



THE HARBOUR CLUB

WHAT'S  
YOUR  
FLAVOUR?!

*DO YOU THINK  
WE'RE SEXY?*

Share your photo's #theharbourclub

*Vestiti del*  
**CAPO**



# THE HARBOUR CLUB

## LUNCH

Served From 12:00 Till 17:00

### **BENTO BOX | 30**

Six Small Daily Changing Dishes

### **FISHCAKE BAO | 15**

2 pcs. - Sriracha Emulsion - Tomato

### **SANDWICH STEAK TARTARE | 14**

Lettuce - Bacon Mayonnaise

## KICK-OFF

### **ARTISAN BREAD | 8**

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 - NR. 3 | 4<sup>50</sup>

Manche - France

GOLD BEACH - NR. 3 | 6

Calvados - France

GILLARDEAU - NR. 3 | 7<sup>50</sup>

Charente Maritime - France

### FRUITS DE MER

FRUITS DE MER PLATTER | 55

Oysters - Shellfish  
Crustaceans - Lobster

#### SUPPLEMENT

100 GR. KING CRAB | 40

300 GR. KING CRAB | 120

½ LOBSTER | 27<sup>50</sup>

WHOLE LOBSTER | 55

### SASHIMI

9 PCS.

SALMON - TUNA - YELLOWTAIL | 28

SALMON - TUNA | 27

SALMON | 25

TUNA | 32



# THE HARBOUR CLUB

## SUSHI

### MEDITERRANEAN MAKI | 26

Eel - Prawn - Tomato Salsa - Kimchi Mayonnaise

### SPICY TUNA MAKI | 26

Tuna - Red Miso - Wasabi Mayonnaise

### SALMON TORCH MAKI | 25

Salmon - Avocado - Teriyaki

### EBI FRY MAKI | 26

Tempura Prawn - Salmon - Teriyaki

### SOFT SHELL CRAB MAKI | 27

Soft Shell Crab - Lettuce - Beef Teriyaki

### PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

### BUDDHA MAKI | 18

Vegetables - Teriyaki

## NIGIRI

### NIGIRI PLATTER | 5 PCS. | 20

Salmon - Tuna - Yellowtail  
Hirame - Avocado

### YELLOWTAIL | 4

### SALMON | 5

### TUNA | 6

### WAGYU | 11

### AVOCADO | 3



## THE HARBOUR CLUB

### COLD DISHES

#### GAMBA SALAD | 17

Prawns - Spinach - Truffle Oil - Parmesan

#### CEVICHE | 16

Market Fish - Aji Amarillo Leche - Sweet Potato

#### AHI TUNA PIZZA | 23

Tomato - Red Onion - Truffle Oil - Cilantro

#### ASETRA CAVIAR

10 GR. | 40

30 GR. | 90

Blini - Smoked Salmon

#### BEEF TATAKI | 18

Yakiniku - Daikon - Garlic

#### CARPACCIO | 19

Entrecôte - Cilantro Emulsion - Curly Endive

#### GADO GADO | 15

Green Beans - Ramen Egg - Peanut Dressing

### TACOS

3 PCS.

#### TUNA TACOS | 21

Guacamole - Yuzu - Pico De Gallo

#### SALMON TACOS | 19

Yuzu Mustard - Sesame - Daikon

#### BEEF TACOS | 21

Skirt Steak - Shii-Take - Parmesan

#### AVOCADO TACOS | 15

Avocado - Feta - Chipotle Dressing



## THE HARBOUR CLUB

### WARM DISHES

#### TOM YUM BISQUE | 17

Lobster - Lemongrass - Coconut

#### CRISPY GAMBA'S | 20

Spicy Kimchi - Lime

#### CRISPY FRIED OYSTERS | 16

Spinach - Hollandaise Sauce

#### PULPO | 23

Radish - Black Garlic Aioli

#### KOREAN FRIED CHICKEN | 17

Triple S Sauce

#### SKIRT STEAK SSÄM | 24

Korean BBQ Beef - Pickles - Samyang

#### CORN RIBS | 15

Chipotle Dressing - Feta

#### GREEN ASPARAGUS | 15

Wafu Sauce

### WAGYU

#### WAGYU TARTARE | 21

Asian Style - Lotus Chips

#### WAGYU NIKU TORI | 59

Yakiniku - Spring Onion



## THE HARBOUR CLUB

### FISH & SEAFOOD

#### DOVER SOLE | 50

Butter Glazed

#### GRILLED TUNA | 31

Soba Noodles - Edamame - Shimeji

#### SALT-CRUSTED SEA BASS | 12<sup>50</sup>

Per 100 Gr. - Min. 2 Pers.

#### SALMON MISO | 25

Fennel - Sesame - Green Oil

#### IKAN BALI | 30

Mackerel - Daily Pickle

#### STEAMED LOBSTER | 55

Clarified Butter

#### GRILLED LOBSTER | 55

Pumpkin - Sweet Potato - Yellow Curry

#### KING CRAB

100 GR. | 40

300 GR. | 120

Cold Or Steamed

### VEGETARIAN

#### SPARC RED CARROT BURGER | 18

Lettuce - Shallot - Lemon

#### HONEY GLAZED CABBAGE | 17

Feta Crème - Mustard Sauce

### SUPPLEMENTS

#### PAN-FRIED FOIE GRAS | 7

#### SAUCES | 4

Pepper Sauce - Béarnaise - Truffle Gravy





## THE HARBOUR CLUB

### MEAT & BEEF

#### STEAK TARTARE | 26

Classic Garnish

#### TENDERLOIN | 38

Truffle Teriyaki - Pickled Cucumber

#### HARBOUR'GER | 26

Lettuce - Tomato - Cheddar  
Harbour'ger Sauce

#### CHICKEN SUPREME | 26

Corn - Baby Leek - Chicken Gravy

#### PEKING DUCK PANCAKES | 31

Cucumber - Hoisin

### STEAK

#### THE HARBOUR CLUB STEAK | 36

250 Gr. - Grain-Fed Black Angus

#### RIBEYE | 45

300 Gr. - Meadow Beef

#### TOMAHAWK | 89

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

#### ROASTED BRUSSEL SPROUTS | 5

Fish Sauce Caramel



# THE HARBOUR CLUB

## AFTER DINNER

### THE CHOCOLATE DREAM | 28

To Share

Chocolate - Coffee - Tonka Beans

### PIÑA COLADA TACO | 12

Coconut - Mango - Pineapple

### RED VELVET | 14

Mascarpone - White Chocolate

Red Fruit Sorbet

### CHOCOLATE OYSTER | 13

Orange - Kalamansi - Pineapple-Lime Salsa

### ECLAIR | 12

Yuzu - White Chocolate - Mandarin

### CHEESE PLATTER | 18

5 Different Cheeses Selected By The Chef