



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

KICK OFF

FOUGASSE | 9

Smoked Miso Butter

PATA NEGRA | 18

80 Gr. Iberico Ham – Melba – Mustard Caviar

EDAMAME | 9

Spicy or Salty

CRISPY FRIED OYSTERS | 21

3 PCS.

Spinach – Hollandaise

PRAWN TOAST | 12⁵⁰

Yellow Curry Mayo – Sesame



THE HARBOUR CLUB

CAVIAR

THE HARBOUR CLUB SELECTION OSCIETRA CAVIAR

Egg Mimosa – Blinis – Smoked Salmon
Chives – Crème Fraîche

10 GR. | 50

30 GR | 120

CAVIAR TASTING

3X 10 GR. | 150

OYSTERS

1 pc.

THE GOLDEN OYSTER | 14

Caviar – 24k Gold Leaf

BLANC DE NORMANDE – NR. 3 | 5

Manche – France

THE HARBOUR CLUB SPECIAL – NR. 3 | 7

Seasonal Choice

GILLARDEAU – NR. 3 | 9

Charente Maritime – France

OYSTERS PLATTERS

PLATEAU RICHE 6 | 39

2 Blanc de Normandie – 2 THC Special
2 Gillardeau

PLATEAU RICHE 9 | 59

3 Blanc de Normandie – 3 THC Special
3 Gillardeau



THE HARBOUR CLUB

SMALL DISHES

CAESAR SALAD | 18

INTERACTIVE DINING

Romaine – Crouton – Egg Yolk
Parmesan – Anchovies

COQUILLES | 23

Gratin – Cauliflower – Vadouvan – Hazelnut Crumble

SMOKED SALMON | 22

Zucchini – Mustard – Horseradish

CRISPY GAMBAS | 18

Kimchi Mayo – Lime – Spring Onion

TUNA TACOS | 19⁵⁰

Avocado – Yuzu – Rice Crisp

SALMON TACOS | 18

Mustard Yuzu – Teriyaki – Sesame

BEEF TACOS | 18

Parmesan – Truffle – Chives

CARPACCIO | 23

Truffle Mayo – Pine Nuts – Parmesan

SUPPLEMENT

FOIE GRAS | 9

TRUFFLE | 4

STEAK TARTARE | 25

INTERACTIVE DINING

Classic Garnish – Sourdough

KOREAN FRIED CHICKEN | 18

Triple S Sauce – Sweet n Sour Vegetables

5 SPICE DUCK | 21

Spring Rolls – Confit – Cucumber

MATBUCHA EGGPLANT | 18

Matbucha – Herb Salad – Pomegranate – Chipotle

BURRATA | 19

Crouton – Basil – Tomato Oil – Confit Lemon



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

UNAGI ROLL | 30

Unagi – Avocado – Cucumber
Inari – Kobayaki – Kanpyo

DRAGON ROLL | 25

Ebi – Avocado – Teriyaki – Wakame

RAINBOW ROLL | 44

Salmon – Tuna – Seabass – Avocado

CALIFORNIA MAKI | 40

King Crab – Avocado – Cucumber – Mango

SURF N TURF | 24

Beef Flambé – Ebi – Truffle Crème – Crispy Onion

EXCLUSIVE HARBOUR MAKI | 75

King Crab – Tempura Prawn – Wagyu
Caviar – Tomasu Soy

URAMAKI SPICY CHICKEN ROLL | 17

Spicy Chicken – Cucumber – Avocado – Jalapeño

BUDDHA MAKI | 17

Mixed Vegetables – Teriyaki



THE HARBOUR CLUB

SUSHI PLATTERS

OMAKASE | 47⁵⁰

16 PCS.

Salmon Torch Maki – Uramaki Spicy
Chicken Roll – Ebi Fry Maki
Nigiri Avocado – Nigiri Ebi

OMAKASE TASTING | 65

20 PCS.

Spicy Tuna Maki – Ebi Fry Maki – Salmon
Torch Maki – Unagi Roll – Dragon Roll
Rainbow Roll – California Maki – Surf 'n Turf
Uramaki Spicy Chicken Roll – Buddha Maki

NIGIRI PLATTER | 18

5 PCS.

Tuna – Salmon – Avocado – Ebi – Unagi

SASHIMI

6 PCS.

SALMON – TUNA | 19

SALMON | 16

TUNA | 22

SEABASS | 16

NIGIRI

1 PC.

SALMON | 4

TUNA | 6

SEABASS | 4

EBI | 5

WAGYU | 12

SMOKED WAGYU | 13

AVOCADO | 3 



THE HARBOUR CLUB

SEAFOOD

GAMBAS | 30

Garlic – Chilli – Butter

KING CRAB

100 GR. | 39

300 GR. | 100

CHILLED KING CRAB

Japanese Mayo – Potato Crisp – Chives

STEAMED KING CRAB

Gratin – Sriracha Butter – Parmesan

FISH

BBQ BUTTERFLY SEABREAM | 35

Citrus – Wasabi – Ginger

SESAME CRUSTED TUNA | 39

Avocado – Asparagus – Wafu Dressing

SALT-CRUSTED SEA BASS | 12

INTERACTIVE DINING

Per 100 Gr. – Min. 2 pers.

SALMON MISO | 30

Fennel – Spinach – Lime – Miso Beurre Blanc

SIDES

STEAMED RICE | 7

Mango Chutney – Cucumber

FRITES | 7

Mayo

LOADED FRITES | 9⁵⁰

Truffle Mayo – Parmesan – Chives

CUCUMBER SALAD | 9⁵⁰

Asian Dressing – Sesame

BAKED POTATO | 9⁵⁰

SUPPLEMENT

CAVIAR | 6



THE HARBOUR CLUB

MEAT

CORN FED CHICKEN | 30

Green Peas – Morille – Shiitake XO

TENDERLOIN | 42

Duxelles – Enoki – Tempura – Truffle Teriyaki

WAGYU SMASH BURGER 250 GR. | 30

Mustard – Ketchup – Potato Bun – Cheddar

KOREAN SHORT RIB | 39

Gochujang – Sesame – Spring Onion

CRISPY PORK BELLY | 35

BBQ Glaze – Plum Sauce

PEKING DUCK | 35

Pancakes – Cucumber – Hoisin

GRILL

THE HARBOUR CLUB STEAK | 39

250 Gr. – Black Angus Beef

Chimichurri – Pimientos de Padron – Pão De Queijo

RIBEYE | 46

300 Gr. – Dry Aged Grain Fed

Chimichurri – Pimientos de Padron – Pão De Queijo

24K GOLD RIBEYE | 300

INTERACTIVE DINING

300 Gr. – Dry Aged Grain Fed in Gold Leaf

Chimichurri – Pimientos de Padron – Pão De Queijo

TOMAHAWK | 11 PER 100 GR.

INTERACTIVE DINING

Starting from 800 Gr. – Simmental

Chimichurri – Pimientos de Padron – Pão De Queijo

SUPPLEMENT

PAN FRIED FOIE GRAS | 9

SAUCES | 5

Pepper Sauce, Béarnaise or Truffle Teriyaki



THE HARBOUR CLUB

AFTER DINNER

THE CHOCOLATE DREAM | 36

TO SHARE

Chocolate – Coffee – Tonka Beans

TIGER CHOUX | 15

Pistache – Mandarin Sorbet

GIANDUJA CHOCOLATE TART | 15

Salted Caramel – Crème Suisse

CRÈME BRÛLÉE | 15

Vanilla – Ice Cream

THE HARBOUR CLUB FRIANDISES | 18

9 PCS.

Finest Selection

CHEESE PLATTER | 17

Selection of Cheeses

Mustard – Fig Bread – Nuts



THE HARBOUR CLUB

AFTER DINNER COFFEE

IRISH COFFEE | 12⁵⁰

Jameson Whisky – Coffee – Whipped Cream

FRENCH COFFEE | 12⁵⁰

Grand Marnier – Coffee – Whipped Cream

SPANISH COFFEE | 12⁵⁰

Tia Maria – Coffee – Whipped Cream

ITALIAN COFFEE | 12⁵⁰

Amaretto – Coffee – Whipped Cream

BAILEYS COFFEE | 12⁵⁰

Baileys – Coffee – Whipped Cream

DOM COFFEE | 12⁵⁰

Bénédictine – Coffee – Whipped Cream



THE HARBOUR CLUB

DRINK
LIKE
A
SAILOR
PARTY
LIKE
A
CAPTAIN
SENATORI

CHECK OUT OUR COLLECTION

WWW.THEHARBOURCLUB-COLLECTION.COM

