



THE HARBOUR CLUB

*The choice is yours!*

## GROUP MENU'S

### 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 PORTIE

### Amuses

PER AMUSE | 4

TUNA TOSTADA

*Guacamole, Yuzu & Pico de Gallo*

OYSTER

*Cucumber & Silt vegetables*

NIGIRI TUNA

STEAK TARTARE

*Wasabi, Soy sauce & Spring onion*

TARTARE OF RED BEET

*Red onion, Chives, Capers & Olive oil*

### Snacks

STEAMED BUN | 8

*Chicken, Hoisin & Spring onion*

MINI HAMBURGER | 7

*Cheddar & THC BBQ sauce*

*\*vegetarian option available*

MIXED WARM APPETIZERS | 1 PER PIECE

*Dutch croquette, Fried cheese string, Vegetarian spring roll & Prawns*

CONE OF FRENCH FRIES | 3

*'Frites uit Zuyd'*

#THEHARBOURCLUB

## \*Multi Course

These are classic dishes of The Harbour Club and are perfect for everyone's taste

3 COURSES | 43

4 COURSES | 50

### STARTER

#### SPICY TUNA MAKI ROLL

Tuna, Red miso & Wasabi mayonnaise

Or

#### CARPACCIO

Entrecote & Mustard dressing

Or

#### TARTARE OF RED BEET

Feta, Red onion, Chive, Capers & Olive oil

### ENTREMET

#### TOM YUM BISQUE

Lobster, Lemongrass & Coconut

### MAIN COURSE

#### SALMON

Miso, Fennel, Sesame & Green oil

Or

#### STEAK

Anticucho gravy, Mexican salsa & Sweet potato mousseline  
'Prepared Medium'

Or

#### FREGOLA | PASTA

Duxelles, Pistachio & Raspberry

### DESSERT

#### DESSERT DU CHEF

A creation of our patissier

## Chef's 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 whole dinner in the order as presented below

SHARED DINING | 46

Maximum 60 guests

#### SALMON TORCH MAKI ROLL

Salmon, Avocado & Teriyaki

#### BEEF TATAKI

Yakiniku, Daikon & Garlic

#### GAMBA SALAD

Spinach, Parmesan & Truffle oil

#### TUNA

Udon, Snow peas & Mushroom soy

#### THE HARBOUR CLUB HOUSE STEAK

Shimeji mushroom, Shiitake, Green asparagus & Konbu gravy

#### EGGPLANT

Miso & Blue cheese

#### FRIED RICE

Spring onion & Red pepper

### DESSERT

#### DESSERT DU CHEF

A creation of our patissier

*Additional extra course price per person*

#### GYOZA | 8

Chicken, 2 pieces

#### PEKING DUCK PANCAKES | 10

Cucumber & Hoisin

With a group of 20 guests and onwards we kindly ask you to send us the choice of the dishes 7 days before the dinner date. With a group of 60 guests and onwards, we ask you to select a 'one set menu'.

## \*Excellent menu

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

4 COURSES | 65

### STARTER

#### NEW STYLE SASHIMI

Truffle yuzu

Or

#### STEAK TARTARE

Red onion, Chives, Capers & Olive oil

Or

#### TOSTADA AVOCADO

Chinese cabbage, Tomato & Baby spinach

### ENTREMET

#### FLAMING SCALLOP

Kimchi, Sriracha & Parmesan- cheese

### MAIN COURSE

#### HALIBUT

Pak Choi & Beurre blanc

Or

#### TOURNEDOS

Green vegetables, Mushrooms & Truffle gravy  
'Prepared Medium'

Or

#### CANNELLONI

Spinach, Ricotta & Walnut

### DESSERT

A creation of our patissier

### DESSERT DU CHEF

## 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

8 COURSES | 68

#### SALMON TORCH MAKI

Salmon, Avocado & Teriyaki

#### SALMON

Miso

#### TUNA TACO

Guacamole, Yuzu & Pico de gallo

#### MINI HAMBURGER

Cheddar & THC BBQ sauce

#### STEAK

Anticucho salsa

#### TARTARE OF RED BEET

Feta, Red onion, Chive, Capers & Olive oil

#### FREGOLA

Duxelles, Pistachio & Raspberry

\*one of the selected dishes can be replaced by the below suggestions

#### \*TUNA

Noodles, Bean sprout, Snow peas & Shiitake

#### \*BEEF SALAD

Udon, Carrot, Radish & Ginger Vinaigrette

### DESSERT

#### DESSERT DU CHEF

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# Sides

*Served one portion for two persons*

**FRITES 'UIT ZUYD' | 5**  
*Mayonnaise*

**FRIED RICE | 5**

**GREEN SALAD | 5**

**GREEN VEGGIES | 5**  
*Asparagus & Bimi*

**FRIED WILD MUSHROOMS | 5**