



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

*DO YOU THINK
WE'RE SEXY?*

Share your photos #theharbourclub

Vestiti del
CAPO



THE HARBOUR CLUB

AFTERNOON DISHES

Served From 12:00 Till 17:00

BENTO BOX | 39

Six Small Daily Changing Dishes

THE CRISPY CLUB | 25

Tuna - Avocado Crème - Teriyaki

THE CLUB STEAK SANDWICH | 21

Grilled Flank Steak - Truffle Mayonnaise
Sourdough Bread



THE HARBOUR CLUB

KICK-OFF

ARTISAN BREAD | 9

Mackerel Chili Tapenade
Salted Butter

PATA NEGRA | 17

50 Gr. Iberico Ham

EDAMAME | 10

Salted or Spicy



THE HARBOUR CLUB

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3 | 6

Manche - France

GOLD BEACH - NR. 3 | 7

Calvados - France

GILLARDEAU - NR. 3 | 8⁵⁰

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6 | 42

2 Blanc de Normandie
2 Gold Beach - 2 Gillardeau

PLATEAU RICHE 9 | 63

3 Blanc de Normandie
3 Gold Beach - 3 Gillardeau

CAVIAR

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

ROYAL ASETRA

10 GR. | 50

30 GR. | 120



THE HARBOUR CLUB

SUSHI

EXCLUSIVE HARBOUR MAKI | 72

King Crab - Tempura Prawn - Wagyu - Caviar

CALIFORNIA MAKI | 41

King Crab - Avocado - Cucumber - Mango

SPICY TUNA MAKI | 29

Tuna - Red Miso - Wasabi Mayonnaise

SALMON TORCH MAKI | 28

Salmon - Avocado - Teriyaki

EBI FRY MAKI | 29

Tempura Prawn - Salmon - Teriyaki

PEKING DUCK MAKI | 27

Peking Duck - Cucumber - Hoisin

BUDDHA MAKI | 21

Vegetables - Teriyaki

SASHIMI

9 Pcs.

SALMON - TUNA | 30

SALMON | 28

TUNA | 38

NIGIRI

NIGIRI PLATTER | 6 PCS. | 22

Salmon - Tuna - Avocado

SALMON | 5⁵

TUNA | 6⁵

WAGYU | 12

AVOCADO | 3⁵ 



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

BEEF TACOS

2 Pcs. - Skirt Steak - Shiitake - Parmesan

BLACK COD

Honey Miso

TENDERLOIN

Truffle Teriyaki - Sweet & Sour

CAULIFLOWER

Indian Spices - Peanuts - Yogurt

THE CHOCOLATE DREAM

Chocolate - Coffee - Tonka Beans

MOST WANTED!

EXPERIENCE 10 YEARS

THE HARBOUR CLUB

MOST WANTED | 80 P.P.

For two to share



THE HARBOUR CLUB

COLD DISHES

CAESAR SALAD | 16

Romaine - Croutons - Poached Egg
Caesar Dressing

Topping

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

TUNA TACOS | 25

Guacamole - Yuzu - Pico de Gallo

SALMON TARTARE | 18

Avocado - Jalapeño - Truffle Ponzu

STEAK TARTARE | 26

Classic Garnish

BEEF TATAKI | 19

Yakiniku - Daikon - Garlic

CARPACCIO | 21

Shiso Pesto - Parmesan - Pine Nuts

Supplement

Foie Gras 40 Gr. | 12

Truffle 5 Gr. | 12

ASIAN SALAD | 16

Chinese Cabbage - Carrot - Ssamjang

BURRATA | 21

Epazote - Basil - Tomatoes



THE HARBOUR CLUB

WARM DISHES

BOUILLABAISSE | 21

Market Fish - Saffron

CRISPY GAMBAS | 24

Spicy Kimchi - Lime

CRISPY FRIED OYSTERS | 20

Spinach - Hollandaise Sauce

PULPO | 29

Radish - Black Garlic Aioli

BEEF TACOS | 25

Skirt Steak - Shiitake - Parmesan

KOREAN FRIED CHICKEN | 20

Triple S Sauce

SKIRT STEAK SALAD | 26

Korean Bbq Beef - Cabbage - Ssamjang

RISOTTO CROQUETTES | 19 🌿

Tomato Sauce - Parmesan



THE HARBOUR CLUB

FISH & SEAFOOD

GRILLED TUNA | 36

Seasonal Veggies - Tay Soy Vinaigrette

SALT-CRUSTED SEA BASS | 14

Per 100 Gr. - Min. 2 Pers.

SALMON MISO | 28

Leek - Aji Amarillo Beurre Blanc

BLACK COD | 41

Honey Miso

GAMBAS | 34

4 Pcs. - Garlic Butter

STEAMED LOBSTER | 58

Lime Mayonnaise

GRILLED LOBSTER | 58

Bouillabaisse - Saffron Mayonnaise

KING CRAB

100 GR. | 44

300 GR. | 120

Cold or Steamed

SIDES

FRITES UIT ZUYD | 7

Mayonnaise

RICE | 7

Fried or Steamed

EDAMAME | 10

Salted or Spicy

GREEN SALAD | 7

CAULIFLOWER | 8

Indian Spices - Peanuts - Yogurt



THE HARBOUR CLUB

MEAT

TENDERLOIN | 43

Truffle Teriyaki - Sweet & Sour

HARBOUR'GER | 29

Lettuce - Tomato - Cheddar
Harbour'ger Sauce

Topping

Drowned in Cheddar +5 |

SPRING CHICKEN | 31

Truffle Teriyaki - Bok Choy

PEKING DUCK PANCAKES | 34

Cucumber - Hoisin

THE HARBOUR CLUB STEAK | 41

250 Gr. - Black Angus Beef

RIBEYE | 52

300 Gr. - La Finca Beef

TOMAHAWK | 99

800 Gr. - Dry-Aged Meadow Beef

WAGYU ENTRECOTE A4 | 65

100 Gr. - Yakiniku - Spring Onion

23K GOLD RIBEYE | 300

300 Gr. - Meadow Beef in Gold Leaf

VEGETARIAN

REDEFINE BEEF FLANK | 30

100 Gr. - Truffle Teriyaki - Sweet & Sour

AUBERGINE MISO | 18

Gorgonzola - Honey Miso

SUPPLEMENTS

PAN-FRIED FOIE GRAS | 12

SAUCES | 4⁵⁰

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 Different cheeses
selected by the chef