



THE HARBOUR CLUB
AMSTERDAM OOST

WHAT'S
YOUR
FLAVOUR?!

THE HARBOUR CLUB
AMSTERDAM OOST

LUNCH

Served From 12:00 Till 17:00

BENTO BOX | 35

Six small daily changing dishes

KICK-OFF

ARTISAN BREAD | 8

Mackerel Chili Tapanade - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham

EDAMAME | 9

Salted Or Spicy

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

SUSHI

SPICY TUNA MAKI | 26

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 25

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 27

Tempura Prawn - Salmon - Teriyaki

PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

BUDDHA MAKI | 19

Vegetables - Teriyaki

NIGIRI PLATTER | 5 PCS. | 20

Salmon - Tuna - Yellowtail
Hirame - Avocado

SASHIMI

9 PCS.

SALMON - TUNA - YELLOWTAIL | 28

SALMON - TUNA | 30

SALMON | 25

TUNA | 34

TACOS

3 PCS.

TUNA TACOS | 22

Guacamole - Yuzu - Pico De Gallo

BEEF TACOS | 22

Skirt Steak - Shii-Take - Parmesan

AVOCADO TACOS | 16

Avocado - Feta - Chipotle Dressing

COLD DISHES

GAMBA SALAD | 18

Prawns - Spinach - Truffle Oil - Parmesan

AHI TUNA PIZZA | 24

Tomato - Red Onion - Truffle Oil - Cilantro

BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

CARPACCIO | 19

Entrecôte - Cilantro Emulsion - Curly Endive

GADO GADO | 16

Green Beans - Ramen Egg - Peanut Dressing

WARM DISHES

CRISPY GAMBA'S | 21

Spicy Kimchi - Lime

CRISPY FRIED OYSTERS | 18

Spinach - Hollandaise Sauce

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
A M S T E R D A M O O S T

FISH & SEAFOOD

GRILLED TUNA | 33

Soba Noodles - Edamame - Shimeji

SALMON MISO | 25

Fennel - Sesame - Green Oil

STEAMED LOBSTER | 55

Clarified Butter

GRILLED LOBSTER | 55

Pumpkin - Sweet Potato - Yellow Curry

MEAT & BEEF

STEAK TARTARE | 26

Classic Garnish

TENDERLOIN | 39

Truffle Teriyaki - Pickled Cucumber

HARBOUR'GER | 26

Lettuce - Tomato - Cheddar - Harbour'ger Sauce

CHICKEN SUPREME | 28

Corn - Baby Leek - Chicken Gravy

PEKING DUCK PANCAKES | 31

Cucumber - Hoisin

STEAK

THE HARBOUR CLUB STEAK | 37

250 Gr. - Grain-Fed Black Angus

TOMAHAWK | 91

800 Gr. - Dry-Aged Meadow Beef

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

SIDES

FRITES UIT ZUYD | 6

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
A M S T E R D A M O O S T

AFTER DINNER

THE CHOCOLATE DREAM | 32

To Share

Chocolate - Coffee - Tonka Beans

POPCORN FLAN | 15

Chocolate - Tonka - Miso Caramel

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

Vestiti del
CAPO

