



THE HARBOUR CLUB

WHAT'S  
YOUR  
FLAVOUR?!

*DO YOU THINK  
WE'RE SEXY?*

Share your photos #theharbourclub

*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 | 16**

Capers - Pickled Red Onion  
Wasabi Mayonnaise

### **THE CRISPY CLUB | 24**

Tuna - Avocado Wasabi Crème - Unagi

### **RIBEYE KATSU | 30**

La Finca Beef - Brioche - Shallot Butter  
Red Cabbage

### **THE CLUB STEAK SANDWICH | 19**

Grilled Flank Steak - Truffle Mayonnaise  
Sourdough Bread



# THE HARBOUR CLUB

## KICK-OFF

### ARTISAN BREAD | 8

Mackerel Chili Tapenade  
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 | 5<sup>50</sup>**

Manche - France

**GOLD BEACH - NR. 3 | 6**

Calvados - France

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

Charente Maritime - France

### OYSTER PLATTERS

**PLATEAU RICHE 6 | 38**

2 Blanc de Normandie  
2 Gold Beach - 2 Gillardeau

**PLATEAU RICHE 9 | 57**

3 Blanc de Normandie  
3 Gold Beach - 3 Gillardeau

### 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 | 27<sup>50</sup>**

**WHOLE LOBSTER | 55**

### CAVIAR

Served with egg mimosa, blinis,  
smoked salmon, chives & crème fraiche

**ROYAL ASETRA**

**10 GR. | 45**

**30 GR. | 105**



## THE HARBOUR CLUB

### SUSHI

#### EXCLUSIVE HARBOUR MAKI | 65

King Crab - Tempura Prawn - Wagyu - Caviar

#### 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

#### CHICKEN KATSU MAKI | 24

Chicken - Cucumber - Peanut Sauce

#### PEKING DUCK MAKI | 24

Peking Duck - Cucumber - Hoisin

#### BUDDHA MAKI | 19

Vegetables - Teriyaki

### SASHIMI

9 Pcs.

#### SALMON - TUNA - YELLOWTAIL | 28

SALMON - TUNA | 30

SALMON | 25

TUNA | 34

#### CHEF'S CHOICE SASHIMI | 35

Salmon - Yellowtail - Tuna

Scallop - Mackerel

### NIGIRI

#### NIGIRI PLATTER | 5 PCS. | 20

Salmon - Tuna - Yellowtail

Hirame - Avocado

YELLOWTAIL | 5

SALMON | 5

TUNA | 6

WAGYU | 11

AVOCADO | 3 



**THE HARBOUR CLUB**



**THE HARBOUR CLUB  
10 YEARS**

**SALMON TORCH MAKI**

Salmon - Avocado - Teriyaki

**BEEF TATAKI**

Yakiniku - Daikon - Garlic

**CRISPY FRIED OYSTERS**

2 Pcs. - Spinach - Hollandaise Sauce

**AUBERGINE**

Gorgonzola - Miso

**BLACK COD**

Honey Miso

**SPRING CHICKEN**

Truffle Teriyaki - Bok Choy

**TENDERLOIN**

Anticucho - Sweet & Sour

**THE CHOCOLATE DREAM**

Chocolate - Coffee - Tonka Beans

**MOST WANTED!**

**EXPERIENCE 10 YEARS  
THE HARBOUR CLUB  
MOST WANTED | 77<sup>50</sup> P.P.**

For two to share



## THE HARBOUR CLUB

### COLD DISHES

#### CAESAR SALAD | 14

Romaine - Croutons - Poached Egg  
Caesar Dressing

##### Topping

Salmon +6 | Tuna +10 | Prawns +3 | Chicken +3

#### TIRADITO SALMON | 17

Leche de Tigre - Onion - Cilantro

#### TUNA TATAKI | 18

Blini - Pickled Radish  
Ras el Hanout Mayonnaise

#### BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

#### CARPACCIO | 19

Shiso Pesto - Parmesan - Pine Nuts

##### Supplement

Foie Gras 40 Gr. | 9

Truffle 5 Gr. | 12

### TACOS

3 Pcs.

#### TUNA TACOS | 22

Guacamole - Yuzu - Pico de Gallo

#### BEEF TACOS | 22

Skirt Steak - Shiitake - Parmesan

#### SWEET POTATO TACOS | 16

Sweet Potato - Pumpkin - Avocado





## THE HARBOUR CLUB

### WARM DISHES

#### BOUILLABAISSÉ | 24

Shellfish - Crustaceans - Market Fish

#### CRISPY GAMBAS | 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

### VEGETARIAN DISHES

#### GADO GADO | 16

Green Beans - Ramen Egg  
Peanut Dressing

#### BURRATA | 19

Epazote - Basil - Tomatoes

#### CAULIFLOWER | 15

Indian Spices - Peanuts - Yogurt

#### RISOTTO CROQUETTES | 16

Parmesan - Sweet Potato - Pumpkin

#### AUBERGINE | 15

Gorgonzola - Honey Miso



## THE HARBOUR CLUB

### FISH & SEAFOOD

**DOVER SOLE | 50**

Butter Glazed

**GRILLED TUNA | 33**

Seasonal Veggies - Tay Soy Vinaigrette

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

Per 100 Gr. - Min. 2 Pers.

**SALMON MISO | 25**

Fennel - Sesame - Green Oil

**GAMBAS | 32**

4 Pcs. - Garlic Butter

**BLACK COD | 37**

Honey Miso

**STEAMED LOBSTER | 55**

Lime Mayonnaise

**GRILLED LOBSTER | 55**

Saffron Mayonnaise

**KING CRAB**

**100 GR. | 40**

**300 GR. | 120**

Cold or Steamed

### SIDES

**FRITES UIT ZUYD | 6**

Mayonnaise

**RICE | 6**

Fried or Steamed

**EDAMAME | 9**

Salted or Spicy

**GREEN SALAD | 6**

**CARROT TANDOORI | 8**

Yoghurt - Mint



## THE HARBOUR CLUB

### MEAT

#### STEAK TARTARE | 26

Classic Garnish

#### TENDERLOIN | 39

Truffle Teriyaki - Sweet & Sour

#### HARBOUR'GER | 26

Lettuce - Tomato - Cheddar  
Harbour'ger Sauce

#### SPRING CHICKEN | 28

Truffle Teriyaki - Bok Choy

#### PEKING DUCK PANCAKES | 31

Cucumber - Hoisin

#### THE HARBOUR CLUB STEAK | 37

250 Gr. - Black Angus Beef

#### RIBEYE | 47

300 Gr. - La Finca Beef

#### TOMAHAWK | 91

800 Gr. - Dry-Aged Meadow Beef

#### WAGYU ENTRECOTE A4 | 59

100 Gr. - Yakiniku - Spring Onion

#### 23K GOLD RIBEYE | 300

300 Gr. - Meadow Beef in Gold Leaf

### VEGETARIAN

#### REDEFINE BEEF FLANK | 27

100 Gr. - Truffle Teriyaki - Sweet & Sour

#### GRILLED CELERIAC STEAK | 18

Espuma Tofu Miso - Fennel Salad

### SUPPLEMENTS

#### PAN-FRIED FOIE GRAS | 11

#### SAUCES | 4<sup>50</sup>

Peppercorn Sauce, Béarnaise or Truffle Gravy





# THE HARBOUR CLUB

## 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

### CHOCOLATE BAR | 16

Orange - Grapefruit - Yuzu - Shiso

### VEGAN BOMB | 15

Lime - Mango - Quinoa

### CHEESE PLATTER | 16

5 Cheeses - Chef's Selection





