



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!



THE HARBOUR CLUB

DO YOU THINK
WE'RE SEXY?

Share your photos #theharbourclub

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



THE HARBOUR CLUB



THE HARBOUR CLUB

AFTERNOON DISHES

Served from 12:00 till 16:30

BENTOBIX

Six Small Changing Dishes

VEGA BENTO BOX

Six Small Changing Dishes

LEBANESE MUSHROOMS

Seasoned with a variety of spices - Flatbread -Yoghurt

STEAK SANDWICH

Grilled Flank Steak - Truffle Mayonnaise

CHICKEN FLATBREAD

Cumin - Tomato - Red Onion

SHRIMP SANDWICH

Lime Dressing - Cucumber

KICK OFF

ARTISAN BREAD

Humus - Salted Butter

PATA NEGRA

50 Gr. Iberico Ham

EDAMAME

Salted Or Spicy

FRIED PEPPERS

Spicy Lemon Kimchi Sauce

CAVIAR

THE HARBOUR CLUB SELECTION

OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR.

30 GR.

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR.3

Manche - Franche

THE HARBOUR CLUB SPECIAL - NR.3

Seasonal Choice

GILLARDEAU - NR.3

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6

2 Blanc De Normande
2 The Special - 2 Gillardeau

PLATEAU RICHE 9

3 Blanc De Normande
3 The Special - 3 Gillardeau

Vestiti del

CAPO



THE HARBOUR CLUB

SUSHI

8 Pcs.

EXCLUSIVE HARBOUR MAKI

King Crab - Tempura Prawn - Wagyu - Caviar

CALIFORNIA MAKI

King Crab - Avocado - Cucumber

SPICY TUNA MAKI

Tuna - Red Miso - Wasabi Mayonnaise

EBI FRY MAKI | 30

Tempura Prawn - Salmon - Teriyaki

SALMON TORCH MAKI | 25

Salmon - Avocado - Teriyaki

SPICY CHICKEN ROLL | 17

Chicken - Cucumber - Spicy Kimchi

BUDDHA MAKI | 17

Changing Vegetables - Teriyaki

23K GOLD EXCLUSIVE HARBOUR MAKI

King Crab - Tempura Prawn - Wagyu
Caviar In Gold Leaf

SASHIMI

9 Pcs.

SALMON - TUNA - SEABASS

SALMON

TUNA

SEABASS



THE HARBOUR CLUB

NIGIRI

Classic

SALMON | 1 Pcs.

TUNA | 1 Pcs.

WAGYU | 1 Pcs.

AVOCADO | 1 Pcs.

NIGIRI THE SPECIAL

TORCHED TUNA - TRUFFLE

SEABASS - KIMCHI

FRIED PULPO - BLACK GARLIC

FOIE GRAS - JAPANESE PLUM



THE HARBOUR CLUB

SMALL DISHES

SALAD NICOISE

Tuna - Green Beans - Olives

SMASHED AVOCADO DIP

Pico De Gallo - Avocado - Flatbread

BEEF TATAKI

Yakiniku - Daikon - Garlic

SKIRT STEAK

Korean Bbq Beef - Ssamjang

TOSTADA

2 Pcs.

Salmon | Avocado | North Sea Crab

PORK BELLY

Bbq Glace - Plumsauce

BIMI TEMPURA

Kimchi Mayo - Lime - Red Miso

BEEF TACO

2 Pcs.

Truffle - Parmesan

CRISPY GAMBAS

Kimchi Mayo - Lime - Spring Onion

CEVICHE

Seabass - Kinilaw Marinade - Coconut Sauce

PULPO

Cucumber - Lime - Kimchi

KOREAN FRIED CHICKEN

Triple S Sauce

SIDES

FRIED RICE

FRITES

LOADED FRIES

GREEN VEGGIES

SPICEY CORN



THE HARBOUR CLUB

FISH & SEAFOOD

GRILLED TUNA

Zucchini - Tay Soi Vinaigrette

SALT CRUSTED SEA BASS

Per 100 Gr. - Min. 2 Pers.

DOVER SOLE

Butter Glazed

SALMON MISO

Fennel Salad - Torched Lime

KING CRAB

Cold Or Steamed

100 GR.

300 GR.

SALAD RICH AND FAMOUS

Coquille - Gamba - Tuna - King Crab
Supplement

SHAVED FOIE GRAS

MEAT & GRILL

TENDERLOIN

Truffle Teriyaki - Cucumber

HARBOUR'GER

Lettuce - Tomato - Cheddar - Harbour'ger Sauce

STEAK TARTARE

Classic Garnish

SPRING CHICKEN

Sesame Sauce - Fried Onions

THE HARBOUR CLUB STEAK

250 Gr. - Black Angus Beef

TOMAHAWK

800 Gr. - Min. 2 Pers.

JAPANESE WAGYU ENTRECÔTE A5

Per 100 Gr.

SUPPLEMENTS

PAN - FRIED FOIE GRAS

SAUCES

Peppercorn Sauce Or Truffle Gravy

SHAVED TRUFFLE



THE HARBOUR CLUB

AFTER DINER

LEMON MERINGUE

Raspberry Ice Cream

CHEESE CAKE

Red Fruit Sorbet

THE CHOCOLATE DREAM

To Share

Nuts - Tonkabbeans - Chocolate

CRÈME BRÛLÉE

Dutch Vanille

PANNACOTTA

Star Anise - Pineapple - Sesame Ice Cream

BLUE CHEESE

White Chocolatesnow



THE HARBOUR CLUB

AFTER DINER COCKTAILS

SCROPPINO

Ketel 1 - Prosecco - Lemon

SCROPPINO THC DE LUXE

Belvedere Vodka - Champagne - Lemon

THE HARBOUR CLUB BONBONS

4 Pcs.