

TRUE COST

RESTAURANT AND WINE BAR



At True Cost Singapore, we believe exceptional dining is defined by quality, integrity, and genuine value. Our menu is thoughtfully curated and priced to reflect the craftsmanship behind every dish and the premium ingredients we proudly serve.

Located in the heart of Singapore, we offer a modern European dining experience where each plate balances refined technique, seasonal produce, and carefully sourced ingredients from trusted suppliers. Every detail is considered—creating a dining journey that feels both sophisticated and approachable.

Rooted in transparency and consistency, our philosophy is simple: deliver honest value without compromising on quality. Whether for business lunches, intimate gatherings, or special occasions, the space provides an atmosphere that is elegant yet welcoming.

It's where thoughtful dining meets a refined, understated experience—crafted for those who appreciate quality in every detail.

Please note that we operate on a 2-hour dining period to ensure we can accommodate all guests.

OPENING HOURS: 开放时间

Monday to Thursday: 11:00am – 09:00 pm

Friday: 11:00am – 10:00 pm

Saturday: 12:00nn – 10:00 pm

Sunday: 12:00nn – 09:00 pm

LAST ORDER: 最后点餐

PH & Sun – Thurs: 8:45PM

Eve PH, Fri & Sat: 9:45PM

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

所有价格均需加收 10% 服务费和现行消费税

TRUE COST
SINGAPORE

GOOD FOOD, GREAT DEALS

PERFECT FOR LUNCH. BETTER WITH FRIENDS.

EVERY LUNCH

FROM 12:00 PM TO 3:00 PM

GREAT FOOD,
PERFECT MIDDAY BREAK.

ADD A BOWL OF
Soup of the Day
FOR JUST

\$3.80⁺⁺

WITH EVERY
PASTA OR MAIN
ORDERED

GOOD BEER, Great Bites.

PURCHASE
2 PINTS
★ OF SAPPORO BEER ★

AND
GET

SPICY
**CHICKEN
POPCORN**

FOR ONLY
\$6.20⁺⁺



MADE
WITH CARE



SERVED
WITH HEART



GOOD FOOD,
HONEST PRICES

Thank you for dining with us! ♥

TERMS & CONDITIONS APPLY.

AVAILABLE FOR A LIMITED TIME ONLY.

FOOD

RAW BAR

 v,df THAI WATERMELON CEVICHE lemon grass, lime leaf, peanuts 泰式腌西瓜, 柠檬草、酸酐叶、花生	\$12.60
df SALMON SASHIMI wasabi avocado sorbet, mint shoyu dressing 三文鱼刺身, 芥末牛油果雪葩, 薄荷酱油汁	\$17.60
TIGER PRAWN ON ICE 1kg prawn, mango and ginger aioli sauce 冰镇老虎虾, 1公斤老虎虾, 配芒果姜蛋黄酱	\$53.90
FRESH SLICED JAMON 5J IBERICO 50gm, crackers, gherkin 现切5J伊比利亚火腿, 50g, 搭饼干和腌制小黄瓜	\$31.60
BLACK CAVIAR classic 30g	\$85.00
BLACK CAVIAR premium 50g	\$125.00
高级鱼子酱 Caviar is served with pickled cucumber, radish, butter, spring onion and mini blinis 鱼子酱搭配腌黄瓜、萝卜、黄油、葱和迷你薄饼	

OYSTERS

df JAPANESE OYSTERS 6 pcs / 12 pcs 日本生蚝 6/12只 Served with mignonette sauce and lemon. 配红酒醋洋葱汁和柠檬	\$28/\$48
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SMALL BITES

PITA BREAD 皮塔饼	\$5
v CURRY VEGETABLE CROQUETTES mint yogurt dip 咖喱蔬菜可乐饼, 薄荷酸奶酱	\$14.90
   SPICY CHICKEN DRUMLETS coated in house spicy glaze 香辣鸡小腿, 裹自制辣味酱汁	\$16.60
v TRUFFLE FRIES parmesan, truffle oil 松露薯条, 帕玛森芝士, 松露油	\$14.90
CHICKEN POPCORN 爆米花鸡	\$15.60

SOUP OF THE DAY

Chef's Special

\$7.60

DIETARY KEY

V = vegetarian / VG = Vegan / DF = Dairy Free / GF = Gluten Free

COLD APPETIZER

- SALMON RILLETES** mascarpone cheese, chives, red onion, pita **\$11.90**
三文鱼酱配面包, 三文鱼泥、芝士、香葱、红葱头、皮塔饼
- ✓ **HUMMUS** kimchi cucumber slices, sesame seed, pita **\$12.80**
鹰嘴豆泥, 辛奇黄瓜片、芝麻、皮塔饼
- ASSORTED CHEESES** brie, taleggio, grana padano, gorgonzola, walnuts, crackers **\$25.80**
芝士拼盘, 布里奶酪 (软糯奶香)、塔雷吉欧奶酪 (外皮粉红带果味)、格拉纳帕达诺 (硬奶酪)、戈贡佐拉 (蓝纹奶酪)、核桃和薄脆饼干
- ✓ **BURRATA** smoked grapes, pomegranate-yuzu sauce **\$24.80**
布拉塔奶酪 (流心水牛芝士), 配烟熏葡萄干和石榴柚子酱
- BEEF TARTARE** raw beef ribeye, red chili, gherkins, onion, sesame oil, unagi mayo **\$21.80**
牛肉塔塔, 牛肋眼肉、红辣椒、腌小黄瓜、洋葱、芝麻油、鳗鱼蛋黄酱

HOT APPETIZER

- ✓ **CRISPY EGGPLANT** cream cheese, sweet thai chili, chili oil, sesame seeds **\$17.50**
脆香茄子, 奶油芝士、泰式甜辣酱、老干妈、芝麻
- UNAGI PRATA** cream cheese, pickled cucumber, unagi sauce **\$8.80**
鳗鱼甩饼, 奶油芝士、腌小黄瓜、鳗鱼酱
- df ✓ **VIETNAMESE SAMBAL PRAWNS** tiger prawn, homemade sambal spicy, guacamole, mango corn salsa **\$18.80**
越南参巴辣酱大虾, 虎虾, 自制参巴辣酱, 牛油果酱, 芒果玉米莎莎
- ✓ **GRILLED MAIZE** charred sweet corn, cilantro creme, ssamjang aioli, feta, grana padano, korean chili powder **\$11.90**
炭烤甜玉米, 配香菜奶油酱、韩式包饭蒜香蛋黄酱、菲达芝士、格拉纳帕达诺芝士及韩式辣椒粉

SALAD

- ✓ **QUINOA AND BABY SPINACH** goat cheese, pine nuts, herbs, olives, tomatoes, lime & olive oil dressing **\$17.90**
藜麦菠菜沙拉, 山羊奶酪、松子、香料、番茄配青柠橄榄油汁
- ARUGULA PRAWN SALAD** avocado, coriander, almonds, onions, honey lime mustard dressing **\$21.80**
芝麻菜虾仁沙拉, 牛油果, 香菜, 杏仁, 洋葱, 蜂蜜青柠芥末酱
- GRILLED CHEESE WITH PEAR** tomino cheese, prosciutto, caramlized pear, pear compote **\$18.60**
梨子烤芝士, 配托米诺芝士、帕尔玛火腿、焦糖梨及梨子果酱
- ✓ **AVOCADO FRESCA** avocado, burn corn, black bean, red onion, coriander, mesculen, cherry tomato, lemon jus dressing **\$16.50**
牛油果鲜蔬沙拉, 牛油果, 焦香玉米, 黑豆, 红洋葱, 香菜, 混合生菜, 樱桃番茄, 柠檬汁酱

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PASTA

-  **CRAB LINGUINI** crab meat, bisque sauce, parmesan \$26.80
蟹肉意面, 蟹肉、海鲜浓汤、帕玛森芝士
-  **CASARECCE TRUFFLE** cream sauce with summer black truffle, parmesan \$22.80
黑松露意面, 黑松露奶酱、帕玛森芝士
- MISO-LACQUERED PORK BELLY** sous vide pork belly glazed with umami \$24.80
butter fettuccine pasta
味噌照烧五花肉, 低温慢煮五花肉, 配鲜味黄油酱
-  **NERO di SEPPIA** squid ink pasta, prawns, chili emulsion \$23.80
墨鱼汁意面, 虾仁, 辣味乳化酱
- NERO di SEPPIA RISOTTO** creamy squid ink risotto, seared scallop, \$26.80
edamame, dried chili
墨鱼汁烩饭, 奶油墨鱼汁烩饭, 香煎扇贝, 毛豆, 干辣椒

MAINS

- RACK OF LAMB** 240g, french-capped, mashed sweet potato with goat \$34.50
cheese, grilled broccolini, red wine sauce
烤羊排, 240g, 法式羊肋排, 配奶酪红薯泥、烤西兰花和红酒酱
- SMOKED DUCK ASADO** roasted vine tomatoes, asparagus \$25.60
烤烟熏鸭, 配青橄榄和芦笋
- BBQ PORK RIBS** chili mayo, cheesy corn, kimchi cucumbers \$23.60
烤猪肋排, 配辣椒蛋黄酱、芝士烤玉米、泡菜黄瓜
- BEEF BRISKET** onion mousse, herb baked carrots \$28.80
烤牛腩, 配洋葱慕斯、烤胡萝卜
- GRASS-FED RIBEYE** 250g, potatoes, demi glace sauce \$39.60
草饲牛肋眼 250g, 土豆, 多蜜酱汁
- HALIBUT** pan-seared, pistachio-mint pesto, asparagus, tomato salsa \$26.90
香煎比目鱼, 开心果薄荷青酱, 芦笋
-  **SPICY CHICKEN LEG** japanese purple sweet potato mash, brussels sprout, \$22.80
baby carrots
香辣烤鸡腿, 日式紫薯泥, 抱子甘蓝, 迷你胡萝卜
- BAKED SALMON** creamy caper sauce with celery, grilled broccolini, polenta \$25.80
烤三文鱼, 配芹菜酸豆奶油酱及烤嫩西兰花
-  **ROASTED CAULIFLOWER** romesco sauce, chimichurri, toasted cashew nut \$18.70
烤花椰菜, 罗梅斯科酱, 青酱, 烤腰果

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DESSERT

D24 CRÈME BRÛLÉE durian puree, caramelised sugar **\$15.90**
D24榴莲焦糖布丁, 榴莲泥、焦糖

MATCHA TIRAMISU green tea-soaked ladyfingers, mascarpone **\$10.90**
抹茶提拉米苏, 抹茶手指饼干、马斯卡彭奶酪

LAVA CAKE matcha, coconut ice cream (waiting time up to 20 minutes) **\$14.90**
熔岩蛋糕, 抹茶、椰子冰淇淋 (需要等20分钟)

CARAMEL APPLE CHEESECAKE miso caramel glaze **\$12.90**
焦糖苹果芝士蛋糕, 味噌焦糖酱



CAKE OF THE DAY **\$13.90**
每日蛋糕

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An elevated blend of rich, aromatic black coffee infused with premium Lion's Mane essence. Crafted for the modern, mindful drinker, this luxurious brew enhances mental clarity, sharpens focus, and supports long-term cognitive vitality. Its naturally high antioxidants promote immune balance and overall well-being, while delivering smooth, sustained energy without the jitters. A sophisticated wellness ritual in every cup.

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**LION'S MANE
BLACK
COFFEE
\$4**

SPIRIT

WHISKEY

BALLANTINES FINEST	\$10.00
SINGLETON 12	\$13.00
MONKEY SHOULDER	\$11.00
TALISKER 10	\$15.00
CHIVAS 18	\$15.00
MACALLAN 12 TRIPLE CASK	\$20.00
GLENFIDDICH 15	\$19.00
GLENLIVET 15	\$19.00

RUM / BRANDY

CAPTAIN MORGAN SPICED RUM	\$11.00
KRAKEN RUM	\$12.00
MARTELL VSOP	\$13.00
ST. REMY VSOP	\$12.00

VODKA

BELVERDERE	\$12.00
GREY GOOSE VODKA	\$12.00

GIN

ROKU	\$12.00
HENDRICKS GIN	\$13.00

BOURBON

JIM BEAM	\$10.00
JACK DANIELS	\$11.00

TEQUILA

DON JULIO SILVER	\$13.00
DON JULIO ANEJO	\$15.00

BEER

DRAFT / BOTTLED

SAPPORO DRAFT	\$8 / 14.80
GUINNESS 440ML	\$15.50

NON ALCOHOL

SOFT DRINK / JUICE

STILL 750ml	\$7.00
SPARKLING 750ml	\$7.00
COKE	\$5.00
COKE ZERO	\$5.00
GINGER ALE	\$5.00
SPRITE	\$5.00
PINEAPPLE JUICE	\$6.20
ORANGE JUICE	\$6.20
CRANBERRY JUICE	\$6.20
APPLE JUICE	\$6.20
COLD BREW TEA	\$7.30

HOT TEA

LILY OF THE FIELD Oolong Tea, white Lily and eucalyptus	\$6.30
LEMON GINGER MINT Peppermint, yellow ginger, lemongrass, galangal	\$6.30
COBA CABANA Rooibos, mango, pineapple, basil, peppermint	\$6.30
CHAMOMILE DREAM Herbal Bouquet, Marigol and lavender	\$6.30
BRITISH BREAKFAST Black tea Assam, and cylon	\$6.30
EARL GREY LAVENDER TEA Black tea, Provencal lavender, Calabrian Bergamot	\$6.30
PEARL OF THE ORIENT Jasmine green tea, pink rose	\$6.30

COFFEE ICED/HOT

AMERICANO Classic/decaf	\$5.00
CAPPUCINO Classic/vanilla/caramel/decaf	\$6.00
LATTE Classic/vanilla/caramel/decaf	\$6.00
ESPRESSO Classic/decaf	\$4.00
DOUBLE ESPRESSO Classic/decaf	\$8.00

COCKTAIL

SIGNATURE

SPARKLING PASSION	\$14.60
Sparkling wine, passionfruit puree, grenadine	
LYCHEE TINI	\$17.80
Vodka, lychee liquor, lychee juice, martini bianco	
WL	\$16.00
Gin, watermelon, lemongrass, lime, soda	
SPARKLING PEACH	\$17.80
Vodka, peach liquor, lime, orange, cava	
MONKEY'S WHISPER	\$19.00
Monkey shoulder, lemon, lime, white grape & vanilla syrup, Soda	

CLASSIC

FRENCH 75	\$19.00
Gin, lemon, sparkling wine	
ESPRESSO MARTINI	\$19.00
Vodka, espresso, kahlua, sugar syrup	
APEROL SPRITZ	\$21.00
Aperol, sparkling wine, soda	
WHISKEY SOUR	\$21.00
Bourbon, lemon, lime, simple syrup, foamee	
SINGAPORE SLING	\$24.00
Gin, Cherry brandy, DOM Benedectin, pineapple, lime, triple sec, grenadine	

MOCKTAIL

TARRAGON PASSIONFRUIT	\$8.50
Tarragon, passionfruit puree, soda	
HONEY CHAMOMILE BREEZE	\$8.50
Chamomile tea, lemon, soda water, aloe, honey	
VIRGIN MOJITO	\$8.50
Mint, Lime, Soda	

WINE MENU

SPARKLING WINE

CUVÉE ASTORIA

Prosecco

Italy

\$13.50 | \$80

ROSE

MIRAVENTO

Moscato Pink

Italy

\$13.00 | \$78

RED WINE



GRANDUCATO CHIANTI DOCG

\$130

FIASCO PAGLIA

bright cherry and red berry aromas with soft floral notes and a smooth, savory finish

Tuscany, Italy

FEUDI BIZANTINI “8” LIMITED EDITION

\$240

intense dark fruit, sweet spices, and chocolate tones with a rich, velvety texture

Abruzzo, Italy

MASSO ANTICO IL POTERE ROSSO PUGLIA

\$158

aromas of mixed berries, herbs, and spice with balanced acidity and velvety tannins

Italy

FLAVABOM VINE DRIED SHIRAZ

\$138

jammy dark berries and mocha flavors with a lush, full-bodied palate and soft sweetness

South Australia

WHITE WINE

SOAVE DOC CLASSICO BASSANELLA PODERI

\$158

fresh citrus, white peach, and almond notes with a crisp, mineral-driven finish

Veneto, Italy

KESSLER-ZINK

\$118

fresh citrus, green apple, and peach notes with a crisp, lightly sweet finish

Germany