



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

SPECIALS OF THE DAY


Ask your Waiter

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

AFTERNOON DISHES

Served From 12:00 Till 17:00

BENTO BOX

Six Small Changing Dishes
(Vegetarian Option Available) 

STEAK SANDWICH

Grilled Flank Steak - Truffle Mayonnaise

BURRATA SANDWICH

Burrata - Shiso Pesto - Tomato

Vestiti del
CAPO



THE HARBOUR CLUB

KICK-OFF

ARTISAN BREAD

Variety of spreads

PATA NEGRA

50 gr. Iberico Ham - Red Onion

EDAMAME

Salted or Spicy

CAVIAR

THE HARBOUR CLUB SELECTION

OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon

Chives - Crème Fraîche

10 GR.

30 GR.

CAVIAR TASTING

3 X 10 GR.

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3

Manche - France

THE HARBOUR CLUB SPECIAL - NR. 3

Seasonal Choice

GILLARDEAU - NR. 3

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6

2 Blanc de Normandie

2 THC Special - 2 Gillardeau

PLATEAU RICHE 9

3 Blanc de Normandie

3 THC Special - 3 Gillardeau



THE HARBOUR CLUB

SUSHI

8 Pcs.

SPICY TUNA MAKI

Tuna - Red Miso - Wasabi Mayonnaise

EBI FRY MAKI

Tempura Prawn - Salmon - Teriyaki

SALMON TORCH MAKI

Salmon - Avocado - Teriyaki

SPICY CHICKEN ROLL

Chicken - Cucumber - Spicy Kimchi

CALIFORNIA MAKI

King Crab - Avocado - Cucumber - Mango

BUDDHA MAKI

Changing Vegetables - Teriyaki

EXCLUSIVE HARBOUR MAKI

King Crab - Tempura Prawn - Wagyu - Caviar
- Tomasu Soy

SASHIMI

6 Pcs.

SALMON - TUNA

SALMON

TUNA

NIGIRI

1 Pc.

SALMON

TUNA

WAGYU

AVOCADO 

SMOKED SALMON TORCH



THE HARBOUR CLUB

SMALL DISHES

CRISPY SUMMER SALAD

Little Gem - Vegetables - Croutons
Topping

Salmon | Tuna | Prawns | Chicken

RICE CRISPIES

3 Pcs. Salmon - 3 Pcs. Tuna

PANI PURI

3 Pcs.

Tuna or Avocado

BEEF TATAKI

Yakiniku - Daikon - Garlic

CARPACCIO

Truffle Mayo - Parmesan - Pine Nuts
Supplement

Foie Gras

BURRATA

Mixed Tomatoes - Balsamic

WATERMELON SALAD

Feta - Watermelon - Basil

BAO LAMB

Lamb Rendang - Sweet & Sour

CRISPY GAMBAS

Kimchi Mayo - Lime - Spring Onion

CEVICHE

Seabream - Kalamansi - Coconut Sauce

PULPO

Black Garlic Aioli - Lime

CRISPY FRIED OYSTERS

2 Pcs.

Spinach - Hollandaise Sauce

KOREAN FRIED CHICKEN

Triple S Sauce



THE HARBOUR CLUB

FISH / SEAFOOD

GRILLED TUNA

Soba Noodles

SALT-CRUSTED SEA BASS

Per 100 Gr. - Min. 2 Pers.

DOVER SOLE

Butter Glazed

SALMON MISO

Fennel Salad - Spinach Yuzu

GAMBAS

Garlic - Lime

LOBSTER

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR.

300 GR.

Cold or Steamed

VEGETARIAN

RISOTTO

Greenpeas - Asparagus - Mint

CAULIFLOWER STEAK

Parmesan - hazelnut - tomato

RED SPARC BURGER

Vegan Bun - Lettuce - Harbour'ger Sauce

SIDES

FRIED RICE

FRITES

LOADED FRITES

GREEN SALAD

GREEN VEGGIES



THE HARBOUR CLUB

MEAT

TENDERLOIN

Truffle Teriyaki - Sweet & Sour

HARBOUR'GER

Lettuce - Tomato - Cheddar
Pickle - Harbour'ger Sauce

STEAK TARTARE

Classic Garnish - Brioche

BUTTERFLY CHICKEN

Soy - Honey

PEKING DUCK

Pancakes - Cucumber - Hoisin

GRILL

THE HARBOUR CLUB STEAK

250 Gr - Black Angus Beef

ENTRECÔTE

300 Gr- Dry Aged Meadow Beef

TOMAHAWK

Per 100 Gr.

JAPANESE WAGYU ENTRECÔTE A5

Per 100 Gr.

23K GOLD ENTRECÔTE

300 Gr. - Dry Aged Meadow Beef in Gold Leaf

SUPPLEMENTS

PAN-FRIED FOIE GRAS

SAUCES

Peppercorn Sauce, Béarnaise
or Truffle Gravy



THE HARBOUR CLUB



THE HARBOUR CLUB

AFTER DINNER

LEMON MERINGUE

Lemon Sorbet - Bisquit

CHEESE CAKE

Seasonal Fruit

THE CHOCOLATE DREAM

To Share

Chocolate - Coffee - Tonka Beans

CHEESE PLATTER

Selection of cheeses

THE HARBOUR CLUB FRIANDISES

9 Pcs.

Finest selection

SCROPPINO

Vodka - Bubble - Lemon

ESPRESSO MARTINI

Vodka - Kahlua Coffee Liqueur

Espresso - Sugar Syrup

HONEY BERRY

Bacardi Limón - Licor 43 - Red Fruit

Honey - Vanilla Syrup - Lime Juice