



THE HARBOUR CLUB

WHAT'S  
YOUR  
FLAVOUR?!



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