



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

DINING AT THE HARBOUR CLUB
IS ALL ABOUT SHARING

Dishes arrive as they're ready, inviting you
to taste, share, and enjoy together

*If you have any allergies or intolerances,
please inform our Fabulous Staff*

KICK OFF

ARTISAN BREAD | 9

Compound Butters: Black Garlic
Sweet Pepper - Parsley Sea Salt

PATA NEGRA | 19

Roasted Nuts

THE GOLDEN EGG | 24

2 Pcs. - Oscietra Caviar

EDAMAME | 9

Salty or Spicy

FOIE GRAS PROFITEROLES | 12

2 Pcs.

SMOKED EEL | 15

Brioche - Asian Style

CAVIAR

OSCIETRA CAVIAR

10 Gr. | 50

30 Gr. | 120

Blini - Smoked Salmon - Crème Fraîche
Mimosa - Shallot - Chives

BELUGA CAVIAR

10 Gr. | 90

30 Gr. | 190

Blini - Smoked Salmon - Crème Fraîche
Mimosa - Shallot - Chives

OYSTERS

1 pc.

BLANC DE NORMANDE - NR. 3 | 7

Manche - France

THE HARBOUR CLUB SPECIAL - NR.3 | 8

CRISPY FRIED OYSTER | 8

Spinach - Hollandaise

GILLARDEAU - NR. 3 | 9

Charente Maritime - France



THE HARBOUR CLUB

SMALL DISHES

AVOCADO CRAYFISH | 18

Wasabi Furikake - Ponzu - Salty Greens

CRISPY GAMBA'S | 20

Spring Onion - Kimchi Mayo

BURRATA | 19

Basil - Tomato - Pistache

KOREAN FRIED CHICKEN | 18

Asian Salad - Triple S Sauce

STEAK TARTARE | 25

INTERACTIVE DINING

Classic Garnish - Sourdough

SEABREAM CEVICHE | 23

Green Gazpacho - Sweet Potato Cream
Corn - Totopos

KING CRAB BRIOCHE ROLL | 60

Brioche - Citrus Crème Fraîche
Oscietra Caviar

BEEF TATAKI | 21

Yakiniku - Ponzu - Crispy Garlic
Chives - Daikon

TUNA TOSTADA | 19

Matcha Salsa - Avocado Cream - Lime

SALMON TOSTADA | 18

Japanese 5 Spice - Miso Cream - Radish

PULLED CHICKEN TOSTADA | 18

Black Garlic Aioli - Mustard Seed
Pickled Onion - Pineapple

PARMESAN MADELEINES | 14

Sun Dried Tomato - Thyme

RICE CRISPIES | 17

2 Pcs. Salmon - 2 Pcs. Tuna

SUSHI

URAMAKI SPICY CHICKEN MAKI | 22

Chicken - Cucumber - Kimchi Mayo
Red Miso - Spring Onion

SPICY TUNA MAKI | 32

Tuna - Red Miso - Wasabi Mayo - Masago Arare

EBI FRY MAKI | 32

Ebi Panko - Salmon - Teriyaki

SALMON TORCH MAKI | 27

Salmon - Avocado - Kataifi - Teriyaki

WAKAME DRAGON MAKI | 26

Ebi Panko - Avocado - Goma Wakame
Masago Arare

RAINBOW MAKI | 42

Ebi Panko - Tuna - Salmon - Dorada
Avocado - Kimchi Mayo

CALIFORNIA MAKI | 44

King Crab - Avocado - Mango Chutney - Tobiko

EXCLUSIVE HARBOUR MAKI | 78

King Crab - Ebi Panko - Avocado
Wagyu - Caviar

HARBOUR FUTOMAKI | 38

Salmon - Tuna - Avocado - Unagi
Oshinko - Teriyaki - Tobiko

BUDDHA MAKI | 20

Cucumber - Oshinko - Kanpyo
Inari - Avocado - Teriyaki

SUSHI PLATTERS

SAILORS PLATTER | 50⁵⁰

16 pcs.

Spicy Tuna Maki - Salmon Torch Maki - Ebi Fry Maki
Uramaki Spicy Chicken Maki

CAPTAINS PLATTER | 110⁵⁰

32 pcs.

Spicy Tuna Maki - Salmon Torch Maki - Ebi Fry Maki
Uramaki Spicy Chicken Maki - Rainbow Maki
Dragon Maki - Nigiri Tuna - Nigiri Salmon

NIGIRI CLASSIC PLATTER | 18

5 pcs.

Salmon - Tuna - Inari - Ebi - Avocado

NIGIRI EXPERIENCE PLATTER | 52⁵⁰

14 pcs.

Salmon - Salmon Flambé - Tuna - Inari
Tuna Kimchi Flambé - Ebi - Avocado

SASHIMI

6 pcs.

SALMON - TUNA | 20

SALMON | 17

TUNA | 23

MAGURO ZUKE | 24

NIGIRI

1 pc.

SALMON | 4

TUNA | 6

EBI | 5

WAGYU | 12

SMOKED WAGYU | 13

AVOCADO | 3

INARI | 4



THE HARBOUR CLUB

FISH & SEAFOOD

HALIBUT | 44

Lardo Di Colonnata - Salty Greens
Potato - Champagne Sauce

COQUILLES | 30

Eel - Sweet Potato Cream - Beurre
Noisette - Lobster Sauce

GRILLED LOBSTER | DAILY PRICE

Tarragon Mayonnaise

SALMON MISO | 31

Fennel - Champagne Beurre Blanc

SURF & TURF | 65

Lobster Tail - Tournedos - Choron Sauce

DOVER SOLE | 120

For 2 persons

INTERACTIVE DINING

Stuffed Butter Vinaigrette

KING CRAB

100 Gr. | 39

300 Gr. | 100

Cold or Steamed

MEAT & GRILL

THE HARBOUR CLUB STEAK | 42

Foie Gras Sauce - Fried Mushrooms

TOURNEDOS | 46

Choron Sauce - Eryngii King Oyster

SLOW COOKED SHORT RIB | 36

Silver Onion - Ginger Soy Marinade - Soubise Sauce

PEKING DUCK | 36

Pancakes - Cucumber - Hoisin

TOMAHAWK | 12 PER 100 GR

INTERACTIVE DINING

Choron Sauce - Green Veggies - Roseval potatoes

THE WAGYU BURGER | 30

Shallot Chutney - Roasted Tomato
Old Amsterdam Cheese - Black Garlic Mayonnaise

CORN FED CHICKEN | 36

Teriyaki - Tatsoi - Shimeji



THE HARBOUR CLUB

VEGATARIAN

RISOTTO | 24

Mushroom - Parsnip - Parmesan

POKEBOWL | 24

Avocado - Tofu - Furikake

DRY AGED BEET | 24

Goat Cheese - Balsamico

CRISPY SPICY SHRIMPZ | 26

Kimchi Mayo - Crispy Garlic - Fried Rice

SIDES

FRIES | 7

LOADED FRIES | 11

FRIED RICE | 9

GREEN VEGETABLES | 12

Sesame - Asian Vinaigrette

CHILI GLAZED CARROT | 10

Macadamia - Yogurt Lime Dressing

CUCUMBER SALAD | 10

Asian Dressing - Sesame

SAUCES | 5

Choron Sauce, Foie Gras Sauce or
Champagne Beurre Blanc

SUPPLEMENTS

CAVIAR

10 Gr. | 35

FRESH TRUFFLE | 12

FOIE GRAS | 12



THE HARBOUR CLUB

DESSERTS

CHOCOLATE DREAM | 36

To Share

Dubai Chocolate - Exotic Fruit

COCONUT-PASSIONFRUIT | 16

Thai Basil - Lemongrass Vinaigrette

ROASTED AMBER MOUSSE | 16

Pear - Hazelnut - Sea Salt - Amber Beer

CRÈME BRÛLÉE | 15

Vanilla - Ice Cream

THC SCROPPINO DELUXE | 18

INTERACTIVE DINING

Belvedere Vodka - Champagne - Lemon



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



THE HARBOUR CLUB

DRINK
LIKE
A
SAILOR
PARTY
LIKE
A
CAPTAIN

SENATORI

