23.00
PURPLE LIGHT Rum, white grape syrup, vanilla, lime, soda	\$14.60
MONKEY'S WHISPER Rum, Lemon, Blue pea, Mint, Soda	\$15.00
PASSION SMASH Monkey shoulder, passionfruit, coba cabana tea, lime, sugar	\$15.20

CLASSIC

WHISKEY SOUR Bourbon, lemon, lime, simple syrup, foamee	\$14.80
FRENCH 75 Gin, lemon, sparkling wine	\$14.00
ESPRESSO MARTINI Vodka, espresso, kahlua, simple syrup	\$14.80
APEROL SPRITZ Aperol, sparkling wine, soda	\$12.00
SINGAPORE SLING Gin, Cherry brandy, DOM Benedectin, pineapple, lime, triple sec, grenadine	\$16.00

MOCKTAIL

TARRAGON PASSIONFRUIT Tarragon, passionfruit puree, soda	\$5.80
PINA COLADA Pineapple, coconut cream, pina-coco syrup	\$5.80
SHIRLEY TEMPLE Grenadine, lemon, sprite	\$5.80
HONEY CHAMOMILE BREEZE Chamomile tea, lemon, soda water, aloe, honey	\$5.80

SPIRIT

WHISKEY

BALLANTINES FINEST	\$7.00
SINGLETON 12	\$10.00
MONKEY SHOULDER	\$8.00
NIKKA FROM THE BARREL	\$10.00
TALISKER 10	\$12.00
CHIVAS 18	\$12.00
OBAN 14	\$15.00
BALVENIE 12	\$14.00
MACALLAN 12 TRIPLE CASK	\$15.00
GLENFIDDICH 15	\$16.00
GLENLIVET 15	\$16.00
HIBIKI HARMONY	\$17.00

RUM / BRANDY

MYERS DARK RUM	\$7.00
CAPTAIN MORGAN SPICED RUM	\$8.00
KRAKEN RUM	\$9.00
MARTELL VSOP	\$10.00

VODKA

BELVERDERE	\$9.00
GREY GOOSE VODKA	\$9.00

GIN

ROKU	\$9.00
HENDRICKS GIN	\$10.00

BOURBON

JIM BEAM	\$7.00
JACK DANIELS	\$8.00
BULLEIT BOURBON	\$10.00

TEQUILA

DON JULIO SILVER	\$10.00
DON JULIO ANEJO	\$12.00

BEER

DRAFT / BOTTLED

SAPPORO DRAFT	\$6.50 / 12.00
CORONA 330ML	\$7.00
GUINNESS 440ML	\$13.50

NON ALCOHOL

SOFT DRINK / JUICE

STILL 750ml	\$5.00
SPARKLING 750ml	\$5.00
COKE	\$3.80
COKE ZERO	\$3.80
GINGER ALE	\$3.80
SPRITE	\$3.80
PINEAPPLE JUICE	\$4.60
ORANGE JUICE	\$4.60
CRANBERRY JUICE	\$4.60
APPLE JUICE	\$4.60
COLD BREW TEA	\$6.50

HOT TEA

LILY OF THE FIELD Oolong Tea, white Lily and eucalyptus	\$4.60
LEMON GINGER MINT Peppermint, yellow ginger, lemongrass, galangal	\$4.60
COBA CABANA Rooibos, mango, pineapple, basil, peppermint	\$4.60
CHAMOMILE DREAM Herbal Bouquet, Marigol and lavender	\$4.60
BRITISH BREAKFAST Black tea Assam, and cylon	\$4.60
EARL GREY LAVENDER TEA Black tea, Provencal lavender, Calabrian Bergamot	\$4.60
PEARL OF THE ORIENT Jasmine green tea, pink rose	\$4.60

COFFEE ICED/HOT

AMERICANO Classic/decaf	\$3.80
CAPPUCINO Classic/vanilla/caramel/decaf	\$4.60
LATTE Classic/vanilla/caramel/decaf	\$4.60
ESPRESSO Classic/decaf	\$3.80
DOUBLE ESPRESSO Classic/decaf	\$7.90

WINE BY GLASS

WHITE

ESTATE RANGE

Sauvignon Blanc
Australia

\$8.50

ESTATE RANGE

Chardonnay
Australia

\$8.50

SPARKLING

MAS FI

Cava Brut
Spain

\$8.50

RED

ESTATE RANGE

Cabernet Sauvignon
Australia

\$8.50

ESTATE RANGE

Merlot
Australia

\$8.50

ESTATE RANGE

Shiraz
Australia

\$8.50

ROSE

SIGNORE GIUSEPPE DOLCE

Moscato
Italy

\$9.00



SPECIAL WINE BOTTLE

RED WINE

PODERI DEI BRICCHI ASTIGIANI \$70.00
Piedmont, Italy

BADIA DI MORRONA TANETO \$72.00
Toscana, Italy

MONTE DEL FRA VALPOLICELLA \$82.00
Veneto, Italy

RIVENDEL ROBLE \$70.00
Spain

CHATEAU MARCUS MARGAUX \$100.00
France

WHITE WINE

DOMAINE CHEVALLIER CHABLIS \$85.00
France

Monte Del Fra Custoza \$73.00
Veneto, Italy

SPIESS Riesling \$72.00
Rhenish Hesse, Germany



HAPPY HOUR

\$9++

ALL DRINKS, ONE PRICE
FRIDAYS & SATURDAYS | 9-11PM

BEER

CORONA
GUINNESS 440ML

WINE

RED
WHITE
SPARKLING

SPIRITS

GIN
VODKA
WHISKEY
BOURBON
TEQUILA

COCKTAILS

SPARKLING PASSION
APEROL SPRITZ
RAMZ JIZZ
WL

MOCKTAILS

HONEY CHAMOMILE
BREEZE
TARRAGON
PASSIONFRUIT
SHIRLEY TEMPLE

FRUIT JUICES

CRANBERRY
PINEAPPLE
ORANGE
APPLE



BEER
BUCKET
5+1

\$50++