

Hotel Joy – Fine Dining Menu

Welcome to Hotel Joy's signature restaurant. Our chefs curate an exquisite selection of dishes crafted with the finest seasonal ingredients, blending classic elegance with contemporary flair.

Starters

Oscietra Caviar with Blinis & Crème Fraîche — €120 | \$130

Foie Gras Terrine with Sauternes Jelly & Brioche — €68 | \$74

Bluefin Tuna Tartare with Yuzu & Avocado — €54 | \$59

Wild Mushroom Velouté with Black Truffle — €42 | \$46

Main Courses

Wagyu Beef Tenderloin with Red Wine Jus & Seasonal Vegetables — €185 | \$200

Roasted Dover Sole with Brown Butter & Capers — €145 | \$157

Lobster Thermidor with Cognac Cream — €160 | \$173

Black Truffle Risotto with Aged Parmesan — €95 | \$103

Desserts

Grand Cru Chocolate Soufflé with Tahitian Vanilla Ice Cream — €38 | \$41

Caramelized Mille-Feuille with Madagascar Vanilla — €42 | \$46

Champagne & Raspberry Sorbet — €32 | \$35

Sommelier's Selection of Wines

Château Margaux 2015 (France) — €1,200 | \$1,300

Sassicaia 2018 (Italy) — €780 | \$845

Opus One 2016 (USA) — €950 | \$1,030

Dom Pérignon 2012 (France) — €450 | \$490