

AMUSE-BOUCHE

Beef Souvlaki Harmonia

1820

A5 grilled Angus beef skewers with onion, mixed bell peppers, and Greek-style yogurt.

Artemis Scallop with Garlic Butter & Chives

980

Canadian scallop with garlic, butter, chives, Spanish paprika, Black Caviar, and sriracha.

Avocats aux Crevettes

Chef Pablo "Boy" Logro's timeless creation: butter-poached prawns dressed in citrus cream, cradled in velvety avocado and finished with micro herbs.

780

APPETIZERS

Mazu Gambas al Ajillo

799

Named for the protector of the seas, this dish features plump shrimp bathed in golden olive oil and abundant garlic for a vibrant, aromatic experience.

Hecate Rice Wrapper & Seaweed Nachos

699

Named after the goddess of crossroads, this divine collection features crisp rice wrappers and seaweed chips topped with minced beef, salsa, and cheese sauce, finished with edible flowers.

Persephone Sisig & Inantala with Pork Chitterlings

750

Named for the Queen of the Underworld, this bold dish pairs savory pork sisig with a creamy inantala base. Crowned with crispy pork chitterlings for a robust, modern Filipino experience.

FRESHLY TOSSED SALADS

Athena's Classic Caesar Salad

685

An elevated classic honoring Athena: crisp romaine, smoky bacon, and your choice of pangrattato or croutons tossed in a signature Greek EVOO Caesar dressing and finished with Kefalotyri cheese.

Ambrossia's Snow Cabbage Salad

655

Celebrating the goddess of abundance, this vibrant dish features delicate snow cabbage, toasted pili nuts, dried mango, and creamy salted egg, all lightly dressed in a refined balsamic vinaigrette.

ALL-DAY BREAKFAST

Served with a choice of Coffee or Fresh Fruit Juice.

Apolaki's Tapang (Pinoy god of sun/war)

680

Savory, marinated beef tapa pan-fried to perfection. Served with an egg, fragrant garlic saffron rice, and a bright garnish of pickled radish and tomato.

Lalahon's (Pinoy goddess of good food) - Chicken Tocino

655

A hearty favorite featuring marinated chicken breast pan-seared to a sweet glaze. Served with aromatic garlic saffron rice, an egg, and crisp pickled radish and tomato.

Dalikmata's Kintab (Pinoy goddess of sight) - Pork Tocino

665

Tender, sweet-savory marinated pork, caramelized to perfection. Served with a fried egg, aromatic garlic saffron rice, and vibrant pickled radish and tomato—a classic fit for a goddess.

Kan-Laon (Pinoy god connected to fire) - Golden Sausage

679

Rich, chunky corned beef sautéed with savory spices, crisp potatoes, and fresh tomatoes. Topped with a perfectly set egg for an unforgettable feast.

Hanan's (Pinoy goddess of morning) - Corned Beef

Rich, chunky corned beef sautéed with savory spices, crisp potatoes, and fresh tomatoes. Topped with a perfectly set egg for an unforgettable feast.

675

HOT PLATES

Prometheus USDA Prime Ribeye Steak 12oz

5700

By: Chef Yul Maclin
A beautifully marbled USDA Prime Ribeye, grilled to perfection with a rich char and tender, juicy center. Served with your choice of Perigourdine sauce, chimichurri, or peppercorn sauce, this dish delivers bold, fire-kissed flavors worthy of Prometheus himself.

SOUPS

The Demeter (goddess of agriculture) Mushroom Truffle Soup

495

Named for the Goddess of the Harvest, this creamy soup features wild mushrooms simmered in velvet broth, finished with aromatic White Truffle Oil and fresh herbs for an intensely savory experience.

Poseidon's Clam Chowder

485

A luxurious tribute to Poseidon: fresh clams, potatoes, onions, and celery simmered in a velvety cream broth, enriched with smoky bacon and delicate herbs.

PIER N STEER - SURF & TURF

Lobster & USDA Prime Aged Steak 7200

A luxurious union of land and sea: perfectly grilled USDA Prime aged steak and succulent lobster brushed with clarified butter. Finished with a rich, truffle-infused Périgourdine sauce.

The Classic Pork Ribs 1850

Chef Cesar Aguilar's slow-cooked masterpiece, finished with a refined char. Served with crisp corn ribs, velvety pumpkin purée, and deeply reduced smoky prime sauce.

RICE & SHINE

Apollo's Garlic Saffron Rice Platter 760

Golden-hued rice infused with the warmth of saffron and the aroma of crispy garlic. Radiant and luxurious, this dish pays homage to Apollo, god of light and elegance, illuminating the table with its vibrant flavor.

Aether's Fragrant Rice 339

Steamed white rice delicately scented with fresh parsley, light and ethereal as the upper air personified by Aether. A simple yet graceful companion to any grand feast.

Hachiman's Chahan (Greek-Japanese Fusion) 449

A tribute to culinary harmony across cultures—Japanese-style fried rice with pork, beef, vegetables, egg, and scallions. Named after Hachiman, god of warriors, and embraced with Greek finesse, it celebrates strength through flavor.

Poseidon's Kalkag Fried Rice 595

A bold seaside indulgence blending dried shrimp, tapa bits, green mango, tomato, and lettuce. Inspired by Poseidon, god of the sea, this dish delivers waves of briny, smoky, and refreshing notes in every bite.

GO LOCAL

Tomato Beef Estofado (Kaldereta) 1450

A bold reimagining of a Filipino classic: tender beef simmered in a rich tomato sauce, offering a refined and modern take on the comforting essence of Kaldereta.

Sinigang na Litid at Karneng Baka 1350

Melt-in-your-mouth beef tendons slow-cooked in a rich, tangy batwan broth. A comforting sinigang-style dish perfect for warming the soul.

Urduja's Pinakbet 750

Chef Ruben C. Ignacio Jr.'s modern homage to Pinakbet: velvety smoked squash puree paired with local vegetables, grilled shrimp, and squid. Finished with powdered monamon and alamang oil for a bold umami touch.

Crispy Pata à la Pobre 1780

Chef Anthony Ang's Whole pork leg deep-fried until golden and crackling, served with a garlicky "à la pobre" sauce. The contrast of crunchy skin and tender meat, enriched with fragrant garlic flavors, makes this dish a show-stopping centerpiece.

Pollo a la Brasa (Grilled Chicken) 780

Slow-grilled to smoky perfection, this elevated classic is marinated in garlic, lemongrass, and calamansi. Succulent, tangy, and served with refined elegance.

Odyssey Salmon Gravlax Risotto with Black Caviar 1780

Chef Angelo Timban's A quiet ode to sea and soil: Asin Tibuk-cured salmon fillet served on a rich Maranao burnt coconut and spinach risotto. Finished with olive-caper tapenade and Sevruga caviar.

PASTA & NOODLES

Cacio e Pepe with Grilled Chicken 760

Chef Manuel De Leon's modern masterpiece: Luscious emulsified Pecorino Romano and black pepper pasta, elevated with savory slices of herb-grilled chicken for a refined, hearty finish.

Gnocchi & Lobster Tail Pasta 1390

Chef Ramos (Palo) presents a luxurious celebration of sea and earth: handcrafted potato gnocchi and sweet lobster tail tossed in a rich garlic, lemon, and herb cream sauce.

SWEET INDULGENCE

Dionysus Blueberry Bibingka Truffle Tszikeik 620

Chef Kc's tribute to Dionysus: a rich, velvety cheesecake on a buttery crust topped with luscious blueberry compote. Dark, mysterious, and indulgent as twilight.

Hedylogos Frito Con Letche With Candied Bacon 550

Created by Chef Chona Laureta. A bold tribute to Hedylogos, God of sweet talk: classic custard lightly fried to a golden crisp and topped with smoky sweet candied bacon.

Hypnos Aprodisiac Tiramisu 780

A dreamy offering to Hypnos: rum espresso-soaked savoiardi layered with velvety mascarpone cream and dusted with cocoa. Perfect for slipping into sweet bliss.

SIGNATURE

Negroni	700
Cosmopolitan	650
Amaretto Sour	550
Whiskey Peach Smash	450
Red Shangria	550
Calypso Margarita	550
Tequila Sunshine	389
Long Island	700
Strawberry Daquiri	500
Pinacolada	400

MOCKTAILS

Blueberry Mojitos	400
Lychee Rose	350
Shirley Temple	250
Mimosa	350
The Clouds	400

FRESH JUICE

Lipton Ice Tea	200
Apple Juice	200
Orange Juice	200
Kiwi Juice	250
Cucumber Lemon	250

FRUITE SHAKES

Mango Shake	250
Pineapple Shake	250
Watermelon Shake	250
Strawberry Shake	250
Green Mango Shake	300

COFFEE

Mocha	250
Cappucino	250
Caffe Late	250
Americano	280
Single Shot Espresso	200
Double Shot Espresso	250

MINERAL WATER

Evian 330	350
Evian 1000	500
Perrier	200

SOFTDRINKS

Coke Regular	120
Coke Zero	120
Coke Light	120
Sprite	120
Royal	120

BEERS

Sapporu	300
Heiniken	270
Draft beer	350

TEA

Lipton Tea	150
Green Tea	150
Jasmin	200
Earl Grey	200
Camomile	200

MIXER

Redbull	200
Fever Tree Tonic Water	200
Fever Tree Soda Water	200
Fever Tree Single Ale	200

SINGLE MALT

Singleton 12 years	5450
Singleton 15 years	9400
Singleton 18 years	17500
Singleton 21 years	46900
Macallan 12 years Double Cask	18990
Macallan 18 years Double Cask	94000
Glenfiddich 12 years	7800
Glenfiddich 15 years	11750
Glenfiddich 18 years	17300
Glenlivet 12 years	9100

COGNAC

Hennessy VS 700ml	6170
Hennessy VS Luminous 700ml	5900
Hennessy VSOP 700ml	10600
Martell VSOP 700ml	10550
Martell VS Single Distiller 700ml	6050

TEQUILA

Don Papa 7years 700ml	4280
1800 Reposado 750ml	5400
1800 Silver 750ml	4850
1800 Silver 750ml	10300
Clase Azul Reposado 750ml	34000
Codigo Blanco 750ml	8720
Codigo Blanco Rosa 750ml	9234
Codigo Reposado 750ml	9797
Don Julio 1942	26563
Don Julio Anejo	10750
Don Julio Reposado	9563
Jose Cuervo Gold	2344
Jose Cuervo Silver	2406
Patron Silver 750ml	8406
Patron Reposado 750ml	9266

WHISKY

Dewars White Label 750ml	3220
Dewars 12years 750ml	3850
Dewars 15years 750ml	5670
J.W Black Label 700ml	3350
J.W Blue Label 750ml	25150
J.W Gold Reserve 750ml	6350
J.W 18 years	11500
John Jameson Whisky 700ml	3100
Jameson Black Barell 700ml	5250
Jack Daniel's 700ml	9100
Wild Turkey 81 Proof 750ml	5500
Nikka from the Barell 500ml	9400
Suntory Yamazaki 700ml	32800
Chivas Regal 12years 700ml	3400
Chivas Regal XV 700ml	7200
Chivas Regal 18years 700ml	11750

VODKA

Absolut Blue 1L	2500
Absolut Blue 700ml	2000
Belvedere 700ml	6100
Grey Goose Vodka 750ml	6500
Suntory Haku Vodka 700ml	5700

RUM

Don Papa 7years 700ml	4300
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GIN

Suntory Roku Gin	5000
Tanqueray No. 10 700ml	6500
Tanqueray Dry Gin 750ml	2500
Bombay Sapphire Gin 750ml	2800
Botanist Dry Gin 700ml	9500
Hendrick's Gin 700ml	8000
Monkey 47 500ml	8000

CHAMPAGNE

Dom Perignon Brut	42600
Pierre Paillard	27500
Sollesence Rose	10500

WHITE WINES

HP SEL Chardonnay 750ml	2800
Terrazas Reserve Chardonnay	3500
Peter Barrel X	3000
Glenelly Chardonnay	3300
Bohigas Extra Brut	2800
Bohigas Galda	2200

RED WINES

Terrazas Reserva Malbec (red)	3300
Beringer Founder's Zinfandel	2800
CM Antiguas Reserva	2200
Mademoiselle	2300
Chateau Pre La Lande	3800
Villard Pinot Noir	2800
Remordimiento	2300

ROSE

Le Page Vigne Laure	2300
Cardo Rose	1750
Chateau Vignelaure	3250