



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 Mayo

BURRATA SANDWICH | 15

Burrata - Pesto - Tomato

LUNCH MENU | 29⁵⁰

Chefs Choice - 2 Courses

Vestiti del
CAPO



THE HARBOUR CLUB

KICK-OFF

BRIOCHE BREAD | 9

Variety of spreads

PATA NEGRA | 14

50 Gr Iberico Ham

EDAMAME | 9

Salted or Spicy

CAVIAR

**THE HARBOUR CLUB SELECTION
OSCIETRA CAVIAR**

Egg Mimosas - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 50

30 GR. | 120

OYSTERS

1 Pc.

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.

TUNA MAKI | 15 | 30

Cucumber - Chives - Japanese Dressing

EBI FRY MAKI | 15 | 30

Tempura Prawn - Butterfly Shrimp - Teriyaki

SPICY SALMON TORCH MAKI | 12⁵⁰ | 25

Salmon - Avocado - Togarashi

SPICY CHICKEN ROLL | 8⁵⁰ | 17

Chicken - Cucumber - Spicy Kimchi

CALIFORNIA MAKI | 20 | 40

King Crab - Avocado - Cucumber

BUDDHA MAKI | 8⁵⁰ | 17

Inari - Kampyo - Oshinko - Teriyaki

EXCLUSIVE HARBOUR MAKI | 26 | 52

Tempura Prawn - Wagyu
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

FISH

PANI PURI | 13⁵⁰

3 Pcs.

Salmon or Tuna

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

GAMBA PIL PIL | 18

Garlic - Red Pepper - Parsley

CEVICHE | 22

Seabass - Ponzu - Cilantro

STIR FRIED VONGOLE | 22

Garlic - White Wine

CRISPY FRIED OYSTERS | 15

2 Pcs.

Spinach - Hollandaise Sauce



THE HARBOUR CLUB

MEAT

BEEF TATAKI | 18

Yakiniku - Daikon - Garlic

CARPACCIO | 23

Truffle Mayo - Parmesan - Pine Nuts

SECRETO | 22

180 Gr - Basil Aioli

HONEY GLAZED CHICKEN | 18

Pickled Vegetables

VEGETARIAN

BEETROOT SALAD | 14

Roasted - Feta Foam

PANI PURI | 13⁵⁰

3 Pcs.
Avocado

BURRATA | 21

Mixed Tomatoes - Chili Honey Dressing

CAULIFLOWER STEAK | 19⁵⁰

Cherry Tomatoes - Parmesan Chips - Hazelnuts

TRUFFLE LINGUINE | 21⁵⁰

Freshly Shaved Truffle - Parmesan

ARTICHOKE | 15

Greek Yoghurt - Chives - Chiliflakes



THE HARBOUR CLUB

FISH

GRILLED TUNA | 39

Garlic Linguine

SALT-CRUSTED SEA BASS | 12

Per 100 Gr. - Min. 2 Pers.

Ask our staff about the
available weights

DOVER SOLE | 62

Butter Glazed

LOTUS WRAPPED SALMON | 30

Teriyaki - Paksoi

BLACK COD | 42

Lime - Ginger

SEAFOOD

LANGOUSTINE MARTINI | 8

1 Pc.

Japanese Dressing

LOBSTER | DAYPRICE

Steamed or Grilled - Clarified Butter

KING CRAB

100 GR. | 39

300 GR. | 100

Cold or Steamed

ON THE SIDE

FRIED RICE | 7

FRITES | 7

LOADED FRIES | 9⁵⁰

BABY CARROTS | 7



THE HARBOUR CLUB

MEAT

HARBOUR'GER | 24

Lettuce - Tomato - Cheddar
Pickles - Harbour'ger Sauce

STEAK TARTARE | 25

Classic Garnish - Brioche

BUTTERFLY CHICKEN | 30

Soy - Honey

PEKING DUCK | 32

Pancakes - Cucumber - Hoisin

GRILL

LADY STEAK | 34

160 Gr - Tenderloin

THE HARBOUR CLUB STEAK | 36

250 Gr - Black Angus Flank Steak

ENTRECÔTE | 42

300 Gr - Dry Aged Meadow Beef

RIBEYE | 49

300 Gr - Dry Aged Meadow Beef

TOMAHAWK | 11

Per 100 Gr.

Ask our staff about the
available weights

JAPANESE WAGYU ENTRECÔTE A5 | 56

Per 100 Gr.

Ask our staff about the
available weights

23K GOLD ENTRECÔTE | 300

300 Gr - Dry Aged Meadow Beef in Gold Leaf

SUPPLEMENTS

SAUCES | 5

Peppercorn Sauce, Béarnaise
or Truffle Gravy

FRESHLY SHAVED TRUFFLE | 12



THE HARBOUR CLUB

THE HARBOUR CLUB
MENU

PANI PURI TUNA

SMOKED SALMON TORCH NIGIRI

BEEF TATAKI

TUNA MAKI

BAO BUN PEKING DUCK

DRY AGED ENTRECÔTE

SALT-CRUSTED SEA BASS

CAULIFLOWER STEAK

FRIED RICE

MOULIN ROUGE

THC MENU | 115 P.P.

Per two to share



THE HARBOUR CLUB

THE HARBOUR CLUB
PREMIUM MENU

PANI PURI TUNA

SMOKED SALMON TORCH NIGIRI

CRISPY GAMBA'S

EBI FRY MAKI

BAO BUN PEKING DUCK

WAGYU ENTRECÔTE

BLACK COD

CAULIFLOWER STEAK

FRIED RICE

THE CHOCOLATE DREAM

SCROPPINO

THC PREMIUM MENU | 175 P.P.

Per two to share



THE HARBOUR CLUB

AFTER DINNER

MOULIN ROUGE | 15

Brownie - Cherry Ganache - Raspberry Panna Cotta

CRÈME BRÛLÉE | 12⁵⁰

Vanilla Ice cream

RASPBERRY PLEASURE | 14

Champagne Mousse - White Chocolate Cremeux

ROYAL CARAMEL | 15

Salted Caramel - Chocolate Crumble

THE CHOCOLATE DREAM | 36

To Share

Chocolate - Coffee - Tonka Beans

CHEESE PLATTER | 17

5 Different Cheeses

Selected by the chef

THE HARBOUR CLUB FRIANDISES | 18

9 Pcs.

Finest selection of chocolates

ESPRESSO MARTINI | 15

Vodka - Kahlua Coffee Liqueur

Espresso

HONEY BERRY | 15

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



