



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!



THE HARBOUR CLUB



THE HARBOUR CLUB

AFTERNOON DISHES

Served from 12:00 till 16:30

BENTOBX | 34

Six Small Changing Dishes

VEGA BENTO BOX | 23

Six Small Changing Dishes

LEBANESE MUSHROOMS | 16

Seasoned with a variety of spices - Flatbread -Yoghurt

STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayonnaise

CHICKEN FLATBREAD | 18

Cumin - Tomato - Red Onion

SHRIMP SANDWICH | 18

Lime Dressing - Cucumber

KICK OFF

ARTISAN BREAD | 9

Humus - Salted Butter

PATA NEGRA | 15

50 Gr. Iberico Ham

EDAMAME | 10

Salted Or Spicy

FRIED PEPPERS | 12

Spicy Lemon Kimchi Sauce

CAVIAR

THE HARBOUR CLUB SELECTION

OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 55

30 GR. | 125

OYSTERS

1 Pcs.

BLANC DE NORMANDE - NR.3 | 6

Manche - Franche

THE HARBOUR CLUB SPECIAL - NR.3 | 8

Seasonal Choice

GILLARDEAU - NR.3 | 9

Charente Maritime - France

OYSTER PLATTERS

PLATEAU RICHE 6 | 42⁵⁰

2 Blanc De Normande
2 The Special - 2 Gillardeau

PLATEAU RICHE 9 | 65

3 Blanc De Normande
3 The Special - 3 Gillardeau

Vestiti del

CAPO



THE HARBOUR CLUB

SUSHI

8 Pcs.

EXCLUSIVE HARBOUR MAKI | 72

King Crab - Tempura Prawn - Wagyu - Caviar

CALIFORNIA MAKI | 44

King Crab - Avocado - Cucumber

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

BUDDHA MAKI | 17

Changing Vegetables - Teriyaki

23K GOLD EXCLUSIVE HARBOUR MAKI | 250

King Crab - Tempura Prawn - Wagyu
Caviar In Gold Leaf

SASHIMI

9 Pcs.

SALMON - TUNA - SEABASS | 26

SALMON | 22

TUNA | 32

SEABASS | 22



THE HARBOUR CLUB

NIGIRI

Classic

SALMON | 1 Pcs. | 4

TUNA | 1 Pcs. | 6

WAGYU | 1 Pcs. | 12

AVOCADO | 1 Pcs. | 3

NIGIRI THE SPECIAL

TORCHED TUNA - TRUFFLE | 8

SEABASS - KIMCHI | 7

FRIED PULPO - BLACK GARLIC | 7

FOIE GRAS - JAPANESE PLUM | 8



THE HARBOUR CLUB

SMALL DISHES

SALAD NICOISE | 17⁵⁰

Tuna - Green Beans - Olives

SMASHED AVOCADO DIP | 14 

Pico De Gallo - Avocado - Flatbread

BEEF TATAKI | 18

Yakiniku - Daikon - Garlic

SKIRT STEAK | 26

Korean Bbq Beef - Ssamjang

TOSTADA | 15

2 Pcs.

Salmon | Avocado | North Sea Crab

PORK BELLY | 18

Bbq Glace - Plumsauce

BIMI TEMPURA | 15 

Kimchi Mayo - Lime - Red Miso

BEEF TACO | 15

2 Pcs.

Truffle - Parmesan

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

CEVICHE | 22

Seabass - Kinilaw Marinade - Coconut Sauce

PULPO | 25

Cucumber - Lime - Kimchi

KOREAN FRIED CHICKEN | 18

Triple S Sauce

SIDES

FRIED RICE | 7

FRITES | 7

LOADED FRIES | 9⁵⁰

GREEN VEGGIES | 7

SPICEY CORN | 7



THE HARBOUR CLUB

FISH & SEAFOOD

GRILLED TUNA | 39

Zucchini - Tay Soi Vinaigrette

SALT CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.

DOVER SOLE | 62

Butter Glazed

SALMON MISO | 32

Fennel Salad - Torched Lime

KING CRAB

Cold Or Steamed

100 GR. | 39

300 GR. | 100

SALAD RICH AND FAMOUS | 36

Coquille - Gamba - Tuna - King Crab
Supplement

SHAVED FOIE GRAS | 10

MEAT & GRILL

TENDERLOIN | 40

Truffle Teriyaki - Cucumber

HARBOUR'GER | 25

Lettuce - Tomato - Cheddar - Harbour'ger Sauce

STEAK TARTARE | 25

Classic Garnish

SPRING CHICKEN | 25

Sesame Sauce - Fried Onions

THE HARBOUR CLUB STEAK | 39

250 Gr. - Black Angus Beef

TOMAHAWK | 94

800 Gr. - Min. 2 Pers.

JAPANESE WAGYU ENTRECÔTE A5 | 56

Per 100 Gr.

SUPPLEMENTS

PAN - FRIED FOIE GRAS | 9

SAUCES | 5

Peppercorn Sauce Or Truffle Gravy

SHAVED TRUFFLE | 12



THE HARBOUR CLUB

AFTER DINER

LEMON MERINGUE | 18

Raspberry Ice Cream

CHEESE CAKE | 18

Red Fruit Sorbet

THE CHOCOLATE DREAM | 36

To Share

Nuts - Tonkabbeans - Chocolate

CRÈME BRÛLÉE | 15

Dutch Vanille

PANNACOTTA | 15

Star Anise - Pineapple - Sesame Ice Cream

BLUE CHEESE | 12

White Chocolatesnow



THE HARBOUR CLUB

AFTER DINER COCKTAILS

SCROPPINO | 11⁵⁰

Ketel 1 - Prosecco - Lemon

SCROPPINO THC DE LUXE | 18

Belvedere Vodka - Champagne - Lemon

THE HARBOUR CLUB BONBONS | 9

4 Pcs.