

VEGETARIAN

SPARC RED CARROT BURGER | 18 
Lettuce - Shallot - Lemon

SICHUAN-STYLE AUBERGINE | 18 
Eggplant - Red Pepper - Scallion

SUPPLEMENTS

PAN-FRIED FOIE GRAS | 7

SAUCES | 4

Pepper Sauce - Béarnaise - Truffle Gravy

SIDES

FRITES UIT ZUYD | 5
Mayonnaise

RICE | 5
Fried or Steamed

SPICY EDAMAME | 5
Salty or Spiced

GREEN SALAD | 5

SALTY SHISHITO PEPPERS | 9

AFTER DINNER

THE CHOCOLATE DREAM | 28
To Share
Chocolate - Coffee - Tonka Beans

NEW YORK STYLE CHEESECAKE | 13
Figs - Pomegranate Molasses - Pistachio

RED VELVET | 14
Mascarpone - White Chocolate
Red Fruit Sorbet

CHEESE PLATTER | 16
5 Different Cheeses Selected By The Chef

*DO YOU THINK
WE'RE SEXY?*

Share your photo's #theharbourclub



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!



We care for the world who's feeding us



THE HARBOUR CLUB

LUNCH

Served From 12:00 Till 17:00

BENTO BOX | 30

Six Small Daily Changing Dishes

SUSHI & SASHIMI

CALIFORNIA MAKI | 25

King Crab - Avocado - Truffle Mayonnaise

SPICY TUNA MAKI | 24

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 24

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 25

Tempura Prawn - Salmon - Teriyaki

PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

BUDDHA MAKI | 18

Vegetables - Teriyaki

SASHIMI PLATTER | 27

9 pcs. - Salmon - Tuna

NIGIRI

SALMON | 4

TUNA | 5

WAGYU | 10

AVOCADO | 3 

COLD DISHES

BLANC DE NORMANDE | 27

6 pcs. - Manche - France

GAMBA SALAD | 17

Prawns - Spinach - Truffle Oil - Parmesan

AHI TUNA PIZZA | 22

Tomato - Red Onion - Truffle Oil - Cilantro

BEEF TATAKI | 17

Yakiniku - Daikon - Garlic

CARPACCIO | 18

Entrecote - Curly Endive

GADO GADO | 15

Green Beans - Ramen Egg - Peanut Dressing

WARM DISHES

CRISPY GAMBA'S | 19

Spicy Kimchi - Lime

CRISPY FRIED OYSTER | 16

Spinach - Hollandaise

KOREAN FRIED CHICKEN | 16

Triple S Sauce

SKIRT STEAK SSÄM | 22

Korean BBQ Beef - Pickles - Samyang

FALAFEL SSÄM | 16

Hummus - Lettuce - Falafel

TACO'S

3 pcs.

TUNA TACO'S | 19

Guacamole - Yuzu - Pico De Gallo

SALMON TACO'S | 18

Yuzu Mustard - Sesame - Daikon

BEEF TACO'S | 18

Skirt Steak - Shii-Take - Parmesan

FISH & SEAFOOD

GRILLED TUNA | 28

Soba Noodles - Edamame - Shimeji

SALMON MISO | 25

Fennel - Sesame - Green Oil

STEAMED LOBSTER | 50

Clarified Butter

GRILLED LOBSTER | 50

Pumpkin - Sweet Potato - Yellow Curry

KING CRAB - 100 GR. | 25

KING CRAB - 300 GR. | 75

Cold or Steamed

MEAT & BEEF

STEAK TARTARE | 25

Classic Garnish

TENDERLOIN | 36

Truffle Teriyaki - Shallot

HARBOUR'GER | 25

Umami Mushroom Ketchup - Pickles - Cheddar

CHICKEN SUPREME | 24

Bok Choy - Sweet Potato - Yuzu Beurre Noisette

PEKING DUCK | 30

Pancakes - Cucumber - Hoisin

TOMAHAWK | 83

800 Gr. - Dry-aged Meadow Beef