

JOIA

Perched on the serene outdoor terrace at Elements, Joia is a sanctuary of authentic Italian gastronomy. Led by our native Italian chef team, we pay homage to the timeless traditions and genuine recipes of Italy. From casual lunches to elegant evening dining, Joia delivers a flawless harmony of flavor for every moment of the day.

Our culinary team proudly presents an exceptional à la carte collection rooted in true Italian heritage. Anchored by seasonal treasures, the menu showcases premium coastal seafood, hand-crafted artisanal pastas, and prestigious grilled meats. Through traditional mastery and elegant presentation, Joia transforms exceptional ingredients into an unforgettable epicurean journey, backdropped by a gentle terrace breeze.



SMALL ITALIAN PLATE

FRESH AND VIBRANT CREATIONS FROM LAND



Carpaccio Di Manzo
黑松露芝士生牛肉薄片

Carpaccio Di Manzo    **\$188**
黑松露芝士生牛肉薄片
意式薄切生牛肉、芥末醬、火箭菜、
巴馬臣芝士薄片、新鮮黑松露
Beef carpaccio, mustard dressing, rocket, shaved Parmigiano Reggiano, fresh black truffle

Joia Salad     **\$158**
特色沙律
嫩菠菜、火箭菜、車厘茄、藍芝士、梨、
合桃、麵包粒、蜜糖芥末醬
Baby spinach, rocket salad, cherry tomato, blue cheese, pear, walnuts, croutons, honey & mustard dressing

Add Topping:
添加配料
Boiled Egg 水煮蛋 **\$38**
Smoked Norwegian Salmon 挪威煙三文魚 **\$78**
Yellow Chicken Breast 黃油雞胸 **\$88**



Joia Salad
特色沙律

 Signature 招牌菜式  Gluten free 無麩質  Vegetarian 素食  Contains nuts 含堅果  Contains seafood / fish 含海鮮  Contains egg 含蛋類  Contains dairy 含乳制品  Chili (mild) 微辣

SMALL ITALIAN PLATE
FRESH AND VIBRANT CREATIONS FROM LAND



Caprese Di Burrata Pugliese
香草蕃茄伴布拉塔芝士

Caprese Di Burrata Pugliese 🌱🥗💧 \$188
香草蕃茄伴布拉塔芝士
布拉塔芝士、意式蕃茄薄片、露筍
Fresh creamy burrata, tomato carpaccio, asparagus

Midollo Di Bue E Tartare Di Manzo 🍷🥩 \$188
牛骨髓伴生牛肉他他
烤牛骨髓、生牛肉他他、蒜蓉包
Beef bone marrow, beef tartare, garlic bread



Midollo Di Bue E Tartare Di Manzo
牛骨髓伴生牛肉他他

\$48 for a refill of our fresh artisanal bread basket
重添新鮮手工麵包籃只需 \$48
Please inform us of any food allergies at the time of order. Our dishes may contain nuts
菜式含有堅果，若有任何食物過敏歡迎告知我們
All prices are subject to 10% service charge in HK\$ and rounded up to the nearest dollar
需另支付 10% 服務費，價格將四捨五入至最接近的整數

SMALL ITALIAN PLATE



Tagliere Di Affettati E Formaggi
意大利傳統冷盤火腿及芝士拼盤

Tagliere Di Affettati E Formaggi 🍷🥗🥛

意大利傳統冷盤火腿及芝士拼盤
適合分享 | 巴馬火腿、火腿、意大利米蘭莎樂美腸、意式風乾牛肉、阿夏戈芝士、布里芝士、牛奶半軟芝士
* 食材或因市場供應而有所調整

Good for sharing | Parma ham, cooked ham, Salami Milano, Bresaola, Asiago, Brie, Taleggio
*Ingredients may vary based on market availability.

\$198

🌟 Signature 招牌菜式 🌾 Gluten free 無麩質 🌿 Vegetarian 素食 🥜 Contains nuts 含堅果 🐟 Contains seafood / fish 含海鮮 🥚 Contains egg 含蛋類 🥛 Contains dairy 含乳制品 🌶️ Chili (mild) 微辣

DELIGHTS OF THE SEA



Polpo Arrostito 🌿🥕🐙
意式香烤八爪魚
香烤八爪魚、紅椒、橄欖、雅枝竹
Roasted octopus, carrot purée, pumpkin seed, artichoke

\$198



Carpaccio Di Pesce Spada E Caviale 🌿🐟🥂
意式薄切生劍魚伴魚子醬
薄切劍魚、紅石榴、奧西特拉鱒魚子醬
Swordfish carpaccio, pomegranate, caviar oscieta

\$248



Cozze All'arrabbiata 🌿🐟🌶️
意式香辣茄醬煮青口
青口、蒜蓉、辣椒、車厘茄、番茄醬
Mussels, garlic, spicy chili, cherry tomato, tomato sauce

\$188

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DELIGHTS OF THE SEA



Freshly open oyster 🌾🐟
即開生蠔

\$328

Extra oysters:
加添生蠔：

Ireland Martin 愛爾蘭生蠔	\$38 per piece
Japanese 日本生蠔	\$58 per piece
Gillardeau 法國吉拉多生蠔	\$88 per piece

Caviale Siberiano 🌾🐟
(10gr / 20gr / 50gr)
頂級魚子醬

10g	\$228
20g	\$448
50g	\$1,080



DELIGHTS OF THE SEA



Frutti Di Mare Sul Ghiaccio 🍷🐟

\$888

海洋滋味冰鎮拼盤

適合分享 | 生蠔、龍蝦、青口、蜆、虎蝦、海螺、長腳蟹及八爪魚

Good for sharing | Cold seafood platter of oyster, lobster, mussels, clams, tiger prawns, sea snail, snow crab, octopus

* 食材或因市場供應而有所調整

*The ingredients may have variations depending on the market

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重添新鮮手工麵包籃只需 \$48

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菜式含有堅果，若有任何食物過敏歡迎告知我們

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SOUP



Minestrone    
意式雜菜湯
精選時令蔬菜、羅勒青醬
Seasonal vegetable, pesto

Chicken Consomme and Tortellini  
法式清雞湯配意大利雲吞
清雞湯、意大利雲吞
Chicken consommè, mortadella tortellini



Zuppa Di Astice Blu E Farro  
龍蝦法羅麥濃湯
龍蝦濃湯、蜆肉、青口、鮑魚、斯佩爾特小麥、紅蝦
Bisque of lobster, clam, mussels, abalone, spelt, red prawns

\$138 **\$198**

\$168

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PASTA

Rigatoni Nduja Calabrese
卡拉布里亞辣肉醬長通粉



Rigatoni Nduja Calabrese 🍷🌶️ \$198
卡拉布里亞辣肉醬長通粉
長通粉、卡拉布里亞辣肉醬、意式香腸、紅椒、忌廉
Rigatoni pasta, Calabrian Nduja, sausage, red bell pepper, cream

Fusilli Bolognese 🍷 \$188
意式肉醬螺絲粉
螺絲粉、番茄醬、意式牛肉醬
Fusilli pasta, tomato sauce, beef bolognese sauce



Risotto Zafferano, Funghi Porcini 🌾🌿🍷 \$198
藏紅花牛肝菌意大利飯
藏紅花意大利飯、牛肝菌、格拉娜帕達諾芝士
Saffron risotto, porcini mushroom, padano cheese

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PASTA



Spaghetti Alla Chitarra E Burrata    **\$178**
布拉塔芝士吉他意粉
自製吉他意粉、番茄醬、羅勒、布拉塔芝士
Homemade chitarra spaghetti, tomato sauce, basil, fresh burrata

Paccheri Creamy Tomoto Sauce and Guanciale  **\$188**
意式脆豬面頰肉大水管麵
水管麵、風乾豬面頰肉、番茄醬、忌廉
Paccheri, pork guanciale, tomato sauce, cream



Cavatelli, Tartufo, Parmigiano Reggiano, Guanciale  **\$208**
意式風乾豬面頰肉松露貝殼意粉
貝殼意粉、格拉娜帕達諾芝士、松露、意式風乾豬面頰肉
Traditional Cavatelli Pasta, padano cheese, truffle, guanciale

Risotto Ai Frutti Di Mare    **\$288**
海鮮意式燴飯
意大利飯、大蝦、蜆、青口、蟹肉、巴馬臣芝士
Rice, prawns, clams, mussels, crab, Parmigiano Reggiano

PASTA



Spaghetti all'Astice
招牌波士頓龍蝦意粉

Spaghetti all'Astice 🌶️🐟🍝 \$378
招牌波士頓龍蝦意粉
意大利麵、波士頓龍蝦、番茄醬、羅勒
Spaghetti pasta, Boston lobster, tomato sauce, basil

Linguine Alle Vongole 🌶️🐟 \$228
香蒜白酒蜆肉意粉
扁意粉、蜆、蒜蓉、辣椒
Linguine, clams, garlic, chilli

Ravioli Di Zucca 🍷🌿🍝🍷 \$228
自家製南瓜意大利雲吞
自家製南瓜意大利雲吞、牛油、鼠尾草、
帝薩諾杏仁甜酒、巴馬臣芝士忌廉醬、松露
Homemade pumpkin ravioli, butter, sage,
amaretto disaronno, parmigiano cheese cream, truffle



Ravioli Di Zucca
自家製南瓜意大利雲吞

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LAND MAIN COURSE



Costoletta Alla Milanese
米蘭式香脆帶骨豬扒

Costoletta Alla Milanese 🍷 🥚

\$288

米蘭式香脆帶骨豬扒

米蘭式香脆帶骨豬扒、火箭菜沙律、
巴馬臣芝士碎、松露蛋黃醬

Crispy pork rack Milanese, rocket salad, shaved Parmigiano Reggiano, truffle mayo

Galletto Ruspante Arrosto Con Patate 🌾 🍷 **\$288**
(Good for sharing) 30 minutes cooking time

原隻意式燒春雞

適合分享 | 30 分鐘烹飪時間

原隻燒春雞、菠菜、燒雞汁

Whole roasted spring chicken, spinach, chicken gravy



Galletto Ruspante Arrosto Con Patate
原隻意式燒春雞



Carre D' agnello
香烤羊架配芥末醬及焗薯

Carre D' agnello 🌾 🌶️ 🍷

\$388

香烤羊架配芥末醬及焗薯

烤羊架、法式芥末醬、焗薯

Roasted lamb rack, dijon mustard, roasted potato

LAND MAIN COURSE



Bavetta Di Wagyu
香燒和牛側腹扒

Bavetta Di Wagyu 🌾 🍷
香燒和牛側腹扒
香烤和牛牛側腹、松露燒汁
Grilled wagyu flank steak, truffle beef gravy

\$388

Costata Di Wagyu M3 🌾 🍷 🍴
香烤 **M3** 和牛肉眼扒
香烤 **M3** 和牛肉眼扒、牛肉燒汁
Grilled wagyu M3 beef ribeye steak, beef gravy

\$588



Costata Di Wagyu M3
香烤 **M3** 和牛肉眼扒

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LAND MAIN COURSE



Tomahawk Di Manzo Con Verdure
香烤斧頭扒

Tomahawk Di Manzo Con Verdure 🌾 🥛 **\$1,488**
香烤斧頭扒
適合分享 | 香烤斧頭扒、烤薯仔、西蘭花苗、牛肉燒汁
Good for sharing | Grilled Beef Tomahawk, Roasted Potato, Broccolini, Beef Gravy

- ✳️ Signature 招牌菜式
- 🌾 Gluten free 無麩質
- 🌿 Vegetarian 素食
- 🥜 Contains nuts 含堅果
- 🐟 Contains seafood / fish 含海鮮
- 🥚 Contains egg 含蛋類
- 🥛 Contains dairy 含乳制品
- 🌶️ Chili (mild) 微辣

OCEAN MAIN COURSE



Trota
脆皮慢煎鱒魚



Merluzzo
意式香煎銀鱈魚

Trota  
脆皮慢煎鱒魚
鱒魚、烤薯片
Trout fish, roasted slice potato

\$248 Merluzzo   
意式香煎銀鱈魚
銀鱈魚、牛油忌廉、三文魚籽
Cod fish, butter cream, salmon roe

\$368

Side Dishes:
配菜

- | | |
|----------------------------|-------------|
| Broccolini 西蘭花苗 | \$78 |
| Spinach 菠菜 | \$78 |
| Truffle French Fries 黑松露薯條 | \$78 |
| Roasted Potato 烤馬鈴薯 | \$78 |
| Grill eggplant 烤茄子 | \$78 |
- 所有配菜均不含麩質及適合素食人士
All Side Dish: Gluten Free-Vegetarian

*\$48 for a refill of our fresh artisanal bread basket
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菜式含有堅果，若有任何食物過敏歡迎告知我們*
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OCEAN MAIN COURSE



Frutti Di Mare Alla Griglia
香烤精選海鮮匯

Frutti Di Mare Alla Griglia 🌾🐟

香烤精選海鮮匯
適合分享 | 北海道帶子、青口、蜆、
龍蝦、八爪魚、大蝦及檸檬

Good for sharing | Hokkaido scallops, mussels,
clams, lobster, octopus, king prawns, lemon

* 食材或因市場供應而有所調整
*The ingredients may have variations depending on the market

\$798

Side Dishes: 🌾🌿

- Broccolini 西蘭花苗 \$78
- Spinach 菠菜 \$78
- Truffle French Fries 黑松露薯條 \$78
- Roasted Potato 烤馬鈴薯 \$78
- Grill eggplant 烤茄子 \$78

所有配菜均不含麩質及適合素食人士
All Side Dish: Gluten Free-Vegetarian

Sogliola Al Forno 🌾🐟

焗原條龍脷魚
原條龍脷魚、地中海醬、檸檬
Whole sole fish, mediterranean sauce, lemon

\$688

PIZZA



Margherita
瑪格麗塔薄餅

Margherita  
瑪格麗塔薄餅
番茄、水牛芝士、羅勒
Tomato, mozzarella, basil

\$148

Pizza Fiorentina  
佛羅倫斯風情薄餅
番茄、水牛芝士、雞蛋、火腿、意式西蘭花苗
Tomato, mozzarella, egg, cooked ham, friarielli

\$188

Prosciutto Di Parma E Rucola   \$198
意大利巴馬火腿薄餅
巴馬火腿、巴馬臣芝士、火箭菜、車厘茄、水牛芝士
Parma ham, parmigiano reggiano, rocket, cherry tomato, mozzarella



Prosciutto Di Parma E Rucola
意大利巴馬火腿薄餅



Trifola E Porcini
松露牛肝菌薄餅

Trifola E Porcini  
松露牛肝菌薄餅
忌廉、水牛芝士、松露、牛肝菌
Cream, mozzarella, truffle, porcini mushroom

\$228

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PIZZA



Caprese
羅勒醬水牛芝士薄餅



Salmone
煙三文魚薄餅

Caprese  
羅勒醬水牛芝士薄餅
車厘茄、迷你水牛芝士、羅勒
Cherry tomato, mozzarella, pesto basil

\$188

Salmone  
煙三文魚薄餅
酸忌廉、煙三文魚、車厘茄、水牛芝士、火箭菜
Sour cream, smoked salmon, cherry tomato, mozzarella, rocket salad

\$228

Salame Piccante   
意式辣肉腸薄餅
辣肉腸、番茄、水牛芝士
Spicy salami, tomato, mozzarella

\$188

Salsiccia E Funghi 
意式香腸蘑菇芝士薄餅
豬肉腸、蘑菇、番茄、水牛芝士
Pork sausage, mushroom, tomato, mozzarella

\$188

 Signature
招牌菜式

 Gluten free
無麩質

 Vegetarian
素食

 Contains nuts
含堅果

 Contains seafood / fish
含海鮮

 Contains egg
含蛋類

 Contains dairy
含乳制品

 Chili (mild)
微辣