



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

PO'BOY SANDWICH | 15

Prawns - Lettuce - Spicy Red Sauce

SANDWICH STEAK TARTARE | 14

Lettuce - Bacon Mayonnaise

KICK-OFF

ARTISAN BREAD | 7

Mackerel Chili Tapanade - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham

EDAMAME | 8

Salted or Spicy



THE HARBOUR CLUB

OYSTERS

1 PCS.

BLANC DE NORMANDE | 4⁵⁰

Manche - France

GOLD BEACH | 6

Calvados - France

GILLARDEAU | 7⁵⁰

Charente Maritime - France

FRUITS DE MER

FRUITS DE MER PLATTER | 50

Oysters - Shellfish - Crustaceans
Lobster - King Crab

SUPPLEMENT

100 GR. KING CRAB | 25

300 GR. KING CRAB | 75

½ LOBSTER | 25

WHOLE LOBSTER | 50

SASHIMI

9 PCS.

SALMON - TUNA - YELLOWTAIL | 25

SALMON - TUNA | 27

SALMON | 24

TUNA | 29



THE HARBOUR CLUB

SUSHI

CALIFORNIA MAKI | 25

King Crab - Avocado
Truffle Mayonnaise

SPICY TUNA MAKI | 24

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 24

Salmon - Avocado - Teriyaki

SABA MAKI | 22

Mackerel - Cucumber
Crispy Onion - Oshinko

EBI FRY MAKI | 25

Tempura Prawn - Salmon - Teriyaki

SOFT SHELL CRAB MAKI | 25

Soft Shell Crab - Lettuce - Beef Teriyaki

PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

BUDDHA MAKI | 18

Vegetables - Teriyaki

NIGIRI

NIGIRI PLATTER | 5 PCS. | 19

Salmon - Tuna - Saba - Hirame - Avocado

SABA | 4

SALMON | 4

TUNA | 5

WAGYU | 10

AVOCADO | 3 



THE HARBOUR CLUB

COLD DISHES

GAMBA SALAD | 17

Prawns - Spinach - Truffle Oil - Parmesan

YELLOWTAIL CEVICHE | 16

Black Garlic Leche - Wasabi Vinaigrette

AHI TUNA PIZZA | 22

Tomato - Red Onion - Truffle Oil - Cilantro

ASETRA CAVIAR

10 GR. | 40

30 GR. | 90

Blini - Smoked Salmon

BEEF TATAKI | 17

Yakiniku - Daikon - Garlic

CARPACCIO | 18

Entrecôte - Curly Endive

GADO GADO | 15

Green Beans - Ramen Egg - Peanut Dressing

AVOCADO SPEARS | 14

Tomato - Avocado-Jalapeño Sauce

TACOS

3 PCS.

TUNA TACOS | 19

Guacamole - Yuzu - Pico De Gallo

SALMON TACOS | 18

Yuzu Mustard - Sesame - Daikon

BEEF TACOS | 18

Skirt Steak - Shii-Take - Parmesan



THE HARBOUR CLUB

WARM DISHES

TOM YUM BISQUE | 18

Lobster - Lemongrass - Coconut

CRISPY GAMBA'S | 19

Spicy Kimchi - Lime

CRISPY FRIED OYSTERS | 16

Spinach - Hollandaise Sauce

CAUSA LIMEÑA | 29

King Crab - Ají Amarillo

PULPO | 23

Radish - Black Garlic Aioli

KOREAN FRIED CHICKEN | 16

Triple S Sauce

SKIRT STEAK SSÄM | 22

Korean BBQ Beef - Pickles - Samyang

FALAFEL SSÄM | 16

Hummus - Lettuce - Falafel

GREEN ASPARAGUS | 15

Wafu Sauce

WAGYU

WAGYU TARTARE | 20

Asian Style - Lotus Chips

WAGYU TATAKI | 37

Tarragon Mustard - Truffle Oil

WAGYU NIKU TORI | 56

Yakiniku - Spring Onion



THE HARBOUR CLUB

FISH & SEAFOOD

DOVER SOLE | 50

Butter Glazed

GRILLED TUNA | 28

Soba Noodles - Edamame - Shimeji

SALT-CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.

SALMON MISO | 25

Fennel - Sesame - Green Oil

BLACK COD | 35

Citrus Misoyaki - Soy-Garlic

STEAMED LOBSTER | 50

Clarified Butter

GRILLED LOBSTER | 50

Pumpkin - Sweet Potato - Yellow Curry

KING CRAB

100 GR. | 25

300 GR. | 75

Cold Or Steamed

VEGETARIAN

SPARC RED CARROT BURGER | 18 🍃

Lettuce - Shallot - Lemon

SICHUAN-STYLE AUBERGINE | 19 🍃

Eggplant - Red Pepper - Scallion

SUPPLEMENTS

PAN-FRIED FOIE GRAS | 7

SAUCES | 4

Pepper Sauce - Béarnaise - Truffle Gravy



THE HARBOUR CLUB

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 PANCAKES | 30

Cucumber - Hoisin

STEAK

THE HARBOUR CLUB STEAK | 35

250 Gr. - Grain-Fed Black Angus

RIBEYE | 40

300 Gr. - Meadow Beef

TOMAHAWK | 83

800 Gr. - Dry-Aged Meadow Beef

23K GOLD RIBEYE | 300

300 Gr. - Meadow Beef In Gold Foil

SIDES

FRITES UIT ZUYD | 5

Mayonnaise

RICE | 5

Fried or Steamed

EDAMAME | 8

Salted or Spicy

GREEN SALAD | 5

SALTY SHISHITO PEPPERS | 9



THE HARBOUR CLUB

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

PAVLOVA | 11

Strawberry - Rice Krispies - Thai Basil

CENDOL FLAN | 12

Pandan - Palm Sugar Caramel

Coconut Sorbet

CHEESE PLATTER | 16

5 Different Cheeses Selected By The Chef