

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

Oysters

PER PIECE

BLANC DE NORMANDE France 4.5

GILLARDEAU France 7.5

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

BUDDHA MAKI Vegetables & Wasabi mayonnaise 18 

SASHIMI PLATTER 9 pieces

Salmon & Tuna 27

Salmon 24

Tuna 29

Taco's

3 PIECES

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

BEEF TACO'S Skirt steak, Mushrooms & Parmesan 18

CAULIFLOWER TACO'S Pickled red cabbage & Chipotle 14 

Cold Dishes

TUNA TATAKI Salsa, Aji rojo & Black olive 19

LEAFY SALAD Gamba, Shaved vegetables & Onion ponzu 20

BEEF TATAKI Yakiniku, Daikon & Garlic 17

CARPACCIO Entrecote & Curly endive 18

WATERMELON CARPACCIO Tomato, Cilantro & Pepper 15 

Warm Dishes

GAMBA AL AJILLO Garlic & Red pepper 19

CRISPY GAMBA'S Spicy kimchi & Lime 19

CRISPY FRIED OYSTER Spinach & Hollandaise 16

STEAMED OYSTER Black bean sauce 16

Fish

SEA BREAM Leek, Ginger & Soy 24

SALMON MISO Fennel, Sesame & Green 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

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

Steak

SERVED WITH AMERICAN COLESLAW & CHIPS

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

TENDERLOIN 200gr Grain-fed Angus beef 36

TOMAHAWK 800gr Dry-aged Meadow beef 80

Vegetarian

GNOCCHI Carrot, Butter bean & Garlic 13 

EGGPLANT Miso, Pomegranate, Feta & Lime 14 

Sides & Sauces

FRITES UIT ZUYD Mayonnaise 5

RICE Fried or steamed 5

EDAMAME 8

GREEN VEGGIES 5

PEPPER SAUCE 4

BÉARNAISE SAUCE 4

Desserts

'THE CHOCO DREAM' 14 PP
FOR 2 PERSONS

CHOCOLATE CAKE, CHOCOLATE GANACHE & CHOCOLATE SAUCE

Wine Suggestion: Banyuls Réserve 4 ans, Vial Magnères 10

CRÈME BRÛLÉE 12

VANILLA, LIMONCELLO CRUST & RASPBERRY SORBET

Wine Suggestion: Late Harvest Tardio, Santa Ema 7

RED FRUIT 14

STRAWBERRY, RASPBERRY, BLACKCURRANT & STICKY RICE

Wine Suggestion: Moscato D'Asti, Cosseti 7