

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 *Entrecote & Fried egg emulsion* 17

SMOKED SALMON SANDWICH *Pickled onion & Horseradish cream* 15

CRISPY CLUB *Feuille de brick, Tuna & Wasabi mayonnaise* 16

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

Oysters

½ DOZEN

BLANC DE NORMANDE France 27

GOLD BEACH France 36

ZEEUWSE PLATTE The Netherlands 38

OSTRA REGAL France 42

GILLARDEAU France 45

PLATEAU RICH 90

2 Blanc de Normandie, 2 Gold Beach, 2 Ostra Regal,
2 Zeeuwse Platte, 2 Gillardeau & Demi Bottle Moët & Chandon Brut

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

JUMBO MAKI Soft shell crab, Ebi, Fish, Beef & Avocado 24

KARAAGE MAKI Chicken, Beef & Kimchi mayonnaise 24

PEKING MAKI Peking duck, Cucumber & Hoisin 24

BUDDHA MAKI Vegetables & Wasabi mayonnaise 18 

SASHIMI PLATTER 9 pieces: Salmon, Tuna & Hamachi 25

NIGIRI PLATTER 6 pieces: Salmon, Tuna & Hamachi 24

NIGIRI Salmon 4 NIGIRI Hamachi 4 NIGIRI Tuna 6

NIGIRI Wagyu 10 NIGIRI Avocado 3 

Taco's

3 PIECES

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

BEEF TACO'S Skirt steak, Shiitake & Parmesan 18

PULLED CHICKEN TACO'S Mango & Tomato salsa 16

AVOCADO TACO'S Tomato, Spinach & Chinese cabbage 15 

Fruits de Mer

FRUITS DE MER PLATTER 50

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

Chef's Choice

SPICY SALMON Rice paper, Yuzu mustard & Daikon 18

FISH ROULLEAUX Sole, Scallop, Tom Yum & Wasabi 18

NUMBER #148 Pork belly, Ginger & Soy 17

SKIRT STEAK SSÄM Korean BBQ Steak & Pickles 20

Cold Dishes

ROASTED LOBSTER Tomato granita, Samphire & Avocado 21

AHI TUNA PIZZA Jalepeño, Truffle & Tomato 22

ASETRA CAVIAR 30 gr, Blini & Smoked salmon 90

GAMBA SALAD Spinach, Parmesan & Truffle oil 17

THAI BEEF SALAD Entrecote, Cabbage & Cilantro 17

BEEF TATAKI Yakiniku, Daikon & Garlic 18

FOIE GRAS MARBRÉ Ox, Plum & Brioche 19

CARPACCIO Entrecote & Mustard dressing 19
Supplement shaved Foie Gras 7

BEET TARTARE Feta 15 

Warm Dishes

TOM YUM BISQUE Lobster, Sereh & Coconut 18

GAMBA AL AJILLO Garlic & Red pepper 19

CRISPY GAMBA'S Spicy kimchi & Lime 19

FLAMING SCALLOPS Parmesan & Sriracha 22

CRISPY FRIED OYSTER Spinach & Hollandaise 16

PULPO Radish & Black garlic aioli 25

RUMP STEAK Mexican salsa & Anticucho 20

GYOZA Chicken, Spring onion & Ginger 18

EGGPLANT MISO Blue cheese & Sesame 16 

Fish

THREE SMALL SOLES *Butter glazed* 25

DOVER SOLE *Butter glazed* 50

GRILLED TUNA *Noodles, Garlic & Ginger* 30

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

JUNGLE CURRY *King Crab, Gamba, Red curry & Rice* 29

SALMON MISO *Fennel, Sesame & Green oil* 25

Seafood

LOBSTER *Steamed or Grilled, Sancho Pepper & Shiso Leaf Butter* 50

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

Meat

STEAK TARTARE *Classic garnish* 25

THE HARBOUR CLUB BURGER *Cheddar & THC BBQ sauce* 25

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

PEKING DUCK *Pancakes, Cucumber & Hoisin* 30

WAGYU *per 100gr* 55

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* 38

TOMAHAWK *800gr Dry-aged Meadow beef* 80

Supplement Seared Foie Gras 7

Vegetarian

FREGOLA *Duxelles, Beetroot & Pistachio* 19 

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

CANNELLONI *Ricotta, Spinach & Walnuts* 17 

Sides & Sauces

FRITES UIT ZUYD *Mayonnaise* 5

RICE *Fried or steamed* 5

GREEN VEGGIES *Asparagus & Bimi* 5

GREEN SALAD 5

FRIED WILD MUSHROOMS 5

PEPPER SAUCE 4

BÉARNAISE SAUCE 4

TRUFFLE GRAVY 4

