



THE HARBOUR CLUB

Group Menu's

THE CHOICE IS YOURS!

Table Starters

**BREAD WITH SALTED BUTTER
AND MACKEREL TAPENADE | 7**
ONE BREAD IS SERVED FOR FOUR PERSONS

PATA NEGRA | 15
IBERICO HAM

SALTED PASTRY DOUGH STICKS | 6

CRUDITÉS | 6
PER SERVING - VEGETABLES & HUMUS

Amuses

PER AMUSE | 4

ASIAN STEAK TARTARE
SERVED ON A LOTUS CHIP

ARANCINI
MUSHROOM & TRUFFLE

SALMON NIGIRI

TUNA TOSTADA
GUACAMOLE, YUZU & PICO DE GALLO

OYSTER
CUCUMBER & SILT VEGETABLES

Snacks

MINI HAMBURGER | 7
TOMATO RELISH
*VEGETARIAN OPTION AVAILABLE

STEAMED BUN | 3
CHICKEN & WASABI MAYONNAISE

PEKING DUCK SPRING ROLL | 8
SERVED IN HALF

CONE OF FRIES | 3
TRUFFLE MAYONNAISE - 'FRITES UIT ZUYD'

MIXED WARM APPETIZERS | 1 PER PIECE
DUTCH CROQUETTE - FRIED CHEESE STRING
VEGETARIAN SPRING ROLL - PRAWNS

Excellent

THIS IS AN EXCELLENT CHOICE FOR AN EXCELLENT DINNER.
THESE TYPICAL HARBOUR DISHES WILL SURPRISE YOUR
GUESTS WITH PERFECTLY COMBINED FLAVORS
AND CAREFULLY SELECTED INGREDIENTS.

3 COURSES | 58 P.P.
4 COURSES | 65 P.P.

Starter

TUNA TATAKI
TUNA TATAKI SALSA, AJI ROJO & BLACK OLIVE

BEEF TATAKI
YAKINIKU, DAIKON & GARLIC

CAULIFLOWER TACO
PICKLED RED CABBAGE & CHIPOTLE

Entremet

MINI SINGAPORE CRAB

BUDDHA MAKI
VEGETARIAN SUSHI ROLL SELECTED BY THE CHEF

Main Course

BRILL
CHAMPAGNE VINAIGRETTE, SPRING PEAS
GARDEN PEAS & LEEK MOUSSELINE

TENDERLOIN
BABY CARROTS, CORN PUREE & ANTICUCHO JUS

GNOCCHI
BROAD BEANS, CARROTS & GARLIC

Dessert

DESSERT DU CHEF
A CREATION BY PASTRY CHEF

* WITH A GROUP OF 20 GUESTS AND ONWARDS
WE KINDLY ASK YOU TO SEND US THE CHOICE
PER DISH 7 DAYS PRIOR TO THE DINNER DATE.
WITH A GROUP OF 60 GUESTS AND ONWARDS,
WE KINDLY ASK YOU TO SELECT A 'ONE SET MENU'.

Multi Course

THESE ARE CLASSIC DISHES OF THE HARBOUR CLUB
AND ARE PERFECT FOR EVERYONE'S TASTE

3 COURSES | 43 P.P.

4 COURSES | 50 P.P.

Chefs Lounge

THESE DISHES ARE TASTEFULLY SELECTED BY OUR CHEFS
AND WILL BE SERVED IN SHARED DINING STYLE.
THE DISHES WILL BE SERVED FLUENTLY DURING
THE DINNER IN ORDER AS PRESENTED BELOW

SHARED DINING | 46 P.P.

SALMON TORCH MAKI ROLL
SALMON, AVOCADO & TERIYAKI

BEEF TATAKI
YAKINIKU, DAIKON & GARLIC

LEAFY SALAD
ONION & PONZU

TUNA
SUGAR SNAPS, GARDEN PEAS & SOY VINAIGRETTE

SKIRT STEAK SSAMM
KOREAN BARBECUE STEAK & PICKLES

ROASTED CABBAGE
CASHEW & SHISO BUTTER

FRIED RICE
SPRING ONION & RED PEPPER

Dessert

DESSERT DU CHEF
A CREATION BY OUR PASTRY CHEF

ADDITIONAL EXTRA DISH

PEKING DUCK PANCAKES | 10
CUCUMBER & HOISIN

TUNA TACO | 8
GUACAMOLE, YUZU & PICO DE GALLO

Starter

SEABREAM CEVICHE
VADOUVAN, CRISPY RICE & LECHE DE TIGRE

CARPACCIO
ENTRECOTE & MUSTARD DRESSING

WATERMELON CARPACCIO
TOMATO, CILANTRO & GREEN PEPPER

Entremet

TOM YUM BISQUE
CREAMY LOBSTER TOM YAM SOUP

TOM YAM
CREAMY VEGETARIAN TOM YAM SOUP

Main Course

SALMON MISO
SHAVED FENNEL & SESAME

HOUSE STEAK
ARTICHOKE CRÈME, ROASTED ARTICHOKE
& EDAMAME VINAIGRETTE
'PREPARED MEDIUM'

EGGPLANT MISO
FETA & POMEGRANATE

Dessert

DESSERT DU CHEF
A CREATION BY OUR PASTRY CHEF

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WE KINDLY ASK YOU TO SELECT A 'ONE SET MENU'.

Walking Dinner

THESE DISHES WILL BE PRESENTED AND SERVED PER PERSON, IN 6 OR 8 COURSES. THE BEST DISHES ARE PRESELECTED BY OUR CHEFS TO GIVE YOU THE CHANGE TO EXPERIENCE OUR FAVORITES IN AN INFORMAL WAY.

6 COURSES | 58 P.P.

8 COURSES | 68 P.P.

SALMON TORCH MAKI
SALMON, AVOCADO & TERIYAKI

SALMON
MISO

TUNA TACO
GUACAMOLE, YUZU & PICO DE GALLO

MINI HAMBURGER
TOMATO RELISH

STEAK
ARTICHOKE

WATERMELON CARPACCIO

GNOCCHI
PEAS

* ONE OF THE PRESELECTED DISHES CAN BE REPLACED BY THE BELOW SUGGESTION.

* TUNA
NOODLES & BEAN SPROUT

* LEAFY SALAD
ONION & PONZU

Dessert

DESSERT DU CHEF
A CREATION BY OUR PASTRY CHEF

Sides

PER SIDE | 5

ONE SERVING FOR TWO PERSONS

ROASTED CARROTS
GREEN VEGGIES ASPARAGUS & BIMBI
FRIED RICE SPRING ONION & RED PEPPER
ROASTED ROSEVAL POTATOES
'FRITES UIT ZUYD' & MAYONNAISE

Drinks

NEXT TO THE AMAZING MENU'S WE ALSO PROVIDE A VARIETY OF DIFFERENT POSSIBILITIES FOR DRINKS. AT THE HARBOUR CLUB OUR BARTENDERS LOVE TO SERVE YOUR FAVORITE DRINKS. WE OFFER THE POSSIBILITY TO SERVE DRINKS ON POST-CALCULATION OR WITH DRINK ARRANGEMENTS.

Welcome Drink

GLASS OF CAVA | 8
GLASS OF CHAMPAGNE | 14⁵⁰
COCKTAILS | FROM 13
VIRGIN COCKTAILS | FROM 10
GLASS OF HOUSE WINE | 6

Other drinks

BOTTLE OF HOUSE WINE | 30
BEER | 4⁵⁰
BOTTLE OF WATER | 6⁷⁵
COFFEE - TEA | 3⁷⁵
SOFT DRINKS | 4
EXCLUDING ENERGY DRINKS

National Drinks

ARRANGEMENT

THE NATIONAL DRINK ARRANGEMENT CONSISTS OF OUR DELICIOUS HOUSE WINES, WHITE - ROSÉ - RED, DRAFT BEER, INCL 0.0%, SOFT DRINKS, JUICES, DUTCH SPIRITS AND DUTCH JENEVERS.

NATIONAL SELECTION 1 HOUR | 18
NATIONAL SELECTION 2 HOURS | 28
FOR EACH FOLLOWING HOUR | 8 P.P.

International Drinks

ARRANGEMENT

THIS ARRANGEMENT CONSISTS OF ALL DRINKS WITHIN THE NATIONAL ARRANGEMENT, COMBINED WITH INTERNATIONAL DRINKS AS RUM, WHISKY, GIN, WODKA & SELECTED LIQUERS.

INTERNATIONAL SELECTION 1 HOUR | 23⁵⁰
INTERNATIONAL SELECTION 2 HOURS | 36
FOR EACH FOLLOWING HOUR | 11 P.P.