



THE HARBOUR CLUB

WHAT'S  
YOUR  
FLAVOUR?!

*DO YOU THINK  
WE'RE SEXY?*

Share your photos #theharbourclub

If you have any allergies or intolerances,  
please inform our FABULOUS staff

*Vestiti del*  
**CAPO**



# THE HARBOUR CLUB

## AFTERNOON DISHES

Served From 12:00 Till 17:00

### BENTO BOX | 39

Six Small Daily Changing Dishes

### THE CRISPY CLUB | 25

Tuna - Avocado Crème - Teriyaki

### STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayonnaise  
Sourdough Bread

### BURRATA SANDWICH | 15

Burrata - Pata Negra - Shiso pesto



# THE HARBOUR CLUB

## KICK-OFF

ARTISAN BREAD | 9

Mackerel Chili Tapenade - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham - Red Union

EDAMAME | 10 

Salted or Spicy



## THE HARBOUR CLUB

### OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3 | 6

Manche - France

GOLD BEACH - NR. 3 | 7

Calvados - France

GILLARDEAU - NR. 3 | 8<sup>50</sup>

Charente Maritime - France

### OYSTER PLATTERS

PLATEAU RICHE 6 | 42

2 Blanc de Normandie

2 Gold Beach - 2 Gillardeau

PLATEAU RICHE 9 | 63

3 Blanc de Normandie

3 Gold Beach - 3 Gillardeau

### CAVIAR

THE HARBOUR CLUB SELECTION

OSCIETRA CAVIAR

Served with egg mimosa, blinis,  
smoked salmon, chives & crème fraîche

10 GR. | 50

30 GR. | 120



## THE HARBOUR CLUB

### SUSHI

EXCLUSIVE HARBOUR MAKI | 72

King Crab - Tempura Prawn - Wagyu - Caviar

CALIFORNIA MAKI | 39

King Crab - Avocado - Cucumber - Mango

COQUILLE MAKI | 29

Scallop - Asparagus - Chimichurri

SPICY TUNA MAKI | 29

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 26

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 29

Tempura Prawn - Salmon - Teriyaki

SPICY CHICKEN MAKI | 26

Chicken - Cucumber - Spicy Kimchi

BUDDHA MAKI | 19 

Vegetables - Teriyaki

### SASHIMI

9 Pcs.

SALMON - TUNA | 30

SALMON | 28

TUNA | 38

### NIGIRI

THE HARBOUR CLUB

SMOKED NIGIRI PLATTER | 6 PCS. | 50

Unagi - Tuna - Wagyu

Foie Gras - Caviar - Truffle

SALMON | 5<sup>50</sup>

TUNA | 6<sup>50</sup>

WAGYU | 12

AVOCADO | 3<sup>50</sup> 



THE HARBOUR CLUB



## THE HARBOUR CLUB MENU

### SALMON TORCH MAKI

Salmon - Avocado - Teriyaki

### BEEF TATAKI

Yakiniku - Daikon - Garlic

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### CRISPY FRIED OYSTERS

2 Pcs. - Spinach - Hollandaise Sauce

### RICE CRISPIES

4 Pcs. - Tuna

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### SALMON MISO

Fennel Salad - Herb Oil

### TENDERLOIN

Anticucho Sauce - Sweet & Sour

### VEGGIE LINGUINI

Seasonal Vegetables

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### THE CHOCOLATE DREAM

Chocolate - Coffee - Tonka Beans

## MOST WANTED!

EXPERIENCE 10 YEARS

THE HARBOUR CLUB

MOST WANTED | 80 P.P.

For two to share



## THE HARBOUR CLUB

### COLD DISHES

#### CAESAR SALAD | 16

Romaine - Croutons - Poached Egg  
Caesar Dressing

#### Topping

Salmon +6 | Tuna +10 | Prawns +3 | Chicken +3

#### TUNA TACOS | 22

Guacamole - Yuzu - Pico de Gallo

#### RICE CRISPIES | 18

3 Pcs. Salmon - 3 Pcs. Tuna

#### STEAK TARTARE | 18

Classic Garnish

#### BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

#### CARPACCIO | 21

Shiso Pesto - Parmesan - Pine Nuts

#### Supplement

Grated Foie Gras | 9

Shaved Truffle | 12

#### ASIAN SALAD | 16

Chinese Cabbage - Carrot - Ssamjang

#### BURRATA | 25

Epazote - Basil - Tomato





# THE HARBOUR CLUB

## WARM DISHES

**BOUILLABAISSE | 19**

Market Fish - Saffron

**SOFTSHELL CRAB | 22**

Yuzu Spinach - Sea Fennel

**SCALLOPS | 26**

Cauliflower - Bone Marrow Beurre Blanc

**BBQ LANGOUSTINES | 42**

Chipotle - Lime

**CRISPY GAMBAS | 24**

Spicy Kimchi - Lime

**CRISPY FRIED OYSTERS | 20**

Spinach - Hollandaise Sauce

**PULPO | 29**

Radish - Black Garlic Aioli

**BONE MARROW | 18**

4 Pcs. - 200 Gr. - Brioche

**BEEF TACOS | 25**

Skirt Steak - Shiitake - Parmesan

**KOREAN FRIED CHICKEN | 19**

Triple S Sauce

**SKIRT STEAK SALAD | 26**

Korean BBQ Beef - Cabbage - Ssamjang



## THE HARBOUR CLUB

### FISH & SEAFOOD

DOVER SOLE | 55

Butter Glazed

GRILLED TUNA | 39

Seasonal Veggies - Tay Soy Vinaigrette

TURBOT | 12

Per 100 Gr. - Min. 2 Pers.

SALMON MISO | 28

Fennel Salad - Herb Oil

LOBSTER LINGUINI | 45

1/2 Lobster - Bouillabaisse

GAMBAS | 35

4 Pcs. - Garlic Butter

LOBSTER | 58

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR. | 44

300 GR. | 120

Cold or Steamed

### SIDES

FRITES UIT ZUYD | 7

Mayonnaise

RICE | 7

Fried or Steamed

GREEN VEGGIES | 8

EDAMAME | 10

Salted or Spicy

GREEN SALAD | 7



## THE HARBOUR CLUB

### MEAT

#### TENDERLOIN | 43

Anticucho Sauce - Sweet & Sour

#### HARBOUR'GER | 29

Lettuce - Tomato - Cheddar  
Harbour'ger Sauce

#### SPRING CHICKEN | 29

Truffle Teriyaki - Bok Choy

#### PEKING DUCK | 31

Pancakes - Cucumber - Hoisin

#### THE HARBOUR CLUB STEAK | 39

250 Gr. - Black Angus Beef

#### ENTRECÔTE | 42

300 Gr. - Dry Aged Meadow Beef

#### PORTERHOUSE | 99

800 Gr. - Dry Aged Meadow Beef

#### 23K GOLD ENTRECÔTE | 300

300 Gr. - Dry Aged Meadow Beef in Gold Leaf

### VEGETARIAN

#### REDEFINE BEEF FLANK | 30

100 Gr. - Anticucho Sauce - Sweet & Sour

#### VEGGIE LINGUINI | 20

Seasonal Vegetables

### SUPPLEMENTS

#### GRATED FOIE GRAS | 9

#### BONE MARROW | 7

2 Pc. - 100 gr.

#### SAUCES | 5

Peppercorn Sauce, Béarnaise or Truffle Gravy