



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

*DO YOU THINK
WE'RE SEXY?*

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Vestiti del
CAPO



THE HARBOUR CLUB

LUNCH

Served From 12:00 Till 17:00

BENTO BOX | 35

Six Small Daily Changing Dishes

SANDWICH SMOKED SALMON | 15

Capers - Pickled Red Onion - Wasabi Mayonnaise

SANDWICH STEAK TARTARE | 15

Lettuce - Bacon Mayonnaise

KICK-OFF

ARTISAN BREAD | 8

Mackerel Chili Tapanade - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham

EDAMAME | 9

Salted Or Spicy



THE HARBOUR CLUB

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3 | 5⁵⁰

Manche - France

GOLD BEACH - NR. 3 | 6

Calvados - France

GILLARDEAU - NR. 3 | 7⁵⁰

Charente Maritime - France

FRUITS DE MER

FRUITS DE MER PLATTER | 57

Oysters - Shellfish

Crustaceans - Lobster

SUPPLEMENT

100 GR. KING CRAB | 40

300 GR. KING CRAB | 120

½ LOBSTER | 27⁵⁰

WHOLE LOBSTER | 55

SASHIMI

9 Pcs.

SALMON - TUNA - YELLOWTAIL | 29

SALMON - TUNA | 28

SALMON | 27

TUNA | 34



THE HARBOUR CLUB

SUSHI

CALIFORNIA MAKI | 37

King Crab - Avocado - Cucumber - Mango

SPICY TUNA MAKI | 26

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 25

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 27

Tempura Prawn - Salmon - Teriyaki

SOFT SHELL CRAB MAKI | 30

Soft Shell Crab - Lettuce - Beef Teriyaki

PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

BUDDHA MAKI | 19

Vegetables - Teriyaki

NIGIRI

NIGIRI PLATTER | 5 PCS. | 20

Salmon - Tuna - Yellowtail
Hirame - Avocado

YELLOWTAIL | 5

SALMON | 5

TUNA | 6

WAGYU | 11

AVOCADO | 3



THE HARBOUR CLUB

COLD DISHES

GAMBA SALAD | 18

Prawns - Spinach - Truffle Oil - Parmesan

CEVICHE | 17

Market Fish - Aji Amarillo Leche - Sweet Potato

AHI TUNA PIZZA | 24

Tomato - Red Onion - Truffle Oil - Cilantro

ASETRA CAVIAR

10 GR. | 40

30 GR. | 90

Blini - Smoked Salmon

BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

CARPACCIO | 19

Entrecôte - Cilantro Emulsion - Curly Endive

GADO GADO | 16

Green Beans - Ramen Egg - Peanut Dressing

TACOS

3 Pcs.

TUNA TACOS | 22

Guacamole - Yuzu - Pico De Gallo

SALMON TACOS | 21

Yuzu Mustard - Sesame - Daikon

BEEF TACOS | 22

Skirt Steak - Shii-Take - Parmesan

AVOCADO TACOS | 16

Avocado - Feta - Chipotle Dressing



THE HARBOUR CLUB

WARM DISHES

TOM YUM BISQUE | 19

Lobster - Lemongrass - Coconut

CRISPY GAMBA'S | 21

Spicy Kimchi - Lime

CRISPY FRIED OYSTERS | 18

Spinach - Hollandaise Sauce

PULPO | 26

Radish - Black Garlic Aioli

KOREAN FRIED CHICKEN | 18

Triple S Sauce

SKIRT STEAK SSÄM | 26

Korean Bbq Beef - Pickles - Samyang

JAPANESE EGGPLANT | 15

Sesame - Spring Onion - Miso

GREEN ASPARAGUS | 15

Wafu Sauce



THE HARBOUR CLUB

FISH & SEAFOOD

DOVER SOLE | 50

Butter Glazed

GRILLED TUNA | 33

Soba Noodles - Edamame - Shimeji

SALT-CRUSTED SEA BASS | 12⁵⁰

Per 100 Gr. - Min. 2 Pers.

SALMON MISO | 25

Fennel - Sesame - Green Oil

IKAN BALI | 31

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 | 39

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 | 47

300 Gr. - Meadow Beef

TOMAHAWK | 91

800 Gr. - Dry-Aged Meadow Beef

WAGYU ENTRECOTE A5 | 59

100 Gr. - Yakiniku - Spring Onion

23K GOLD RIBEYE | 300

300 Gr. - Meadow Beef in gold foil

SIDES

FRITES UIT ZUYD | 6

Mayonnaise

RICE | 6

Fried Or Steamed

EDAMAME | 9

Salted or Spicy

GREEN SALAD | 6

BROCCOLINI | 6

Garlic - Ginger - Mushroom Soy

CORN RIBS | 7

Chipotle Dressing - Chives



THE HARBOUR CLUB

AFTER DINNER

THE CHOCOLATE DREAM | 32

To Share

Chocolate - Coffee - Tonka Beans

PIÑA COLADA TACO | 12

Coconut - Mango - Pineapple

RED VELVET | 14

Mascarpone - White Chocolate

Red Fruit Sorbet

CHOCOLATE OYSTER | 15

Orange - Kalamansi - Pineapple-Lime Salsa

ECLAIR | 12

Yuzu - White Chocolate - Mandarin

CHEESE PLATTER | 16

5 Different cheeses selected by the chef