



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 | 34

Six Small Changing Dishes
(Vegetarian Option Available) 

STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayonnaise

BURRATA SANDWICH | 15

Burrata - Shiso Pesto - Tomato

PRAWN SANDWICH | 16

Grilled Gamba - Lime Mayonnaise

Vestiti del
CAPO



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

8 Pcs.

SPICY TUNA MAKI | 30

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

CALIFORNIA MAKI | 40

King Crab - Avocado - Cucumber - Mango

BUDDHA MAKI | 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

1 Pc.

SALMON | 4

TUNA | 6

WAGYU | 12

AVOCADO | 3 

SMOKED SALMON TORCH | 6

SMOKED WAGYU | 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 - Balsamic

CAULIFLOWER STEAK | 19⁵⁰

Cherry Tomatoes - Parmesan Chips - Hazelnuts

BEEF BITES | 16

Truffle - Parmesan

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

CEVICHE | 22

Seabream - Kalamansi - Coconut Sauce

PULPO | 25

Jalapeno Mayo - Lime

CRISPY FRIED OYSTERS | 15

2 Pcs.

Spinach - Hollandaise Sauce

KOREAN FRIED CHICKEN | 18

Triple S Sauce



THE HARBOUR CLUB

FISH

GRILLED TUNA | 39

Soba Noodles

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 FRITES | 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



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AFTER DINNER

LEMON MERINGUE | 16

Lemon Sorbet - Bisquit

CHEESE CAKE | 16

Seasonal Fruit

THE CHOCOLATE DREAM | 36

To Share

Chocolate - Coffee - Tonka Beans

CHEESE PLATTER | 17

Selection of cheeses

THE HARBOUR CLUB FRIANDISES | 18

9 Pcs.

Finest selection

SCROPPINO | 12⁵⁰

Vodka - Bubble - Lemon

ESPRESSO MARTINI | 15

Vodka - Kahlua Coffee Liqueur

Espresso - Sugar Syrup

HONEY BERRY | 14

Bacardi Limón - Licor 43 - Red Fruit

Honey - Vanilla Syrup - Lime Juice