



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

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# 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 | 14<sup>50</sup>  
COCKTAILS | FROM 13  
VIRGIN COCKTAILS | FROM 10  
GLASS OF HOUSE WINE | 6

## Other drinks

BOTTLE OF HOUSE WINE | 30  
BEER | 4<sup>50</sup>  
BOTTLE OF WATER | 6<sup>75</sup>  
COFFEE - TEA | 3<sup>75</sup>  
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 | 23<sup>50</sup>  
INTERNATIONAL SELECTION 2 HOURS | 36  
FOR EACH FOLLOWING HOUR | 11 P.P.