



THE HARBOUR CLUB

X-Mas  
Mela



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

# The Harbour Club Christmas Menu

## STEAK TARTARE

Classic Garnish - Frisee Salad - Foie Gras

## TUNA TACO

Guacamole - Yuzu - Pico de Gallo

## CRISPY FRIED OYSTERS

Spinach - Hollandaise Sauce

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## SALMON TORCH MAKI

Salmon - Avocado - Teriyaki

## SPICY TUNA MAKI

Tuna - Red Miso - Wasabi Mayonnaise

## SASHIMI 4 PCS.

Tuna - Salmon - Fresh Wasabi

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## PULPO

Radish - Black Garlic Aioli

## TENDERLOIN

Truffle Teriyaki - Sweet & Sour

## AUBERGINE

Gorgonzola - Miso

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## THE CHRISTMAS DREAM

Chocolate - Mascarpone - Tonka Beans

# Most Wanted!

CHRISTMAS MENU

THE HARBOUR CLUB

MOST WANTED | 89<sup>50</sup> P.P.

For two to share



## 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

### Caviar

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

**ROYAL ASETRA**

10 GR. | 45

30 GR. | 105

### Sushi & Sashimi

**EXCLUSIVE HARBOUR MAKI | 65**

King Crab - Tempura Prawn - Wagyu - Caviar

**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

**SASHIMI PLATTER | 28**

Salmon - Tuna - Yellowtail



# THE HARBOUR CLUB

## Cold Dishes

### TIRADITO SALMON | 17

Leche de Tigre - Onion - Cilantro

### TUNA TACOS | 22

Guacamole - Yuzu - Pico de Gallo

### BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

### CARPACCIO | 19

Shiso Pesto - Parmesan - Pine Nuts

#### Supplement

Foie Gras 40 Gr. | 9

Truffle 5 Gr. | 12

### BURRATA | 19

Epazote - Basil - Tomatoes

## Warm Dishes

### CRISPY GAMBAS | 21

Spicy Kimchi - Lime

### CRISPY FRIED OYSTERS | 18

Spinach - Hollandaise Sauce

### KOREAN FRIED CHICKEN | 18

Triple S Sauce

### BEEF TACOS | 22

Skirt Steak - Shiitake - Parmesan

### AUBERGINE | 15

Gorgonzola - Honey Miso



## THE HARBOUR CLUB

### Fish & Seafood

#### GRILLED TUNA | 33

Seasonal Veggies - Tay Soy Vinaigrette

#### SALMON MISO | 25

Fennel - Sesame - Green Oil

#### GAMBAS | 32

4 Pcs. - Garlic Butter

#### STEAMED LOBSTER | 55

Lime Mayonnaise

#### GRILLED LOBSTER | 55

Saffron Mayonnaise

#### KING CRAB

100 GR. | 40

300 GR. | 120

Cold or Steamed

### Meat

#### STEAK TARTARE | 26

Classic Garnish

##### Supplement

Foie Gras 40 Gr. | 9

Truffle 5 Gr. | 12

#### TENDERLOIN | 39

Truffle Teriyaki - Sweet & Sour

#### PEKING DUCK PANCAKES | 31

Cucumber - Hoisin

#### SPRING CHICKEN | 28

Truffle Teriyaki - Bok Choy

#### THE HARBOUR CLUB STEAK | 37

250 Gr. - Black Angus Beef

#### TOMAHAWK | 91

800 Gr. - Dry-Aged Meadow Beef



## THE HARBOUR CLUB

### Vegetarian

REDEFINE BEEF FLANK | 27 

100 Gr. - Truffle Teriyaki - Sweet & Sour

### Sides

FRITES UIT ZUYD | 6

Mayonnaise

FRIED RICE | 6

EDAMAME | 9

Salted or Spicy

GREEN SALAD | 6

CARROT TANDOORI | 8

Yoghurt - Mint

### Supplements

PAN-FRIED FOIE GRAS | 11

SAUCES | 4<sup>50</sup>

Peppercorn Sauce,  
Béarnaise or Truffle Gravy



# THE HARBOUR CLUB

## After Dinner

### THE CHRISTMAS DREAM | 32

#### To Share

Chocolate - Mascarpone - Tonka Beans

### RED VELVET | 14

Mascarpone - White Chocolate  
Red Fruit Sorbet

### VEGAN BOMB | 15

Lime - Mango - Quinoa

### CHEESE PLATTER | 16

5 Different cheeses  
selected by the chef