



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

*DO YOU THINK
WE'RE SEXY?*

Share your photos #theharbourclub

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

AFTERNOON DISHES

Served From 12:00 Till 17:00

BENTO BOX | 34

Six Small Changing Dishes
(Vegetarian Option Available) 

STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayonnaise

BURRATA SANDWICH | 15

Burrata - Shiso Pesto - Tomato

Vestiti del
CAPO



THE HARBOUR CLUB

THE HARBOUR CLUB MENU

PANI PURI

SMOKED SALMON TORCH NIGIRI

BEEF TATAKI

SPICY TUNA MAKI

BAO BUN PEKING DUCK

DRY AGED ENTRECÔTE

SALT-CRUSTED SEA BASS

CAULIFLOWER STEAK

FRIED RICE

SCROPPINO

CHEESCAKE

THC MENU | 115 P.P.

Per two to share



THE HARBOUR CLUB

THE HARBOUR CLUB PREMIUM MENU

PANI PURI

SMOKED SALMON TORCH NIGIRI

CRISPY GAMBA'S

EBI FRY MAKI

BAO BUN PEKING DUCK

WAGYU ENTRECÔTE

SALT & PEPPER LOBSTER

CAULIFLOWER STEAK

FRIED RICE

SCROPPINO

THE CHOCOLATE DREAM

THC PREMIUM MENU | 175 P.P.

Per two to share



THE HARBOUR CLUB

Kick-Off

ARTISAN BREAD | 9

Variety of spreads

CHARCUTERIE | 14

Fine selection of meat

EDAMAME | 10 

Salted or Spicy

CAVIAR

THE HARBOUR CLUB SELECTION
OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 50

30 GR. | 120

CAVIAR TASTING

3 X 10 GR. | 150

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR. 3 | 5

Manche - France

THE HARBOUR CLUB SPECIAL - NR. 3 | 7

Seasonal Choice

GILLARDEAU - NR. 3 | 8⁵⁰

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6 | 37⁵⁰

2 Blanc de Normandie
2 THC Special - 2 Gillardeau

PLATEAU RICHE 9 | 56

3 Blanc de Normandie
3 THC Special - 3 Gillardeau



THE HARBOUR CLUB

Sushi

4 Pcs. | 8 Pcs.

SPICY TUNA MAKI | 15 | 30

Tuna - Red Miso - Wasabi Mayonnaise

EBI FRY MAKI | 30

Tempura Prawn - Salmon - Teriyaki

SALMON TORCH MAKI | 12⁵⁰ | 25

Salmon - Avocado - Teriyaki

SPICY CHICKEN ROLL | 8⁵⁰ | 17

Chicken - Cucumber - Spicy Kimchi

CALIFORNIA MAKI | 20 | 40

King Crab - Avocado - Cucumber - Mango

BUDDHA MAKI | 8⁵⁰ | 17

Changing Vegetables - Teriyaki

EXCLUSIVE HARBOUR MAKI | 72

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

SASHIMI

6 Pcs.

SALMON - TUNA | 18

SALMON | 15

TUNA | 22

Nigiri

SALMON | 1 PCS. | 4

TUNA | 1 PCS. | 6

WAGYU | 1 PCS. | 12

AVOCADO | 1 PCS. | 3 

SMOKED SALMON TORCH | 1 PCS. | 6

SMOKED WAGYU | 1 PCS. | 13



THE HARBOUR CLUB

SMALL DISHES

CRISPY SUMMER SALAD | 17⁵⁰

Little Gem - Vegetables - Croutons

Topping

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

RICE CRISPIES | 17

3 Pcs. Salmon - 3 Pcs. Tuna

PANI PURI | 13⁵⁰

3 Pcs.

Tuna or Avocado

BEEF TATAKI | 18

Yakiniku - Daikon - Garlic

CARPACCIO | 23

Truffle Mayo - Parmesan - Pine Nuts

Supplement

Foie Gras | 9

BURRATA | 21

Mixed Tomatoes - Flatbread

CAULIFLOWER STEAK | 19⁵⁰

Cherry Tomatoes - Parmesan Chips - Hazelnuts

BEEF CRISPIES | 16

Truffle - Parmesan

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

CEVICHE | 22

Seabream - Kinilaw Marinade - Coconut Sauce

PULPO | 25

Kewpie Mayo - Jalapeno - Lime

CRISPY FRIED OYSTERS | 15

2 Pcs.

Spinach - Hollandaise Sauce

KOREAN FRIED CHICKEN | 18

Triple S Sauce



THE HARBOUR CLUB

FISH

GRILLED TUNA | 39

Garlic Linguine

SALT-CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.

DOVER SOLE | 62

Butter Glazed

SALMON MISO | 30

Fennel Salad - Spinach Yuzu

GAMBAS | 29

Garlic - Lime

SEAFOOD

SALT & PEPPER LOBSTER | DAYPRICE

Soy - Black Lampong Pepper

LOBSTER | DAYPRICE

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR. | 39

300 GR. | 100

Cold or Steamed

SIDES

FRIED RICE | 7

FRITES | 7

LOADED FRIES | 9⁵⁰

GREEN VEGGIES | 7



THE HARBOUR CLUB

MEAT

TENDERLOIN | 42

Truffle Teriyaki - Sweet & Sour

HARBOUR'GER | 24

Lettuce - Tomato - Cheddar
Pickle - Harbour'ger Sauce

STEAK TARTARE | 25

Classic Garnish - Brioche

BUTTERFLY CHICKEN | 30

Soy - Honey

PEKING DUCK | 32

Pancakes - Cucumber - Hoisin

GRILL

THE HARBOUR CLUB STEAK | 39

250 Gr - Black Angus Beef

ENTRECÔTE | 42

300 Gr- Dry Aged Meadow Beef

TOMAHAWK | 11

Per 100 Gr.

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

SAUCES | 5

Peppercorn Sauce, Béarnaise
or Truffle Gravy



THE HARBOUR CLUB

AFTER DINNER

LEMON MERINGUE | 16

Lemon Sorbet - Bisquit

CHEESE CAKE | 16

Seasonal Fruit

THE CHOCOLATE DREAM | 36

To Share

Chocolate - Coffee - Tonka Beans

SCROPPINO | 12⁵⁰

Vodka - Bubble - Lemon

CHEESE PLATTER | 17

5 Different cheeses
selected by the chef

THE HARBOUR CLUB FRIANDISES | 18

9 Pcs.

Finest selection

ESPRESSO MARTINI | 15

Vodka - Kahlua Coffee Liqueur

Espresso - Sugar Syrup

HONEY BERRY | 14

Bacardi Limón - Licor 43 - Red Fruit

Honey - Vanilla Syrup - Lime Juice



THE HARBOUR CLUB



THE HARBOUR CLUB

GET READY FOR
A **BRUNCH EXPERIENCE**
LIKE NO OTHER!



EVERY LAST SUNDAY
OF THE MONTH
STARTS **12.00 HRS.**

2 HOURS OF **BOTTOMLESS**
MIMOSA'S & BELLINI'S

AND 3-COURSE MENU € 59 ^{P.P.}

BOOK YOUR **BOTTOMLESS**
BRUNCH HERE

