



THE HARBOUR CLUB

WHAT'S  
YOUR  
FLAVOUR?!



THE HARBOUR CLUB

# DYNAMIC PRICING

WHERE EACH DAY BRINGS ITS OWN  
UNIQUE OFFER.

ASK YOUR WAITER ABOUT THE  
PRICING OF THE DAY

If you have any allergies or intolerances,  
please inform our FABULOUS staff



THE HARBOUR CLUB



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## AFTERNOON DISHES

Served From 12:00 Till 17:00

### BENTO BOX | 34

Six Small Changing Dishes

### VEGA BENTO BOX | 23

Six Small Changing Dishes

### SHRIMP SANDWICH | 15

Brioche - Sesame

### STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayonnaise  
Sourdough Bread

### BURRATA SANDWICH | 15

Burrata - Shiso Pesto - Tomato

## KICK-OFF

### ARTISAN BREAD | 9

Mackerel Chili Tapenade - Salted Butter

### PATA NEGRA | 13

50 Gr. Iberico Ham - Red Onion

### IBERICO SECRETO | 16

120 Gr. - Orange - Red Onion

### EDAMAME | 10

Salted or Spicy

## OYSTERS

1 Pc.

### BLANC DE NORMANDE - NR. 3 | 5

Manche - France

### THE HARBOUR CLUB SPECIAL - NR. 3 | 7<sup>50</sup>

Oosterschelde - Netherlands

### GILLARDEAU - NR. 3 | 8<sup>50</sup>

Charente Maritime - France

## OYSTER PLATTERS

### PLATEAU RICHE 6 | 37<sup>50</sup>

2 Blanc de Normande  
2 THC Special - 2 Gillardeau

### PLATEAU RICHE 9 | 56

3 Blanc de Normande  
3 THC Special - 3 Gillardeau

## CAVIAR

### CAVIAR TASTING | 135

3 PCS. 10 GR.

Royal Baerii - Oscietra - Beluga

### THE HARBOUR CLUB SELECTION

#### OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon  
Chives - Crème Fraîche

10 GR. | 50

30 GR. | 115

*Vestiti del*

# CAPO



THE HARBOUR CLUB

## SUSHI

4 Pcs. | 8 Pcs.

### EXCLUSIVE HARBOUR MAKI | 72

King Crab - Tempura Prawn - Wagyu - Caviar  
Tomasu Soy

### CALIFORNIA MAKI | 20 | 40

King Crab - Avocado - Cucumber - Mango

### SPICY TUNA MAKI | 15 | 30

Tuna - Red Miso - Wasabi Mayonnaise

### EBI FRY MAKI | 30

Tempura Prawn - Salmon - Teriyaki

### SALMON TORCH MAKI | 12<sup>50</sup> | 25

Salmon - Avocado - Teriyaki

### SPICY CHICKEN ROLL | 8<sup>50</sup> | 17

Chicken - Cucumber - Spicy Kimchi

### BUDDHA MAKI | 8<sup>50</sup> | 17

Seasonal Vegetables - Teriyaki

## SASHIMI

9 Pcs.

### SALMON - TUNA | 26

SALMON | 22

TUNA | 32

## NIGIRI

### SMOKED NIGIRI PLATTER | 6 Pcs. | 50

Unagi - Tuna - Wagyu  
Foie Gras - Caviar - Truffle

SALMON | 1 PC. | 4

TUNA | 1 PC. | 6

WAGYU | 1 PC. | 12

AVOCADO | 1 PC. | 3 



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## SMALL DISHES

### CLUB SALAD | 15

Curried Yoghurt - Radish - Little Gem

#### Topping

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

### TACOS | 15

2 Pcs.

Tuna | Beef | Avocado 

### RICE CRISPIES | 15

3 Pcs. Salmon - 3 Pcs. Tuna

### BEEF TATAKI | 17

Yakiniku - Daikon - Garlic

### CARPACCIO | 21

Shiso Pesto - Parmesan - Pine Nuts

#### Supplement

Foie Gras | 9

Shaved Truffle | 12

### BURRATA | 21

Cucumber - Wild Peach - Sourdough Bread

### SOFTSHELL CRAB | 22

Yuzu Spinach - Sea Fennel

### CRISPY GAMBAS | 17

Chipotle - Lime - Spring Onion

### CRISPY FRIED OYSTERS | 15

2 Pcs.

Spinach - Hollandaise Sauce

### KOREAN FRIED CHICKEN | 17

Triple S Sauce



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## FISH & SEAFOOD

### GRILLED TUNA | 39

Zucchini - Tay Soy Vinaigrette

### SALT-CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.

### GRILLED SEABREAM | 28

Sweet Potato - Tomato Salsa

### DOVER SOLE | 58

Butter Glazed

### SALMON MISO | 28

Little Gem - Herb Oil

### LOBSTER | 55

Steamed or Grilled - Clarified Butter

### KING CRAB

100 GR. | 39

300 GR. | 100

Cold or Steamed

## VEGETARIAN

### GNOCCHI | 22

Cavolo Nero - Beurre Noisette

### EGGPLANT | 22

Szechuan Pepper Sauce

## SIDES

### FRITES | 7

Mayonnaise | Loaded + 2<sup>50</sup>

### RICE | 7

Fried or Steamed

### GREEN VEGGIES | 7

### BRUSSELS SPROUTS | 7

Caramel Fish Sauce



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## MEAT

### TENDERLOIN | 39

Truffle Teriyaki - Sweet & Sour

### HARBOUR'GER | 25

Lettuce - Tomato - Cheddar  
Pickles - Harbour'ger Sauce

### STEAK TARTARE | 22

Classic Garnish - Sourdough Bread

### SPRING CHICKEN | 25

Spicy Lemon Sauce - Bok Choy

### PEKING DUCK | 30

Pancakes - Cucumber - Hoisin

## GRILL

### THE HARBOUR CLUB STEAK | 39

250 Gr - Black Angus Beef

### ENTRECÔTE | 42

300 Gr- Dry Aged Meadow Beef

### TOMAHAWK | 84

800 Gr - Min. 2 Pers.

### JAPANESE WAGYU ENTRECÔTE A5 | 56

Per 100 Gr.

### 23K GOLD ENTRECÔTE | 300

300 Gr. - Dry Aged Meadow Beef in Gold Leaf

## SUPPLEMENTS

### PAN-FRIED FOIE GRAS | 9

### SHAVED TRUFFLE | 12

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

Peppercorn Sauce, Béarnaise  
or Truffle Gravy



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## AFTER DINNER

### THE CHOCOLATE DREAM | 36

To Share  
Chocolate - Coffee - Tonka Beans

### SCROPPINO | 11<sup>50</sup>

Vodka - Bubbles - Lemon

### CRÈME BRÛLÉE | 15

Spiced Bisquit - Caramel

### TIRAMISU MELTAWAY | 18

Espresso - Mascarpone

### CHEESE PLATTER | 17

Chef's Selection 5 Pcs.



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## AFTER DINNER COCKTAILS

### CARAJILLO | 11

Mezcal - Hot Coffee

### ESPRESSO MARTINI | 15

Ketel One Vodka - Kahlua Coffee Liqueur  
Espresso - Sugar Syrup

### HONEY BERRY | 14

Bacardi Limón - Licor 43 - Red Fruit  
Honey - Vanilla Syrup - Lime Juice



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WE'RE THE  
CAPTAINS OF THIS  
FUCKING CLUB!





