



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

*DO YOU THINK
WE'RE SEXY?*

Share your photo and don't forget to tag us
@theharbourclub.rotterdam

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

AFTERNOON DISHES

Served From 12:00 Till 17:00

BENTO BOX | 36

Six Small Changing Dishes
(Vegetarian Option Available)

STEAK SANDWICH | 23

Grilled Flank Steak - Truffle Mayo

STRACCIATELLA SANDWICH | 15

Tomato - Macadamia

LUNCH MENU | 29⁵⁰

Chefs Choice - 2 Courses

Vestiti del
CAPO



THE HARBOUR CLUB

KICK-OFF

SOURDOUGH BUN | 9

Variety of Spreads

PATA NEGRA | 14

50 Gr Iberico Ham

EDAMAME | 9

Salted or Spicy

CAVIAR

THE HARBOUR CLUB SELECTION OSCIETRA CAVIAR

Egg Mimosa - Blinis - Smoked Salmon
Chives - Crème Fraîche

10 GR. | 50

30 GR. | 120

BITES

BRIOCHE EEL | 8

Crème Fraîche - Apple

BRIOCHE FOIE | 7

Pecan - Red Fruit

BRIOCHE TRUFFLE | 6

Mushroom - Ricotta



THE HARBOUR CLUB

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 Normande
2 THC Special - 2 Gillardeau

PLATEAU RICHE 9 | 56

3 Blanc de Normande
3 THC Special - 3 Gillardeau



THE HARBOUR CLUB

SUSHI

4 Pcs. | 8 Pcs.

TUNA MAKI | 15 | 30

Cucumber - Chives - Sriracha Mayo

EBI FRY MAKI | 15 | 30

Tempura Prawn - Salmon - Kataifi - Wasabi Mayo

SALMON TORCH MAKI | 12⁵⁰ | 25

Salmon - Avocado - Togarashi

SPICY CHICKEN MAKI | 9⁵⁰ | 19

Chicken - Cucumber - Sriracha Mayo

CALIFORNIA MAKI | 20 | 40

King Crab - Avocado - Cucumber - Yuzu

CRISPY GAMBA MAKI | 12 | 24

Crispy Gamba - Cucumber - Spicy Kimchi

MAITAKE MAKI | 8⁵⁰ | 17

Maitake Mushroom - Avocado - Enoki

EXCLUSIVE HARBOUR MAKI | 26 | 52

Tempura Prawn - Wagyu

Gold Leaf



THE HARBOUR CLUB

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

RICE CRISPY | 15

3 Pcs.
Tuna

CRISPY GAMBAS | 18

Kimchi Mayo - Lime - Spring Onion

GAMBA AJILLO | 18

Garlic - Red Pepper - Parsley

CEVICHE SEABASS | 19

Papaya - Cucumber - Passionfruit

TUNA TATAKI | 24

Tuna - Ponzu - Bonito Flakes

CRISPY FRIED OYSTERS | 15

2 Pcs.
Spinach - Hollandaise Sauce

STIR FRIED MUSSELS | 18⁵⁰

'Nduja - Salsa Verde



THE HARBOUR CLUB

MEAT

BEEF TATAKI | 18

Yakiniku - Daikon - Garlic

CARPACCIO | 23

Truffle Mayo - Parmesan - Pine Nuts

SECRETO | 22

180 Gr - Basil Aioli

BEEF TOSTADA | 16

2 Pcs.
Chimichurri

CRISPY GARLIC CHICKEN | 18

Korean Soy - Sesame

VEGETARIAN

PANI PURI | 11⁵⁰

3 Pcs.
Avocado

MEDITERRANEAN SALAD | 14

Tabouleh - Yoghurt - Pomegranate

STRACCIATELLA | 20

Red Pesto - Honey - Pan de Cristal

SALT-CRUSTED CELERIAC | 19⁵⁰

Anticucho

TRUFFLE LINGUINE | 21⁵⁰

Freshly Shaved Truffle - Parmesan

GREEN ASPARAGUS | 17

Parmesan Foam - 64 °C Egg



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

SUMMER SALMON | 29

Green Peas - Bimi - Beurre Blanc

SEA WOLF | 26

Anchovies Hollandaise - Grilled Leek

SEAFOOD

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 | 9

GREEN VEGGIES | 7

MINI CAESAR | 9



THE HARBOUR CLUB

MEAT

HARBOUR SMASH | 22

Meadow Beef - Tomato - Cheddar
Pickles - Harbour'ger Sauce

STEAK TARTARE | 25

Classic Garnish - Brioche

CHICKEN FREGOLA | 28

Red Pepper - Parsley

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

RICE CRISPY TUNA

SMOKED SALMON TORCH NIGIRI

BEEF TATAKI

TUNA MAKI

BAO BUN PEKING DUCK

DRY AGED ENTRECÔTE

SALT-CRUSTED SEA BASS

MEDITERRANEAN SALAD

FRIED RICE

STRAWBERRY ROMANOFF

PISTACHE CANNOLI

THC MENU | 115 P.P.

Per two to share



THE HARBOUR CLUB

THE HARBOUR CLUB
PREMIUM MENU

BRIOCHE FOIE

SMOKED SALMON TORCH NIGIRI

TUNA TATAKI

EBI FRY MAKI

BAO BUN PEKING DUCK

WAGYU ENTRECÔTE

GRILLED LOBSTER

GREEN ASPARAGUS

FRIED RICE

THE CHOCOLATE DREAM

PISTACHE CANNOLI

THC PREMIUM MENU | 175 P.P.

Per two to share



THE HARBOUR CLUB

AFTER DINNER

RUBY TEMPTATION | 16

Blackberry - Yoghurt Ice cream - Panna Cotta

CRÈME BRÛLÉE | 12⁵⁰

Vanilla Ice cream

STRAWBERRY ROMANOFF | 15

Vodka - Strawberry - Meringue

PISTACHE CANNOLI | 4⁵⁰

1 Pc.

Ricotta - Mascarpone

THE CHOCOLATE DREAM | 36

To Share

Chocolate - Tonka Beans - Caramel

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

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



