

MENU

#THEHARBOURCLUB

WE CARE FOR THE WORLD WHO'S FEEDING US



CAVALLARO
NAPOLI


Lunch

SERVED FROM 12:00 TILL 17:00

BENTO BOX Six small daily changing dishes 30

STEAK SANDWICH House steak, Caramelized onion & Blue cheese 17

CRISPY CLUB Feuille de brick, Tuna & Wasabi mayonnaise 19

CAESAR SALAD Roman lettuce, Parmesan & Poached egg 17 
Chicken, Salmon, Tuna or Plain

Oysters

PER PIECE

BLANC DE NORMANDE *France* 4.5

GOLD BEACH *France* 6

GILLARDEAU *France* 7.5

Harbour's Fruits de Mer

FRUITS DE MER PLATTER 50

Selection of oysters, Shellfish, Crustaceans, Lobster & King Crab

Supplement

100GR. KING CRAB 25

300GR. KING CRAB 75

½ LOBSTER 25

Sushi & Sashimi

CALIFORNIA MAKI *King crab, Mango & Cucumber* 25

SPICY TUNA MAKI *Tuna, Red miso & Wasabi mayonnaise* 24

SALMON TORCH MAKI *Salmon, Avocado & Teriyaki* 24

EBI MAKI *Tempura prawn, Salmon & Teriyaki* 25

PEKING DUCK MAKI *Peking duck, Cucumber & Hoisin* 24

BUDDHA MAKI *Vegetables & Wasabi mayonnaise* 18 

SASHIMI PLATTER *9 pieces*

Salmon, Tuna & Hamachi 25

Salmon & Tuna 27

Salmon 24

Tuna 29

NIGIRI PLATTER *6 pieces: Salmon, Tuna & Hamachi* 24

NIGIRI *Salmon* 4 NIGIRI *Hamachi* 4 NIGIRI *Tuna* 5

NIGIRI *Wagyu* 10 NIGIRI *Avocado* 3 

Taco's

3 PIECES

TUNA TACO'S *Guacamole, Yuzu & Pico de gallo* 19

PULPO TACO'S *Yuzu, Dill & Roasted pepper salsa* 18

BEEF TACO'S *Skirt steak, Mushrooms & Parmesan* 18

Cold Dishes

SEA BREAM CEVICHE *Vadouvan, Crispy rice & Leche de tigre* 18

TUNA TATAKI *Salsa, Aji rojo & Black olive* 19

ASETRA CAVIAR *30 gr, Blini & Smoked salmon* 90

LEAFY SALAD *Gamba, Shaved vegetables & Onion ponzu* 20

BEEF TATAKI *Yakiniku, Daikon & Garlic* 17

FOIE GRAS MOUSSE *Duck rilette & Brioche toast* 19

CARPACCIO *Entrecote & Curly endive* 18

WATERMELON CARPACCIO *Tomato, Cilantro & Pepper* 15 

Warm Dishes

TOM YUM BISQUE *Lobster, Sereh & Coconut* 18

GAMBA AL AJILLO *Garlic & Red pepper* 19

CRISPY GAMBA'S *Spicy kimchi & Lime* 19

SINGAPORE CHILI CRAB *Soft shell crab & Rumpa sauce* 28

CRISPY FRIED OYSTER *Spinach & Hollandaise* 16

STEAMED OYSTER *Black bean sauce* 16

PULPO *Radish & Black garlic aioli* 23

SKIRT STEAK SSÄM *Korean BBQ Steak & Pickles* 22

CAULIFLOWER *Red Cabbage, Chipotle & Hazelnut* 14 

SPICY EDAMAME *Kimchi base* 8 

Fish

DOVER SOLE *Butter glazed* 50

GRILLED TUNA *Sugar snaps, Garden peas & Soy vinaigrette* 28

SALT-CRUSTED SEA BASS *Min. 2 Pers. 12.5 PER 100 GRAM*

SEA BREAM *Leek, Ginger & Soy* 24

SALMON MISO *Fennel, Sesame & Cilantro oil* 25

Seafood

STEAMED LOBSTER *Clarified butter* 50

GRILLED LOBSTER *Pumpkin, Sweet potato & Yellow curry* 50

KING CRAB *Cold or Steamed, 100g or 300g* 25 / 75

Meat

STEAK TARTARE *Classic garnish* 25

THE HARBOUR CLUB BURGER *Red onion, Cheddar & BBQ sauce* 25

CHICKEN SUPREME *Bok choy, Sweet potato & Yuzu beurre noisette* 24

PEKING DUCK *Pancakes, Cucumber & Hoisin* 30

WAGYU NIKU TORI *Yakiniku & Spring onion* 50

Steak

SERVED WITH AMERICAN COLESLAW & CHIPS

THE HARBOUR CLUB HOUSE STEAK *250gr Grain-fed Angus beef* 35

TENDERLOIN *200gr Grain-fed Angus beef* 36

RIBEYE *300 gr. Simmental beef* 40

TOMAHAWK *800gr Dry-aged Meadow beef* 80

Vegetarian

GNOCCHI *Carrot, Butter bean & Garlic* 13 

SPARC RED CARROT BURGER *Lettuce, Shallot & Lemon* 20 

ROASTED CABBAGE *Cashew & Shiso butter* 16 

Sides & Sauces

FRITES UIT ZUYD *Mayonnaise* 5

RICE *Fried or steamed* 5

GREEN VEGGIES 5

GREEN SALAD 5

ROASTED BABY CARROTS 5

PEPPER SAUCE 4

BÉARNAISE SAUCE 4

TRUFFLE GRAVY 4

